

FUNCTIONS

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AT THE CHAMBERLAIN & TAHLULA

Thank you for considering The Chamberlain and/or Tahlula for your Function.
Enclosed in this pack is everything you need to know about what we can do to accommodate your every need!

Our experienced functions team are here to assist with all aspects of your event planning from booking entertainment, menu options or tailoring a package to suit every need and budget!

The food and beverage offerings are delivered with exceptional quality and service, creating that final touch you know is essential for a great event.

LET US INTRODUCE OURSELVES

The Chamberlain is Britomart's newest bar and eatery, with a strong focus on Craft beer offering 15 local and international brews on tap, but that's not all!

We have a great wine list and some stylish cocktails, some with a twist, that will tickle anyone's taste buds.

Tahlula, our rooftop bar, has been transformed into a fresh Hawaiian oasis. It's a tiki bar with an extensive cocktail menu that isn't shy on experimentation. With fruity tropical classics, plenty of twists on the piña colada, daring originals and 'go hard or go home' Zombies, the generous servings ensure a good time will be had by all.

At the helm in the kitchen is Oliver Fitton, who refers to the cuisine as 'chef food'. Almost every item on the menu ends up on the wood fire grill, giving each dish a delicious smokey flavour.

Experimenting with his own creative aptitude

It's about relaxing; hanging with a bunch of friends or the work colleagues, celebrating that special occasion.

We're right in the heart of Britomart, downtown. Within easy walking distance to public transport so no need to worry after you've downed a couple of our 7% brews or had partaken in a second cocktail because you just couldn't resist.

SPACES

AT THE CHAMBERLAIN

THE BREW TANK

This particular function space is the hot property and our most sought-after area for events with private access to the main bar for easy refueling, and designated outdoor area for larger group sizes

Seated 56 Cocktail 80

MALT ALLEY

Bucks nights, long lunches, predrinks before hitting the game this is the space for you. Have a game of darts watch the game on our big projector screen or simply hang with your friends. Also designated out door area for larger group sizes.

Seated 32 Cocktail 60

*FOR LARGER GROUPS CONSIDER BOOKING BOTH THE BREW TANK AND MALT ALLEY

Seated 100 Cocktail 160

HOP CITY

This area is that little bit more bang for your buck with exclusive bar access, personal large projector screen with the ability to do presentations for corporate events, birthday slideshows or just private screening of the big game! Just consider the possibilities here.

Seated 50 Cocktail 65

FULL VENUE HIRE IS ALSO AN OPTION INCORPORATING ALL OF THE ABOVE

Seated 140 Cocktail 250

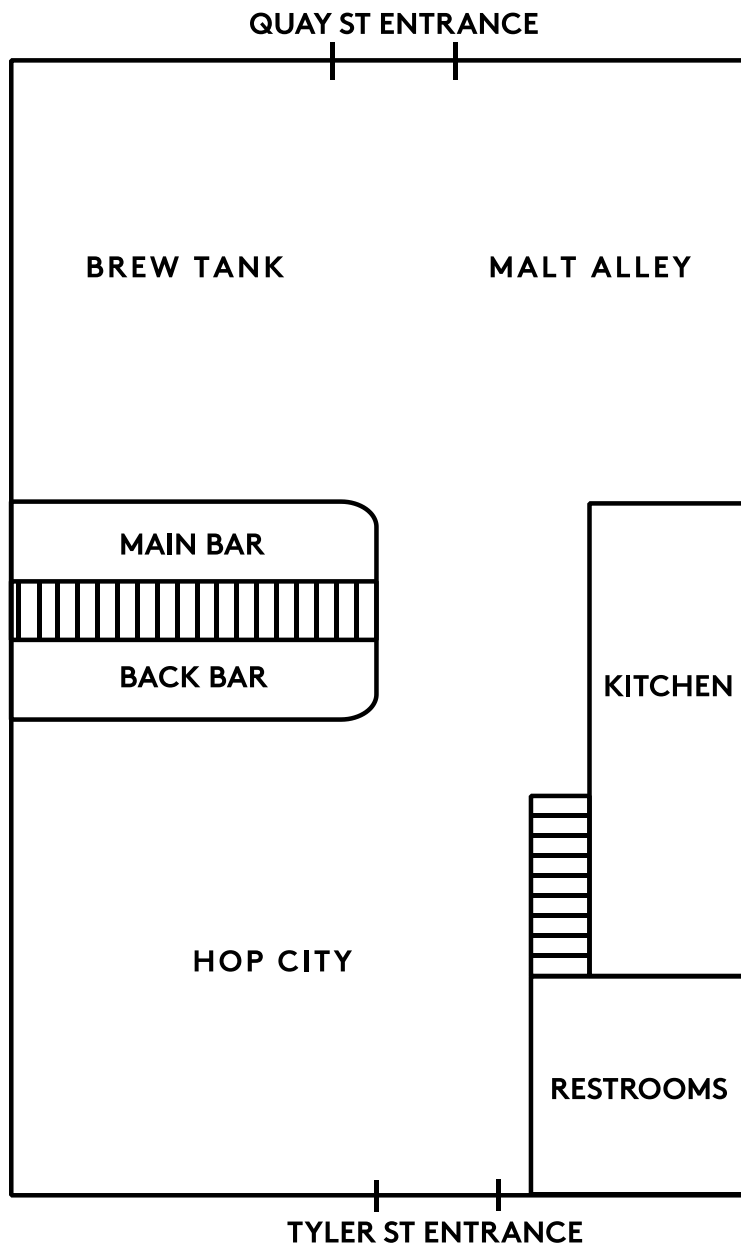
TAHLULA UPSTAIRS

With the tropical “tiki” décor this space is the crème de la crème for parties, birthdays, engagements, hens nights, themed corporate events. Look at booking for your private lunch party, basically a hit for all smaller gatherings.

Seated 30 Cocktail 60

FLOOR PLAN

AT THE CHAMBERLAIN



COCKTAIL MENU

Option 1 - \$15pp (2 canapes 1 substantial)

Option 2 – \$21pp (4 canapes 1 substantial)

Option 3 - \$29pp (5 canapes 2 substantial)

CANAPES

Chicken parma bites

Beef bavette skewers

Crumbed smokey mac 'n' cheese

Sweet potato donut with sour cream, chive

Buttermilk fried cauliflower, charred garlic aioli

SUBSTANTIALS

Grilled beef bavette taco, chimmichurri, sweet onions

BBQ pulled pork slider, pickled slaw

Curry chicken wings, butter chicken sauce

Fish finger sandwich, capers, gherkin, lemon aioli

Vegetable rice paper rolls, Nam jim

Vegetarian options and variations available upon request

Additional canapes \$4 each | Additional substantial's \$5 each

PLATTERS

Chamberlain platter – fried chicken wings, pork belly bites, fish goujons, fries

Talulah platter – prawn twisters, beef bavette skewers, calamari, falafel

\$55 each

PARTY PACKAGES

BUCKS

3 beer jugs of bucks choice

Chamberlain platter

HENS

2 Bottles of Sparkling Wine,

X1 Cocktail of choice for bride to be

Talulah platter

\$200 each

FEASTING MENU

SHARING \$50pp

ENTREES

Grilled flat bread, dip

THEN CHOOSE 2

Grilled prawns dressed in beer 'n' citrus (warm)
Half shell mussels marinated, chardonnay vinaigrette (cold)
Flanken cut beef ribs, red chimichurri
Chamberlain fried chicken wings, Korean bbq chilli sauce
Deep fried pies – changes weekly

MEATS – CHOOSE 2

Slow roasted lamb – Yoghurt, Mint, Cumin, Pomegranate
Beer butt chicken – chickens roasted with NZ craft beer
Manuka slow smoked Beef rump cap “Picanha”
Slow roasted pork hocks – sticky beer glaze

Served with fries and pickled slaw

ADD ONS

Sides \$6pp Choose 2

Roasted eggplant, harissa caramel
Green beans, goat's cheese, almonds
Smashed pumpkin, sesame and soy caramel
Tzatziki salad, cucumber, mint, rocket, onion and yoghurt
Roasted beetroot, cumin, orange and coriander
Salt 'n' vinegar potato salad, capers, onion, chive

Dessert \$10pp – to share

Whittakers Dhark ghana chocolate brownie with Kapiti hokey pokey ice cream with all the trimmings, fudge pieces, meringues, mini wafers

CHAMBERLAIN PLATED MENU

2 courses \$50PP

3 Courses \$60PP

ENTRÉE

Shared- choose 3

Fried chicken wings, Korean bbq chilli sauce

Sticky beef ribs, pickled onions

Falafels, beetroot hummus, roast vegetables

Pulled bbq pork tacos, smoked ranch

Sweet and sour pork belly pieces, charred pineapple

MAINS

Market fish, crumbed, chips, tartare

Slow smoked beef rump cap, butter minted baby potatoes

Jerk on the bone chicken, seasonal greens

Confit pork belly with slaw, apple puree

Fire roasted vegetable skewers, couscous salad

DESSERT

Warm apple pie, vanilla bean ice cream

Chocolate brownie, mascarpone

ADD ONS

Sides \$6pp Choose 2

Roasted eggplant, harissa caramel

Green beans, goat's cheese, almonds

Smashed pumpkin, sesame and soy caramel

Tzatziki salad, cucumber, mint, rocket, onion and yoghurt

Roasted beetroot, cumin, orange and coriander

Salt 'n' vinegar potato salad, capers, onion, chive

THE NITTY GRITTY

TERMS & CONDITIONS

Minimum numbers – Minimum numbers to go onto canapes or feasting is 10 people

Tentative Bookings - If, after 7 days, the full deposit and function confirmation form have not been received, the enquiry date will be released. We reserve the right to release a booking if, after reasonable attempts, we are unable to contact the client.

Confirmation – A booking is deemed to be confirmed when the deposit has been received.

Final confirmation of booking – All arrangements including menus, beverages, time of arrival, and any additional requirements must be finalized no less than five working days prior to the event.

FOOD & BEVERAGES

Catering – All catering food & beverage requirements must be confirmed no later than five days prior to the event. Outside of this time we can make no guarantee of the availability of stock due to ordering and preparation deadlines

Final confirmation –time of arrival, & any additional requirements must be finalized no less than two days prior to the event.

If the number of guests or catering requirements increase, additional food may be ordered on the night but availability cannot be guaranteed.

PAYMENTS

Deposit - 10% of the food arrangements to be paid upon confirmation of booking.

Food – All pre-arranged food must be paid for no later than 5 days prior to the event

Beverages – payment only required at the conclusion of your function

CANCELLATION & NO SHOW

Cancellation Policy – Where cancellations are given less than 7 days prior to the function date, any deposit may be forfeited.

MINIMUM SPEND

(where applicable)

Minimum Spend Guideline – In order to maximize our areas we require a commitment by the function organizer that a minimum spend requirement will be met.