

A photograph of a bar interior. The bar counter is made of light-colored wood and has several drawers underneath. Behind the counter, there are shelves filled with various bottles of alcohol. A large window with a white frame is in the background. Three pendant lights hang from the ceiling. The text 'PANAME SOCIAL' is overlaid in large, bold, black letters across the center of the image.

PANAME SOCIAL

EVENT X FUNCTIONS

ABOUT US.

Paname (puh-nam) is how Parisians lovingly call the city of Paris in France.

Opened last March 2023, Paname Social is a Parisian-style bistro nestled on the ground floor of the historic HB building in Lorne Street.

The restaurant is the brainchild of owners Matt Gosset and Matt Ferragati, both from Paris. The fit-out has been carefully designed to match with the original building's colours and features, while bringing a brilliant and delicate French atmosphere.

At Paname Social we aim to showcase European flavours and hospitality at its best.



event x functions



VENUE.

From a birthday dinner to a wedding reception, or a work function we can tailor-made your event to perfectly suit your needs.

Explore the diverse settings at Paname Social. Choose from our selection of charming corners, including long wooden tables, intimate booths, and the option for full space privatisation. Uncover the varying capacities below.

Seating

100 indoor
15 outdoor

Standing

up to 150 guests

Our private '**Grande Table**' can seat 16 guests.

We are happy to welcome you for a tour and introduce our different set up options.



MORNING TO NIGHT.

Mon and Tue — 7am to 3pm
Wed to Fri — 7am to late
Saturday — 8am to late
Sunday — 8am to 3pm



café breakfast

brunch dinner





SET MENU.

French spread

\$65 pp - minimum 4 guests

starters to share

Housemade hummus, roasted macadamia, chili ^{GF, DF}

Charcuterie platter with Artisan cured meats, pork rilette, relish, french pickles ^{GF, DF}

Selection of bread from the French bakery Copain - Baguette, sourdough, and 5 grains.

Gluten free options available - rosemary and sunflower seeds bread from OMGoodness

Marinated Sicilian and kalamata olives ^{GF, DF}

main to choose from

Butcher's cut, truffle gratin Dauphinois ^{GF}

Market catch of the day ^{GF, DF*}

Beetroot and goat cheese salad, candied walnuts, poached pear, rocket ^{GF, V*}

dessert to choose from

Chocolate Fondant

Chouchoux mascarpone cream, pistachio crumble

the ultimate experience

\$160 pp

4 Course menu created by our incredible chefs
4 Paired wines locally sourced and European

Asparagus choux, black sesame seed
Marinated mussels in escabeche sauce, fish caviar, chili oil
Scotch fillet, beef jus, truffled gratin Dauphinois
Chocolate fondant, Montbazillac and berry sorbet

Note that set menu changes seasonally
Please get in touch for our latest version



GF Gluten Free | DF Dairy Free | VEG Vegetarian | V Vegan | * on request
We can accomodate any dietary requirements, please make sure to let us know of any you might have when making your booking.



minimum 25 people
price on request

Oysters Te Matuku - *mixed platters available from 5 dozens*
freshly shucked / oven baked / beer battered
Asparagus choux, black sesame, roasted asparagus
Mini Bagel, cured salmon, rocket, chia seeds
Beef Tartare, pickled cucumber, rosemary toast
Ceviche on baby cos, lemongrass, chili
Mini beef burger, truffle mushroom cream, comte, pickles
Mini chicken burger, caramelised onions, comte, aioli sauce
Mini vegetarian burger, Beyond Meat patty, vegan mayo
Tuna tataki and house cured salmon platter
Crumbed goat cheese, balsamic reduction, chives
Beef sliced on platter, beef jus, topped with gratin dauphinois
Truffle fries, grated 12 months comte, truffle oil

Orange and Almond bites
Fudge brownie
Choux pistachio and chocolate
Tarte tatin, creme fraiche

COCKTAIL & STANDING.



event x functions

sharing is caring

from \$500

Selection of artisan breads (Bakery Copain)
Sourdough, multigrain, baguette, Gluten Free

Cured meat platters from French artisan in Auckland
Pork lomo, Coppa, Saucisson Basque and saucisson de Savoie, onion relish, cornichons

Cheeses NZ and French selection with over 50 choices,
candied walnuts, fresh grapes, paprika smoked almonds,
dry fruits

Housemade Hummus
Marinated Sicilian and Kalamata olives
Duck liver parfait & pork rillettes
Tartine bites - *ham, mornay sauce, roasted goat cheese,
honey and thyme*
Smoked Kahawai croquettes, chorizo romesco,
crispy curry leaf



GRAZING TABLE.

event x functions

DRINKS.

We have an extended wine list available – we pride ourselves on sourcing exclusives vintages from both artisanal European and New Zealander producers

Thanks to our creative bartenders our drinks list also includes original and refreshing cocktails to satisfy any tastebuds. We are happy to custom the perfect drinks menu for your party, from wine, to beers, cocktails, and non-alcoholic beverages.



EXTRA SERVICES.

Add that little 'je ne sais quoi' to your event with...

- Oyster cart*
- Wine tasting*
- Whisky tasting*
- Champagne tasting*
- Projector Screen x sound system*
- Private Cinema night*
- Photography*
- Videography*
- Entertainment*
- DJ*



on request

ACCESS.

Paname Social

3 Lorne Street, Auckland City

Parking

[Kitchener Street Wilson Car Park](#) — 12 Kitchener Street

[Victoria Street Car Park](#) — 30 Kitchener Street

Evening (from 6pm) \$2 per hour or a maximum of \$10

Weekend and public holidays \$2 per hour or a maximum of \$10

Mobility parking First 2 hours free then usual rates, free after 6pm



**PANAME
SOCIAL**

LET'S CONNECT.

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