



• FUNCTIONS AT •



**SHED22**

# Welcome to Shed 22

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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.

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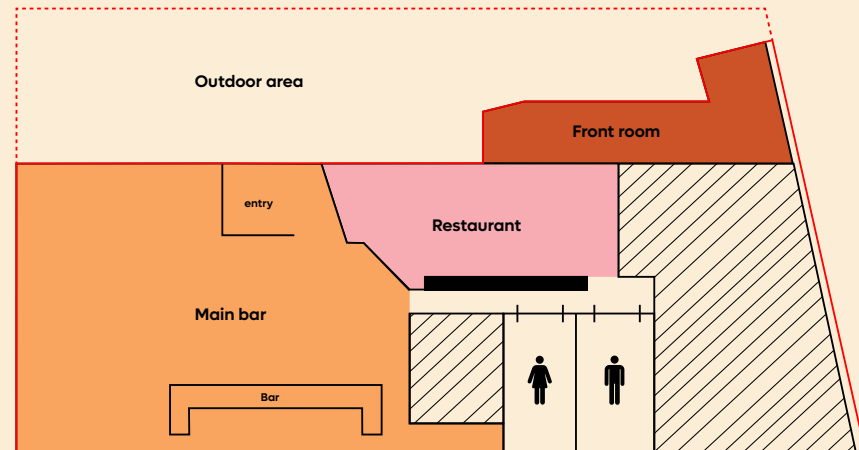


# Function Spaces



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

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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

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Connected to the restaurant, this room can be separated 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

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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

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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 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

## 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 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





## 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

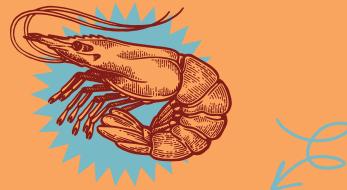
ADD shared entrée +18.0pp

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

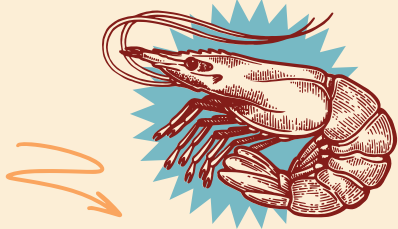
• 69.0pp •

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

### To Begin

#### House Focaccia & Spreads

**Marinated Olive Selection** citrus & fennel infused  
V\NGA



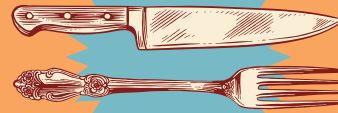
### Shared Entrée

**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





# 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.

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## 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.

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## 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](https://starsocial.co.nz) to register
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\*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).

