



BAR AND EATERY

COENE'S

ORIENTAL PARADE

F U N C T I O N S



WELCOME TO COENE'S

Wellington's most sought-after waterfront destination for any function or celebration.

Discover the perfect blend of breathtaking views and exceptional cuisine, crafted with the freshest New Zealand ingredients and a stunning open deck that overlooks the harbour. We invite you to bask in the sunshine, cozy up under the stars, or relax and unwind inside while enjoying excellent food and drink and even better company.

Get in contact with our team today
stargroup.nz/functions-events/coenes

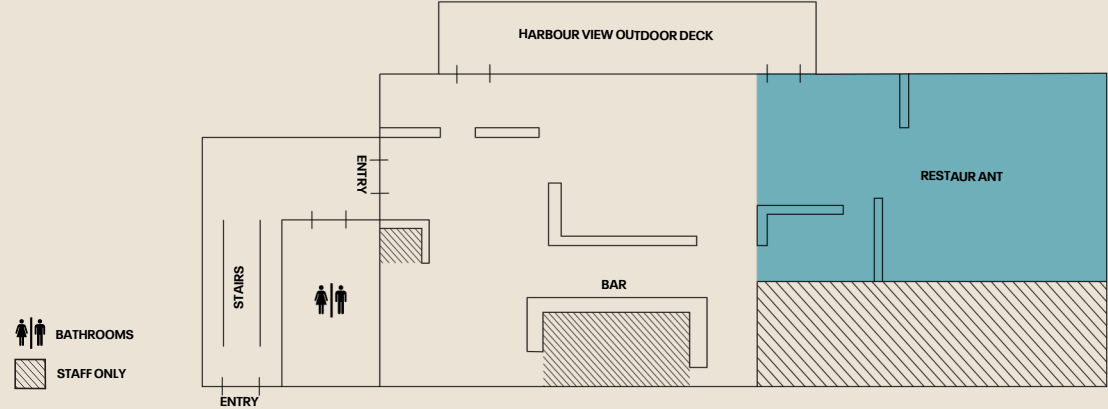
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FUNCTIONS SPACES

SPACE	COCKTAIL	SEATED
Restaurant	50	40
Full Venue	130	85





RESTAURANT

Dine in style and delight your guests in our sophisticated restaurant area. With stunning waterside views and lots of natural light, this space provides a serene and elegant backdrop which is perfect for intimate gatherings, special celebrations, or business meet ups. You'll be spoilt for choice with our grazing tables, platters and set menus. But whatever you decide, we'll take care of all the details to create an unforgettable experience.

COCKTAIL ————— 50
SEATED ————— 40



FULL VENUE

You and your party can enjoy exclusive use of the entire venue, including our outdoor decking area. Whether you're hosting a cocktail and canapés style gathering or a more formal seated dinner, our open space offers the versatility to cater to whatever you need. Set the mood and create the perfect atmosphere with the use of our in-house AV system and microphone for those important speeches, awards and thank yous!

COCKTAIL ————— 130
SEATED ————— 85

A detailed view of a gourmet charcuterie board. The board is a round wooden platter filled with an assortment of foods. At the top, there are several slices of cured meats, including salami and prosciutto. To the left, there are slices of yellow cheese and a small bowl of dark, chunky dip. In the center, there are clusters of purple and green grapes, along with slices of pineapple and other fruits. To the right, there is a large wedge of blue cheese and more slices of cured meats. In the foreground, there are two small bowls of red, chunky dip. The background shows a dining table with glassware and other items, suggesting a restaurant or bar setting.

MENUS



SIT DOWN + FORMAL EVENTS

SET MENU

Prices are based on a minimum of 40 guests.
Includes shared sides.

2 Courses - 65pp

3 Courses - 75pp

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Our team of talented chefs are happy to create a more
tailored menu specific to your needs.

ENTRÉE

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Warm Breads and Dip

Assorted breads, hummus, truffle butter, olives

Grilled Miso Cauliflower VG/NGA

Mint labneh, pickled onion

Green Lip Mussels NGO

Thai coconut sauce, greens, peanuts

Crispy Calamari NGA/DF

Spicy mayo, charred lemon, fried quinoa

Chicken Popcorn

Pico de gallo, sriracha, coriander

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You could also start your function with some options from
our canapé menu. Please ask how pre-dine canapé works.

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MAINS

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Tomato Risotto V

Ratatouille, mascarpone, kale, parmesan

Market Fish

Tartare beurre blanc, silverbeet, chardonnay braised fennel

Pork Belly NGA

Cauliflower purée, berry jus, charred grilled carrots, lemon gel

Beef Cheek Ribs NGA/DF

Tri-pepper jus, broccolini, charred onion, roasted potatoes

Lamb Rump NGA/DF

Truffle mash, confit garlic, seasonal vegetables, jus

DESSERT

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Panna Cotta V

Berries, berry coulis, sorbet

Tiramisu V

Coffee, chocolate, Kahlúa

Cheese Selection V

Aotearoa cheese, house preserve, nuts, crackers

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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

.....o



BANQUET MENU

Prices are based on a minimum of 40 guests.

Includes choice of 2 entrées, 3 mains and 1 dessert - 75pp

ENTRÉE

Charcuterie Board

Cured meats, locally sourced cheese, pickles, olives, crackers

Bread & Dips

Assorted breads, hummus, romesco, olive oil

Smoked Chicken Salad NGA/DF

Avocado, vinaigrette, cos, walnuts

Kaffir Lime Prawns NGA/DF

Coconut emulsion, lemongrass

Crispy Calamari DF

Spicy pomodoro sauce

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

MAINS

Seafood Coconut Stew NGA/DF

Mixed seafood, mussels, clams

Baked Chimichurri Fish NGA

Olives, verdure, citrus butter

Sunday Roast Chicken NGA

Glazed carrot, herb-roasted potato, thyme mushroom, roast gravy

BBQ Pork Belly NGA

Grilled apples, seasonal vegetables, cider jus

Broccoli & Mushroom au Gratin V

Citrusy pangratatto, cheddar

DESSERT

Tiramisu V

Coffee, chocolate, Kahlúa

Carrot Cake V

Caramel sauce, crème Chantilly, vanilla ice cream

GRAZING TABLE

Minimum of 50 guests

1.2 m Table - 3,000

1.5m Table - 3,800

Cured Meats

Ham, brisket, salami, pepperoni, prosciutto

Cheese Selection

Cheddar, gouda, blue, brie

Fresh Bread & Dips

Sourdough, hummus, romesco, flavoured butter, fig & pear relish, quince paste

Olives & Pickled Bites

Olive misto, capers, gherkins, cucumbers, pickled vegetables, seasonal fruits

Mixture of Nuts

Grilled & Seasonal Vegetables

Full vegetarian + vegan table available on request.
No gluten optional and dairy free optional also available.

Additional costs apply

PLATTERS

MEAT PLATTER

Serves 6 NGO

85

- Selection of 3 meats
- Fresh bread & dips
- Olives & nuts

CHEESE PLATTER

Serves 6

85

- Selection of 3 cheeses NGA
- Crackers V
- Olives & nuts V
- Pickles & seasonal fruits V

FRIED PLATTER

Serves 6 NGA/DF

75

- Fried chicken NGA/DF
- Salt & pepper squid NGA/DF
- Polenta fries NGA
- Fries V/VG/NGA/DF

SEAFOOD PLATTER

Serves 6 NGO

85

- Baked mussels DF
- Crispy calamari NGA/DF
- Fish ceviche
- Prawn cocktail
- Breads & dips v

VEGGIE PLATTER

Serves 6 VGO

75

- Olives V/NGA/DF
- Fresh bread with mezze hummus, labneh, crackers V
- Roasted & fresh seasonal vegetables V
- Seasonal fruits V/VG
- Mixture of nuts V

DESSERT PLATTER

Serves 6

75

- Cheesecake NGA
- Chocolate mousse V
- Carrot cake
- Eclairs 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

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 tab

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

FEEs

Deposits and 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. Payment is due on the date of the function unless the invoice option has been arranged prior.

All credit card payments will incur a 2% surcharge.

FAQs

Are we allowed a band or DJ? For our private full venue bookings, please talk to your function manager about supplying your own music.

What time does the bar close? We are licensed until midnight, 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 function. 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 function.

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 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 Oriental Parade.

Can we bring children? Our supervised licence allows anyone under 18 and accompanied by a parent or legal guardian up until 9.30pm. After this time we change to a restricted licence, meaning no one under 18 can be on the premises.

Do you have a dress code? We don't have a set dress code, so guests can wear whatever is appropriate for the occasion.

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 bars, pubs and restaurants across the North Island.

1. Download the Star Social app, or visit stargroup.nz/rewards to
2. register Verify your account
3. Redeem Star Points for food or drink at over 40 bars, pubs & restaurants

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.

