

WAIHEKE SUMMER GROUP PACKAGES

Group
packages
start from just
\$136*
pp

Let Waiheke Island's *EcoZip Adventures* take the hassle out of organising your next event with hospitality packages to suit groups of all sizes, budgets & occasions.

With easy-to-choose options, plus scope to tailor-make your event, we've made it stress free for you to host your group, spending a relaxing day on Waiheke Island.

Tripadvisor
Travelers'
Choice Awards



2024



All of our lunch inclusive packages feature...

- Walk-up return ferry travel with Fullers360 ferries from Auckland City
- A mini highlights tour of Waiheke Island
- Our award winning zipline and native forest experience
- Lunch and transfer back to the ferry terminal

Optional upgrade to Fullers reserve ferry tickets available on request for an additional \$40 per person.



ecozip.co.nz | 09 372 5646



ZIPLINE & NATIVE FOREST WALK only
\$136pp* or less



HEKE SUMMER SHARED STYLE MENU
from \$290pp



RESTAURANT 372 SUMMER SERVICE
from \$290pp



CASITA MIRO FIESTA DEL DÍA LUNCH
from \$320pp



Enjoy our **award-winning zipline and native forest experience** by itself, or combine it with ferry tickets, lunch and transfers for a one-stop package. Alternatively, book the ultimate trip to Waiheke with the great value Zip, Wine & Dine package.

Rates for zipline-only groups vary from \$92* to \$136pp*, depending upon your group size. Combined, one-stop, package deals start at just \$290pp, or the ultimate Zip, Wine & Dine experience is priced at just \$430pp, with the added bonus of no minimum group size.

We can also construct tailor-made packages, featuring alternative venues and menus. With a ton of local knowledge to share, let our team help you create the perfect getaway for your group or organisation.

Call (09) 372 5646 or drop us a line at hellowaiheke@ecozip.co.nz

T&C's:

- Packages available 7-days, surcharges for public holidays at restaurants may apply.
- Summer packages valid for travel from 1 October 2025 to 30 April 2026.
- Minimum group size is 10 delegates (unless specified) but there's no maximum party size.
- Seasonal menu changes may apply.

Four acres of beautiful gardens surround **The HEKE Kitchen**, a relaxed place for groups where chefs prepare your food over glowing wood fires. With a spectacular brewery, distillery and tasting room, the HEKE is home to the Waiheke Whisky & Waiheke Brewing Co. and has become a place not to miss.

Heke offer **EcoZip group guests** a generous range of their best bites designed to be shared amongst the whole table with a welcome drink on arrival, selected from their HEKE Lager, Seltzer or tap wine.

Shared table menu example:

- Marinated Olives – Garlic / oregano / oil (GIF, DF, Vegan)
- Sirloin Steak & Waiheke Whisky Mushroom Sauce – Sirloin steak charcoal grilled served sliced / burnt onion puree / Waiheke Whisky Oak & rye mushroom sauce (GIF, DF, NF)
- Southern Fried Chicken – crispy & delicious / boneless / house made buttermilk ranch dressing (NF)
- Maple Roasted Pumpkin & Cashew Cream – Spiced maple roasted pumpkin / cashew cream / pickled fennel / crispy buckwheat / spiced tomato oil / coriander & garlic lemon sauce (GIF, VE)
- Classic Green Salad – mixed green leaves / extra virgin olive oil / lemon / herbs (GIF, NF, VE)

Choice of drink:

- Heke Lager Beer or Seltzer (425ml glass)
- Glass of tap wine from selection available
- Soft drink (a soda or juice)

\$290pp for walk-up ferry travel

\$329pp for reserve ferry travel

A surcharge of 15% on public holidays may apply / Menu subject to seasonal availability.

Multi-award-winning restaurant **Three Seven Two** is named for the first three numbers of the Waiheke phone number, and it's something of a metaphor for this cheerful beach spot, right across the road from Onetangi Beach. It's a sprawling space with a big dining room – terracotta tiles and blond wood chairs – along with a big outdoor area of long tables under white tablecloths. The menu, by the excellent Bronwen Laight, is produce-driven and seasonal.

Restaurant 372 offer EcoZip group guests a delicious lunch which includes Kumara sourdough with brown butter or Waiwaiā olive oil, choice of main course from the daily menu, and a glass of wine, beer, or soft drink. (no cocktails or spirits)

Daily Menu:

- Daily Fish – crayfish shell sauce, mussels, pickled fennel, saffron aioli
- Roasted Spiced Cauliflower – black rice, dates, cashews and cardamon sauce, coconut green apple & chilli sambal
- Bavette Steak – watercress, onion rings, brown butter béarnaise
- Wild Venison Ossobucco with Mushroom Ragu – red wine, juniper berries and kumara gnocchi
- Duck Breast – celeriac, brussel sprout, orange & coriander seed sauce
- Whole Flounder – café de Paris butter, salad of herbs, shallots and lemon

\$290pp for walk-up ferry travel

\$329pp for reserve ferry travel

Allow 1.5 – 2 hours, pre-order is required / A surcharge of 15% on public holidays may apply / Menu subject to seasonal availability.

Beautiful **Casita Miro** specialises in the cuisine of Spain and the wider Mediterranean. This award-winning restaurant and vineyard is famed for their love of fine food, wine and sherry. The Fiesta menu, features a selection of the Chef's favourite dishes comprised of three waves of plates, the first and second of which are centered down the table for sharing, Spanish style – convivial and fun!

TO START - Something small to kick things off

- Almendras y Aceitunas - Casita's mixed olives & roasted almonds

TAPAS - a rotating daily selection of tapas

- Pan y Salsas - Casita Miro olive oil bread, dip of the day & Miro grove Frantoio olive oil
- Croqueta del Día - Today's croqueta, daily changing flavour
- Selección de Tapas - Chef's selection of our signature tapas

SEGUNDO - our main course

- Carcamusa de Ternera - Slow cooked beef short rib, tomato estofado, chorizo & paprika
- Patatas Bravas - Crispy agría potatoes, mojo picón & aioli
- Verduras De la Temporada - Casita garden seasonal vegetables

POSTRE - Finishing on a high note

- Tarta de Chocolate al Brandy - Dark chocolate cake, Spanish brandy & orange crema

Wine pairings are available at an additional \$49, only if the whole table participates.

\$320pp for walk-up ferry travel

\$360pp for reserve ferry travel

A surcharge of 15% on public holidays apply / Menu subject to seasonal availability.