



EVENTS AT SWEAT SHOP

WELCOME TO SWEAT SHOP.

Located in Victoria Quadrant, Auckland City, this extravagant establishment features a large bustling bar, live music staging, the private and intimate Velvet Room, relaxed dining and one of Auckland's largest outdoor decks.

The heritage site and former clothing factory is influenced by the iconic Rosie the Riveter – an iconic American woman who worked in factories and ship yards during WW2, today a symbol of equality and bloody hard work. We are proud of our heritage, striving to be the hardest working bar in Auckland. As Rosie would say, 'We Can Do It!'

With an unparalleled range of event spaces catered to with our American-influenced menu, Sweat Shop is the ideal venue – be it a birthday, business or bachelorette bash.

Big or small, we'll put our blood, sweat and beers into making your next occasion a good one.

Get in touch with our Sales & Events Manager today.

events@sweatshopbrew.co.nz

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Sweat Shop

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sweatshopbrew.co.nz



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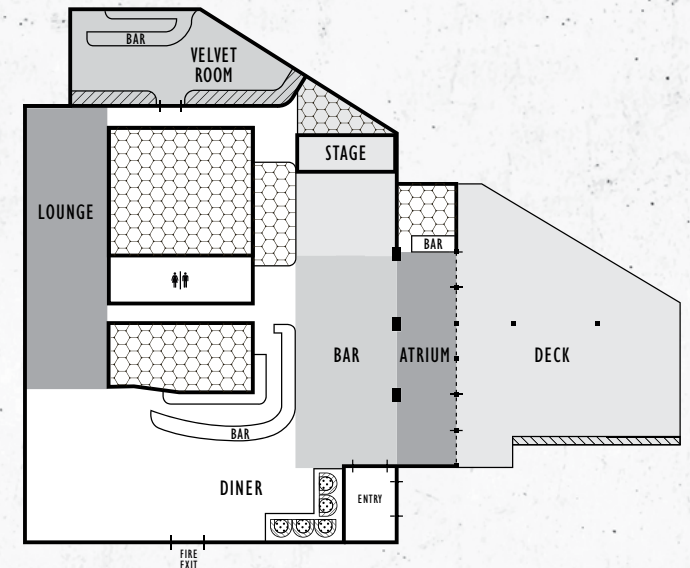
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EVENT SPACES x

SPACE	COCKTAIL	SEATED	THEATRE	BOARDROOM	CLASSROOM
DECK	200	-	-	-	-
ATRIUM	40	24	-	-	-
DINER & LOUNGE	150	60	40	35	40
DINER	-	50	-	-	-
VELVET ROOM	55	30	35	30	20
FULL VENUE please enquire	650	250	200	-	-





DECK ✕

Size matters at Sweat Shop and our outdoor deck offers just that. With spectacular Sky Tower views on a sunny day and lit by city lights at night, this prime location with retractable roof is hard to beat.

Add your own touch to any event within a fenced VIP area or provide your guests with their own space to mix and mingle amongst our cocktail leaners.

COCKTAIL	200
DECK + ATRIUM COCKTAIL	240



ATRIUM ✕

Our atrium high tables make for the perfect after work or social gathering, conveniently located beside Rosie's cocktail bar and our outdoor deck.

COCKTAIL	40
SEATED	24



DINER ✕

Featuring candlelit elevated booths and views of our bar in action, our diner offers an inviting space to wine and dine. With high-beamed ceilings, original brick walls and large windows, Sweat Shop's industrial shell can be tailored to your bespoke event needs.

SEATED	50
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LOUNGE ✕

Tucked away from the bustling action of the main bar, the lounge is available for hire and boasts natural light from our large windows. Sporting a classic arcade game and screen, this space seamlessly transforms between entertainment area, comfortable cocktail and seated dining space. Microphones and an additional screen are available free of charge.

COCKTAIL	150
SEATED	60
THEATRE/CLASSROOM	40
BOARDROOM	35

VELVET ROOM ✕

Our secret and exclusive private room comes complete with its own fully stocked bar and dedicated staff. The Velvet Room offers access to a microphone and screen free of charge, plus your choice of your own music, or sounds from our main bar.

COCKTAIL	55
SEATED	30
THEATRE	35
BOARDROOM	30
CLASSROOM	20

FULL ESTABLISHMENT ✕

Boasting three bars, a permanent stage, an outdoor deck and private room, Sweat Shop provides the ultimate canvas to create your next event, your way.

COCKTAIL	650
SEATED	250
THEATRE	200



MEETINGS

at *Sweat Shop*

✂ QUARTER DAY 28.0 pp

COFFEE + MORNING OR AFTERNOON TEA

- ✂ Coffee, tea + juice
- ✂ Sweet OR savoury Danish + muffins
- ✂ Fruit platter
- ✂ Pads, pens, mints

✂ HALF DAY 42.0 pp

COFFEE + MORNING OR AFTERNOON TEA + LUNCH

- ✂ Coffee, tea + juice
- ✂ Shared lunch – pizza + salad selection
- ✂ Fruit platter
- ✂ Pads, pens, mints
- ✂ Sweet OR savoury Danish + muffins

✂ FULL DAY 50.0 pp

COFFEE + MORNING TEA + LUNCH + AFTERNOON TEA

- ✂ Coffee, tea + juice
- ✂ Shared lunch – pizza + salad selection
- ✂ Fruit platter
- ✂ Savoury pastries
- ✂ Sweet OR savoury Danish + muffins
- ✂ Pads, pens, mints

150.0 ROOM HIRE FEE FOR ALL BOOKINGS OF 12 OR LESS GUESTS.

FLIP CHART AVAILABLE FOR 20.0 CHARGE

**AVAILABLE FOR 5-30 GUESTS ALL DAY IN THE VELVET ROOM,
OR 10-60 GUESTS IN THE LOUNGE BEFORE 3PM**

**ALL MEETING
BOOKINGS INCLUDE:**

**✂ TV SCREEN, PROJECTOR + SCREEN,
HDMI, FREE WI-FI**



COCKTAIL

CANAPÉS ✂ 7.5 each

3 options 1 HOT, 1 COLD, 1 SWEET	22.5 pp
5 options 2 HOT, 2 COLD, 1 SWEET	37.5 pp
8 options 3 HOT, 3 COLD, 2 SWEET	60.0 pp

8 OR MORE ITEMS RECOMMENDED FOR GROUPS OVER 100 GUESTS

HOT

FALAFEL BITES salsa roja, pickles **VG/NGA/DF**

MARINATED CHICKEN SKEWERS chimichurri mayonnaise, pickled vegetables **NGA/DF**

PORCINI & TRUFFLE ARANCINI truffle aioli, parmesan **V**

SALT & PEPPER SQUID citrus mayonnaise **DF**

STICKY PORK BELLY BITES Korean BBQ sauce, chilli, sesame **NGA/DF**

WAGYU MEATBALLS smoky tomato sauce, feta crumb **NGA**

SOUTHERN FRIED CHICKEN buttermilk ranch dressing, spring onion

PULLED PORK SLIDER jalapeño slaw, chipotle aioli **DF**

BEEF BURGER SLIDER brisket patty, American cheddar, pickles

JACKFRUIT SLIDER jalapeño slaw, pickles **VG/DF**

KOREAN-FRIED CAULIFLOWER Korean BBQ sauce, pickled red onion **V/DF**

CRUMBED MAC 'N CHEESE STICKS vodka sauce **V**

COLD

SELECTION OF CLUB SANDWICHES smashed egg & lettuce | cheese & pickles | ham, cheese & mustard **VO/VGO**

PRAWN COCKTAIL LETTUCE CUP baby gem, poached prawns, cucumber, Mary rose **NGA/DF**

KOKODA LETTUCE CUP marinated fish, coconut, chilli, coriander, citrus **NGA/DF**

BEEF TATAKI LETTUCE CUP citrus dressing, truffle mayonnaise, pea cress **NGA/DF**

PICKLED BEETROOT TACOS almonds, goats' cheese, baby spinach **NGA**

EDAMAME RICE SALAD ROLLS ginger sesame peanut sauce **VG/DF**

CARROT PANCAKES hummus & feta salad **V**

SWEET

AMERICAN CHOCOLATE BROWNIE BITES caramel sauce **V**

BLONDE BERRY CHEESECAKE BITES raspberry gel **V**

BLUEBERRY CUPCAKE **VG/NGA**

MINI BERRY PAVLOVAS lemon curd **V/NGA**

SHORTCAKE SQUARES apple crumble **V**

ELITE FEAST ✂ MINIMUM 30 GUESTS

Full package 80.0 pp

3 courses 70.0 pp

INCLUDES EITHER **ON ARRIVAL** OR **SOMETHING SWEET**

ON ARRIVAL

GRAZING PLATTERS selection of cold cuts, dips, pickled vegetables, olives, cheese, artisan bread

CANAPÉS

Your choice of 5 canapés

PIZZAS – No gluten added base available

Your choice of any three flavours, each cut into 8 slices:

MARGHERITA parmesan, basil, mozzarella, tomato **V/DFO**

HAWAIIAN double-smoked ham, pineapple, mozzarella, tomato

PEPPERONI pepperoni, chilli, parmesan, mozzarella, tomato

FRIED BUFFALO CHICKEN red onion, capsicum, spinach, fried chicken, mozzarella, tomato, Buffalo sauce

BBQ BRISKET pulled brisket, red onion, jalapeños, mushroom, mozzarella, tomato, ranch dressing

SOMETHING SWEET – Selection of Petit Fours **V**

STRAWBERRY SLICE strawberry jelly, buttercream

ALMONDINES lemon cream, citrus zest

CHOCOLATE CRUMBLES dark chocolate cream, chocolate ganache

RASPBERRY CHEESECAKE raspberry jelly

FINANCIERS apricot jelly, chopped pistachio

OPERAS coffee-soaked biscuit, coffee buttercream, chocolate ganache

TRIPLE CHOCOLATE SQUARES chocolate crunch, milk chocolate mousse, white chocolate

V – VEGETARIAN | **VG** – VEGAN | **VGO** – VEGAN OPTIONAL

NGA – NO GLUTEN ADDED | **DF** – DAIRY FREE | **DFO** – DAIRY FREE OPTIONAL

SOCIAL

EACH PLATTER SERVES 4-6 PEOPLE | MINIMUM ORDER OF 3 PER PLATTER TYPE

SLIDER PLATTERS ✕

PULLED PORK BRICK SLIDER PLATTER

12 pull-apart sliders, salsa roja, American cheddar, mango-habanero slaw, beer cheese sauce, bourbon BBQ sauce, pickles, buttermilk ranch dressing, fries, onion rings 69.0

JACKFRUIT BRICK SLIDER PLATTER

12 pull-apart sliders, BBQ jackfruit, salsa roja, American cheese, Pico de Gallo, pickled red onion, beer cheese sauce, bourbon BBQ, pickles, buttermilk ranch dressing, fries, onion rings 69.0

BEEF SLIDER PLATTER

12 pull-apart sliders, brisket patty, American cheese, pickles, beer cheese sauce, bourbon BBQ sauce, pickles, buttermilk ranch dressing, fries, onion rings 69.0

BEER BATTERED FISH SLIDER PLATTER

12 pull-apart sliders, battered daily catch, tartare sauce American cheese, pickles, beer cheese sauce, buttermilk ranch dressing, fries, onion rings 69.0

PLATTERS ✕

SWEAT SHOP PLATTER

Southern fried chicken, sticky pork ribs, mac 'n cheese sticks, grilled street corn, prawn croquettes, corn chips, hot cheese queso dip, Pico de Gallo, avocado, pickles, focaccia, Cajun butter 85.0

VEGE PLATTER

Edamame rice paper rolls, vegetable crudites, hummus, carrot pancakes, feta salad, tomato & bocconcini skewers, house olives, halloumi fries, focaccia, Cajun butter, chimichurri 79.0

ANTIPASTO PLATTER

Selection of cold cured meats, pâté, focaccia, hummus, marinated vegetables, Kahurangi blue cheese, aged cheddar, olives, pickles, chilli honey, crackers 79.0

DESSERT PLATTER

Choc brownies, blonde berry cheesecake bites, rocky road slice, apple shortcake, seasonal fruit, vanilla cream 59.0 v

PIZZA SLABS ✕ All 55.0

16 PIECES

MARGHERITA parmesan, basil, mozzarella, tomato V/DFO

HAWAIIAN double-smoked ham, pineapple, mozzarella, tomato

PEPPERONI chilli, parmesan, mozzarella, tomato

FRIED BUFFALO CHICKEN red onion, capsicum, spinach, fried chicken, mozzarella, tomato, buffalo sauce

BBQ BRISKET pulled brisket, red onion, jalapeños, mushroom, mozzarella, tomato, ranch dressing

HOT BOXES ✕ 10.0 each

MINIMUM 10 PER ITEM | ALL SERVED WITH HOUSE FRIES OR JALAPEÑO SLAW

BEEF BURGER SLIDERS pickles, cheese, ranch

PULLED PORK SLIDERS chipotle aioli, pickled red onions

JACKFRUIT SLIDER pickles, buttermilk ranch vg

SOUTHERN FRIED CHICKEN SLIDER IPA BBQ sauce, shredded burg

BEER PORK RIBS IPA BBQ sauce

BEER-BATTERED MARKET FISH tartare sauce

GRILLED HALLOUMI BURRITOS chipotle aioli, shredded 'burg

V - VEGETARIAN | VGO - VEGAN OPTIONAL |

DFO - DAIRY FREE OPTIONAL



SEATED

FAMILY STYLE SHARING MENU

MINIMUM OF 20 GUESTS | DISHES SHARED IN THE CENTRE OF THE TABLE

2 courses 65.0 pp

3 courses 79.0 pp

STARTERS – choose 3

CAPRESE SALAD fresh mozzarella, tomato, basil, aged balsamic **V/VGO/NGA**

CORN CHIPS hot cheese queso dip, Pico de Gallo, avocado **V/NGA**

GRILLED STREET CORN chipotle aioli, parmesan, coriander **V**

SWEAT SHOP SOUTHERN FRIED CHICKEN buttermilk ranch, IPA BBQ sauce, pickles

STICKY & SPICY PORK RIBS hot maple chilli glaze, pickled red onion, green onion **NGA**

CRISPY BUFFALO WINGS (10) hot buffalo sauce or Bourbon BBQ sauce, ranch, pickles

MAINS – choose 3

INDIVIDUALLY PLATED MAIN COURSE AVAILABLE FOR UP TO 40 GUESTS +5.0PP

12-HOUR BEEF BRISKET herbed potato smash, watercress & spinach salad, caramelised onion gravy, horseradish mayonnaise

CHICKEN SCHNITZEL crumbed chicken breast, rocket, fries, parmesan, Cajun butter

SLOW-ROASTED LAMB SHOULDER sumac onions, potato gratin, rocket, chimichurri **NGA/DF**

FISH 'N CHIPS beer-battered catch of the day, fries, side salad, tartare, lemon **NGO**

ROASTED PUMPKIN SALAD kale, baby spinach, fried mint halloumi, pomegranate, dukkha, apple honey vinaigrette **V/NGA**

DESSERT – choose 2

AMERICAN CHOCOLATE BROWNIE chocolate mousse, butterscotch sauce, vanilla cream **V**

MANGO MESS coconut labneh, meringue, mint, passionfruit curd **V/DF/NGA**

MIXED BERRY FRIAND lemon curd, whipped cream **NGA**

NEW YORK BAKED CHEESECAKE raspberry gel, summer berries, vanilla cream **V**

ADD ON

Shared artisan bread board + dips **6.9 pp**

Shared New Zealand artisan cheese board, crackers, quince **12.9 pp**

Seasonal fruit plate **12.0 pp**

Glass of bubbles, house wine **OR** house beer, one **8.0 pp** / two **15.0 pp**

BUFFET MENU

2 main options 75.0 pp

3 main options 95.0 pp

SERVED WITH SALADS, SIDES & DESSERTS

MINIMUM 40 GUESTS | DISHES SERVED BUFFET STYLE WITH ARTISAN BREADS & TABLE CONDIMENTS

MEATS – choose 2 or 3 options

SOUS VIDE BEEF SIRLOIN **NGA/DF**

SMOKED BEEF BRISKET **NGA/DF**

SPICED LAMB SHOULDER **NGA/DF**

CHIMICHURRI CHICKEN BREAST **NGA/DF**

SOUTHERN FRIED CHICKEN THIGH **NGA/DF**

BIRRIA BEEF Mexican braised beef **NGA/DF**

BIRRIA CHICKEN Mexican braised chicken **NGA/DF**

PORK BELLY pork crackle dust **NGA/DF**

SPINACH LASAGNE cheese fondue, roasted vegetables, tomato, parmesan **V**

PENNE PUTTANESCA Napoli sauce, red bean, spinach, feta, black olives, spinach **V/NGO**

SALADS – choose 2 or 3 options

SUMMER POTATO SALAD capers, egg, green onion, mustard aioli **V/DF**

HOUSE GARDEN SALAD tomato, cucumber, summer leaves, honey apple dressing **V/DF**

JALAPEÑO SLAW carrot, cabbage, radish, jalapeños, chipotle aioli **VG/NGA/DF**

COBB SALAD corn & black bean salsa, cos lettuce, avocado, tomato, cucumber, tortilla strips, ranch dressing **V/NGO**

ROCKET SALAD rocket, pear, parmesan, balsamic dressing **V/NGA**

SIDES – choose 2 or 3 options

CHARRED CORN & ROAST CARROTS chipotle butter, feta, chimichurri **V/NGA**

MIXED SEASONAL VEGETABLES capers, lemon dressing **NGA/DF**

HERBED ROAST POTATOES Cajun garlic butter **V/NGA**

DESSERT – choose 2 options

AMERICAN CHOCOLATE BROWNIE chocolate mousse, butterscotch sauce, vanilla cream **V/NGA**

MANGO MESS coconut labneh, meringue, mint passionfruit **V/NGA/DF**

PAVLOVA seasonal fruits, passionfruit drizzle, whipped cream **V/NGA**

DESSERT PETIT FOURS crunchy chocolate & caramel financiers, praline slices, chocolate Joconde biscuit, Viennese coffee chocolates **V**



OPTION 1: HOUSE FAVOURITES

DRAUGHT BEER + CIDER 12.0-14.0

Lager, Pilsner, IPA 425mL

Heineken, Heineken Silver 500mL

Tiger, Tiger Crystal Ultra Low Carb 500mL

Monteith's Golden Light Lager 2.5%, Seasonal Rotational, Crushed Apple Cider 425mL

BOTTLED BEER + CIDER 330mL 11.0-13.0

Heineken, Heineken Silver, Heineken 0.0%

Tiger, Tiger Crystal Ultra Low Carb 330mL

Monteith's Black, Golden Light Lager 2.5%, Hazy Pale Ale

Sol

Orchard Thieves Berry Cider, Peach + Passionfruit Cider,

RTD

White Claw range

SPARKLING

Mionetto Prestige, Italy

WINES

Four Bandits Sauvignon Blanc | Chardonnay |

Rosé | Pinot Noir | Merlot

Kim Crawford Pinot Gris | Shiraz

SPIRITS (optional) FROM 12.0

Finlandia vodka | City of London gin | Havana 3yo rum | Mt Gay rum |
El Jimador tequila (blanco, reposado) | Jack Daniel's | Canadian Club |
Jameson | Early Times Bourbon

ZERO-PERCENT

Juices, soft drink, Heineken 0.0%, Export Citrus 0.0%

WELCOME BEVERAGES ✕

Add on to any event.

Bubbles 15.0pp

Champagne 30.0pp

Cocktail on tap 18.0pp

FLUTE	BTL
15.0	60.0
GLS	BTL
12.0	48.0
12.5	50.0

OPTION 2: ROSIE'S PICKS

SPARKLING

Mionetto Prestige Prosecco, Veneto
Cloudy Bay Pelorus Brut
Cloudy Bay Pelorus Rosé

WINES

Kim Crawford Sauvignon Blanc, Chardonnay
Pinot Gris, Rose, Pinot Noir, Shiraz
Babydoll Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Pinot Noir

BOTTLED BEER + CIDER 330mL 10.5 - 13.0

Heineken, Heineken Silver, Heineken 0.0%
Tiger, Tiger Crystal Ultra Low Carb 330mL
Export Citrus Lemon 2.0%
Monteith's Black, Golden Light Lager 2.5%, Hazy Pale Ale
Orchard Thieves Berry Cider, Peach + Passionfruit Cider

RTD

White Claw range

SPIRITS (optional) FROM 12.0

Finlandia vodka | City of London gin | Havana 3yo rum | Mt Gay rum |
El Jimador tequila (blanco, reposado) | Jack Daniel's | Canadian Club |
Jameson | Early Times Bourbon

COCKTAIL ON TAP Half Keg [42 drinks] 750.0 | Full Keg [85 drinks] 1400.0

Long Island Iced Tea vodka, gin, rum, tequila, triple sec, lemon, cola

Lynchburg Lemonade Jack Daniel's, lemon, triple sec, lemonade

El Diablo El Jimador, Crème de Cassis, lime, ginger beer

Long Daiquiri Havana 3yo rum, lime, sugar, lemonade **choose flavour** blueberry, strawberry,
lychee, peach + passionfruit, guava, boysenberry + coconut

Margarita El Jimador, triple sec, lime, agave nectar

FLUTE	BTL
15.0	60.0
18.0	79.0
18.0	79.0

GLS	BTL
12.5	50.0
13.5	55.0

✂ PICK 'N MIX

CREATE YOUR OWN BEVERAGE OFFERING
FOR YOUR GUESTS FROM OUR FULL
BEVERAGE MENU.

✂ OPEN BAR

FOR THOSE WHO WANT THE FULL HURRAH -
ALL BEER, CIDER, WINE AND SPIRITS
AVAILABLE.

PLEASE LET US KNOW IF THERE ARE ANY
SPECIALTY ITEMS YOU WOULD LIKE OR
BEVERAGES YOU WOULD LIKE TO EXCLUDE.



PLEASE NOTE: DRAUGHT BEER AND CIDER
ARE UNAVAILABLE IN THE VELVET ROOM



✂ MIXOLOGY MASTERCLASS 70.0pp

Hosted by one of our expert bartenders, our 90 minute Mixology Masterclass walks you through the the creation of two tailor-made cocktails in our secret Velvet Room.

You'll be shaking or stirring up a delicious storm in no time, all whilst snacking on a range of platters suited to your group size.

Minimum 12, maximum 20 people.



✂ HEN'S NIGHT OUT 65.0 pp

Celebrate your ladies in love with a hen's package to rule the roost! We'll keep the whole group entertained with exclusive access to our Velvet Room, a one-hour burlesque class, personal bartender serving a glass of bubbles and cocktail per person and gourmet share platters.

Applies to a minimum of 12 and maximum of 20 guests. For larger groups or alternative options please speak to our Sales & Events Manager.



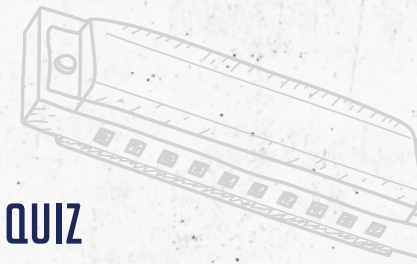
✂ HOST YOUR OWN QUIZ

STARTING FROM 25.0PP

Get a good dose of healthy competition in with our private quiz sessions. Go head-to-head with friends or bring in the office, with either a BYO quiz, or a quiz and quiz host arranged by us. It's totally up to you how much you'd like to customise – you can either rig the competition or let us challenge you.

Talk to our events team today to discuss food and drink options and get quizzing, bragging rights included!

Minimum 20, maximum 100 people





MUSICAL TALENT ✂

Sweat Shop is Auckland CBD's home of live music and entertainment. Speak to us about our extensive list of Kiwi artists playing every week or available on request for specific events.

PHOTOBOOTH ✂

All events hosted at Sweat Shop come with an exclusive 10% hire discount off Snap Click Photo Booth. With the opportunity to add your brand to your images, these social media savvy images and insta-prints will capture the evenings moments to save as memories for your guests.

Snap, print, share – the perfect way to create and capture laughter for any event.

snapclick.co.nz

PAINTVINE ✂

Drink. Paint. Just don't drink the paint.

Take on the basic techniques of painting with acrylics on canvas. One of our expert Paintvine artists leads each session with step-by-step instruction and plenty of room for your own personalised touches. No artistic experience required (we promise!).

paintvine.co.nz

TEAM BUILDING ✂

Delivering unique team building solutions to Kiwis since 1993, The Events Group have a large range of team building options to suit any group size or requirements. With the ability to create unique experiences to relate specifically to your business, a fun day out of the office is guaranteed for your team.

theeventsgroup.co.nz

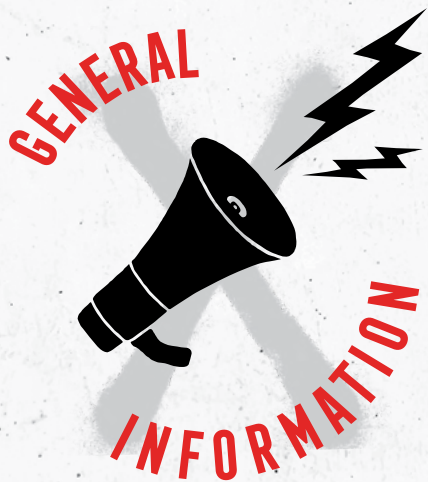
CASINO NIGHTS ✂

Las Vegas Functions offer full casino events such as their 'Millionaires Night Out' and 'Team Event', alongside the option to hire competition casino tables as side entertainment.

lasvegas.co.nz

GAMES ✂

Keep your guests entertained (and bring out the competitive ones) with our Foosball table and Arcade game, available for use during your event.



FOOD ✂

All seated events 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

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 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? We often have live music and DJs which can accompany your event. For our private event spaces and full venue bookings, please talk to our event manager about supplying your own music.

What time does the bar close? We are licenced until 2am outdoors and 3am indoors, 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 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.

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? Metered parking is available on Sale and Wellestey Street (free after 6pm and on Sunday's). City Works Depot and the Drake Street parking building also offer paid parking spaces.

Can we bring children? Our supervised licence allows anyone under 18 and accompanied by a parent or legal guardian up until 9.30pm. After this time we change to a restricted licence, meaning no one under 18 can be on the premises.

Do you have a dress code? A dress code applies on Fridays, Saturdays and ticketed events. Please make sure that your guests are dressed 'smart/casual', for example anyone wearing jandals, sports apparel, men's singlets and ripped/dirty clothing will be denied entry. Footwear must be tidy and formal.

Do you allow queue jumps for functions? We do not allow queue jumps for any bookings including functions, so please advise that your guests arrive before 8.30pm to avoid a wait in the queue on busy nights.

Does the street have a liquor ban? Yes – anyone drinking outside the premises or coming out of cars/taxis with alcohol bottles will be refused entry.

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. Scan your ID in the app or provide your phone number to staff before paying to earn Star Points
4. Redeem Star Points for food or drink at over 50 bars, pubs & restaurants

View locations and find out more at starsocial.nz



*Earn up to a maximum of 1000 Star Points per day.
Star Social Terms & Conditions apply at
stargroup.nz/starsocial-terms.

