



FUNCTIONS AT

THE GREEN MAN...



Welcome to The Green Man

The iconic Green Man Pub, situated on the corner of Victoria Street and Willeston Street, has provided fun and friendly mayhem to Wellington CBD for more than a decade!

The classic Green Man Pub and our modern cocktail lounge offer a brilliant combination of spaces to suit any calibre of event you may have in mind. Irish parties, Christmas parties, any old party; live music, exciting DJs, charity nights, quiz nights, wine clubs, you name it, we do it!

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25 Victoria Street, Wellington Central



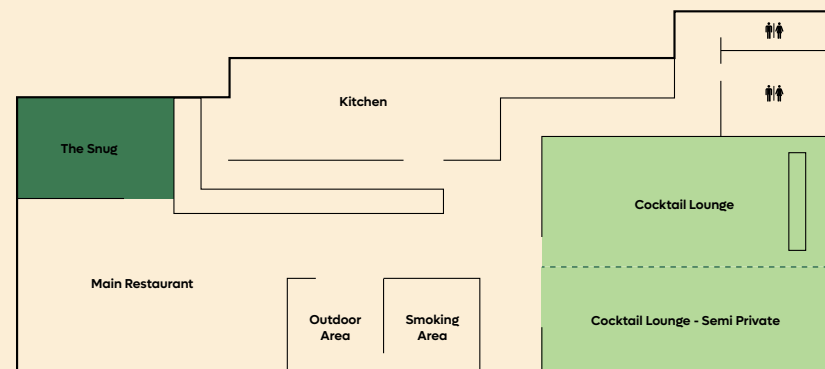
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Function Spaces



Space	Seated	Standing
Cocktail Lounge	60	130
Cocktail Lounge - Semi Private	25	45
The Snug	20	30





Cocktail Lounge

Mingle in style in The Cocktail Lounge, our versatile new function room perfect for private parties, work events, networking and product launches. The space now features a mix of luxury seating, elegant bar leaners and cozy booths. You will have your own fully fitted private bar and bartender for the evening, as well as sound system, microphones and projector. The furniture can be rearranged to suit your needs or cleared to make a full dancefloor, and you are welcome to bring a DJ. The room is fully separated from the rest of the venue, offering a truly private experience in the heart of the city.

Seated _____ **60**
Standing _____ **130**



Cocktail Lounge - Semi Private

For smaller groups we offer semi private bookings of the Cocktail Lounge, perfect for up to 45 standing or 25 seated. You can keep the space open to enjoy the vibrant atmosphere, or we can close it off with a curtain for more formal events.

Seated _____ **25**
Standing _____ **45**



The Snug

Indulge in semi-private dining or drinks in The Snug, an exclusive elevated area. Whether you're seated for a meal or socialising with drinks and nibbles, this space offers a unique blend of exclusivity and connectivity to our lively venue. Plus, you can catch your favourite sports on your own TV!

Seated _____ **20**
Standing _____ **30**

Canapés

• 3 items 22.0pp | 5 items 33.0pp | 7 items 44.0pp •

Minimum 30 guests

Sesame Beef Toast

oyster sauce,
spring onion NGO

Chicken & Leek

Vol Au Vents

goat cheese & chives

Lamb Bites

red onions, tzatziki,
chives NGA|DFO

Sticky Roast Duck

crispy rice paper,
cucumber, chilli,
coriander NGA|DF

Ceviche Tostadas

NGA|DF

Smoked Salmon Poppers

crème fraîche, chives NGO

Prawn Tart

red chilli, dill DF

Spiced Fish Bites

daikon, mint & coriander
chutney NGA

Tofu & Corn Bites

tomato & chilli kasundi,
preserved lemon aioli
V|VG|DF

Mushroom Arancini

truffle mayo, parmesan V

Tomato & Mozzarella Crostoni

basil, balsamic glaze
V|NGO

Cream Cheese Wontons

sweet chilli sauce V



Platters

• 90.0 per platter | Serves 6 guests •

Veg & Dip VG|NGO|DF

hummus, romesco, corn ribs, sundried tomato, veg crudites, olives,
marinated artichoke hearts, dukkah, grilled flatbread

Cheese Glorious Cheese V|NGO

NZ award winning cheeses, assorted crackers, quince jelly, grapes

Meat Mate NGO|DF

assorted meats, cold cured salmon, roasted red peppers,
marinated olives, pickles, tomato chutney, crostini

Fried NGO|DFO

fried buffalo chicken tenders, corn bites with basil mayo, cauliflower
popcorn, Korean pork belly bites, fries, tomato ketchup, aioli,
vegan Sriracha mayo

Seafood NGO|DFO

smoked salmon poppers, prawn dumpling with soy chili, spiced fish bites
with daikon, fried calamari rings, prawn twisters, gochujang mayo, aioli,
house pickles

Sweet Treats

chocolate brownie, raspberry whipped mascarpone tarts, cheesecake
bites, chocolate dipped profiteroles, mini-pecan pie with caramel
sauce, fruit compote, berries, fruits VGO|NGO

(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





Pizza Slabs

15 pieces for 55.0

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

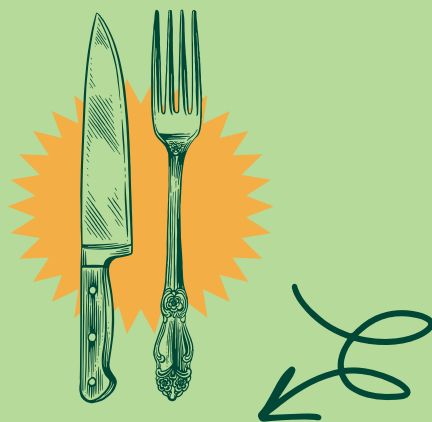
Margherita tomato, mozzarella,
basil (V)(NGO)(DFO)

BBQ BBQ brisket ends, pork belly,
pepperoni, mozzarella, smoky IPA
BBQ sauce (NGO)(DFO)

Chicken & Bacon onion, capsicum, rocket,
parmesan, ranch dressing (NGO)(DFO)

Super Supreme pepperoni, bacon,
pork belly, pineapple, red onion green
capsicum, olives, mozzarella (NGO)(DFO)

(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

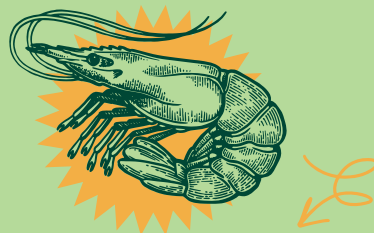
ADD shared entrée +15.0pp

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

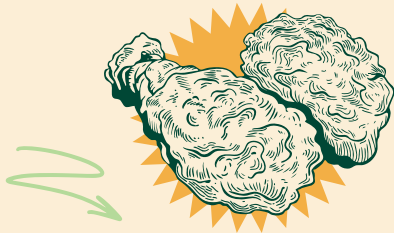
• 67.0pp •

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



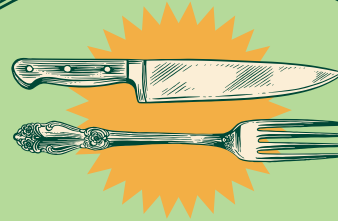
Shared Entrée

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.

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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 manager to discuss the best option for your budget.

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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?

You can bring in your own DJ or band, or play your own music in The Cocktail Lounge.

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 licence, 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 street parking along Victoria Street as well as private parking nearby.

Can we bring children?

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

Do you provide AV?

Yes. Only available in the Cocktail Lounge.

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 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.

