

• FUNCTIONS AT •

THE  **WAYWARD PIGEON**  
BREW BAR & KITCHEN

# Welcome to The Wayward Pigeon

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Nestled in Hamilton's Rotoruna, The Wayward Pigeon offers an array of event spaces perfect for any occasion. From an intimate private function room to versatile areas for family gatherings, corporate events, work meetings, or simple dinners, we have the perfect setting to impress your guests.

The next time you're feeling a bit caged up, why not follow the example of those adventurous birds, make your break for freedom and join us at The Wayward Pigeon.

[functions@waywardpigeon.co.nz](mailto:functions@waywardpigeon.co.nz)  
[waywardpigeon.co.nz](http://waywardpigeon.co.nz) | +64 7 974 1713



Function Spaces	03
Menus	06
General Info	13

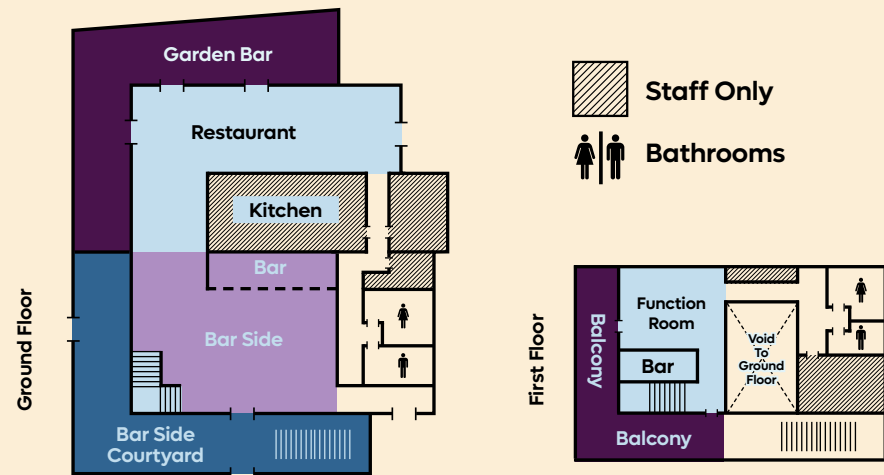


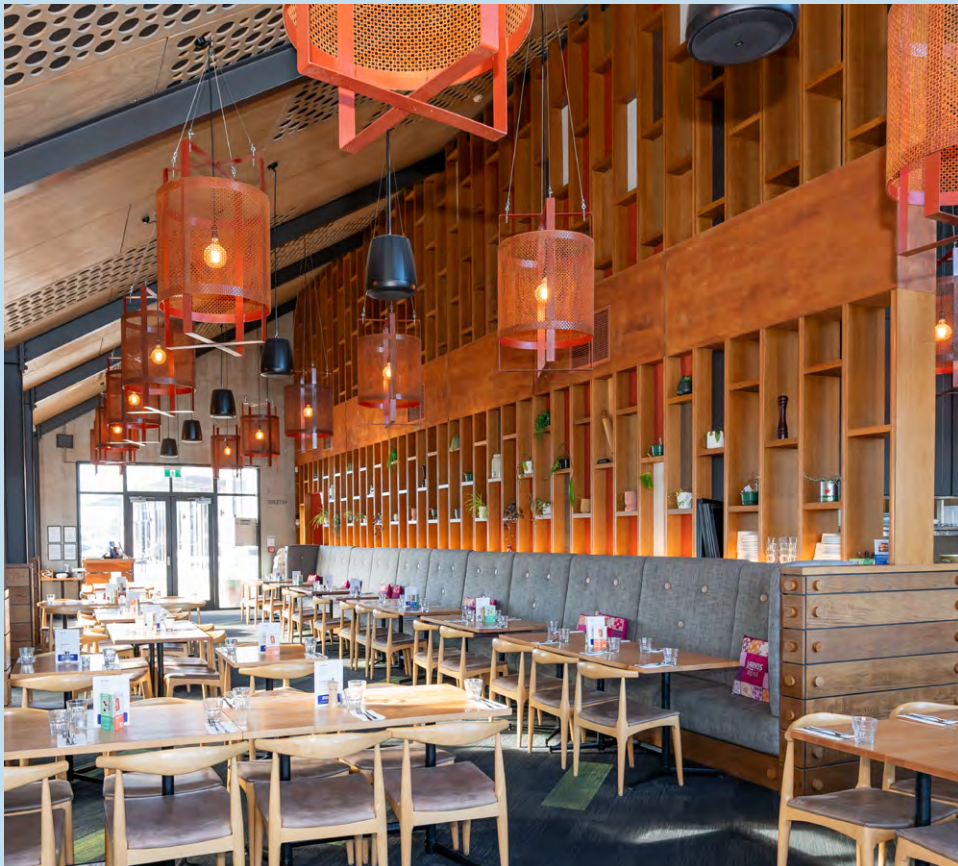


# Function Spaces



Space	Seated	Standing
Restaurant	100	-
Bar Side	60	100
Garden Bar	30	50
Private Function Room	40	100





## Restaurant

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Our light and bright restaurant can be as intimate or as lively as you wish. Separated from the main bar, conveniently located as close to the kitchen as you can get, where you can see our chefs prepare your delicious set menu, platters or buffet. Our flexible arrangements allow this vibrant space to seat 80-100 guests for exclusive space hire or smaller groups in any area. Sit back and relax and let our experienced staff take care of the rest.

**Seated** \_\_\_\_\_ **100**



## Bar Side

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Don't like waiting for your drinks? Then take a seat right next to the bar to ensure you're never more than a step or two away from a tasty refreshment. Soak up the atmosphere and enjoy indoor-outdoor flow out to the courtyard. Perfect for a get-together with friends, mix and mingle with colleagues or a quick drink before your meal.

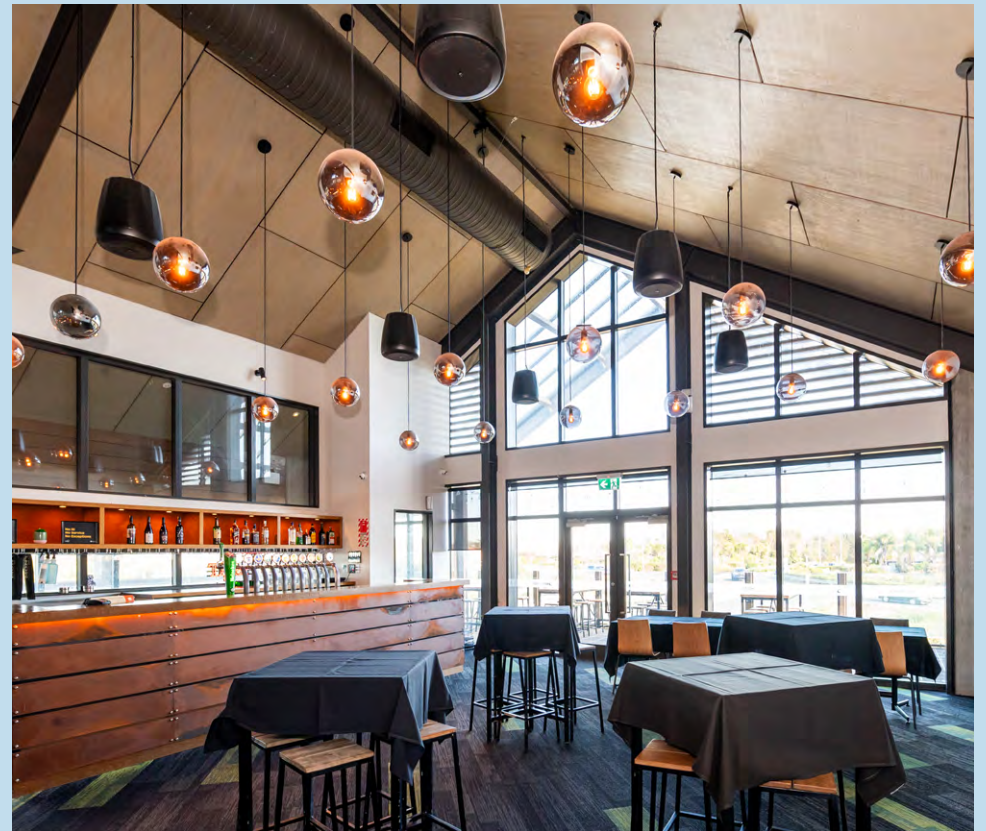
**Seated** \_\_\_\_\_ **60**  
**Standing** \_\_\_\_\_ **100**



## Garden Bar

Whether it's a relaxed affair under the stars or a lively mingling session, our garden bar provides the perfect backdrop for memorable events. With a mixture of covered and uncovered seating, this is both a great spot to laze away the day over delicious food and cold drinks all year round. With doors that open directly into the main restaurant, you're never too far from the lively atmosphere.

**Seated** \_\_\_\_\_ **30**  
**Standing** \_\_\_\_\_ **50**



## Private Function Room

Located upstairs away from the hustle and bustle of the bar and restaurant below, the Private Room is our fully private space ideal for large celebrations, seminars, cocktail events and private dinners. Featuring a private bar, bathrooms, and its very own outdoor balcony, it's second-to-none for ease and versatility. With microphone and TV ready to connect, you'll be set for your next presentation or gathering with friends to view a movie or sporting event.

**Seated** \_\_\_\_\_ **40**  
**Standing** \_\_\_\_\_ **100**

How much do I need?



Light Bite – \$10-15pp

Something More – \$15-20pp

Feed Me – \$30+ pp

## Share Plates

• 24 pieces for 67.0 •

**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

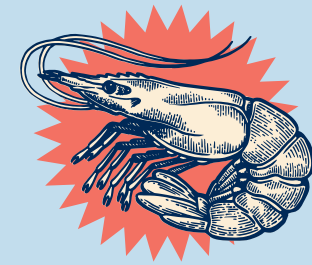
**Panko Crumbed  
Fish Bites**  
tartare sauce, flaky salt

**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

• 4-6 guests per platter •

### Vegetarian Antipasto v|NGO

olives, pickles, jalapeños, halloumi, focaccia, lemon ricotta verde,  
grilled vegetables, pesto olive oil **67.0**

### Focaccia Crostini NGO

lemon ricotta verde, pumkin seed crunch, green tahini **45.0**

### Prawn Cocktail Dipper

wonton nacho chips, chipotle mayo, chilli crisp, chives,  
Flamin' Hot Cheeto dust **65.0**

### Tools Down

sticky pork belly bites, buttermilk fried chicken, Korean fried cauliflower,  
salt & pepper squid, pork & wagyu brisket meatballs, grilled focaccia **69.0**

### Ocean Bites

crumbed Nobashi prawns, salt & pepper squid, prawn cocktail dipper,  
panko crumbed fish bites, prawn dumplings **85.0**

### Skewers (15)

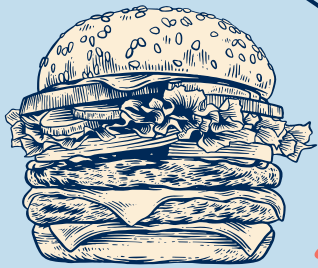
pork & wagyu meatballs, chicken & spring onion, pork belly & flame-grilled  
peppers served with Swedish mustard sauce & green tahini **65.0**

### Dessert

chef's selection, including brownies, tarts, slices **65.0**

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

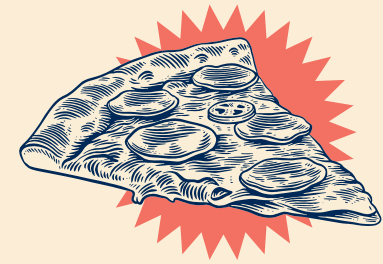
**The Cluckerson** crispy fried chicken, American cheese, chipotle mayo, ranch, sweet & spicy pickles, lettuce

**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





## Pizza Slabs

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15 pieces for 57.0

No gluten added base available as 30cm pizza  
Dairy free mozzarella available

**Margherita** tomato, mozzarella,  
basil **V|NGO**

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**BBQ** BBQ brisket ends, pork belly,  
pepperoni, mozzarella, smoky IPA  
BBQ sauce **NGO**

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**Bianca** mushrooms, white sauce,  
mozzarella, ricotta, kale, parmesan

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**Chicken & Chorizo** red onion,  
fire-roasted peppers, jalapeños **NGO**

**(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

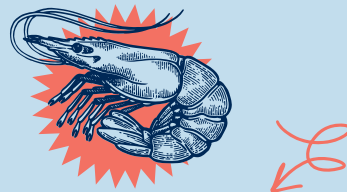
ADD shared entrée +18.0pp

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

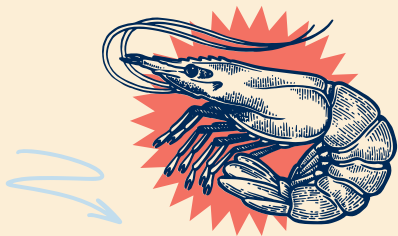
• 69.0pp •

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

## To Begin

### House Focaccia & Spreads

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



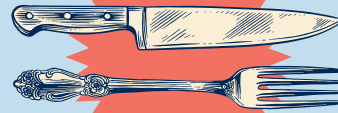
## Shared Entrée

**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

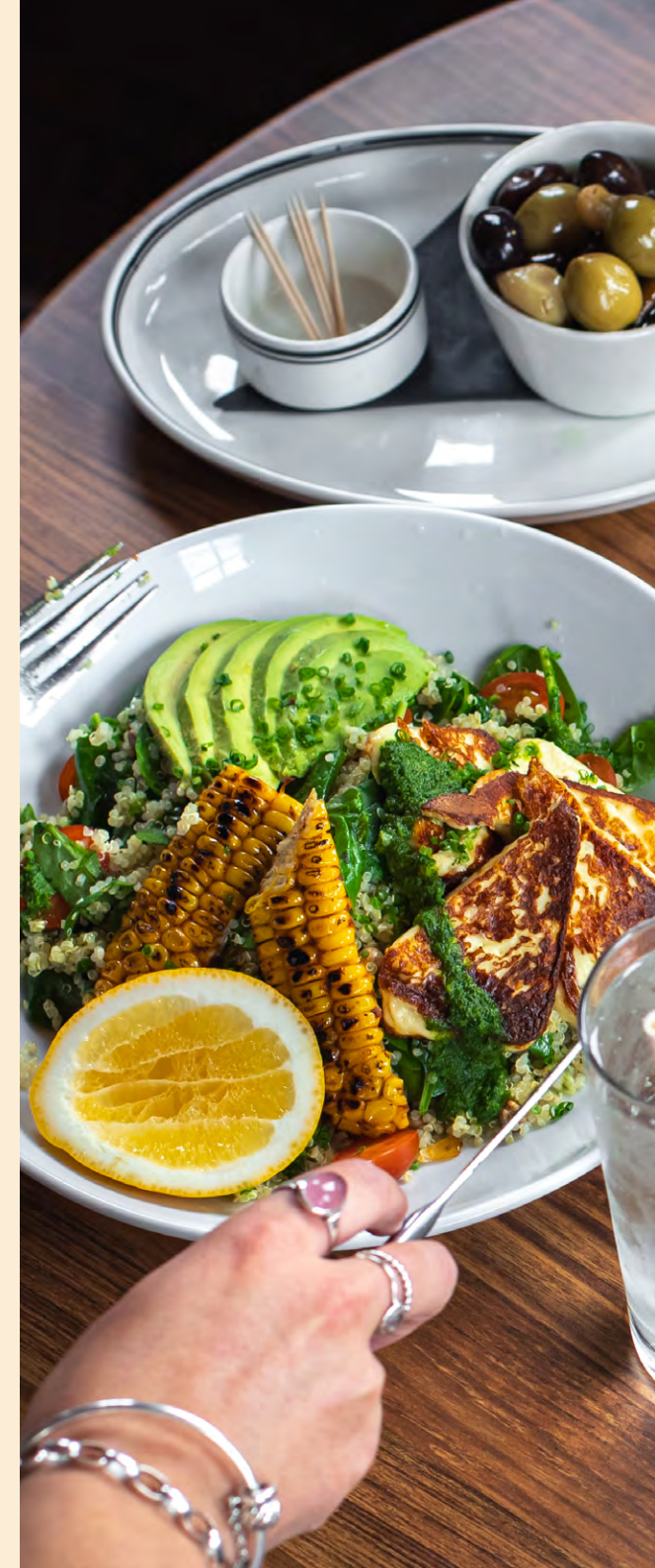
**Butcher's Cut Steak** Rotating cut of premium beef,  
fries, café de Paris butter, red wine jus, charred  
winter greens NGO

## 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





# Morning & Afternoon Tea Break

1 item 12.0pp | 2 items 18.0pp | 3 items 24.0pp

## SAVOURY

**Mini Croissants** mushroom, bacon & brie | grilled halloumi, fire-roasted peppers, green tahini

**Sausage Rolls** pork apple & fennel | chicken bacon & cranberry

**Scones** cheddar & onion | jalapeno & cheddar

**Fritter** corn fritters, pickled cucumber

**Panini** ham & cheese | tomato, basil & cheese

## SWEET

**Mini Muffins** chef's choice

**Brownie bites**

**Profiteroles** vanilla & chocolate

**Croissants** pain au chocolat

**Mini Tarts** chef's choice

INCLUDES



Tea | plunger coffee | instant coffee

Juice pineapple | orange | cranberry

Milk soy | full cream | trimmed

Water station



# 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. Subsidised bar tabs are available for all bookings.

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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 14 working days prior to your event date. Full event payment is due 7 days prior to 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?

Guests are not permitted to play their own music unless prior arrangements have been made. For our private function room and full venue bookings, please talk to our event manager about supplying your own music. We have live music inside the main bar on Fridays 4pm-7pm.

### What time does the bar close?

We are licensed until 12am both inside the venue and the garden bar, 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. Smoke machines, or any small particle decorations such as glitter, confetti or sawdust are not allowed. Hosts are welcome to bring cakes on premise. We can provide plates, cutlery and crockery and but please bring your own candles.

### What can I leave in the venue overnight?

Decorations, gifts and equipment brought in by you or your suppliers must be removed by you the night of the event or picked up before service the next day. Please liaise with the manager on duty regarding availability to pick up the following day.

### Can we bring our own alcohol or food?

Due to the nature of our license, this is not possible. Celebration cakes are an exception.

### 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?

Yes, there are plenty of car parks available in the public carpark right outside The Wayward Pigeon.

### Can we bring children?

Children are allowed unaccompanied in the Restaurant area only. Children must be accompanied by a legal parent or guardian in the Bar Area or Function Space.

### Do you allow 21st birthdays?

Yes, however no yard glasses are permitted on venue. By prior arrangement our bartenders can make up shot mixtures for 21 shots. By law we are unable to use full strength liquor for your 21 shots.

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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).

