

FUNCTIONS AT

GARRISON

PUBLIC HOUSE

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

events@garrisonpub.co.nz

Shop 60, Sylvia Park
286 Mt Wellington Highway
Mount Wellington

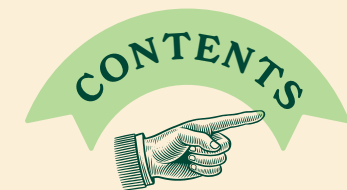
+64 9 573 1212 | garrisonpub.co.nz





Welcome to Garrison Public House

In the prime central location of Sylvia Park, Garrison Public House greets you with a warm and inviting atmosphere. With five event spaces including expansive sunny courtyards to soak up the sunshine and a warm fire to keep you cosy on those cooler months, let our friendly team look after you to create a memorable experience.

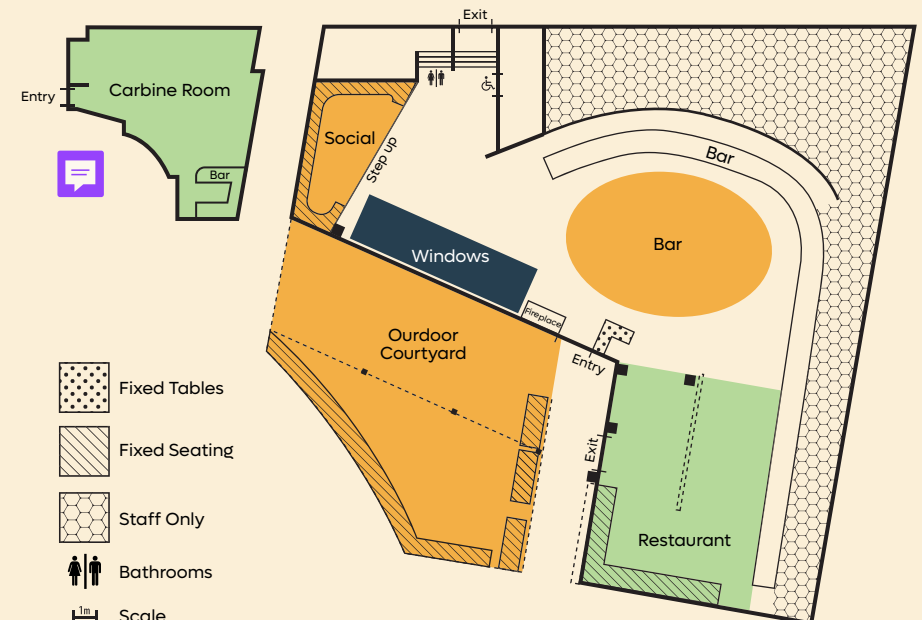


Function Spaces	03
Menus	06
General Info	11



Function Spaces

Space	Cocktail	Seated
Full Venue	450	450
Covered Courtyard	100	-
Bar	80	-
Windows	50	-
Restaurant	-	80
Social Area	30	22





Full Venue

Boasting a huge interior complete with multiple spaces, private breakout room and covered outdoor courtyard, Garrison is the perfect spot for groups of 200 or more looking for private hire.

Cocktail _____ **450**
Seated _____ **450**



Covered Outdoor Courtyard

The large and versatile alfresco courtyard provides the perfect haven for those wanting to soak up the sun during summer and also provides protection from the elements during winter. Book the whole courtyard or an area for smaller groups, nibble on all your favourites from our substantial menu matched with your chosen drop, then let our experienced team do the rest.

Relaxed dining tables or casual cocktail style seating available with the option to have an outdoor bar and hire a dedicated staff member. Free Wi-Fi and heating included. Smoking permitted in parts of this area.

Cocktail _____ **100**



Restaurant

Observe our chefs in action on one side and the world go by on the other in our semi-private restaurant, abundant with atmosphere and natural light. Sit back, relax and enjoy your evening while our experienced and friendly wait staff deliver you and your guests exceptional table service, food and beverages, so you don't need to lift a finger. Choose from our set menu or buffet menu options and we'll take care of the rest.

Seated _____ **80**



Bar & Windows

The spacious and energetic main bar area is the perfect place to mix and mingle, pull up a bar leaner, grab a bite to eat and enjoy a thirst quenching beverage. Choose to start in the bar prior to enjoying a seated dinner or keep it casual and order from our delicious pizza and platter menu by reserving a couple of leaners or booking the entire area. This area has plasma screens, a big screen with HD projector and free Wi-Fi. Roped off areas and specific seating arrangements by request.

Bar Cocktail	80
Windows Cocktail	50



Social Area

Slightly elevated and away from the main bar, this fuss free semi-private space is perfect for small dining groups or a relaxed social gathering. With wrap-around couches you'll feel right at home for a good old catch up with colleagues or friends while enjoying one of our set menus or a la carte menu.

Cocktail	30
Seated	22



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

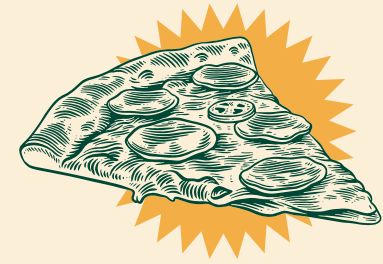
a line-up of our best fried chicken
options, fries, mixed pickles, pub sauces

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



SET MENU ONE

• 35.0pp •

Includes bread & olives
to begin + main

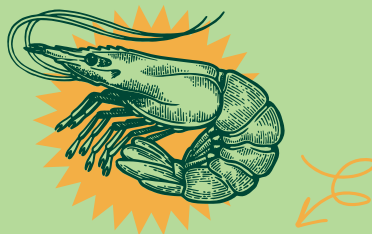
ADD shared entrée +15.0pp

ADD dessert +10.0pp

To Begin

House Focaccia spicy cheese fondue

Marinated Olive Selection citrus & fennel
infused V\NGA



Shared Entrée

Mac 'n Three-Cheese Sticks Italian tomato
sauce, parmesan V

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

Korean-Fried Cauliflower Korean BBQ sauce,
pickles V

Plated Main

Fried Chicken Schnitzel chips, gravy, winter slaw

Bangers & Mash house-made Wapiti venison sausages,
creamy mash, gravy, onion relish NGA

Fish & Chips beer-battered daily catch, house fries,
winter slaw, tartare sauce

Cheeseburger 100g brisket patty, American cheese,
special sauce, ketchup, sweet & spicy pickles, milk bun NGO

Veggie Power Bowl grilled halloumi, baby spinach, corn ribs,
avocado, crispy chickpeas, quinoa, apple honey dressing V\DFO



Plated Dessert

Apple Crumble Pie vanilla ice cream,
whipped cream, raspberry gel

Sticky Toffee Pudding salted butterscotch
caramel sauce, caramel fudge ice cream

Or opt for a shared chef's selection platter,
including brownies, tarts, slices

SET MENU TWO

• 65.0pp •

Includes bread & olives to begin +
shared entrée + main + dessert

UPGRADE your main to the
Butcher's Cut +9.0pp

To Begin

House Focaccia spicy cheese fondue

Marinated Olive Selection citrus & fennel
infused V|NGA



Shared Entrée

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

Korean-Fried Cauliflower Korean BBQ sauce,
pickles V

Chilli Garlic Prawns parsley butter

Baby Back Pork Ribs IPA BBQ sauce, pickles


Plated Main

Fried Chicken Schnitzel chips, gravy, winter slaw

Crispy Pork Belly garlic potato gratin, winter vegetables, roasted
onion cider jus NGA

Veggie Power Bowl grilled halloumi, baby spinach, corn ribs, avocado,
crispy chickpeas, quinoa, apple honey dressing V|DFO

Creamy Seafood Chowder mixed seafood, soft herb velouté, served
in a baked cob bun

 **Butcher's Cut Steak** rotating cut of premium NZ beef, fries,
café de Paris butter, peppercorn sauce, watercress & spinach
salad NGO UPGRADE +9.0pp

Dessert

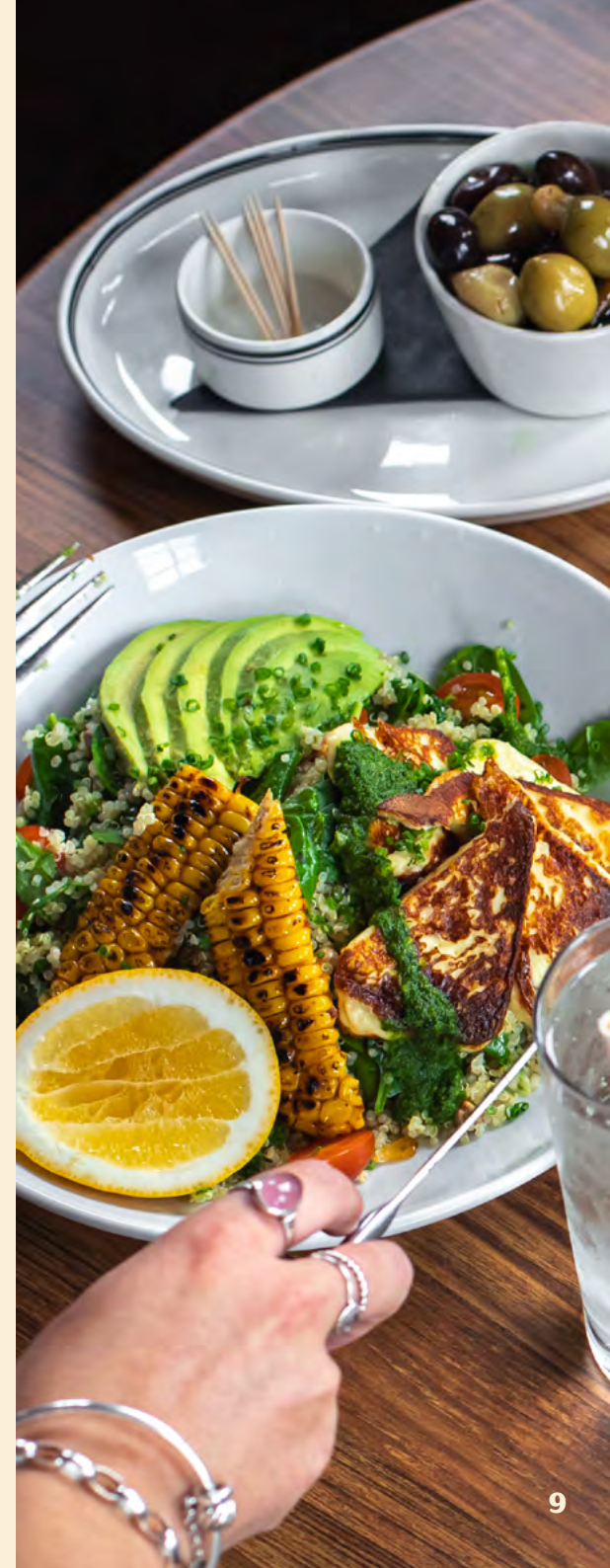
Choose any 2 desserts for guests to select from, served plated –
or opt for a chef's selection platter, including brownies, tarts, slices

Apple Crumble Pie vanilla ice cream,
whipped cream, raspberry gel

Sticky Toffee Pudding salted butterscotch
caramel sauce, caramel fudge ice cream

American Chocolate Brownie Sundae
chocolate peanut butter granola, vanilla
ice cream, chocolate sauce

Crème Brûlée pistachio biscotti





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



GENERAL INFO

FOOD

All bookings of 25 guests or more will be provided with function 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 function account. Your guests can then charge drinks onto the account throughout the function. 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

Subsidised bar tabs are available and can be managed multiple ways. Speak to us for more information on the best option for you and your guests.

FEES

Deposits & minimum spends

Complimentary venue hire is inclusive with most functions. Deposits and minimum food and beverage spends may apply and are quoted based on function space, date, time and number of guests.

Carbine Room Meetings

50.0 per hour room hire up to a maximum of 250.0 per day until 5pm.
Includes projector, whiteboard, carpark (conditions apply).

Guest Numbers

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

Credit Card Fees

All credit card payments will incur a 2% surcharge.

FAQS

Are we allowed a band or DJ?

Only available in the Carbine Room - please talk to our event manager for more information.

What time does the bar close?

We are licenced until late, 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, however decorations must be set up by you on the night of the function. Please only use Blu Tak when attaching items to walls or surfaces. Any small particle decorations such as glitter, confetti, confetti-filled balloons 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 function.

Can we bring our own alcohol or food?

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

Can you cater to dietary requirements?

Yes, please refer to our function 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?

Sylvia Park has nearly 4000 FREE car parks. Time limits do apply so please discuss parking requirements with our team.

Can we bring children?

Children are permitted in most areas up until 9.30pm, after which all children must be supervised by a parent or legal guardian. Our courtyard is a supervised area which means guests under the age of 18 need to be accompanied by their legal guardian at all times.

Do you provide AV?

Refer to our function spaces pages for more details. Please discuss your individual requirements with our event manager.

Want \$1 back for every \$10 you spend?

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. Redeem Star Points for food or drink at over 50 bars, pubs & restaurants

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.

