



BAR AND EATERY

COENE'S

ORIENTAL PARADE

F U N C T I O N S



Welcome to Coene's!

Wellington's most sought-after waterfront destination for any event or celebration.

Discover the perfect blend of breathtaking views and exceptional cuisine, crafted with the freshest New Zealand ingredients and a stunning open deck that overlooks the harbour. We invite you to bask in the sunshine, cozy up under the stars, or relax and unwind inside while enjoying excellent food and drink and even better company.

[functions.wellington@stargroup.nz](mailto:functions.wellington@stargroup.nz)

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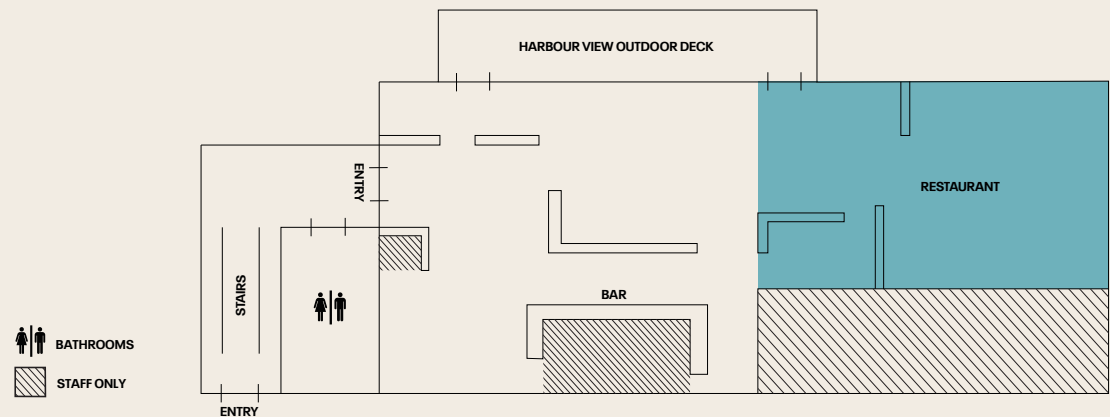
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## EVENT SPACES



SPACE	COCKTAIL	SEATED
Restaurant	50	40
Full Venue	130	85





## RESTAURANT

Dine in style and delight your guests in our sophisticated restaurant area. With stunning waterside views and lots of natural light, this space provides a serene and elegant backdrop which is perfect for intimate gatherings, special celebrations, or business meet ups. You'll be spoilt for choice with our grazing tables, platters and set menus. But whatever you decide, we'll take care of all the details to create an unforgettable experience.

COCKTAIL \_\_\_\_\_ 50  
SEATED \_\_\_\_\_ 40



## FULL VENUE

You and your party can enjoy exclusive use of the entire venue, including our outdoor decking area. Whether you're hosting a cocktail and canapés style gathering or a more formal seated dinner, our open space offers the versatility to cater to whatever you need. Set the mood and create the perfect atmosphere with the use of our in-house AV system and microphone for those important speeches, awards and thank yous!

COCKTAIL \_\_\_\_\_ 130  
SEATED \_\_\_\_\_ 85

A large, round wooden charcuterie board is the central focus, laden with an assortment of gourmet items. It includes several types of cured meats, such as thick slices of salami and prosciutto, as well as a wedge of blue cheese. Fresh fruits like purple and green grapes, pineapple slices, and kiwi are artfully arranged. Two small ceramic bowls contain dark, chunky dips. The board is set on a table with a white tablecloth, with glassware and other dining items visible in the background.

# MENUS



# SIT DOWN + FORMAL EVENTS

## SET MENU

Prices are based on a minimum of 40 guests.

**2 Courses** 70pp  
**3 Courses** 85pp

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*Our team of talented chefs are happy to create a more tailored menu specific to your needs.*

## ENTRÉE

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### Warm Breads and Dip

Assorted breads, hummus, romesco, truffle butter

### Grilled Miso Cauliflower

 vg, nga

Labneh, pickled onion, furikake

### Green Lip Mussels

 ngo

Coconut curry sauce, chilli oil, pangritata, charred lemon, sourdough

### Falafel

 v, vg

Romesco, cos, pickle

### Crispy Calamari

 df, nga

Spicy mayo, charred lemon, fried quinoa

### Chicken Popcorn

Pico de gallo, sriracha sauce, corinader

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*You could also start your event with some options from our canapé menu. Please ask how pre-dine canapé works.*

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## MAINS

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### Mushroom Risotto

 v

Portobello, herb goat cheese, Pecorino romano, truffle essence, porcini

### Market Fish

Tartare beurre blanc, silverbeet, chardonnay braised fennel

### Pork Belly

 nga

Carrot & apricot purée, juniper berries sauce, pickled cabbage, lemon gel

### Beef Short Ribs

 dfo, nga

Tri-pepper jus, broccolini, charred onion, Hasselback potato

### Lamb Rump

 df, nga

Vanilla mash, confit garlic, seasonal vegetables, estragon glaze

## DESSERT

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### Basque Cheesecake

 v

Caramel sauce, vanilla ice cream

### Panna Cotta

 v

Berries, berry coulis, sorbet

### Tiramisu

 v

Coffee, chocolate, Kahlúa

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v - Vegetarian

vg - Vegan

df - Dairy free

nga - No gluten added

.....o



# BANQUET MENU

Prices are based on a minimum of 40 guests.

Includes choice of 2 entrées, 3 mains and 1 dessert 75pp

## ENTRÉE

### Charcuterie Board

A selection of locally sourced cheese, cured meats, pickles, olives, crackers

### Bread & Dips

Assorted breads, hummus, romesco, olive oil

### Island Caprese nga

Bocconcini, heirloom tomatoes, basil, passionfruit

### Smoked Chicken Salad df, nga

Avocado, vinaigrette, cos, walnut

### Crispy Calamari Rings df

Spicy pomodoro sauce

v - Vegetarian

df - Dairy free

nga - No gluten added

## MAINS

### Seafood Stew df, nga

Mussels, clams, prawns, squid, fish, pomodoro

### Baked Chimichurri Fish nga

Olives, verdure, citrus butter

### Sunday Roast Chicken nga

Glazed carrot, herb-roasted potato, thyme mushroom, roast gravy

### BBQ Pork Ribs nga

Gremolata, grilled apples, seasonal vegetables

### Broccoli & Mushroom au Gratin v

Citrusy pangratatto, cheddar

## DESSERT

### Tiramisu v

Coffee, chocolate, Kahlúa

### Sticky Date Pudding v

Caramel sauce, crème Chantilly

### Tropical Fruit Trifle v

Seasonal fruits, berries

# GRAZING TABLE

Minimum of 50 guests

1.2 m Table	3,000
1.5m Table	3,800

## Cured Meats

Ham, brisket, salami, pepperoni, prosciutto

## Cheese Selection

Cheddar, gouda, blue, brie

## Fresh Bread & Dips

Sourdough, hummus, romesco, flavoured butter, fig & pear relish, quince paste, crackers, nuts, prunes, dried fruits

## Olives & Pickled Items

Olive misto, capers, gherkins, cucumbers, pickled vegetables, seasonal fruits

Full vegetarian + vegan table available on request.  
No gluten optional and dairy free optional also available.

\*Additional costs apply\*

# PLATTERS

## MEAT PLATTER Serves 6 ngo 85

- Selection of 3 meats
- Fresh bread & dips
- Olives & nuts
- Seasonal fruits v, vg

## CHEESE PLATTER Serves 6 85

- Selection of 3 cheeses nga
- Fresh bread & dips v
- Olives & nuts v
- Pickles & seasonal fruits v

## FRIED PLATTER Serves 6 df, nga 75

- Fried chicken df, nga
- Salt & pepper squid df, nga
- Truffle & polenta fries nga
- Fries v, vg, df, nga

## SEAFOOD PLATTER Serves 6 ngo 85

- Baked mussels df
- Crispy calamari df, nga
- Fish ceviche
- Prawn cocktail
- Breads & dips v

## VEGGIE PLATTER Serves 6 vgo 75

- Olives v, df, nga
- Fresh bread with mezze  
Hummus, romesco, labneh, crackers
- Roasted & fresh seasonal vegetables v
- Seasonal fruits v, vg
- Mixture of nuts v

## DESSERT PLATTER Serves 6 75

- Cheesecake nga
- Chocolate mousse v
- Carrot cake
- Assorted tarts v

v - Vegetarian      dfo - Dairy free optional  
vg - Vegan      nga - No gluten added  
vgo - Vegan optional      ngo - No gluten optional  
df - Dairy free

## 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.

### Subsidised bar tab

You may subsidise your bar tab to any amount (we suggest \$5 per beverage). Speak with your event coordinator to discuss the best option for your budget.

## 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. Payment is due on the date of the event unless the invoice option has been arranged prior.

All credit card payments will incur a 2% surcharge.

## FAQS

**Are we allowed a band or DJ?** For our private full venue bookings, please talk to your event manager about supplying your own music.

**What time does the bar close?** We are licensed until midnight, 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 Oriental Parade.

**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?** We don't have a set dress code, so guests can wear whatever is appropriate for the occasion.

# 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](https://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](https://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](https://stargroup.nz/starsocial-terms).

