

LATITUDE 37

LATITUDE 37

FUNCTION PACK



LATITUDE

You'll find us in the heart of Mount Maunganui, open for lunch, dinner and everything in between. From celebrating a milestone to planning a corporate function, we have the space for you. The option is yours whether you dine inside or relax in the privacy of our boardroom or courtyard oasis.

Our carefully curated menus can be tailored to meet your function needs. Offering a unique mix of set dining and sharing plates.

Let our family take care of your family.

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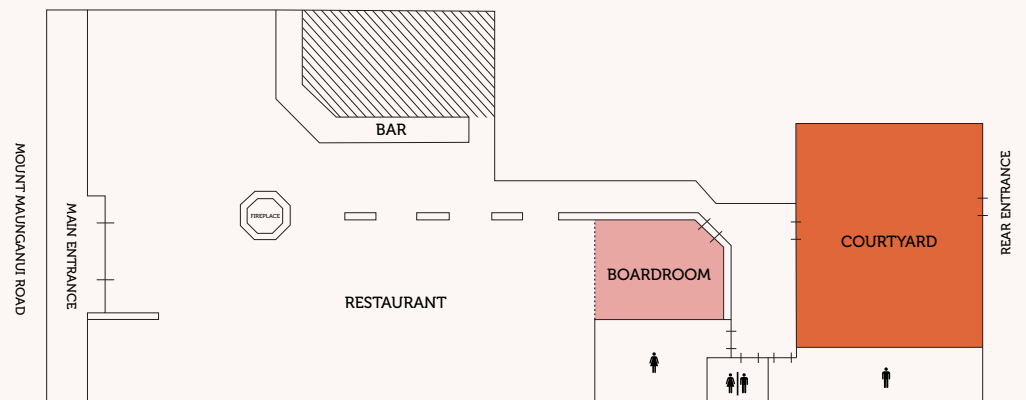


LATITUDE 37



FUNCTION SPACES

SPACE	COCKTAIL	SEATED
Boardroom	-	18
Courtyard	70	40
Full Restaurant	-	150





BOARDROOM

From meetings to dining experiences, our boardroom offers both choice menu and alternate drop menu options with no minimum spend requirement for private hire.

SEATED ————— 18



COURTYARD

Whether it's a relaxed affair under the stars or a lively mingling session, our courtyard provides the perfect backdrop for memorable events, where you can enjoy both private and non-private options tailored to your needs. Choose from a choice menu, alternate drop menu, or platter sharing options.

SEATED ————— 40
COCKTAIL ————— 70



FULL RESTAURANT

Our vibrant restaurant, available for full hire. Indulge in our alternate drop menu, tailored to your preferences. Whether it's an intimate gathering or a grand celebration, our restaurant provides the perfect setting for every type of function.

SEATED ————— 150

The image features a graphic design for an event menu. It is set against a background of a wooden table with two bowls of food. The foreground bowl contains a dish with shrimp, mango salsa, green beans, and a white fried wonton. The background bowl contains a salad with tomatoes and greens. A teal topographic map pattern is overlaid on the right side of the image. The text 'EVENT' is in a large, bold, white sans-serif font, and 'menus' is in a smaller, white, italicized sans-serif font below it.

EVENT
menus

WALK & FORK

Canapés

3 OPTIONS 1 hot, 1 cold, 1 sweet — 22.5 pp

5 OPTIONS 2 hot, 2 cold, 1 sweet — 37.5 pp

8 OPTIONS 3 hot, 3 cold, 2 sweet — 60.0 pp

HOT

Beer Battered Market Fish Goujons tartare, lemon **DF**

Marinated Chicken Skewers chimichurri mayonnaise, pickled vegetables **NGA**

Truffle Mushroom Arancini red pepper pesto, pecorino **VGO**

Salt 'n Pepper Squid Vietnamese green dressing, lemon, crispy shallots, chilli jam

Pork Belly Bites Asian slaw, chilli crisp

Wagyu Meatballs smoky tomato sauce, pecorino

Southern Fried Chicken buffalo sauce, buttermilk ranch, pickles

Beef Sliders brisket patty, pickles, American cheddar

Jackfruit Sliders jalapeño slaw, pickles **VG**

Korean-Fried Cauliflower Korean BBQ sauce, pickled red onions **V**

COLD

Club Sandos **CHOOSE** smashed egg & lettuce, cheese & pickles **OR** ham, cheese & mustard **VGO**

Kimchi Prawn Lettuce Cups baby gem, poached prawns, cucumber, Marie Rose sauce **NGA**

Ika Mata Lettuce Cups market fish, coconut & lime dressing, cucumber, chilli, crispy kumara matchsticks, red chilli oil **NGO/DF**

SWEET

American Chocolate Brownie Bites caramel sauce **V**

Mini Vanilla Cupcakes **V**

Festive Fruit mince pies **V**

Mixed Berry Pavlovas passionfruit curd **V/NGA**

Apple Crumble Shortcake Squares **V**

V vegetarian | **VG** vegan | **VGO** vegan optional |

NGA no gluten added | **NGO** no gluten added optional | **DF** dairy free

PLATTERS



LATITUDE 37 PLATTER

serves 2-4pp

Southern fried chicken, buttermilk ranch | Salt 'n Pepper Squid, Vietnamese green dressing, lemon, crispy shallots, chilli jam | House marinated olives | Pull-apart garlic cob loaf | Duck pâté, pickles, seeded crackers, cornichons | Smoked kahawai whip | Truffle Mushroom Arancini, red pepper pesto, pecorino | Pickled vegetables 84.0

LATITUDE 37 ANTIPASTO PLATTER

serves 2-4pp

House marinated olives & pickles | Italian cold deli cuts | Artisan bread & rosemary butter | Hot-smoked salmon whip & horseradish cream | Burst cherry tomato salsa | Pickled vegetables | Bocconcini & basil pesto 75.0



SET MENU

Two courses \$72.0 pp | Three courses \$85.0 pp

FOR THE TABLE

Pull-Apart Garlic Bread cob loaf, roast garlic, whipped butter, parmesan **V**

ENTRÉE

Venison Tataki pickled blackberries, candied walnuts, goats cheese whip, micro basil

Truffle Mushroom Arancini red pepper pesto, pecorino **VGO**

Southern Fried Chicken buffalo sauce, buttermilk ranch, pickles

Ika Mata market fish, coconut & lime dressing, cucumber, chilli, crispy kumara matchsticks, red chilli oil **NGO/DF**

MAIN

Fish 'n Chips beer battered snapper, house salad, fries, tartare sauce

Twice-Cooked Pork Belly five spice caramel, kumara mash, roasted red onion, pan sauce, pork crackling dust

Grilled Lamb Rump kumara mash, peperonata, rocket, pecorino, pan jus

Chargrilled Angus Eye Fillet 200gm served medium-rare, port wine jus, grilled seasonal greens, creamy mash potato **DFO**

Roast Pumpkin & Pearl Couscous Bowl turmeric pearl couscous, baby spinach, pickled red onions, roast beetroot, green goddess dressing, spiced pepitas, citrus goats cheese whip **V/DFO**

DESSERT

Coconut Mousse & Thyme Berries fluffy coconut mousse, thyme kissed berries, crisp coconut tuile **VG**

Chocolate Cookie Skillet Whittaker's 72% dark & white chocolate, rich chocolate sauce, vanilla ice cream

V vegetarian | **VG** vegan | **VGO** vegan optional | **NGO** no gluten optional | **DF** dairy free | **DFO** dairy free optional

Pre-order essential for 25 guests and over.

FESTIVE MENU

Two courses \$74.0 pp | Three courses \$86.0 pp
Minimum 20 guests. All courses served to share.

TO START

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

Artisan Bread rosemary butter, olive oil, dukkah **V**

Ika Mata market fish, coconut & lime dressing, cucumber, chilli, crispy kumara matchsticks, red chilli oil **NGO/DF**

Southern Fried Chicken buffalo sauce, buttermilk ranch, pickles

MAINS

Grilled Lamb Rump kumara mash, peperonata, rocket, pecorino, pan jus

NZ King Salmon Fillet pickled fennel, horseradish cream, shaved baby beets **NGA**

Roast Pumpkin & Pearl Couscous Bowl turmeric pearl couscous, baby spinach, pickled red onions, roast beetroot, green goddess dressing, spiced pepitas, citrus goats cheese whip **V/DFO**

SERVED WITH

Twice-Cooked Crushed Agria Potatoes parmesan, garlic aioli **V/NGA**

Grilled Seasonal Greens miso dressing **VG**

DESSERT

PETIT FOURS

Mini Meringues seasonal berries, vanilla cream, passionfruit curd **V/NGA**

Mini Fruit Mince Pies

Latitude Tiramisu savoiardi, espresso, mascarpone, cocoa, Kahlua cream **V**

Fromage **V/NGA**

New Zealand cheese 50gms, seasonal fruit, seeded crackers, honeycomb | **ADD** as an additional course +15.0pp

V vegetarian | **VG** vegan | **NGA** no gluten added |
NGO no gluten added optional | **DF** dairy free

ALTERNATE DROP MENU

Perfect for no fuss larger parties!

Choose two main options, served alternate drop
\$72.0 pp



FOR THE TABLE

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

Artisan Bread rosemary butter, olive oil, dukkah **V**

MAIN

choose two

Fish 'n Chips beer battered snapper, house salad, fries, tartare sauce

Twice-Cooked Pork Belly five spice caramel, kumara mash, roasted red onion, pan sauce, pork crackling dust

Caesar Salad cos lettuce, pecorino, anchovy dressing, soft boiled egg, croutons, maple bacon **NGO/DFO**

Chargrilled Angus Eye Fillet 200gm served medium-rare, port wine jus, grilled seasonal greens, creamy pecorino mash **DFO**

Roast Pumpkin & Pearl Couscous Bowl

turmeric pearl couscous, baby spinach, pickled red onions, roast beetroot, green goddess dressing, spiced pepitas, citrus goats cheese whip **V/DFO**

DESSERT

to share

Latitude Tiramisu savoiardi, espresso, mascarpone, cocoa, Kahlua cream **V**

V vegetarian | **NGA** no gluten added |
NGO no gluten added optional | **DFO** dairy free optional



BEVERAGE *selection*

TUATARA
PILSNER



BRONZE

Sparkling

	FLUTE	BTL
De Bortoli Prosecco	13.0	56.0

Wine

	REG	LRG	BTL
Northrow Sauvignon Blanc	12.0	18.0	53.0
Northrow Chardonnay	12.0	18.0	53.0
Northrow Pinot Gris	12.0	18.0	53.0
Northrow Rosé	12.0	18.0	53.0
Northrow Pinot Noir	12.0	18.0	53.0

Draught Beer + Cider

Rotating guest tap	From 11.0
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Bottled Beer

Sol / Heineken	11.0
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Non-Alcoholic Beverages

Juice / Soft Drinks

SILVER

Sparkling

	FLUTE	BTL
Cloudy Bay Pelorus Brut	17.0	75.0

Wine

	REG	LRG	BTL
Bijou Rosé	14.0	18.0	53.0
Spy Valley Pinot Gris	14.5	21.0	62.0
Luna Pinot Noir	16.0	24.0	69.0
Matawhero Chardonnay	15.5	23.0	67.0
Jules Taylor Sauvignon Blanc	17.0	26.0	75.0

Draught Beer + Cider

Rotating guest tap	From 11.0
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Bottled Beer

Sol / Heineken	11.0 - 12.0
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Non-Alcoholic Beverages

Juice / Soft Drinks

GOLD

Sparkling

	FLUTE	BTL
Moët & Chandon Imperial	22.0	110.0

Wine

	REG	LRG	BTL
Spy Valley Pinot Gris	14.5	21.0	62.0
Grant Burge Cameron Vale Cabernet Sauv	16.0	24.0	69.0
Dog Point Sauvignon Blanc	18.0	27.0	80.0
Man O War Rosé	18.0	27.0	80.0
Craggy Range Kidnappers Vineyard Chardonnay	18.0	27.0	80.0

Draught Beer + Cider

Rotating guest tap	From 11.0
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Bottled Beer

Sol / Heineken	11.0 - 12.0
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Non-Alcoholic Beverages

Juice / Soft Drinks





PACKAGED EXPERIENCES

COCKTAIL MASTERCLASS 90.0pp

With group sizes ranging from 8 to 20, Latitude 37 promises an intimate yet lively atmosphere perfect for bonding, laughter, and, of course, delicious cocktails. Get ready to shake, stir, and sip your way to cocktail perfection.

Your masterclass experience will feature:

- Bubbles on arrival, setting the tone for an evening of mingling and laughter with your charismatic host, while you learn about the cocktails you're about to create.
- Three exhilarating game rounds, including the heart-pounding Shaken Cocktail Race, the suspenseful Blindfolded Cocktail Round, and the chance to unleash your inner mixologist in the Build Your Own round, where you'll craft your signature concoction.
- After the games, indulge in a sumptuous grazing table featuring Latitude 37 Tapas Platters, perfect for sharing.

Get ready for an unforgettable journey of taste, camaraderie, and culinary delight at Latitude 37's masterclass party!

GENERAL INFO

FOOD

All seated functions of 15 guests or more will be provided with function menus to select from. Once selected, the applicable menu will apply to all guests. Menus subject to change based on seasonal availability.

BEVERAGE

Private Bar Hire

Select one of our tiered bar options to fully stock your private bar.

Cash Bar

Guests purchase beverages as they require from our full beverage menu at the main bar.

Bar Tab

You can specify the range of beverages available + 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.

Can we have a subsidised bar?

Unfortunately, we are unable to provide this option, however please speak with us to discuss options which may suit your budget.

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 and number of guests.

Guest Numbers

Minimum guest numbers and catering requirements are required no less than 5 working days prior to your function date. Final function payment is due on the function date and 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 1am, however service of beverages is at the discretion of the manager on duty and our host responsibility policy will also apply. Our private courtyard closes strictly at 10pm. Guests are more than welcome to carry on celebrations within the main venue.

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. We ask that cakes are commercially bought if being consumed on premises.

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 function 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? We recommend parking in the carpark behind Latitude 37, accessible through Shadelands Lane.

Can we bring children? Children are allowed on premise until 10pm under the condition that they are accompanied by a parent or guardian.



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