

Get in touch with our event & experience team today

events@theboroughtawa.co.nz 162 Main Road, Tawa, Wellington 5028 04 232 7308 | theborough.co.nz



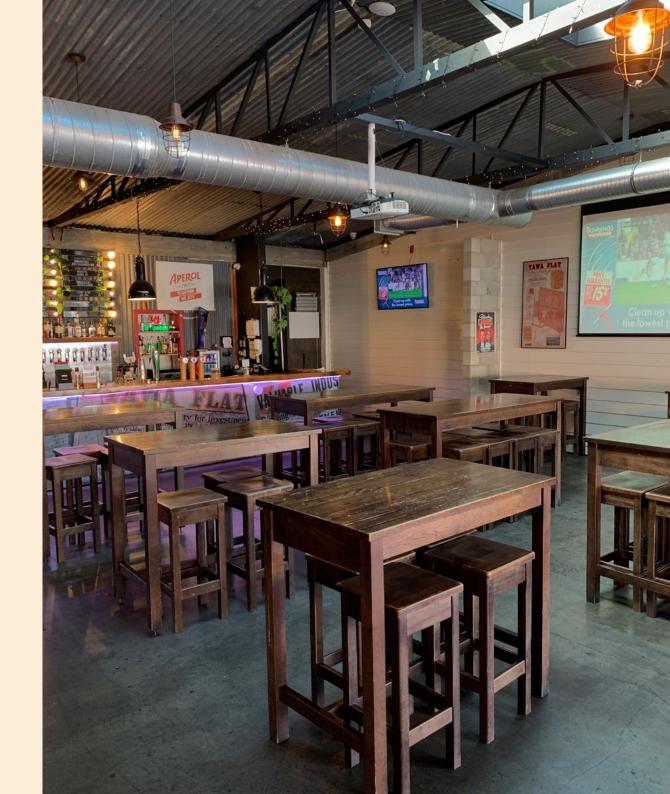
Welcome to The Borough

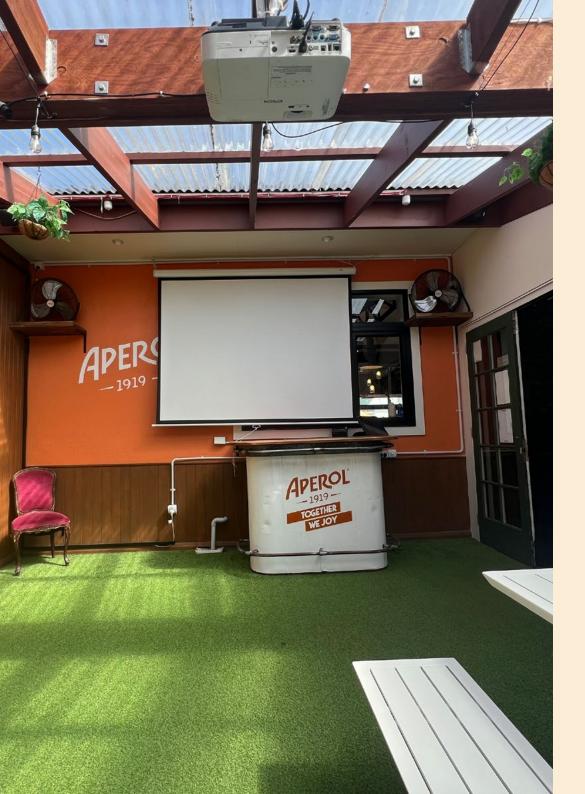
Welcome to The Borough! A community-focused restaurant and bar in the heart of Tawa. With regular quiz nights, live sports, a kids zone and garden bar, there's always something happening here on the bustling Main Street.

Planning a school team prizegiving, 21st birthday dinner, and anything in between is a breeze with our dedicated events team! We can't wait to show you why The Borough is the perfect destination to host your next gathering.



Function Spaces ————	O:
Menus	06
General Info	O

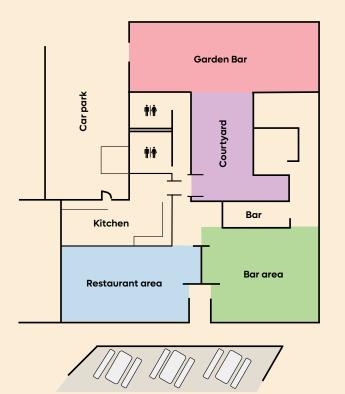




Function Spaces



Space	Seated	Standing
Restaurant	78	-
Bar	100	150
Courtyard	40	55
Courtyard & Garden Bar	100	150







Restaurant

Our classic kiwi menu is best when enjoyed together. Our restaurant is perfect for larger group dining experiences (and it's in handy vicinity to the DIY soft serve station)!

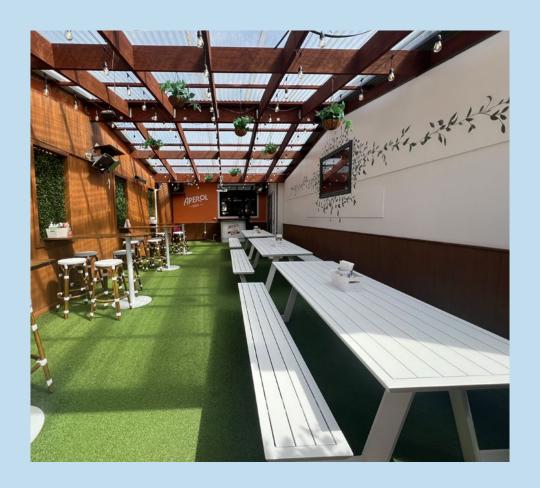
Bar

Book it out for yourself or mingle among other groups. Our bar is where all the action happens, with an XL projector and easy access to all our taps.

Seated 100 Standing 150

Seated

78





Courtyard

Our covered outdoor space has all the ambiance of a garden party, with the safety of a roof and warmth of overhead heaters. Get cosy and settle in for an evening to remember.

Seated 40 Standing 55

Courtyard & Garden Bar

It's a little slice of garden privacy, with the convenience of being right on Main Street. Seat a large group for set meals, or get your party on standing cocktail style.

Seated	100
Standing	150



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

• 65.0 (4-6 guests) | 120.0 (10-12 guests) per platter •

Vegetarian Antipasto V/NGO

olives, pickles, jalapeños, halloumi, focaccia, whipped feta, grilled vegetables, pesto olive oil

Avocado & Edamame Guacamole VINGO

feta, pumpkin seed crunch, spice-dusted wonton nacho chips

Prawn Cocktail Dipper

wonton nacho chips, chipotle mayo, chilli crisp, chives, Flamin' Hot Cheeto dust

Tools Down

sticky pork belly bites, country fried chicken, korean fried cauliflower, salt & pepper squid, mac 'n three-cheese sticks, grilled focaccia

The Chick Fix

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

Smoked Beef Nachos

chilli con carne, cheese sauce, avocado crema, sour cream, jalapeños

Dessert

chef's selection, including brownies, tarts, slices

Vegetarian available on request

(V) vegetarian | (NGO) no gluten optional



Sliders

· 10 for 65.0 ·

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

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

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

Crispy Pork Belly slaw, chipotle mayo, chilli crisp, American cheese

(V) vegetarian | (NGO) no gluten optional





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

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

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

Roast Lamb Shoulder mint chimichurri, pea tendrils, crumbled feta, jus

Free-Range Chicken Breast pineapple & jalapeño salsa, coriander salad

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, pumpkin seed crunch **V**



Green Salad lemon dressing V|DF|NGA

Vietnamese Salad ginger lime dressing, cashews **V**

 $\textbf{Wilted Seasonal Greens} \ \text{dukkah, olive oil} \ V$

Roast Potatoes garlic and herb butter V|DFO

Shared Dessert +10.0pp

Chefs selection of sweet treats V



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.

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). Speak with your event manager 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 (unless previously arranged) 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?

Speak to your event manager. You may bring your own entertainment, but this depends on the date/booking area.

What time does the bar close?

We are licenced until 1am, 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 and bring a cake?

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.

Do you charge a cakeage fee?

You may bring a cake as part of your event at no additional cost. A cakeage fee will apply if the chef is required to prepare the cake for serving (i.e. cutting, plating)

Can you cater to dietary requirements?

Yes, please refer to our event menus for more information.

What ID do you accept?

Only a NZ driver's license, 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?

There is street parking directly outside the venue, as well as a carpark behind the venue.

Can we bring children?

Minors are welcome on the premises, but must be supervised at all times.

Do you provide AV?

Yes. We have a microphone and projector set up in all areas of the venue. Music can be played in bar, and courtyard + garden bar areas.

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.

- 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.

