

FUNCTIONS AT



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

events@postmansleg.co.nz
Cnr Downing Street and Glenfield
Road, Glenfield, Auckland
(09) 444 7325 | postmansleg.co.nz





Welcome to The Postman's Leg, Glenfield's favourite family-friendly gastro pub

Located in the heart of Glenfield and set against a backdrop of native trees and bush, this superb establishment is the perfect mix of natural, classic and contemporary style.

With the ability to host an event for up to 400 people, a variety of indoor & outdoor spaces, a private room for 20–200 people, and over 50 free car parks, we'll look after your next business presentation, social celebration, buffet, barbeque or cocktail event.



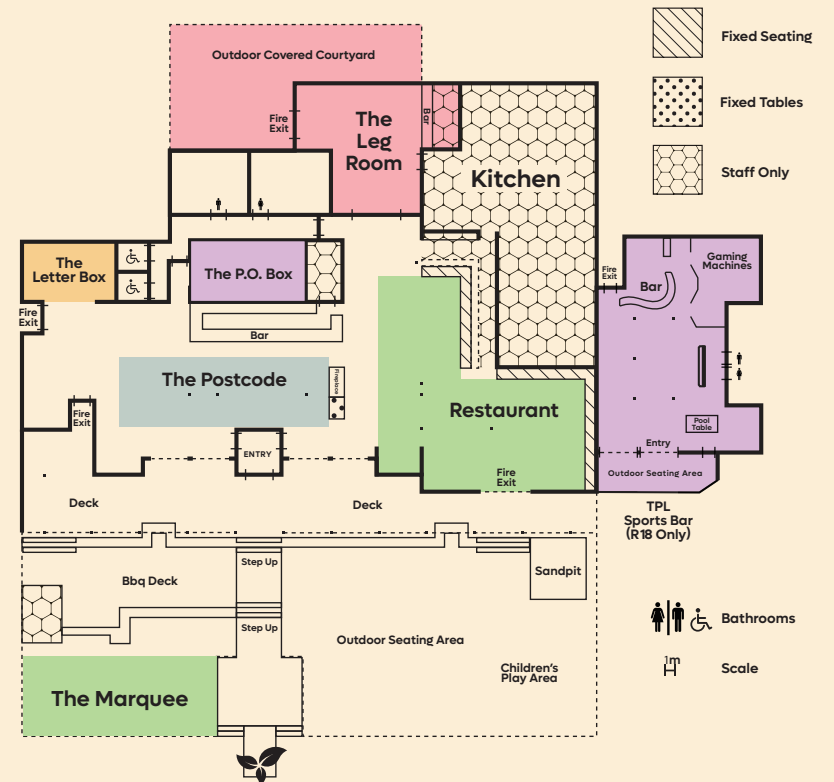
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Function Spaces



Space	Cocktail	Seated	Theatre	Boardroom	Classroom
The Postcode	150	80	-	-	-
The Leg Room & Courtyard	150	80 40 inside + 40 outside	50	20	40
The Marquee	60	25	-	-	-
The Restaurant	-	100	-	-	-
The Complete Postman	400	-	-	-	-





The Postcode

Located in the centre of the bar, this is the ideal place to soak up the atmosphere with your own reserved area featuring casual seating and bar leaners. The Postcode is inclusive of projector and LCD screens, perfect for sports or trivia events and comes with the ability to combine with other spaces for larger groups.

Cocktail _____ 150
Seated _____ 80



The Leg Room & Courtyard

Located in a quiet area of The Postman's Leg, our private Leg Room boasts a modern bar, projector and in-built sound system. This is the ideal space for conferences, meetings, socials, corporate parties and dinner events.

A private and sunny courtyard completes the area, useful for breakout sessions, team building activities, games or simply as a spot to unwind after a busy day.

Cocktail _____ 150
Seated _____ 40
Seated - _____ 80
Combine with courtyard Marquee

Boardroom _____ 20
Classroom _____ 40
Theatre _____ 50



The Marquee

Our expansive Marquee space is located at the entrance to The Postmans Leg, directly across from the lawn and children's play area, providing an excellent event option for groups with children. Let the little ones enjoy the playground, sandpit and trampoline, while you make the most of having front row seats to our live music, great bar to table service, and the best spot to catch Auckland's sunshine! Speak to us about opening our fantastic outdoor Cider Shed bar.

Cocktail _____ 60
Seated _____ 25



The Restaurant

Our warm and welcoming, semi-private restaurant is ready and waiting for your next get-together. Sit back and relax as our experienced and friendly wait staff deliver you and your guests food and beverages with exceptional table service so you don't have to lift a finger. Choose from one of our set menu options and we'll take care of the rest.

Seated _____ 100



The Complete Postman

Hosting a large group? With multiple places to relax on a sunny day or cosy up in the cooler months, The Postman's Leg can accommodate your guests across our entire establishment including all areas listed above.

Cocktail _____ 400



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)

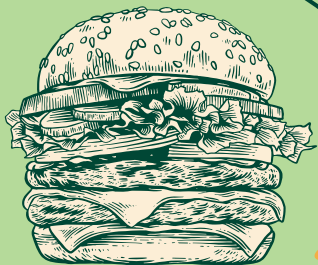
pork & wagyu meatballs, chicken & spring onion, pork belly & flame-grilled
peppers served with Swedish mustard sauce & green tahini **65.0**

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

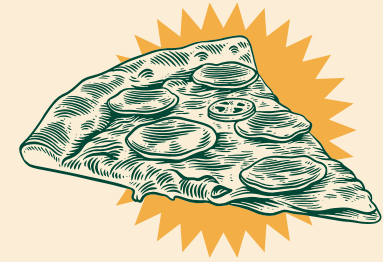
The Cluckerson crispy fried chicken, American cheese, chipotle mayo, ranch, sweet & spicy pickles, lettuce

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

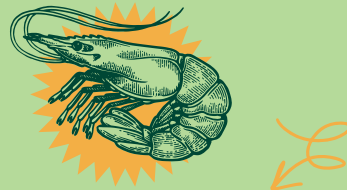
ADD shared entrée +18.0pp

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

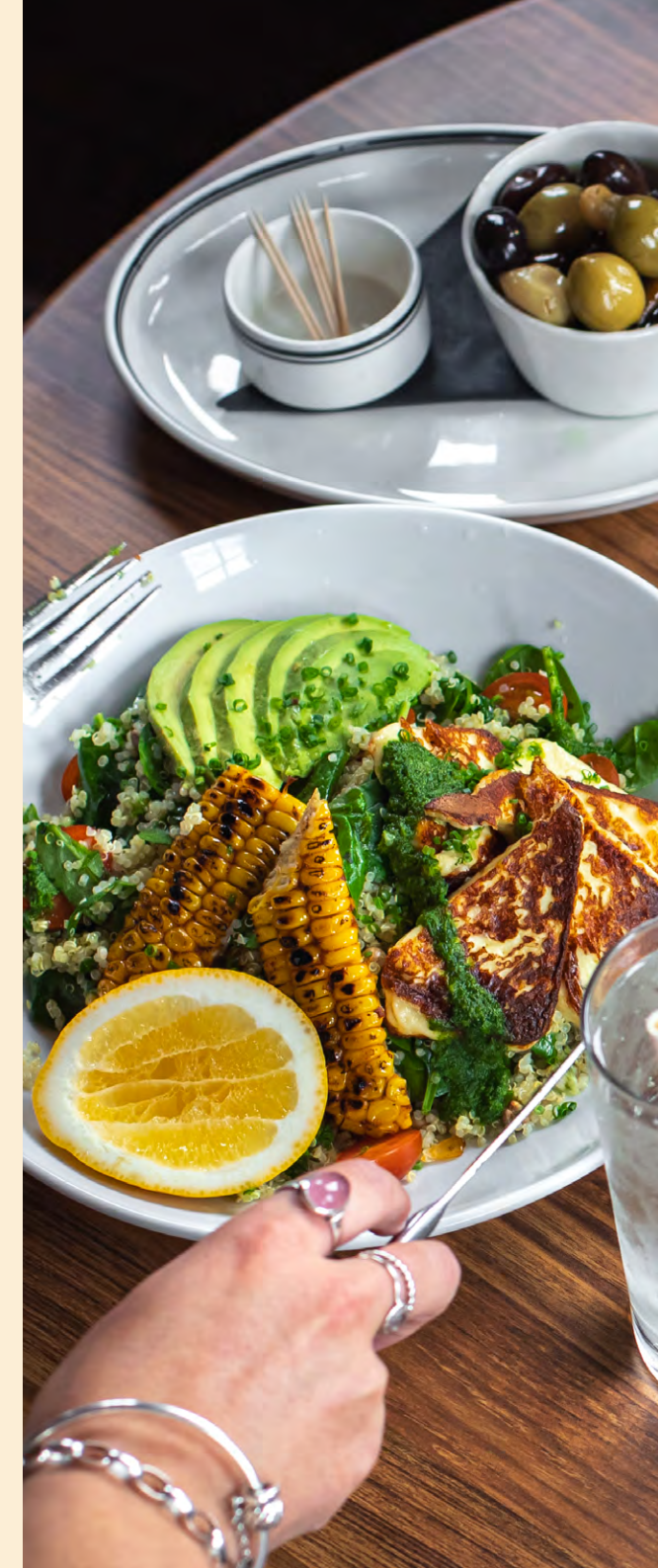
Butcher's Cut Steak Rotating cut of premium beef,
fries, café de Paris butter, red wine jus, charred
winter greens NGO

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



Beverage Selections



• OPTION 1 •

SPARKLING

Brancott Estate Brut Cuvée | Marlborough 200ML **16.0** | BTL **42.0**

Mionetto Prestige Prosecco | Italy 200ML **18.0** | BTL **59.0**

WINE

Four Bandits | Sauvignon Blanc, Chardonnay, Merlot | Hawke's Bay REG **11.5** | LRG **17.0** | BTL **48.0**

Babydoll | Rosé, Pinot Gris | Marlborough REG **12.5** | LRG **18.5** | BTL **53.0**

Babydoll | Pinot Noir | Central Otago REG **14.0** | LRG **22.5** | BTL **65.0**

DRAUGHT BEER 9.5-14.0

Tui | **Export** Gold, 33, Ultra | **Monteith's** Golden Classic, Golden Light 2.5% | Murphy's Irish Stout

*Please note The Leg Room is limited to: Heineken, Tiger, Tui, Monteith's Golden Classic and Crushed Apple Cider on tap.

BOTTLED BEER & CIDER 9.0-11.0

Heineken | Heineken 0.0% | Sol | Monteith's Golden Light 2.5%
Export Citrus Lemon 2.0%

Orchard Thieves Cider Peach & Passionfruit, Apple Lower Sugar

SPIRITS 11.5-13.0

Finlandia Vodka, City of London Gin, Havana 3 yo Rum,
Early Times Bourbon,
Whyte & Mackay Whiskey, El Jimador Blanco Tequila

All non-alcoholic options available



• OPTION 2 •

SPARKLING

Mionetto Prestige Prosecco | Italy 200ML **16.0** | BTL **59.0**

Cloudy Bay Pelorus Brut | NZ BTL **75.0**

WINE

Oyster Bay Sauvignon Blanc | Hawke's Bay REG **13.0** | LRG **19.5** | BTL **57.0**

Oyster Bay Chardonnay | Hawke's Bay REG **13.0** | LRG **19.5** | BTL **57.0**

Tohu Manaaki Pinot Gris | Marlborough REG **13.0** | LRG **19.5** | BTL **58.0**

Tohu Manaaki Rosé | Marlborough REG **13.0** | LRG **19.5** | BTL **57.0**

Rabbit Ranch Pinot Noir | Central Otago REG **16.0** | LRG **26.5** | BTL **74.0**

DRAUGHT BEER & CIDER 9.5-14.0

All beer & cider in this category from option 1, plus;

Heineken, Heineken Silver | Tiger, Tiger Crystal Ultra Low Carb | **Tuatara** Interstellar IPA, Hazy Pale Ale

Monteith's Alcoholic Ginger Beer, West Coast Hazy IPA, Crushed Apple Cider

*Please note The Leg Room is limited to: Heineken, Tiger, Tui, Monteith's Golden Classic and Crushed Apple Cider on tap.

BOTTLED BEER & CIDER 9.0-11.0

Heineken | Heineken 0.0% | Sol | Tiger | Monteith's Golden Light 2.5%

Export Citrus Lemon 2.0%

Orchard Thieves Cider Peach | Apple Lower Sugar

SPIRITS 11.5-13.0

Absolut Vodka, Scapegrace Gin, Appleton Estate Rum, Maker's Mark Bourbon,

Monkey Shoulder Whiskey, Jose Cuervo 1800 Tequila

All non-alcoholic options available



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. Please note there is limited tap beer availability in The Leg Room and Cider Bar.

Party Extras



Kids Parties

We've got the little one's birthdays covered with the ability to organise everything from a face-painter, balloon artist & bouncy castle to make your child's party the 'best birthday ever'. With private access to The Leg Room, bouncy castle, projector screen & your own bartender to keep the parents 'hydrated'.

EVENT ADD ONS:

- + Bouncy Castle -
- + Face Painting 200.0/hr
- Speak to us about adding this to your next kids event.
- + Balloon Artist 200.0/hr

Speak to our Sales & Events Manager for more event suggestions or a full quote for our kids' celebrations.



GENERAL INFO

FOOD

All bookings of 30 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.

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.

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.

FAQS

Are we allowed a band or DJ?

We often have live music and DJs which can accompany your event. For our private event spaces and full venue bookings, 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.

Can we decorate the venue?

Yes, however decorations must be taken down 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 \$10 applies.

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?

Yes, there are over 50 free on-site carparks.

Can we bring children?

We are a family friendly bar, with minors permitted until 11pm when accompanied by their parent or legal guardian. We have a playground, sandpit, trampoline and cartoons playing all day for kids. Please note, we do occasionally hold R18 events.

Do you provide AV?

Yes we have LCD screens throughout the venue, sound systems in our private rooms and multiple projector screens available for us.

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

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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.

