



Functions at **MERCHANT PUB CO.**



THANK
YOU FOR
YOUR
EVENT
ENQUIRY

Located on the exterior of Westfield Albany on Auckland's North Shore, The Merchant is a warm and welcoming establishment that provides endless possibilities to suit your next function.

Here at The Merchant, we believe that every function has its own story to tell, and for that story we aim to create a unique experience designed specifically for your needs. Our approach is centred on the belief that every function should be about you and not limited by our establishment. With that in mind, every function at The Merchant is a unique blend of colour, variety and style; add in a selection of beautifully curated food and drinks plus great company, and you have the recipe for the best experience.

Here you'll find plenty of options for your upcoming function, but we're always available to discuss further tailored options should you need them. We're armed with an extensive list of industry contacts and will help you create the perfect celebration that's sure to be talked about long after the last cork is popped!

We would love to meet you, so when you're ready, we warmly invite you to reach out to our Functions Manager to make your ideas a reality.

Lara Campbell
021 838 156
lara@merchantpub.co.nz



Location

Westfield Albany
219 Don McKinnon Drive, Albany
North Shore, Auckland

Contact Details

(09) 444 1076
merchantpub.co.nz
lara@merchantpub.co.nz

Opening Hours

11:30am till late Mon - Sun
Please note – we are able to host functions
outside of these hours. Please enquire.

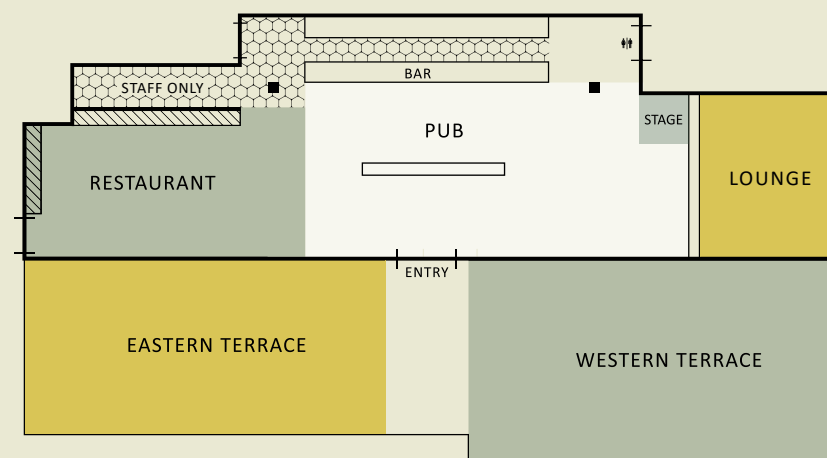


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EVENT SPACES

SPACE	COCKTAIL	SEATED	THEATRE	BOARDROOM
Restaurant	-	70/100	-	-
Lounge	60	40	40	32
Pub	200	100	-	-
Western Terrace	200	150	-	-
Eastern Terrace	200	100	-	-
Exclusive Venue Hire	600	460	-	-



 FIXED SEATING
  STAFF ONLY
  BATHROOMS
  SCALE



The Pub

The Pub is the heart of our venue! Located directly in front of the bar + decked out in relaxed splendour, the pub suits a variety of functions. Best loved for its casual atmosphere, you can enjoy a get-together with friends, the next sporting event or have the whole space for a special occasion. With a clever mix of both seated + standing space, the pub comes with six large TVs. The space can be extended to include the lounge, to significantly increase capacity.

Seated	_____	100
Cocktail	_____	200



The Lounge

This is a relaxed and sun-filled space that has been used for a variety of events. Definitely a fan favourite amongst our guests, the raised space allows for a relatively private experience, but with the added benefit of still being able to enjoy the festivities of the pub. Often used in conjunction (or part thereof) with the pub as space for larger groups. TV screen available for use.

Seated	_____	40
Cocktail	_____	60



The Restaurant

This is a warm + welcoming space, which is ready + waiting for your next get-together. Whether it's a long lunch with colleagues, festive feast with friends or dinner with your family - the space works well whatever the occasion. Sun drenched during the day + cosy in the evening. This space has the added benefit of the wooden sliding doors to bring the outside in, for an easy flow onto the Eastern Terrace. The restaurant is available for exclusive hire or you can book tables for smaller groups. Capacity can be extended to 100 with use of some of the pub space.

Seated ————— 70 / 100



The Terrace

Home to what we consider the best sun-drenched deck in Auckland. Whilst the total capacity is as stated below, it's best divided into its Eastern + Western sides as the front door of the venue separates the two ends. With a mixture of covered + uncovered seating as well as smoking + non-smoking areas, this is both a great space in the summer + winter months. Fancy one of our gourmet BBQs? This is the place for it. We'll happily cordon off an area, though you might make others envious when they smell what's cooking.

Seated ————— 250

Cocktail ————— 400





Full Establishment

Boasting two bars, raised stages, a sun-drenched 50m outdoor terrace, open plan layout + capacity to hold large groups, The Merchant Pub Co. provides endless planning opportunities for your next event, your way.

Seated ————— 460

Cocktail ————— 600



SOCIAL MENUS

Platters Serves 4 – 5 people

Merchant Sharing Platter prawn scallion wontons, buttermilk fried chicken, BBQ pork ribs, shiitake gyoza dumplings, prosciutto, salami, cheddar + blue cheese, crackers, focaccia **SMALL** 62.9 | **LARGE** 92.9

Mama's Platter chicken wings, polenta chips, corn ribs, beef wontons, fried chicken, corn chips, chilli salt fries, guacamole, chipotle aioli, salsa de pepita 69.9

Cheese + Antipasto Platter Kikorangi baby blue, Aorangi blue, smoked Havarti, pepperoni, prosciutto, veggie sticks, grapes, marinated olives, feta, hummus, crackers, pizza bread **SMALL** 69.9 | **LARGE** 92.9

Vegetarian halloumi + vegetable skewers, chilli rosemary polenta chips, hash brown sticks, veggie sticks, hummus, falafels, pizza bread 75.9 **VGO**

Gluten Friendly BBQ pork rib fingers, pork belly, garlic prawn skewers, kūmara bites, hummus, rice crackers, no gluten added pizza bread 79.9 **NGA**

Sugar Trade tealight crème brûlées, chocolate brownie bites, mini pavlovas, fresh fruit 69.9

Beef Brisket Slider Slab (10) slow-cooked pulled beef brisket, cheese fondue, pickled pink onion 59.9 **H**

Honey Chipotle Pulled Chicken Slider Slab (10) summer slaw 59.9 **H**

Pizzas 12" Base NO GLUTEN ADDED 10" BASE +3.5

Margherita fresh mozzarella, cherry tomato, basil 26.9 **V|NGO|NF**
ADD prosciutto 6.0

The Works bacon, salami, chorizo, chicken, mushroom, BBQ sauce 29.9 **NGO|DFO|NF**

Philly Cheese Steak slow-roast brisket, caramelised onions, green peppers, Formaggio cheese, aioli 29.9 **NGO|H**

Buffalo Chicken red onion, roasted capsicum, ranch, coriander 29.9 **NGO|H**
ADD crumbled blue cheese 4.0

Truffle + Olive roasted mushrooms, caramelised onion, olives, truffle mayo, rocket, pepita 29.9 **V|VGO|NGO|H**

V vegetarian | **VG** vegan | **VGO** vegan optional | **NGA** no gluten added | **NGO** no gluten optional
DF dairy free | **DFO** dairy free optional | **NF** nut friendly | **H** halal

Merchant Canapés 10pc 39.9 | 20pc 72.9

Rosemary Polenta Sticks **V|VG|NGA|DF**

Mini Corn Dogs tomato sauce

Tempura Prawns miso aioli

Buttermilk Chicken chilli jam, spring onion **H|NF**

Mac 'n Cheese Bites chipotle mayo, pickles **V**

Shiitake Gyoza Dumplings coriander ponzu **V|VG|DF**

Truffle + Mushroom Arancini roasted red pepper romesco, creamy feta **V**

Steak + Vege Skewers chimichurri, jus **NGA|H**

Halloumi + Vege Skewers chimichurri **V|VGO|NGA**

Brisket + Pumpkin Croquettes herbs, wood-fired sauce **H**

Spiced Lamb Meatballs tzatziki **NGA**

Beef + 'Tato Bites horseradish cream **NGA|H**

Fish Goujons tartare sauce

Bao + Pitas 10pc 59.9 | 20pc 89.9

min. 10pc per flavour / min. 2 working days preorder

Bao Buns

Sticky Pork Belly pickled pineapple + honey soy

Beef Brisket sweet mustard + crispy onions **H**

Malacca Chicken pickles + chilli jam **H**

Pita Pockets

Cumin Lamb lettuce, feta, sumac yoghurt **H**

Tandoori Chicken onion slaw + curry ketchup **H**

Falafel garlic + chilli yoghurt, tabbouleh **V**

Antipasto Grazing Station

On request | POA



COCKTAIL PACKAGES

order packages in multiples of 10

Nibbles 24.9pp

- One Merchant Sharing Platter
- 10pc Slider Slab of your choice
- Cheese + Antipasto Platter **(SML)**
- Two Pizzas of your choice
- Two Fries

Substantial Nibbles 34.9pp

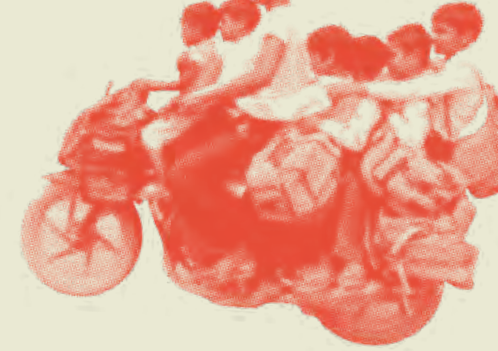
- One Merchant Sharing Platter
- 10pc Slider Slab of your choice
- Cheese + Antipasto Platter **(SML)**
- Two Pizzas of your choice
- Gluten Friendly **OR** Vegetarian Platter
- Two Fries

Roaming Meal 44.9pp

- Two Merchant Sharing Platters
- 10pc Slider Slab of your choice
- 10pc Bao or Pita Platter of your choice
- Two Pizzas of your choice
- Gluten Friendly **OR** Vegetarian Platter
- 10pc Canape Platter of your choice
- Two Fries

Add On 8.5pp

- Dessert Platters



Merchant Party Pack

\$500 | serves 20 - 25 guests

- Antipasto + Cheese Platter **(LRG)**
- 25pc Buttermilk Chicken
- 6 Fries
- 25pc Bao or Pita of your choice
- Two Burst Burrata Bowls
- One Margherita Pizza
- Two other Pizzas of your choice

*Additional items can also be ordered
Not available for Restaurant Bookings*

KIWI FAVOURITE

Gourmet BBQ

Available as a grazing station or on table share platters / Min. of 20 people

Two Meats + One Salad 49.9pp

Three Meats + Two Salads 59.9pp

Three Meats, Two Salads + Shared Dessert Platters 64.9pp

BBQ Meats choose either two or three for the group

Gourmet sausages

200g steak **NGA|H**

Lemon + herb chicken drumsticks **NGA|H**

Beef patties

Vegan **OR** Vegetarian option available on request

Salads choose one or two for the group

Merchant slaw **V|NGA|NF**

Caesar salad

Kūmara salad **V|NGA**

Served with a selection of:

Fresh breads **V|NGO**

Gourmet potatoes **V|VG|NGA**

Mixed leaf green salad **V|VG|NGA**

A variety of condiments

Dessert Platters

Tealight crème brûlées **NGA**

Chocolate brownie bites **NGA**

Pavlova **NGA**

Seasonal fresh fruit **VG|NGA**

V vegetarian | **VG** vegan | **NGA** no gluten added
NGO no gluten optional | **NF** nut friendly | **H** halal



SEATED MENUS

Silver Set Course

Fully seated Merchant favourites / Min. 10 people

Shared Entrée + Main 59.9pp

Main + Shared Dessert Platters 59.9pp

Shared Entrée, Main + Shared Dessert Platters 69.9pp

Butcher's Cut Main +5.0pp

Shared Entrée

12-Spice Salt + Sichuan Pepper Squid, sriracha aioli **NGO|DFO**

Buttermilk Fried Chicken, chilli jam, spring onion **H|NF**

Shiitake Gyoza Dumplings, coriander ponzu **V|VG|DF**

Prawn Scallion Wontons, jalapeño mayo, kaffir lime oil

Rosemary + Garlic Cheesy Garlic Pizza Bread **V|VGO|NGO**

Choice of Main

Fettucine Verde, pistachio pesto, arugula, broccolini, formaggio snow **V|NGO** | **ADD** chicken **OR** prawns

Fish n' Chips, beer battered **OR** grilled, tartare sauce, lemon **NGO|DFO|NF**

Cheeseburger, wagyu beef patty, lettuce, bacon jam, cheese, pickles, aioli **VO|NGO**

Burst Burrata Caprese, cherry tomatoes, arugula, basil pesto, balsamic reduction, focaccia crostini **V|NGO**

ADD +\$5.0pp to include

Butcher's Cut, cowboy butter, chips, slaw, jus **NGA|DF|NF|H**

Shared Dessert Platters

Tealight Crème Brûlées **NGA**

Chocolate Brownie Bites **NGA**

Lemon Tarts **NGA**

Seasonal Fresh Fruit **VG|NGA|DF**

Gold Set Course

Fully seated + a little posh / Min. 10 people

Shared Entrée + Main 69.9pp

Main + Dessert 69.9pp

Shared Entrée, Main + Dessert 79.9pp

Butcher's Cut Main +5.0pp

Shared Entrée

Truffle + Mushroom Arancini, roasted red pepper romesco, creamy feta **V**

Gochujang Cauli Bites, sesame seeds, spring onion **V|VG|NGA|DF**

Panfried Snapper Sliders, pickled lemon mayonnaise, watercress

Brisket + Pumpkin Croquettes, herbs, wood-fired sauce **H|NF**

Charred Focaccia, cowboy butter **V|NF**

Choice of Main

Parmesan + Basil Crusted Salmon, coconut + lime fish sauce, jasmine rice, chilli oil **NGO|NF**

Lemon + Thyme Chicken Breast, pumpkin risotto, shaved formaggio, rocket **NGA|H|NF**

Kasundi Lamb Rump, Anna potato, crushed pea salsa, heirloom carrots, zesty jus **NGA|H**

Miso Glazed Eggplant, rocket pesto, pineapple + cucumber salsa, beetroot sago wafer **V|VG|NGA|DF**

ADD +\$5.0pp to include

Butcher's Cut, truffle mac 'n cheese, blistered cherry tomatoes, rosemary jus **NGO|H**

In the middle of the table to share

Roast Dukkah Pumpkin, pesto **V|VGO|NGA|DFO**

Broccolini, pickled lemon dressing, pumpkin seeds **V|VG|NGA|DF|NF**

Summer Salad, house vinaigrette **V|VG|NGO|DF**

Choice of Dessert

Pistachio Cheesecake, dark chocolate ganache **V**

Mango Parfait, coconut sorbet, honey tuile, macadamia white chocolate soil, lemon zest **NGA**

Sorbet Trio, three scoops of whatever we're loving today - just ask! **VG|NGA|DF|NF**

Please let us know of any specific dietary requirements, so we can adjust the menus accordingly.

SEATED MENUS

Family Style Feast

Festively decorated tables / Min. 10 people

Less than 40 guests - served family-style / More than 40 - served as a buffet station

Two Courses 70.9

Three Courses 80.9

ADD a third meat +7.0pp

Shared Entrée

Buttermilk Chicken Bao, chilli jam **H|NF**

Beef Tataki, bell pepper compote, horseradish mascarpone, balsamic shallots **NGA|H|NF**

Beet + Goat Cheese Stack, maple roasted kumara, beet relish, whipped goat cheese, crispy quinoa **V|VGA|NGA**

Chimichurri Charred Prawn Cutlet Skewers, lime **NGA**

Charred Focaccia, cowboy butter **V**

Choose Two Meats served with gravy + horseradish jus

Pepper crusted roast beef **NGA|H**

Maple + Clove Glazed Champagne Ham **NGA**

Lemon-Thyme Roast Chicken **NGA|H**

Rolled Turkey, herb stuffing, cranberry sauce **H**

Rosemary + Garlic Lamb Shoulder **NGA**

Shared Accompaniments in the middle of the table / choose three

Merchant Slaw **V|NGA|NF**

Garlic + Herb Roasted Gourmet Potatoes **VG|NGA**

Caesar Salad

Pumpkin Risotto **V|NGA|NF**

Charred Broccolini, pickled lemon dressing, pumpkin seeds
V|VG|NGA|DF|NF

Shared Dessert Platters

Tealight Crème Brûlées **NGA**

Chocolate Brownie Bites **NGA**

Lemon Tart **NGA**

Seasonal Fresh Fruit **VG|NGA**

***Any specific dietary requirements, will have their own plated dishes.**

ADD ONS

- Charcuterie platters to start 8.5pp
- Christmas crackers 3.5pp



BEVERAGE PACKAGES for groups larger than 40 guests

Silver

Sparkling

De Bortoli KV Prosecco

White

Northrow
Chardonnay + Sauvignon Blanc

Rosé

Northrow Rosé

Red

Northrow Pinot Noir
Tohu Merlot

Beer + Cider

All Tap Beer + Cider

Soft Drinks + Juices

All Tap Beer + Cider

2HRS | 55.0PP

3HRS | 75.0PP

Gold

Sparkling

Cloudy Bay Pelorus Brut

White

Kim Crawford Sauvignon Blanc
Johnson Estate Chardonnay

Rosé

Tohu Rosé

Red

Kim Crawford Pinot Noir
Grant Burge Ink Shiraz

Beer + Cider

All Tap Beer + Cider

Soft Drinks + Juices

All Tap Beer + Cider

2HRS | 65.0PP

3HRS | 80.0PP

Platinum

Champagne

Möet + Chandon Impérial Brut

White

Swiftsure by Man O' War Sauvignon Blanc
Matawhero Chardonnay

Rosé

Chapoutier Rosé

Red

Madam Sass Pinot Noir
Pask Gimblett Gravels Syrah

Beer + Cider

All Tap Beer + Cider

Soft Drinks + Juices

All Tap Beer + Cider

2HRS | 95.0PP

3HRS | 115.0PP

Prices are per person. Please note, if selecting a package option, all guests attending must be included in the package.



BEVERAGE OPTIONS

Pick 'n Mix

Create your own beverage offering for your guests from our full beverage menu.



Open Bar

For those who want the full hurrah - all beer, cider, wine and spirits available. Please let us know if there are any specialty items you would like or beverages you would like to exclude.



Cash Bar

Guests purchase beverages as they require from our full beverage menu.



Subsidised Bar Tabs

You can specify the range of beverages available + a credit limit for the event account. You then set the subsidised per drink cost for your guests to pay, with the remaining beverage cost being deducted from your credit limit.



Mobile Bar POA

We have a roaming bar that can be wheeled out to your area and manned by a dedicated bartender.



MEETING PACKAGES

Fancy getting out of the office for your next meeting? We've got a range of options to suit.
Min. of 10 people - preorder essential. All include freshly brewed coffee + a selection of teas.

Breakfast

V + NGA options available on request

Plated Breakfast 25.9pp

Bacon, tomatoes, field mushroom,
hash browns, scrambled egg, ciabatta

Working Breakfast 25.9pp

Glazed Danishes V

Mini ham + cheese croissants

Seasonal fruit platter + yoghurt V|NGA

Mini bacon + egg roll

Spinach + kumara tart V

Scones, jam + whipped cream V

Tropical smoothies NGA

Coffee Break 19.9pp

Your choice of three items below

Sweet

Fresh fruit + passionfruit syrup V|NGA

Churros + raspberry jam V

Blueberry muffins V

Glazed Danishes V

Savoury

Mini ham + cheese croissants

Mini bacon + egg roll

Savoury muffins V

Mini corn fritters V

Add on

Voyage Water

Sparkling OR Still 500ml | 1L

Jugs of soft drinks OR juices

Upgrade to barista coffee 3.0pp

Arrival mimosas 9.0pp

Tropical smoothies 4.0pp

THE MERCHANT

All meetings include
screen, HDMI, clicker,
free wi-fi.

150.0 room hire fee for all
bookings of 12 or less guests.
Available for 5-30 guests all
day in the Lounge.

EST. 2011



PARTY EXTRAS

Candy Station 14.9pp

Surprise + delight your guests

Photobooth

All events hosted at The Merchant Pub Co. come with an exclusive 10% hire discount off Snap Click Photo Booth. With the opportunity to add your brand to your images, these social media savvy images and insta-prints will capture the evenings moments to save as memories for your guests. Snap, print, share – the perfect way to create and capture laughter for any event.

snapclick.co.nz

Balloonmania

Balloonmania can elevate your happiest moment with customised bespoke balloons and backdrops. Simply mention The Merchant Pub Co. to receive 10% off your booking.

Instagram @balloonmanianz

Pinot + Picasso

Drink. Paint. Just don't drink the paint.

Take on the basic techniques of painting with acrylics on canvas. One of our expert artists leads each session with step-by-step instruction and plenty of room for your own personalised touches. No artistic experience required (we promise!).

pinotandpicasso.nz/albany/

Team Building

Delivering unique team building solutions to Kiwis since 1993, The Events Group have a large range of team building options to suit any group size or requirements. With the ability to create unique experiences to relate specifically to your business, a fun day out of the office is guaranteed for your team.

theeventsgroup.co.nz

Live Entertainment POA

Live (band or DJ) entertainment is ideal for larger events. We can source live entertainment for your group if you require it.



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 + 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 You can specify the range of beverages available + a credit limit for the event account. You then set the subsidised per drink cost for your guests to pay, with the remaining beverage cost being deducted from your credit limit.

Fees

Deposits + Minimum Spends Complimentary venue hire is inclusive with all events; however, deposits + minimum food + beverage spends may apply + are quoted based on event space, date, time + number of guests.

Guest Numbers Minimum guest numbers + catering requirements are required no less than 7 working days prior to your event date. Final event payment is due on the event date + will be based on minimum guest numbers or actual guest numbers, whichever is greater.

Private / Exclusive Venue Hire Complimentary venue hire is inclusive with all events, however minimum spends will apply. To secure an exclusive venue hire, a 20% deposit will be required.

FAQs

Are we allowed a band or DJ? We often have live music + DJs which can accompany your event. For our private event spaces + full venue bookings, please talk to our event manager about supplying your own music.

What time does the bar close? We are licenced until 3am, however service of beverages is at the discretion of the manager on duty + 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 Tak when attaching items to walls or surfaces.

What can I leave in the venue overnight? Decorations, gifts + equipment brought in by you or your suppliers must be removed by you at the end of the event. Anything that requires being left on site, must be done by prior arrangement.

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 or for any further clarification, discuss with our Event Manager.

What ID do you accept? Only a NZ drivers licence, valid passport or HANZ 18+ 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 is a mixture of free + paid parking directly in front of The Merchant on Civic Drive. Alternatively, there is a significant amount of other parking around the Westfield Mall. Please pay attention to the time allowances for the different parking lots.

Can we bring children? Yes, you are welcome to bring children, but they must be accompanied by their parent/s or legal guardian/s. As a caveat, as per our house rules, all under 18 year olds are to vacate the premises by 10pm.

Do you provide AV? Yes, we do have AV services available – please discuss with our Event Manager.



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. Scan your ID in the app or provide your phone number to staff before paying to earn Star Points

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 Star Social Rewards Terms of use at stargroup.nz/starsocial-terms.





The Merchant Pub Co.

219 Don McKinnon Drive
Westfield Albany, Auckland
09 444 1076
lara@merchantpub.co.nz

merchantpub.co.nz