



MASTER KONG

SYLVIA PARK – FUNCTION PACKAGE





Discover Master Kong, your ultimate Asian fusion destination nestled in the heart of Sylvia Lane. Step into our hidden gem, where the ambiance feels like a tranquil escape amidst lush greenery and bamboo. Our warmly lit spaces are designed to welcome you with open arms, offering versatile seating options and a relaxed atmosphere. Whether you're seeking a secluded corner for an intimate gathering or a vibrant spot for a lively event, Master Kong provides the perfect blend of serenity and excitement.

CONTACT US TODAY

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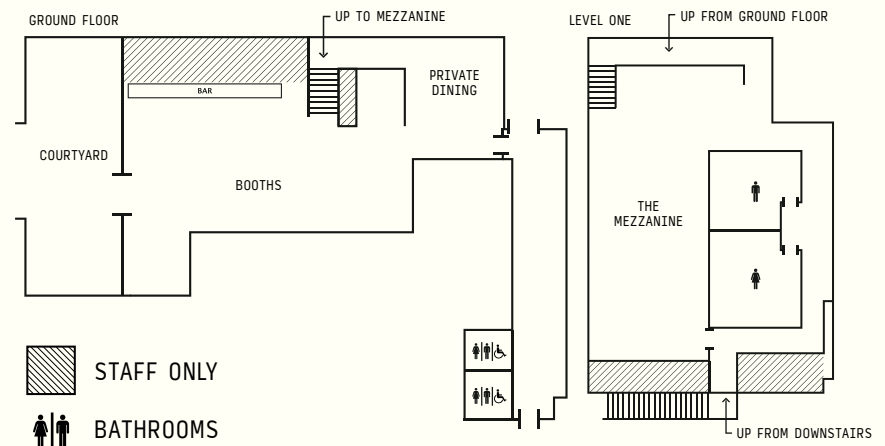
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EVENT SPACES

SPACE	COCKTAIL	SEATED
Courtyard	50	32
Private Dining	–	20
The Booths	–	18
The Mezzanine	60	50

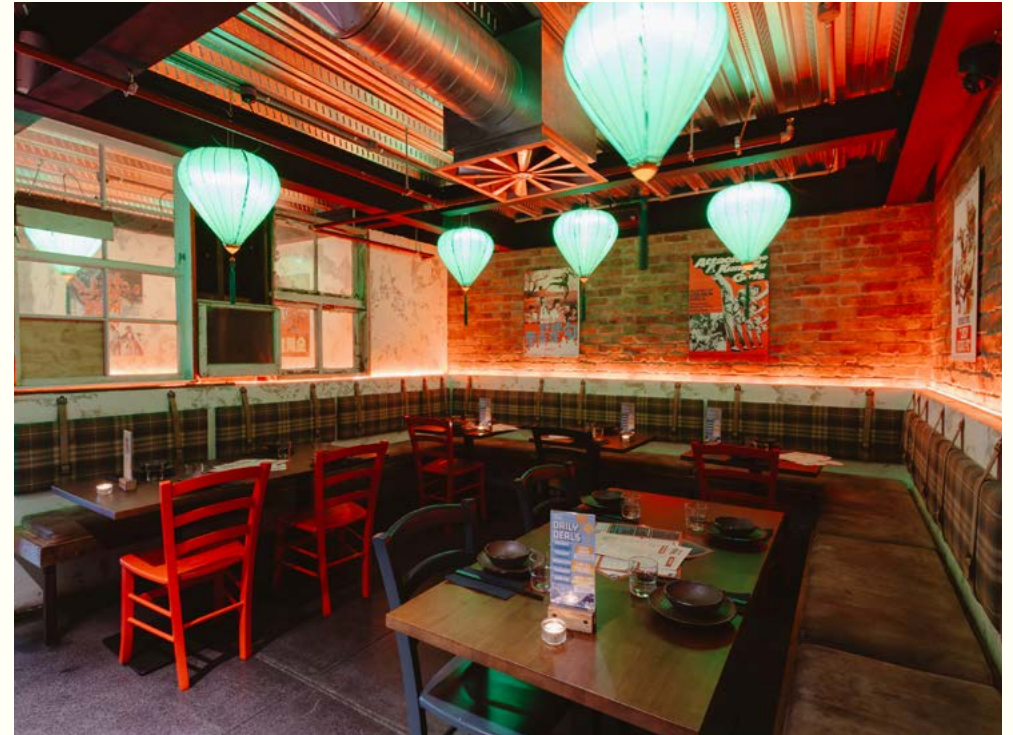




COURTYARD

Soak up the sun in our outdoor courtyard, positioned conveniently right at the entrance it provides prime views of Sylvia Lane. Featuring high-top tables, it's the perfect spot for cocktails or casual gatherings. With a lively atmosphere and great people-watching opportunities, this space lets you enjoy the best of the action while relaxing in true Master Kong style.

COCKTAIL ————— **50**
SEATED ————— **32**



PRIVATE DINING

For a more intimate experience, our private dining offers a unique space that is tucked away from the hustle and bustle of the bar. Perfect for special occasions and small group gatherings, this room combines privacy with still being able to soak up lively atmosphere that Master Kong is known for.

SEATED ————— **20**



THE BOOTHS

Our centrally located booths are nestled right between the bustling kitchen and vibrant bar. Here, you're perfectly placed to soak up the energy of Master Kong, as the aromas and chatter transport you to the lively streets of Asia's iconic night markets. With dim lighting and intimate seating, the booths are the perfect spot for small groups to experience a feast of flavours and fun, right in the middle of it all.

SEATED ————— 18



THE MEZZANINE

Take your event up a level with our mezzanine, an exclusive upstairs space that overlooks the lively energy below. Perfect for larger gatherings, this area can be hired exclusively, offering a unique setting for birthdays, corporate events, or milestone occasions. With its spacious layout, experience the vibrant charm of Master Kong's mezzanine.

COCKTAIL ————— 60
SEATED ————— 50



MENU



SHARING STYLE

\$75 PER PLATTER

COMPLIMENTARY Prawn crackers, salt n vinegar, togarashi DF

PLATTER OPTIONS

CHEESEBURGER WONTONS

beef mince, cheddar, pickles, smoky burger sauce (30pc)

CRISPY CALAMARI

Sichuan Peppercorn Dressing, coriander, wasabi mayo (25pc) NGA/DF

SRIRACHA HONEY FRIED CHICKEN THIGH

ginger soy marinated, chilli glaze, pickled carrot, soy ranch, sesame seeds (25pc) NGA/DFO

STEAMED PRAWN AND CHIVE SHU MAI

yuzu sweet soy, chilli thread, chive (18pc) DF

FRIED MUSHROOM DUMPLING

truffle oil, black vinegar ginger dressing, parmesan (25pc) V/VGO/DFO

PORK & CABBAGE DUMPLINGS ginger honey soy, crispy shallots, chives DF

ROASTED CAULIFLOWER BAO

lemongrass, pickled carrot, mint, coriander, lime pepper mayo (10pc) V

SRIRACHA CHICKEN BAO

sweet spicy sriracha sauce, pickled yellow daikon, coriander kewpie (10pc)

CRISPY PORK BELLY BAO

sweet soy glaze, shredded cabbage, chilli mayo, sesame seed (10pc)

SWEET TREATS

MANGO STICKY RICE CUPS

mini tart cups, mango, coconut cream, sesame (10pc) V

YUZU MERINGUE TARTLETS

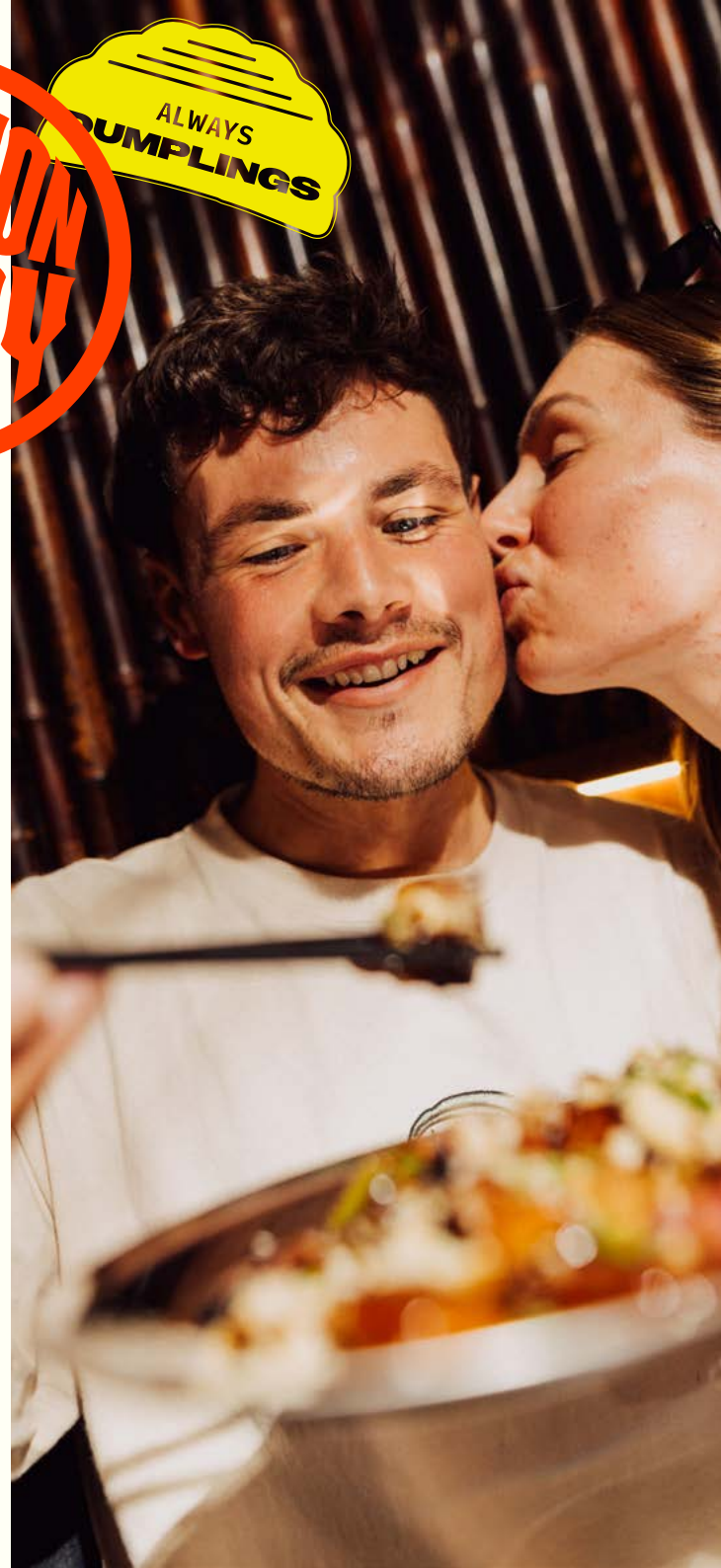
yuzu citrus curd, torched meringue (10pc) V

CHOCOLATE CARAMEL SLICE

miso caramel, chocolate ganache (10pc) V/NGA

SEASONAL FRESH FRUIT PLATE

passionfruit curd, mango coconut sauce 45.0 V/VG/DFO





KONG FEED ME

**\$59PP FOR GROUPS OF 4 OR MORE
ALL TO SHARE KONG STYLE FOR THE TABLE**

TO START

PRAWN CRACKERS salt n vinegar, togarashi V/DF

GARLIC BUTTER EDAMAME wok fried, garlic miso butter, soy, togarashi V

PRAWN AND CHIVE SHU MAI yuzu soy, chilli thread

FRIED MUSHROOM DUMPLING truffle oil, black vinegar ginger dressing, parmesan V/DFO

AND THEN...

SWEET & SOUR PORK pork belly ends, Chinese sausage, sweet and sour reduction, charred pineapple, peppers, lime, ginger, jasmine rice NGO/DF

KONGS SIGNATURE STREET PAD THAI wok blistered rice noodles, chicken, tamarind, dried shrimp, pickled radish, chili jam, garlic chives, crisp bean sprouts, roasted peanuts, crispy shallots, lime VO/VGO/NGA/DF

BLACK GARLIC & MUSHROOM FRIED RICE, wok seared mushrooms, black garlic, Asian herbs, crispy shallots, ponzu dressing V/VGO/NGA/DFO

WOK FRIED SEASONAL GREENS market greens tossed with garlic, sesame, yuzu soy dressed VG/NGA/DF

SMASHED SICHUAN CUCUMBER SALAD cucumbers, garlic, vinegar, sesame oil V/NGA/DF

ADD DESSERT +15.0

MANGO STICKY RICE coconut milk, mango, coconut finish, mango sorbet VG/NGA/DF

CHOCOLATE MOLTEN LAVA BUN Vietnamese espresso cream, vanilla ice cream V

V vegetarian | VO vegetarian optional | VG vegan | VGO vegan optional | NGA no gluten added | NGO no gluten optional | DF dairy free | DFO dairy free optional

FOOD ALLERGIES? Please advise your wait person of any allergies prior to ordering and our kitchen Ninjas will do their best to appease to your needs. While we take as much care as possible, we cannot always guarantee that trace elements may not be present.

BEVERAGES

BAR TAB

You can specify the range of beverages available + 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.

PICK 'N MIX

Create your own beverage offering for your guests from our full beverage menu.

OPEN BAR

For those who want the full hurrah – all beer, cider, wine and spirits available. Please let us know if there are any specialty items you would like or beverages you would like to exclude.

SUBSIDISED BAR TABS

Unfortunately, we are unable to provide this option, however please speak with us to discuss options which may suit your budget.

CASH BAR

Guests purchase beverages as they require from our full beverage menu.

COCKTAIL MASTERCLASS

\$60 per person, includes 4 cocktails

From the mesmerising blend of flavours to the theatrical presentation, immerse yourself in the spirit of the islands as you shake, stir, and sip your way through a masterclass of tropical delight. Whether you're a seasoned cocktail enthusiast or a curious beginner, our masterclass promises an adventure in mixology that will transport you to paradise with every sip. Get ready to unleash your inner bartender and let the tiki vibes flow!

Cocktail options

Piña Colada

Mojito

Espresso Martini

Pornstar Martini

Whisky Sour

Gin Sour

Negroni

Old Fashioned

Bloody Mary

Gin/Vodka Martini



ALL YOU CAN
YUM CH
SEE WEB FOR INFO

WHY NOT MAKE IT A
**SOJU
BOMB**
SPICE UP YOUR
BEER GAME

DROP  IN



INFO

A yellow circular logo featuring a stylized sailboat. The text "TWISTED • MAS" is at the top and "• FRESH • T" is at the bottom.

**ALWAYS
DUMPLINGS**

GENERAL INFO

FOOD

All seated events of 15 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. You can create your own beverage offering for your guests from the full menu, chat to our team to organise this.

Bar Tab

You can specify the range of beverages available + 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.

Can we have a subsidised bar tab?

Unfortunately, we are unable to provide this option, however please speak with us to discuss options which may suit your budget.

FEES

Deposits + Minimum Spends

Complimentary venue hire is inclusive with all events; however, deposits + minimum food + beverage spends may apply + are quoted based on event space, date + number of guests.

Guest Numbers

Minimum guest numbers + catering requirements are required no less than 7 working days prior to your event date. Final event payment is due on the event date + 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? 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 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 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.

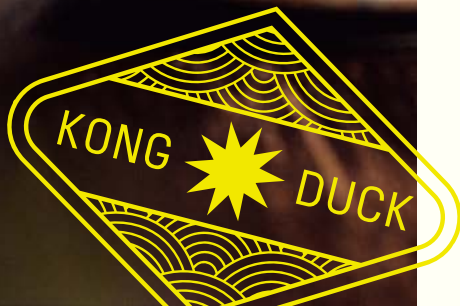
Can you cater to dietary requirements? Yes, please refer to our event menus for more information.

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, car parking is available near Sylvia Lane at Sylvia Park Shopping Centre. The best areas to park for easy access are Carpark 5 or Carpark 8A.

Can we bring children? Our supervised licence allows children to be on the premise until 9:30pm under the condition they are accompanied by a parent or guardian.

Do you provide AV? Audio and visual equipment are not supplied, please chat to our team if you would like to discuss bringing your own.



WANT \$1 BACK FOR EVERY \$10 YOU SPEND?

Join Star Social & earn 10% back as Star Points,* redeemable on food and drink at over 50 bars, pubs & restaurants across the North Island, including right here at Master Kong.

1. Download the Star Social app, or visit stargroup.nz/rewards to register
2. Verify your account
3. Scan your ID in the app or provide your phone number to staff before paying to earn Star Points

View locations and find out more at stargroup.nz/rewards



*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.



ALWAYS
DUMPLINGS