



• FUNCTIONS AT •



**Get in touch with our event
& experience team today**

events@zookeeperson.co.nz
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Auckland
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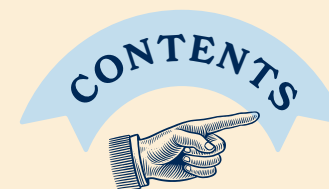
Welcome to Royal Oak's best loved local – The Zookeeper's Son.

With a range of versatile spaces and quirky atmosphere, this is the ideal venue for when you just need to let loose...

A long standing, well-loved local establishment, we provide multiple event spaces to suit a wide range of events from corporate occasions to all wedding celebrations.

We are happy to discuss your requirements in more detail and warmly invite you to contact our Sales & Events Manager to arrange a time to do so.

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Function Spaces



Space	Cocktail	Seated	Min Spend	Min Spend Nov-Dec	Hireage Fee
Rooftop Garden Terrace	120	80	\$3,500*	\$5,500*	-
Mezzanine	80	40	-	-	\$250
Courtyard	50	25	-	-	\$250

*Includes venue hireage and security



Rooftop Garden Terrace

Our stylish rooftop garden with fully retractable roof creates a unique suburban space suitable for a range of events. Featuring private bar and bathrooms, large plasma screens, separate entrance access if required and the option of playing your own music, the Rooftop Garden Terrace is available for shared or private hire.

Cocktail	120
Seated	80



Mezzanine

Situated above the main bar, the Mezzanine level is available for exclusive events whilst remaining part of the main bar. Featuring an open plan area ideal for cocktail or dining events, abundant natural light, outdoor balcony and lounge area, this space consistently proves to be a favourite for relaxed and vibrant gatherings.

Cocktail	80
Seated	40



Main Bar

The heart of our venue, our lively, spacious main bar showcases all the action. Ideal for social groups with live music on a Friday and Saturday night.



Courtyard

A pleasant outdoor area ideal for groups wanting casual dining, drinks or nibbles. This area can transform from cocktail style for stand-up functions or showcase one long table to accommodate up to 25 for dining.

Cocktail _____ 50
Seated _____ 25

Share Plates

24 pieces for 65.0

Mushroom Arancini
truffle aioli v

Sticky Pork Belly Bites

Korean BBQ sauce glaze, chilli,
sesame seeds

Salt & Pepper Squid

Nam Jim Thai sauce, garlic aioli,
fresh lemon

Chicken Wings

Red-Hot buffalo sauce, ranch,
pickle spears

Korean-Fried Cauliflower

Korean BBQ sauce, pickles v

Country Fried Chicken

smoky IPA sauce, ranch,
sweet & spicy pickles

Mac 'n Three-Cheese Sticks

Italian tomato sauce, parmesan v



ADD Fries
confit garlic aioli +12.0



Sliders

• 12 for 65.0 •

Cheeseburger Slider brisket patty,
American cheese, special sauce,
ketchup, sweet & spicy pickles

The Cluckerson Slider crispy fried
chicken, American cheese, chipotle
mayo, ranch, sweet & spicy pickles,
lettuce

The Hallouminati Slider grilled halloumi,
house-made vegan patty, American
cheese, special sauce, sweet & spicy
pickles, ranch, red onion v

Crispy Pork Belly Slider slaw, chipotle
mayo, chilli crisp, American cheese



Platters

65.0 per platter

Serves approx. 10 guests



Antipasto v

olives, pickles, jalapeños, halloumi,
focaccia, whipped feta, grilled
vegetables, pesto olive oil

Tools Down

baby back pork ribs, country
fried chicken, seared corn ribs,
salt & pepper squid, mac 'n three-
cheese sticks, grilled focaccia

The Chick Fix

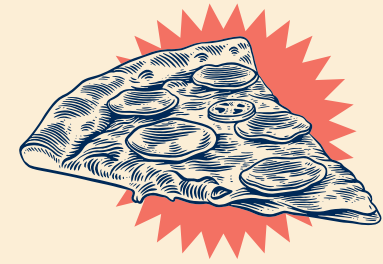
a line-up of our best fried chicken
options, fries, mixed pickles, pub sauces

Dessert

chef's selection, including brownies,
tarts, slices

(v) vegetarian | (NGA) no gluten added | (NGO) no gluten optional

Vegetarian available on request



Pizza Slabs

15 pieces for 55.0

Margherita tomato, mozzarella, basil V

BBQ Meat tender beef, pork belly, pepperoni, mozzarella, smoky IPA BBQ sauce

Hawaiian bacon, pineapple, mozzarella

Buffalo Chicken fried chicken, spicy buffalo sauce, mozzarella, ranch drizzle

Pepperoni jalapeños, mozzarella, hot honey, basil

Dairy free mozzarella available

(V) vegetarian



Buffet or Shared Dining

Minimum 30 people

• 45.0pp •

Includes bread & olives to begin
2 mains + sides

• 55.0pp •

Includes bread & olives to begin
3 mains + sides

ADD extra main +10.0pp

ADD shared entrée +18.0pp

ADD shared dessert +10.0pp

To Begin

Served to tables

Artisan bread & house spreads v

Shared Entrée +18.0pp

Served to tables

Country Fried Chicken Strips smoky IPA sauce,
ranch, sweet & spicy pickles

Korean-Fried Cauliflower Korean BBQ sauce, pickles V

Chilli Garlic Prawns parsley butter

Mains

Buffet or family sharing style

Market Fish oven-roasted, cherry tomato sauce,
olives, fragrant herbs, fried capers

Roast Lamb Shoulder mint chimichurri, pea tendrils,
crumbled feta, jus

Free-Range Chicken Breast garlic and parsley butter,
chili crisps, fried chickpeas

Roast Sirloin roast red onions, green peppercorn sauce

Crispy Pork Belly caramelised granny smith apple,
watercress, onion & cider jus

Vegetarian Ravioli cherry tomato sauce, olives,
fragrant herbs, crumbled feta, fried chickpeas V

SIDES



Green Salad lemon dressing V|DF|NGA

Quinoa & Roasted Mediterranean

Vegetable Salad apple honey dressing
V|VGO

Wilted Seasonal Greens dukkah, olive oil

Roast Potatoes garlic and herb butter V|DFO

Shared Dessert +10.0pp

Chefs Selection of sweet treats V

Beverage Selections

• OPTION 1 •

SPARKLING

	BTL
Cloudy bay Pelorus Brut	75.0
Cloudy bay Pelorus Rosé	79.0

WINE

	REG	LRG	BTL
Four Bandits Sauvignon Blanc	11.0	16.5	47.0
Four Bandits Chardonnay			
Four Bandits Rosé			
Four Bandits Merlot			
Kim Crawford Pinot Gris	11.5	17.5	50.0

DRAUGHT BEER & CIDER 11.0-14.5

Heineken 500ml | Heineken Light 2.5% | Tiger | Tui Lager | Tuatara APA |
Monteith's Golden Lager | Monteith's Crushed Apple Cider

SPIRITS 10.5

Bourbon | vodka | gin | white rum | dark rum | whiskey | tequila

OPEN BAR

All beer, cider, wine and spirit options to be available.
Please let us know if there are any beverages you
would like to exclude.

Please note, our Rooftop bar has a reduced
beverage selection.

Please note we will not include spirits unless requested.



• OPTION 2 •

SPARKLING

	BTL
Cloudy Bay Pelorus Brut	75.0
Cloudy Bay Pelorus Rosé	79.0

WINE

	REG	LRG	BTL
Babydoll Sauvignon Blanc	12.0	18.5	53.0
Babydoll Chardonnay			
Babydoll Pinot Gris			
Kim Crawford Shiraz	11.5	17.5	50.0
Four Bandits Merlot	11.0	16.5	47.0

DRAUGHT BEER & CIDER 11.0-14.5

Heineken 500ml | Heineken Light 2.5% | Tiger | Tui Lager | Tuatara
APA | Monteith's Golden Lager | Monteith's Crushed Apple Cider

BOTTLED BEER

Heineken Light 2.5% | Heineken 0.0% | Tiger | Tiger Crystal
Ultra Low Carb | Sol | Orchard Thieves Cider Range

CANS

Ask our team what flavours are on

ESPRESSO MARTINI 18.0

SPIRITS 10.5

Bourbon, vodka, gin, white rum, dark rum, whiskey,

Please note we will not include spirits unless requested.
Menus are subject to seasonal item & price changes.





GENERAL INFO

FOOD

All bookings of 25 guests or more will be provided with event menus to select from. Once selected, the applicable menu will apply to all guests.

Menus subject to change based on seasonal availability.

BEVERAGE

Cash bar

Guests purchase beverages as they require from our full beverage menu.

Bar tab

You can specify the range of beverages available and a credit limit for the event account. Your guests can then charge drinks onto the account throughout the event. Once the account limit has been reached, you can choose to either increase your account limit, or guests can purchase from a cash bar.

FEES

Deposits and minimum spends

Deposits and minimum food and beverage spends may apply and are quoted based on event space, date, time and number of guests.

Guest numbers

Minimum guest numbers and catering requirements are required no less than 7 working days prior to your event date. Final event payment is due on the event date and will be based on minimum guest numbers or actual guest numbers, whichever is greater.

All credit card payments will incur a 2% surcharge.

FAQS

Are we allowed a band or DJ?

This is possible for private Rooftop events. Acts must use the sound system we have on site and comply with noise restrictions set by the Duty Manager on the day. Noise levels will be adjusted by the Duty Manager as they see fit. We host a live band every Friday and Saturday night from 9.30pm in the main bar area.

What time does the bar close?

We are licenced until 2am, however service of beverages is at the discretion of the manager on duty and our host responsibility policy will also apply.

Can we decorate the venue?

Yes, please note decorations must be setup by you prior to the event. Please only use Blu Tack when attaching items to walls or surfaces. Any small particle decorations such as glitter, confetti or sawdust are not allowed. Set-up time is generally 30 minutes prior to your event start time but this can be negotiated depending on the availability of the space.

What can I leave in the venue overnight?

Decorations, gifts and equipment brought in by you or your suppliers must be removed by you at the end of the event.

Can we bring our own alcohol or food?

Due to the nature of our license, this is not possible.

Can we have a subsidised bar tab?

You can specify the range of beverages available and a credit limit for the event account. You then set the subsidised per drink cost for your guests to pay at \$6 per drink, with the remaining beverage cost being deducted from your credit limit.

Can you cater to dietary requirements?

Yes, please refer to our event menus for more information.

What ID do you accept?

Only a NZ drivers licence, valid passport or Kiwi Access card (all within expiry date) will be accepted as proof of age. We are legally required to ask anyone who looks under 25 to present ID.

Is car parking available?

The Zookeeper's Son provides car parking free of charge, located at the rear of the building.

Can we bring children?

Yes, you are welcome to bring children, but they must be accompanied by their parent/s or legal guardian/s. Children under 14 years old are to vacate the premises by 9:30pm.

Do you provide AV?

Our TV screens allow events to showcase presentations and photo slideshows. This requires a USB stick or your laptop to be plugged in.

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