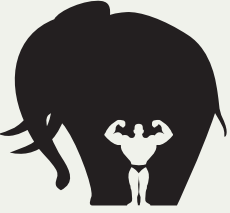


EVENINGS
at the
elephant
WRESTLER

PH (09) 489 8030 • ELEPHANTWRESTLER.CO.NZ
138 HURSTMERE RD • TAKAPUNA • AUCKLAND

WELCOME TO THE elephant wrestler



y o u r
LARGER THAN LIFE LOCAL
in the bustling heart of
T ★ A ★ K ★ A ★ P ★ U ★ N ★ A

Offering an expansive selection of beer, wine and cocktails and a menu championing Kiwi produce, our experienced team are dedicated to delivering a down to earth, honest to goodness hospitality experience ensuring you and your guests a relaxed and memorable event every time.

We invite you to choose from the many food and beverage menu offerings in this pack or speak with our event manager about tailoring a custom package that suits your unique requirements.

Speak with us today to create your own larger than life occasion.

BOOK@ELEPHANTWRESTLER.CO.NZ
PH (09) 489 8030

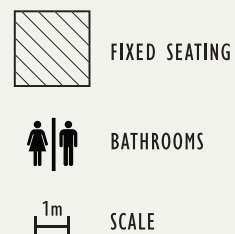
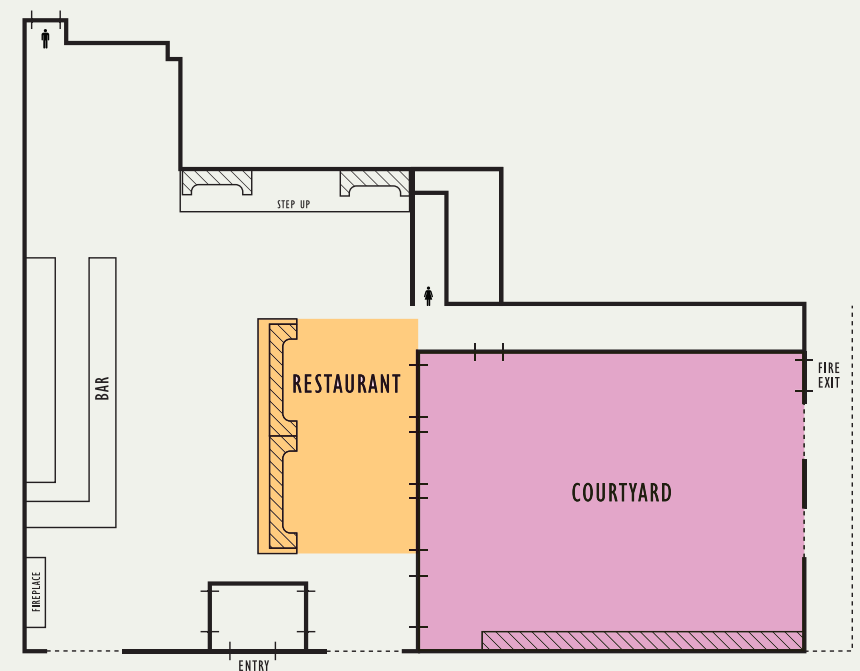
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EVENT SPACES

SPACE	COCKTAIL	SEATED
Courtyard	150	100
Half Courtyard	60	48
Restaurant	-	32





courtyard

The perfect setting for all kinds of events and occasions, our outdoor courtyard soaks up the Takapuna sunshine, with the option to close the retractable food for shelter when required.

Featuring its own private bar, balcony, plasma screen and ample heating, this is the perfect place for a BBQ, drinks and canapés, special celebration or corporate occasion.

A live band or DJ is available from time to time on request, along with projector, screen and microphone when using this space exclusively.

COCKTAIL _____ 150
SEATED _____ 100

HALF courtyard

Love our courtyard but can't quite fill it? Our half courtyard option accommodates smaller groups by cordoning off a space just the right size for you and your guests.

You'll feel well taken care of with your own personal wait staff including table service for beverages, while you enjoy all the comforts this space has to offer including heaters, retractable roof and the up-beat summery vibe of the festoon lights and in-house music.

COCKTAIL _____ 60
SEATED _____ 48



restaurant

The heart of our home nestled conveniently next to the main bar, our relaxed restaurant space comes with comfortable booth seating, traditional a la carte settings and the fun, buzzing atmosphere from the bar and courtyard beside.

Settle in and be served by your own personal wait staff or purchase beverages individually as you go, whilst enjoying one of our extensive group menus or full menu for groups of 25 and under.





CANAPÉS

4.0 EACH OR 5 FOR 18.0

Beer battered gourmet lamb haute dogs, rosemary aioli

Tandoori marinated chicken skewers, mint yoghurt dip

Yorkshire pudding with seared beef, onion marmalade, blue cheese sauce

Tempura prawn cutlets, lemon-pepper mayonnaise

Spicy BBQ glazed chicken wings, ranch dressing

Classic shrimp sliders, cocktail sauce

Chicken, chilli & coriander wontons, sweet chilli sauce

Pork, shiitake & sesame meatballs, teriyaki glaze

Salt & five-spiced squid, lemon aioli

Mushroom & parmesan risotto cake, truffle aioli

Vegetable spring roll, nam jim dipping sauce

Rosemary & chilli polenta chips, homemade tomato ketchup



sharing plates & nibbles

250.0 PACKAGE

3 x Hand pulled pizzas (choice of 6 flavours)
3 x Wrestler platter
3 x Chunky fries

500.0 PACKAGE

3 x Hand pulled pizzas (choice of 6 flavours)
6 x Wrestler platter
3 x 500g spicy BBQ chicken wings
6 x Chunky fries
3 x Bottle of prosecco

750.0 PACKAGE

3 x Hand pulled pizzas (choice of 6 flavours)
3 x Elephant platter
3 x Wrestler platter
3 x 500g spicy BBQ chicken wings
6 x Chunky fries
3 x Seasoned wedges
3 x Bottle of prosecco
2 x 3L Tiger towers

PLATTERS

THE WRESTLER

Salt n' pink pepper squid, chicken, corn & capsicum fritters, jalapeño hush puppies, pork & chive dumplings

THE ELEPHANT

Salt n' pink pepper squid, chicken corn & capsicum fritters, pork belly bites, beef brisket sliders, jalapeño hush puppies, spicy chicken nibbles, pork & chive dumplings, polenta chips





SEATED menus

social dining banquet

ENTRÉE 7.0 PP

MAIN 29.5 PP (includes bottomless sides)

DESSERT 7.0 PP

Minimum of 4 guests

TO BEGIN

Wrestler platter;

Salt & pink pepper squid

Chicken, corn & capsicum fritters

Jalapeño hush puppies

Pork & chive dumplings

MAINS

Free range roast chicken

St Louis ribs

Slow roast lamb shoulder

Beef brisket

Accompanied by sauces, pickled vegetables & corn bread

BOTTOMLESS SIDES

Chunky fries

Tossed salad

DESSERTS

Marbled chocolate fruit & nut bark

Mini cinnamon donuts

Dulce de leche & Baileys crème tartlets

Strawberries & cream pot



bbq buffet

38.5 PP

DESSERTS ADD 7.0 PP

Minimum of 40 guests

TO BEGIN

Artisan bread selection, butter & dips

SALADS

Potato salad, chive & garlic mayonnaise, boiled egg

Kumara, carrot & basil, honey Dijon dressing

Fusilli pasta salad, pesto, sun dried tomato, olives, parmesan

Mixed leaf salad

BUFFET

Thai marinated chicken thigh, green coconut curry sauce

Market fish, lemon pepper marinade, ratatouille vegetables

Marinated Angus pure rump steaks, chunky fries, onion jus

Broccoli & cauliflower gratin, cheese sauce

BBQ GRILL

Marinated chicken thigh

Gourmet traditional pork bangers

Rump steak

MINI DESSERT SELECTIONS

Dark chocolate brownie bites

Passionfruit cheesecake

Petit lemon tart

Mini cinnamon doughnuts



set menu

ANY 2 COURSES 38.5 PP

ANY 3 COURSES 45.5 PP

Minimum of 30 guests

TO BEGIN

Handmade artisan breads, balsamic, olive oil, pesto, hummus

Wrestler platter (one to share per six people)

MAINS

Choice of any two of the following:

200g grilled Savannah Angus sirloin steak, cooked medium rare, béarnaise sauce

350g slow cooked Harrisa seasoned lamb shoulder, red chimichurri sauce

Pan roasted market fish, lemon, caper & parsley butter

Roast corn fed half chicken, mild peri-peri marinade, sweet corn salsa

VEGETARIAN OPTION AVAILABLE ON REQUEST

SIDES

Crispy duck fat Agria potato

Mixed leaf salad

Chunky fries

DESSERTS

Eton Mess, macerated strawberries, meringue, whipped cream, mixed berry syrup

Malibu panna cotta, spiced pineapple salsa, coconut crumbs





BEVERAGEselection

option 1

SPARKLING

La Gioiosa Prosecco NV BTL 35.0

WINES

Straw Island Rosé, Chardonnay, Pinot Gris, Sauvignon Blanc, Merlot REG 8.7 BTL 38.0

Grayling Pinot Noir REG 9.0 BTL 42.0

DRAUGHT BEER & CIDER

Monteith's Pointer Pale Ale, Golden Lager, Original Ale, Beacon Pilsner, Radler Export Gold, 33 Low Carb

BOTTLE BEERS

Heineken, Sol, Monteith's Black,

Monteith's Lightly Crushed Apple Cider 2.8%

Export - Citrus Lemon 0%, Citrus Lime and Ginger, Citrus Grapefruit 2.0%

NON-ALCOHOLIC BEVERAGES 4.5 - 7.0

Antipodes sparkling or still mineral water, Bundaberg ginger beer, soft drinks, juices, espresso coffee, tea selection

SPIRITS 9.2

City of London gin, Vladivar vodka, Early Times bourbon, Santiago de Cuba Anejo rum, Santiago de Cuba blanca rum, White and Mackay whisky

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PLEASE NOTE SPIRITS WILL NOT BE INCLUDED UNLESS REQUESTED



option 2

SPARKLING

La Gioiosa Prosecco NV **BTL 35.0**

WINES

Tohu Sauvignon Blanc, Marlborough **REG 10.0 BTL 50.0**

Good Company Rosé, Marlborough **REG 9.0 BTL 42.0**

Kumeu Village Chardonnay, Kumeu **REG 10.0 BTL 50.0**

Mud House Pinot Gris, Marlborough **REG 10.0 BTL 50.0**

Babich Syrah,, Hawke's Bay **REG 9.5 BTL 48.0**

Baby Doll Pinot Noir, Marlborough **REG 9.5 BTL 46.0**

DRAUGHT BEER & CIDER

All beers in this category from option 1, plus;

Heineken 500ml, Heineken Light 2.5% 500ml

Monteith's Crushed Apple Cider

BOTTLE BEERS

All beers in this category from option 1, plus;

Tiger Crystal, Monteith's IPA

Monteith's Pear Cider

Desperado

NON-ALCOHOLIC BEVERAGES 4.5 - 7.0

Antipodes sparkling or still mineral water, Bundaberg ginger beer, soft drinks, juices, espresso coffee, tea selection

SPIRITS 10.0 - 10.5

Bombay Sapphire gin, Absolut vodka, Jim Beam White Label bourbon, Appleton's VX rum, Sailor Jerrys spiced rum, Canadian Club whisky

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PLEASE NOTE SPIRITS WILL NOT BE INCLUDED UNLESS REQUESTED

OPEN BAR

All beer, cider, wine and spirit options will be available.

Please let us know if there are any beverages you would like to exclude.

ADD ON ARRIVAL DRINKS

House beer, wine & cocktails 8.0

Minimum 40 guests





GENERALinfo

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.

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

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.

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 setup 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 WE HAVE A SUBSIDISED BAR TAB?

Unfortunately, we are unable to provide this option, however please speak with us to discuss options which may suit your budget.

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 HANZ 18+ 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 limited free of charge customer parking adjacent to The Elephant Wrestler, as well as a Wilsons Carpark located next door and pay and display parking on the surrounding streets.

CAN WE BRING CHILDREN?

Our licence allows anyone under 18 and accompanied by a parent or legal guardian to join us until 10.00pm.

DO YOU PROVIDE AV?

Yes, AV is provided for full courtyard hire, and we have TV screens located throughout The Elephant Wrestler for sports events. To discuss additional AV requirements simply get in touch to discuss.