



BIRDIE'S
BAR & KITCHEN

**EVE
NTS**
AT BIRDIE'S

BIRDIESALLDAY.CO.NZ



Tucked into the heart of Sylvania Park's dining district, our honest charm and inviting city chic will quickly win you over, with a formula that's hard to find south of the CBD. Love chicken? Love Birdie's, with a chicken lovers' menu designed especially for big flavour, big fun and big value. Match with our craft beers and espresso martinis for the perfect anytime get-together.

events@birdiesallday.co.nz

+64 21 818 730

Birdie's Bar & Deli
 Shop 61, Sylvania Park
 286 Mt Wellington Highway
 Mount Wellington 1060
 Phone +64 570 5001

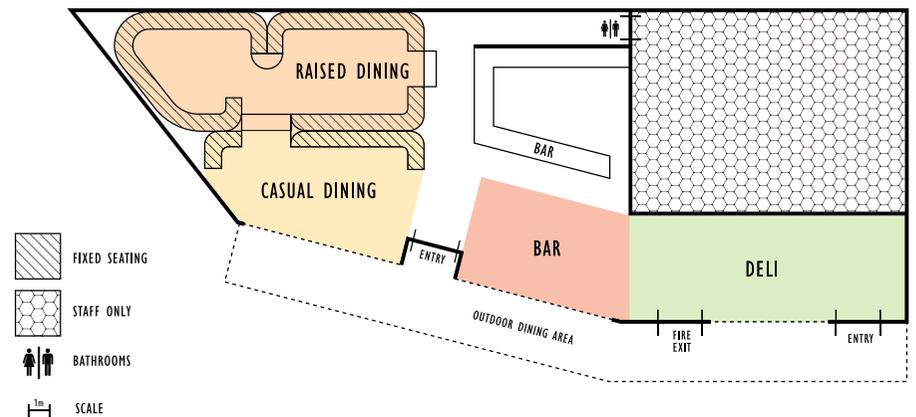
CONTENTS

Event spaces	03
Menus	07
Beverages	12
General information	16



EVENT SPACES

SPACE	COCKTAIL	SEATED
Raised dining		70
Casual dining	40	26
Bar	40	30
Deli	50	32
Full venue	200	160





RAISED DINING

This semi-private dining space is the ideal spot for small to medium groups to enjoy an interactive banquet style dining experience, with large leather booth seats and plenty of space between to move around and socialise in between courses. Bathed in a mix of natural light and beautiful globe pendant lighting, this space has all the class of an up-town New York Deli matched perfectly with a relaxed, warm and friendly style of service.

Seated	70
--------	-----------



CASUAL DINING

With high booth seating and stylish bar leaners, this space is perfect for cocktail style functions or small casual dining groups. Floor to ceiling bi-fold doors create seamless indoor-outdoor flow so you can enjoy the gardens immediately outside and the atmosphere from the establishments nearby. This space can be roped off for more privacy on request.

Cocktail	40
Seated	26



BAR

At the heart of this beautiful venue is the open plan bar area, perfect for any social occasion with stunning décor look and feel, suitable for even the most discerning of social butterflies. Effortless access to beverages served up by our friendly staff plus bi-fold doors providing an open-air experience means you're guaranteed a fun, fuss free and unforgettable time at Birdie's Bar.

Cocktail	40
Seated	30



KITCHEN

Enjoy the spacious Birdie's Deli with all the action from the open plan kitchen. Mingle and graze cocktail style or grab a crew for a casual dining experience and choose from our a la carte or banquet style sharing menu. With access to the outdoor area through the bi-fold doors and the delicious aromas coming from the kitchen nearby, you and your guests will have a memorable time catching up at Birdie's Deli.

Cocktail	50
Seated	32



**FULL
VENUE**

Hosting a large group? Boasting an open plan floorplan perfect for groups to mix and mingle, central bar and outdoor seating, Birdie's provides the ideal canvas to accommodate your guests across our entire establishment.

Cocktail	200
Seated	160



MENU



COCKTAIL

Minimum of 10 guests,
minimum 2 working days pre-order

CANAPÉS

BIRDIE LOVES

Buffalo chicken wings, hot sauce, blue cheese dressing

Pork belly bites, gochujang & honey glaze

Chicken spring rolls, sweet chilli jam

Southern fried chicken, spiced sour cream, chives

Bang bang chicken, lettuce wraps

BIRDIE ADORES

Chicken croquettes, pickles, parmesan mayo, parmesan

Tofu larb, chilli, lime, mint & coriander (v)

Southern fried cauliflower, spiced sour cream, chives (v)

Buffalo cauliflower, hot sauce, blue cheese dressing (v)

Grilled corn on cobb, chipotle mayo, pecorino (v)

Beetroot, goats curd, hazelnut, radicchio, pomegranate (v)

Crispy salt & pepper squid, peanuts, coriander, sweet soy & ginger dressing

Dumplings, prawn & ginger OR bok choy & mushroom, citrus soy

Korean chopped chicken, gochujang & honey glaze

Sichuan fried chicken, ginger soy sauce, sesame

Caramelised fried chicken, master stock, tamarind & chilli caramel, fried ginger

Steamed bao buns, crispy chicken OR pork belly OR cumin roasted pumpkin, cabbage, chilli, chipotle mayo **+ 0.5**

Chicken mini roll, iceberg, parmesan mayo, salsa **+ 0.5**

1 loves + 4 adores canapés **19.0**

Individual canapé (min 10) **4.0**

BANQUET

Minimum of 10 guests, minimum 2 working days pre-order.
 Less than 70 guests - served as a shared table banquet
 More than 70 guests - served as a grazing station

BIRDIE'S CHICKEN DINNER 32.0PP

Hot rolls, whipped garlic, herb butter

Rotisserie whole chicken, stuffing, gravy

Chicken Schnitzel, green slaw, parmesan, pickled lemon dressing

Southern fried cauliflower

Grilled corn cob, chipotle mayo, parmesan

Mashed Potato, gravy OR Rotisserie oven potatoes

STREET EATS 36.0PP

Steamed bao bun, pork belly, cabbage, chilli, chipotle mayo

Grilled corn cob, chipotle mayo, parmesan

Chicken spring rolls, sweet chilli jam

Poutine, fries, gravy, shredded chicken, jalapeño, cheese

Bang bang chicken, peanut, cucumber, chilli oil

Pork belly bites, gochujang & honey glaze

SHARING'S CARING 38.0PP

TO START

Hot rolls, whipped garlic, herb butter

Bang bang chicken, peanut, cucumber, chilli oil

Southern fried chicken, spiced sour cream, chives

Buffalo cauliflower, hot sauce, blue cheese dressing (v)

MAIN

Rotisserie whole chicken, stuffing, gravy

BBQ lemongrass chicken, fried ginger, chilli, lime leaf

Grilled corn cob, chipotle mayo, parmesan

Caribbean slaw

Fries

THE GROVE 39.0PP

TO START

Steamed buns

Korean chopped chicken, gochujang & honey glaze

Chicken croquettes, pickles, parmesan mayo, parmesan

Crispy salt & pepper squid, peanuts, coriander, sweet soy & ginger dressing

MAIN

Rotisserie whole chicken, stuffing, gravy

Chicken Rendang, chilli, fried onion, curry leaf, spring onion, naan

Quinoa & beetroot salad, goat's curd, hazelnut, roast cauliflower, pomegranate dressing

Rotisserie oven potatoes

Steamed Asian greens

Coconut rice, curry leaf, mustard seed



SOMETHING SWEET

Minimum of 10 guests.
Served as sharing plates or canapes.
Minimum 2 working days pre-order.

3.5 EACH

Salted caramel profiteroles

Eclairs, chocolate, cream

Mini doughnuts, dulce de leche, mascarpone, chocolate sauce

Chocolate peanut butter truffles

4.0 EACH

Black forest rolls, cherries, chocolate

Banoffee tartlets, dulce de leche, banana, coffee cream

Pear & rhubarb crumble tartlets

Macarons selection

DESSERT JARS 9.0EA

Choose 2 from the below

Vanilla bean cheesecake, seasonal fruit, shortbread crumb

Chocolate delice, hazelnut praline, brownie, coffee cream

Lemon curd, lime sponge, shortbread crumb, torched meringue

Honey pannacotta, maple roast pear, gingerbread

Pavlova smash, berries, vanilla mascarpone, meringue

GRAZING 65.0

Minimum of 100 guests, minimum 7 working days pre-order.
Available for full venue events, minimum spends apply.

PASS AROUND CANAPÉS

Chicken croquettes, pickles, parmesan mayo, parmesan
Steamed bao buns, pork belly, cabbage, chilli, chipotle mayo
Dumplings, prawn & ginger OR bok choy & mushroom, citrus soy
Southern fried chicken, spiced sour cream, chives
Buffalo cauliflower, hot sauce, blue cheese dressing (v)

GRAZING STATIONS

1 Rice crackers | lettuce cups | steamed buns | flour tortillas

SERVED WITH

Bang bang chicken, peanut, cucumber, chilli oil
Shredded pork, jalapeño, kimchi BBQ sauce
Tofu larb, chilli, lime, mint & coriander (v)
Prawns & squid, mung beans, peanuts, coriander, sweet soy & ginger dressing

2 Baguette, toasts, pita crisps

SERVED WITH

Potted chicken, chopped chicken, parmesan mayo, herbs, pickles
Shaved beef & beets, onion pickles, radicchio, goats curd, pomegranate
Harissa roast vegetables, yoghurt, spiced chickpeas

3 Rotisserie whole chicken, stuffing, gravy

SERVED WITH

Beer & mustard beef, roast onions, mustard, jus **OR**
Lamb shoulder, parsley, lemon & garlic, cumin roasted pumpkin
Rotisserie oven potatoes
Grilled corn cob, chipotle mayo, parmesan
Caribbean slaw
Charred greens, roast lemon, & thyme butter



BE
B
REFE
GAVE
STEF



WINE

BUBBLES

	Flute	1/2 Btl	Btl
Mumm Cordon Rouge Reims	15.0	45.0	80.0
Brancott Estate Brut Cuvee 200ml Marlborough			13.5
Mionetto Prestige Prosecco 200ml Italy			13.5

WHITES

	Reg	Lrg	Btl
Straw Island Chardonnay New Zealand	8.5	15.0	42.0
Stoneleigh Chardonnay Marlborough	10.5	19.0	55.0
Esk Valley Estate Chardonnay Hawke's Bay	11.5	21.0	60.0
Straw Island Sauvignon Blanc New Zealand	8.5	15.0	42.0
The Grayling Sauvignon Blanc Marlborough	9.5	17.0	48.0
Sileni Estate Selection Straits Sauvignon Blanc, Marlborough	11.0	20.0	57.0
SOHO Stella Sauvignon Blanc Marlborough	12.0	22.0	64.0
Straw Island Pinot Gris East Coast	8.5	15.0	42.0
The Grayling Pinot Gris Marlborough	9.5	17.0	48.0
Thornbury Pinot Gris Waipara	10.0	18.0	52.0
Lake Chalice The Falcon Pinot Gris Marlborough	10.5	19.0	55.0

PINKS

Straw Island Rosé New Zealand	8.5	15.0	42.0
Babydoll Rosé Marlborough	9.5	17.0	48.0
Waimea Estate Pinot Rosé Marlborough	10.0	18.0	52.0
SOHO Westwood Rosé Waiheke Island	11.5	21.0	60.0

REDS

Straw Island Merlot New Zealand	8.5	15.0	42.0
Sileni Reserve Cab Franc Merlot Hawke's Bay	10.5	19.0	55.0
Vidal Reserve Merlot Cab Sauvignon Hawke's Bay	11.0	20.0	57.0
Greyrock Te Koru Syrah Hawke's Bay	10.5	19.0	55.0
Square Mile Pinot Noir Waipara	10.0	18.0	52.0
Lake Chalice The Falcon Pinot Noir Marlborough	10.5	19.0	55.0
Thornbury Pinot Noir Central Otago	11.5	21.0	60.0
Rua by Akarua Pinot Noir Central Otago	12.5	23.0	65.0

BEER

ON TAP

	Gls	1.8L Jug
Tiger	12.0	39.0
Monteith's Golden Lager	10.0	33.0
Monteith's Crushed Apple Cider	11.3	39.0

BOTTLED

Heineken		9.3
Heineken Light 2.5%		9.1
Heineken 0.0%		9.0
So1		9.3
Black Dog Chomp NZPA		10.9
Monteith's Original Ale		9.2
Monteith's Black		9.5
Tuatara Aotearoa Pale Ale		10.4
Tuatara Hefeweizen		10.4
Tuatara Pilsner		10.4
Export Citrus Lemon 2.0%		9.0
Export Citrus Lime & Ginger 2.0%		9.0
Monteith's Mid-Strength Crushed Apple Cider 2.8%		9.1
Rekorderlig Strawberry & Lime Cider 330ml		11.5

COCKTAILS

16.0ea

Daiquiri of the Day (Frozen or Classic)

Santiago de Cuba Blanca Rum | lime | ask for our current flavour **16.0**

Cosmopolitan

Finlandia Vodka | Cointreau | lime | cranberry **16.0**

Glasshouse

Hayman's Gin | Finlandia Vodka | lemon | lime | bitters | house-made hibiscus syrup **16.0**

Mai Tai

Mt Gay Eclipse Rum | Mt Gay XO Aged Rum | De Kuyper Triple Sec | orgeat syrup | lime **16.0**

Sidecar

St Remy VSOP | Cointreau | lemon Juice **16.0**

Whiskey Thief

Glenlivet Founders | lemon | sugar syrup | orgeat syrup | egg white | bitters **16.0**

Homegrown French 75

Mumm Champagne | Glasshouse **18.0**

REFRESHMENTS

COFFEE

Flat White | Cappuccino | Latte | Long Black |
Short Black/Espresso | Macchiato | Mochaccino |
Hot Chocolate

LOOSE LEAF TEA

English Breakfast | Earl Grey | Three Mint |
Kakariki Green | Apple & Summer Berries

ICED FRAPPES

Chocolate | Coffee | Mocha | Vanilla | Caramel

ADD soy milk | almond milk | coconut milk |
decaf | extra shot | caramel | salted caramel |
hazelnut | vanilla 0.6

SOFTS

Antipodes Water

Sparkling 500mL **OR** 1 Litre | Still 500mL **OR** 1 Litre

Soft Drink Range

Coca-Cola | Coke No Sugar | Schweppes Lemonade |
Schweppes Dry Ginger Ale | Schweppes Tonic Water |
L&P | Schweppes Ginger Beer

Juice Range

Orange | Apple | Pineapple | Cranberry

Red Bull

Original | Sugar Free | Tropical

NON-ALCOHOLIC COCKTAILS

10.0ea

Birdie's Berries

House-made mixed berry coulis | cranberry juice |
soda

Home by Midnight

Lemon | lime | orange | pineapple | grenadine |
Angostura Aromatic Bitters | ginger ale

Second Taste

Honey syrup | lemon | soda | rosemary

Summer on the Coast

Coconut water | lemon | lime | house-made hibiscus
syrup

Tahitian Coffee

Lemon | lime | orange | pineapple | passionfruit |
guava | honey syrup | cold brew coffee

SMOOTHIES

10.0ea

Peanut Banoffee

Peanut butter | banana | salted caramel | almond milk

Autumn Berries

Mixed berries | pear | banana | cinnamon | coconut
water

Pina Colada

Pineapple | coconut water | banana | honey

Tropical Mango

Mango | Yoghurt | Passionfruit | Orange Juice |
Banana



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.

SUBSIDISED BAR TABS

You can specify the range of beverages available and a credit limit for the event 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 2.5% surcharge.

COMMON QUESTIONS

Are we allowed a band or DJ? For full venue bookings, please talk to our Sales & Events Manager about supplying your own music.

What time does the bar close? We are licenced until late, 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 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, HANZ 18+ card 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? Sylvia Park has nearly 4000 free car parks. Time limits do apply so please discuss your parking requirements with our Sales & Events Manager.

Can we bring children? Yes, until 9.30pm, after which all children must be supervised by a parent or legal guardian.

Do you provide AV? Yes, for full-venue hire only; please speak to our Sales & Events Manager about your AV requirements.
