



SOUTHERN  
CROSS

**FUNCTIONS**

Southern Cross Garden Bar Restaurant  
39 Abel Smith Street, Te Aro, Wellington 6011

+64 4 384 9085  
[www.thesoutherncross.co.nz](http://www.thesoutherncross.co.nz)





For over 100 years, our place has been a favourite meeting spot for locals. We're a melting pot of the community, striving to make The Cross a space for all. No matter who you are, we offer an escape from the CBD landscape.

Find comfort in our classic food offering or discover a new favourite. Quench your thirst with reliable Kiwi bevies on tap, or branch out with a feature cocktail. Get comfy in one of our cosy nooks or start the session in our garden bar oasis. Whatever you're after, there's a spot for you at the table, leaner, bar, café, or booth. Why would you want to leave?

[functions@thesoutherncross.co.nz](mailto:functions@thesoutherncross.co.nz) | +64 4 384 9085

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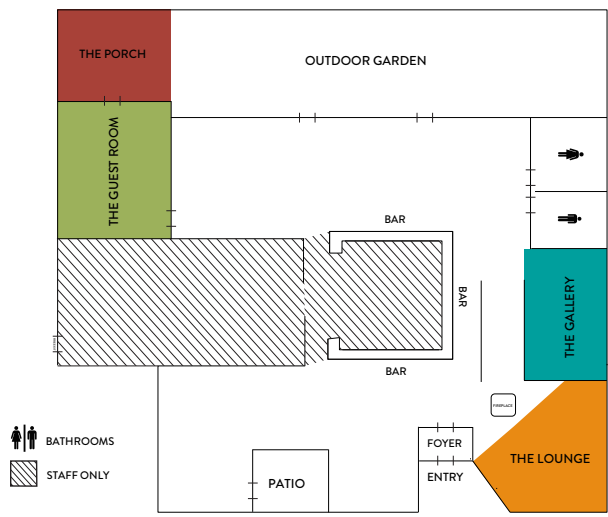
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## EVENT SPACES

SPACE	COCKTAIL	SEATED
The Porch	45	20
The Gallery	40	25
The Guest Room	120	52
The Lounge	45	-







## THE PORCH

This unique space is located in the top left-hand corner of our garden. Great for casual groups of up to 45 guests. This covered outdoor area is the perfect spot to catch some sun, though if the weather isn't being kind, you have a fireplace, overhead heading, and blankets to keep you and your guests toasty. It also features both smoking and non-smoking sections.

**COCKTAIL** ————— 45  
**SEATED** ————— 20



## THE GALLERY

The Gallery is a versatile space with zinc-top tables stretching down the middle and space to mingle. We can put wooden screens across the entrance if you want something more private. The Gallery also hosts our “featured artist” – this area doubles as a space for local artists to display and sell their work - please chat with us for more info.

**COCKTAIL** ————— 40  
**SEATED** ————— 25







## THE GUEST ROOM

The Guest Room is decked out with a 54" plasma screen, cordless microphone, and sound system. Just bring a laptop or iPod. It's as easy as pie! The space also flows perfectly into our beautiful garden. As well as being a fantastic space for evening shindigs, this space is also great for business/corporate events during the day. We can swap the furniture for a boardroom/theatre style for up to 30 people and have a whiteboard on hand and homemade catering.

COCKTAIL ————— 120

SEATED ————— 52



## THE LOUNGE

The Lounge is the first space you see when entering our venue on the right-hand side of the main doors. This space has its very own gas fireplace, comfy leather couches and low tables. It is a relaxed and informal setting for around 45 people. This space is unsuitable for dining but an excellent spot for casual drinks and nibbles.

COCKTAIL ————— 45





**MENU**

## SLIDERS

20 sliders per serve 100.0  
NGO available on request +15.0

### Cheeseburgers

Burger sauce, lettuce, pickles, chimichurri

### Fried Chicken

Burger sauce, lettuce, pickle

### Slow-Cooked Pulled Pork

Caramelised onion sauce, pickle, slaw

### Falafel

In house hummus, pickles, slaw

## GRAZING TABLES

Cured meats, selection of cheeses, pickled veggies, crisps, crackers, dips, chutneys, pâté, chips, fruits, plus anything else you may want! **From 700.0**

## BAKING

Minimum order of 5 each  
NGO available on request

### Muffins

Sweet or savoury 6.0

### Cheese Scones 6.0

### Brownie 7.0

### Cheesecake 7.0

### Caramel Slice 7.0

### Double Chocolate Macadamia Slice 7.0

### Lemon Poppy 7.0



## PLATTERS

By pre-order only

### Seasonal Fruit Platter VG | DF

Selection of the fresh fruits 50.0

### Veg & Dips VG | DF | NGO

Veg crudites, hummus, marinated olives, corn ribs, sundried tomatoes, artichoke hearts, dukkha, flatbreads 50.0

### Cheese Platter V | NGO

Trio of aged cheeses, fig paste, prune chutney, marinated olives, nuts, seasonal fruits, assorted crackers 70.0

### Antipasto Platter DFO | NGO

Cured meats, hummus, marinated olives, tomato chutney, quince jelly, pickles, stuffed cream cheese peppers, served with assorted crackers and warm sourdough 75.0

### Lamb Platter DFO | NGO

Slow-cooked leg of lamb, garden leaves, served with warm breads and condiments 160.0

### Ham Platter DFO | NGO

Ham on the bone, glazed emulsion, garden leaves served with warm breads and condiments 160.0

### Fried Platter DF | NGO

Buffalo fried chicken, onion rings, spring rolls, pork belly bites, fries, tomato ketchup, aioli 70.0

### Seafood Platter DF | NGO

Smoked salmon poppers, prawn dumplings, spiced fish bites with daikon, fried calamari rings, prawn twisters, chipotle mayo, aioli, house pickles 75.0

### Sweet Treats VGO | NGO

Chocolate brownie, lemon poppy cake, chocolate cake, caramel slice, fresh fruits, berry compote 65.0

### Kids Platter VO | NGO

Chicken strips, fries, chicken dumplings onion rings, cheesy garlic bread 70.0

Add Cheerios as a side option +13.0





## FAMILY BANQUET MENU

Minimum of 12 people, served family style

Choose 2 mains + 2 sides	65.0pp
Choose 3 mains + 3 sides	75.0pp
Choose 4 mains + 4 sides	90.0pp

### ENTRÉE

Breads and dips V | DFO | NGO

### MAINS

**Beef Sirloin** red wine jus NGA

**Cajun Fish** spinach cream, zucchini gremolata DFO | NGA

**Pork Belly** carrot puree, green apple salsa, jus DFO | NGA

**Cauliflower Steak** chipotle cream, spinach, chimichurri VG | NGA

### SIDES

**Seasonal Vegetables** tahini yogurt V | DFO | NGA

**Fresh Garden Salad** aged balsamic VG | NGA

**Mashed Potato** jus V | NGA

**Couscous Salad** miso maple dressing, kale, sweet potato V | VG | DF

**Garlic Roast Potatoes** V | VG | NGA

### DESSERT

Chefs selection of desserts

NGO available on request



## THE CROSS FEAST

Minimum of 12 people, served family style

Choose 2 mains + 2 sides	45.0pp
Choose 3 mains + 3 sides	55.0pp
Choose 4 mains + 3 sides	60.0pp

### ENTRÉE

Breads and dips V | DFO | NGO

### MAINS

**Beef Sirloin** red wine jus NGA

**Porchetta** jus NGA

**Gnocchi** saffron cream DFO | NGA

**Cauliflower Steak** chipotle cream, spinach, chimichurri VG | NGA

### SIDES

**Seasonal Vegetables** tahini yogurt V | DFO | NGA

**Fresh Garden Salad** aged balsamic VG | NGA

**Garlic Roast Potatoes** V | VG | NGA

### DESSERT

Chefs selection of desserts

NGO available on request







# BEVERAGE SELECTIONS



## BUBBLES

Vegan Friendly

<b>Da Luca</b> Prosecco / Veneto, Italy	12	55
<b>Cinzano</b> Prosecco D.O.C / Veneto, Italy	13	65
<b>Cloudy Bay</b> Pelorus Brut NV / Marlborough	15	70
<b>Cloudy Bay</b> Pelorus Rosé / Marlborough	-	75
<b>Moët &amp; Chandon</b> Imperial Brut / Champagne, France	(200ml) 32	130
<b>Moët &amp; Chandon</b> Rosé Imperial / Champagne, France	-	140
<b>Veuve Clicquot</b> Brut / Champagne, France	-	150
<b>Chiarli</b> Lambrusco Rosso / Modena, Italy	12	55
<b>Edenvale</b> Sparkling Cuvee Alcohol Removed, Australia <i>(Alcohol removed)</i>	12	-

## SAUVIGNON

<b>Four Bandits</b> Sauvignon Blanc / Marlborough	12	19	55
<b>Cloudy Bay</b> Sauvignon Blanc / Marlborough	19	29	85
<b>Josh Scott</b> Natural Sauvignon / Marlborough	14	23	65

## PINOT GRIS & RIESLING

<b>The Maker</b> Pinot Gris / Gisborne	12	19	55
<b>Devil's Stair Case</b> Pinot Gris / Central Otago	16	26	75
<b>Duck Hunter</b> Pinot Gris / Marlborough	14	23	65
<b>Allan Scott</b> Riesling / Marlborough	15	24	70
<b>Pasqua</b> Pinot Grigio / Veneto, Italy	13	21	60

## CHARDONNAY

<b>Four Bandits</b> Chardonnay / Hawke's Bay	12	19	55
<b>Dark Horse</b> Chardonnay / California, USA	14	23	65
<b>Nga Waka</b> Chardonnay / Martinborough	17	27	80
<b>Cloudy Bay</b> Chardonnay / Marlborough	-	-	85

## ROSÉ

<b>Four Bandits</b> (dry) / Hawke's Bay	12	19	55
<b>Rockburn</b> Stolen Kiss (off dry) / Central Otago	16	26	75
<b>Bijou</b> Providence Rosé (dry) / South France	13	21	60

## PINOT NOIR

<b>The Maker</b> Pinot Noir / Marlborough	13	21	60
<b>Madam Sass</b> Pinot Noir / Central Otago	16	26	75
<b>Cloudy Bay</b> Pinot Noir / Marlborough	20	32	95

## MEDIUM RED

<b>Four Bandits</b> Merlot / Hawke's Bay	12	19	55
<b>Villa Maria Cellar Selection</b> Syrah / Hawke's Bay	15	24	70

## FULL BODIED RED

<b>De Bortoli</b> Woodfired Cabernet Sauvignon Victoria, Australia	16	26	75
<b>Grant Burge</b> Ink Shiraz / Barossa Valley, Australia	14	23	65
<b>Brookfields</b> Sun Dried Malbec / Hawke's Bay	16	26	75

## RTDs

<b>Odd Company</b> Range 330ml / Seltzer / 5%	11
<b>Good &amp; Great</b> Range 330ml / Seltzer / 5%	11
<b>Pals</b> / Seltzer / Hawke's Bay / 5% / Rotating Flavour	11








## COCKTAILS


-  **Gizz a Pash**  
Vodka, passionfruit liquor, apple juice, lime, lemonade 19
-  **Carnival Cubana**  
Spiced rum, lime, simple syrup, peach and yuzu puree and aromatic bitters 21
-  **Over The Garden Wall**  
Vodka, elderflower, lime, Prosecco, cucumber and soda 22
-  **Tequila Twist**  
Tequila, peach bols, cranberry juice, orange juice, elderflower and lime 18
-  **Peachin' Sour**  
Sailor Jerry's, peach schnapps, apple juice, lime and peach puree 20
-  **Taptails**  
Ask the team what we have on offer today! 15

## SUMMER SIPPERS

-  **Aperol Spritz**  
Aperol, prosecco, soda 16  
Aperol tree 65
- Did Someone Say... Sangria?**  
White, Red and Rose Glass 19  
Carafe (500ml) 35

## COCKTAIL OF THE WEEK

Ask our friendly staff for the special of the week 19

 Egg whites can be substituted for plant based cocktail foam!

**We also offer classic cocktails! Just ask one of our friendly staff.**

-  **Raise Me Up**  
Bourbon, pinot noir, maple syrup, lemon, egg-whites 18
-  **On The Horizon**  
Southern Comfort, orange juice, elderflower, lemon 18
-  **Smooth Operator**  
Imagination Strawberry Gin, hibiscus ginger & mānuka honey, cranberry juice, lime, egg whites 20
-  **Fresh Blast**  
Larios Gin, lime, simple syrup, pineapple juice, apple juice and strawberry 18

## NON-ALCOHOLIC COCKTAILS

All 12

- Berry Ripple**  
Mixed berry & cranberry
- Fruit Burst**  
Cranberry, apple, orange, pineapple, kiwifruit, mint
- In Your Peach**  
Peach, passionfruit, apple, lemon
- Cross Iced Tea**  
Peach tea syrup, lemon, soda

## LAGER / PILSNER

- Heineken 330ml / Lager / 5% 11.5
- Sol 330ml / Lager / 4.5% 11.5
- Heineken Silver 330ml / Low Carb Lager / 4% 11.5

## PALE ALES

- Kererū Auro 330ml / Gluten Free Ale / 5% 12
- Garage Project Hāpi Daze 330ml / Pacific Pale Ale / 4.6% 12.5
- Garage Project Ghostlight 330ml / Hazy / 5.2% 12.5
- ParrotDog Yellowhammer 330ml / Hazy Pale Ale / 4.8% 12.5
- ParrotDog Falcon 330ml / APA / 5.8% 12.5
- Double Vision Naughty Hopper 330ml / IIPA / 8.9% 14.5

## SOURS

- Garage Project White Mischief 330ml / Salted White Peach Sour / 2.9% 12.5
- Baylands Slackline Mango Guava 330ml / Sour / 4% 12

## DARK & MALTY

- Garage Project Aro Noir 330ml / Stout / 7% 13

## LOW & NO ALCOHOL

- Garage Project Fugazi 330ml / Hoppy Session Ale / 2.2% 11.5
- Garage Project Tiny XPA 330ml / XPA / 0.5% 10.5
- Garage Project Tiny 330ml / Hazy IPA / 0.5% 10.5
- Heineken Light 330ml / Lager / 2.5% 11.5
- Heineken 0.0 330ml / Lager / 0.0% 10

## CIDER

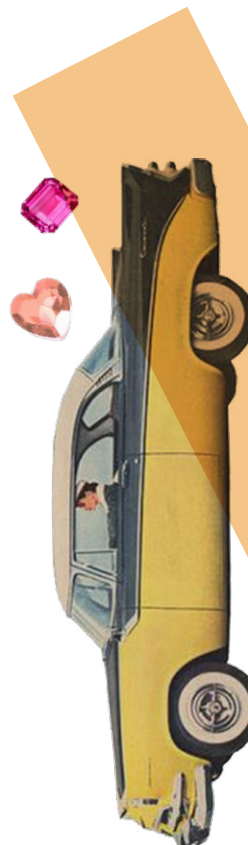
- Morningcider Strawberry Rosé 330ml / Strawberry Cider / 4.9% 13
- Morningcider Apple IPA 440ml / Apple Cider / 6.0% 15
- Morningcider Cherry Bomb 440ml / Cherry Cider / 4.5% 15
- Morningcider Black 440ml / Blackcurrant Cider / 4.5% 15
- Orchard Thieves Berry 330ml / Cider / 4.5% 12
- Orchard Thieves Apple 330ml / Cider / 4.5% 12



## BEER ON TAP!

Scan to see what we have on tap at the moment!

CANS & BOTTLES





# GENERAL INFORMATION



## 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.

Menus subject to change based on seasonal availability.

## 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 Tab

You may subsidise your bar tab to any amount (we suggest \$5 per beverage). Speak with your event coordinator to discuss the best option for your budget.

## FEES

### Deposits and minimum spends

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

### 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.

All credit card payments will incur a 2% surcharge.



## FAQS

**Are we allowed a band or DJ?** We often have live music and DJs which can accompany your event.

**What time does the bar close?** We are licenced until 3am, 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 set up by you on the night of the event. Please only use Blu Tack 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 Kiwi Access 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?** On street parking is available on Abel Smith Street, as well as Cuba Street.

**Can we bring children?** Minors are welcome on the premises up until 10pm, but must be supervised at all times.

**Do you provide AV?** A 54 inch plasma screen is available when booking our Guest Room space. As well as cordless microphone, and sound system.





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2. Verify your account
3. Scan your ID in the app or provide your phone number to staff before paying to earn StarPoints

View locations and find out more at [starsocial.co.nz](https://starsocial.co.nz)



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