



FUNCTION PACK



442 Richmond Road, Grey Lynn
09 360 9537 | team@maltpublichouse.co.nz | www.maltpublichouse.co.nz





THE VENUE

After an extensive renovation in 2016, Malt Public House has become one of Grey Lynn's most popular drinking and dining establishments.

The main dining room opens completely onto the large beer garden, a sun-soaked outdoor area that is perfect for lazy Sunday afternoons, al fresco functions or drinks and nibbles.

Inside, our fully stocked bar can cater for whatever takes your fancy and bar leaners away from the dining area provide a relaxed zone.

We can host functions on the deck, in the main dining area or exclusive venue hire is available.

Our Head Chef has created a fresh and delicious function menu - chat to us and let us tailor a menu to suit your function!



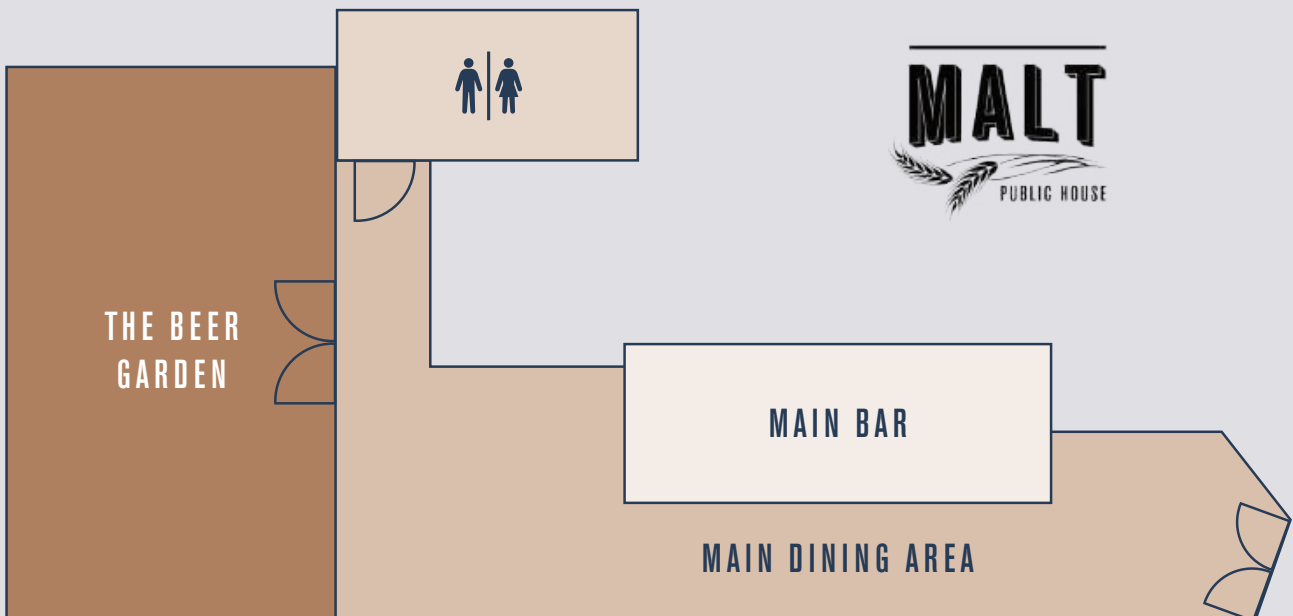
OUR AREAS

	Beer Garden	Main Dining Area
Cocktails and Canapés/Platters	100	50
A la Carte Dining	40	30

FEES

We don't charge a venue hire fee but simply have a minimum spend requirement which will vary based on which area is booked, the day of the week and the time of year. Please get in touch with us if this is an option you would like to discuss.

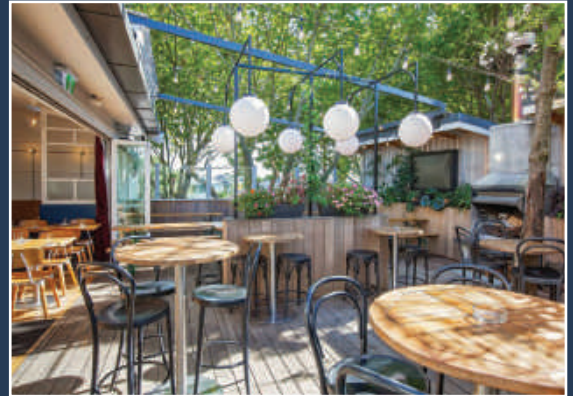
VENUE MAP



BEER GARDEN

The beer garden is a generous al fresco space and offers the following facilities:

- Both low and high seating
- Outdoor fireplace
- Retractable roof on one side
- Big screen TV – connected to AppleTV



CAPACITY: 100 

MAIN DINING AREA

The main dining area can be separated from the rest of the bar area and opens out onto the beer garden. Bookings can be made for just the dining area or both dining area and beer garden. The space is modern, well-lit and seating can be configured to suit your requirements. The main dining area offers the following facilities:

- Cushioned seating
- Tables
- Projector Screen
- Great view of the courtyard



CAPACITY: 30 SEATED, 50 COCKTAIL 





MENUS

Fresh local ingredients, premium beers and carefully selected wines

Our chef uses premium local ingredients and tasty flavour combinations to deliver a varied and interesting grazing selection as well as fresh and hearty pub staples, all prepared with a tasty twist.

Our menu is constantly evolving so come chat to us about your function requirements and let us tailor an exciting and delicious menu for your needs.



PIZZAS

ALL WITH NAPOLI BASE & MOZZARELLA

Margherita Sliced Tomato, Fresh Basil, Basil Pesto, Buffalo Mozzarella	\$28
Prosciutto Crudo Prosciutto, Rocket, Mushroom, Shaved Parmesan, Olive Oil	\$27.5
Pepperoni Premium Pepperoni	\$26.5
Spicy Chorizo Chorizo, Jalapeno, Capsicum, Buffalo Mozzarella	\$27.5
Italian Mushroom, Chorizo, Black Olives, Capsicum, Oregano	\$27.5
Haloumi & Pesto Haloumi, Basil Pesto, Sundried Tomato, Roast Veggies	\$26
BBQ Meat Lovers Chorizo, Pepperoni, Bacon, Red Onion, Swirl of BBQ Sauce	\$28
Buffalo Chicken Chicken Breast Marinated in Buffalo Sauce, Capsicum, Tomato, Swirl of Ranch, Swirl of Buffalo	\$28

Gluten free pizza bases available - ask our friendly staff

We can create set menus for your function on request.

PLATTERS

Antipasto Platter \$65

Garlic pizza breads & dip selection: hummus, basil pesto, olive oil & balsamic glaze, mixed olives & pickles, salami & prosciutto, selection of cheeses

Grazing Platter \$75

Buffalo chicken wings, fried chicken strips, salt 'n' pepper squid, thai marinated beef, pickles, garlic pizza bread, aioli & bbq sauce

Vegetarian Platter \$65

Spring rolls & samosas, selection of cheeses, seasonal vegetable skewers, marinated grilled vegetables, dip selection: hummus, basil pesto, olive oil & balsamic glaze

Chicken Wing Platter \$45

21 Chicken nibbles with choice of up to 3 flavours, ranch dressing & blue cheese sauce

Contact us to ask about alternative catering options!



TERMS & CONDITIONS

BOOKINGS:

Tentative bookings will be held for 21 days only. All tentative bookings not confirmed within 21 days will then be made available.

FINAL NUMBERS:

To enable us to correctly cater for your function, final numbers and menu choices must be confirmed at least 3 working days prior to your function.

PAYMENT:

Payment for the function must be settled on or before the function date. Malt Public House accepts payment by cash, Eftpos, Visa, Mastercard or Amex. Invoicing to your business can also be organised.

CANCELLATION:

In the event that a confirmed booking is cancelled the deposit is non-refundable unless a minimum of 21 days notice has been given or the function has been confirmed for a later date.

LICENSING:

Guests under the age of 18 are permitted to be on the premises when accompanied by their parent or legal guardian. Guests under 18 may not purchase liquor.

Staff will not serve alcohol to any guests unable to show suitable proof of ID and we recommend guests under the age of twenty-five supply a form of legal identification (Passport, HANZ 18+ Card, NZ Drivers License).

Management and staff practice responsible service of alcohol and thus reserve the right to refuse service or entry to anyone exhibiting intoxication.

Malt Public House has a late licence.

RESPONSIBILITY:

Organisers are financially responsible for any damage or breakage sustained to Malt Public House or any of their guests.

CLEANING:

Cleaning is included in the cost of your function.







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