

BOTANY COMMONS

FUNCTIONS & EVENTS

Botany Commons
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GOOD SPIRITS
Hospitality

A Good Spirits Hospitality venue.





A LITTLE BIT OF COMMON GROUND FOR EVERYONE.

Around here, long lunches evolve into afternoons in the conservatory sunshine, beers taste better in front of the big screen, and as evening rolls around, our vibrant space comes alive with locals, music and revelry.

We've got plenty of space to cater for a crowd, with three function spaces to choose from to suit your event. And while we might have a laid back vibe, we take our food seriously, from small meals and shared plates, through to burgers, pizzas and our refined Conservatory Classics. If you're a craft connoisseur, we have a range of brews on tap.

Meet friends, celebrate with family or enjoy a night out with your colleagues or crew in your own private area; we've ensured there's common ground here for everyone.



Our spaces

Gin Garden

120 standing

70 seated

Get your crowd together and settle into this vibrant courtyard space for your next function. A reflection of our beverage offering at Botany Commons, the Gin Garden is the perfect place to relax and spend a few hours sipping drinks in the sunshine or under the courtyard lights.

Conservatory

20-30 seated

Level-up your dining experience in our Conservatory. Enjoy the talents of our executive chef with our innovative, contemporary take on gastropub classics. Ideal for private celebrations, we can easily cater for a crowd here, serving up meals for up to 80 people, seated.

Common Room

Half room 80 standing
40 seated

Full room 200 standing
85 seated

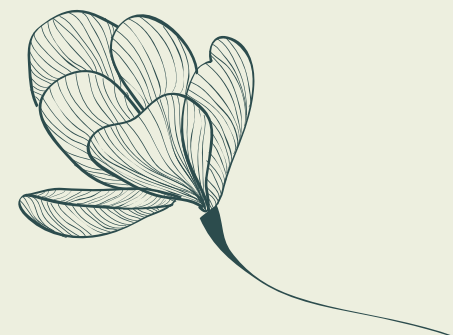
A space to suit all sorts of celebrations, the Common Room has been designed for hosting an evening of entertainment. Boasting a stage and incredible sound system for live bands and DJs, as well as one of Auckland's largest projector screens, it's the perfect spot for a spin on the dance floor, a few drinks after work with colleagues, or catching live sport action.

OUR PACKAGES

All packages count towards your deposit and minimum spend.

With our package deals, we make it easy to organise what you need for your event - without there being any surprises when it comes to price. To give you an idea of what's available, take a look at our options below, and then get in touch to confirm your requirements.

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BOTANY COMMONS

FUNCTIONS & EVENTS MENUS

TWO & THREE COURSE & CHRISTMAS MENU

2 Courses \$59.95 per person | 3 Courses \$69.95 per person

Entrée

Cheese & tomato toast Ciabatta, heirloom tomatoes, balsamic, basil, crispy parmesan

Pork belly bites Miso glaze, gochujang, sesame & wasabi crumb

Prawn Toast Spiced prawn mousse, sesame seeds, Japanese mayo, pickled red onions, coriander

Main

New York cut sirloin - Bourbon & mushroom sauce

Thyme and garlic chicken breast - Truffle, horseradish & chipotle butter

South Island lamb rump - Port gravy

Gnocchi - Pea puree, chargrilled courgette, cos, and Goats cheese

All served with truffle and Parmesan smashed potatoes, peas, bacon, and garlic

Dessert

Banoffee Belgian waffle, banana & coffee mousse, brulee banana, caramel ice cream,

Snifter Warm chocolate brownie, mint meringue, candied mint, vanilla ice cream, chocolate sauce

Christmas Season Additions 12th of November to 24th of December 2023

Christmas Mains

Whisky and orange glazed ham – Port gravy

Stuffed & rolled turkey breast – Cranberry sauce

Both options served with seasonal vegetables, gravy & classic condiments

Christmas Desserts

Christmas pudding Brandy sauce

Pavlova Raspberry coulis

Both options served with seasonal fruit, and ice-cream

SHARING BOARDS

Taco board (8) \$74.95

- BBQ Beef Brisket
- Beer Battered Market Fish
- Cauliflower Bites
- Fried Chicken

All served with guacamole, iceberg, picked red onions, green tomato chimichurri, jalapeno & coriander yogurt

Sliders (10) \$63.95

- BBQ Beef Brisket, Pepper Gravy
- Beer Battered Market Fish – Tartare
- Fried Chicken – Buffalo Sauce
- Cauliflower Bites – Aioli (V)

Ocean \$85.95, serve 4-6ppl

Poached Prawns, Crispy Calamari, Prawn Toast, Fish Fingers
Cocktail Sauce, Garlic Pizza Bread, Sliders x4, Pickles, Dips, Fries

Butchers block \$85.95, serve 4-6ppl

BBQ Beef Brisket, Chargrilled Sirloin, Pork Belly Bites, Section of Cured Meats, Soft Shell Tacos x4, Slider Buns x4, Pickles, Mustard, Dip, Fries

Cheeky chick \$85.95, serve 4-6ppl

Buffalo Wings x6, BBQ Wings x6, Botany Famous Fried Chicken & Maple Glaze, Smoked Chicken, Garlic Bread, Sliders x4, Slaw, Dips, Fries

Cheese Wheel \$30.95, serve 4-6ppl

Whole Baked Brie, Honey, Herbs, Dried Fruit and Nuts, Toasted Baguette
(ngo, v)

Pizzas by the foot 1ft, 2ft, 3ft \$27.95 / \$53.50/ \$79.95

Gluten free base **\$4** (3,6,9 inch) Make it spicy **\$3**

Margherita

(V, VGO)

House made Pizza Sauce, mozzarella, plum tomato, Basil, buffalo mozzarella

Big Rig

Slow Cooked Peppered Brisket, Mozzarella, Red Onion, American Cheese, Burger Sauce, Pickles, Sesame Seeds

Snoop Dogg

Smoked Chicken, Smoked Cheddar, Smoked Ham, Plum Tomato, Oregano, Chipotle Aioli

3 Little Pigs

Champagne Ham, Bacon, Salami, Mozzarella, Balsamic Onions, Pineapple

Prawn Star

Garlic and Chilli Prawns, Mozzarella, Cherry Tomatoes, Red Onion, Chilli Aioli, Watercress

FINGER FOOD

Cheesy garlic pizza bread \$15.95 (ngo, vo, vgo)

Garlic, Olive Oil, Parmesan, Mozzarella, Parsley, Flaky Salt
Add Truffle \$3
Add Bacon \$3

Botany Commons famous Chicken Wings 500g \$24.95 (ngo)

Crispy Chicken Wings, Carrot & Celery Sticks, your choice of Buffalo Sauce & Blue Cheese or Honey BBQ and Aioli

Calamari Ring's \$21.95 / \$29.95 (ngo)

Lemon, Cocktail Sauce, Parsley

Cheese & Tomato Toast \$15.95 (v, ngo, vgo) Ciabatta, Heirloom Tomatoes,

Balsamic, Basil, Crispy Parmesan

BBQ Beef Brisket Slider \$19.95 Slaw, Black Pepper Gravy

Pork Belly Bites \$19.95 (ngo) Miso Glaze, Gochujang, Sesame & Wasabi Crumb

Prawn Toast \$19.95 (ngo) Spiced Prawn Mousse, Sesame Seeds, Japanese

Mayo, Pickled Red Onions, Coriander

Crispy Cauliflower Bites \$18.95 Aioli, Lemon Wedge

Fries \$11.95 (ngo, vgo, v) Tomato Sauce & Aioli

Truffle and parmesan fries \$13.50 (ngo, v) Aioli

NGO - No gluten option
V - Vegetarian
VGO - Vegan option

BUFFET MENU

MINIMUM 50 PAX - \$64.95 per person

Mains

Choose two

Seared Beef Sirloin, Yorkshire Puddings, Caramelised Onions & Gravy

Slow Braised Beef & Guinness Stew

Slow Roasted Lamb Shoulder, Rosemary, Mint Sauce & Gravy

Butter Chicken Curry, Lime Pickles, Mint Yoghurt (NGO)

Includes

Section of Bread

Sides

Choose Two

Roasted Smashed Gourmet Potatoes

Apricot and Almond Couscous,

Caesar Salad With Parmesan Cheese and Bacon

Coleslaw

Chips

Dessert

Choose One

Chocolate Brownie

Sticky Date

Apple Crumble

All Served With Fresh Cream Chantilly

*A little bit of
common ground
for everyone.*

CORPORATE MEETINGS/LUNCHES

Morning or Afternoon Tea – \$25pp

Tea, Coffee & Juice

Fruit Platter

Sweet or Savoury Danish & Muffins

Morning or Afternoon Tea & Lunch – \$40pp

Tea, Coffee & Juice

Fruit Platter

Sweet or Savoury Danish & Muffins

Working Lunch – Buffet Style

Slow braised Angus beef & London Ale stew

Butter chicken curry, lime pickles, mint yoghurt

Creamy mash

Pilaff rice

Poppadom

Classic Caesar salad

Morning tea, Lunch & Afternoon tea - \$50pp

Tea, coffee & juice

Fruit platter

Sweet or Savoury Danish & muffins

Working Lunch – Buffet Style

Slow braised Angus beef & London Ale stew

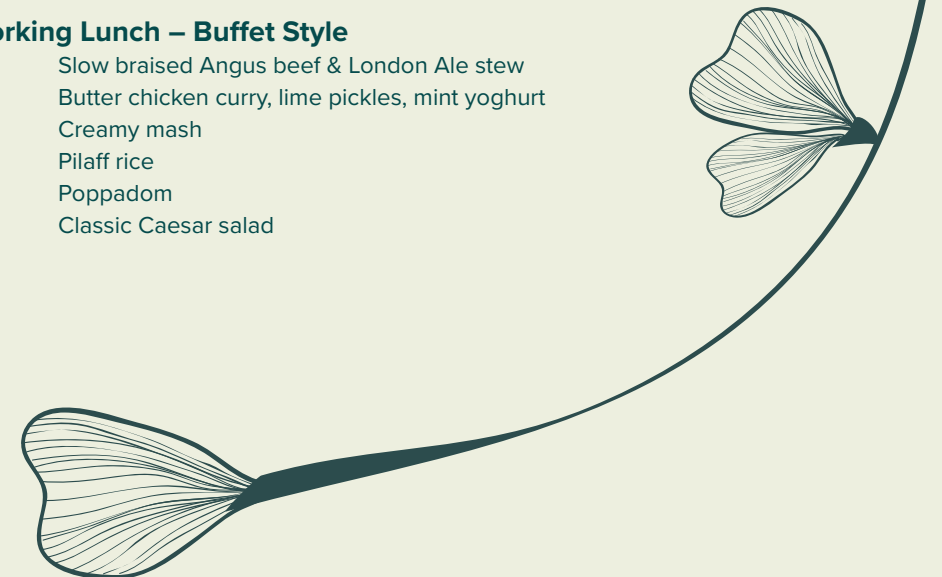
Butter chicken curry, lime pickles, mint yoghurt

Creamy mash

Pilaff rice

Poppadom

Classic Caesar salad





BIRTHDAY PACKAGE

Minimum 10pp – Maximum 100pp

SILVER PACKAGE 10pp @ \$50 per head

2 x Drinks Per Person
• House Wine, Beer,
Spirits or House
Cocktails

Food – 2 Snack Trees
per 10ppl – choose 6 options
per tree from below

GOLD PACKAGE 10pp @ \$70 per head

3 x Drinks Per Person
and a Glass of Bubbles
on Arrival
• House Wine, Beer, Spirits
or House Cocktails

Food – 2 Snack Trees
per 10ppl – choose 6 options
per tree from below

Birthday Food Package

Snack trees – 6 options, Serves 4-6

Fish Fingers
Crispy Chicken Bites (ngo)
Truffle & Parmesan Fries (ngo, vo, vgo)
Tempura Prawns
Pork Belly Bites (ngo)
Calamari Rings (ngo)
Cauliflower Bites (ngo, vo, vgo)
Chicken Wings (ngo)
Jalapeno Bites (vo)
Mac & Cheese Nuggets (vo)



HENS AND STAG PACKAGE

Hen / Ladies Night Package

10 people \$60pp

Glass of bubbles on arrival

2x Gin Trees

1 x Baked Brie

Your choice of: 2 x 3ft pizza

Stag & Game Day Package

10 people \$60pp

3 x Jugs (Choice of Macs, Tokyo Dry, Cider or Speights)

1 x Butchers Block

2 doz Chicken Wings

Your choice of: 1 x 2ft pizza





ENTERTAINMENT OPTIONS

Live Music and Comedy Quiz. Enjoy transparent pricing and easily add these entertainment options to your chosen package. Contact us to tailor the perfect entertainment package for your event's needs.

Comedy Quiz - [TAKE A LOOK](#)

Beats By Bingo - [TAKE A LOOK](#)

Inhouse Live Music - Price on Request

The Botany Commons very own DJ experience –

Price on Request

Sip and Paint - [TAKE A LOOK](#)

Here is a contact for a quiz at your function - [TAKE A LOOK](#)

Live Music from Mr&MrsD enquire at - [TAKE A LOOK](#)

FREQUENTLY ASKED QUESTIONS

Are we allowed a band or DJ?

If you'd like a band or DJ, let us know and we can arrange one for you. We'll provide you with options and a quote upon discussion and booking with the Manager on Duty.

What time does the bar close?

Our inside area is licensed until 3am and outside is 1am, 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, decorations need to be set up by you on the date of your function. Sellotape, glitter and confetti is not allowed, and we can't take responsibility for any decorations that are left after your function has finished.

Can we bring our own alcohol & food?

Due to our on-licence we do not permit BYO beverage or food. However, you can bring your own cake to celebrate those special occasions.

Can you cater to dietary requirements?

Yes, absolutely. At the time of enquiring and finalising the details of your function please let our team know of any dietary requirements so we can ensure they are catered for appropriately.

Is car parking available?

Yes, parking is available near the venue.

Are under 18s allowed in the venue?

Yes, but only when accompanied with their parent or legal guardian up until 9pm.

What forms of ID do you accept?

Only a NZ drivers licence, passport or Kiwi Access card are acceptable forms of ID. We do not accept photos or photo copies of the ID. We are legally required to ask anyone who looks under the age of 25 to present ID and if ID cannot be supplied then entry will be refused.

Can we do a subsidised bar tab?

Yes, no problem! You can specify the range of beverages available and a credit limit. You then set the subsidised per drink cost for your guests to pay, with the remaining beverage cost being deducted from your credit limit.

Is there a dress code?

We ask for customers to be dressed casual and appropriately - we do allow fancy dress for functions as long as it's appropriate for the venue. Footwear, tops and bottoms must be worn at all times.

Can we pay on the night?

For private functions we need a deposit 14 days prior. The final bill can be paid on the night unless you have specifically requested an invoice to do a bank transfer for corporate functions only. Private functions must be paid for on the night.

How will I receive my deposit on the night?

Deposits made for functions will be returned to you on the evening either against your food/beverage tab or on the card you made the deposit with.