





## Eat and meet in high style at Auckland's newest private dining and meeting space, kingi Private.

Bringing together the relaxed warmth of *kingi* and the refined elegance of The Libraries at The Hotel Britomart, *kingi* Private is a sophisticated private dining room or meeting space that gives Aucklanders and out-of-towners a unique place in which to gather for a feast or to do good business.

Step inside, and you enter a light-filled, brick-lined dining room with echoes of *kingi* in the expansive raw-edge swamp kauri slab table set beneath a shimmering fish-scale chandelier. A glass-boxed 'larder kitchen' gives diners glimpses of chefs preparing seasonal dishes while comfortable padded dining chairs invite guests to settle in for the day or night.

At the north end of the room a wooden sideboard turns out to hide a 65" screen, which rises from the cabinet's surface to transform the space so that board-style meetings, intimate product launches or special presentations can be held. High-speed internet connectivity and state-of-the-art AV facilities provide everything needed for a workday.

Situated on the ground floor of the heritage Buckland Masonic Building, *kingi* Private was designed by Cheshire Architects, the minds behind *kingi*, The Libraries and The Hotel Britomart. The tableware is hand-made by local ceramic artist Rachel Carter, while the dining chairs are sourced from local furniture maker Simon James.

For private dinning Co-founder of *kingi* Tom Hishon and head chef Uelese Mua have designed a sumptuous five-course tasting menu that reflects the restaurant's sustainable and seasonal ethos and highlights ingredients from their most cherished producers in new dishes. "We're going to have some fun in this space and create an interactive experience that will be remembered for all the right reasons," says Tom.

For meetings, catering options for the space range from breakfasts, lunches and working snacks created by The Hotel Britomart's culinary team, to the five-course *kingi* Private tasting menu.

The space was developed in part to meet the needs of hotel guests wanting to host private dinners or events during their stay, and packages combining room reservations and *kingi* Private bookings for day or evening events will be available through The Hotel Britomart.

Hours | 7am- late for full-day events | 7am-5pm for conferences | 6pm-late for private dining

Capacity | up to 14 guests for a sit-down meal, or 12 for a catered meeting/presentation.

*kingi* Private is now open for bookings, for seatings from 1 April onwards.

# -ENDS-

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Web resolution images saved here: Link to be updated post shoot on 24th

High-resolution images for print saved here:

What's in a name: The Hotel Britomart (name cannot be shortened), kingi (lower case and italics)

Website: https://thehotelbritomart.com/kingiprivate-dinning

Sustainability: https://thehotelbritomart.com/sustainable/

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#### For more information, contact:

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## About The Hotel Britomart:

Located in downtown waterfront Auckland's Britomart precinct. The Hotel Britomart has 99 guest rooms and five luxurious Landing Suites that offer an oasis of calm in the centre of the city. Designed by Cheshire Architects, it is New Zealand's first 5 Green Star hotel, certified by the NZ Green Building Council. Find out more at thehotelbritomart.com.

### About kingi

*kingi* (short for kingfish) is a restaurant that offers fresh, locally sourced food in thoughtful, approachable ways. Located just steps from The Hotel Britomart lobby on the ground floor of the heritage Masonic Building (which has been refurbished as part of The Hotel Britomart project), *kingi* introduces guests at the hotel to the city, and welcomes Aucklanders with an easy-going warmth that tells them it's their place too. Open for everything from early-morning coffee to drinks, snacks, aperitifs and fuller plates at night, kingi also offers The Hotel Britomart guests selected items as a room service menu throughout the day.