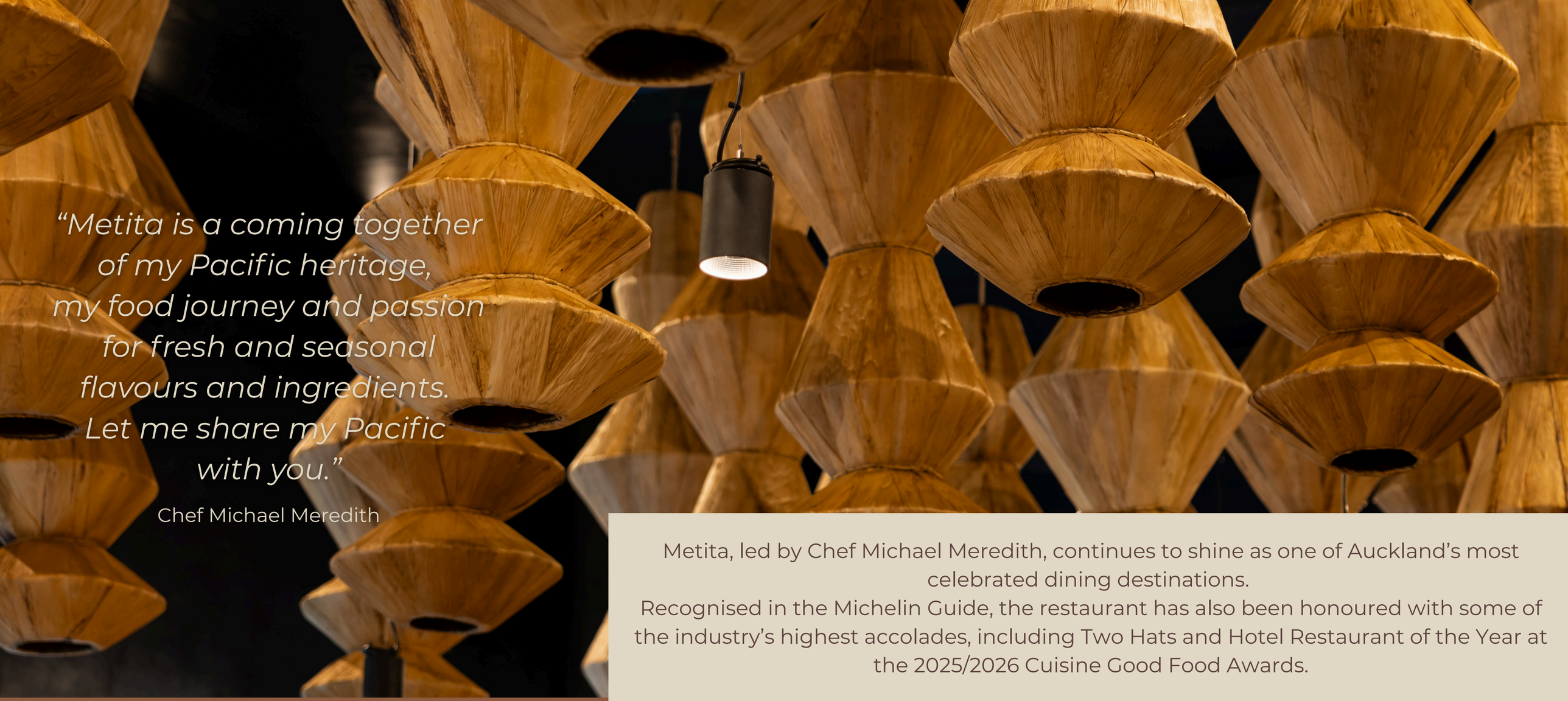
metita

GROUP DINING & EVENTS

SKYCITY



“Metita is a coming together of my Pacific heritage, my food journey and passion for fresh and seasonal flavours and ingredients. Let me share my Pacific with you.”

Chef Michael Meredith

CONCEPT & VISION

Metita, led by Chef Michael Meredith, continues to shine as one of Auckland’s most celebrated dining destinations.
Recognised in the Michelin Guide, the restaurant has also been honoured with some of the industry’s highest accolades, including Two Hats and Hotel Restaurant of the Year at the 2025/2026 Cuisine Good Food Awards.

Curiously curated and shared with passion, Metita is where traditional Pacific flavours are refined and reimagined for contemporary tastes.

Attentive to every detail, the methods of the past and present are celebrated, creating new experiences that surprise the palate and nourish the appetite.

VENUE PERKS

What is covered when you use a space at Metita for an event?









WHAT YOUR MINIMUM SPEND INCLUDES

- All contributions go directly toward your food & beverage spend
- Exclusive use of your booked space
- Professional service staff (Bartenders, Waiters, Chefs, Managers)
- All furniture, cutlery, crockery, and glassware
- Flexible seating arrangements & custom event planning
- Personalised menus & beverage selections

For exclusive hire only

- Access to premium AV equipment upon request (TV screen, microphone, sound system)
- Assistance with additional services upon request (DJ, Live Band)

CELEBRATORY CAKES & EXCLUSIVE OFFERS

Make your event extra special with a custom cake from our expert pastry team at SUCRÉ.
Click here to discover the options.

Enjoy 10% off when ordering with your booking.
Ask our team for details.

FUNCTION SPACE

PRIVATE DINING ROOM

CAPACITY

24 seated

NO MINIMUM SPEND

$25 per person deposit required
to secure the booking.

BOOK HERE



FUNCTION SPACE

SECTION BUY-OUT

The restaurant will remain open to other diners, with only the reserved section being booked for the group.

CAPACITY

35 seated

MINIMUM SPEND

including food and beverages:

$4,000 - Tuesday to Thursday
$6,000 - Friday & Saturday

$1,000 deposit required
to secure the booking.

BOOK HERE

FUNCTION SPACE

EXCLUSIVE HIRE

CAPACITY

80 seated | 120 standing

MINIMUM SPEND

including food & beverages:

$10,000 - Tuesday & Wednesday
$12,500 - Thursday
$15,000 - Friday & Saturday

20% deposit required
to secure the booking.

ENQUIRE HERE

DINING OPTIONS

SHARING SET MENUS

With a passion for craftsmanship and innovation,
Metita redefines traditional Pacific flavours, blending time-honoured techniques with contemporary influences.
Every dish is thoughtfully curated to surprise and delight the palate.



Available for group from 9 people:

Sharing **3-course LA'ITITI** (small)
Sharing **4-course FEOLOLO** (medium)
Tasting **6-course TETELE** (big)

Click here to see menu samples.



Please let our team know if you have any dietary requirements.

DRINK OPTIONS

BEVERAGE PACKAGES

We are happy to customise your beverage experience, whether it’s arranging an arrival cocktail, selecting wines, or curating a **bespoke offering** to suit your preferences.

You can also select our **beverage package**

Include 2 hours of service. Service time begins at the official start of your event.

Alternatively, we can organise a bar tab with **drinks charged on consumption,** allowing flexibility for your guests.

Click here to see menu samples.

In keeping commitment to responsible hospitality, we will strictly adhere to all host responsibility requirements to ensure a safe and enjoyable experience for all guests.



CONTACT US



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https://skycityauckland.co.nz/restaurants/metita



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Explore the space