

• FUNCTIONS AT •



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

events@zookeeperperson.co.nz  
715 Mt Albert Rd, Royal Oak,  
Auckland  
(09) 625 7550 | zookeeperperson.co.nz





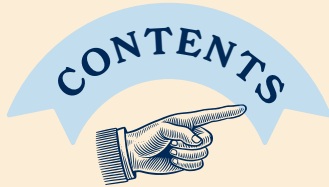
# Welcome to Royal Oak's best loved local – The Zookeeper's Son.

With a range of versatile spaces and quirky atmosphere, this is the ideal venue for when you just need to let loose...

A long standing, well-loved local establishment, we provide multiple event spaces to suit a wide range of events from corporate occasions to all wedding celebrations.

We are happy to discuss your requirements in more detail and warmly invite you to contact our Sales & Events Manager to arrange a time to do so.

[events@zookeeperpson.co.nz](mailto:events@zookeeperpson.co.nz) | +64 9 625 7550



<b>Function Spaces</b>	<b>03</b>
<b>Menus</b>	<b>06</b>
<b>Beverage Selections</b>	<b>12</b>
<b>General Info</b>	<b>14</b>



# Function Spaces



Space	Cocktail	Seated	Min Spend	Min Spend Nov-Dec	Hireage Fee
Rooftop Garden Terrace	120	80	\$3,500*	\$5,500*	-
Mezzanine	80	40	-	-	\$250
Courtyard	50	25	-	-	\$250

\*Includes venue hireage and security



## Rooftop Garden Terrace

---

Our stylish rooftop garden with fully retractable roof creates a unique suburban space suitable for a range of events. Featuring private bar and bathrooms, large plasma screens, separate entrance access if required and the option of playing your own music, the Rooftop Garden Terrace is available for shared or private hire.

**Cocktail** \_\_\_\_\_ **120**  
**Seated** \_\_\_\_\_ **80**



## Mezzanine

---

Situated above the main bar, the Mezzanine level is available for exclusive events whilst remaining part of the main bar. Featuring an open plan area ideal for cocktail or dining events, abundant natural light, outdoor balcony and lounge area, this space consistently proves to be a favourite for relaxed and vibrant gatherings.

**Cocktail** \_\_\_\_\_ **80**  
**Seated** \_\_\_\_\_ **40**



## Main Bar

---

The heart of our venue, our lively, spacious main bar showcases all the action. Ideal for social groups with live music on a Friday and Saturday night.



## Courtyard

---

A pleasant outdoor area ideal for groups wanting casual dining, drinks or nibbles. This area can transform from cocktail style for stand-up functions or showcase one long table to accommodate up to 25 for dining.

**Cocktail** \_\_\_\_\_ 50  
**Seated** \_\_\_\_\_ 25

How much do I need?



Light Bite – \$10-15pp

Something More – \$15-20pp

Feed Me – \$30+ pp

## Share Plates

• 24 pieces for 67.0 •

**Mushroom Arancini**  
truffle aioli v

**Korean-Fried Cauliflower**  
Korean BBQ sauce,  
pickles v

**Sticky Pork Belly Bites**  
Gochujang BBQ glaze,  
chilli, sesame seeds

**Buttermilk Fried Chicken**  
honey sriracha, ranch,  
garden pickles

**Salt & Pepper Squid**  
garlic aioli, fresh lemon

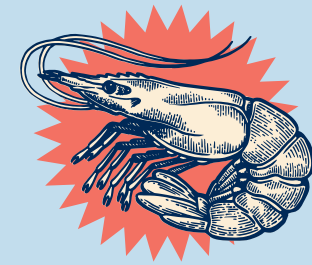
**Panko Crumbed  
Fish Bites**  
tartare sauce, flaky salt

**Chicken Wings**  
Red-Hot buffalo sauce,  
ranch, pickle spears

**Dumplings**  
bok choy & mushroom v  
OR prawn, citrus soy,  
chilli crisps

**Glazed Pork & Wagyu  
Brisket Meatballs**  
smoky herb butter jus,  
mustard cream,  
cheddar dust

**ADD Double Fries**  
confit garlic aioli +25



## Platters

• 4-6 guests per platter •

### Vegetarian Antipasto v|NGO

olives, pickles, jalapeños, halloumi, focaccia, lemon ricotta verde,  
grilled vegetables, pesto olive oil **67.0**

### Focaccia Crostini NGO

lemon ricotta verde, pumkin seed crunch, green tahini **45.0**

### Prawn Cocktail Dipper

wonton nacho chips, chipotle mayo, chilli crisp, chives,  
Flamin' Hot Cheeto dust **65.0**

### Tools Down

sticky pork belly bites, buttermilk fried chicken, Korean fried cauliflower,  
salt & pepper squid, pork & wagyu brisket meatballs, grilled focaccia **69.0**

### Ocean Bites

crumbed Nobashi prawns, salt & pepper squid, prawn cocktail dipper,  
panko crumbed fish bites, prawn dumplings **85.0**

### Skewers (15)

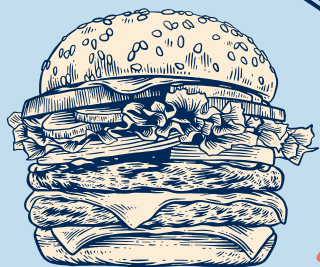
pork & wagyu meatballs, chicken & spring onion, pork belly & flame-grilled  
peppers served with Swedish mustard sauce & green tahini **65.0**

### Dessert

chef's selection, including brownies, tarts, slices **65.0**

Vegetarian available on request

(v) vegetarian | (NGO) no gluten optional



## Sliders

• 10 for 67.0 •

**Cheeseburger** brisket patty, American cheese, special sauce, ketchup, sweet & spicy pickles

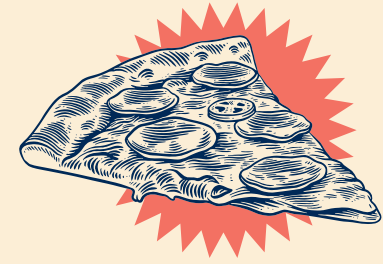
**The Cluckerson** crispy fried chicken, American cheese, chipotle mayo, ranch, sweet & spicy pickles, lettuce

**The Hallouminati** grilled halloumi, house-made vegan patty, American cheese, special sauce, sweet & spicy pickles, ranch, red onion V

**Crispy Pork Belly** slaw, chipotle mayo, chilli crisp, American cheese

(V) vegetarian | (NGO) no gluten optional





## Pizza Slabs

---

15 pieces for 57.0

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 **NGO**

---

**Bianca** mushrooms, white sauce,  
mozzarella, ricotta, kale, parmesan

---

**Chicken & Chorizo** red onion,  
fire-roasted peppers, jalapeños **NGO**

**(V)** vegetarian | **(NGO)** no gluten optional



## Grazing Table

23.0pp

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

• 47.0pp •

Includes bread & olives to begin  
2 mains + sides

• 57.0pp •

Includes bread & olives to begin  
3 mains + sides

ADD extra main +10.0pp

ADD shared entrée +20.0pp

ADD shared dessert +10.0pp

## To Begin

Served to tables

Artisan bread & house spreads V

## Shared Entrée +20.0pp

Served to tables

**Buttermilk Fried Chicken** honey sriracha, ranch, garden pickles

**Sticky Pork Belly Bites** Gochujang BBQ glaze, chilli, sesame seeds

**Lemon Ricotta Verde** green tahini roast carrots, pumpkin seed crunch V|NGA

## 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** smoky herb butter jus, mustard cream

**Roast Sirloin** roast red onions, red wine jus

**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

**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



# Morning & Afternoon Tea Break

1 item 12.0pp | 2 items 18.0pp | 3 items 24.0pp

## SAVOURY

**Mini Croissants** mushroom, bacon & brie | grilled halloumi, fire-roasted peppers, green tahini

**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**

# Beverage Selections



## • OPTION 1 •

### SPARKLING

	BTL
Cloudy Bay Pelorus Brut	<b>75.0</b>
Cloudy Bay Pelorus Rosé	<b>75.0</b>

### WINE

	REG	LRG	BTL
Northrow Sauvignon Blanc	<b>10.0</b>	<b>17.5</b>	<b>50.0</b>
Northrow Chardonnay			
Northrow Rosé			
Northrow Merlot			
Kim Crawford Pinot Gris	<b>11.5</b>	<b>17.5</b>	<b>50.0</b>

### DRAUGHT BEER & CIDER 11.0-14.5

Heineken 500ml | Tiger | Tui Lager | Monteith's Golden Lager | Monteith's Crushed Apple Cider

### SPIRITS 10.5

Bourbon | vodka | gin | white rum | dark rum | whiskey | tequila

### OPEN BAR

All beer, cider, wine and spirit options to be available. Please let us know if there are any beverages you would like to exclude.

Please note, our Rooftop bar has a reduced beverage selection.



Please note we will not include spirits unless requested.

## • OPTION 2 •

### SPARKLING

	BTL
Cloudy Bay Pelorus Brut	75.0
Cloudy Bay Pelorus Rosé	75.0

### WINE

	REG	LRG	BTL
Johnson Estate Sauvignon Blanc	13.0	19.0	55.0
Johnson Estate Chardonnay			
Rose & Rose Pinot Gris			
Rose & Rose Rosé	14.0	20.0	57.0
Johnson Estate Pinot Noir	15.0	21.0	61.5
Tohu Merlot	13.5	20.5	57.0

### DRAUGHT BEER & CIDER 11.0-14.5

Heineken 500ml | Tiger | Tui Lager | Monteith's Golden Lager |  
Monteith's Crushed Apple Cider

### BOTTLED BEER

Heineken 0.0% | Tiger | Tiger Crystal Ultra Low Carb |  
Sol | Orchard Thieves Cider Range

### CANS

Ask our team what flavours are on

### ESPRESSO MARTINI 18.0

### SPIRITS 10.5

Bourbon, vodka, gin, white rum, dark rum, whiskey, tequila

Please note we will not include spirits unless requested.  
Menus are subject to seasonal item & price changes.





# 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

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?

This is possible for private Rooftop events. Acts must use the sound system we have on site and comply with noise restrictions set by the Duty Manager on the day. Noise levels will be adjusted by the Duty Manager as they see fit. We host a live band every Friday and Saturday night from 9.30pm in the main bar area.

### What time does the bar close?

We are licenced until 2am, 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, please note decorations must be setup by you prior to 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. Set-up time is generally 30 minutes prior to your event start time but this can be negotiated depending on the availability of the space.

### 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.

### Can we have a subsidised bar tab?

You can specify the range of beverages available and a credit limit for the event account. You then set the subsidised per drink cost for your guests to pay at \$6 per drink, with the remaining beverage cost being deducted from your credit limit.

### 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?

The Zookeeper's Son provides car parking free of charge, located at the rear of the building.

### Can we bring children?

Yes, you are welcome to bring children, but they must be accompanied by their parent/s or legal guardian/s. Children under 14 years old are to vacate the premises by 9:30pm.

### Do you provide AV?

Our TV screens allow events to showcase presentations and photo slideshows. This requires a USB stick or your laptop to be plugged in.

# 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](https://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](https://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](https://stargroup.nz/starsocial-terms).

