

• FUNCTIONS AT •

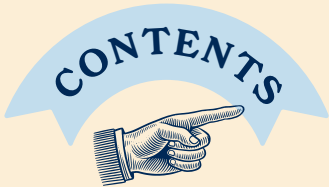
THE  **WAYWARD PIGEON**
BREW BAR & KITCHEN

Welcome to The Wayward Pigeon

Nestled in Hamilton's Rototuna, The Wayward Pigeon offers an array of event spaces perfect for any occasion. From an intimate private function room to versatile areas for family gatherings, corporate events, work meetings, or simple dinners, we have the perfect setting to impress your guests.

The next time you're feeling a bit caged up, why not follow the example of those adventurous birds, make your break for freedom and join us at The Wayward Pigeon.

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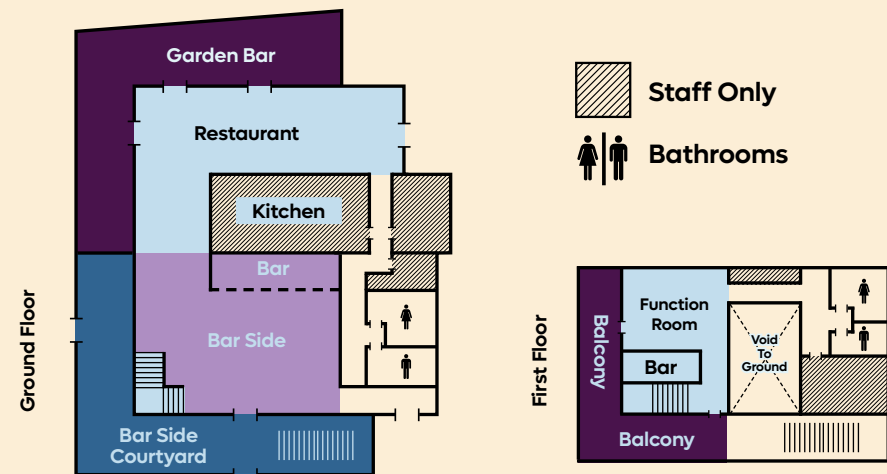




Function Spaces



Space	Seated	Standing
Restaurant	100	-
Bar Side	60	100
Garden Bar	30	50
Private Function Room	40	100





Restaurant

Our light and bright restaurant can be as intimate or as lively as you wish. Separated from the main bar, conveniently located as close to the kitchen as you can get, where you can see our chefs prepare your delicious set menu, platters or buffet. Our flexible arrangements allow this vibrant space to seat 80-100 guests for exclusive space hire or smaller groups in any area. Sit back and relax and let our experienced staff take care of the rest.

Seated _____ **100**



Bar Side

Don't like waiting for your drinks? Then take a seat right next to the bar to ensure you're never more than a step or two away from a tasty refreshment. Soak up the atmosphere and enjoy indoor-outdoor flow out to the courtyard. Perfect for a get-together with friends, mix and mingle with colleagues or a quick drink before your meal.

Seated _____ **60**
Standing _____ **100**



Garden Bar

Whether it's a relaxed affair under the stars or a lively mingling session, our garden bar provides the perfect backdrop for memorable events. With a mixture of covered and uncovered seating, this is both a great spot to laze away the day over delicious food and cold drinks all year round. With doors that open directly into the main restaurant, you're never too far from the lively atmosphere.

Seated _____ **30**
Standing _____ **50**



Private Function Room

Located upstairs away from the hustle and bustle of the bar and restaurant below, the Private Room is our fully private space ideal for large celebrations, seminars, cocktail events and private dinners. Featuring a private bar, bathrooms, and its very own outdoor balcony, it's second-to-none for ease and versatility. With microphone and TV ready to connect, you'll be set for your next presentation or gathering with friends to view

Seated _____ **40**
Standing _____ **100**

How much do I need?



Light Bite – \$10-15pp

Something More – \$15-20pp

Feed Me – \$30+ pp

Share Plates

• 24 pieces for 65.0 •

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) per platter •

Vegetarian Antipasto V\NGO

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

Avocado & Edamame Guacamole V\NGO

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

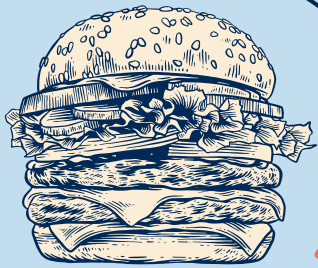
chilli con carne, cheese sauce, avocado crema, sour cream, jalapeños

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





Pizza Slabs

15 pieces for 55.0

No gluten added base available as 30cm pizza
Dairy free mozzarella available

Margherita tomato, mozzarella,
basil **V|NGO**

BBQ BBQ brisket ends, pork belly,
pepperoni, mozzarella, smoky IPA
BBQ sauce

Chicken & Bacon onion, capsicum,
rocket, parmesan, ranch dressing

Super Supreme pepperoni, bacon,
pork belly, pineapple, red onion green
capsicum, olives, mozzarella

(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

SIDES



Green Salad lemon dressing V|DF|NGA

Vietnamese Salad ginger lime dressing,
cashews V

Wilted Seasonal Greens dukkah, olive oil V

Roast Potatoes garlic and herb butter V|DFO

Shared Dessert +10.0pp

Chefs selection of sweet treats V



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

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, green herb slaw

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

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

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

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

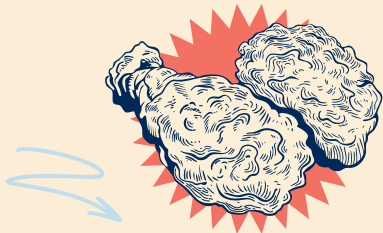
• 67.0pp •

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

To Begin

House Focaccia & Spreads

Marinated Olive Selection citrus & fennel infused
V\NGA



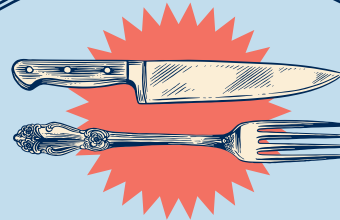
Shared Entrée

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

Korean-Fried Cauliflower Korean BBQ sauce,
pickles V

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

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\NGO

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

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





Morning & Afternoon Tea Break

1 item 12.0pp | 2 items 18.0pp | 3 items 24.0pp

SAVOURY

Mini Croissants mushroom, bacon & brie | grilled halloumi, edamame & avocado smash

Sausage Rolls pork apple & fennel | chicken bacon & cranberry

Scones cheddar & onion | jalapeno & cheddar

Fritter corn fritters, pickled cucumber

Panini ham & cheese | tomato, basil & cheese

SWEET

Mini Muffins chef's choice

Brownie bites

Profiteroles vanilla & chocolate

Croissants pain au chocolat

Mini Tarts chef's choice

INCLUDES



Tea | plunger coffee | instant coffee

Juice pineapple | orange | cranberry

Milk soy | full cream | trimmed

Water station



GENERAL INFO

FOOD

All seated events of 20 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 tabs are available for all bookings.

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 14 working days prior to your event date. Full event payment is due 7 days prior to 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?

Guests are not permitted to play their own music unless prior arrangements have been made. For our private function room and full venue bookings, please talk to our event manager about supplying your own music. We have live music inside the main bar on Fridays 4pm-7pm.

What time does the bar close?

We are licensed until 12am both inside the venue and the garden bar, 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. Smoke machines, or any small particle decorations such as glitter, confetti or sawdust are not allowed. Hosts are welcome to bring cakes on premise. We can provide plates, cutlery and crockery and but please bring your own candles.

What can I leave in the venue overnight?

Decorations, gifts and equipment brought in by you or your suppliers must be removed by you the night of the event or picked up before service the next day. Please liaise with the manager on duty regarding availability to pick up the following day.

Can we bring our own alcohol or food?

Due to the nature of our license, this is not possible. Celebration cakes are an exception.

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?

Yes, there are plenty of car parks available in the public carpark right outside The Wayward Pigeon.

Can we bring children?

Children are allowed unaccompanied in the Restaurant area only. Children must be accompanied by a legal parent or guardian in the Bar Area or Function Space.

Do you allow 21st birthdays?

Yes, however no yard glasses are permitted on venue. By prior arrangement our bartenders can make up shot mixtures for 21 shots. By law we are unable to use full strength liquor for your 21 shots.

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