

*aitkens*  
HOSPITALITY

# WINTER 2026

Winter Cocktail

Set, Hold,  
Serve & Repeat

New Product  
Drop

**PLUS**

30% Off  
all Cobra

**FEATURE  
STORY**

Introducing  
Full Monty's

AS KIWI AS

*gumboots on  
the doorstep*

# Aotearoa Mulled Wine

**aitkens**  
HOSPITALITY



**A NZ winter warmer using Central Otago Pinot Noir, kawakawa, and feijoa – earthy, spiced, and built for a cold Kiwi evening.**

## INGREDIENTS (per cocktail)

- 750ml Central Otago Pinot Noir (or other NZ red)
- 250ml feijoa juice or feijoa cider
- 3 tablespoons runny honey (mānuka preferred)
- 6 whole cloves,
- 2 cinnamon sticks
- 2 star anise
- 4 cardamom pods, lightly crushed
- 4 kawakawa leaves (fresh or dried)
- 1 orange, sliced into rounds
- Half a lemon, sliced
- 3 fresh ginger, sliced
- 60ml Cointreau or brandy (optional)

## METHOD

Combine all ingredients in a heavy-bottomed saucepan and stir gently. Heat over low-medium until steaming but do not boil, then reduce to low heat to let the spices steep. Once infused, taste for sweetness, stir in the optional spirits, and ladle through a strainer into warmed glasses to serve.

Winter in New Zealand arrives quietly – shorter days, a southerly at the door, and an instinct to gather closer. It's the season that calls for depth; deeper flavours, slower evenings, and drinks that warm from the inside out. Whether it's a spiced mulled wine ladled steaming into a handled glass, a single malt poured generously into a wide-bowled tumbler, or a Central Otago Pinot Noir breathing slowly in an elegant stem – winter drinking is an experience, not just a beverage. The right glassware doesn't just hold the drink. It holds the moment. This season, make sure your venue is ready for both.

## WARM IN HAND

## FIRESIDE POUR

## LET IT BREATHE



**IRISH COFFEE PEDESTAL**  
code: GLU 5292, 237ml  
**\$9.86**



**IRISH COFFEE PLAIN**  
code: GLU 5295, 251ml  
**\$8.17**



**NUDE CALDERA WHISKEY**  
code: CC568394, 325ml  
**\$9.45**



**BACH DOF**  
code: GC486, 335ml  
**\$11.56**



**NAPA RED WINE**  
CC440359  
580ml  
**\$9.71**



**TEMPO WINE BURGUNDY**  
K0550 100  
740ml  
**\$8.50**



**MADISON WINE BORDEUX**  
GC3376  
600ml  
**\$5.33**



**PICARDIE TUMBLER**  
code: 50103DU, 250ml  
**\$6.08**



**GIGOGNE TUMBLER**  
code: 50043DU, 220ml  
**\$4.59**



**HEMINGWAY WHISKEY DOUBLE OLD FASHIONED**  
code: CC568002, 330ml  
**\$7.92**



**CONNEXION DOF**  
code: GC446, 350ml  
**\$2.82**



**PRIMARY TUMBLER**  
code: GAN P3442, 560ml  
**\$4.21**

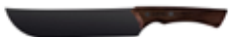


**STEMLESS WINE**  
code: GLU 221, 503ml  
**\$5.32**



**THE TOOLS YOUR WINTER MENU HAS BEEN WAITING FOR.**

Think— slow roasts, smoked brisket, bone-in short ribs, whole lamb shoulders. Winter cooking demands serious tools. The Tramontina Churrasco Black Collection is built for exactly that – heavy cuts, big bones, and the kind of low-and-slow sessions that define the season. With Blackened stainless steel blades and FSC-certified hardwood handles the Tramontina Churrasco Black Collection is built for the cuts that winter demands.



**CHURRASCO BLACK COLLECTION  
MEAT KNIFE**

code: 22843108, 190mm

**\$91.30**



**CHURRASCO BLACK COLLECTION  
BRISKET SLICER**

code: 22842112, 290mm

**\$97.82**



**CHURRASCO BLACK COLLECTION  
BUTCHER KNIFE**

code: 22841110, 240mm

**\$91.30**



**CHURRASCO BLACK COLLECTION  
SERRATED KNIFE**

code: 22848110, 250mm

**\$91.30**



**CHURRASCO BLACK BARBECUE  
ABS CLAWS**

code: 22847201, 2 piece

**\$45.65**

# BACK TO BASICS

20%  
OFF

Grill, Roast, Serve.



**THERMOMETER  
MEAT DIAL**  
+60 TO +87C  
code: 3008  
**\$12.32**



**THERMOMETER  
CANDY/DEEP FRYER**  
DUAL +100C TO +400C  
K30760  
**\$23.16**



**THERMOMETER  
OVAL HEAD DIGITAL**  
-50C TO 150C  
code: K30788  
**\$52.40**



**THERMOMETER  
POCKET PROBE**  
-10C TO +100C  
code: K30751  
**\$12.34**



**THERMOMETER  
WATERPROOF DIGITAL**  
-50+200 PROBE  
code: K30810  
**\$40.49**



**THERMOMETER  
PEN SHAPE DIGITAL**  
-50 +150 LCD  
code: K30790  
**\$57.43**



**BIG DIGIT TIMER**  
code: K30785  
**\$38.79**



**WOODEN SPOON**  
250mm, code: K30350 **\$2.36**  
300mm, code: K30352 **\$5.12**  
350mm, code: K30354 **\$3.98**  
400mm, code: K30356 **\$5.90**  
450mm, code: K30358 **\$6.96**  
500mm, code: K30360 **\$9.04**



25%  
OFF  
ALL CUTTING BOARDS

## SELECTED UTENSILS

25% OFF



**WHISK - PIANO WIRE**  
250mm, code: K34810 **\$11.81**  
300mm, code: K34812 **\$13.30**  
350mm, code: K34814 **\$14.85**  
400mm, code: K34816 **\$16.34**  
450mm, code: K34818 **\$19.23**



**WHISK - FRENCH HEAVY DUTY**  
250mm, code: K34910 **\$14.40**  
300mm, code: K34912 **\$17.38**  
350mm, code: K34914 **\$18.43**  
400mm, code: K34916 **\$20.72**  
450mm, code: K34918 **\$24.56**  
500mm, code: K34920 **\$25.45**  
550mm, code: K34922 **\$28.55**



**S/S LADEL ONE PIECE**  
30ml, code: K36981 **\$3.98**  
60ml, code: K36982 **\$4.69**  
90ml, code: K36983 **\$5.98**  
120ml, code: K36984 **\$6.98**  
180ml, code: K36986 **\$7.97**  
240ml, code: K36988 **\$9.91**  
360ml, code: K36992 **\$11.06**



**MEASURING JUG**  
500ml, code: K51905 **\$12.06**  
1ltr, code: K51910 **\$15.35**  
3ltr, code: K51930 **\$21.86**  
5ltr, code: K51950 **\$27.35**

## SELECTED COLANDERS & CONICAL STRAINERS

25% OFF



**COLANDER**  
230mm 3ltr, code: K72403 **\$16.14**  
260mm 4ltr, code: K72404 **\$17.88**  
290mm 5ltr, code: K72405 **\$22.46**  
330mm 8ltr, code: K72408 **\$32.33**  
400mm 13ltr, code: K72413 **\$43.78**



**CONICAL STRAINER FINE**  
200mm, code: K34248 **\$35.52**  
230mm, code: K34249 **\$48.08**  
250mm, code: K34250 **\$61.27**  
300mm, code: K34252 **\$72.92**



**CONICAL STRAINER COARSE**  
200mm, code: K34268 **\$35.52**  
230mm, code: K34269 **\$48.08**  
250mm, code: K34270 **\$61.27**  
300mm, code: K34272 **\$75.91**



**The Long Cook** Winter menus are built on time and heat. The right stockpot, the right pan, the right small equipment – these are the tools that make a slow braise worth the wait and a busy service look effortless. This is the edit for kitchens that take winter seriously.



**30% OFF**

**FORCE STOCKPOTS & SAUCEPANS**

**Simmer Season** The cold months call for depth – rich stocks, slow braises, and menus that take their time. We’ve pulled together the pots, pans, and small equipment your kitchen needs to do winter properly. From heavy-gauge stockpots to robot coupes and stick blenders, everything here is built for the season ahead.



**ROBOT COUPE  
IMMERSION BLENDER  
CMP250VV**  
code: 34242B  
**\$1,259**

**ROBOT COUPE  
IMMERSION BLENDER  
CMP300VV**  
code: 34232B  
**\$1,375**

**ROBOT COUPE  
IMMERSION BLENDER  
CMP350VV**  
code: 34252B  
**\$1,453**

**ROBOT COUPE  
IMMERSION BLENDER  
MP350 ULTRA**  
code: 34802L  
**\$1,453**

**ROBOT COUPE  
IMMERSION BLENDER  
MP450 ULTRA**  
code: 34812L  
**\$1,638**

**ROBOT COUPE  
IMMERSION BLENDER  
MP550 ULTRA**  
code: 34822LH  
**\$2,233**



**ROAST PAN  
RECESSED HANDLES**  
code: K53651,  
Aluminium,  
360x267x70mm  
**\$55.61**

**ROAST PAN  
RECESSED HANDLES**  
code: K53652,  
Aluminium,  
420x305x70mm  
**\$59.94**

**ROAST PAN RECESSED  
HANDLES**  
code: K53653,  
Aluminium,  
470x355x70mm  
**\$64.35**



**30% OFF**  
**GASTRO PANS**



**ROBOT COUPE  
VEGETABLE CUTTER  
CL50 ULTRA**  
code: 1846  
**\$4,379**

**FOOD PROCESSOR &  
VEGE PREP R211XL  
ULTRA- 4 PACK DISCS**  
code: 2118  
**\$2,858**

**ROBOTCOOK CUTTER,  
MIXER, COOKER WITH  
3.7LT BOWL**  
code: 43002R  
**\$4,733**



**SKOPE WINTER CONFIDENCE - BUILT TO PERFORM, BACKED TO LAST**

Reliability matters – and with SKOPE, you’re choosing proven performance designed for demanding hospitality environments. This winter, take that confidence further with an unmatched 5-year parts & labour warranty when you choose SKOPE funding over a five year period. It’s a smarter way to invest – combining premium refrigeration with long-term peace of mind, predictable costs, and built-in support.

**UPGRADE WITH CONFIDENCE THIS WINTER**

**Why SKOPE Funding works for you:**

- Clear ownership pathway
- Fixed, manageable monthly payments
- Extended warranty + annual preventative maintenance included
- Flexible 1–5 year terms
- No balloon or residual payments
- Simple, seamless application

**With SKOPE, you’re covered for the long haul.**



## Service temperature food preserver

### EVEREO® 600

10 GN 1/1

Being only 600 mm deep, EVEREO® 600 is the compact solution to install in small kitchens or on a bar counter.

### EVEREO® 900

10 GN 1/1

EVEREO® 900 is the optimal solution for all the environments that have limited space in terms of width. In less than 1 square meter, with two stacked EVEREO® units, you can store up to 240 food portions.

### EVEREO® CUBE

10 460x330

EVEREO® CUBE is the compact solution to install in small rooms and outside the kitchen area. The drop down door allows easy opening even in very limited spaces.



## 6 reasons why to choose EVEREO®



Fixed temperature and food consistency



Energy saving



Zero service time



Waste reduction



Kitchenless restaurant



Labour costs saving



EVEREO®  
Hot storage



ORDER



PLATE



SERVE

**+10**  
MINUTES  
Saved time



0 min

1 min

2 min

10+ min

11 min



FRIDGE  
Cold storage



ORDER



HEAT UP/  
RIGENERATE



PLATE



SERVE

## \$5,000 OFF LIST PRICE



UNOX BAKERLUX SPEED.PRO  
ELECTRIC SINGLE PHASE

code: UN XESR-03HS-MDDN

**\$17,855**



UNOX BAKERLUX SPEED.PRO  
ELECTRIC 3PHASE

code: UN XESR-03HS-EDDN

**\$17,855**

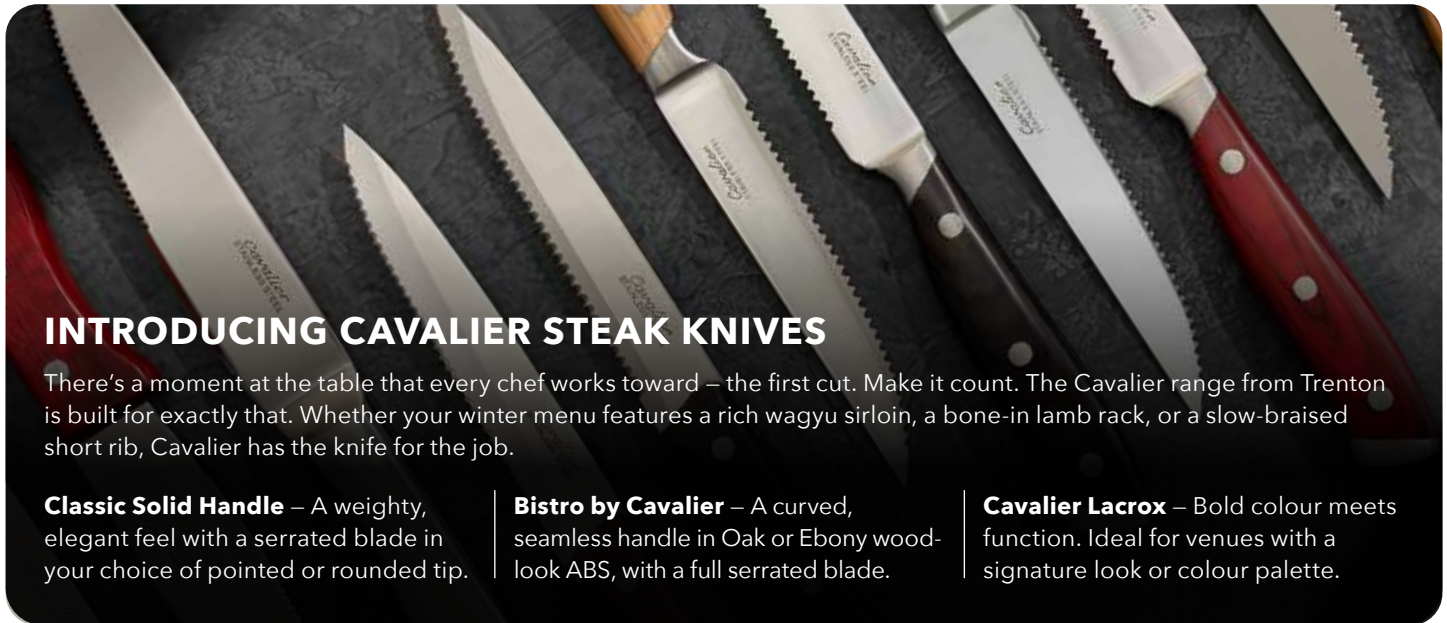
## UNOX SPEED.PRO™ - BUILT FOR SPEED. DRIVEN BY PRECISION

When service is fast and expectations are high, the UNOX Speed.Pro™ is built to deliver. Designed as a high-performance speed oven, it combines advanced technology with precision control to produce consistent, high-quality results — exactly when you need them. Ideal for busy kitchens, it allows you to cook and finish food on demand, reducing wait times while maintaining full control over quality and consistency.

### The unique advantages:

- High-speed cooking with precise, repeatable results
- Cook to order — reduce food waste and improve freshness
- Significant labour savings through faster, more efficient workflows
- Versatile across multiple menu items and service periods
- Reliable performance in high-demand environments

Speed, control, and efficiency — the UNOX Speed.Pro™ keeps your kitchen one step ahead.



**INTRODUCING CAVALIER STEAK KNIVES**

There’s a moment at the table that every chef works toward – the first cut. Make it count. The Cavalier range from Trenton is built for exactly that. Whether your winter menu features a rich wagyu sirloin, a bone-in lamb rack, or a slow-braised short rib, Cavalier has the knife for the job.

**Classic Solid Handle** – A weighty, elegant feel with a serrated blade in your choice of pointed or rounded tip.

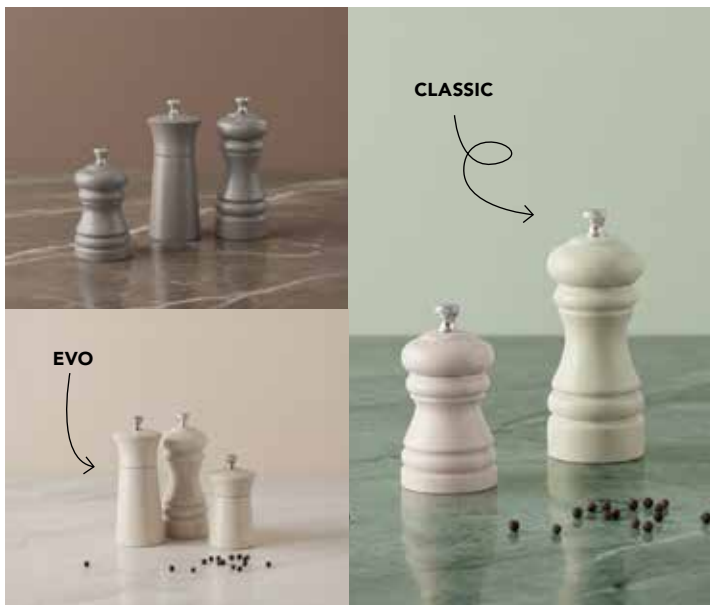
**Bistro by Cavalier** – A curved, seamless handle in Oak or Ebony wood-look ABS, with a full serrated blade.

**Cavalier Lacrox** – Bold colour meets function. Ideal for venues with a signature look or colour palette.

**MODA SERVEWARE**

**Winter, Served Beautifully**

There’s something about winter that invites a little more atmosphere at the table. The Moda Deco Servingware collection is our answer to that feeling – a range that brings warmth, character, and old-world charm to every single-serve moment. Crafted from durable stainless steel with ornate detailing and a choice of brushed semi-matte or mirror polish finishes, Moda Deco is as at home on a cosy bar menu as it is at a formal dessert service. Introduce it this winter and give your guests something to remember.



**MODA MILLS  
COLOUR MEETS GRAIN**

**These colours don’t mask the wood, they work with it.**

Three new colours just dropped for the Moda Classic and Evo mill range – Linen, Moss and Mink. Each colour is designed to let the natural wood grain show through, so you get organic texture and colour in one.

Classic or Evo – which profile suits your table? Classic is the traditional turned mill form. Evo is the clean, minimalist alternative. Both are now available in Linen, Moss and Mink, in 75mm or 120mm heights. Both come with S and P knobs and a precision ceramic grinding mechanism, adjustable from coarse to fine.

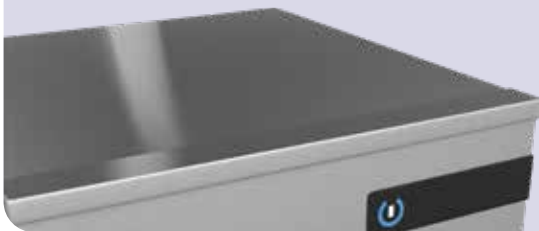
**COOL BY DESIGN.  
RELIABLE BY NATURE.**

When it comes to ice, Icematic doesn't mess around – and neither do we. This premium Italian-made range brings serious ice-making muscle to everything from your favourite neighbourhood café to the busiest bars and high-volume hospitality venues in the country.

Choose from compact self-contained units perfect for tight spaces, right through to high-capacity modular and flaker models built to keep up when the orders don't stop. Whatever your setup, there's an Icematic for the job.

Crystal-clear 8g and 20g cubes, energy-efficient R290 refrigerant technology, and tough stainless-steel construction mean you're getting a machine that looks good, runs clean, and keeps going shift after shift. Hygiene? Sorted. Performance? Absolutely. Ice that makes your drinks look incredible? That's just Tuesday.

**Icematic. Built in Italy. Trusted in your venue.**



ICEMATIC



**A SOLUTION FOR EVERY NEED**

Modular, self-contained and flake ice machines to suit every business.

30% OFF  
ICEMATIC RANGE

- MODULAR RANGE
- SELF-CONTAINED UNITS
- FLAKE ICE SYSTEMS
- RELIABLE PERFORMANCE

**30% OFF ALL COBRA**

Built for reliability and performance in demanding commercial kitchens, the Cobra range from Moffat delivers no-nonsense cooking power with exceptional durability. Designed and manufactured in New Zealand, Cobra combines robust stainless steel construction with high output burners and intuitive controls, making it a trusted choice for chefs who need consistency day in, day out. Whether it's busy service periods or steady prep, Cobra equipment is engineered to handle the pressure while keeping maintenance simple and downtime minimal—practical, powerful, and built to last.

**COBRA**  
YOUR STYLE. YOUR WAY



# SETTING THE WINTER TABLE

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HOSPITALITY

## MAIN CHARACTER ENERGY - PIES PUDDING SOUP



**SCALLOPED ROUND BOWL**  
code: K927178, 180mm, Icon  
code: K927278, 180mm, Snow  
code: K927378, 180mm, Willow  
**\$22.28**



**MOD ROUND BOWL**  
code: K946442, 182mm, Dusted White  
code: K946542, 182mm, Smokey Basil  
code: K946642, 182mm, Smokey Plum  
**\$20.79**



**DEEP CASSEROLE**  
code: K90328, 130x40mm, Cargo  
code: K90928, 130x40mm, Charcoal  
**\$12.91**



**SPANISH DISH**  
code: K90931, 170x50mm, Charcoal  
code: K90131, 170x50mm, Sand  
**\$20.93**



**GREEN BAY SOUP/PASTA BOWL**  
code: TX110164, 324mm  
**\$37.88**



**GREEN BAY NAPPIE BOWL**  
code: TX110156, 140mm  
**\$11.08**



**NANO CRU RICE BOWL**  
code: NRB16-BK, 160mm  
**\$17.86**



**RUSTIC OVAL BOWL**  
code: 948871, 155x145mm, Crimson  
**\$19.39**



**DEEP RICE BOWL**  
code: K90948, 137mm, Charcoal  
code: K90348, 137mm, Cargo  
**\$16.47**



**GRATIN OVAL**  
code: K79625, 212x44mm, Cast Iron  
**\$40.07**

## THE FOUNDATION



**VERONA SCALLOPED OVAL PLATE**  
code: K98830663, 320mm  
**\$54.20**



**TIFFANY SCALLOPED OVAL PLATE**  
code: K98830063, 320mm  
**\$47.08**



**ASTORIA OVAL PLATE**  
code: K94357-M, 300mm  
**\$74.36**



**OVAL COUPE PLATE**  
code: K926342, 305x180mm, Earth  
code: K926742, 300x180mm, Willow  
**FROM \$18.93**



**HARRIETTE OVAL PLATE**  
code: RHOP32-BK, 320x200mm  
**\$66.53**

# SETTING THE WINTER TABLE

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## THE FORGOTTEN HERO'S



**LONDON SOUP SPOON**  
code: K13154  
**\$44.96\***



**FIDDLE SOUP SPOON**  
code: FDVS 880003  
**\$67.65\***



**LUXOR SOUP SPOON**  
code: T17654  
**\$26.25\***



**SYDNEY SOUP SPOON**  
code: K18154  
**\$16.60\***

\*Sold by the dozen

## THE SIDE KICK



**VINTAGE GRAVY BOAT**  
code: K79888, 240ml, S/S  
**\$16.72**



**TEARDROP SAUCE DISH**  
code: K828703, 100x60mm, Matte Black  
**\$3.84**



**VINTAGE SAUCE PAN**  
code: K79881, 70x45mm, Steel  
**\$12.88**



**SAUCE DISH STACKING BROWN/BLACK**  
code: K828121-BN, 76mm  
**\$6.24**



**MINI SAUCEPAN**  
code: K90940, 70ml, Charcoal  
**\$14.48**



**RAMEKIN**  
code: K926205, 78x43mm, 130ml, Cloud  
code: K926005, 78x43mm, 130ml, Chic  
**FROM \$5.02**



## FEATURE SITE

## FEATURE SITE: FULL MONTY'S

**Located in the heart of Rolleston, just south-west of Christchurch, Full Monty's is far more than just an entertainment venue – it's a complete hospitality destination designed for everyone to enjoy. Featuring bowling lanes, virtual golf simulators, karaoke rooms, arcade gaming, and vibrant function spaces, the venue delivers a unique experience for families, corporate groups, and social gatherings alike.**

At the heart of the venue is an elevated food offering led by the incredibly talented Head Chef Lawrence Harvey, bringing a restaurant-quality dining experience to the entertainment scene. From premium casual dining through to share-style favourites and outstanding wood-fired style pizzas, Full Monty's combines fun with genuinely exceptional hospitality – creating a destination where guests can stay, dine, and experience it all under one roof.

Aitkens Hospitality was proud to be involved in supplying key kitchen and back-of-house solutions for this standout project, including the Convothorm Max Pro combi oven with integrated smoker, Blue Seal cookline equipment, OEM pizza oven delivering exceptional flavour, SKOPE refrigeration systems, and MEIKO warewashing solutions – creating a high-performance kitchen designed to thrive in one of Canterbury's most exciting hospitality precincts.

