



• FUNCTIONS AT •

the
CO-OP

KITCHEN & BAR

EST. 2013



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

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Wellington

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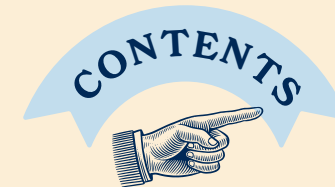


Welcome to The Co-op Kitchen & Bar

Here at The Co-op, we are located on the picturesque banks of the Whitby Lakes. We offer a great selection of delicious food, beer, wine, and cocktails. Our space has a fresh & contemporary feel, with a local charm, and a covered sunny outdoor garden bar designed to be the perfect spot all year round.

The open kitchen serves fantastic food, including group platters and set menus. Here at The Co-op Kitchen and Bar, we thrive on hosting lively parties and love the energetic atmosphere of our bustling venue.

In short, we have everything you could ask for: we tick all the boxes!



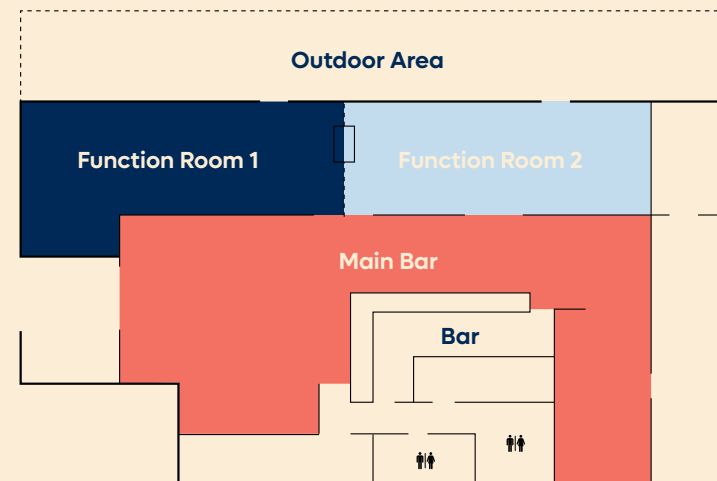
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Function Spaces



Space	Seated	Standing
Main Bar	100	140
Function Room 1	26	45
Function Room 2	48	60





Main Bar

Our main bar is the perfect spot for large & lively celebrations—whether you're just drinking or eating. With quick and easy access to the bar, you'll enjoy our vibes and hospitality. With space for 100 people seated and 140 standing, it'll be a celebration to remember, so gather your loved ones and enjoy.

Seated _____ **100**
Standing _____ **140**



Function Room 1

Our outdoor garden bar area is something we love to gloat about, and we can't wait for you to see why. To share the love, we've made it the perfect spot for year-round celebrations. Featuring views of the lake, the area is covered and warm, offering both high tables and sit-down tables for events of any style. Additionally, Function Room 1 is semi-private, providing you with a bit of privacy while you eat, drink, and have fun.

Seated _____ **26**
Standing _____ **45**



Function Room 2

Function Room 2 is like the big brother of Room 1. Take over our entire outdoor garden bar area, finished with AstroTurf, fairy lights, and all things great. Enjoy more space, a double-sided fire, more tables and more fun. We can close the doors to keep your function private, or we can keep them open, so you catch that indoor-outdoor flow.

Seated _____ **48**
Standing _____ **60**

How much do I need?



Light Bite – \$10-15pp

Something More – \$15-20pp

Feed Me – \$30+ pp

Share Plates

• 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

• 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 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

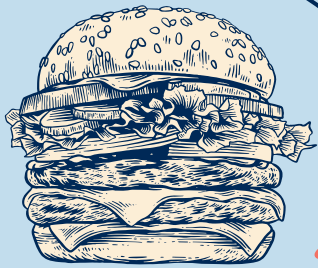
chilli con carne, cheese sauce, avocado crema, sour cream, jalapeños

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





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



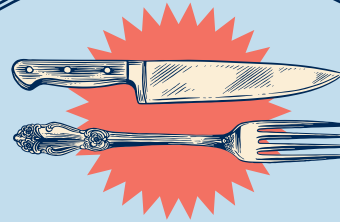
Shared Entrée

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

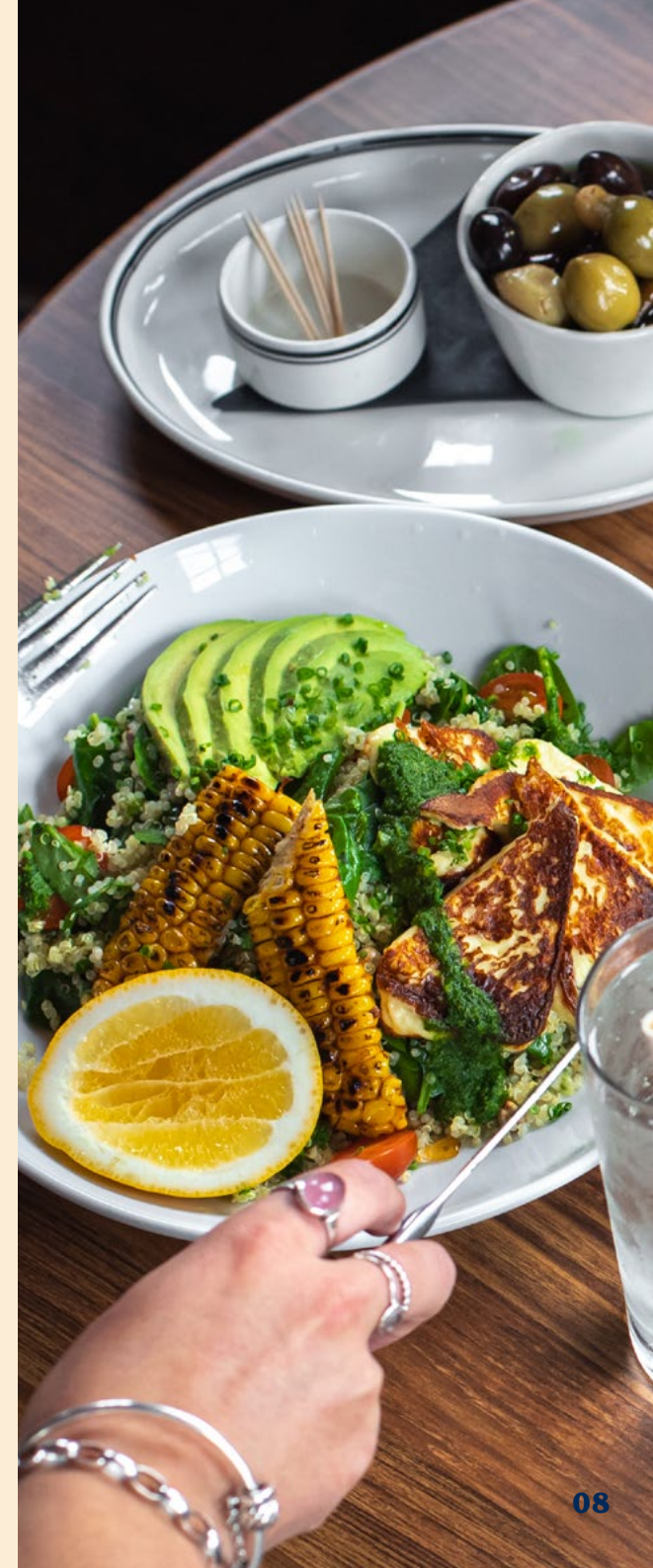
Butcher's Cut Steak rotating cut of premium NZ
beef, fries, café de Paris butter, peppercorn sauce,
watercress & spinach salad NGO

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





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.

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 (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?

No, unfortunately you aren't allowed a band or DJ.

What time does the bar close?

We are licenced until 12am, 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 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?

There is plenty of street parking available. Directly outside the venue and close surrounding areas.

Can we bring children?

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

Do you provide AV?

Unfortunately no.

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