



FUNCTION

PACKAGE





WELCOME TO THE ROAMING GIANT

Conveniently situated across the road from Claudelands Event Centre is Hamilton's best loved local - The Roaming Giant.

We have five unique function areas tailored to meet your function needs, whether you're planning an intimate private dining experience for ten or a grand standing function for over a hundred. Be it a corporate event, birthday, engagement party, or dinner, Hamilton's most impressive bar is the perfect venue for your next function.

Escape the circus out there, and wander in.

Get in contact with our team today

stargroup.nz/functions-events/the-roaming-giant

**789 Heaphy Terrace, Claudelands, Hamilton
07 853 2790**

theroaminggiant.co.nz

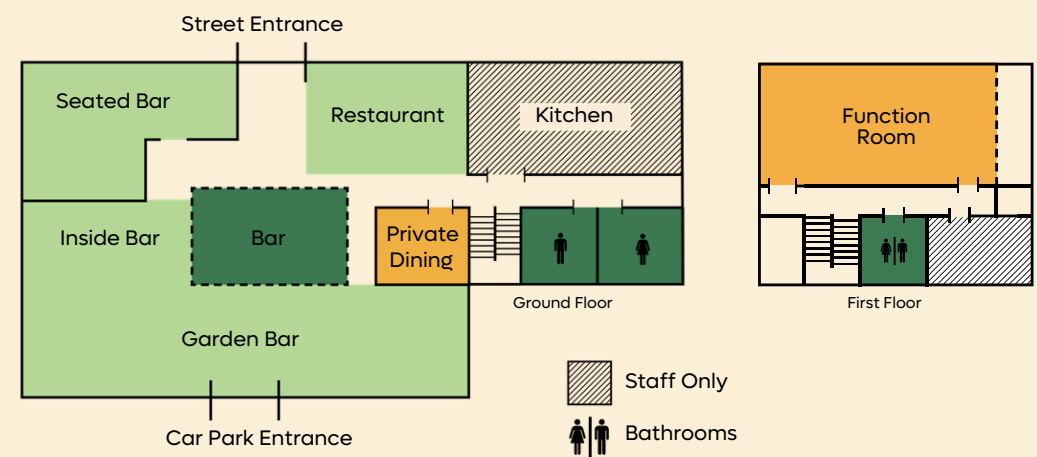
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Function Spaces

Space	Standing	Seated
Private Dining	-	12
Restaurant	-	55
Inside Bar	45	20
Garden Bar	100	50
Function Room	100	60





Private Dining

Our private dining area is the ideal spot, tucked away from the hustle and bustle complete with a roaring fire for the colder months. Perfect for intimate dinners, celebrations and meetings. The Private Dining area is inclusive of a TV with the ability to connect HDMI or USB for presentations.

Seated ————— 12



Restaurant

Our warm and welcoming restaurant is ready and waiting for your next get-together. Separated from the main bar, the restaurant is available for exclusive hire, or tables can be booked for smaller groups. The area includes booths and tables, with flexibility for any arrangement to suit your needs. It's truly the perfect area to sit back and relax as our experienced staff handle all your needs.

Seated ————— 55



Inside Bar

Soak up the atmosphere with your own semi-private area featuring casual bar leaners and easy access out to the garden bar. Perfect for enjoying a get-together with friends, catching the next sporting event or hosting a cocktail hour!

Standing ————— 45
Seated ————— 20



Garden Bar

Well-known and well-loved – the Garden Bar is a stunning, sun-drenched courtyard equipped with a fireplace, umbrellas and a covered roof for all year round entertaining. Large bi-fold doors give your guests private access to the main bar and the semi-private area can be made exclusive by blocking it off with garden planters, providing the perfect setting for any event. Whether you're hosting a summer soirée or a cozy winter gathering, The Garden Bar is an epic space that's sure to impress.

Standing ————— **100**
Seated ————— **50**



Function Room

Located upstairs away from the hustle and bustle of the bar and restaurant below, the Function Room is our fully private space ideal for large celebrations, seminars, cocktail events and private dinners. Featuring a private bar, bathrooms, and its very own smokers deck out the back, it's second-to-none for ease and versatility. With microphone and TV ready to connect, you'll be set for your next presentation or gathering with friends to view a movie or sporting event.

Standing ————— **100**
Seated ————— **60**



SHARE PLATES

• 24 pieces for 69.0 •

PUMPKIN ARANCINI

sage, marinated feta (V)

STICKY PORK BELLY BITES

gochujang BBQ glaze, chilli, sesame seeds

SALT & PEPPER SQUID

garlic aioli, lemon (NGA)

CHICKEN WINGS

red-hot buffalo sauce, ranch, pickle spears (NGA/DFO)

GLAZED PORK & WAGYU BRISKET MEATBALLS

smoky herb butter jus, mustard cream, cheddar dust

SWEETCORN CROQUETTES

chipotle aioli (V)

BUTTERMILK FRIED CHICKEN

honey sriracha, ranch, garden pickles (NGA)

CRUMBED FISH BITES

tartare sauce, flaky salt (DF)

DUMPLINGS

bok choy & mushroom (V)
OR prawn, citrus soy, chilli crisps (DF)

ADD DOUBLE FRIES

confit garlic aioli +26
NGA & DF +2

HOW MUCH DO I NEED?

Light Bite – \$10-15pp

Something More – \$15-20pp

Feed Me – \$30+ pp

(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

• 4-6 guests per platter •

VEGETARIAN ANTIPASTO (V/NGO/DFO)

olives, pickles, jalapeños, halloumi, focaccia, lemon ricotta verde, grilled vegetables, pesto olive oil 67.0

PRAWN COCKTAIL DIPPER (DFO)

wonton nacho chips, chipotle mayo, chilli crisp, chives, Flamin' Hot Cheeto dust 67.5

TOOLS DOWN

sticky pork belly bites, buttermilk fried chicken, pumpkin arancini, salt & pepper squid, pork & wagyu brisket meatballs, grilled focaccia 72.0

OCEAN BITES

crumbed Nobashi prawns, salt & pepper squid, prawn cocktail dippers, panko crumbed fish bites, prawn dumplings 88.0

SKEWERS (15)

pork & wagyu meatballs, chicken & spring onion, pork belly & flame-grilled peppers, Swedish mustard sauce, green tahini 67.5

DESSERT (NGO/DFO)

chef's selection of brownies, tarts, slices 65.0

Vegetarian available on request

SLIDERS

10 for 69.5

CHEESEBURGER

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

THE CLUCKERSON

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

HALLOUMI

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 (VO) vegetarian optional (VG) vegan
(VGO) vegan optional (NGA) no gluten added
(NGO) no gluten optional (DF) dairy free
(DFO) dairy free optional





PIZZA SLABS

• 15 PIECES FOR 59.5 •

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

MARGHERITA

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

BBQ BRISKET

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

PEPPERONI

red onion, mozzarella, hot honey
drizzle (NGO/DFO)

CHICKEN & BACON

onion, capsicum, baby spinach,
ranch dressing (NGO/DFO)

(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



BUFFET OR SHARED DINING

minimum 30 guests

48.5pp

Includes antipasto to begin, 2 mains + sides

59.0pp

Includes antipasto to begin, 3 mains + sides

ADD extra main +10.0pp

ADD shared entrée +20.0pp

ADD shared dessert +10.0pp

TO BEGIN

BREADS, HOUSE SPREADS & OLIVES (V/NGO)

SHARED ENTRÉE +20.0PP

BUTTERMILK FRIED CHICKEN

honey sriracha, ranch, garden pickles

STICKY PORK BELLY BITES

gochujang BBQ glaze, chilli, sesame seeds

PUMPKIN ARANCINI

sage, marinated feta (V)

SHARED DESSERT +10.0PP

CHEFS SELECTION OF SWEET TREATS (V)

MAINS

Buffet or family sharing style

MARKET FISH

oven-roasted, cherry tomato sauce, olives, herbs, pumpkin seed crunch (NGO/DF)

ROAST LAMB SHOULDER

mint chimichurri, pea tendrils, crumbled feta, jus (NGO/DFO)

FREE-RANGE CHICKEN BREAST

smoky herb butter jus, mustard cream (NGA)

ROAST SIRLOIN

roast red onions, red wine jus (NGA/DF)

CRISPY PORK BELLY

caramelised granny smith apple, watercress, onion & cider jus (NGA/DF)

VEGETARIAN RAVIOLI

cherry tomato sauce, olives, herbs, crumbled feta, pumpkin seed crunch (V)

SIDES

GREEN SALAD

lemon dressing (VG/NGA/DF)

WILTED SEASONAL GREENS

dukkah, olive oil (V/NGA/DFO)

ROAST POTATOES

garlic & herb butter (V/NGA/DFO)



SET MENU ONE

37.5pp

Includes antipasto to begin + main

ADD shared entrée +18.0pp

ADD shared dessert +10.0pp

TO BEGIN

BREADS, HOUSE SPREADS & OLIVES (V/NGO)

SHARED ENTRÉE +18.0PP

GLAZED PORK & WAGYU BRISKET MEATBALLS

smoky herb butter jus, mustard cream, cheddar dust

BUTTERMILK FRIED CHICKEN

honey sriracha, ranch, garden pickles

PUMPKIN ARANCINI

sage, marinated feta (V)

PLATED MAIN

FRIED CHICKEN SCHNITZEL

chips, gravy, green herb slaw (DF)

CAESAR SALAD

cos, bacon, herbed croutons, anchovy dressing, soft-boiled egg, parmesan snow (NGO)

FISH & CHIPS

beer-battered daily catch, house fries, green herb slaw, tartare sauce (DF)

CHEESEBURGER

double smashed brisket patty, American cheese, special sauce, ketchup, sweet & spicy pickles, milk bun, fries (NGO)

GREEN PAPAYA SALAD

savoy cabbage, crushed peanuts, bird's eye chilli, basil, green beans, edamame, lemon soy vinaigrette (VG/NGA/DF)

SHARED DESSERT +10.0PP

CHEFS SELECTION PLATTER

brownies, tarts, slices (NGO/DFO)

SET MENU TWO

72.0pp

Includes antipasto to begin, shared entrée,
main + dessert

TO BEGIN

BREADS, HOUSE SPREADS & OLIVES (V/NGO)

SHARED ENTRÉE

BUTTERMILK FRIED CHICKEN

honey sriracha, ranch, garden pickles

PUMPKIN ARANCINI

sage, marinated feta (V)

STICKY PORK BELLY BITES

gochujang BBQ glaze, chilli, sesame seeds

HALLOUMI SKEWERS

roast peppers, spanish onion, house dukkah
(V/NGA)

PLATED MAIN

FRIED CHICKEN SCHNITZEL

chips, gravy, green herb slaw (DF)

TWICE-COOKED PORK BELLY

potato gratin, charred greens,
pear & fig relish, jus (NGA)

BUTCHER'S CUT STEAK

rotating cut of premium beef, fries,
café de Paris butter, red wine jus,
charred greens (NGA/DFO)

RAVIOLI

porcini mushroom, rosemary butter, crispy
kale, white wine sauteed mushrooms (V)

DESSERT

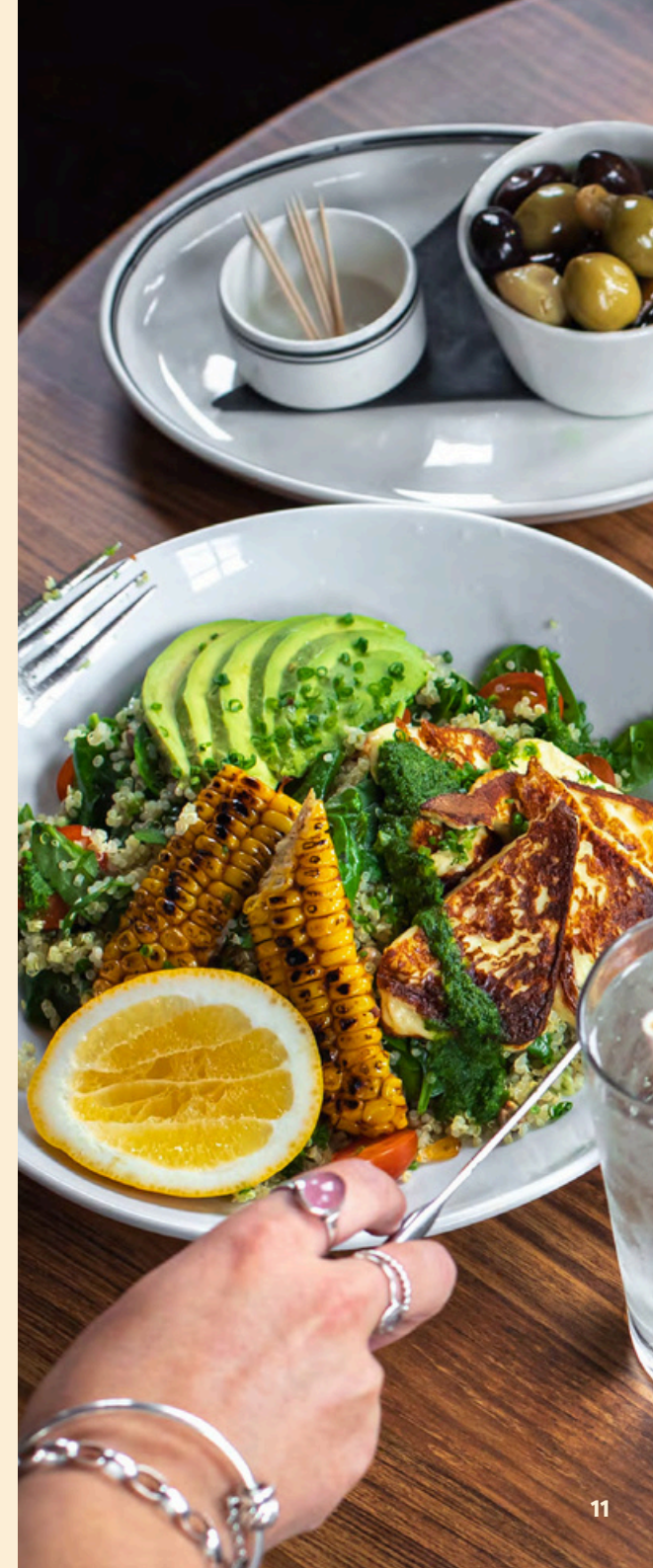
Choose a dessert, served plated – or opt for a chef's
selection platter, including brownies, tarts, slices

TIRAMISU BROWNIE

rich chocolate brownie, mascarpone
mousse, Amaretto espresso,
salted caramel ice cream, almond praline

CHARRED STONE FRUIT

whipped pistachio ricotta, saffron &
cardamon syrup, olive citrus crumb (NGA)





MORNING & AFTERNOON TEA BREAK

1 item 12.5pp | 2 items 19.0pp | 3 items 25.0pp

SAVOURY

MINI CROISSANTS

- mushroom, bacon, brie
- grilled halloumi, peppers, tahini

SAUSAGE ROLLS

- pork, apple, fennel
- chicken, bacon, cranberry

SCONES

- cheddar, onion
- jalapeño, cheddar

FRITTERS

- corn, 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

*Dietaries catered
for on request*

INCLUDES

Tea | Coffee

Juice pineapple | apple | orange | cranberry

Milk oat | full cream

Water station

GENERAL INFORMATION

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.

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?

Guests are not permitted to play their own music unless prior arrangements have been made. For our private function room and full venue bookings, please talk to our event manager about supplying your own music.

What time does the bar close?

We are licensed until 1am, however please speak to our functions team around required end times as these vary depending on the day of the week. 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 and bring a cake?

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. Smoke machines, or any small particle decorations such as glitter, confetti or sawdust are not allowed. Hosts are welcome to bring cakes on premise. We can provide plates, cutlery and crockery and but please bring your own candles.

What can I leave in the venue overnight?

Decorations, gifts and equipment brought in by you or your suppliers must be removed by you the night of the event or picked up before service the next day. Please liaise with the manager on duty regarding availability to pick up the following day.

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 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, we have a private carpark behind The Roaming Giant, accessible from the main road.

Can we bring children?

Children are allowed on premise under the condition that they are accompanied by a parent or guardian.

Do you have wheelchair access in the function spaces?

No, our private function room is upstairs and we do not have an elevator.

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 stargroup.nz/rewards 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 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.

