

FUNCTION BOOKINGS

Name:

Phone No:

Email:

Number of Guests:

Do you need microphone?

Start time | Finish Time :

Food Start Time:

Bringing your own food?

Food corkage applies \$50

please bring your own cutlery, plates, napkins & serving utensils

kitchen can not be used for cooking food must be ready to serve if offsite food

we can provide boxes for takeaway food at the end but they will be charged per box

Allergies & Dietary Requirements?

please specify and amount if you are getting us to cater

Would you like to put on a bar tab or subsidy ?

we require you spend at least \$500 on a tab so that your guests can make the 1k minimum spend on alcohol

Hire Games?

Beer Pong | \$20

Giant Jenga with action rules | \$10

Swing Ring | free

Giant Connect 4 | \$5

INFORMATION

Fully Licensed Venue

Min Spend On Bar Required 1k

20 Guests min - 60 Guests max

Hours:

5 hour limit 3 hour minimum

95 for hire per hour



FAQS AND NEED TO KNOWS

The venue is for you and for you only

We are fully licensed and will provide all drinks, please do not bring your own as we are only ON license not BYO

You can bluetooth or connect aux cord to music using spotify or DJ equipment please be aware of your dj's master volume levels as these can damage the speakers

We have a Microphone and speaker if you need speeches, also a TV for photos reels

If you bring your own food or cake please bring your own cutlery and plates , if we are catering we will provide that for you (food corkage of \$50 applies) also if you bring your own hot food it must come prepared you cannot use our kitchen equipment to heat or prepare food brought from offsite

Cut off time for food that we serve is 8pm at the latest

you can decorate but honestly we suggest less is more because weve decked this place out pretty well please no glitter or confetti

95 per hour is our rate this is charged hourly and covers staffing, hireage, insurance, correspondence, gas, electricity, overheads, set up, clean down

minimum spend on drinks is required \$1000 on the bar

a few drinks per person should easily cover this we require the full payment where drinks are fully subsidises or \$500 where drinks are half subsidised , youre more than welcome to spend more than this amount haha

parking available on site and off street car parking, you wont be towed afterhours trust me

we advise you to take into account weather

Summer Maximum Numbers 60 / Winter Maximum Numbers 45-50

Maximum time for hireage is 5 hours

Intoxication in the form of abuse of any staff or patrons will be the instant removal from premises

Eden park game hire fee is 500 / 3 hours before game

We will not provide cocktails on the night unless specified before the function extra cost of staffing will be required



E A T E R Y

HARLAN PEPPER

E V E N T S

FOOD AND PLATTERS

EATS TO SHARE

BLT or Vege Mini bagel | 6.5
Salmon Mini Bagels | 7.5
Savoury Mini Quiches (v) | 3.5
Sausage Mini Rolls | 3.5
Gourmet Pizza | 18
cajun chicken, hawaiian, gourmet veg
Samosas/Spring Rolls (v) | 65 (50pc)
GF Vegan Falafel Bites | 4.7
Mac Cheese & Bacon | 110
Sliders Buns | 5.5
ham, chicken, veg, salmon +1.5
Chunky Fries | 12
Classic Pide Sammies | 7.5
vege egg, roast chicken, deli ham
Scones | 4.7
Moroccan Chicken Mini Wraps | 5.5
Falafel Vege Mini Wrap | 5.5
Cheese Quesadilla | 4.5
Kaaraage Chicken Strips | 12
Rack of Ribs 900grams | 70
Buffalo Chicken Wings 110 for 40
Pasta Beef Bolognese | 110

DONBURI PLATTER

Teriyaki Chicken or Teriyaki Jackfruit,
Rice, Tomatoes Edamame, Carrot ,
Lettuce, Asian Slaw, Sauces,
Cucumber , Mung Beans, ginger,
wasabi mayo, egg
\$24 pp each minimum of 10 per order

ANTIPASTO PLATTERS

deli meats, assorted cheese, crackers,
stuffed red peppers, olives, fruits +
artisan breads + dips, hummus, pesto,
baguette, jalapeños, capers
180 aprox 15 pax

HANGI STYLE

roast chicken/roast pork belly
roast veges - pumpkin, carrot, potato
cabbage, kumara
served with bread
33 per head minimum 10

TACO PLATTER

build your own style
cajun chicken/fajita mix capsicum
onions pico de Gallo, sour cream,
guacamole, grated cheese, tortillas
24 per head minimum 10

E A T E R Y
HARLAN
PEPPER

E V E N T S

DINNER SELECT YOUR OWN

CHOOSE PROTEIN | 13 EACH

Roast Chicken Breast (gf, df)
Mushroom Spinach Rosti Stack (gf, df)
Double Roast Pork Belly (gf, df)
Cured Ham (gf, df)

Served in Hot Chafer Dishes (minimum 10)

CHOOSE SALADS | 110

Mediterranean Falafel (gf,vgn,df)
red cabbage, spinach, cherry tomatoes, cucumber, slaw

Spanish Chicken Pasta Salad
w/ sundried tomatoes, parmesan + red onion, spinach

Moroccan Chickpea Salad (v/gf/df)
w/ cherry tomatoes, coriander, red onions + spinach

The Chicken Caesar (gf)
w/ poached egg, cos lettuce + parmesan

Chargrilled Broccoli Salad (gf, v)
w/ cranberries, almonds, spinach and secret Harlan Pepper dressing

Vietnamese Lemongrass Chicken (gf,df)
+20
w/ vermicelli noodles, asian slaw, shallots (+\$10)

Roast Baby Potatoes, Chorizo & Bacon Salad (gf,df)
w/ spinach, capers, red onion, tomatoes + special Harlan Pepper dressing

Chargrilled Roast Veggie Salad (gf, v,df)
roast vegetables w/ nuts + spinach

Thai Pumpkin Coconut Salad (gf,v,df)
roast pumpkin w/spinach asian slaw in a coconut thai dressing and spring onion

The Energizer Salad (gf, vg)
w/ beetroot, feta, walnuts, spinach, blanched carrot, sesame, edamame

The Couscous Salad (vg/df)
w/ couscous, red onion, spinach

add bread rolls | 2.5 each

Salad feeds approx 8-10 pax



BE OUR FRIEND
@harlanpepperfoodco

E A T E R Y
HARLAN
PEPPER
E V E N T S

BREAKFAST BUFFET

Scrambled Eggs
Honey Cured Bacon
Hash Browns
Sausages
Mushrooms
Tomato
Toast
Aioli/Tomato Sauce/Hollandaise

\$29 per person
minimum of 10 people

TACO PLATTER

Tortillas
Shredded lettuce
Grated Cheese
Guacamole
Fajita Mix red onions, capsicum
Sourcream
Pico De Gallo
Cajun Chicken

\$24 per person
minimum of 10 people

SWEET THINGS

Fruit Platters | 100 (aprox 10)

Caramel Slice Slab (gf) | 100

Brownie Slice Slab (gf) | 110

Choc Cake | 95

Carrot Cake | 95

Cheesecake | 95

Citron Tart Round | 85

Ginger Slice Slab | 85

Mini Danish | 3.5 each



BE OUR FRIEND
@harlanpepperfoodco

E A T E R Y
HARLAN
PEPPER
E V E N T S

DRINKS MENU

WINE

House Sauvignon | 8.5 | 42
House Red | 8.5 | 42
House Chardonay | 8.5 | 42
House Pinot Gris | 9 | 44
House Rose | 9.5 | 45
Bubbles | 9 | 45

BEER

Heineken | 9
Light Beer/Zero | 10
Sol | 9
Hapi Daze Pale Ale | 10
Apple Cider | 10

SPIRITS | 10

Rum	Kahlua
Vodka	Bacardi
Gin	
Whiskey	Pals RTD's 9
Tequila	
Malibu	

mixers available

COCKTAILS

American Express My Teeny | 15
Stolen rum, Essenza double shot coffee, Kahlua, cream

Tropic Thunder | 16
Malibu, coconut cream, dark rum, pineapple juice, Tahitian lime, mint

Hoi An Sling | 15
Gin, Bacardi, lemon, lime, triple sec, mint, lemonade

Ride It My Pony | 15
Ginger beer, Tahitian lime, vodka, brown sugar, gin

Cosmopolitan | 15
Cranberry juice, vodka, triple sec, Tahitian lime, soda

NON-ALCOHOLIC DRINKS

Karma Sodas | 5.5
Karma Kombucha | 6
Karma Organic Juices | 5.5
Sparkling + Still Water | 5.5
Poured Juices | 5
Coke/Zero/Sprite/GingerAle
Tonic/Soda | 5

Coffee & Tea



BE OUR FRIEND
@harlanpepperfoodco