



FUNCTION

PACKAGE





WELCOME TO THE FLYING MOA

The Flying Moa was created to feel as close to your natural New Zealand habitat as possible. After opening in 2008, our establishment has gained a strong reputation as one of the most loved locals in Auckland. We're all about good times, great beer and tasty food.

Let us help you and your friends or colleagues celebrate, indulge and have fun.

Get in contact with our team today

stargroup.nz/functions-events/the-flying-moa

+64 9 570 2800

65 Lunn Avenue, Mount Wellington, Auckland

CONTENTS

Function Spaces _____ 03

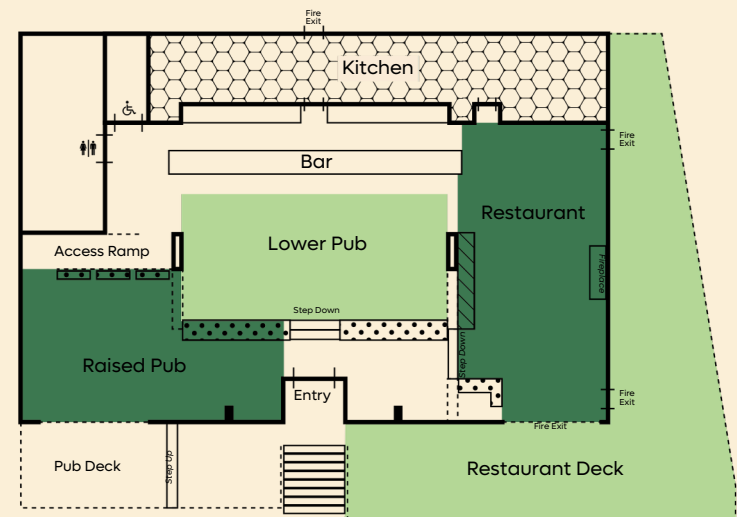
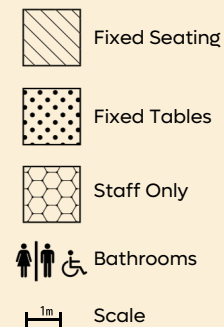
Menus _____ 06

General Info _____ 13



Function Spaces

Space	Standing	Seated
Lower Pub	60	30
Raised Pub	60	25
Raised Pub + Deck	120	70
Restaurant	-	55
Restaurant Deck	80	45
Full Venue	400	150





Lower Pub

The heart of our pub, located directly in front of the bar. While the total capacity for this space is up to 60 people, it is better suited to smaller groups of 30 or less as the walkway separates the two sides. Great space to book after-work drinks, tables for sporting fixtures or pre-dinner drinks and nibbles.

Standing ————— **60**
Seated ————— **30**



Raised Pub

A great, relaxed space that has been used for loads of varied events including relaxed family gatherings, corporate parties and when used with the adjoining deck, our delicious BBQs. Our pool table is also available for use as a present or food station, and 60" TV is available for full space hire only (USB compatible).

Standing ————— **60**
Seated ————— **25**



Restaurant

Our warm and welcoming restaurant comes complete with roaring fire in the winter and large sliding doors to bring the outside in during the summer months. Our flexible event arrangements allow this space to seat up to 60 guests for an exclusive event, or smaller groups in an area, and provides the option to use the adjoining deck or host pre-dinner drinks in the pub prior. A 60" TV is available for full space hire only (USB compatible).

Seated ————— 55



Restaurant Deck

The Flying Moa boasts two outdoor spaces, one covered and one uncovered, adjoining our restaurant, both with heaters available making them a great space in both summer and winter months. The covered area has a LouvreTec roof and pull-down screen which create the feel of an outdoor room. Often the location for our famous gourmet BBQs, this area also comes with portable bar and personal bartender on request for groups of 30 or more guests.

Standing ————— 45

Seated ————— 80

Uncovered Seated ————— 60

SHARE PLATES

• 24 pieces for 69.0 | 40 pieces for 119.0 •

MUSHROOM ARANCINI

cashew, romesco, aged pecorino & chipotle mayo (V)

STICKY PORK BELLY BITES

gochujang BBQ glaze, chilli, sesame seeds

SALT & PEPPER SQUID

garlic aioli

CHICKEN WINGS

Red-Hot buffalo sauce, ranch, pickle spears

GLAZED PORK & WAGYU BRISKET MEATBALLS

smoky herb butter jus, mustard cream, cheddar dust

KOREAN FRIED CAULIFLOWER

Korean BBQ sauce, pickles (VG/NGA)

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 +25

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

• SML 4-6 guests | LRG 10-12 guests per platter •

VEGETARIAN ANTIPASTO (V/NGO)

olives, pickles, jalapeños, halloumi, focaccia, lemon ricotta verde, grilled vegetables, pesto olive oil 67.0 | 125.0

PRAWN COCKTAIL DIPPER

wonton nacho chips, chipotle mayo, chilli crisp, chives, Flamin' Hot Cheeto dust 67.5 | 130.0

TOOLS DOWN

sticky pork belly bites, buttermilk fried chicken, mushroom arancini, salt & pepper squid, pork & wagyu brisket meatballs, Turkish pide 75.0 | 140.0

OCEAN BITES

crumbed Nobashi prawns, salt & pepper squid, prawn cocktail dipper, panko crumbed fish bites, prawn dumplings 88.0 | 170.0

SKEWERS (SML 15 | LRG 30)

pork & wagyu meatballs, chicken & spring onion, pork belly & flame-grilled peppers served with Swedish mustard sauce & green tahini 67.5 | 130.0

DESSERT

chef's selection, including brownies, tarts, slices 65.0 | 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





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

cashew, romesco, aged pecorino, chipotle mayo (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

ROAST LAMB SHOULDER

mint chimichurri, crumbled feta, jus

FREE-RANGE CHICKEN BREAST

smoky herb butter jus, mustard cream

ROAST SIRLOIN

roast red onions, red wine jus

CRISPY PORK BELLY

caramelised granny smith apple, watercress, onion & cider jus

VEGETARIAN RAVIOLI

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

SIDES

GREEN SALAD

lemon dressing (V/DF/NGA)

WILTED SEASONAL GREENS

dukkah, olive oil (V)

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)

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
cashew, romesco, aged pecorino, chipotle mayo (V)

PLATED MAIN

FRIED CHICKEN SCHNITZEL
chips, gravy, green herb slaw

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)

CHILLI CRUNCH VEGGIE BOWL
pakora, roast carrots, lemon ricotta verde, leaves, toasted buckwheat, pumpkin seed crunch (V)

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

KOREAN-FRIED CAULIFLOWER

Korean BBQ sauce, pickles (V)

STICKY PORK BELLY BITES

Gochujang BBQ glaze, chilli, sesame seeds

MUSHROOM ARANCINI

cashew, romesco, aged pecorino,
chipotle mayo (V)

PLATED MAIN

FRIED CHICKEN SCHNITZEL

chips, gravy, green herb slaw

TWICE-COOKED PORK BELLY

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

RAVOLI

spinach & ricotta, rosemary butter,
crispy kale, vin blanc mushroom (V)

BUTCHER'S CUT STEAK

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

DESSERT

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

TIRAMISU BROWNIE

chocolate brownie, mascarpone mousse,
Amaretto espresso, vanilla ice cream,
caramel sauce, hazelnut praline (V)

CITRUS & OLIVE OIL SLICE

passionfruit & lemon curd, berry sorbet, pineapple,
lemon honey drizzle, meringue (V/NGO)





PARTY EXTRAS

Sweet Station

Sweet station 5.0pp

Cake sliced + ice-cream scoop, crockery 3.0pp

BYO cake 15.0

Photo Booth

POA

Party Decorations

POA

Photographer

POA

Drink Options

POA. Speak to us about our drink options for your event.

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.

SUBSIDISED BAR TABS

You can specify the range of beverages available and a credit limit for the function account. You then set the subsidised per drink cost for your guests to pay, with the remaining beverage cost being deducted from your credit limit.

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?

We often have live music and DJs which can accompany your event. For our private event spaces and full venue bookings, 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.

Can we decorate the venue?

Yes, however decorations must be taken down 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.

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 are free car parks in front of the building and 100 free car parks underneath the building.

Can we bring children?

Minors are welcome on the premises up until 10pm and must be accompanied by their parent or legal guardian.

Do you provide AV?

Refer to our event spaces pages for further information. For private hire speak to our event manager about your specific requirements. There are 6 TVs plus a big screen in the venue.

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.

