

LATITUDE 37

LATITUDE 37

FUNCTION
PACK



LATITUDE

You'll find us in the heart of Mount Maunganui, open for lunch, dinner and everything in between. From celebrating a milestone to planning a corporate function, we have the space for you. The option is yours whether you dine inside or relax in the privacy of our boardroom or courtyard oasis.

Our carefully curated menus can be tailored to meet your function needs. Offering a unique mix of set dining and sharing plates.

Let our family take care of your family.

Get in contact with our team today
stargroup.nz/functions-events/latitude-37

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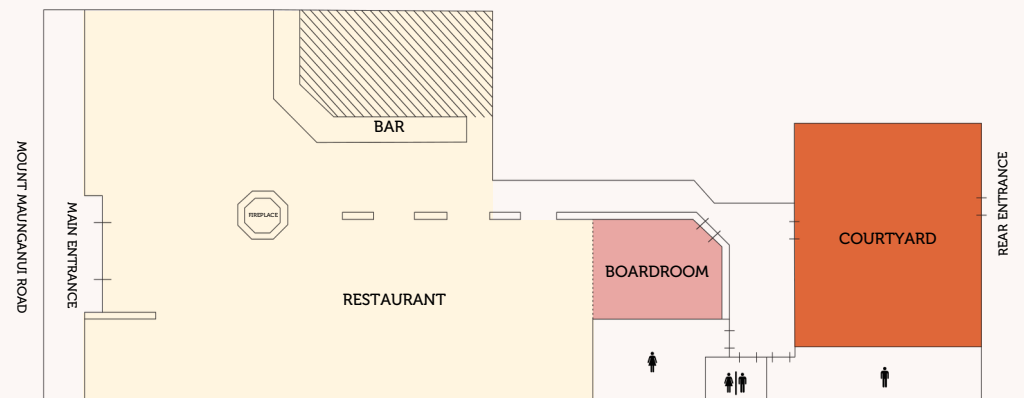
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FUNCTION SPACES

SPACE	COCKTAIL	SEATED
Boardroom	-	18
Courtyard	70	40
Full Restaurant	-	150





BOARDROOM

From meetings to dining experiences, our boardroom offers both choice menu and alternate drop menu options with no minimum spend requirement for private hire.

SEATED ————— 18



COURTYARD

Whether it's a relaxed affair under the stars or a lively mingling session, our courtyard provides the perfect backdrop for memorable functions, where you can enjoy both private and non-private options tailored to your needs. Choose from a choice menu, alternate drop menu, or platter sharing options.

COCKTAIL ————— 70

SEATED ————— 40



FULL RESTAURANT

Our vibrant restaurant, available for full hire. Indulge in our alternate drop menu, tailored to your preferences. Whether it's an intimate gathering or a grand celebration, our restaurant provides the perfect setting for every type of function.

SEATED ————— 150

GOOD FOOD



FUNCTION *menus*

WALK & FORK

Canapés

3 OPTIONS 1 hot, 1 cold, 1 sweet — 22.5 pp

5 OPTIONS 2 hot, 2 cold, 1 sweet — 37.5 pp

8 OPTIONS 3 hot, 3 cold, 2 sweet — 60.0 pp

HOT

Beer Battered Market Fish Goujons tartare, lemon ^{DF}

Marinated Chicken Skewers chimichurri mayonnaise, pickled vegetables ^{NGA}

Roast Pumpkin, Thyme & Feta Arancini truffle aioli, chives ^V

Salt 'n Pepper Squid citrus mayonnaise

Pork Belly Bites Korean BBQ sauce, chilli, sesame

Wagyu Meatballs smoky tomato sauce, pecorino

Southern Fried Chicken buttermilk ranch dressing, spring onions

Pulled Pork Sliders fennel slaw, chipotle mayonnaise

Jackfruit Sliders jalapeño slaw, pickles ^{VG}

Spiced Tofu Sticks satay sauce ^{VG}

Korean-Fried Cauliflower Korean BBQ sauce, pickled red onions ^V

COLD

Club Sandos | CHOOSE smashed egg & lettuce, cheese & pickles
OR ham, cheese & mustard ^{VGO}

Sticky Pork Mini Baos pickle cucumber, radish

Kimchi Prawn Lettuce Cups baby gem, poached prawns, cucumber, Marie Rose sauce ^{NGA}

Kokoda Lettuce Cups marinated fish, coconut, chilli, coriander, citrus ^{NGA}

Focaccia Bruschetta whipped feta, tomato confit, basil, balsamic ^V

SWEET

American Chocolate Brownie Bites caramel sauce ^V

Mini Vanilla Cupcakes ^V

Festive Fruit mince pies ^V

Mixed Berry Pavlovas passionfruit curd ^{V/NGA}

Apple Crumble Shortcake Squares ^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

PLATTERS



LATITUDE 37 PLATTER

90.0

Focaccia, whipped garlic butter

House marinated olives

Southern fried chicken, buffalo sauce, pickled red onions,

Salt 'n pepper squid, Vietnamese green chilli dressing

Duck pâté, grilled sourdough, burnt orange marmalade

Ika Mata lettuce cups

ANTIPASTO PLATTER

90.0

House marinated olives & pickles

Italian cold deli cuts

Warm garlic focaccia bread

Hot-smoked salmon whip & horseradish cream

Burst cherry tomato salsa

Pickled vegetables

Bocconcini & basil pesto

SET MENU

Two courses \$72.0pp | Three courses \$89.0pp

FOR THE TABLE

Focaccia whipped garlic butter, sea salt, chives ^V

ENTRÉE

Duck Liver Pâté burnt orange marmalade, pickled grapes, pork crackling crumble, herb oil, crostini ^{NGO}

Roast Pumpkin, Thyme & Feta Arancini truffle aioli, chives ^V

Southern Fried Chicken buffalo sauce, buttermilk ranch, pickles

Ika Mata market fish, coconut & lime dressing, cucumber, chilli, crispy kumara matchsticks, red chilli oil ^{NGO/DF}

MAIN

Fish 'n Chips beer-battered market fish, house salad, fries, tartare sauce

Twice-Cooked Pork Belly apple & shaved fennel, paprika yoghurt, pickled grapes, Anna potatoes, pork crackling crumble, rosemary jus ^{DFO}

Grilled NZ Lamb Rump spiced couscous, grilled courgette, rocket, minted labneh, harissa chermoula ^{DFO}

Angus Eye-Fillet 200gm Anna potatoes, garlic butter, roasted vine tomatoes, port wine jus ^{DFO}

Summer Harvest Salad heirloom tomatoes, grilled courgette, cucumber, olives, capers, red onion, whipped feta, baby gem, croutons, citrus dressing ^{V/VGO/NGO/DFO}

DESSERT

Coconut Mousse & Thyme Berries fluffy coconut mousse, thyme kissed berries, crisp coconut tuile ^{VG/NGA}

Chocolate Cookie Skillet Whittaker's 72% dark & white chocolate, salted caramel sauce, white chocolate ice cream

Pre-order essential for 25 guests and over.

^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

FESTIVE MENU

Two courses \$74.0 pp | Three courses \$86.0 pp
Minimum 20 guests. All courses served to share.

TO START

Marinated Olive Selection citrus & fennel infused ^{V/NGA}

Focaccia whipped garlic butter, sea salt, chives ^V

Ika Mata market fish, coconut & lime dressing, cucumber, chilli, crispy kumara matchsticks, red chilli oil ^{NGO/DF}

Southern Fried Chicken buffalo sauce, buttermilk ranch, pickles

MAINS

Twice-Cooked Pork Belly apple & shaved fennel, paprika yoghurt, pickled grapes, Anna potatoes, pork crackling crumble, rosemary jus ^{DFO}

NZ King Salmon Fillet pickled fennel, horseradish cream, shaved baby beets ^{NGA}

Summer Harvest Salad heirloom tomatoes, grilled courgette, cucumber, olives, capers, red onion, whipped feta, baby gem, croutons, citrus dressing ^{V/VGO/NGO/DFO}

SERVED WITH

Triple-Cooked Agria Potatoes smoked Marlborough sea salt ^V

Grilled Market Vegetables ^{VG/NGA}

DESSERT

PETIT FOURS

Mini Meringues seasonal berries, vanilla cream, passionfruit curd ^{V/NGA}

Mini Fruit Mince Pies

Latitude Tiramisu savoiardi, espresso, mascarpone, cocoa, Kahlúa 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

ALTERNATE DROP MENU

Perfect for no fuss larger parties!

Choose two main options, served alternate drop
\$72.0 pp



FOR THE TABLE

Marinated Olive Selection citrus & fennel infused ^{V/NGA}

Focaccia whipped garlic butter, sea salt, chives ^V

MAIN

Choose 2

Fish 'n Chips beer-battered market fish, house salad, fries, tartare sauce

Twice-Cooked Pork Belly apple & shaved fennel, paprika yoghurt, pickled grapes, Anna potatoes, pork crackling crumble, rosemary jus ^{DFO}

Angus Eye-Fillet 200gm Anna potatoes, garlic butter, roasted vine tomatoes, port wine jus ^{DFO}

Summer Harvest Salad heirloom tomatoes, grilled courgette, cucumber, olives, capers, red onion, whipped feta, baby gem, croutons, citrus dressing ^{V/VGO/NGO/DFO}

DESSERT

To share

Latitude Tiramisu savoiardi, espresso, mascarpone, cocoa, Kahlúa 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

A close-up photograph of a bartender's hands pouring a golden-brown liquid through a metal strainer into a coupe glass. The liquid is captured mid-pour, creating a thin stream. Another coupe glass, already filled with the same liquid, sits on the bar to the left. The background is a blurred bar with shelves of bottles and warm lighting. The text "BEVERAGE" is in a bold, white, sans-serif font, and "selection" is in a white, italicized, sans-serif font, both positioned in the upper right quadrant of the image.

BEVERAGE *selection*

BRONZE

Sparkling	FLUTE	BTL
De Bortoli KV Prosecco	13.0	56.0

Wine	REG	LRG	BTL
Northrow Sauvignon Blanc	13.0	19.0	55.5
Northrow Chardonnay	13.0	19.0	55.5
Northrow Pinot Gris	13.0	19.0	55.5
Northrow Rosé	13.0	19.0	55.5
Northrow Pinot Noir	13.0	19.0	55.5

Draught Beer + Cider	
Rotating guest tap	From 12.0

Bottled Beer	
Sol Heineken	11.0 - 12.0

Non-alcoholic Beverages
Juice Soft Drinks

SILVER

Sparkling	FLUTE	BTL
Cloudy Bay Pelorus Brut	18.0	80.0

Wine	REG	LRG	BTL
Bijou Rosé	15.0	21.0	61.5
Spy Valley Pinot Gris	15.0	22.0	64.0
Matawhero Merlot	15.5	23.0	67.0
Matawhero Chardonnay	16.0	24.0	69.0
Jules Taylor Sauvignon Blanc	17.0	25.0	73.5

Draught Beer + Cider	
Rotating guest tap	From 12.0

Bottled Beer	
Sol Heineken	11.0 - 12.0

Non-alcoholic Beverages
Juice Soft Drinks

GOLD

Sparkling	FLUTE	BTL
Moët & Chandon Imperial	24.0	110.0

Wine	REG	LRG	BTL
Spy Valley Pinot Gris	15.0	22.0	64.0
Rabbit Ranch Pinot Noir	18.0	28.0	80.0
Dog Point Sauvignon Blanc	19.0	29.0	84.0
Man 'O War Rosé	18.0	27.0	80.0
Matawhero Chardonnay	16.0	26.0	69.0

Draught Beer + Cider	
Rotating guest tap	From 12.0

Bottled Beer	
Sol Heineken	11.0 - 12.0

Non-alcoholic Beverages
Juice Soft Drinks



PACKAGED EXPERIENCES

A close-up photograph of a hand squeezing a lemon wedge over a glass of orange cocktail with ice. The glass is on a dark surface, and a bright light source creates a strong reflection on the surface. The background is dark and out of focus.

COCKTAIL MASTERCLASS 90.0pp

With group sizes ranging from 8 to 20, Latitude 37 promises an intimate yet lively atmosphere perfect for bonding, laughter, and, of course, delicious cocktails. Get ready to shake, stir, and sip your way to cocktail perfection.

Your masterclass experience will feature:

- Bubbles on arrival, setting the tone for an evening of mingling and laughter with your charismatic host, while you learn about the cocktails you're about to create.
- Three exhilarating game rounds, including the heart-pounding Shaken Cocktail Race, the suspenseful Blindfolded Cocktail Round, and the chance to unleash your inner mixologist in the Build Your Own round, where you'll craft your signature concoction.
- After the games, indulge in a sumptuous grazing table featuring Latitude 37 Tapas Platters, perfect for sharing.

Get ready for an unforgettable journey of taste, camaraderie, and culinary delight at Latitude 37's masterclass party!

GENERAL INFO

FOOD

All seated functions of 15 guests or more will be provided with function menus to select from. Once selected, the applicable menu will apply to all guests. Menu subject to change based on seasonal availability.

BEVERAGE

Private Bar Hire

Select one of our tiered bar options to fully stock your private bar.

Cash Bar

Guests purchase beverages as they require from our full beverage menu at the main bar.

Bar Tab

You can specify the range of beverages available + 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.

Can we have a subsidised bar?

Unfortunately, we are unable to provide this option, however please speak with us to discuss options which may suit 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 5 working days prior to your function date. Final function payment is due on the function date and will be based on your confirmed final number of guests.

All credit card payments will incur a 2% surcharge.

FAQS

Are we allowed a band or DJ? Guests are not permitted to play their own music unless prior arrangements have been made. If you would like to hire a musician we have some great options we'd be happy to get you in touch with. 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. Our private courtyard closes strictly at 10pm. Guests are more than welcome to carry on celebrations within the main venue.

Can we decorate the venue and bring a cake? 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. We ask that cakes are commercially bought if being consumed on premises.

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? We recommend parking in the carpark behind Latitude 37, accessible through Shadelands Lane.

Can we bring children? Children are allowed on premise until 10pm under the condition that they are accompanied by a parent or guardian.



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