

FUNCTIONS AT



THE FLYING MOA

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

events@flyingmoapub.co.nz

65 Lunn Avenue,
Mount Wellington, Auckland

09 570 2800 | flyingmoapub.co.nz





Welcome to The Flying Moa

The Flying Moa was created to feel as close to your natural New Zealand habitat as possible. After opening in 2008, our establishment has gained a strong reputation as one of the most loved locals in Auckland. We're all about good times, great beer and tasty food.

Let us help you and your friends or colleagues celebrate, indulge and have fun. Get in touch with our Sales & Events Manager today.








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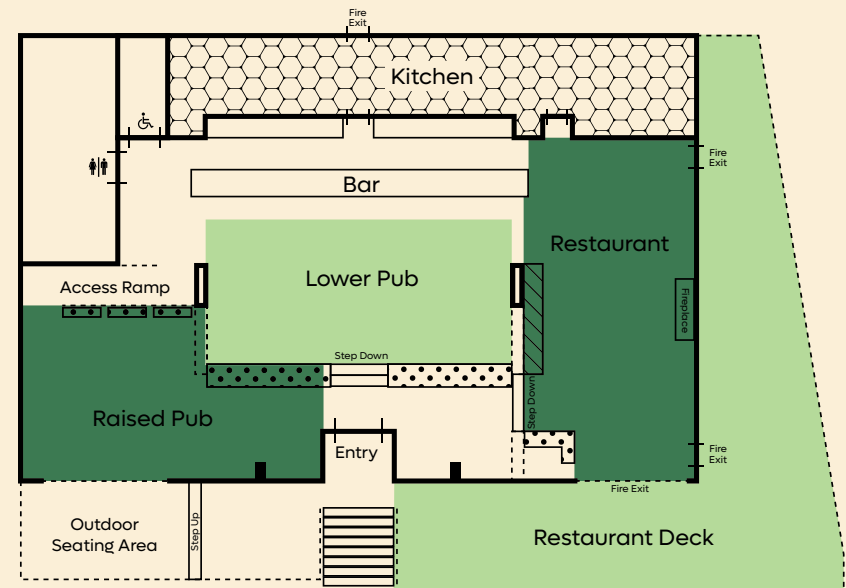


Function Spaces



Space	Standing	Seated
Lower Pub	60	30
Raised Pub	60	25
Raised Pub + Deck	120	70
Restaurant	-	55
Restaurant Deck	80	45
Full Venue	400	150

-  Fixed Seating
-  Fixed Tables
-  Staff Only
-  Bathrooms
-  1m Scale





Lower Pub

The heart of our pub, located directly in front of the bar. While the total capacity for this space is up to 60 people, it is better suited to smaller groups of 30 or less as the walkway separates the two sides. Great space to book after-work drinks, tables for sporting fixtures or pre-dinner drinks and nibbles.

Seated _____ 30
 Standing _____ 60



Raised Pub

A great, relaxed space that has been used for loads of varied events including relaxed family gatherings, corporate parties and when used with the adjoining deck, our delicious BBQs. Our pool table is also available for use as a present or food station, and 60" TV is available for full space hire only (USB compatible).

		Combined with deck
Seated _____	25	Seated _____ 70
Standing _____	60	Standing _____ 120



Restaurant

Our warm and welcoming restaurant comes complete with roaring fire in the winter and large sliding doors to bring the outside in during the summer months. Our flexible event arrangements allow this space to seat up to 60 guests for an exclusive event, or smaller groups in an area, and provides the option to use the adjoining deck or host pre-dinner drinks in the pub prior. A 60" TV is available for full space hire only (USB compatible).

Seated _____ **55**



Restaurant Deck

The Flying Moa boasts two outdoor spaces, one covered and one uncovered, adjoining our restaurant, both with heaters available making them a great space in both summer and winter months. The covered area has a LouvreTec roof and pull-down screen which create the feel of an outdoor room. Often the location for our famous gourmet BBQs, this area also comes with portable bar and personal bartender on request for groups of 30 or more guests.

Seated _____ **45**
Standing _____ **80** **Uncovered Seated** _____ **60**

How much do I need?



Light Bite – \$10-15pp

Something More – \$15-20pp

Feed Me – \$30+ pp

Share Plates

• 24 pieces for 67.0 | 40 pieces for 115.0 •

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

• SML 4-6 guests | LRG 10-12 guests per platter •

Vegetarian Antipasto v|NGO

olives, pickles, jalapeños, halloumi, focaccia, lemon ricotta verde,
grilled vegetables, pesto olive oil **67.0 | 125.0**

Focaccia Crostini NGO

lemon ricotta verde, pumkin seed crunch, green tahini **45.0 | 85.0**

Prawn Cocktail Dipper

wonton nacho chips, chipotle mayo, chilli crisp, chives,
Flamin' Hot Cheeto dust **67.0 | 125.0**

Tools Down

sticky pork belly bites, buttermilk fried chicken, Korean fried cauliflower,
salt & pepper squid, pork & wagyu brisket meatballs, grilled focaccia
69.0 | 135.0

Ocean Bites

crumbed Nobashi prawns, salt & pepper squid, prawn cocktail dipper,
panko crumbed fish bites, prawn dumplings **85.0 | 165.0**

Skewers (SML 15 | LRG 30)

pork & wagyu meatballs, chicken & spring onion, pork belly & flame-grilled
peppers served with Swedish mustard sauce & green tahini **65.0 | 125.0**

Dessert

chef's selection, including brownies, tarts, slices **65.0 | 125.0**

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

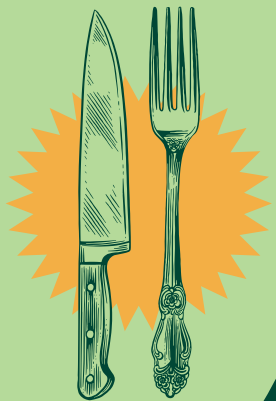
The Cluckerson crispy fried chicken, American cheese, chipotle mayo, ranch, sweet & spicy pickles, lettuce

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





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



SET MENU ONE

• 36.0pp •

Includes bread & olives
to begin + main

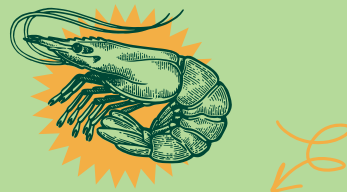
ADD shared entrée +18.0pp

ADD shared dessert +10.0pp

To Begin

House Focaccia & Spreads

Marinated Olive Selection citrus & fennel
infused V|NGA



Shared Entrée

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

Buttermilk Fried Chicken honey sriracha,
ranch, garden pickles

Korean-Fried Cauliflower Korean BBQ sauce,
pickles V|NGO

Plated Main

Fried Chicken Schnitzel chips, gravy, green herb slaw

Chicken Caesar cos lettuce, bacon, herbed croutons,
anchovy dressing, soft-boiled egg, parmesan snow NGO

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,
fries NGO

Green Tahini Bowl roast carrots, lemon ricotta verde,
winter leaves, toasted buckwheat, pumpkin seed
crunch V|NGA



Shared Dessert

Chef's Selection Platter including brownies,
tarts, and slices



SET MENU TWO

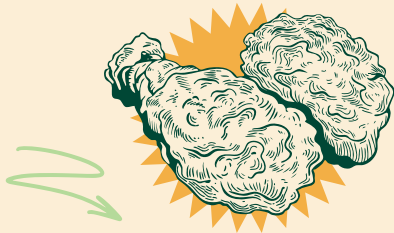
• 69.0pp •

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

To Begin

House Focaccia & Spreads

Marinated Olive Selection citrus & fennel infused
V|NGA



Shared Entrée

Buttermilk Fried Chicken honey sriracha, ranch,
garden pickles

Korean-Fried Cauliflower Korean BBQ sauce,
pickles V

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

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



Plated Main

Fried Chicken Schnitzel chips, gravy,
green herb slaw

Twice-Cooked Pork Belly potato gratin,
winter greens, pear & fig relish, jus NGA

Potato Gnocchi leek & peas, Italian tomato
sauce, lemon ricotta verde, crispy kale V

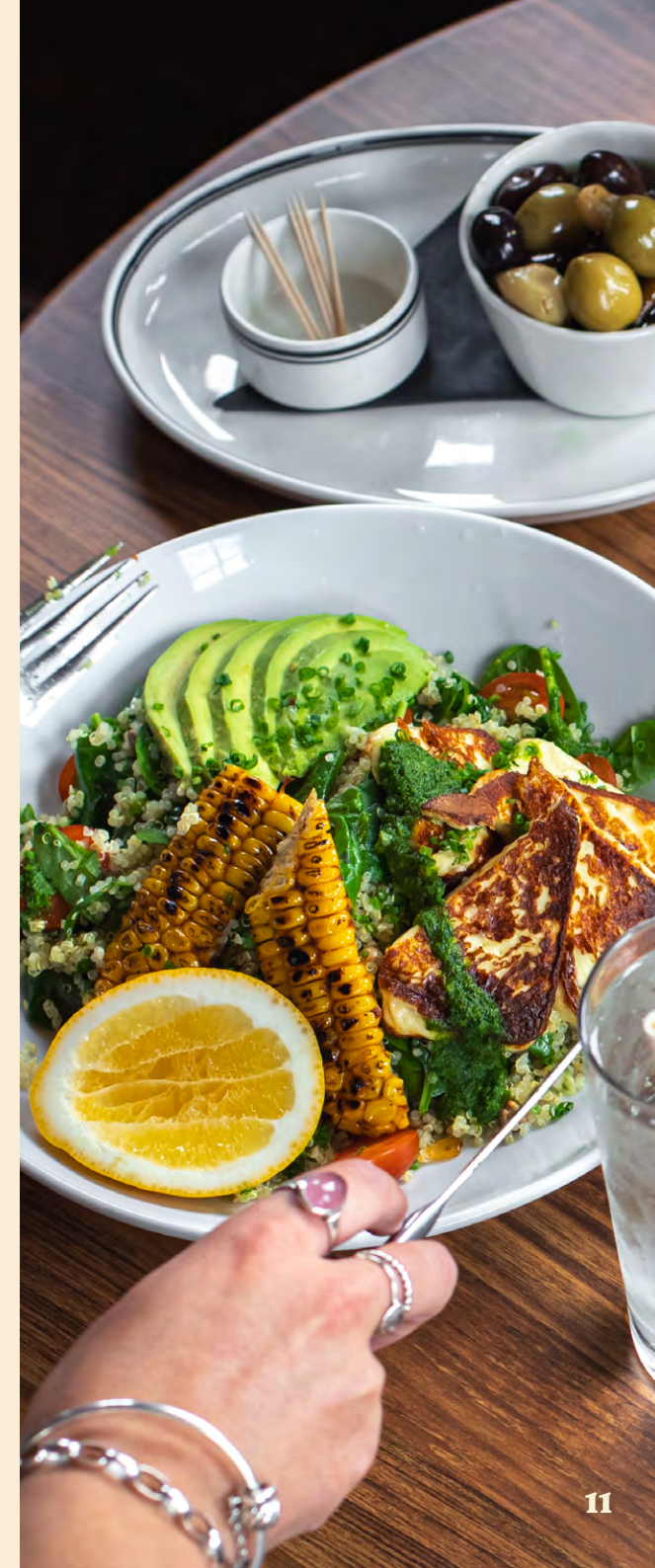
Butcher's Cut Steak Rotating cut of premium beef,
fries, café de Paris butter, red wine jus, charred
winter greens NGO

Dessert

Choose a dessert, served plated –
or opt for a chef's selection platter,
including brownies, tarts, slices

Sticky Toffee Pudding butterscotch
sauce, vanilla bean ice cream

Baked Cheesecake Pop
chocolate crackle, raspberry gel,
sherbet



Party Extras



Sweet Station

Sweet station **5.0pp**

Cake sliced + ice-cream scoop, crockery **3.0pp**

BYO cake **15.0**

Photo Booth POA

Party Decorations POA

Photographer POA

Drink Options POA

Speak to us about our drink options for your event.



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.

Speak to us to find out more regarding alternative allergy / dietary requests, breakfast or working meeting options. Dietary requirements must be acknowledged at time of booking / pre-ordering food. Any booking adjustments must be made at least 72 hours in advance. Deposits may be required, payable in advance and refundable upon completion of function. Deposits not refundable for cancellations with less than 72 hours notice.

Menus subject to change based on seasonal availability.

BEVERAGE

Cash bar

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

Drinks package

Speak to us about creating a package for guests to select from for your function.

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

You can specify the range of beverages available and a credit limit for the function 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 and minimum spends

Complimentary venue hire is inclusive with all functions; however, deposits and minimum food and beverage spends may apply and are quoted based on function 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 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.

All credit card payments will incur a 2% surcharge.

FAQS

Are we allowed a band or DJ?

We often have live music and DJs which can accompany your event. For our private event spaces and full venue bookings, please talk to our event manager about supplying your own music.

What time does the bar close?

We are licenced until 1am, 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 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 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 are free carparks in front of the building and 100 free carparks underneath the building.

Can we bring children?

Minors are welcome on the premises up until 10pm and must be accompanied by their parent or legal guardian.

Do you provide AV?

Refer to our event spaces pages for further information. For private hire speak to our event manager about your specific requirements. There are 6 TVs plus a big screen in the venue.

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

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