

Lets talk

For enquiries please contact:

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Functions at Lilyworld



spaces

Lily Room – 50pax | Indoor room upstairs suitable for up to 50 people cocktail style. Seating available for 20.

The Lawn – up to 40pax | Green space under the Pohutukawa with casual picnic table seating.
NB: This area is uncovered. A marquee/gazebo can be arranged at an additional cost.

Garden Bar – up to 40pax | (non-exclusive use)

Full venue exclusive – up to 200 people with seating for 119 available | Exclusive use of the entire Lilyworld site including use of mini putt, table tennis and outdoor games.

Full Venue Exclusive Hire

Monday – Wednesday
Free with minimum of 100pax
(minimum \$35 p/head food)

Thursday – Saturday
Minimum total food & beverage spend of \$8,500

Sunday
Free with minimum of 100pax

**Security fee for exclusive hire – \$46.10 per hour*

Beverages

Beverages can be served via a cash bar or on tab.

For non exclusive venue bookings your group can be issued wrist bands to order drinks to be charged back to the bar tab.

Optional Add-ons

Talk to us about optional add-ons to make your event extra special.

- Marquee hire for *The Lawn*
- Go Karting
- Cocktails
- Photo booths

T&C'S OF EXCLUSIVE HIRE BOOKINGS

- A deposit of \$1,000 is required to confirm an exclusive hire booking.
- Access to the venue for exclusive hire is from 4pm. Venue must be vacated by midnight.
- Minimum food spend of \$35 per person for exclusive hire
- Security is a requirement for exclusive hire and 21st and 30th birthday celebrations. Staffing required is dependent on number of guests.

**Pricing inclusive of GST*

menu

Burger Bash

\$35 per person – minimum 15 people

An assortment of 3 Lilyworld Burgers

Cheese Burger – smashed beef pattie, cheddar cheese, pickles, tomato relish and mac sauce

Chicken Burger – fried chicken, cheddar cheese, iceberg lettuce and mac sauce

Crumbed Mushroom Burger – crumbed Portabella mushrooms, swiss cheese, sriracha aioli

Chicken Wings – 2 ways BBQ or Spicy

Fries with Aioli

BBQ | \$55 per person – minimum 15 people

Artisan Bread Rolls with butter

Rib Eye Steak

Pork & Chicken Sausages

Chicken Wings – 2 ways BBQ or Spicy

Garden Salad

Coleslaw with Kiwi onion dip dressing

Platters | Serves 10 people

Grazing Board | \$125

Spicy pepperoni, manuka smoked chicken breast, prosciutto, smoked NZ cheddar, camembert, cornichons, pickled vegetables, garlic flat breads, olive oil & balsamic vinegar, hummus & basil pesto

Indian Platter (M) | \$45.50

Onion Bhaji, spinach pakora, samosas with a peach and mango chutney

Savouries Platter | \$58.00

Assorted mini pies and sausage rolls served with tomato sauce

Asian Platter | \$49.50

Cocktail spring rolls, samosas, prawn bites, vegetarian money bags, sweet chilli dipping sauce

Cheese Board | \$135

Selection of New Zealand cheeses, seasonal fruit, roasted nuts, water crackers

Deluxe

\$85 – minimum 15 people

TO START

Grazing Platters

Spicy pepperoni, manuka smoked chicken breast, prosciutto, smoked NZ cheddar, camembert, cornichons, pickled vegetables, garlic flat breads, olive oil and balsamic vinegar, hummus, and basil pesto

Carvery (pre-carved)

CHOICE OF 1 PROTEIN

(\$12.5 pp for additional protein)

- Honey glazed champagne ham
- Roasted beef sirloin with mustard and garlic crust

Sides

(\$5.5 pp for additional sides)

CHOICE OF 3 SIDES

- Garden salad with balsamic dressing
- Coleslaw with Kiwi onion dip dressing
- Asian slaw with roasted sesame dressing
- Bacon potato salad with sour cream and chives dressing
- Roasted rosemary and garlic gourmet potatoes
- Roasted root vegetables

Dessert Platter

Chocolate brownie with whipped peanut butter frosting, white chocolate brownie with biscoff caramel, profiteroles and mini eclairs

All Function Packages must be booked one week in advance, otherwise groups with 15 or more people must order from a reduced a la carte menu.