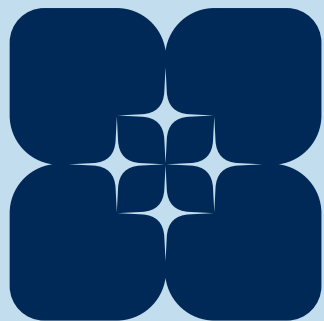


• FUNCTIONS AT •



SOUTHERN  
CROSS

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

[functions@thesoutherncross.co.nz](mailto:functions@thesoutherncross.co.nz)

39 Abel Smith Street, Te Aro,  
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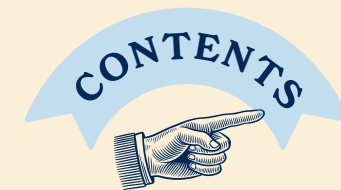
## Welcome to Southern Cross

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For over 100 years, our place has been a favourite meeting spot for locals. We're a melting pot of the community, striving to make The Cross a space for all. No matter who you are, we offer an escape from the CBD landscape.

Find comfort in our classic food offering or discover a new favourite. Quench your thirst with reliable Kiwi bevies on tap, or branch out with a feature cocktail. Get comfy in one of our cosy nooks or start the session in our garden bar oasis. Whatever you're after, there's a spot for you at the table, leaner, bar, café, or booth. Why would you want to leave?

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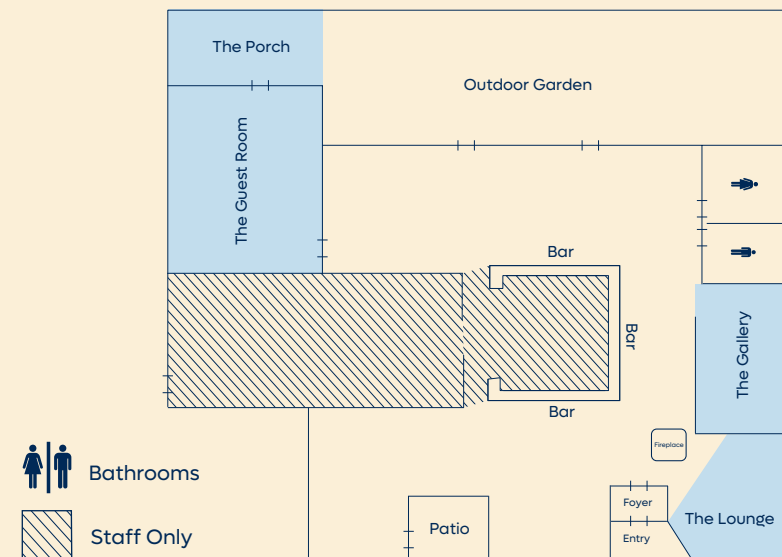
|                 |    |
|-----------------|----|
| Function Spaces | 03 |
| Menus           | 06 |
| General Info    | 10 |



# Function Spaces



| Space                      | Cocktail | Seated |
|----------------------------|----------|--------|
| The Porch                  | 45       | 20     |
| The Gallery                | 40       | 25     |
| The Guest Room             | 80       | 52     |
| The Guest Room + The Porch | 120      | -      |
| The Lounge                 | 45       | -      |





## The Lounge

The Lounge is the first space you see when entering our venue on the right-hand side of the main doors. This space has its very own gas fireplace, comfy leather couches and low tables. It is a relaxed and informal setting perfect for up to 45 people. This space is unsuitable for dining but an excellent spot for casual drinks and nibbles.

Cocktail \_\_\_\_\_ 45



## The Gallery

The Gallery is a versatile space with zinc-top tables stretching down the middle and space to mingle. We can put wooden screens across the entrance if you want something more private. The Gallery also hosts our "featured artist" – this area doubles as a space for local artists to display and sell their work - please chat with us for more info.

Seated \_\_\_\_\_ 25  
Cocktail \_\_\_\_\_ 40



## The Guest Room

The Guest Room is decked out with a 54" plasma screen, cordless microphone, and sound system. Just bring a laptop or iPod. It's as easy as pie! The space also flows perfectly into our beautiful garden. As well as being a fantastic space for evening shindigs, this space is also great for business/corporate events during the day. We can swap the furniture for a boardroom/theatre style for up to 30 people and have a whiteboard on hand and homemade catering.

|          |    |
|----------|----|
| Seated   | 52 |
| Cocktail | 80 |



## The Porch

This unique space is located in the top left-hand corner of our garden. Great for casual groups of up to 45 guests. This covered outdoor area is the perfect spot to catch some sun, though if the weather isn't being kind, you have a fireplace, overhead heading, and blankets to keep you and your guests toasty. It also features both smoking and non-smoking sections.

|          |    |
|----------|----|
| Seated   | 20 |
| Cocktail | 45 |

How much do I need?



Light Bite – \$10-15pp

Something More – \$15-20pp

Feed Me – \$30+ pp

## Share Plates

• 24 pieces for 65.0 | 40 pieces for 110.0 •

**Mushroom Arancini**  
truffle aioli V

**Sticky Pork Belly Bites**  
Korean BBQ 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

**Panko Crumbed  
Fish Bites**  
tartare sauce, flaky salt

**Dumplings**  
bok choy & mushroom V  
OR prawn, citrus soy,  
chilli crisps

**ADD Double Fries**  
confit garlic aioli +24

## Platters



• Serves 10 guests •

**Seasonal Fruits** VG|DF

selection of the fresh fruits **80.0**

**Veg & Dip** VG|NGO|DF

veg crudites, hummus, marinated olives, corn ribs, sundried tomatoes,  
artichoke hearts, dukkha, flatbreads **80.0**

**Cheese Glorious Cheese** V|NGO

trio of aged cheeses, fig paste, prune chutney, marinated olives, nuts,  
seasonal fruits, assorted crackers **120.0**

**Antipasto** NGO|DFO

cured meats, hummus, marinated olives, tomato chutney, quince jelly,  
pickles, stuffed cream cheese peppers, served with assorted crackers  
and warm sourdough **120.0**

**The Fry Master** VO|NGO|DFO

buffalo fried chicken, onion rings, spring rolls, pork belly bites, fries,  
tomato ketchup, aioli **120.0**

**The Sea Master** NGO|DFO

smoked salmon poppers, prawn dumplings, spiced fish bites with daikon,  
fried calamari rings, prawn twisters, chipotle mayo, aioli, house pickles **120.0**

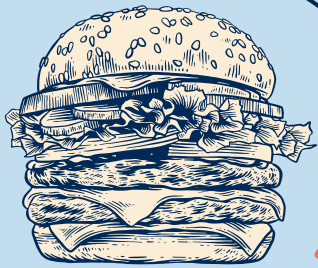
**Lamb** NGO|DFO

slow-cooked leg of lamb, garden leaves, served with warm breads and  
condiments **160.0**

**Ham** NGO|DFO

ham on the bone, glazed emulsion, garden leaves served with warm breads  
and condiments. **160.0**

(V) vegetarian | (VO) vegetarian optional | (VG) vegan | (VGO) vegan optional | (NGO) no gluten optional |  
(DF) dairy free optional | (DFO) dairy free optional



## Sliders

• 20 for 120.0 •

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

**The Cluckerson** crispy fried  
chicken, American cheese,  
chipotle mayo, ranch, sweet &  
spicy pickles, lettuce **DFO|NGO**

**The Hallouminati** grilled halloumi,  
house-made vegan patty,  
American cheese, special sauce,  
sweet & spicy pickles, ranch,  
red onion **V|VGO|NGO**

**Crispy Pork Belly** slaw,  
chipotle mayo, chilli crisp,  
American cheese **DFO|NGO**

(V) vegetarian | (NGO) no gluten optional





## Grazing Table

**FROM 800.0**

Minimum of 30 guests



A selection of cured meats, pickled veg, local cheeses, dried fruit, quince jelly, grapes, crackers, flatbread, hummus, marinated artichoke hearts, romesco, feta, sun-dried tomatoes, cucumber, dukkah and olives VGO|NGO

(NGO) no gluten optional





## Banquet



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|NGO|DFO

## Shared Entrée +18.0pp

Served to tables

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

**Sticky Pork Belly Bites** Korean BBQ glaze, chilli,  
sesame seeds NGO

**Avocado & Edamame Guacamole** feta, pumpkin  
seed crunch, spice-dusted wonton nacho chips V|NGO

## Mains

Buffet or family sharing style

**Market Fish** oven-roasted, cherry tomato sauce,  
olives, fragrant herbs, pumpkin seed crunch NGA|DF

**Roast Lamb Shoulder** mint chimichurri, pea tendrils,  
crumbled feta, jus NGA|DFO

**Free-Range Chicken Breast** pineapple & jalapeño  
salsa, coriander salad NGA|DF

**Roast Sirloin** roast red onions, green peppercorn  
sauce NGA

**Crispy Pork Belly** caramelised granny smith apple,  
watercress, onion & cider jus NGA|DF

**Vegetarian Ravioli** cherry tomato sauce, olives,  
fragrant herbs, crumbled feta, pumpkin seed  
crunch V|VGO

## SIDES



**Green Salad** lemon dressing V|DF|NGA

**Vietnamese Salad** ginger lime dressing,  
cashews V|NGA|DF

**Wilted Seasonal Greens** dukkah, olive oil  
V|VGO|NGA

**Roast Potatoes** garlic and herb butter  
V|NGA|DFO

## Shared Dessert +10.0pp

Chefs selection of sweet treats V|VGO|NGO



## SET MENU ONE

• 35.0pp •

Includes bread & olives  
to begin + main

ADD shared entrée +15.0pp

ADD shared dessert +10.0pp

## To Begin

House Focaccia & Spreads V|VGO|NGO

Marinated Olive Selection citrus & fennel  
infused V|NGA|DF



## Shared Entrée

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

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

Korean-Fried Cauliflower Korean BBQ sauce,  
pickles V|VGO|NGO

## Plated Main

Fried Chicken Schnitzel chips, gravy, green herb slaw

Smoked Beef Nachos chilli con carne, cheese sauce,  
avocado crema, sour cream, jalapeños VO|NGO

Fish & Chips beer-battered daily catch, house fries,  
green herb slaw, tartare sauce NGO|DF

Cheeseburger 150g brisket patty, American cheese,  
special sauce, ketchup, sweet & spicy pickles, milk bun  
VGO|NGO

Spiced Kūmara & Halloumi Bowl daikon slaw, pineapple  
salsa, cashews, chilli coriander & lime dressing, wonton  
nacho chips V|VGO|NGO



## Shared Dessert

Profiterole Bomba built to be shared  
vanilla ice cream, whipped cream, raspberry  
sherbet, golden caramel, chocolate sauce

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

## SET MENU TWO

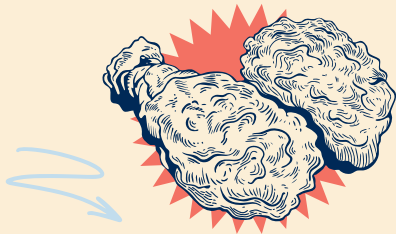
• 67.0pp •

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

### To Begin

House Focaccia & Spreads VGO|NGO

Marinated Olive Selection citrus & fennel infused  
V|NGA|DF



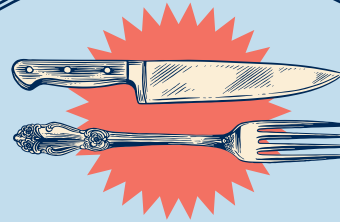
### Shared Entrée

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

Korean-Fried Cauliflower Korean BBQ sauce,  
pickles V|VGO|NGO

Sticky Pork Belly Bites Korean BBQ glaze, chilli,  
sesame seeds NGO|DFO

Avocado & Edamame Guacamole feta, pumpkin  
seed crunch, spice-dusted wonton nacho chips V|NGO



### Plated Main

Fried Chicken Schnitzel chips, gravy,  
green herb slaw

Maple Glazed Pork Belly kūmara, Vietnamese  
salad, ginger lime dressing, cashews NGA

Spiced Kūmara & Halloumi Bowl daikon slaw,  
pineapple salsa, cashews, chilli coriander & lime  
dressing, wonton nacho chips V|VGO|NGO

Butcher's Cut Steak rotating cut of premium NZ  
beef, fries, café de Paris butter, peppercorn sauce,  
watercress & spinach salad NGO|DFO

### Dessert

Choose a dessert, served plated –  
or opt for a chef's selection platter,  
including brownies, tarts, slices

Lemoncello Pannacotta summer fruit,  
torched meringue, mint NGA

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



# 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. Our kitchen and suppliers work with a variety of ingredients, and while we take great care to avoid cross-contamination, we cannot guarantee the absence of allergen traces. Please confirm any dietary requirements when booking so we can accommodate you with suitable options or suggestions.

## 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, 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?

We often have live music and DJs which can accompany your event.

### What time does the bar close?

We are licenced until 3am, 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?

On street parking is available on Abel Smith Street, as well as Cuba Street.

### Can we bring children?

Minors are welcome on the premises up until 10pm, but must be supervised at all times.

### Do you provide AV?

A 54 inch plasma screen is available when booking our Guest Room. As well as a projector, cordless microphone, and sound system. A 55 inch plasma screen is available when booking our Lounge Room.

# 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).

