



x
-Sth.Pacific-

The LULA INN

Eatery
-&-
Drinkery
x

~ KIA ORA ~

x x

We can't wait to show you why Lula's is the perfect slice of paradise to host your next gathering.

Get in touch with our Event & Experience Manager today.

-

celebrate@lulas.co.nz

149 Quay Street,
Princes Wharf,
Auckland City

www.lulas.co.nz

EVENTS AT THE LULA INN

Kia Ora! Welcome to THE LULA INN,
A Sth.Pacific Eatery & Drinkery.

You'll find us where the sea meets the
shore, sat on the historic Princes Wharf
in downtown Auckland, New Zealand.

Down here on the edge of the ocean, in
our miles-away-hideaway the food is
lively, created to crave and enjoyed solo
or socially. The folks are friendly & the
good times just *keep-on-keeping-on*.

So settle in & while-away some island
time. Enjoy the ebb & flow of craft beers,
gin cheers, eats, treats & chats.

And then, as the sun sets & darkness falls,
when it all gets a bit louder, a lot livelier
& much dancier – **stay on & stay late.**



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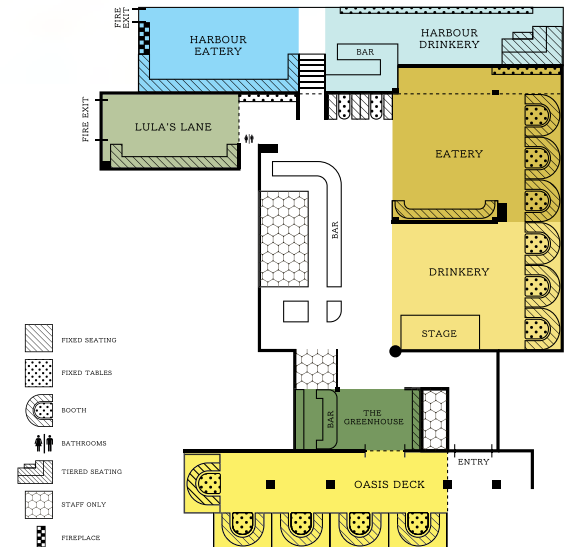
LULA'S HIDEAWAYS

x x

Lula's hideaways can be combined to create your event, your way



SPACE	COCKTAIL	SEATED	THEATRE	BOARDROOM
Greenhouse	40	-	-	-
Eatery	-	70	100	-
Harbour Drinkery	60	-	-	-
Full Harbour Deck	120	-	-	-
Harbour Eatery	-	45	-	-
Lula's Lane	45	40	20	20
Full Establishment	450	180	-	-





GREENHOUSE

Enjoy a casual drink with your own personal bar and connect to our oasis deck with this indoor-outdoor flow.

Cocktail _____ 40

LULA'S LANE

Our most exclusive escape, Lula's lane boasts stunning views over the Harbour Eatery. This quaint botanical space is suited to an array of social or corporate occasions.

Cocktail _____ 45

Seated _____ 40

Theatre _____ 20

Boardroom _____ 20

BOOK A BOOTH

Lula's booths are the heart of any small gathering, whether it be with clients, colleagues or friends. Book your booth for a lively meeting spot, after work drink or lunchtime bite.

Seated _____ 8



EATERY

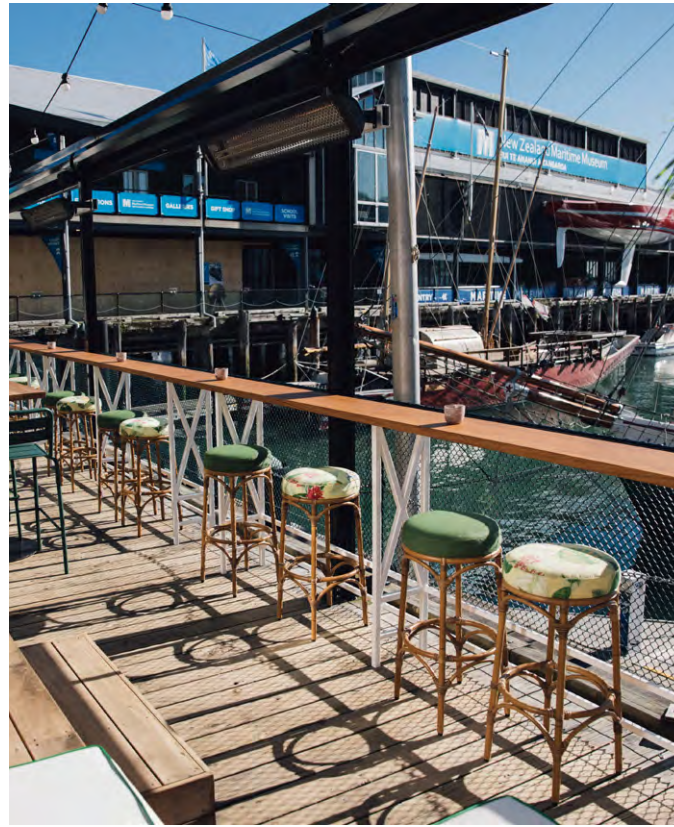
Our playful kiwi cuisine is at its best when enjoyed together. Our indoor Eatery is ideal for larger group dining experiences and has one of the best harbour views in town.

Seated _____ 70



DRINKERY

The heart of our hideaways, where you get to play alongside other groups. Our Drinkery is the life of the party, where things get a bit louder, a lot livelier and much dancier. Book a leaner for groups up to 20 people for casual drinks and nibbles.



HARBOUR EATERY

Dine where the sea meets the shore, providing the finest views of Auckland harbour, complete with an all-weather retractable roof and fireplace.

Seated _____ 45

HARBOUR DRINKERY

Our slice of paradise on the water's edge. Our Harbour Drinkery is located on Auckland's only on-water deck, the perfect spot to settle in & while-away some island time, rain or shine.

Cocktail _____ 60

Harbour Drinkery & Harbour Eatery

Cocktail _____ 120

FULL ESTABLISHMENT

Keep the good times all to yourself with exclusive venue hire available for large group bookings, including use of our three bars, entertainment stage and two outdoor decks.

Cocktail _____ 450

Seated _____ 180



xx MENU xx

L&AS



XX COCKTAIL MENU – SHARING XX

FINGER FOOD MINIMUM 20 PER CHOICE

SMALL CANAPÉS x 7.0^{EA}

Raw market oyster green tomato vinaigrette, lemon *NGA*

Ika Mata raw market fish, coconut & lime, ink cracker *NGA*

Lula's Lamb Sando pressed lamb shoulder, mint chimichurri, Māori fry bread, kūmara chips *NGO*

Hot Honey Fried Chicken seaweed togaroshi, pickled green pawpaw & herb slaw

Tiki Taco Shells tuna tartare, sesame, avocado, finger lime

Tiki Taco Shells beetroot tartare, raspberry, coconut & goat cheese mousse, spiced macadamia *v*

Potato Terrine, coconut labneh, seaweed, taro crisp *VG/NGA*

Mussel Fritter Donuts turmeric mussel fritter, lemon aioli, pickled chilli (2)

-

LARGE CANAPÉS x 16.5^{EA}

Small Kahuna beef slider smoked cheese, bacon & pineapple jam (2)

Fried Chicken Slider herb slaw, chipotle aioli (2)

Tempura Oyster Mushroom Slider, coconut & goat cheese mousse, jalapeño salsa (2) *v*

Sea Dog prawn & snapper hot dog, soft baguette, sweet chilli jam, coriander, popcorn prawns, lemon aioli

Lula Island Cauliflower tamarind mayo, torn buffalo mozzarella, crispy curry leaves *V/NGO*

Togaroshi Tofu Bowl roast kūmara, beetroot, kimchi miso, wakame, coconut rice *VG/NGA*

-

SWEET CANAPÉS x 7.0^{EA}

Chocolate Brownie whipped cream, raspberry & chocolate crumb *NGA*

Haupia whipped coconut tart, blackberry jam

Hokey Pokey Donuts hokey pokey ice cream, jalapeño caramel glaze, salted honeycomb (2) *v*

V - Vegetarian | VG - Vegan | NGA - No Gluten Added | NGO - No Gluten Optional | Please note that when booking a few months in advance, due to seasonal ingredients, these menus are subject to change.

LULA'S HAND-STRETCHED PIZZAS

Add to your canapé menu: 1 slice pp x 4.5 | 2 slices pp x 8.0

No gluten added base +3.0 | Vegan available on request

Parehe mozzarella, tomato, kawakawa 28.0

Maui Classic ham, roasted pineapple, mozzarella, bacon & coconut crumb 29.0

BBQ Luau Lamb slow cooked lamb, pickled onion, mozzarella, mint yoghurt 32.0

Mango Chicken Huli Huli pulled chicken, jalapeño, mango salsa 29.0

Hāngī Pork pork belly, smoked bacon, roast kūmara, kale 32.0

-

PLATTERS x 85.0

Serves 6-8 people | Platters must be ordered 7 days prior to your event

Explorer

Lula's lamb sando, Lula's island cauliflower, Hot honey fried chicken, Sticky squid, Ika mata

Meat Platter

Charcuterie & toast, Hot honey fried chicken, Pork & kawakawa dumplings, Brisket croquettes & tamarind bbq sauce, Beef tartare & horopito chips

Seafood Platter

Prawn & ginger dumplings, Ika mata squid crackers, Turmeric mussel donuts, Sticky squid, Smoked salmon & toast

Vegetarian Platter

Mac & cheese croquettes, Taro chips, Lula Island cauliflower, Shiitake dumplings & pickled pawpaw, Beetroot tartare w coconut & goat cheese mousse

Available for a minimum of 15 guests. Events over 30 guests require all courses to be banquet style.

xx **SET MENU** xx

BANQUET MENU

2 COURSE x 62.9 | 3 COURSE x 67.9

-

TO BEGIN

Charcoal Kumara Bun pull apart loaf, garlic & kawakawa butter, green chilli cheese fondue

-

ENTRÉES - to share

Sticky Squid chilli glaze, lime aioli

16-hour Brisket Māori fry bread, horseradish mayo

Beetroot Tartare raspberry, coconut & goat cheese mousse, sunflower crackers

-

MAINS - served to share

Charred Lamb Rump coconut labneh, pickled green pawpaw **NGA**

Snapper Suruwa panfried on coconut curry sauce, miso cabbage, bitter leaves, coriander **NGA**

Huli Huli Glazed Chicken mac n cheese croquettes, herb slaw

Togaroshi Tofu Bowl roast kumara, beetroot, kimchi miso, wakame, coconut rice **VG/NGA**

-

SIDES - to share

Roast Baby Potatoes garlic & kawakawa butter **V/NGA**

Bitter Leaf Salad coconut labneh, citrus vinaigrette, macadamia granola **VG/NGA**

Miso Roast Cabbage kimchi, black garlic puree, fried shallots 20.0 **VG/NGA**

-

DESSERT - to share

Haupia whipped coconut tart, blackberry jam

Fudge Brownie Bites whipped cream, raspberry & chocolate crumb **NGA**

SET MENU

2 COURSE x 72.9 | 3 COURSE x 77.9

-

TO BEGIN

Charcoal Kūmara Bun pull apart loaf, garlic & kawakawa butter, green chilli cheese fondue

Raw Market Oyster green tomato vinaigrette, lemon **NGA**

-

ENTRÉES - to share

Sticky Squid chilli glaze, lime aioli

Lula's Lamb Sando pressed lamb shoulder, mint chimichurri, Māori fry bread, kūmara chips **NGO**

Beetroot Tartare raspberry, coconut & goat cheese mousse, sunflower crackers

-

MAINS - choice of

Beef Sirloin wakame jam, jus, taro crisps **NGO**

Snapper Suruwa panfried on coconut curry sauce, miso cabbage, bitter leaves, coriander **NGA**

Huli Huli Glazed Chicken mac n cheese croquettes, herb slaw

Togaroshi Tofu Bowl roast kumara, beetroot, kimchi miso, wakame, coconut rice **VG/NGA**

-

SIDES - to share

Roast Baby Potatoes garlic & kawakawa butter **V/NGA**

Bitter Leaf Salad coconut labneh, citrus vinaigrette, macadamia granola **VG/NGA**

Miso Roast Cabbage kimchi, black garlic puree, fried shallots 20.0 **VG/NGA**

-

DESSERT - to share

Haupia whipped coconut tart, blackberry jam

Fudge Brownie Bites whipped cream, raspberry & chocolate crumb **NGA**

Hokey Pokey Donuts jalapeño caramel cream, salted honeycomb



V - Vegetarian | VG - Vegan | NGA - No Gluten Added | NGO - No Gluten Optional |
Please note that when booking a few months in advance, due to seasonal ingredients,
these menus are subject to change.



xx BEVERAGE xx

LOUAS



OPTION ONE

-			
SPARKLING	FLUTE	BTL	
Da Luca Prosecco Italy	15.0	65.0	

-			
WINES	REG	LGE	BTL
Northrow	12.0	18.0	52.0
Sauvignon Blanc Marlborough			
Pinot Gris Marlborough			
Chardonnay Gisborne			
Rosé Hawke's Bay			
Pinot Noir Marlborough			

Allan Scott	14.0	20.0	58.5
Merlot Hawke's Bay			

DRAUGHT BEER & CIDER 12.5 - 14.5

Heineken | Heineken Silver | Tiger | Monteith's Wayfarer Pilsner, Crushed Apple Cider

BOTTLED BEERS 10.5 - 11.5

Heineken | Heineken 0.0%

Monteith's Black Beer, Golden Light, Gold Dust Hazy Pale Ale

Sol | Tiger | Export 33 | Export Citrus 2.0%

HOUSE SPIRITS 12.5 - 14.5

Finlandia Vodka | City of London Gin | Flor de Cana White Rum |
Appleton Estate Signature Rum | Whyte & Mackay Scotch Whisky |
Wild Turkey Bourbon | El Jimador Tequila

Please note that spirits are optional and will only be included if requested.

NON-ALCOHOLIC

Juice, soft drinks, coffee, tea | Red Bull *on request*

OPTION TWO

-			
SPARKLING	FLUTE	BTL	
Cloudy Bay Pelorus Brut Marlborough	17.0	75.0	

-			
WINES	REG	LGE	BTL
Kim Crawford	13.0	19.0	55.5
Sauvignon Blanc Marlborough			
Chardonnay Hawke's Bay			
Pinot Gris Hawke's Bay			
Rosé Hawke's Bay			
Pinot Noir New Zealand			

Allan Scott	14.0	20.0	58.5
Merlot Hawke's Bay			

DRAUGHT BEER & CIDER 12.5 - 14.5

Heineken | Heineken Silver | Tiger | Monteith's Wayfarer Pilsner, Crushed Apple Cider

BOTTLED BEERS 10.5 - 11.5

Heineken | Heineken 0.0%

Monteith's Black Beer, Golden Light, Gold Dust Hazy Pale Ale

Sol | Tiger | Export 33 | Export Citrus 2.0%

HOUSE SPIRITS 12.5 - 14.5

Finlandia Vodka | City of London Gin | Flor de Cana White Rum |
Appleton Estate Signature Rum | Whyte & Mackay Scotch Whisky |
Wild Turkey Bourbon | El Jimador Tequila

Please note that spirits are optional and will only be included if requested.

NON-ALCOHOLIC

Juice, soft drinks, coffee, tea | Red Bull *on request*



Available for full venue events only

x x **BEVERAGE** x x

OPTION THREE

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SPARKLING

Cloudy Bay Pelorus Brut *Marlborough*

FLUTE BTL

17.0 75.0

-

WINES

REG LGE BTL

Jules Taylor Sauvignon Blanc

17.0 25.0 73.5

Marlborough

Devils Staircase Pinot Gris

16.0 23.0 67.5

Central Otago

Twenty Acres by Bogle Chardonnay

18.0 27.0 79.5

California, USA

24 Château Bel Esprit Rosé *Côtes de Provence*

17.0 25.0 73.5

Babydoll Pinot Noir *Central Otago*

16.0 23.0 67.5

Knappstein Clare Valley Cabernet Sauvignon

17.0 25.0 73.5

Clare Valley, Australia

-

DRAUGHT BEER & CIDER 12.5 - 14.5

Heineken | Heineken Silver | Tiger | Monteith's Wayfarer Pilsner,
Crushed Apple Cider

Tuatara Adapt APA, Regenerate Hoppy Pilsner, Hazy Pale Ale
(only available at the main bar)

BOTTLED BEERS 10.5 - 11.5

Heineken | Heineken 0.0%

Monteith's Black Beer, Golden Light, Gold Dust Hazy Pale Ale

Sol | Tiger | Export 33 | Export Citrus 2.0%

-

HOUSE SPIRITS 12.5 - 14.5

Finlandia Vodka | City of London Gin | Flor de Cana White Rum |
Appleton Estate Signature Rum | Whyte & Mackay Scotch Whisky |
Wild Turkey Bourbon | El Jimador Tequila

Please note that spirits are optional and will only be included if requested.

-

NON-ALCOHOLIC

Juice, soft drinks, coffee, tea | Red Bull *on request*

OPEN BAR

All beer, cider, wine and spirit options to be available. Please let us know if there are any beverages you would like to exclude.

CUSTOM BAR

Design your own beverage selection from our full Drinkery list.

Ask us about Lula's Gin Lab, with over 40 gins available from New Zealand and beyond.



**PACKAGED
EXPERIENCES**

XX



COCKTAIL MAKING CLASS x 65.0pp

Stir, shake and taste your way through Lula's much-loved cocktail menu with your own personal bartender and private access to the Greenhouse for 1.5 hours. Starting with a glass of bubbles per person, each guest will create two cocktails while enjoying a nibbles platter to share.

Minimum 10, maximum 20 guests. Terms and conditions apply, subject to availability.

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LULA'S BOTTOMLESS BRUNCH x 65.0pp

Lula's Bottomless Brunch is Auckland's biggest brunch occasion every Saturday & Sunday until 1.30pm. Packages include 2 hours of bottomless mocktails, mimosas, prosecco and Bloody Mary's, alongside your choice of brunch, available for groups of 12 or under. For larger groups, speak with our Events and Experience Manager regarding alternative options.

Maximum of 12 guests. Terms and conditions apply.

TURN UP THE TEMPO

-
Microphone and Speakers _____ 270.0
Data Projector _____ from 120.0
75" TV Screen _____ 150.0

LIVE AT LULA'S

-
Live at Lula's turns up the tempo every weekend with live to us about our extensive list of kiwi artists playing every week or available on request for specific events.

As the sun sets & darkness falls, when it all gets a bit louder, a lot livelier & much dancier - stay on & stay late as Live at Lula's comes to life with bands or DJ's playing late into every Thursday, Friday and Saturday night. Nothing excites us more than the ability to create unique experiences for our guests, so please speak with us if you have an idea for your next event.

THE SELFIE STATION

-
The Selfie Station allows you to capture those special memories and share through your social media accounts or via email. The modern design is stylish, elegant and will be the perfect fit for your next event!

With packages available for every occasion - from weekdays to weekends, we love adding this exciting addition to our events. Speak with us to find out more.





**GENERAL
INFORMATION**

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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 a pre-arranged 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 TABS You can specify the range of beverages available and a credit limit for the event account. Guests then pay \$5 per drink, with the host covering the additional spend, until the credit limit has been reached.

-

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.

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FAQS

Are we allowed a band or DJ? We often have live music and DJs which can accompany your event. For full venue bookings, please talk to our event manager about supplying your own music.

What time does the bar close? We are licenced until 4am, however service of beverages is at the discretion of the manager on duty and our host responsibility policy will also apply. The Harbour Deck and Oasis must be cleared by 12am but guests are welcome to continue inside.

Can we decorate the venue? 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.

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 other than a cake for celebrations. A cakeage charge of \$30 applies.

Can we have a subsidised bar tab? You can specify the range of beverages available and a credit limit for the event account. The guest pays \$5.0 per drink with the remaining beverage cost being deducted from your credit limit.

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, HANZ 18+ card 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 multiple car parking buildings available in the Viaduct area. The nearest is the Downtown Car Park on Customs Street East.

Can we bring children? Minors are welcome if accompanied by their parents until 9:30pm, excluding events with a bottomless beverage package (e.g. bottomless brunch).

Do you provide AV? We can recommend third party suppliers for any additional gear required.

WANT \$1 BACK FOR EVERY \$10 YOU SPEND?

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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. Scan your ID in the app or provide your phone number to staff before paying to earn Star Points

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.*

