



x
- Sth. Pacific -

The LULA INN

Eatery
-&-
Drinkery
x

~ KIA ORA ~

x x

We can't wait to show you
why Lula's is the perfect
slice of paradise to host
your next gathering.

Get in touch with our
Event & Experience
Manager today.

-

celebrate@lulas.co.nz

149 Quay Street,
Princes Wharf,
Auckland City

www.lulas.co.nz

EVENTS AT THE LULA INN

Kia Ora! Welcome to THE LULA INN,
A Sth.Pacific Eatery & Drinkery.

You'll find us where the sea meets the
shore, sat on the historic Princes Wharf
in downtown Auckland, New Zealand.

Down here on the edge of the ocean, in
our miles-away-hideaway the food is
lively, created to crave and enjoyed solo
or socially. The folks are friendly & the
good times just *keep-on-keeping-on*.

So settle in & while-away some island
time. Enjoy the ebb & flow of craft beers,
gin cheers, eats, treats & chats.

And then, as the sun sets & darkness falls,
when it all gets a bit louder, a lot livelier
& much dancier — **stay on & stay late.**



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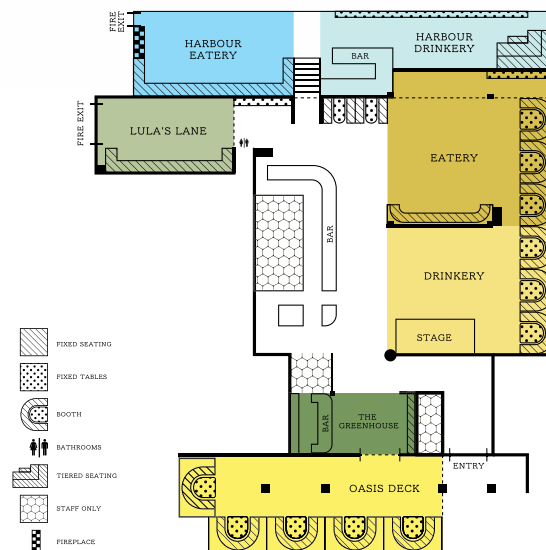
LULA'S HIDEAWAYS

x x

Lula's hideaways
can be combined
to create your
event, your way



SPACE	COCKTAIL	SEATED	THEATRE	BOARDROOM
Greenhouse	40	-	-	-
Eatery	-	70	100	-
Harbour Drinkery	60	-	-	-
Full Harbour Deck	120	-	-	-
Harbour Eatery	-	45	-	-
Lula's Lane	45	40	20	20
Full Establishment	450	180	-	-





GREENHOUSE

Enjoy a casual drink with your own personal bar and connect to our oasis deck with this indoor-outdoor flow.

Cocktail _____ 40

LULA’S LANE

Our most exclusive escape, Lula’s lane boasts stunning views over the Harbour Eatery. This quaint botanical space is suited to an array of social or corporate occasions.

Cocktail _____ 45
 Seated _____ 40
 Theatre _____ 20
 Boardroom _____ 20

BOOK A BOOTH

Lula’s booths are the heart of any small gathering, whether it be with clients, colleagues or friends. Book your booth for a lively meeting spot, after work drink or lunchtime bite.

Seated _____ 8



EATERY

Our playful kiwi cuisine is at its best when enjoyed together. Our indoor Eatery is ideal for larger group dining experiences and has one of the best harbour views in town.

Seated _____ 70



DRINKERY

The heart of our hideaways, where you get to play alongside other groups. Our Drinkery is the life of the party, where things get a bit louder, a lot livelier and much dancier. Book a leaner for groups up to 20 people for casual drinks and nibbles.



HARBOUR EATERY

Dine where the sea meets the shore, providing the finest views of Auckland harbour, complete with an all-weather retractable roof and fireplace.

Seated _____ 45

HARBOUR DRINKERY

Our slice of paradise on the water's edge. Our Harbour Drinkery is located on Auckland's only on-water deck, the perfect spot to settle in & while-away some island time, rain or shine.

Cocktail _____ 60

Harbour Drinkery & Harbour Eatery

Cocktail _____ 120

FULL ESTABLISHMENT

Keep the good times all to yourself with exclusive venue hire available for large group bookings, including use of our three bars, entertainment stage and two outdoor decks.

Cocktail _____ 450

Seated _____ 180



xx MENU xx





xx COCKTAIL MENU – SHARING xx

FINGER FOOD MINIMUM 20 PER CHOICE

CANAPÉS x 7.0^{EA}

Local Oysters natural, shallot mignonette **NGA**

Ika Mata raw market fish, lime, coconut, chilli, squid ink crackers **NGA**

Coconut Prawn Toast ciabatta, sweet chilli jam

Lula's Fry Bread 16-hour lamb leg, mint chimichurri **NGO**

Beef Tataki apple, wakame jam, horopito potato chips **NGA**

Pork & Chive Dumplings (2)

Spirulina Vegan Dumplings peas, spinach, carrot, vermicelli (2) **VG**

Potato Terrine caramelised onion purée, seaweed, fried shallot **VG/NGA**

-

WALK & FORK x 16.5^{EA}

Fish & Chip Boat tartare sauce

Fried Chicken Slider aioli, slaw (2)

Tempura Oyster Mushroom Slider watercress, aioli (2) **V**

Lula's Beef Slider cheese, pickle, aioli (2)

Pork Belly Bowl kimchi, pickled red onion, almond, baby spinach **NGA**

Lula's Gnocchi kūmara, walnut, sage burnt butter sauce, parmesan **V**

Miso Pumpkin braised lentils, tempura mushroom, black garlic **VG/NGA**

-

SWEET CANAPÉS x 7.0^{EA}

Chocolate Brownie whipped cream **NGA**

Macaron Assortment

Chocolate Delice miso caramel, Weetbix crumb **V/NGA**

Lula's Sticky Toffee Pudding toffee sauce **V**

LULA'S HAND-STRETCHED PIZZAS

Add to your canapé menu: 1 slice pp x 4.5 | 2 slices pp x 8.0

No gluten added base +3.0 | Vegan available on request

Cheese & Tomato mozzarella, cherry tomatoes, basil 26.0 **VGO**

Prosciutto hot honey, goat cheese 28.0 **NGO**

Chicken & Mushroom bechamel base, green harissa 28.0 **NGO**

Chilli Prawn coriander yoghurt, crispy capers 28.0

Roast Kūmara cavolo nero, truffle 26.0 **NGO/VGO**

-

PLATTER x 85.0

Serves 6-8 people | Platters must be ordered 7 days prior to your event

Explorer Platter

Beef tataki **NGA**, Coconut prawn toast, Buttermilk fried chicken, Salt & horopito squid, Tempura cauliflower **NGO**

Meat Platter

Pork & chive dumplings, Crispy beef brisket, Market charcuterie **NGA**, Beef tataki **NGA**, Buttermilk fried chicken

Seafood Platter

Raw market fish **NGA**, Salt & horopito squid, Prawn & ginger dumplings, Coconut prawn toast, Hot smoked salmon & toast **NGO**

Vegetarian Platter

Kiwi 'mousetrap' bruschetta, Tempura Cauliflower **NGO**, Potato skins & Kiwi dip **VGO/NGA**, Mushroom, spirulina & vermicelli dumplings **VG**, Kūmara focaccia

Available for a minimum of 20 guests

XX COCKTAIL MENU – FINGER FOOD XX

27.9_{PP}

-

Your choice of 3 canapés per person

+ Fried Chicken Slider aioli, slaw

39.0_{PP}

-

Your choice of 5 canapés per person

+ Fried Chicken Slider aioli, slaw

Your choice of 1 sweet canapé per person

49.9_{PP}

-

Your choice of 5 canapés per person

+ Fish & Chip Boat

+ Fried Chicken Slider aioli, slaw

Your choice of 1 sweet canapé per person

XX

ADD ON

Additional canapés - 7.0 per canapé

Selection of pizzas - 1 slice per person 4.5 | 2 slices per person 8.0



Available for a minimum of 15 guests. Events over 30 guests require all courses to be banquet style.

xx **SET MENU** xx

BANQUET MENU

2 COURSE x 62.9 | 3 COURSE x 67.9

-

TO BEGIN

Lula's Focaccia whipped butter

-

ENTRÉES - to share

Salt & Horopito Squid lemon aioli

Lamb Shoulder Māori fry bread, mint chimichurri, crispy capers **NGO**

Heritage Beetroot Tartare avocado & wasabi puree, sunflower seed cracker **VG/NGA**

-

MAINS - served to share

Beef Sirloin jus **NGA**

Market Fish seasonal vege, wakame jam, miso butter sauce **NGA**

Pork Belly Salad kimchi, pickled red onion, almond, baby spinach **NGA**

Miso Pumpkin braised lentils, tempura mushroom, black garlic **VG/NGA**

-

SIDES - to share

Roast Baby Potatoes herb butter **V/NGA**

Side Green Salad house dressing **NGA**

Roast Cauliflower smoked cauliflower purée, green chilli harissa **VGO/NGA**

-

DESSERT - to share

Lula's Sticky Toffee Pudding toffee sauce **v**

Fudge Brownie Bites whipped cream **NGA**

SET MENU

2 COURSE x 72.9 | 3 COURSE x 77.9

-

TO BEGIN

Lula's Kūmara Focaccia whipped butter

Natural Oyster natural, shallot mignonette **NGA**

-

ENTRÉES - to share

Ika Mata raw market fish, lime, coconut, chilli, squid ink crackers **NGA**

Lamb Shoulder Māori fry bread, mint chimichurri, crispy capers **NGO**

Heritage Beetroot Tartare avocado & wasabi puree, sunflower seed cracker **VG/NGA**

-

MAINS - served to share

Beef Sirloin jus **NGA**

Market Fish smoked head boil up, cauliflower, carrot, watercress **NGA**

Pork Belly Salad kimchi, pickled red onion, almond, baby spinach **NGA**

Miso Pumpkin braised lentils, tempura mushroom, black garlic **VG/NGA**

-

SIDES - to share

Roast Baby Potatoes herb butter **V/NGA**

Side Green Salad house dressing **NGA**

Roast Cauliflower smoked cauliflower purée, green chilli harissa **VGO/NGA**

-

DESSERT - to share

Chocolate Delice miso caramel, Weetbix crumb **V/NGA**

Lula's Sticky Toffee Pudding toffee sauce **v**

Assorted Macarons **NGA**





xx BEVERAGE xx

LOHAS

**OPTION ONE****SPARKLING****Da Luca Prosecco** *Italy*

FLUTE	BTL
14.0	55.0

WINES**Four Bandits**

REG	LGE	BTL
12.5	19.0	60.0

Sauvignon Blanc *Marlborough***Chardonnay** *Hawke's Bay***Rosé** *East Coast***Merlot** *Hawke's Bay***Kim Crawford**

REG	LGE	BTL
13.0	20.0	60.0

Pinot Gris *Hawke's Bay***Pinot Noir** *New Zealand***DRAUGHT BEER & CIDER** 12.5 - 14.0**Heineken | Tiger | Monteith's** Wayfarer Pilsner, Crushed Apple Cider**BOTTLED BEERS** 10.5 - 12.0**Heineken | Heineken** 0.0%**Monteith's** Black Beer, Golden Light, Sounds Hazy Pale Ale**Sol | Tiger | Export 33** Low Carb | **Export Citrus** 2.0%**HOUSE SPIRITS** 12.5 - 13.5

Hayman's gin| Finlandia vodka | Early Times bourbon | El Jimador Reposado Tequila | Havana Club Anos 3yo rum | The Famous Grouse whisky

Please note that spirits are optional and will only be included if requested.**NON-ALCOHOLIC**Juice, soft drinks, coffee, tea | Red Bull *on request***OPTION TWO****SPARKLING****Cloudy Bay Pelorus** *New Zealand*

FLUTE	BTL
17.0	75.0

WINES**Kim Crawford**

REG	LGE	BTL
13.0	20.0	60.0

Sauvignon Blanc *Marlborough***Chardonnay** *Hawke's Bay***Pinot Gris** *Hawke's Bay***Rosé** *Hawke's Bay***Merlot** *McLaren Vale***Pinot Noir** *New Zealand***DRAUGHT BEER & CIDER** 12.5 - 14.0**Heineken | Tiger | Monteith's** Wayfarer Pilsner, Crushed Apple Cider**Tuatara** Adapt APA, Regenerate Hoppy Pilsner, Hazy Pale Ale
(only available at the main bar)**BOTTLED BEERS** 10.5 - 12.0**Heineken | Heineken** 0.0%**Monteith's** Black Beer, Golden Light, Sounds Hazy Pale Ale**Sol | Tiger | Export 33** Low Carb | **Export Citrus** 2.0%**HOUSE SPIRITS** 12.5 - 13.5

Hayman's gin| Finlandia vodka | Early Times bourbon | Havana Club Seven Yr rum | Havana Club Anos 3yo rum | El Jimador Reposado Tequila | The Famous Grouse whisky

Please note that spirits are optional and will only be included if requested.**NON-ALCOHOLIC**Juice, soft drinks, coffee, tea | Red Bull *on request*



Available for full venue events only

xx **BEVERAGE** xx

OPTION THREE

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SPARKLING

Cloud Bay Pelorus *New Zealand*

FLUTE BTL

17.0 75.0

-

WINES

REG LGE BTL

Jules Taylor Sauvignon Blanc

16.0 26.0 75.0

Marlborough

Bogle Family Vineyards Chardonnay

16.0 26.0 75.0

California

Babich Black Label Pinot Gris

15.0 23.0 68.0

Marlborough

Chapoutier Pays d'Oc Rosé *France*

15.0 23.0 68.0

Luna Pinot Noir *Marlborough*

16.0 26.0 75.0

Château Jalousie Beaulieu Bordeaux Supérieur

15.0 23.0 68.0

Bordeaux

-

DRAUGHT BEER & CIDER 12.5 - 14.0

Heineken | Tiger | Monteith's Wayfarer Pilsner, Crushed Apple Cider

Tuatara Adapt APA, Regenerate Hoppy Pilsner, Hazy Pale Ale

(only available at the main bar)

BOTTLED BEERS 10.5 - 12.0

Heineken | Heineken 0.0%

Monteith's Black Beer, Golden Light, Sounds Hazy Pale Ale

Sol | Tiger | Export 33 Low Carb | **Export Citrus** 2.0%

-

HOUSE SPIRITS 12.5 - 13.5

Hayman's gin | Finlandia vodka | Early Times bourbon | Havana Club Seven Yr rum | Havana Club Anos 3yo rum | El Jimador Reposado Tequila | The Famous Grouse whisky

Please note that spirits are optional and will only be included if requested.

-

NON-ALCOHOLIC

Juice, soft drinks, coffee, tea | Red Bull *on request*

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.

CUSTOM BAR

Design your own beverage selection from our full Drinkery list.

Ask us about Lula's Gin Lab, with over 40 gins available from New Zealand and beyond.



PACKAGED EXPERIENCES

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GIN TASTING SESSION x 65.0pp

Perfect for your next small group gathering, let the fun begin as one of our experienced bar talents talks you through a selection of 5 of Lula's favourite gins sourced from New Zealand and beyond.

Finish your tasting with a refreshing gin cocktail and shared nibbles platter as you settle in and while-away some island time. Session includes private access to Lula's Lane or the Greenhouse for 1 hour.

Minimum 8, maximum 20 guests. Terms and conditions apply, subject to availability.

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COCKTAIL MAKING CLASS x 65.0pp

Stir, shake and taste your way through Lula's much-loved cocktail menu with your own personal bartender and private access to the Greenhouse for 1.5 hours. Starting with a glass of bubbles per person, each guest will create two cocktails while enjoying a nibbles platter to share.

Minimum 10, maximum 20 guests. Terms and conditions apply, subject to availability.

-

LULA'S BOTTOMLESS BRUNCH x 59.0pp

Lula's Bottomless Brunch is Auckland's biggest brunch occasion every Saturday & Sunday until 1.30pm. Packages include 2 hours of bottomless mocktails, mimosas, prosecco and Bloody Mary's, alongside your choice of brunch, available for groups of 12 or under. For larger groups, speak with our Events and Experience Manager regarding alternative options.

Maximum of 12 guests. Terms and conditions apply.

TURN UP THE TEMPO

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Microphone and Speakers _____ 270.0
Data Projector _____ from 120.0
75" TV Screen _____ 150.0

LIVE AT LULA'S

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Live at Lula's turns up the tempo every weekend with live to us about our extensive list of kiwi artists playing every week or available on request for specific events.

As the sun sets & darkness falls, when it all gets a bit louder, a lot livelier & much dancier - stay on & stay late as Live at Lula's comes to life with bands or DJ's playing late into every Thursday, Friday and Saturday night. Nothing excites us more than the ability to create unique experiences for our guests, so please speak with us if you have an idea for your next event.

THE SELFIE STATION

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The Selfie Station allows you to capture those special memories and share through your social media accounts or via email. The modern design is stylish, elegant and will be the perfect fit for your next event!

With packages available for every occasion - from weekdays to weekends, we love adding this exciting addition to our events. Speak with us to find out more.





GENERAL INFORMATION

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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.

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BEVERAGE

CASH BAR Guests purchase beverages as they require from a pre-arranged 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.

SUBSIDISED BAR TABS You can specify the range of beverages available and a credit limit for the event account. Guests then pay \$5 per drink, with the host covering the additional spend, until the credit limit has been reached.

-

FEES

DEPOSITS AND MINIMUM SPENDS Complimentary venue hire is inclusive with all events; however, 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.

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FAQS

Are we allowed a band or DJ? We often have live music and DJs which can accompany your event. For full venue bookings, please talk to our event manager about supplying your own music.

What time does the bar close? We are licenced until 4am, however service of beverages is at the discretion of the manager on duty and our host responsibility policy will also apply. The Harbour Deck and Oasis must be cleared by 12am but guests are welcome to continue inside.

Can we decorate the venue? Yes, however decorations must be setup by you on the night of 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.

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 other than a cake for celebrations. A cakeage charge of \$30 applies.

Can we have a subsidised bar tab? You can specify the range of beverages available and a credit limit for the event account. The guest pays \$5.0 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, HANZ 18+ card 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? There are multiple car parking buildings available in the Viaduct area. The nearest is the Downtown Car Park on Customs Street East.

Can we bring children? Minors are welcome if accompanied by their parents until 9:30pm, excluding events with a bottomless beverage package (e.g. bottomless brunch).

Do you provide AV? We can recommend third party suppliers for any additional gear required.

WANT \$1 BACK FOR EVERY \$10 YOU SPEND?

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Join Star Social, the loyalty programme that rewards you with \$1 back for every \$10 you spend, plus access to exclusive member deals and promotions at any of Star Group's 50+ bars, pubs and restaurants across the North Island.

1. Download the Star Social app, or visit starsocial.co.nz to register
2. Verify your account
3. Scan your ID in the app or provide your phone number to staff before paying to earn Star Points

View locations and find out more at starsocial.co.nz



**1 Star Point equals \$1NZD. Earn up to a maximum of 1000 Star Points per day. Star Points expire 6 months from the date earned. See all Star Social Terms & Conditions at stargroup.nz/starsocial-terms.*

