

FUNCTION PACKAGE

SOUTHERNCROSS



WELCOME TO SOUTHERN CROSS

For over 100 years, our place has been a favourite meeting spot for locals. We're a melting pot of the community, striving to make The Cross a space for all. No matter who you are, we offer an escape from the CBD landscape.

Find comfort in our classic food offering or discover a new favourite. Quench your thirst with reliable Kiwi bevvies on tap, or branch out with a feature cocktail. Get comfy in one of our cosy nooks or start the session in our garden bar oasis. Whatever you're after, there's a spot for you at the table, leaner, bar, café, or booth. Why would you want to leave?

Get in contact with our team today

stargroup.nz/functions-events/southerncross
+64 4 384 9085
39 Abel Smith Street, Te Aro, Wellington
thesoutherncross.co.nz

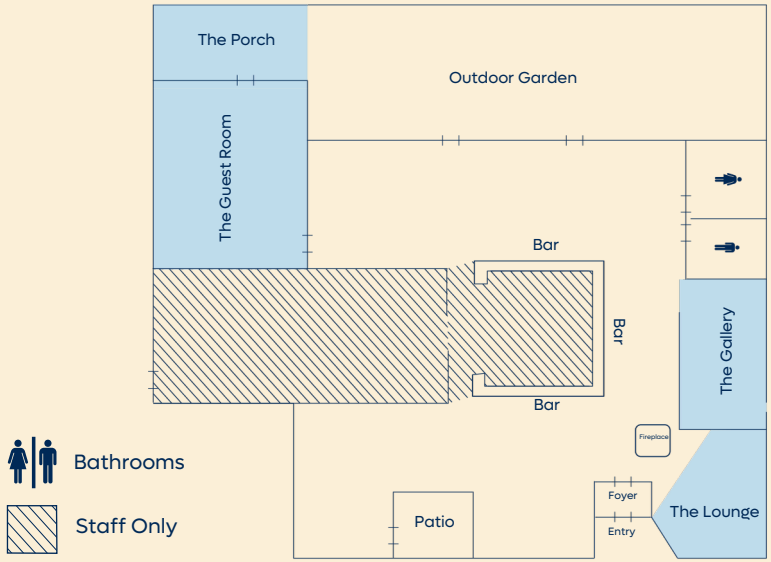
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Function Spaces

Space	Cocktail	Seated
The Porch	45	-
The Gallery	40	25
The Guest Room	80	52
The Guest Room + Porch	120	-
The Lounge	45	-





The Lounge

The Lounge is the first space you see when entering our venue on the right-hand side of the main doors. This space has its very own gas fireplace, comfy leather couches and low tables. It is a relaxed and informal setting perfect for up to 45 people. This space is unsuitable for dining but an excellent spot for casual drinks and nibbles.

Cocktail — **45**



The Gallery

The Gallery is a versatile space with zinc-top tables stretching down the middle and space to mingle. We can put wooden screens across the entrance if you want something more private. The Gallery also hosts our "featured artist" – this area doubles as a space for local artists to display and sell their work - please chat with us for more info.

Cocktail — **40**
Seated — **20**



The Guest Room

The Guest Room is decked out with a 54" plasma screen, cordless microphone, and sound system. Just bring a laptop or iPod. It's as easy as pie! The space also flows perfectly into our beautiful garden. As well as being a fantastic space for evening shindigs, this space is also great for business/corporate events during the day. We can swap the furniture for a boardroom/theatre style for up to 30 people and have a whiteboard on hand and homemade catering.

Cocktail — **80**
Seated — **52**



The Porch

This unique space is located in the top left-hand corner of our garden. Great for casual groups of up to 45 guests. This covered outdoor area is the perfect spot to catch some sun, though if the weather isn't being kind, you have a fireplace, overhead heating, and blankets to keep you and your guests toasty. It also features both smoking and non-smoking sections.

Standing — **45**

SHARE PLATES

• 24 pieces for 69.0 | 40 pieces for 119.0 •

CORN & TRUFFLE ARANCINI
red pepper relish (V)

STICKY PORK BELLY BITES
Gochujang BBQ glaze, chilli, sesame seeds (NGO/DFO)

SALT & PEPPER SQUID
garlic aioli, lemon

KOREAN-FRIED CAULIFLOWER
Korean BBQ sauce, pickles (VG/NGA)

BUTTERMILK FRIED CHICKEN
honey sriracha, ranch, garden pickles

MAC 'N THREE-CHEESE BITES
Italian tomato sauce, parmesan (V)

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

SEASONAL FRUITS
selection of the fresh fruits 85.0 (VG/DF)

VEG & DIP
veg crudites, hummus, marinated olives, corn ribs, sundried tomatoes, artichoke hearts, dukkha, flatbreads 85.0 (VG/NGO/DF)

CHEESE GLORIOUS CHEESE
trio of aged cheeses, fig paste, prune chutney, marinated olives, nuts, seasonal fruits, assorted crackers 125.0 (V/NGO)

ANTIPASTO
cured meats, hummus, marinated olives, tomato chutney, quince jelly, pickles, stuffed cream cheese peppers, served with assorted crackers and warm sourdough 125.0 (NGO/DFO)

THE FRY MASTER
buffalo fried chicken, onion rings, spring rolls, pork belly bites, korean fried cauliflower, fries, chipotle tartare, tomato ketchup, aioli 125.0 (VO/NGO/DFO)

THE SEA MASTER
smoked salmon poppers, prawn dumplings, spiced fish bites with daikon, fried calamari rings, prawn twisters, chipotle mayo, aioli, house pickles 125.0 (NGO/DFO)

LAMB
slow-cooked leg of lamb, garden leaves, served with warm breads and condiments 170.0 (NGO/DFO)

HAM
ham on the bone, glazed emulsion, garden leaves served with warm breads and condiments 170.0 (NGO/DFO)

DESSERT
chef's selection, including brownies, tarts, slices 125.0 (NGO)

SLIDERS

20 FOR 126.0

CHEESEBURGER
brisket patty, American cheese, special sauce, ketchup, sweet & spicy pickles (NGO)

THE CLUCKERSON
crispy fried chicken, American cheese, chipotle mayo, ranch, sweet & spicy pickles, lettuce (NGO/DFO)

HALLOUMI
grilled halloumi (or house-made vegan patty), American cheese, special sauce, sweet & spicy pickles, ranch, red onion (V/VGO/NGO)

CRISPY PORK BELLY
slaw, chipotle mayo, chilli crisp, American cheese (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



GRAZING TABLE

From 800.0

• minimum of 30 guests •

A selection of cured meats, pickled veg, local cheeses, dried fruit, quince jelly, grapes, crackers, flatbread, hummus, marinated artichoke hearts, romesco, feta, sun-dried tomatoes, cucumber, dukkah and olives

Can be tailored to your dietary needs





BANQUET MENU

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/NGO/DFO)

SHARED ENTRÉE +20.0PP

BUTTERMILK FRIED CHICKEN
honey sriracha, ranch, garden pickles (NGO)

STICKY PORK BELLY BITES
Gochujang BBQ glaze, chilli, sesame seeds (NGO)

SPICE-ROASTED CAULIFLOWER
smoky eggplant, seeds, labneh (V/NGA)

SHARED DESSERT +10.0PP

CHEFS SELECTION OF SWEET TREATS
(V/VGO/NGO)

MAINS

All served family sharing style

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

FREE-RANGE CHICKEN BREAST
smoky herb butter jus, mustard cream (NGA/DFO)

ROAST SIRLOIN
roast red onions, red wine jus (NGA)

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

FALAFEL BOWL
roasted cauliflower, brown rice, mixed green, fried chickpeas, pumpkin seed crunch, pickle cucumber, tahini coriander dressing (V/VGO/NGA)

SIDES

GREEN SALAD
lemon dressing (VG/NGA)

WILTED SEASONAL GREENS
dukkah, olive oil (V/VGO/NGA)

ROAST POTATOES
garlic and herb butter (V/NGA/DFO)



SET MENU ONE

37.5pp
Includes bread & olives to begin + main

ADD shared entrée +15.0pp
ADD shared dessert +10.0pp

TO BEGIN

HOUSE FOCACCIA & SPREADS (V/VGO/NGO)

MARINATED OLIVE SELECTION
citrus & fennel infused (V/NGA/DF)

SHARED ENTRÉE +15.0PP

GLAZED PORK & WAGYU BRISKET MEATBALLS
smoky herb butter jus, mustard cream, cheddar dust

BUTTERMILK FRIED CHICKEN
honey sriracha, ranch, garden pickles

KOREAN-FRIED CAULIFLOWER
Korean BBQ sauce, pickles (V/VGO/NGO)

PLATED MAIN

CHICKEN CORDON BLEU
pea mint purée, baby carrots, greens, mustard creme sauce

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 (NGO/DF)

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

FALAFEL BOWL
roasted cauliflower, brown rice, mixed green, fried chickpeas, pumpkin seed crunch, pickle cucumber, tahini coriander dressing (V/VGO/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/VGO/NGO)

MARINATED OLIVE SELECTION
citrus & fennel infused (V/NGA/DF)

SHARED ENTRÉE

BUTTERMILK FRIED CHICKEN
honey sriracha, ranch, garden pickles

SALT & PEPPER SQUID
garlic aioli, lemon

STICKY PORK BELLY BITES
Gochujang BBQ glaze, chilli, sesame seeds (NGO/DFO)

SPICE-ROASTED CAULIFLOWER
smoky eggplant, seeds, labneh (V/NGA)

PLATED MAIN

CHICKEN CORDON BLEU
pea mint purée, baby carrots, greens, mustard creme sauce

TWICE-COOKED PORK BELLY
potato gratin, winter greens, jus (NGA)

AGLIO E OLIO
CHOOSE seafood medley **OR** garden harvest
chilli, white wine, parsley, pangritata (NGO/VO)

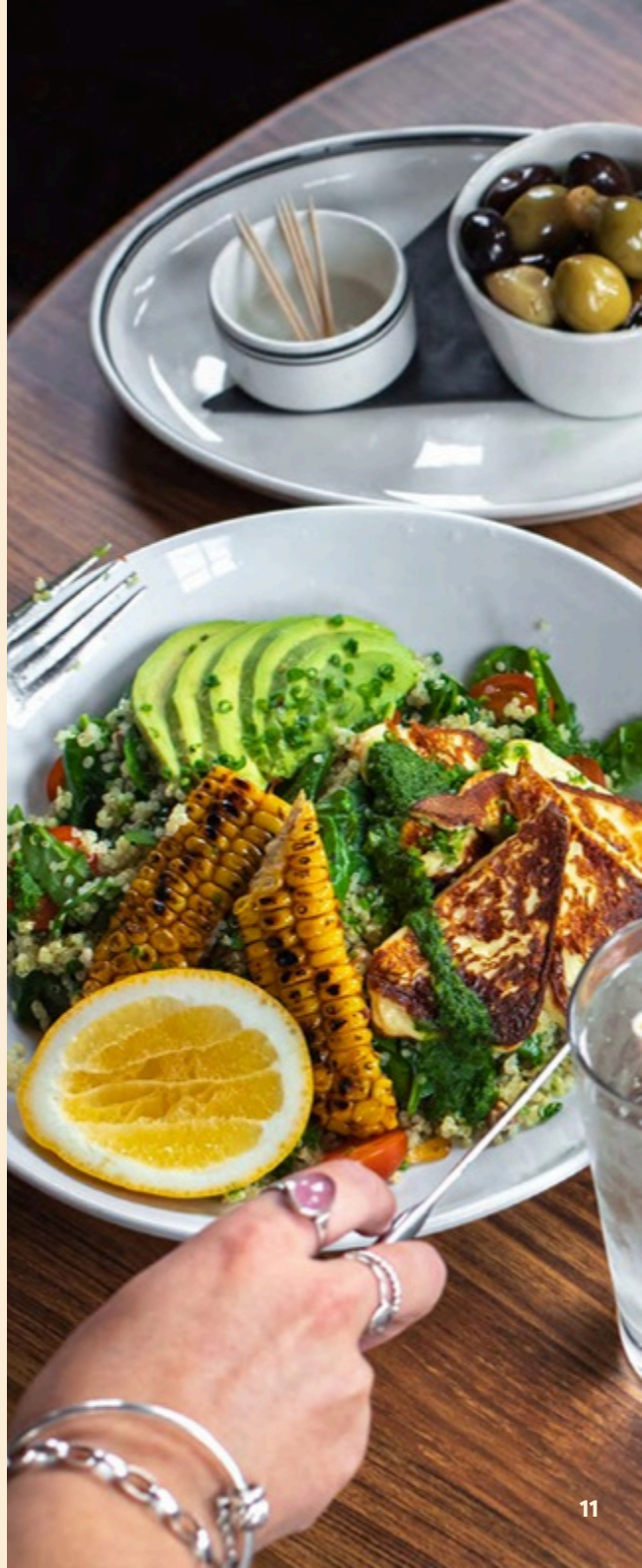
BUTCHER'S CUT STEAK
Rotating cut of premium beef, fries, café de Paris butter, red wine jus, charred winter greens (NGO/DFO)

DESSERT

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

CHARRED STONE FRUIT
whipped pistachio ricotta, saffron & cardamom syrup, citrus & olive oil crumb (NGA)

LEMON POSSET
silky lemon cream, gingernut cookie crumb, passionfruit syrup, summer berries (NGO)



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 may subsidise your bar tab to any amount (we suggest $5 per beverage). Speak with your event coordinator to discuss the best option for your budget.

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.

What time does the bar close?
We are licenced until 3am, 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?
On street parking is available on Abel Smith Street, as well as Cuba Street.

Can we bring children?
Minors are welcome on the premises up until 10pm, but must be supervised at all times.

Do you provide AV?
A 54 inch plasma screen is available when booking our Guest Room. As well as a projector, cordless microphone, and sound system. A 55 inch plasma screen is available when booking our Lounge Room.

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**

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*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.

