



THE CHAMBERLAIN

Talulah

FUNCTIONS

FUNCTIONS

AT THE CHAMBERLAIN & TALULAH

Thank you for considering The Chamberlain and/or Talulah 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 a Britomart icon. We have a strong focus on craft beer - offering fifteen local and international brews on tap - as well as a great wine list and some stylish cocktails. We pride ourselves on being a laidback bunch, but don't be fooled; our staff are incredibly knowledgeable and helpful!

Talulah our rooftop bar, is your tropical oasis in the middle of Auckland's CBD. We're a tiki bar with an extensive (and award-winning) 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.

In charge of our food menu is Executive Chef, Gareth Stewart. Almost every item on the menu ends up on the wood fire grill, giving our dishes their delicious smoky flavour.

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

We're right in the heart of Britomart, 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 hot property and our most sought-after area for events, with private access to the main bar for easy refueling & a designated outdoor area for larger group sizes.

Seated 56 Cocktail 100

MALT ALLEY

Bucks nights, long lunches or pre-drinks 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.

Designated outdoor area available 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, a large projector screen with the ability to do presentations for corporate events, birthday slide shows or just a private screening of the big game! There’s loads of possibilities here.

Seated 50 Cocktail 80

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

Seated 140 Cocktail 300

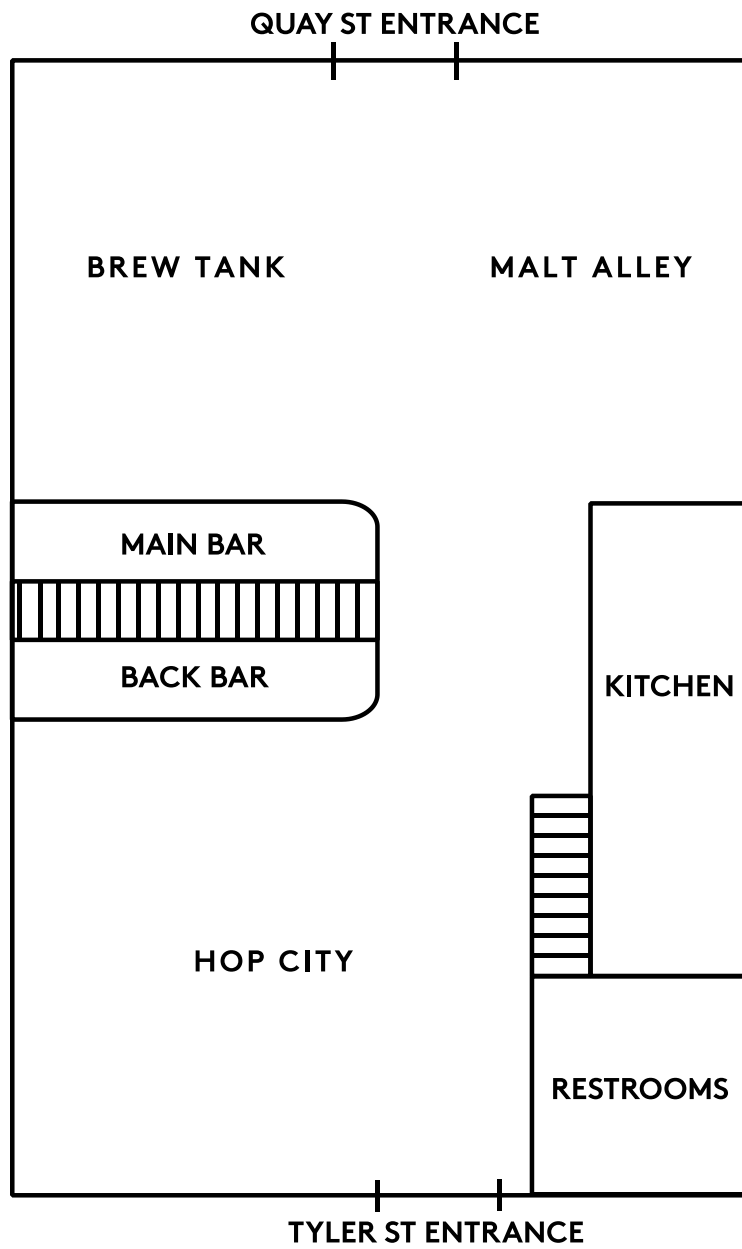
TALULAH UPSTAIRS

With the tropical “tiki” décor this space is the crème de la crème for parties, birthdays, engagements, hens’ nights, themed corporate events or launch parties. The possibilities are endless!

Seated 50 Cocktail 65

FLOOR PLAN

AT THE CHAMBERLAIN



COCKTAIL MENU

Option 1 - \$18pp (2 canapés, 1 substantial)

Option 2 – \$26pp (4 canapés, 1 substantial)

Option 3 - \$40pp (5 canapés, 2 substantial)

*Additional canapés \$4, additional substantial \$10

CANAPÉS

Southern fried chicken bites

Beef bavette skewers

Fried smoky mac 'n' cheese balls

Sweet potato donut with sour cream, chives

Cumin fried cauliflower bites, charred garlic aioli

SUBSTANTIALS

Grilled beef bavette taco, wasabi slaw, teriyaki

BBQ pulled pork slider, dynamite mayo, pickled slaw

Buttermilk fried chicken wings, jalapeno aioli

Fish finger sandwich, capers, gherkin, lemon aioli

Vegetable rice paper rolls, nam jim

Vegetarian options and variations available upon request

SHARING BOARDS - \$55 each

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

Talulah platter – prawn skewers, beef bavette skewers, calamari, cauliflower bites

Pizza Boards – three different foot-long pizzas (wide variety of toppings available)

PARTY PACKAGES

BUCKS

3 beer jugs of buck's choice +
Chamberlain platter

HENS

2 bottles of prosecco,
1 cocktail of choice for bride-to-be +
Talulah platter

\$200 each

FEASTING MENU

SHARING \$65pp

ENTREES - CHOOSE 2

Woodfire grilled prawns, saffron aioli, lemon
Tandoori chicken thigh skewers, cucumber raita
Teriyaki beef bavette skewers, puffed rice, wasabi
Chamberlain fried chicken wings, Korean BBQ chili sauce
Fried smoky mac 'n' cheese balls

MAINS – CHOOSE 2

Slow roasted lamb shoulder – Yoghurt, mint, cumin, pomegranate
Beer butt chicken – chicken roasted with NZ craft beer
Manuka slow smoked beef rump cap “picanha”
Slow roasted pork belly – sticky beer glaze
Peri peri shrimp skewers, zucchini, roasted garlic, lemon

Served with fries and buttermilk slaw

ADD ONS

Sides \$6pp Choose 2

Roasted eggplant, green harissa and yogurt
Green beans, goat's cheese, almonds
Sweet and sour butternut squash, buttermilk ranch, toasted buckwheat
Tzatziki salad, cucumber, mint, rocket, onion and yoghurt
Chargrilled broccolini and cheese
Salt 'n' vinegar potato salad, capers, onion, chive

Dessert \$10pp – to share

Whittakers dark ghana chocolate brownie, Kapiti hokey pokey ice cream with all the trimmings

THE NITTY GRITTY

TERMS & CONDITIONS

Minimum numbers – to dine on our canapé or feasting menu, you must have a minimum of 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 and any additional requirements must be finalised no less than five 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 minimum spend 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.

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 – we require a commitment by the function organizer that a minimum spend requirement will be met. In the event the agreed minimum spend amount is not reached, the venue will charge the shortfall as a “hireage fee”.