



FUNCTIONS AT

EMPIRE TAVERN



Welcome to Empire Tavern

Dating back to 1875, The Empire stands as a timeless Auckland establishment, beloved as a quintessential watering hole.

Our dedication revolves around our patrons, aiming to deliver top-notch service alongside a delicious array of modern cuisine.

Get in touch with our event team to plan your function today in one of our versatile event spaces.

events@empire.co.nz | +64 9 373 4389
137 Victoria Street West, Auckland, 1010



Function Spaces	03
Menus	05
General Info	13

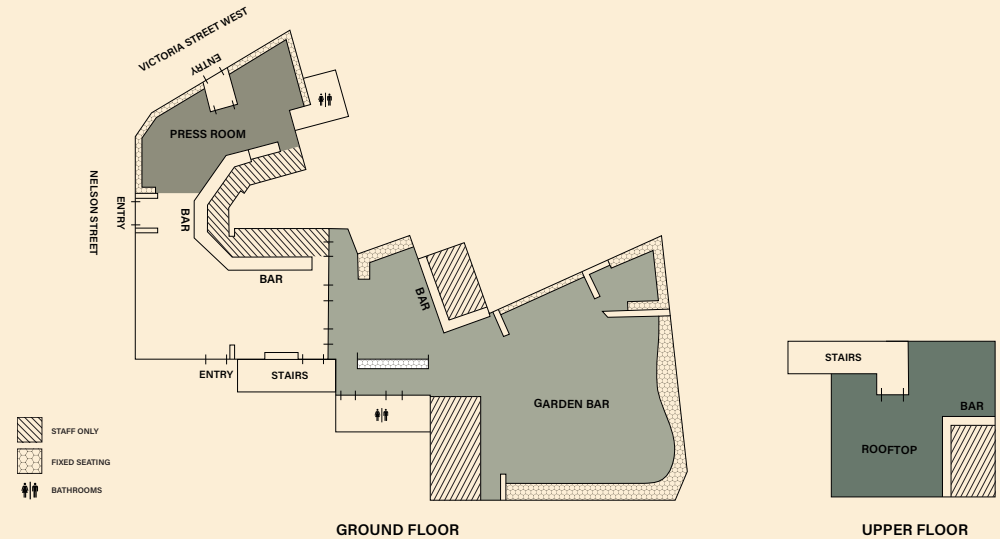


Function Spaces



Space	Cocktail	Seated
Garden Bar	250	170
Rooftop	50	30
Press Room	60	35

If you're popular and have more people coming to your event than the numbers above, just ask – we can combine spaces and make something work just for you.





Garden Bar

Our Garden Bar offers an inner-city oasis which can be used in part for smaller functions or closed off as an exclusive space for larger groups. This area has its own private bar and semi-retractable roof for those warm summer days and evenings. Private AV use and screens available.

Cocktail _____ 250
Seated _____ 170



Rooftop

Escape the urban jungle with our fully private rooftop bar. Equipped with large umbrellas, this fully open-air area is wet-weather dependent.

Cocktail _____ 50
Seated _____ 30



Press Room

Great for smaller get-togethers, meetings or cocktail functions. Can be closed off for private use. Separate entrance and bathrooms.

Cocktail _____ 60
Seated _____ 35

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

Sticky Pork Belly Bites
Gochujang BBQ glaze,
chilli, sesame seeds

Salt & Pepper Squid
garlic aioli, fresh lemon

Chicken Wings
Red-Hot buffalo sauce,
ranch, pickle spears

**Glazed Pork & Wagyu
Brisket Meatballs**
smoky herb butter jus,
mustard cream,
cheddar dust

Korean-Fried Cauliflower
Korean BBQ sauce,
pickles v

Buttermilk Fried Chicken
honey sriracha, ranch,
garden pickles

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

Dumplings
bok choy & mushroom v
OR prawn, citrus soy,
chilli crisps

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)

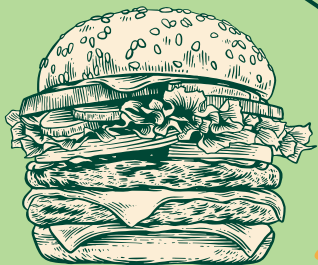
pork & wagyu meatballs, chicken & spring onion, pork belly & flame-grilled
peppers served with Swedish mustard sauce & green tahini **65.0**

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

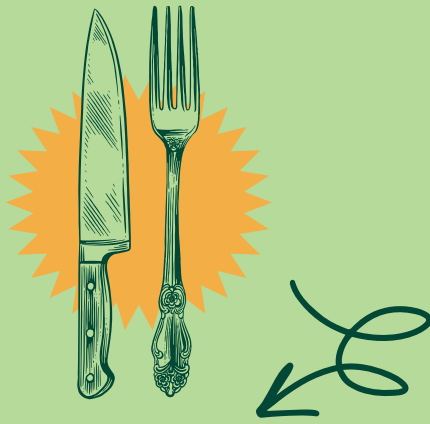
The Cluckerson crispy fried chicken, American cheese, chipotle mayo, ranch, sweet & spicy pickles, lettuce

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





Grazing Table

23.0pp

Minimum of 10 guests



A selection of cured meats, pickled veg, local cheeses, dried fruit, quince jelly, grapes, crackers, flatbread, hummus, marinated artichoke hearts, romesco, feta, sun-dried tomatoes, cucumber, dukkah and olives NGO

(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

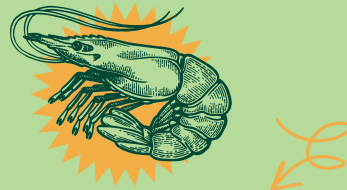
ADD shared entrée +18.0pp

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

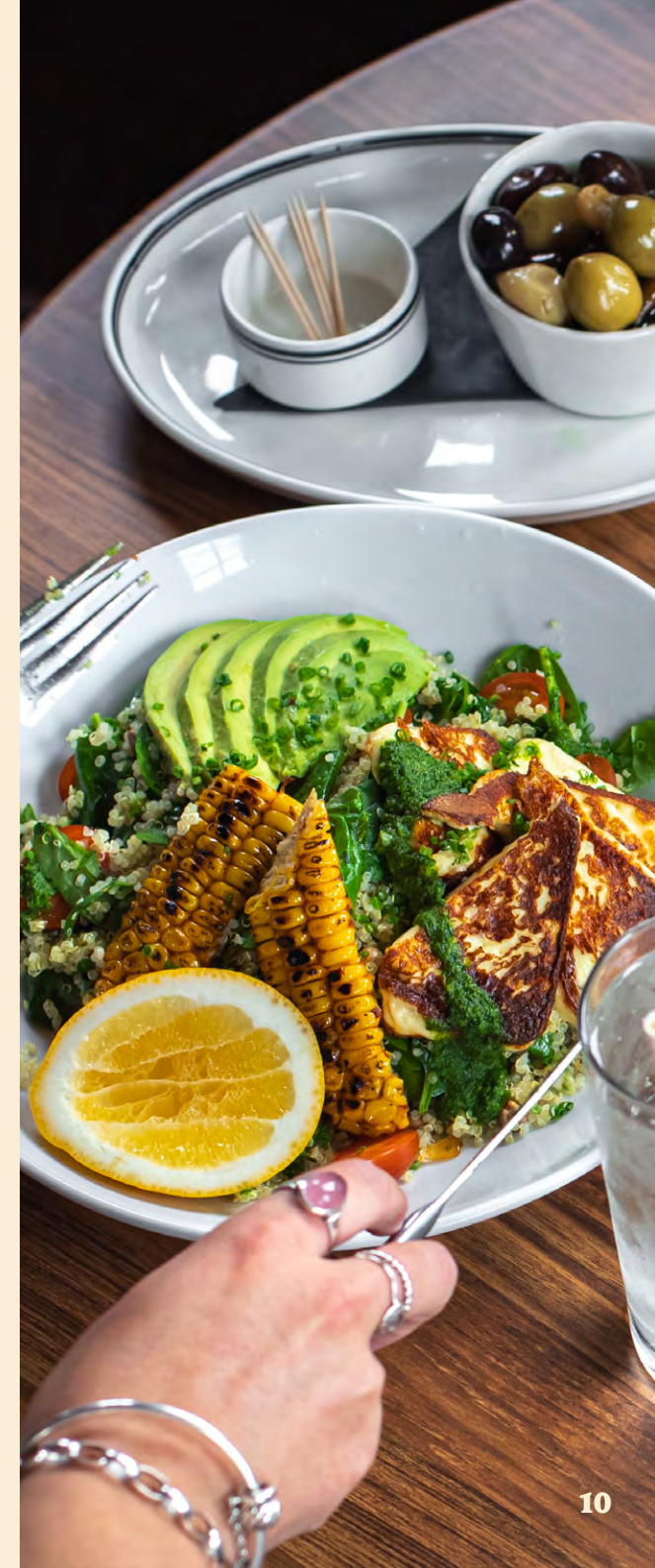
Butcher's Cut Steak Rotating cut of premium beef,
fries, café de Paris butter, red wine jus, charred
winter greens NGO

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 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 4am, 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?

Metered parking is available on Graham and Hardinge Street (free after 6pm and on Sunday). There is also a Tournament Carpark at 19 Nelson Street, the first driveway on the left after driving past Empire Tavern on the corner.

Can we bring children?

Our supervised licence allows children to be on the premises until 10pm under the condition they are accompanied by a parent or guardian.

Do you provide AV?

Audio and visual inputs are available in all of our event spaces, with TVs in all areas and projectors available in the Garden Bar.

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.

