

EVENTS AT

GARRISON

PUBLIC HOUSE





In the prime and central location of Sylvia Park, Garrison Public House greets you with a warm and inviting atmosphere. With five event spaces including expansive sunny courtyards to soak up the sunshine and a warm fire to keep you cosy on those cooler months, let our friendly team look after you to create a memorable experience.

GET IN TOUCH WITH OUR EVENT & EXPERIENCE MANAGER TODAY

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Mount Wellington 1060

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GARRISON
PUBLIC HOUSE

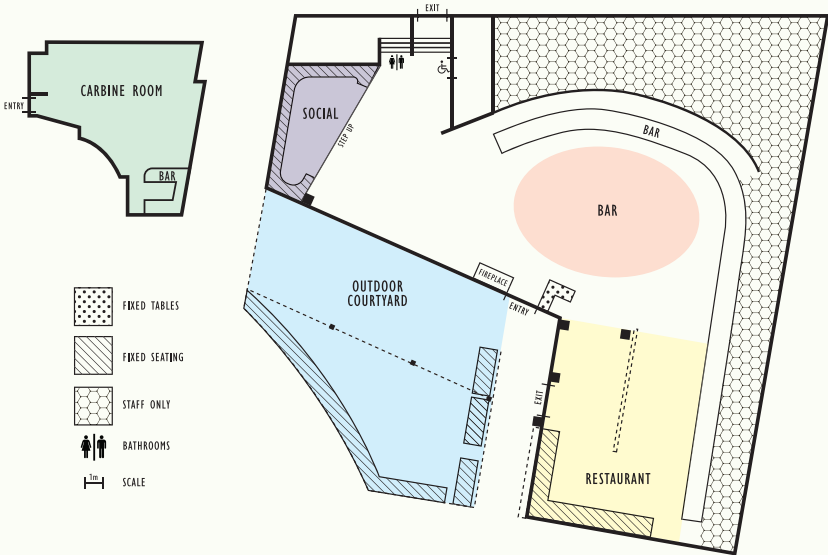
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EVENT
SPACES



EVENT SPACES

SPACE	COCKTAIL	SEATED	THEATRE	BOARDROOM	CLASSROOM/U-SHAPE
Carbine Room	65	45	40	18	18
Covered Courtyard	100	-	-	-	-
Bar	300	-	-	-	-
Restaurant	-	80	-	-	-
Social	30	22	-	-	-





CARBINE ROOM

Located upstairs away from the hustle and bustle of the bar and cafe below, the Carbine Room is a private area ideal for meetings, seminars, celebrations, cocktail events and private dinners.

With in-built data projector and screen, you'll be set for your next presentation or gather with friends to view a movie or sporting event. With the added features of a sound system, air-conditioning and free Wi-Fi, the Carbine Room is second to none for its ease and versatility. Private bar and bartender available on request.

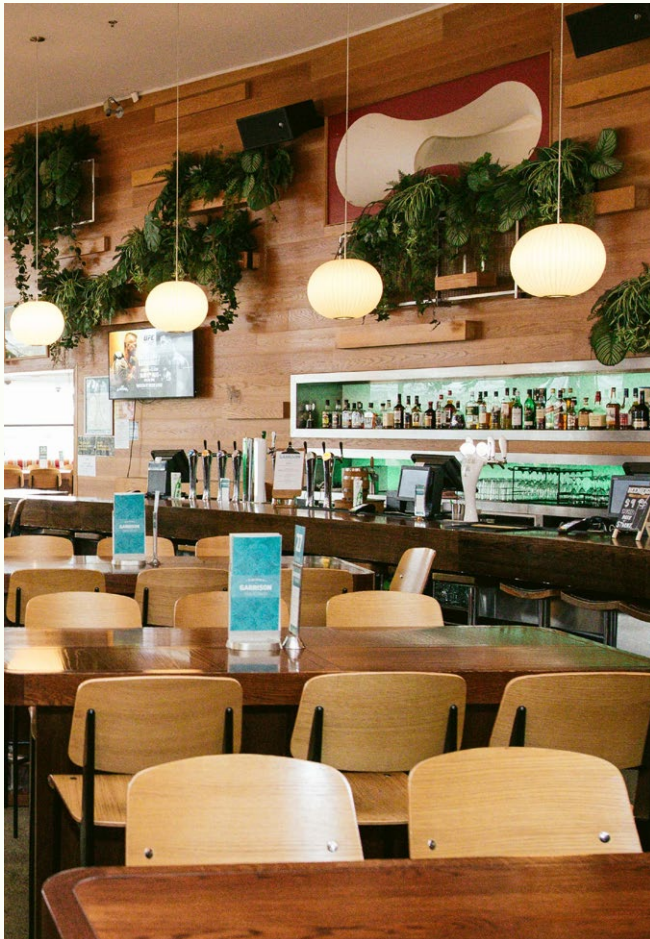
Cocktail	60
Seated	45
Theatre	40
Boardroom	18
Classroom/U-shape	18



COVERED OUTDOOR COURTYARD

The large and versatile alfresco courtyard provides the perfect haven for those wanting to soak up the sun during summer and also provides protection from the elements during winter. Book the whole courtyard or an area for smaller groups, nibble on all your favourites from our substantial menu matched with your chosen drop, then let our experienced team do the rest. Relaxed dining tables or casual cocktail style seating available with the option to have an outdoor bar and hire a dedicated staff member. Free Wi-Fi and heating included. Smoking permitted in parts of this area.

Cocktail	100



BAR

The spacious and energetic main bar area is the perfect place to mix and mingle, pull up a bar leaner, grab a bite to eat and enjoy a thirst quenching beverage. Choose to start in the Bar prior to enjoying a seated dinner or keep it casual and order from our delicious pizza and platter menu by reserving a couple of leaners or booking the entire area. This area has plasma screens, a big screen with HD projector and free Wi-Fi. Roped off areas and specific seating arrangements by request.

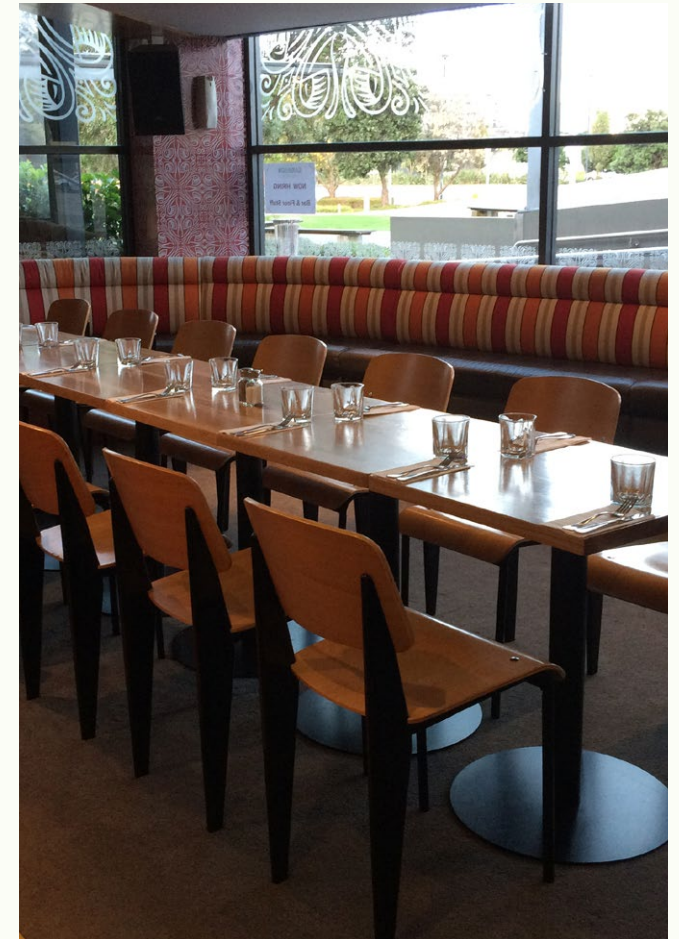
Cocktail — 300



RESTAURANT

Observe our Chefs in action on one side and the world go by on the other in our semi-private restaurant abundant with atmosphere and natural light. Sit back, relax and enjoy your evening while our experienced and friendly wait staff deliver you and your guests exceptional table service, food and beverages, so you needn't lift a finger. Choose from our set menu or buffet menu options and we'll take care of the rest.

Seated — 80



SOCIAL AREA

Slightly elevated and away from the main bar, this fuss free semi-private space is perfect for small dining groups or a relaxed social gathering. With wrap-around couches you'll feel right at home for a good old catch up with colleagues or friends while enjoying one of our set menus or a la carte menu.

Seated — 30

Seated — 22



GARRISON
MENUS

PLATTERS

GARRISON PLATTER | serves 4 - 6 people | spicy chicken nibbles | mini spring rolls | fish bites | BBQ baby ribs | cauliflower arancini | southern fried crispy chicken | salt & pepper squid | prawn twisters | garlic pizza bread | condiments **65.0**

HARVEST BOARD | serves 2 - 3 people | smoked lamb | prosciutto | house-smoked salmon | pickled slaw | smoked tomato meatballs | dark rye sourdough bread | raw fish | coconut mussels **52.9**

SHANGHAI PLATTER | serves 2 - 3 people | mini spring rolls | prawn twisters | BBQ baby ribs | southern fried crispy chicken | lemon peppered calamari | condiments **45.0**

KIWI PLATTER | serves 2 - 3 people | mini pies | mini quiches | sausage rolls | fries | wedges | condiments **45.0**

FRUIT PLATTER | serves 4 - 6 people | selection of seasonal fruit **45.0**

DESSERT PLATTER | serves 4 - 6 people | selection of sweet treats **45.0**

Platter choices are required 2 working days before your event and are subject to change due to seasonal availability

PIZZAS

GLUTEN FREE ADD 3.5

HAWAII FIVE-O | bacon | cheese | pineapple **REG 21.9 | XL 31.9**

TANDOORI CHICKEN | red onion | red capsicum | cashew nuts | coriander & lime mayo | fresh coriander **REG 21.9 | XL 31.9**

OCEAN | mussel | fish | squid | crab meat | red onion | fresh chillies | wild rocket | sweet chilli aioli **REG 22.5 | XL 32.5**

ALA FUNGI | roast Portobello mushrooms | button mushrooms | blue cheese aioli | baby spinach **(V) REG 23.9 | XL 33.9**

GARRISON WORKS | chorizo | salami | bacon | mozzarella | mushroom | BBQ sauce **REG 23.9 | XL 33.9**

AUCKLANDER | chicken | brie | avocado | cashew nuts | cranberry swirl **REG 23.9 | XL 33.9**

MARGHERITA | roast cherry tomato | pesto | mozzarella **(V) REG 21.9 | XL 31.9**

CHEF'S PIZZA OF THE DAY | please ask our staff for today's pizza **REG 21.9 | XL 31.9**

CANAPÉS 4.0 PER ITEM (MINIMUM 20)

MINI YORKSHIRE PUDDING | rare roast sirloin | peppered crust | horseradish aioli | pea cress

LETTUCE CUPS | smoked citrus chicken | fried red capsicum | carrots | red onion | cucumber | oranges | citrus dressing **(GF/DF)**

PULLED LAMB SLIDERS | salse verde | mozzarella

SMOKED SALMON | rye bread | horseradish aioli | sango cress

PORK BELLY LOLLIPOPS | sticky honey sauce

GRILLED HALLOUMI | tortilla crisp | red capsicum | sun dried tomato pesto **(V)**

ALTERNATIVE OPTIONS AVAILABLE | spring rolls, sausage rolls, chicken skewers, fruit skewers, mince & cheese pies, samosa, prawn twister, pork wonton, cauliflower arancini, fish goujons, fruit skewers

TALK TO OUR EVENT MANAGER ABOUT SWEET CANAPE OPTIONS

CARVED MENU

OPTION 1 ————— **\$35.5pp** (3 MEATS & 3 SALADS)
 OPTION 2 ————— **\$30.5pp** (2 MEATS & 3 SALADS)
 OPTION 3 ————— **\$25.5pp** (1 MEAT & 3 SALADS)
 DESSERT ————— **\$5.0pp** (ADD DESSERT PLATTER)

(MINIMUM 30 GUESTS)

MEAT

GLAZED HAM | seeded mustard, orange & honey glaze | cloves | piccalilli **(GF/DF)**

RARE ROASTED BEEF SIRLOIN | herb crust | horseradish aioli **(GF/DF)**

ROASTED LAMB TANDOORI | herb yoghurt **(GF)**

ADD PUMPKIN RAVIOLI | grilled veges **(V) \$5.0pp**

SALAD

COLESLAW **(V/GF/DF)**

MIXED LEAF SALAD **(V/GF/DF)**

TOMATO CUCUMBER & RED ONION SALAD **(V/GF/D)**

The carved menu is served in the carbine room, bar area or covered courtyard. All carved menus are accompanied by condiments & one, two or three bread rolls per person.



SEATED

SET MENU

PLATINUM	—————	\$57.0pp	(ENTRÉE, MAIN & DESERT)
GOLD	—————	\$47.0pp	(ENTRÉE & MAIN)
SILVER	—————	\$42.0pp	(MAIN & DESERT)
BRONZE	—————	\$33.0pp	(BREAD & MAIN)

ENTRÉES

SALT & PEPPER SQUID | lemon pepper flour dusted & flash-fried | salad | aioli | lemon

BABY BBQ RIBS | pickled slaw

CAULIFLOWER ARANCINI | mini Caesar salad (V)

MAINS

ANGUS PURE 200G SIRLOIN STEAK | honey potato & egg salad | red wine jus | sango cress

CATCH OF THE DAY | cous cous | feta | cherry tomato | basil pesto | romesco | grilled lemon | market price (GF)

FREE-RANGE CHICKEN SUPREME | spice-rubbed & slow roasted | stir-fried summer veg | fresh chillies | mung bean | sticky ginger soy (GF)

GRILLED VEGE KEBABS | roasted corn | peas | carrots | mushrooms | cucumber | Tahiti Dressing (V)

DESSERTS

PASSIONFRUIT MOUSSE | chocolate | brownie biscotti

WAFFLE | vanilla ice cream | berry compote | whipped cream

SELECTION OF BREADS & DIPS TO SHARE - ADD 3.0pp

SALADS OR VEGETABLES TO SHARE - ADD 3.0pp

Speak to our Event & Experience Manager about customising the menu.



BUFFET

\$59.0pp (MINIMUM 40 GUESTS)

TO START

SELECTION OF BREAD ROLLS
GARRISON'S SEAFOOD CHOWDER
COLD MEAT SELECTION

MEATS

ROASTED SALMON | herb cream sauce (GF)
RARE ROASTED WHOLE BEEF SIRLOIN | herb crust | red wine jus (DF)
LEMON & HERB ROASTED CHICKEN | garlic cream sauce

SALADS & VEGETABLES

POTATO & EGG SALAD (V / GF)
GREEN SALAD | baby leaves | tomato | cucumber | spring onion | carrot | sango cress | house dressing (V/GF/DF)
PUMPKIN RAVIOLI | herb cream sauce (V)
SEASONAL ROAST VEGETABLES (V/GF/DF)
BOILED BABY MINTED POTATOES | butter (V)
CAESAR SALAD | egg | bacon | parmesan | croutons
STIR FRIED GREENS (V/GF)

TO FINISH

ESPRESSO AND HAZELNUT CHEESECAKE
CHOCOLATE BROWNIE | chocolate sauce | cream

This menu is served as a traditional buffet for your guests to help themselves.

Speak to our Event & Experience Manager about customizing the menu to be served as a table buffet.



OTHER

MEETINGS MENU

MORNING & AFTERNOON TEA + LIGHT LUNCH ————— \$27.0PP

MORNING TEA OR AFTERNOON TEA & LIGHT LUNCH ——— \$21.0PP

LIGHT LUNCH ————— \$15.0PP

INCLUDES FILTERED COFFEE & TEA STATION

MORNING & AFTERNOON TEA

Selection of sweet & savoury muffins **OR**

Selection of sweet & savoury scones **OR**

Selection of filled croissants **OR**

Selection of Slices **OR**

LIGHT LUNCH OPTION

GARRISON CHICKEN CAESAR WRAP | chargrilled chicken breast | streaky bacon bites | flour tortilla | parmesan | poached egg | cos | Garrison Caesar dressing

PASTA OF THE DAY | half portion | changes daily

VEGE QUESADILLA | chilli beans | roast corn | onion | mushroom | brie | tomato | baby spinach | guacamole | salsa **(V)**

SALT & PEPPER SQUID | lemon pepper flour dusted & flash-fried | aioli | lemon

SEAFOOD CHOWDER | fsh | shellfish | corn | diced potatoes | smoked paprika | five-seed cobb loaf

CHILLI BEEF NACHOS | corn chips | mozzarella | jalapeños | sour cream | salsa | guacamole

THE GROVE | roasted eggplant | lettuce | tomato | roast zucchini | chickpeas | feta | tahini dressing **(V)**

FISH & CHIPS | Monteith's Golden Lager herb batter | fries | house-made tartare sauce

ADD ONS

KIWI PLATTER | serves 2 – 3 people | mini pies | mini quiches | sausage rolls | fries | wedges | condiments **45.0**

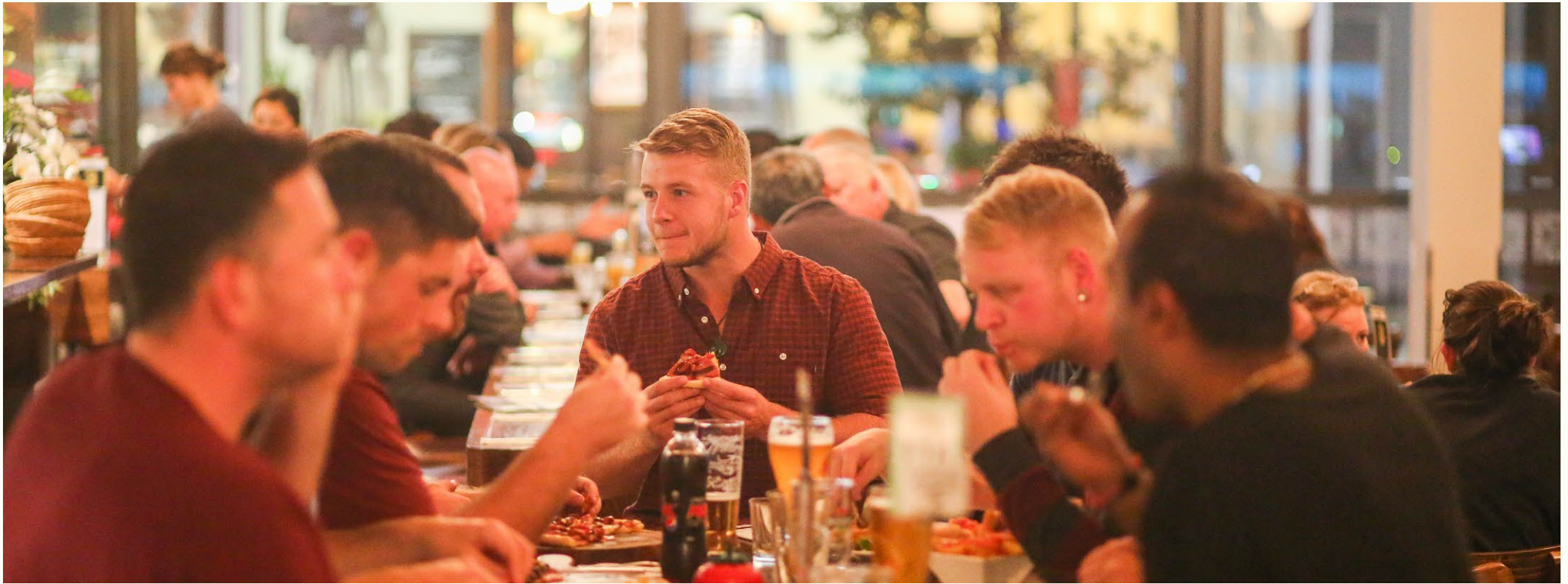
FRUIT PLATTER | serves 4 – 6 people | selection of seasonal fruit **45.0**

BREAKFAST POA – minimum numbers apply

Speak to our Event & Experience Manager about customising the menu.

PARTY
EXTRAS

- ADD ONS -



WELCOME BEVERAGES

Greet your guests with a cocktail or glass of bubbly on arrival or speak to us about options to upgrade to a Champagne reception.

DECORATIONS/THEMING

Ensure your event is exactly how you imagine it by adding your own unique touch. Speak with our Event and Experience Manager about options to decorate and theme your event.

LIVE ENTERTAINMENT

For larger events, a live band or DJ may be available for hire.

QUIZ NIGHTS

'Believe it or Not' - our recommended Quiz partner offers six quiz packages to suit all events.

MULTIMEDIA - \$795.0 + GST

Our brilliant multimedia general knowledge quiz, all visible on the big screen. AV Equipment is quoted separately based on individual event requirements with the option to supply your own.

POP QUIZ - \$695 + GST

Pop culture meets entertainment, plus all the goss you don't really need to know over size rounds on the big screen. AV Equipment is quoted separately based on individual event requirements with the option to supply your own.

TRADITIONAL WITH NOISE - \$595 + GST

A step up from the traditional general knowledge quiz - one round includes music played through a sound system, all with no screens.

TRADITIONAL - \$495 + GST

Original paper based English pub quiz format - no screens, just a quizmaster and a whole lot of fun!

MULTIMEDIA ONE HOUR QUICKIE - \$495 + GST

Six rounds - all over and done within an hour on a screen!

ONE HOUR QUICKIE - \$395 + GST

Six rounds - instead of a screen, it's on a unique paper-based format including hand-outs.

GENERAL
INFO

GARRISON

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 & MINIMUM SPENDS

Complimentary venue hire is inclusive with most events. Deposits and minimum food and beverage spends may apply and are quoted based on event space, date, time and number of guests.

CARBINE ROOM MEETINGS

\$50.0 per hour room hire with a maximum of \$250.0

Includes projector, whiteboard, carpark (conditions apply) and arrival filtered coffee and tea station.

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.

ARE WE ALLOWED A BAND OR DJ?

We often have live music and DJs which can accompany your event. For our private event space, please talk to our event 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 Tak 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 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?

Sylvia Park has nearly 4000 FREE car parks. Time limits do apply so please discuss parking requirements with our team.

CAN WE BRING CHILDREN?

Children are permitted in most areas up until 9.30pm, after which all children must be supervised by a parent or legal guardian. Our Courtyard is a supervised area which means guests under the age of 18 need to be accompanied by their legal guardian at all times.

DO YOU PROVIDE AV?

Refer to our event spaces pages for more details. Please discuss your individual requirements with our event manager.