



YOUR FUNCTION AT HAMMERHEADS RESTAURANT Partitioned Area of Restaurant – Up to 80 Guests

Hammerheads Restaurant & Bar is the ideal venue for large groups seated in the restaurant for a two or three course meal. We have large decorative screens which are used to give you privacy from other diners whilst retaining the lovely views from the tables.

Our set menu options are attached. As you can see, your menu may be personalised with your company logo or your own artwork and/or any heading you choose.

To secure your booking we require a deposit of \$500, which is credited against your beverage account at the conclusion of the function.

Ten days prior to the date of the function, or at such earlier date that numbers are confirmed, we invoice you for the menu cost. There is no menu design or other set up or venue hire charge, but we do add \$10p.p. (to a maximum of \$400) to the invoice, which is passed on to our staff as a tip. You are welcome to tell us to increase that amount at the conclusion of the function!

The food invoice is to be paid prior to the function date, and is discounted on the basis that it will be paid by direct credit or, if agreed prior to payment, by cheque.

The beverage account can be handled in several ways. We can charge all beverages to the function account but restrict availability to, say, your wine selection, NZ beers and perhaps house spirits, with guests to pay for any other drinks; or you can set a tab limit after which guests will pay for their own drinks; or you can have a combination of both systems.

At the conclusion of the function, a further invoice can be sent, by prior agreement; or we are happy for the beverage account to be settled by credit card on the day/night

Please email us on info@hammerheads.co.nz to make a booking or, if you have any further queries, please don't hesitate to call us on 521 4400.

Sincerely,
Paula Sheahan
Functions Manager

**HAMMERHEADS SEAFOOD RESTAURANT & VUE BAR
19 TAMAKI DRIVE, OKAHU BAY, AUCKLAND
PO BOX 99 360 NEWMARKET Phone: 521 4400 Fax: 521 4499
www.hammerheads.co.nz - info@hammerheads.co.nz**

All prices include GST
Menu items subject to change depending on availability of produce

HAMMERHEADS RESTAURANT

SET MENUS

for parties of 40 to 80 guests

***We design a menu with your own heading and/or Logo
(email .jpg attachment to info@hammerheads.co.nz)
We can also list up to 5 wines from our wine list on your menu.
No prices are shown on the final menu***

- \$85.00 per head – The three entrées and three mains from the menu below, with dessert and cheese platters**
- \$65.00 per head - The three mains from the menu below, with dessert and cheese platters**
- \$55.00 per head - The three mains from the menu below, with hand-crafted sweets & chocolates**
- \$50.00 per head - The three mains from the menu below**

Bread and dips, steamed garden vegetables and salad, and coffee or tea, are included in each case

We have vegetarian dishes available, from the a la carte menu, for your vegetarian guests

Entrées

- Seared tuna with shaved fennel, crab, roast capsicum and tomato dressing*
- Grilled chicken breast, potato, watercress and goats cheese salad with pine nut and basil dressing*
- Seared prawns, shaved fennel and watercress salad with preserved lemon and salsa verde*

Mains

- Roast market fish with a medley of seafood, vanilla, lime and coriander*
- Akaroa Salmon with Asian greens, ginger and sesame dressing*
- Beef fillet, potato and oxtail gratin, field mushrooms, confit garlic rouille, Madeira jus*

Dessert & Cheese Platters

- Featuring lemon meringue, chocolate and strawberry tarts, profiteroles, poppy seed cake, chocolate and pistachio biscotti and truffles;*
- &*
- Kikorangi Blue, Te Horo Swiss and Aorangi Brie cheeses, fig & apricot chutney, grapes and crackers*

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