

Protocol Bar Function Package

Enquiries

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protocolbar.co.nz

2 Colombo Street, Cashmere



Elevate

Our upstairs Elevate room is ideal for smaller functions catering for up to 50 people for a cocktail style event or 35 people for a seated meal. This room is also perfect for business or club meetings.

Elevate has it's own private bar and terrace, it is located on the first floor and only has stair access, the bathrooms are located on the ground floor. Our Elevate room has a \$300 hire fee Sunday-Thursdays and a \$1000 minimum spend on Friday's and Saturday's



Lounge

Our downstairs Lounge room is where bigger events can happen, catering for up to 100 people for a cocktail style event or 50 people for a seated meal. This room can also be booked for larger meetings or conferences.

This room has its own private entrance, terrace, bar and bathrooms. (Terrace closes 10.30pm)

Our Lounge room has a \$300 hire fee Sunday - Thursday and a \$2000 minimum spend on Friday's and Saturday's



We cater for a wide range of events including functions, meetings, corporate dinners, training sessions and conferences. We are more than happy to work with you to meet your requirements so get in touch today

Equipment Available

TV Screen - Elevate

TV Screen - Lounge

Whiteboard

Microphone

Audio Cable for music

General Information

Food and Beverage

We have a range of catering options including platters, pizza's or set menu's – these options can be found on the following pages and are subject to seasonal availability. We are happy for you to talk to us about any specific requirements you may have and work together to achieve this.

Catering tips: We suggest that you allow 4 items per person when considering how much food you will require, we also suggest you under cater rather than over cater as pizzas and fries are available to order on the day if needed

Our extensive beverage list caters for everyone. You can choose to have a bar tab, cash bar or we offer a subsidised drink option where you can shout your guest \$6 off the price of any drink and they pay the remainder.

We have a cakeage charge of \$1 per person capped at \$50

Music

Both of our function spaces have an audio cable that can be plugged into a headphone jack on a phone or laptop if you wish to make you own playlist for the event, we also welcome DJ's and bands

If your device does not have a headphone jack you will need to provide your own adaptor

Payment

Payment is to be made on the evening unless prior arrangements have been made, we do not require any deposits before your event but do have a \$300 cancellation fee within 7 days of your event

Decoration

We welcome you to decorate the spaces on the day of your event, but ask that anything you stick to the walls is done so with bluetack. Decorations can be taken down and stored overnight to be picked up the next morning

Opening Hours

We are licensed until midnight and have ample off street parking
Currently we are open 11am-late
Tuesday- Sunday

Protocol Platters

Cold Antipasto Platter \$165

Selection of cold meats, cheese, pickles, nuts, dried & fresh fruits, olives and dips served with crackers

Hot Antipasto Platter \$190

Marinated pork ribs (DFI,GFI), chicken skewers (GFI), arancini (GFIA +\$5), crispy fried chicken (GFI) and italian meatballs

Seafood Platter \$190

Marinated chilli mussels, hot smoked salmon, fish goujons, crispy calamari and prawn & ginger dumplings

PROTOCOL
BAR | RESTAURANT | FUNCTION ROOM

Please note that all platters are subject to seasonal availability

Allergen Disclaimer: All of our platters are made in house and some of our ingredients may come in contact with common allergens, please let us know if you have any allergies we need to be aware of and we will do our best to accommodate these. DFI - Dairy Free Ingredients used/GFI - Gluten Free Ingredients used

Protocol Platters

Designed to mix and match to cater for larger crowds, we recommend allowing 4 pieces per person. Changes to, or creations of platters will be considered

Savoury Selection \$80

50 pieces - including mince, potato top and sausage rolls

Glazed Pork Ribs \$100

30 pieces - slow cooked and glazed with garlic and soy sauce GFI

Buttermilk Chicken \$85

30 pieces - our famous buttermilk fried chicken with chipotle sour cream GFI

Beef Sliders \$90

20 pieces - Mini beef burgers

Smoked Salmon Bellini \$80

30 pieces - Bellini topped with smoked salmon mousse

Mini Taco's \$85

20 pieces - Choose from Spiced Chicken, Pulled Pork, Fish or Vegetarian

Arancini Balls \$85

30 pieces - check with us for our seasonal flavour (GFIA +\$5)

Vegetarian Selection \$90

A selection of vegetarian nibbles - serves 8-10

Vegan Selection \$90

A selection of vegan nibbles - serves 8-10

Chicken Skewers \$90

25 Skewers - Check with us for our current flavour (or let us know any allergies)

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Ingredients used/GFI - Gluten Free Ingredients used

Protocol Pizza's

Cut into 12, our pizzas are a great way to cater your function

GF available on request +\$3 per pizza

DF available on request +\$3 per pizza

Chicken, Cranberry and Brie \$23

chicken, cranberry sauce and brie cheese

Mushroom \$23

Mushrooms, onion jam and baby spinach

BBQ Pulled Pork \$23

Pulled pork, salsa and BBQ sauce

All Inn \$23

Pepperoni, bacon, ham, chicken

Smoked Salmon \$23

Smoked salmon, capers, red onion and cream cheese

Fries \$11

Served with tomato sauce



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Set Menu Options

All of our set menu's are available for groups of 20 to 50

Please refer to our booking form at the end of this package for requirements on numbers and payment

\$45 Lunch

Choice of 2 Mains

Choice of 2 Desserts

\$60 Set Menu

Shared Entree of breads/dips for the table

Choice of 3 Mains

Choice of 2 Desserts

\$70 Set Menu

Choice of 4 Entrees

Choice of 4 Mains

Choice of 3 Desserts

Specialty Winter Shared Menu

\$65 Entree and Main OR Main and Dessert

Selection of shared plates

Choose from 3 choices of main course

Sides - Potatoes plus 3 other sides of seasonal vegetables/salads cooked to your liking

Choice of 2 desserts - served alternative drop style

\$75 3 Course

Selection of shared plates

Choose from 4 choices of main course

Sides - Potatoes plus 3 other sides of seasonal vegetables/salads cooked to your liking

Choice of 2 desserts - served alternative drop style

MID WINTER

MENU

STARTERS

Selection of shared plates

MAIN COURSE

Select 3

Lamb Shoulder with Mint Jelly

Grilled Spiced Chicken with Salsa Verde

Salmon/Market Fish with Caper Lemon Butter Sauce

Porchetta with Apple Sauce and Gravy

Roast Beef with your choice of sauce - Mushroom/Horseradish/Mustard

Whole stuffed Pumpkin with lentils and Rice

SIDES

Potatoes your way - roasted/dauphinoise

3 sides of seasonal vegetables or salads cooked to your liking

DESSERTS

Select 2 with your choice of flavour

Steamed Pudding

Crème Brûlée

Cheesecake

Cocktail Classes

Private Cocktail making classes for groups of 6 to 20

What to expect

Private room with it's own bar

Champagne Cocktail on arrival

Grazing platter to begin

Learn tips and tricks while following along with our bartender to create signature cocktails

Create your own cocktail from a range of supplied ingredients

Non alcoholic option available

Courtesy Van available when pre booked - this can drop off within a 10km radius

Pricing

\$100pp - create 2 cocktails with our bartender and 1 of your own (allow 3 hours)

\$140pp - create 3 cocktails with our bartender and 1 of your own (allow 4 hours)



Booking Information

To make a booking, please complete and return the following information

CONFIRMATION OF YOUR FUNCTION

Your function will be confirmed upon us receiving the below information back. We do not require a deposit however if you cancel your booking within 7 days of your confirmed date, we do charge a \$300 cancellation fee

BEVERAGE AND CATERING

We are a fully licensed venue, therefore no beverage or outside catering is able to be brought on to the premises with the exception of a cake. We reserve the right to refuse service to any intoxicated persons and remove any persons who are acting in an irresponsible manner. If you would like to take any left over food home, a small fee may apply for packaging. For set menu's, final numbers must be confirmed 2 days in advance. For any reduction to these confirmed numbers after this timeframe you may be charged for the original number of meals/guests.

DECORATIONS/DAMAGE TO PROPERTY/CLEANING

Please ensure that any decorations are either packed up after your event or first thing the next day, if there is any damage to the spaces from decorations or function attendees we will be in contact and charges may apply. If there is excessive cleaning that needs to be completed this will be on charged

PAYMENT

Final payment is to be made at the conclusion of your function, unless prior arrangements have been made. If payment is to be invoiced, payments must be received within 7 days of invoice date. Please note that no loyalty cards can be used for function bookings (accrual and redemption) If you have not met the minimum spend requirements a room hire fee will be charged to meet this.

RESPONSIBLE NEIGHBOUR POLICY

As we are in a residential neighbourhood, we may require you to lower the volume of your music after 10.30pm, our terraces also close at 10.30pm.

We close at midnight and all guests need to have vacated the premises by 12.30am

Contact Name:_____ Signature_____

Contact phone number:_____

Contact email address:_____

Date and start time of function:_____

Credit Card Number_____ EXP Date_____

CSC Number_____