

FUNCTIONS AT

GARRISON

PUBLIC HOUSE

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

events@garrisonpub.co.nz

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Mount Wellington

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Welcome to Garrison Public House

In the prime central location of Sylvia Park, Garrison Public House greets you with a warm and inviting atmosphere. With five event spaces including expansive sunny courtyards to soak up the sunshine and a warm fire to keep you cosy on those cooler months, let our friendly team look after you to create a memorable experience.

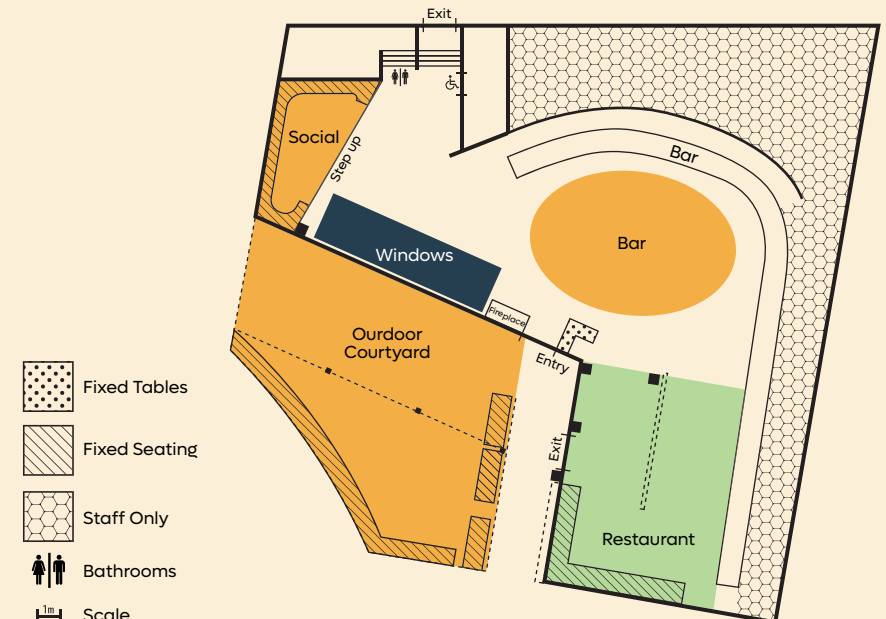


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Function Spaces

Space	Cocktail	Seated
Full Venue	700	400
Covered Courtyard	100	-
Bar	80	-
Windows	50	-
Restaurant	-	80
Social Area	30	22





Full Venue

Boasting a huge interior complete with multiple spaces, private breakout room and covered outdoor courtyard, Garrison is the perfect spot for groups of 200 or more looking for private hire.

Cocktail _____ **450**
Seated _____ **450**



Covered Outdoor Courtyard

The large and versatile alfresco courtyard provides the perfect haven for those wanting to soak up the sun during summer and also provides protection from the elements during winter. Book the whole courtyard or an area for smaller groups, nibble on all your favourites from our substantial menu matched with your chosen drop, then let our experienced team do the rest.

Relaxed dining tables or casual cocktail style seating available with the option to have an outdoor bar and hire a dedicated staff member. Free Wi-Fi and heating included. Smoking permitted in parts of this area.

Cocktail _____ **100**



Restaurant

Observe our chefs in action on one side and the world go by on the other in our semi-private restaurant, abundant with atmosphere and natural light. Sit back, relax and enjoy your evening while our experienced and friendly wait staff deliver you and your guests exceptional table service, food and beverages, so you don't need to lift a finger. Choose from our set menu or buffet menu options and we'll take care of the rest.

Seated _____ **80**



Bar & Windows

The spacious and energetic main bar area is the perfect place to mix and mingle, pull up a bar leaner, grab a bite to eat and enjoy a thirst quenching beverage. Choose to start in the bar prior to enjoying a seated dinner or keep it casual and order from our delicious pizza and platter menu by reserving a couple of leaners or booking the entire area. This area has plasma screens, a big screen with HD projector and free Wi-Fi. Roped off areas and specific seating arrangements by request.

Bar Cocktail	80
Windows Cocktail	50



Social Area

Slightly elevated and away from the main bar, this fuss free semi-private space is perfect for small dining groups or a relaxed social gathering. With wrap-around couches you'll feel right at home for a good old catch up with colleagues or friends while enjoying one of our set menus or a la carte menu.

Cocktail	30
Seated	22



How much do I need?



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 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

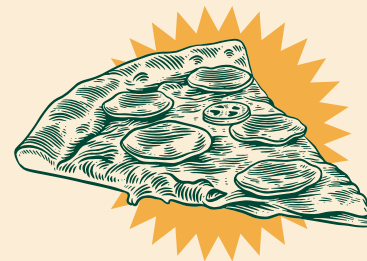
The Cluckerson crispy fried chicken, American cheese, chipotle mayo, ranch, sweet & spicy pickles, lettuce

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

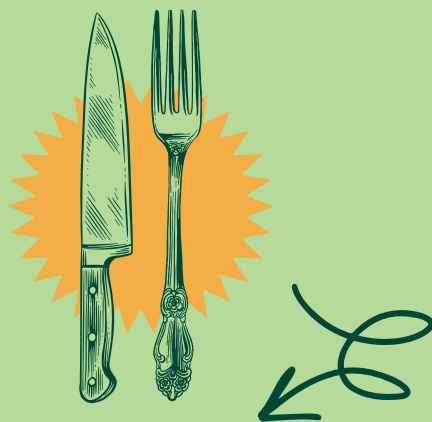
Margherita tomato, mozzarella,
basil **V|NGO**

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



Grazing Table

22.0pp

Minimum of 10 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 NGO

(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

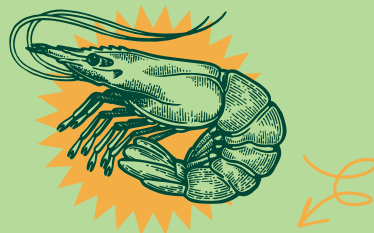
ADD shared entrée +15.0pp

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

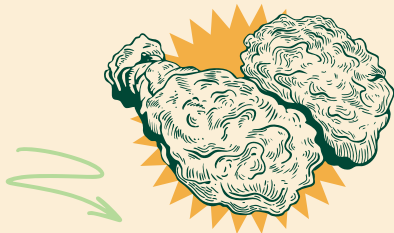
• 67.0pp •

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

To Begin

House Focaccia & Spreads

Marinated Olive Selection citrus & fennel infused
V|NGA



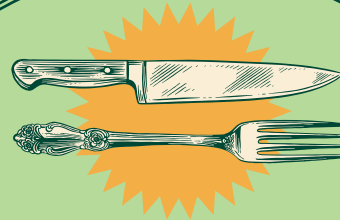
Shared Entrée

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

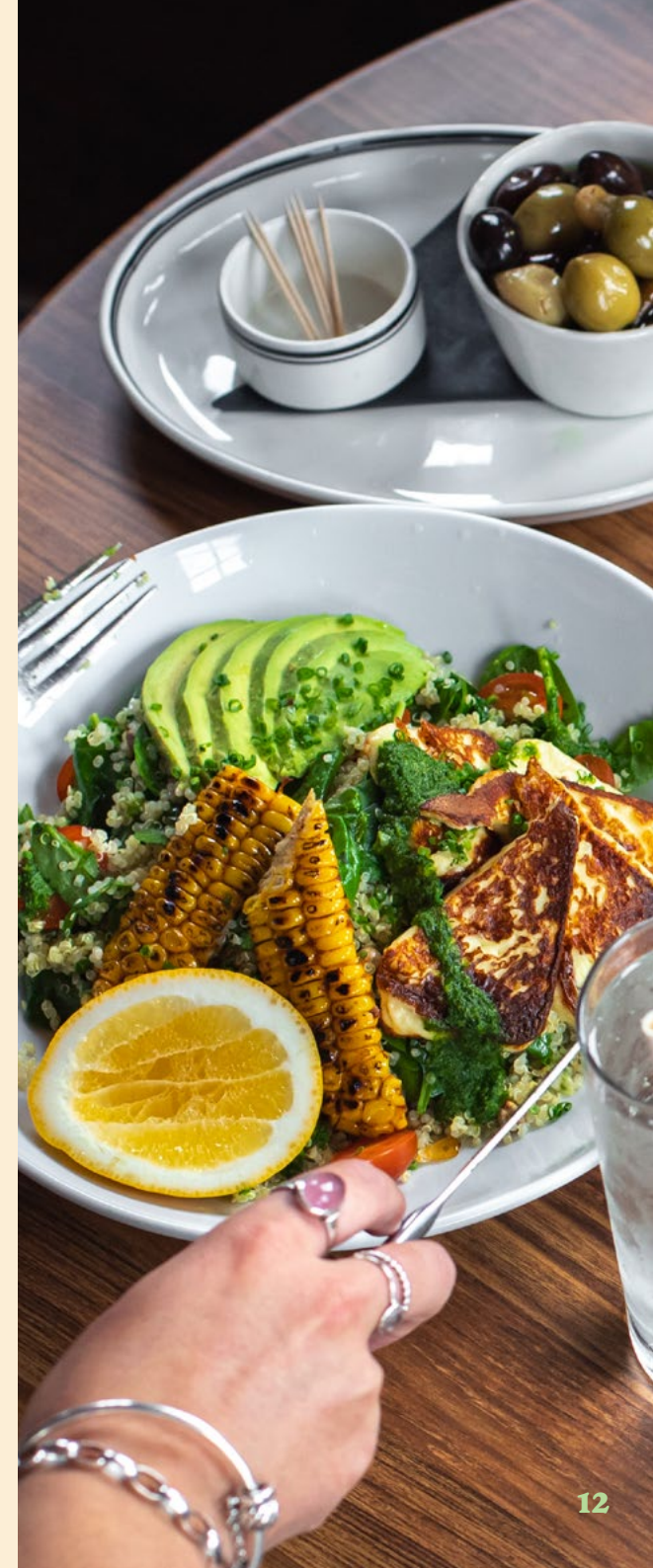
Butcher's Cut Steak rotating cut of premium NZ
beef, fries, café de Paris butter, peppercorn sauce,
watercress & spinach salad NGO

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 bookings of 25 guests or more will be provided with function 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 function account. Your guests can then charge drinks onto the account throughout the function. 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

Subsidised bar tabs are available and can be managed multiple ways. Speak to us for more information on the best option for you and your guests.

FEES

Deposits & minimum spends

Complimentary venue hire is inclusive with most functions. Deposits and minimum food and beverage spends may apply and are quoted based on function space, date, time and number of guests.

Carbine Room Meetings

50.0 per hour room hire up to a maximum of 250.0 per day until 5pm.
Includes projector, whiteboard, carpark (conditions apply).

Guest Numbers

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

Credit Card Fees

All credit card payments will incur a 2% surcharge.

FAQS

Are we allowed a band or DJ?

Only available in the Carbine Room - please talk to our event manager for more information.

What time does the bar close?

We are licenced until late, 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 function. Please only use Blu Tak when attaching items to walls or surfaces. Any small particle decorations such as glitter, confetti, confetti-filled balloons 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 function.

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 function 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?

Sylvia Park has nearly 4000 FREE car parks. Time limits do apply so please discuss parking requirements with our team.

Can we bring children?

Children are permitted in most areas up until 9.30pm, after which all children must be supervised by a parent or legal guardian. Our courtyard is a supervised area which means guests under the age of 18 need to be accompanied by their legal guardian at all times.

Do you provide AV?

Refer to our function spaces pages for more details. Please discuss your individual requirements with our event manager.

Want \$1 back for every \$10 you spend?

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