



FUNCTIONS AT

THE GREEN MAN...



Welcome to The Green Man

The iconic Green Man Pub, situated on the corner of Victoria Street and Willeston Street, has provided fun and friendly mayhem to Wellington CBD for more than a decade!

The classic Green Man Pub and our modern cocktail lounge offer a brilliant combination of spaces to suit any calibre of event you may have in mind. Irish parties, Christmas parties, any old party; live music, exciting DJs, charity nights, quiz nights, wine clubs, you name it, we do it!

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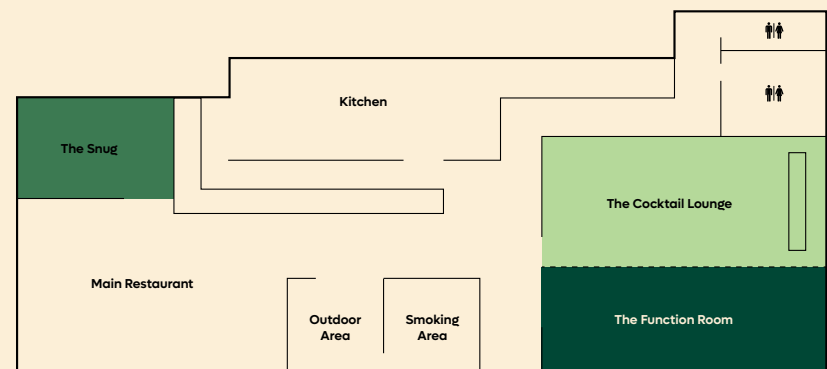
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Function Spaces



Space	Seated	Standing
Cocktail Lounge	60	130
Cocktail Lounge - Semi Private	25	45
The Snug	20	30





Cocktail Lounge

Mingle in style in The Cocktail Lounge, our versatile new function room perfect for private parties, work events, networking and product launches. The space now features a mix of luxury seating, elegant bar leaners and cozy booths. You will have your own fully fitted private bar and bartender for the evening, as well as sound system, microphones and projector. The furniture can be rearranged to suit your needs or cleared to make a full dancefloor, and you are welcome to bring a DJ. The room is fully separated from the rest of the venue, offering a truly private experience in the heart of the city.

Seated _____ **60**
Standing _____ **130**



Cocktail Lounge - Semi Private

For smaller groups we offer semi private bookings of the Cocktail Lounge, perfect for up to 45 standing or 25 seated. You can keep the space open to enjoy the vibrant atmosphere, or we can close it off with a curtain for more formal events.

Seated _____ **25**
Standing _____ **45**



The Snug

Indulge in semi-private dining or drinks in The Snug, an exclusive elevated area. Whether you're seated for a meal or socialising with drinks and nibbles, this space offers a unique blend of exclusivity and connectivity to our lively venue. Plus, you can catch your favourite sports on your own TV!

Seated _____ **20**
Standing _____ **30**

How much do I need?



Light Bite – \$10-15pp

Something More – \$15-20pp

Feed Me – \$30+ pp

Share Plates

• 24 pieces for 67.0 / 40 pieces for 115.0 •

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

• 125.0 per platter | Serves 10-12 guests •

Veg & Dip VG|NGO|DF

hummus, romesco, corn ribs, sundried tomato, veg crudites, olives,
marinated artichoke hearts, dukkah, grilled flatbread

Cheese Glorious Cheese V|NGO

NZ award winning cheeses, assorted crackers, quince jelly, grapes

Meat Mate NGO|DF

assorted meats, cold cured salmon, roasted red peppers,
marinated olives, pickles, tomato chutney, crostini

Fried NGO|DFO

fried buffalo chicken tenders, corn bites with basil mayo, cauliflower
popcorn, Korean pork belly bites, fries, tomato ketchup, aioli,
vegan Sriracha mayo

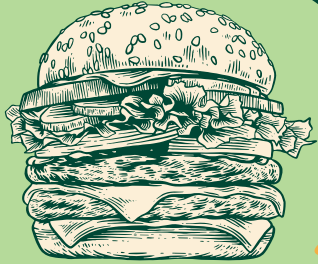
Seafood NGO|DFO

smoked salmon poppers, prawn dumpling with soy chili, spiced fish bites
with daikon, fried calamari rings, prawn twisters, gochujang mayo, aioli,
house pickles

Sweet Treats

chocolate brownie, raspberry whipped mascarpone tarts, cheesecake
bites, chocolate dipped profiteroles, mini-pecan pie with caramel
sauce, fruit compote, berries, fruits **VGO|NGO**

(V) vegetarian | (VO) vegetarian optional | (VG) vegan | (VGO) vegan optional | (NGO) no gluten optional |
(DF) dairy free optional | (DFO) dairy free optional



Sliders

• 20 for 124.0 •

Cheeseburger brisket patty,
American cheese, special sauce,
ketchup, sweet & spicy pickles **NGO**

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

The Hallouminati grilled halloumi,
house-made vegan patty,
American cheese, special sauce,
sweet & spicy pickles, ranch,
red onion **V|VGO|NGO**

Crispy Pork Belly slaw,
chipotle mayo, chilli crisp,
American cheese **DFO|NGO**

(V) vegetarian | (NGO) no gluten optional





Pizza Slabs

15 pieces for 57.0

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

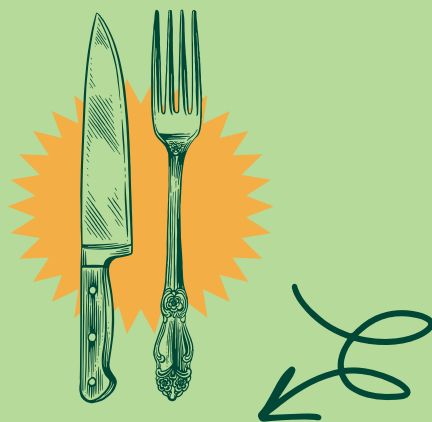
Margherita tomato, mozzarella,
basil (V)(NGO)(DFO)

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

Chicken & Bacon onion, capsicum, rocket,
parmesan, ranch dressing (NGO)(DFO)

Super Supreme pepperoni, bacon,
pork belly, pineapple, red onion green
capsicum, olives, mozzarella (NGO)(DFO)

(V) vegetarian | (NGO) no gluten optional



Grazing Table

• 23.0 pp •

Minimum of 30 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 VGO|NGO

(NGO) no gluten optional





Banquet Menu



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\NGO\DFO

Shared Entrée +20.0pp

Served to tables

Buttermilk Fried Chicken honey sriracha, ranch,
garden pickles NGO

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

Lemon Ricotta Verde green tahini roast carrots,
pumpkin seed crunch V\NGA

Mains

All served family sharing style on large plates to the table

Market Fish oven-roasted, cherry tomato sauce,
olives, fragrant herbs, pumpkin seed crunch NGA\DF

Roast Lamb Shoulder mint chimichurri, pea tendrils,
crumbled feta, jus NGA\DFO

Free-Range Chicken Breast smoky herb butter jus,
mustard cream NGA\DFO

Roast Sirloin roast red onions, red wine jus NGA

Crispy Pork Belly caramelised granny smith apple,
watercress, onion & cider jus NGA\DF

Green Tahini & Toasted Buckwheat roast carrots,
lemon ricotta verde, winter leaves, pumpkin seed
crunch V\VGO\NGA

SIDES



Green Salad lemon dressing VG\NGA

Wilted Seasonal Greens dukkah, olive oil
V\VGO\NGA

Roast Potatoes garlic and herb butter
V\NGA\DFO

Shared Dessert +10.0pp

Chefs selection of sweet treats V\VGO\NGO



SET MENU ONE

• 37.0pp •

Includes bread & olives
to begin + main

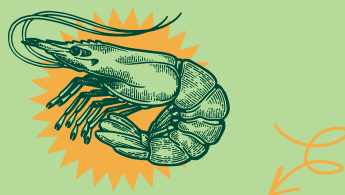
ADD shared entrée +15.0pp

ADD shared dessert +10.0pp

To Begin

House Focaccia & Spreads V|VGO|NGO

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



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|VGO|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 NGO|DF

Cheeseburger 150g brisket patty, American cheese,
special sauce, ketchup, sweet & spicy pickles, milk bun,
fries VGO|NGO

Green Tahini Bowl roast carrots, lemon ricotta verde,
winter leaves, toasted buckwheat, pumpkin seed
crunch V|VGO|NGA



Shared Dessert

Chef's Selection Platter including brownies,
tarts, and slices

SET MENU TWO

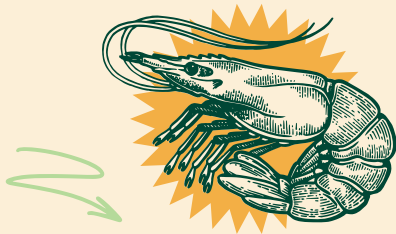
• 69.0pp •

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

To Begin

House Focaccia & Spreads VGO|NGO

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



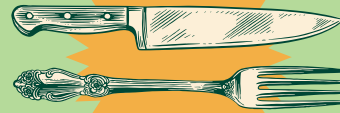
Shared Entrée

Buttermilk Fried Chicken honey sriracha, ranch,
garden pickles

Korean-Fried Cauliflower Korean BBQ sauce,
pickles V|VGO|NGO

Sticky Pork Belly Bites Gochujang BBQ glaze, chilli,
sesame seeds NGO|DFO

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|VGO|DFO

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

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





GENERAL INFO

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. Our kitchen and suppliers work with a variety of ingredients, and while we take great care to avoid cross-contamination, we cannot guarantee the absence of allergen traces. Please confirm any dietary requirements when booking so we can accommodate you with suitable options or suggestions.

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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 tab

You may subsidise your bar tab to any amount (we suggest \$5 per beverage). Speak with your event manager to discuss the best option for your budget.

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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, 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?

You can bring in your own DJ or band, or play your own music in The Cocktail Lounge.

What time does the bar close?

We are licenced until 3am, 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 set up 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 licence, this is not possible.

Do you charge a cakeage fee?

You may bring a cake as part of your event at no additional cost. A cakeage fee will apply if the chef is required to prepare the cake for serving (i.e. cutting, plating).

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?

There is street parking along Victoria Street as well as private parking nearby.

Can we bring children?

Minors are welcome on the premises, but must be supervised at all times.

Do you provide AV?

Yes. Only available in the Cocktail Lounge.

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.

