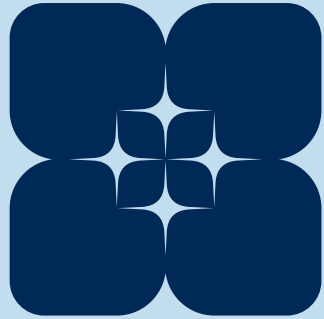


• FUNCTIONS AT •



SOUTHERN
CROSS

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

functions@thesoutherncross.co.nz

39 Abel Smith Street, Te Aro,
Wellington

+64 4 384 9085 | thesoutherncross.co.nz



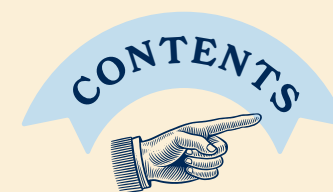


Welcome to Southern Cross

For over 100 years, our place has been a favourite meeting spot for locals. We're a melting pot of the community, striving to make The Cross a space for all. No matter who you are, we offer an escape from the CBD landscape.

Find comfort in our classic food offering or discover a new favourite. Quench your thirst with reliable Kiwi bevies on tap, or branch out with a feature cocktail. Get comfy in one of our cosy nooks or start the session in our garden bar oasis. Whatever you're after, there's a spot for you at the table, leaner, bar, café, or booth. Why would you want to leave?

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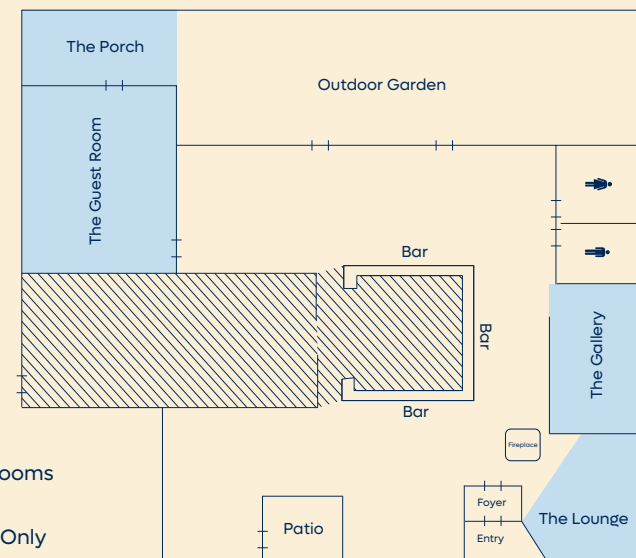
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Function Spaces



Space	Cocktail	Seated
The Porch	45	20
The Gallery	40	25
The Guest Room	80	52
The Guest Room + The Porch	120	-
The Lounge	45	-



-  Bathrooms
-  Staff Only



The Lounge

The Lounge is the first space you see when entering our venue on the right-hand side of the main doors. This space has its very own gas fireplace, comfy leather couches and low tables. It is a relaxed and informal setting perfect for up to 45 people. This space is unsuitable for dining but an excellent spot for casual drinks and nibbles.

Cocktail _____ 45



The Gallery

The Gallery is a versatile space with zinc-top tables stretching down the middle and space to mingle. We can put wooden screens across the entrance if you want something more private. The Gallery also hosts our "featured artist" – this area doubles as a space for local artists to display and sell their work - please chat with us for more info.

Seated _____ 25
Cocktail _____ 40



The Guest Room

The Guest Room is decked out with a 54" plasma screen, cordless microphone, and sound system. Just bring a laptop or iPod. It's as easy as pie! The space also flows perfectly into our beautiful garden. As well as being a fantastic space for evening shindigs, this space is also great for business/corporate events during the day. We can swap the furniture for a boardroom/theatre style for up to 30 people and have a whiteboard on hand and homemade catering.

Seated	52
Cocktail	80



The Porch

This unique space is located in the top left-hand corner of our garden. Great for casual groups of up to 45 guests. This covered outdoor area is the perfect spot to catch some sun, though if the weather isn't being kind, you have a fireplace, overhead heading, and blankets to keep you and your guests toasty. It also features both smoking and non-smoking sections.

Seated	20
Cocktail	45

How much do I need?



Light Bite – \$15-20pp

Something More – \$20-25pp

Feed Me – \$35+ pp

Share Plates

• 24 pieces for 67.0 | 40 pieces for 115.0 •

Mushroom Arancini
truffle aioli V

Sticky Pork Belly Bites
Gochujang BBQ glaze,
chilli, sesame seeds
NGA|DF

Salt & Pepper Squid
garlic aioli, fresh lemon

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

Korean-Fried Cauliflower
Korean BBQ sauce,
pickles V

Buttermilk Fried Chicken
honey sriracha, ranch,
garden pickles

**Mac 'n Three-Cheese
Bites**
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

Seasonal Fruits VG|DF
selection of the fresh fruits **85.0**

Veg & Dip VG|NGO|DF
veg crudites, hummus, marinated olives, corn ribs, sundried tomatoes,
artichoke hearts, dukkha, flatbreads **85.0**

Cheese Glorious Cheese V|NGO
trio of aged cheeses, fig paste, prune chutney, marinated olives, nuts,
seasonal fruits, assorted crackers **125.0**

Antipasto NGO|DFO
cured meats, hummus, marinated olives, tomato chutney, quince jelly,
pickles, stuffed cream cheese peppers, served with assorted crackers
and warm sourdough **125.0**

The Fry Master VO|NGO|DFO
buffalo fried chicken, onion rings, spring rolls, pork belly bites, fries,
tomato ketchup, aioli **125.0**

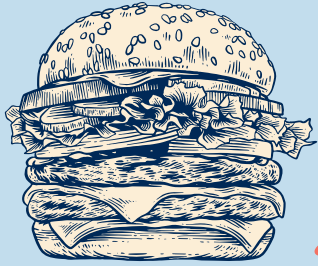
The Sea Master NGO|DFO
smoked salmon poppers, prawn dumplings, spiced fish bites with
daikon, fried calamari rings, prawn twisters, chipotle mayo, aioli,
house pickles **125.0**

Lamb NGO|DFO
slow-cooked leg of lamb, garden leaves, served with warm breads
and condiments **170.0**

Ham NGO|DFO
ham on the bone, glazed emulsion, garden leaves served with warm
breads and condiments **170.0**

Dessert NGO
chef's selection, including brownies, tarts, slices **125.0**

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



Sliders

• 20 for 124.0 •

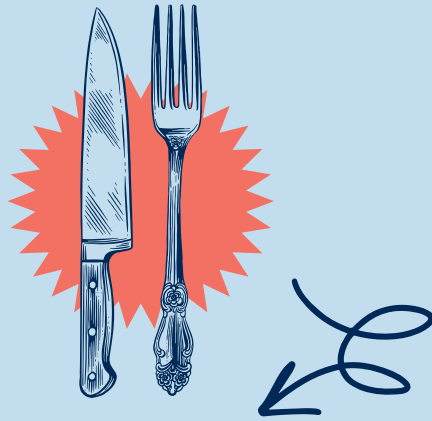
Cheeseburger brisket patty, American cheese, special sauce, ketchup, sweet & spicy pickles **NGO**

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

The Hallouminati grilled halloumi, (or house-made vegan patty), special sauce, pickles, ranch, red onion **v|VGO|NGO**

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





Grazing Table

From 800.0

Minimum of 30 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

Can be tailored to your dietary needs





Banquet Menu



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|NGO|DFO

Shared Entrée +20.0pp

Served to tables

Buttermilk Fried Chicken honey sriracha, ranch, garden pickles NGO

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

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

Mains

All served family sharing style on large plates to the table

Market Fish oven-roasted, cherry tomato sauce, olives, fragrant herbs, pumpkin seed crunch NGA|DF

Roast Lamb Shoulder mint chimichurri, pea tendrils, crumbled feta, jus NGA|DFO

Free-Range Chicken Breast smoky herb butter jus, mustard cream NGA|DFO

Roast Sirloin roast red onions, red wine jus NGA

Crispy Pork Belly caramelised granny smith apple, watercress, onion & cider jus NGA|DF

Green Tahini & Toasted Buckwheat roast carrots, lemon ricotta verde, winter leaves, pumpkin seed crunch V|VGO|NGA

SIDES



Green Salad lemon dressing VG|NGA

Wilted Seasonal Greens dukkah, olive oil V|VGO|NGA

Roast Potatoes garlic and herb butter V|NGA|DFO

Shared Dessert +10.0pp

Chefs selection of sweet treats V|VGO|NGO



SET MENU ONE

• 37.0pp •

Includes bread & olives
to begin + main

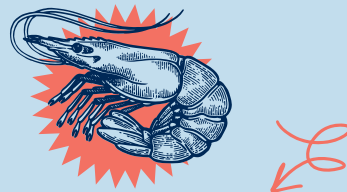
ADD shared entrée +15.0pp

ADD shared dessert +10.0pp

To Begin

House Focaccia & Spreads V|VGO|NGO

Marinated Olive Selection citrus & fennel
infused V|NGA|DF



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|VGO|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 NGO|DF

Cheeseburger 150g brisket patty, American cheese,
special sauce, ketchup, sweet & spicy pickles, milk bun,
fries VGO|NGO

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



Shared Dessert

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

SET MENU TWO

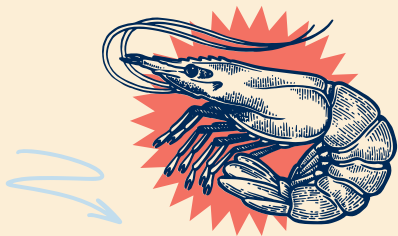
• 69.0pp •

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

To Begin

House Focaccia & Spreads VGO|NGO

Marinated Olive Selection citrus & fennel infused
V|NGA|DF



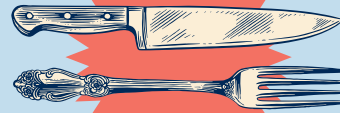
Shared Entrée

Buttermilk Fried Chicken honey sriracha, ranch,
garden pickles

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

Sticky Pork Belly Bites Gochujang BBQ glaze, chilli,
sesame seeds NGO|DFO

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|VGO|DFO

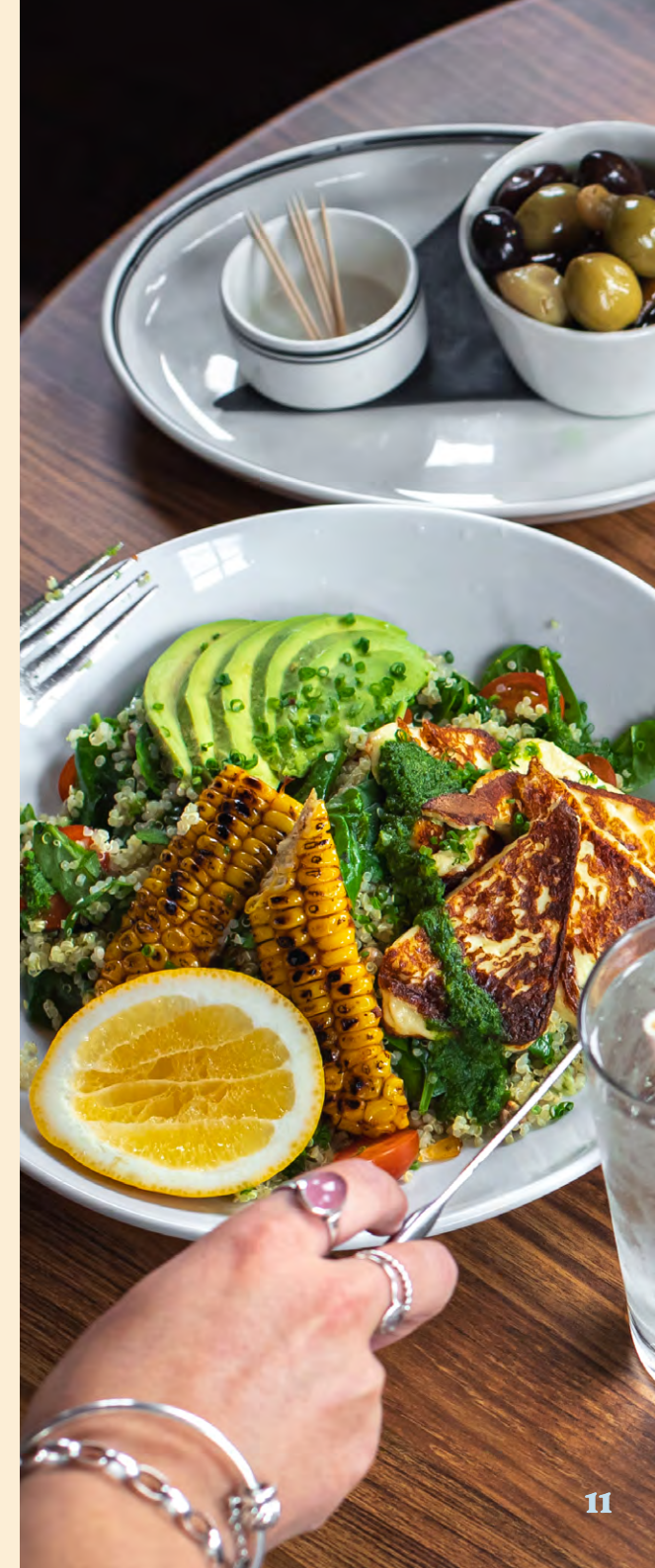
Butcher's Cut Steak Rotating cut of premium beef,
fries, café de Paris butter, red wine jus, charred
winter greens NGO|DFO

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 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. Our kitchen and suppliers work with a variety of ingredients, and while we take great care to avoid cross-contamination, we cannot guarantee the absence of allergen traces. Please confirm any dietary requirements when booking so we can accommodate you with suitable options or suggestions.

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.

Subsidised Bar Tab

You may subsidise your bar tab to any amount (we suggest \$5 per beverage). Speak with your event coordinator to discuss the best option for your budget.

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 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?

We often have live music and DJs which can accompany your event.

What time does the bar close?

We are licenced until 3am, 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?

On street parking is available on Abel Smith Street, as well as Cuba Street.

Can we bring children?

Minors are welcome on the premises up until 10pm, but must be supervised at all times.

Do you provide AV?

A 54 inch plasma screen is available when booking our Guest Room. As well as a projector, cordless microphone, and sound system. A 55 inch plasma screen is available when booking our Lounge Room.

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.

