



FUNCTION

PACKAGE



WELCOME TO THE WAYWARD PIGEON

Nestled in Hamilton's Rototuna, The Wayward Pigeon offers an array of event spaces perfect for any occasion. From an intimate private function room to versatile areas for family gatherings, corporate events, work meetings, or simple dinners, we have the perfect setting to impress your guests.

The next time you're feeling a bit caged up, why not follow the example of those adventurous birds, make your break for freedom and join us at The Wayward Pigeon.

Get in contact with our team today

stargroup.nz/functions-events/the-wayward-pigeon

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waywardpigeon.co.nz

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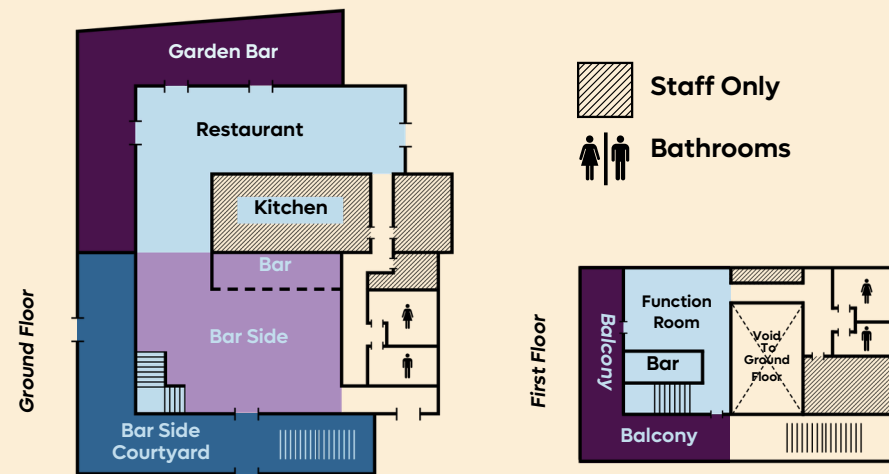
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Function Spaces

Space	Standing	Seated
Restaurant	-	100
Bar Side	100	60
Garden Bar	50	30
Private Function Room	100	40





Restaurant

Our light and bright restaurant can be as intimate or as lively as you wish. Separated from the main bar, conveniently located as close to the kitchen as you can get, where you can see our chefs prepare your delicious set menu, platters or buffet. Our flexible arrangements allow this vibrant space to seat 80-100 guests for exclusive space hire or smaller groups in any area. Sit back and relax and let our experienced staff take care of the rest.

Seated ————— **100**



Bar Side

Don't like waiting for your drinks? Then take a seat right next to the bar to ensure you're never more than a step or two away from a tasty refreshment. Soak up the atmosphere and enjoy indoor-outdoor flow out to the courtyard. Perfect for a get-together with friends, mix and mingle with colleagues or a quick drink before your meal.

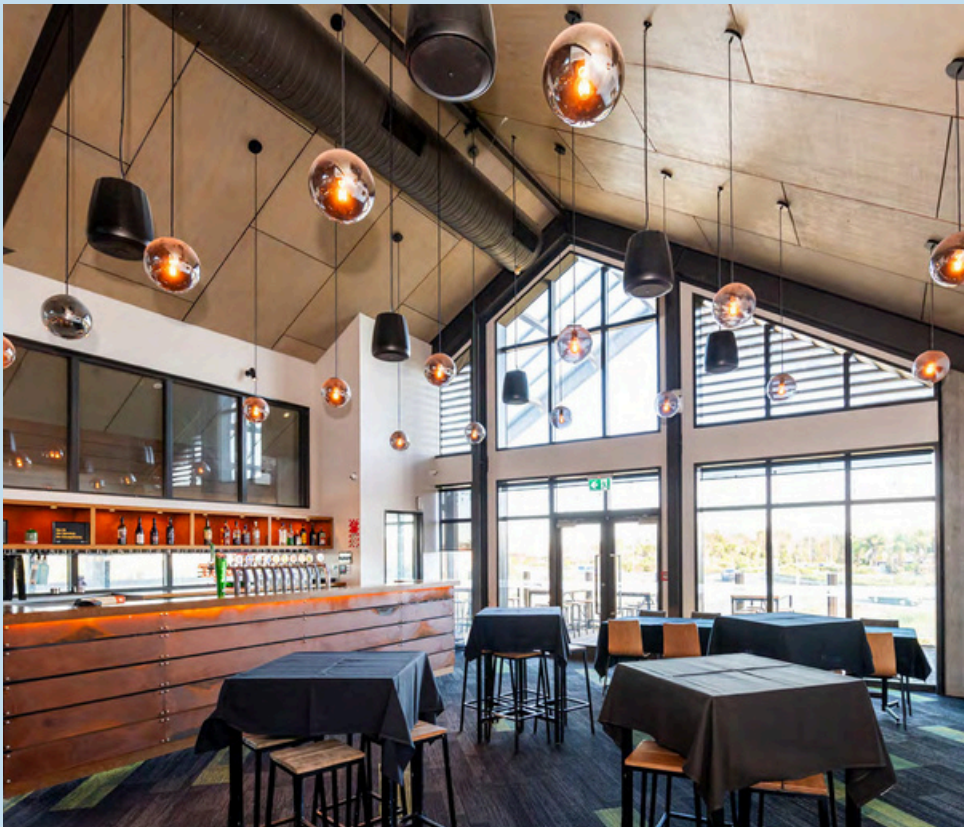
Standing ————— **100**
Seated ————— **60**



Garden Bar

Whether it's a relaxed affair under the stars or a lively mingling session, our garden bar provides the perfect backdrop for memorable events. With a mixture of covered and uncovered seating, this is both a great spot to laze away the day over delicious food and cold drinks all year round. With doors that open directly into the main restaurant, you're never too far from the lively atmosphere.

Standing ————— 50
Seated ————— 30



Private Function Room

Located upstairs away from the hustle and bustle of the bar and restaurant below, the Private 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 outdoor balcony, 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 ————— 40

SHARE PLATES

• 24 pieces for 69.0 •

MUSHROOM ARANCINI

romesco, aged pecorino (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

SWEET CORN CROQUETTES

chipotle aioli (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

• 4-6 guests per platter •

VEGETARIAN ANTIPASTO (V/NGO)

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

PRAWN COCKTAIL DIPPER

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

TOOLS DOWN

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

OCEAN BITES

crumbed Nobashi prawns, salt & pepper squid, prawn cocktail dipper, 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

chef's selection, including 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

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





PIZZA SLABS

• 15 PIECES FOR 59.5 •

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

MARGHERITA

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

BBQ

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

BUFFALO CHICKEN

Franks hot chicken, blue cheese ranch,
pickled cucumbers (NGO/DFO)

PEPPERONI

red onion, mozzarella, hot honey drizzle
(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 bread & olives to begin 2 mains + sides

59.0pp

Includes bread & olives to begin 3 mains + sides

ADD extra main +10.0pp

ADD shared entrée +20.0pp

ADD shared dessert +10.0pp

TO BEGIN

ARTISAN BREAD & HOUSE SPREADS (V)

SHARED ENTRÉE +20.0PP

BUTTERMILK FRIED CHICKEN

honey sriracha, ranch, garden pickles

STICKY PORK BELLY BITES

gochujang BBQ glaze, chilli, sesame seeds

MUSHROOM ARANCINI

romesco, aged pecorino (V)

SHARED DESSERT +10.0PP

CHEFS SELECTION OF SWEET TREATS

(V/VGO/NGO)

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/DFO)

CRISPY PORK BELLY

caramelised granny smith apple, watercress, onion & cider jus (NGO/DFO)

VEGETARIAN RAVIOLI

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

SIDES

GREEN SALAD

lemon dressing (VG/NGA)

WILTED SEASONAL GREENS

dukkah, olive oil (V/DF)

ROAST POTATOES

garlic and herb butter (V/DFO)



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/NGO)

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

MUSHROOM ARANCINI
romesco, aged pecorino (V)

PLATED MAIN

FRIED CHICKEN SCHNITZEL
chips, gravy, green herb slaw

FISH & CHIPS
beer-battered daily catch, house fries,
green herb slaw, tartare sauce

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

CAESAR SALAD
cos, bacon, croutons, anchovy dressing,
soft-boiled egg, parmesan (VO/NGO)

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/NGO)

MARINATED OLIVE SELECTION

citrus & fennel infused (V/NGA)

SHARED ENTRÉE

GLAZED PORK & WAGYU BRISKET MEATBALLS

smoky herb butter jus, mustard cream,
cheddar dust

BUTTERMILK FRIED CHICKEN

honey sriracha, ranch, garden pickles

MUSHROOM ARANCINI

romesco, aged pecorino (V)

HALLOUMI SKEWERS

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

PLATED MAIN

FRIED CHICKEN SCHNITZEL

chips, gravy, green herb slaw

TWICE-COOKED PORK BELLY

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

EGGPLANT PARMIGIANA

smoked eggplant, pomodoro sauce,
rocket salad, buffalo mozzarella, basil oil (V)

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.
NGO & df options available on request.

TIRAMISU BROWNIE

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

CITRUS SLICE

macerated berries, whipped vanilla
mascarpone, lemon honey & toasted
almonds (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 20 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. We have live music inside the main bar on Fridays 4pm-7pm.

What time does the bar close?

We are licensed until 12am both inside the venue and the garden bar, 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 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, there are plenty of car parks available in the public carpark right outside The Wayward Pigeon.

Can we bring children?

Children are allowed unaccompanied in the Restaurant area only. Children must be accompanied by a legal parent or guardian in the Bar Area or Function Space.

Do you allow 21st birthdays?

Yes, however no hard glasses are permitted on venue. By prior arrangement our bartenders can make up shot mixtures for 21 shots. By law we are unable to use full strength liquor for your 21 shots.

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.

