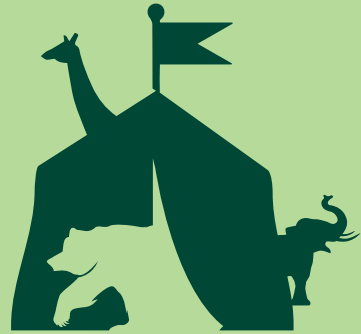


FUNCTIONS AT



**THE ROAMING
GIANT**

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

functions@theroaminggiant.co.nz

789 Heaphy Terrace,
Claudelands, Hamilton

07 853 2790 | theroaminggiant.co.nz





Welcome to The Roaming Giant

Conveniently situated across the road from Claudelands Event Centre is Hamilton's best loved local - The Roaming Giant.

We have five unique function areas tailored to meet your function needs, whether you're planning an intimate private dining experience for ten or a grand standing function for over a hundred. Be it a corporate event, birthday, engagement party, or dinner, Hamilton's most impressive bar is the perfect venue for your next function.

Escape the circus out there, and wander in.



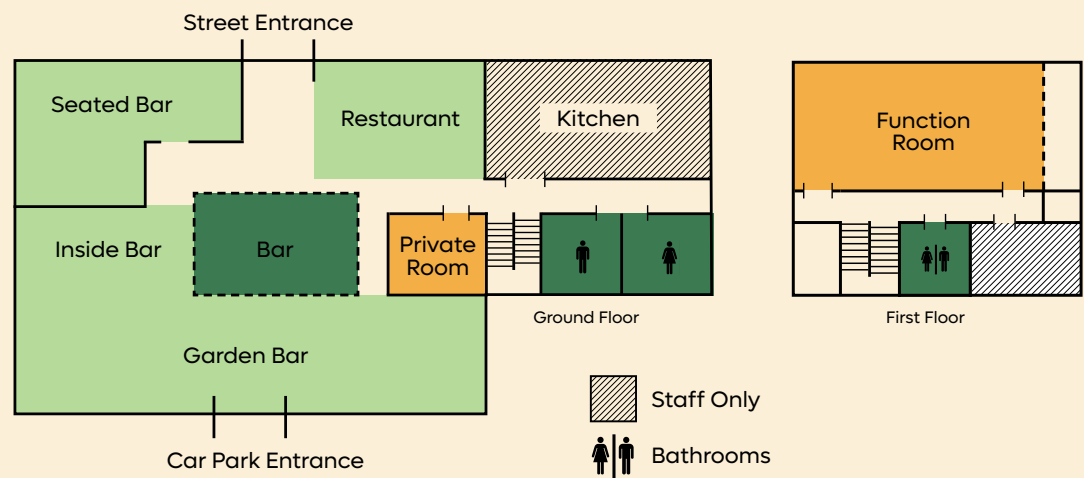
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Function Spaces



Space	Cocktail	Seated
Private Dining	-	12
Restaurant	-	55
Inside Bar	45	20
Garden Bar	100	50
Function Room	100	60





Private Dining

Our private dining area is the ideal spot, tucked away from the hustle and bustle complete with a roaring fire for the colder months. Perfect for intimate dinners, celebrations and meetings. The Private Dining area is inclusive of a TV with the ability to connect HDMI or USB for presentations.

Seated _____ 12



Restaurant

Our warm and welcoming restaurant is ready and waiting for your next get-together. Separated from the main bar, the restaurant is available for exclusive hire, or tables can be booked for smaller groups. The area includes booths and tables, with flexibility for any arrangement to suit your needs. It's truly the perfect area to sit back and relax as our experienced staff handle all your needs.

Seated _____ 55



Inside Bar

Soak up the atmosphere with your own semi-private area featuring casual bar leaners and easy access out to the garden bar. Perfect for enjoying a get-together with friends, catching the next sporting event or hosting a cocktail hour!

Cocktail _____ 45
Seated _____ 20



Garden Bar

Well-known and well-loved – the Garden Bar is a stunning, sun-drenched courtyard equipped with a fireplace, umbrellas and a covered roof for all year round entertaining. Large bi-fold doors give your guests private access to the main bar and the semi-private area can be made exclusive by blocking it off with garden planters, providing the perfect setting for any event. Whether you're hosting a summer soir e or a cozy winter gathering, The Garden Bar is an epic space that's sure to impress.

Cocktail _____ **100**
Seated _____ **50**



Function Room

Located upstairs away from the hustle and bustle of the bar and restaurant below, the Function 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 smokers deck out the back, 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.

Cocktail _____ **100**
Seated _____ **50**



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

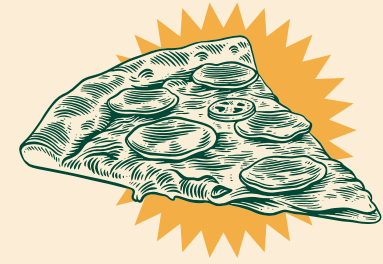
The Cluckerson crispy fried chicken, American cheese, chipotle mayo, ranch, sweet & spicy pickles, lettuce

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

15 pieces for 57.0

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

Margherita tomato, mozzarella,
basil (V)(NGO)

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

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

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

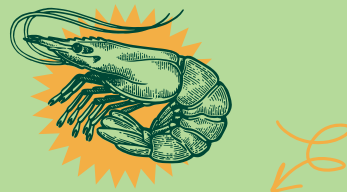
ADD shared entrée +18.0pp

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

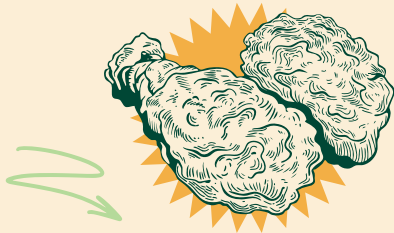
• 69.0pp •

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

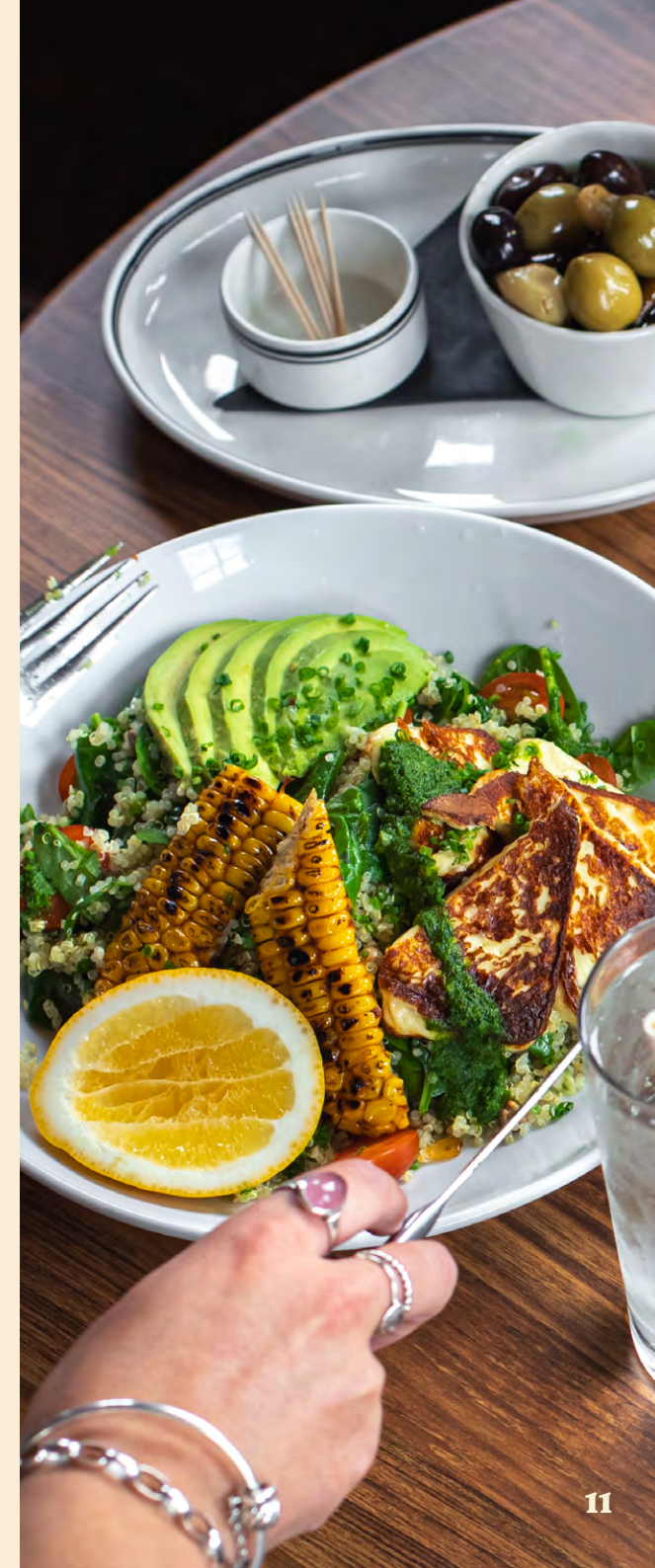
Butcher's Cut Steak Rotating cut of premium beef,
fries, café de Paris butter, red wine jus, charred
winter greens NGO

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 functions of 25 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

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 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.

Subsidised bar tabs

For bookings in the Inside Bar, Garden Bar and Function Room, you can choose to have a subsidised bar for your guests. Not available for Private Dining and Restaurant spaces.

FEES

Deposits & 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 7 working days prior to your function date. Final function payment is due on the function date and will be based on minimum guest numbers or actual guest numbers, whichever is greater.

Credit Card Fees

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.

What time does the bar close?

We are licensed until 1am, however please speak to our functions team around required end times as these vary depending on the day of the week. 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 function. 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. You are welcome to bring in a cake and we can provide plates, cutlery and crockery, 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 function 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.

Can you cater to dietary requirements?

Yes, please refer to our function 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, we have a private carpark behind The Roaming Giant, accessible from the main road.

Can we bring children?

Children are allowed on premise under the condition that they are accompanied by a parent or guardian.

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.

