



FUNCTION

PACKAGE

the
CO-OP
KITCHEN & BAR
EST. 2013



WELCOME TO THE CO-OP

Here at The Co-op, we are located on the picturesque banks of the Whitby Lakes. We offer a great selection of delicious food, beer, wine, and cocktails. Our space has a fresh & contemporary feel, with a local charm, and a covered sunny outdoor garden bar designed to be the perfect spot all year round.

The open kitchen serves fantastic food, including group platters and set menus. Here at The Co-op Kitchen and Bar, we thrive on hosting lively parties and love the energetic atmosphere of our bustling venue.

Get in contact with our team today

stargroup.nz/functions-events/whitby-co-op

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whitbyco-op.co.nz

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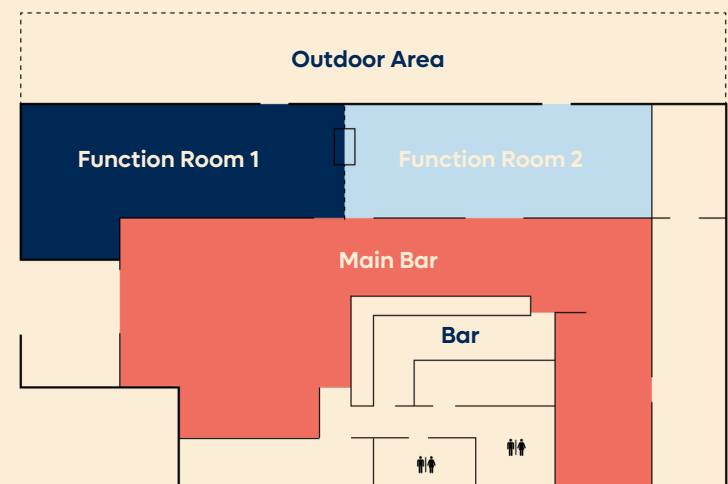
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Function Spaces

Space	Standing	Seated
Main Bar	140	100
Function Room 1	45	26
Function Room 2	60	48





Main Bar

Our main bar is the perfect spot for large & lively celebrations—whether you're just drinking or eating. With quick and easy access to the bar, you'll enjoy our vibes and hospitality. With space for 100 people seated and 140 standing, it'll be a celebration to remember, so gather your loved ones and enjoy.

Standing ————— **140**
Seated ————— **100**



Function Room 1

Our outdoor garden bar area is something we love to gloat about, and we can't wait for you to see why. To share the love, we've made it the perfect spot for year-round celebrations. Featuring views of the lake, the area is covered and warm, offering both high tables and sit-down tables for events of any style. Additionally, Function Room 1 is semi-private, providing you with a bit of privacy while you eat, drink, and have fun.

Standing ————— **45**
Seated ————— **26**



Function Room 2

Function Room 2 is like the big brother of Room 1. Take over our entire outdoor garden bar area, finished with Astroturf, fairy lights, and all things great. Enjoy more space, a double-sided fire, more tables and more fun. We can close the doors to keep your function private, or we can keep them open, so you catch that indoor-outdoor flow.

Standing ————— **60**
Seated ————— **48**

SHARE PLATES

• 40 pieces for 119.0 •

CORN ARANCINI

truffle basil mayo (V)

STICKY PORK BELLY BITES

gochujang BBQ glaze, chilli, sesame seeds

SALT & PEPPER SQUID

garlic aioli, lemon

CHICKEN WINGS

red-hot buffalo sauce, ranch, pickle spears

GLAZED PORK & WAGYU

BRISKET MEATBALLS

smoky herb butter jus, mustard cream, cheddar dust

POTATO CROQUETTES

chipotle mayo, 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 +26

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

• 10-12 guests per platter •

VEGETARIAN ANTIPASTO (V/NGO)

olives, pickles, jalapeños, halloumi, focaccia, lemon ricotta verde, grilled vegetables, pesto olive oil 125.0

PRAWN COCKTAIL DIPPER

wonton nacho chips, chipotle mayo, chilli crisp, chives, Flamin' Hot Cheeto dust 130.0

TOOLS DOWN

sticky pork belly bites, buttermilk fried chicken, corn arancini, salt & pepper squid, pork & wagyu brisket meatballs, grilled focaccia 140.0

OCEAN BITES

crumbed Nobashi prawns, salt & pepper squid, prawn cocktail dipper, panko crumbed fish bites, prawn dumplings 170.0

SKEWERS (30)

pork & wagyu meatballs, chicken & spring onion, pork belly & flame-grilled peppers, Swedish mustard sauce, green tahini 130.0

DESSERT

chef's selection, including brownies, tarts, slices 125.0

Vegetarian available on request

SLIDERS

10 for 69.5

CHEESEBURGER

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

THE CLUCKERSON

crispy 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





SET MENU ONE

37.5pp

Includes bread & olives to begin + main

ADD shared entrée +18.0pp

ADD shared dessert +10.0pp

TO BEGIN

HOUSE FOCACCIA & SPREADS (V)

MARINATED OLIVE SELECTION

citrus & fennel infused (V/NGA)

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

CORN ARANCINI

truffle basil mayo (V)

PLATED MAIN

CHICKEN CORDON BLEU

truffle parmesan fries, baby gem, Caesar salad, mustard cream

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

CHEESEBURGER

150g brisket patty, American cheese, special sauce, ketchup, sweet & spicy pickles, milk bun, fries (NGO)

GREEN PAPAYA BOWL

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

SHARED DESSERT +10.0PP

CHEFS SELECTION PLATTER

brownies, tarts, slices

SET MENU TWO

72.0pp

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

TO BEGIN

HOUSE FOCACCIA & SPREADS (V)

MARINATED OLIVE SELECTION

citrus & fennel infused (V/NGA)

SHARED ENTRÉE

BUTTERMILK FRIED CHICKEN

honey sriracha, ranch, garden pickles

CORN ARANCINI

truffle basil mayo (V)

STICKY PORK BELLY BITES

gochujang BBQ glaze, chilli, sesame seeds

HALLOUMI SKEWERS

green roast peppers, Spanish onion,
house dukkah (V/NGA)

PLATED MAIN

CHICKEN CORDON BLEU

truffle parmesan fries, baby gem,
Caesar salad, mustard cream

TWICE-COOKED PORK BELLY

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

GREEN PAPAYA BOWL

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

BUTCHER'S CUT STEAK

Rotating cut of premium beef, fries,
café de Paris butter, red wine jus,
charred greens (NGO)

DESSERT

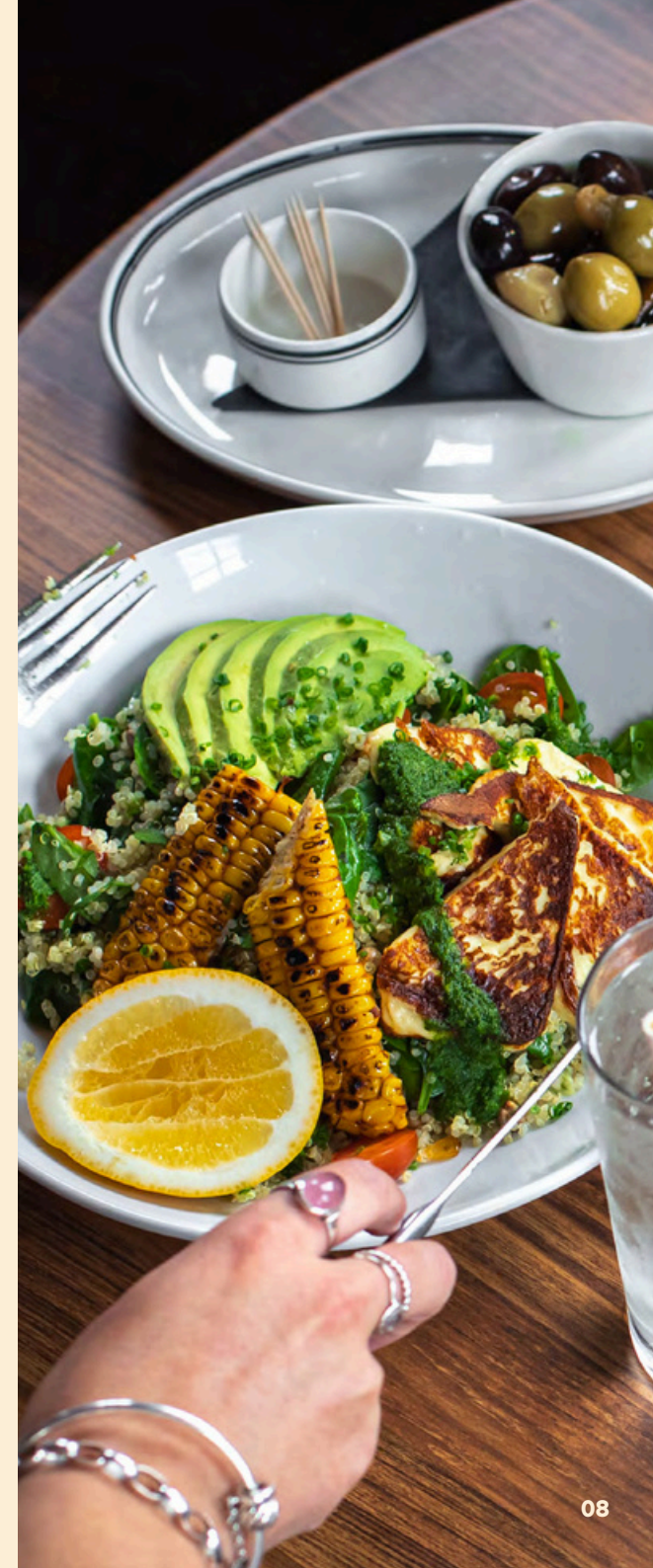
Choose a dessert, served plated – or opt for a chef's
selection platter, including brownies, tarts, slices

AMERICAN CHOCOLATE BROWNIE SUNDAE

chocolate peanut butter granola, vanilla
ice cream, chocolate sauce 16.0 (V/NGO)

CITRUS & OLIVE OIL SLICE

macerated berries, whipped vanilla
mascarpone, lemon honey drizzle,
toasted almonds 15.0 (V)



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?

No, unfortunately you aren't allowed a band or DJ.

What time does the bar close?

We are licenced until 12am, 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 license, 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 plenty of street parking available. Directly outside the venue and close surrounding areas.

Can we bring children?

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

Do you provide AV?

No - there is no AV available.

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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.

