



→ . FUNCTIONS AT .
SHED22

Welcome to Shed 22

You'll find us where the sea meets the harbour, sat on Wellington's iconic waterfront right on the edge of Odlins Plaza.

We're at the heart of everything with Te Papa Museum next door, Cuba St or Lambton Quay a stones throw away, and just a (short) harbourside walk from TSB Stadium. Settle in before or after your day's adventure, enjoying the flowing craft beers and flavour-packed menu, or make us your main event. We can't wait to show you why Shed 22 is the perfect harbourside location to host your next gathering.

functions.wellington@stargroup.nz
shed22.co.nz | +64 4 499 0275
4 Taranaki Street, Wellington



Function Spaces	03
Menus	06
General Info	11



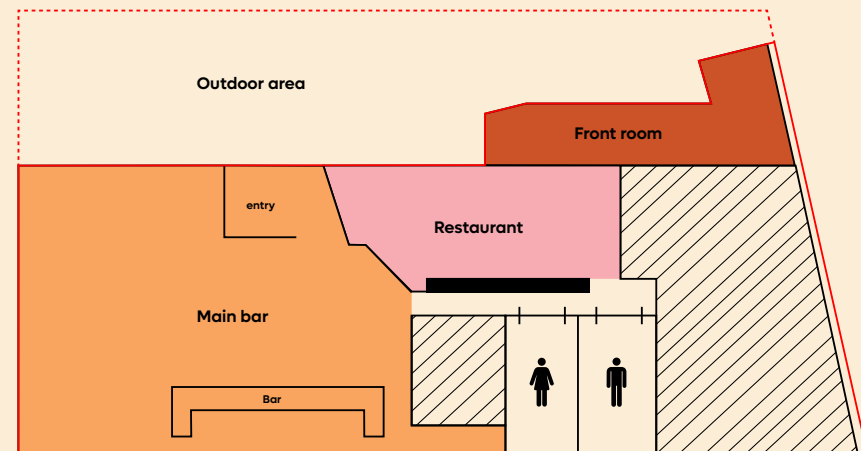


Function Spaces



Space	Seated	Standing
Restaurant	40	65
Front Room	30	40
Main Bar	130	200
Full Venue	200	300

Due to Wellington's unpredictable weather, we cannot take reservations in our outdoor area





Restaurant

Our delicious menu is best enjoyed together, which makes our semi-private restaurant a stunning choice for larger group dining experiences.

Seated _____ **40**

Standing _____ **65**



Front Room

Connected to the restaurant, this room can be seperated by a large curtain for further privacy, or left open to enjoy the atmosphere of the venue. Floor to ceiling windows show off the beautiful harbour view.

Seated _____ **30**

Standing _____ **40**



The Main Bar

This is where the magic happens. The heart of it all. Our main bar is the life of the party, where things can get louder and livelier.

Seated _____ 130
 Standing _____ 200



Full Venue

Combine all our spaces, and keep the good times to yourself! Exclusive venue hire includes use of two large projectors, and in-house sound system.

Seated _____ 200
 Standing _____ 300

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

• 127.0 per platter | Serves 10 guests •

Cheese V|NGO
a selection of local cheeses, dried fruit, quince, grapes, and crackers

Charcuterie NGO|DF
a selection of cured meats and pickled veg, served with breads

Mezze NGO|DF
falafel, hummus, marinated artichoke hearts, romesco, feta,
sun-dried tomatoes, cucumber, dukkah, olives & pita bread

Fried Veggie V|VGO
polenta chips, jalapeno bites, spring rolls, samosa, vegan chicken
and falafel bites and an assortment of sauces

Fried
fried chicken, onion rings, polenta chips, spring rolls, samosa,
cauliflower bites, and a spicy cheese dip

(V) vegetarian | (VGO) vegan optional | (NGO) no gluten optional | (DF) dairy free

EXTRAS



Applicable for full venue / full bar area
bookings only

Rosie's Style Birria Taco OR Nacho Station

NGO|DFO

pulled birria beef, pork or chicken

Minimum 150 guests | 25.0pp

Mini Beer Battered Fish & Chips Baskets

served with a side of slaw and tartare sauce

Minimum 100 guests | 18.0pp

Build Your Own Taco Station VO|NGO|DFO

guests get to pick their fillings -

beef, chicken, pork or vegan chicken

Minimum 100 guests | 20.0pp

Late Night Burger Station VO|NGO|DFO

beef brisket, chicken or vegan chicken
brought out near the end of your event

Minimum 100 guests | 20.0pp





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





Buffet or Shared Dining

Minimum 20 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

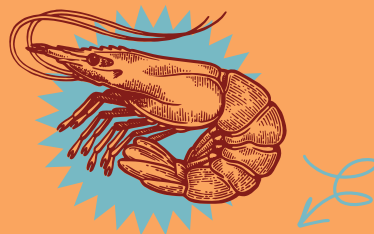
ADD shared entrée +15.0pp

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

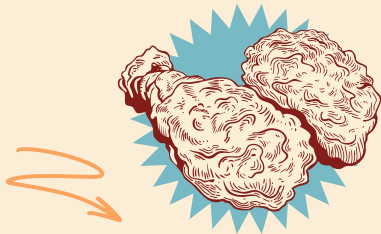
• 67.0pp •

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

To Begin

House Focaccia & Spreads

Marinated Olive Selection citrus & fennel infused
V\NGA



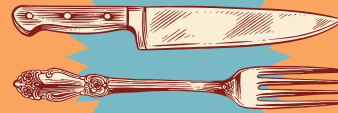
Shared Entrée

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

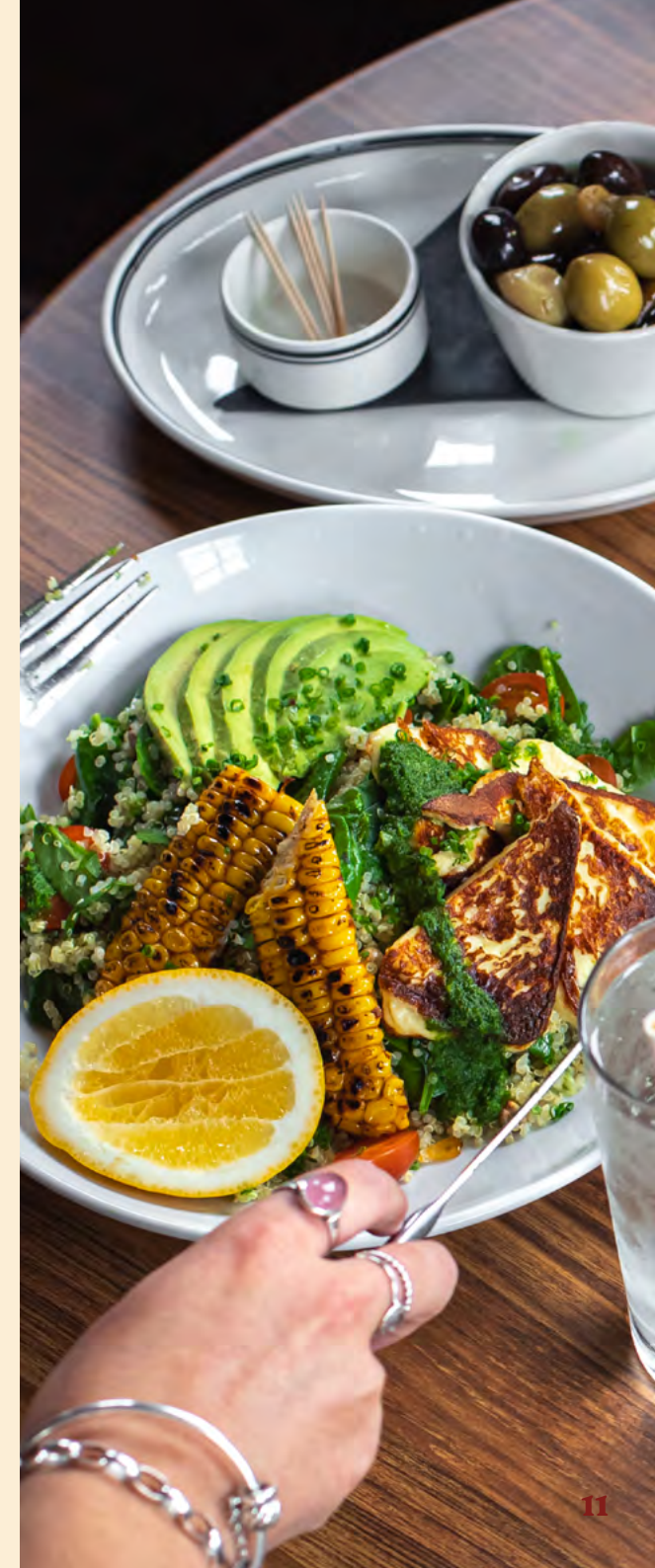
Butcher's Cut Steak rotating cut of premium NZ
beef, fries, café de Paris butter, peppercorn sauce,
watercress & spinach salad NGO

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





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.

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 + catering requirements are required no less than 5 working days prior to your event date. Final event payment is due on the event date + will be based on your confirmed final number of guests.

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. If you would like to hire a musician we have some great options we'd be happy to get you in touch with. 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 and bring a cake?

Yes, however decorations must be setup 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. We ask that cakes are commercially bought if being consumed on premises.

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.

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.

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?

We recommend parking in the carpark behind Reading Cinemas on Wakefield St

Can we bring children?

Children (under 18) are allowed on the premises, but must be supervised by their legal parent or guardian at all times.

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.

