



• FUNCTIONS AT •

*the*  
**CO-OP**

**KITCHEN & BAR**

EST. 2013



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

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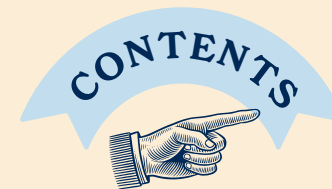
## Welcome to The Co-op Kitchen & Bar

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Here at The Co-op, we are located on the picturesque banks of the Whitby Lakes. We offer a great selection of delicious food, beer, wine, and cocktails. Our space has a fresh & contemporary feel, with a local charm, and a covered sunny outdoor garden bar designed to be the perfect spot all year round.

The open kitchen serves fantastic food, including group platters and set menus. Here at The Co-op Kitchen and Bar, we thrive on hosting lively parties and love the energetic atmosphere of our bustling venue.

In short, we have everything you could ask for: we tick all the boxes!



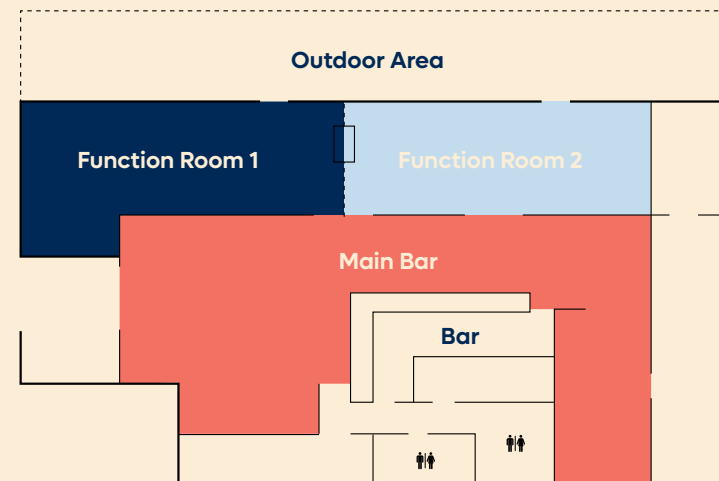
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# Function Spaces



Space	Seated	Standing
Main Bar	100	140
Function Room 1	26	45
Function Room 2	48	60





## Main Bar

Our main bar is the perfect spot for large & lively celebrations—whether you’re just drinking or eating. With quick and easy access to the bar, you’ll enjoy our vibes and hospitality. With space for 100 people seated and 140 standing, it’ll be a celebration to remember, so gather your loved ones and enjoy.

**Seated** \_\_\_\_\_ **100**  
**Standing** \_\_\_\_\_ **140**



## Function Room 1

Our outdoor garden bar area is something we love to gloat about, and we can’t wait for you to see why. To share the love, we’ve made it the perfect spot for year-round celebrations. Featuring views of the lake, the area is covered and warm, offering both high tables and sit-down tables for events of any style. Additionally, Function Room 1 is semi-private, providing you with a bit of privacy while you eat, drink, and have fun.

**Seated** \_\_\_\_\_ **26**  
**Standing** \_\_\_\_\_ **45**



## Function Room 2

Function Room 2 is like the big brother of Room 1. Take over our entire outdoor garden bar area, finished with AstroTurf, fairy lights, and all things great. Enjoy more space, a double-sided fire, more tables and more fun. We can close the doors to keep your function private, or we can keep them open, so you catch that indoor-outdoor flow.

**Seated** \_\_\_\_\_ **48**  
**Standing** \_\_\_\_\_ **60**

How much do I need?



Light Bite – \$10-15pp

Something More – \$15-20pp

Feed Me – \$30+ pp

## Share Plates

• 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

• 10-12 guests per platter •

### Vegetarian Antipasto v|NGO

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

### Focaccia Crostini NGO

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

### Prawn Cocktail Dipper

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

### Tools Down

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

### Ocean Bites

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

### Skewers (30)

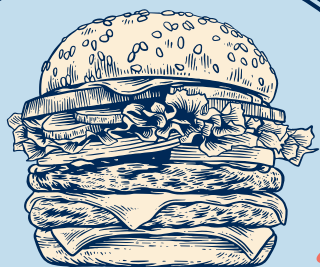
pork & wagyu meatballs, chicken & spring onion, pork belly & flame-grilled  
peppers served with Swedish mustard sauce & green tahini **125.0**

### Dessert

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





## SET MENU ONE

• 36.0pp •

Includes bread & olives  
to begin + main

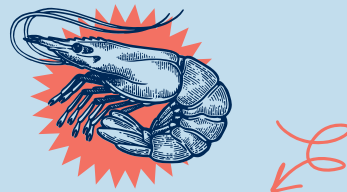
ADD shared entrée +18.0pp

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

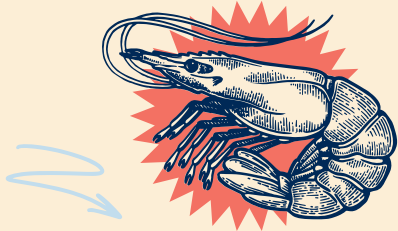
• 69.0pp •

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

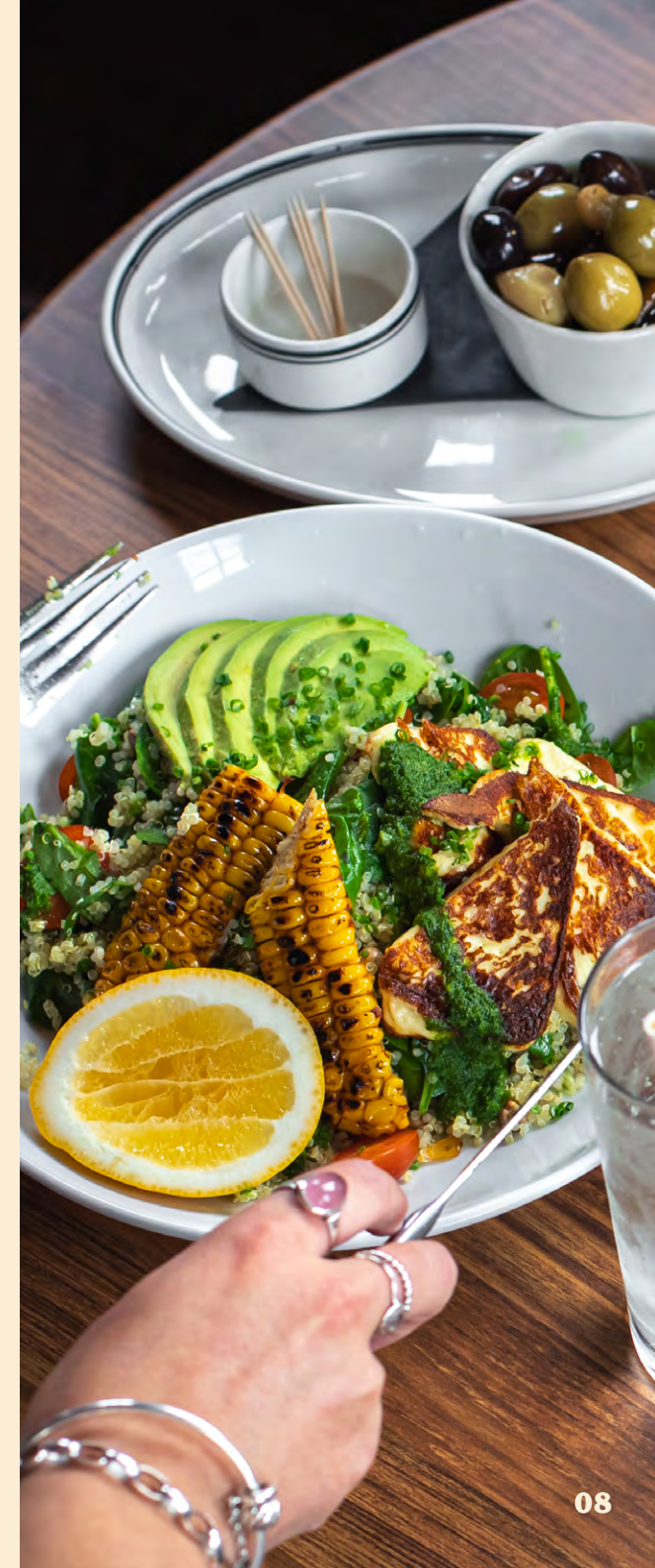
**Butcher's Cut Steak** Rotating cut of premium beef,  
fries, café de Paris butter, red wine jus, charred  
winter greens NGO

## 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 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.

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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 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 (unless previously arranged) 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?

No, unfortunately you aren't allowed a band or DJ.

### What time does the bar close?

We are licenced until 12am, 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 and bring a cake?

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.

### Do you charge a cakeage fee?

You may bring a cake as part of your event at no additional cost. A cakeage fee will apply if the chef is required to prepare the cake for serving (i.e. cutting, plating)

### 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 is plenty of street parking available. Directly outside the venue and close surrounding areas.

### Can we bring children?

Minors are welcome on the premises, but must be supervised at all times.

### Do you provide AV?

Unfortunately no.

# 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)



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