



MORNINGSIDE TAVERN

FUNCTION PACK

WELCOME

Welcome to Morningside Tavern, inspired by the founder of the area, Allan Kerr Taylor and his wife. Fit with an outdoor courtyard that's perfect for warmer days, and upstairs mezzanine overlooking the main bar, and an open layout inside, we're the home for any occasion, from long lunches to family get-togethers and large functions.

The spaces are adaptable with an array of moveable furniture and can easily cater for small or large groups, standing or seated.

Our friendly and professional team can help you create the perfect event, whether it's an intimate dinner, birthday celebration, work lunch or meeting, or cocktail party. We are happy to tailor a menu package and beverage list to suit your specific needs.

Hire the whole venue exclusively, or perhaps just the mezzanine, or simply a section of the bar if you are after more of a casual event.

So bring your good times and your laughter too, we're here to celebrate your party with you!

contact the team today:

09 869 7090

info@morningsidetavern.co.nz

	SEATED CAPACITY		STANDING CAPACITY
	TV SCREENS		HOUSE MUSIC
	PROJECTOR		PRIVATE MUSIC



FUNCTION SPACES



MEZZANINE

Overlooking the main bar, our Mezzanine hosts a mixture of couches, bench tables, and small tables. With plenty of space for guests to mingle, arcade games, and bar service from main bar downstairs.

Private bar available for use in this space, minimum of 50 guests required (t's and c's apply).

SPACE TYPE						
INDOOR	50	80	Y	Y	IN HOUSE	Y





MAIN BAR

Hire a section of the main bar or the entire area exclusively, includes a mixture of booth seating, tables and high tops, with direct access to the bar for most areas.

SPACE TYPE						
INDOOR	140	300	Y	Y	IN HOUSE	Y



COURTYARD (NOT EXCLUSIVE)

Hire a section of the casual outside courtyard, mixture of tables, high tops, lush greenery, retractable sides, heaters, and a sandpit for the kids.

Private bar available for use in this space, minimum of 50 guests required (t's and c's apply).

COURTYARD LEFT | includes sandpit, and covered space for 50 guests

SPACE TYPE						
OUTDOOR	—	90	Y*	N	IN HOUSE	N

COURTYARD CENTRE | includes stone flower table

SPACE TYPE						
OUTDOOR	—	100	Y*	N	IN HOUSE	N

COURTYARD LEFT & INSIDE LEFT | includes sandpit, covered outdoor space for 50

SPACE TYPE						
OUTDOOR	—	200	Y*	Y*	IN HOUSE	N





PLATTERS

CRISPY CHICKEN BOWL (20PC) crispy fried chicken thigh, sweet soy sauce (LD)	65
CAPRESE SKEWER (15PC) mozzarella, basil, tomato, balsamic reduction (V, LG)	65
FISH GOUJONS (20PC) finger size fried fish bites	65
JALAPEÑO & MOZZARELLA CROQUETTE (20PC) (V)	55
SALMON RILLETES (10PC) smoked salmon on crostini, parsley & chive (LGO)	55
TOMATO BRUSCHETTA (10PC) roasted tomato, garlic & basil (LD, LGO, V, VG)	65
CHICKEN SLIDERS (10PC) fried chicken, sriracha aioli	65
CHEESEBURGER SLIDERS (10PC) beef patty, burger sauce	65
LAMB SKEWERS (15PC) Moroccan spiced, labneh (LD, LG)	65
LEMONGRASS CHICKEN TACO (10PC) lemongrass chicken, iceberg salad, soy aioli (LD)	85
KAFFIR LIME FISH TACO (10PC) market fish, iceberg salad (LD)	85
ASSORTED DUMPLING (24PC) mushroom, prawn or pork (LD, VO, VGO)	65

PIZZAS

CHILLI PRAWN & CHORIZO mozzarella, chilli, pickled onions, sweet chilli mayo	28
CLASSIC PEPPERONI sliced pepperoni, mozzarella, parmesan	25
CAJUN POTATO potato, olive, jalapeño, sour cream sauce V	27
PROSCIUTTO truffle oil, pecorino, rocket, balsamic glaze	29
PERI PERI CHICKEN chicken, capsicum, olives, peri peri sauce	27
TRADITIONAL MARGHERITA mozzarella, basil V	25

Additions

Skin on fries, aioli (LD, LGO)	17
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(V) VEGETARIAN (VG) VEGAN (LG) LOW GLUTEN (LD) LOW DAIRY
(VO) VEGETARIAN OPTION (VGO) VEGAN OPTION (LGO) LOW GLUTEN OPTION (LDO) LOW DAIRY OPTION

CANAPES + WALK & FORK

4 pieces 27 // 6 pieces 37 // 8 pieces 45

TARTARE | cured salmon on cracker (LD)

CHICKEN SKEWER | chipotle, onion, capsicum (LG)

PRAWN | tempura prawn, wasabi mayo (LD)

PORK BELLY | char siu glaze

CROQUETTE | curried lamb & mint yoghurt

OYSTERS | fresh lemon

PRAWN ROLL | spiced beer battered prawn

VEGE | cabbage bhaji (LD, LG)

\$9 Each

CHICKEN SLIDERS | Louisiana chicken sliders

CHEESEBURGER SLIDERS | cheeseburger sliders

MUSHROOM ARANCINI | wild mushroom arancini

KFC CAULIFLOWER | KFC cauliflower (LD, LG)

FISH GOUJONS | beer battered hoki goujon (LD)

CHICKEN TACO | lemongrass chicken taco (LD)

JALAPENO CROQUETTE | iceberg salad, aioli, katsu sauce

SALMON SKEWERS | miso glazed salmon skewer (LD)

LAMB SHOULDER | cumin & lemon lamb skewers (LG)

FISH TACO | kaffir lime fish taco (LD)



SHARING MENUS

2 course – \$69pp

Includes: choose 1 entree platter, 3 mains & 2 sides

3 course – \$75pp

Includes: choose 1 entree platter, 3 mains & 2 sides, 1 dessert platter

Entree Platters

Kiwi BBQ Platter: herb crusted lamb chops, chilli glazed chicken drumettes, Cumberland sausages, pickled cabbage & kumara sourdough (LD)

Turkish Meze Platter: marinated olives, grilled seasonal vegetables, pea & mint falafels, hummus, yoghurt, wood-fired flatbread (VO, VGO)

Brewers Platter: Selection of NZ artisan cheese, meats, chutney, cornichon, fresh baked bread, crackers, olives, house dips (LGO, VO, VGO)

Mains

Crispy char siu pork belly, soy roasted mushrooms (LG, LD)

Roasted beef scotch, peppercorn jus (LG, LD)

Miso glazed salmon, Asian greens (LD)

Roasted Cajun chicken, chimichurri roasted corn (LG, LD)

Eggplant & pumpkin moussaka (LG)

Salads / Sides

Tav's roasties, parmesan, parsley (LG)

English mustard & buttered mash (LG)

Caesar salad: cos lettuce, croutons, bacon, egg (LGO, LD)

Power salad: quinoa, roast kumara & pumpkin, crispy chickpeas, rocket, pine nuts, house pickled onions, apple cider vinaigrette (LG, LD)

Steamed greens: bok choy, broccolini, red chilli, cherry tomatoes, sesame soy dressing (LG, LD)

Dessert Platter

Pistachio choux bun

Dark chocolate tartlets

Lemon meringue tartlet

Raspberrymousse domes

Canele

Lemon financiers





GRAZING TABLE

Minimum 30 guests, \$18pp

Mixed olives, spiced peppers, marinated artichokes

Selection of cheeses, crackers, focaccia, honeycomb, fruit chutney

Selection of cured meats, cucumbers, baby carrots, celery, hummus, tzatziki

Mixed nuts, dried fruits

Mozzarella pearls, heirloom cherry tomatoes



BEVERAGE OPTIONS

Bar Tab on Consumption

A bar tab can be arranged for your function with a specific limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

Cash Bar

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



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