



BOOK YOUR

FUNCTION

TODAY

WELCOME TO

Your local.

Located in the heart of Henderson, The Hangar is a place for everyone to visit, relax, dine and drink. Book your special event with us in one of our many flexible function spaces.

We can cater for any of the following events:

Birthday Parties Cocktail Hours Business Meetings

Corporate Events Baby Showers Hens/Stags

Brand Launches Wakes Plus many more...



FLEXIBLE SPACES

COURTYARD

Perfect for those who prefer a bit of fresh air. Heating is availble for those cooler evenings. Our team will be available for assistance throughout your time.

{ 30-50ppl each side }

DINE IN EXPEREINCE

Something for the foodies, or can double as a raised private area for your corporate gig.

{ 60-100ppl }

INSIDE/MAIN BAR

Offers great flexibilty for groups of all sizes. Such as after work gatherings and short notice functions. With multiple screens available at our venue, we've got you covered for any sporting event.

{ 30-50ppl each section }

MEZZANINE

Our most popular space.
Perfect for private, large
gatherings or a great
meeting space with
hands-off media capability.
It has its own bar and
facilities as well as access
to TV screens and an HD
projector. You also get your
own bar team.

1/2 space { 30-50ppl }
Full space { 50-120ppl }

*deposit and minimum spend required. Please enquire about pricing options and group size.

BETHELLS & PIHA ROOM

For meetings and training sessions, the Bethells and Piha rooms are popped quietly out of sight upstairs. Comes with whiteboard and projector. When you're done, pop straight to the Mezzanine bar for some much-needed refreshments.

Bethells { 20 Seated }
Piha { 15 Seated }

TWO COURSE



STARTERS CHOOSE ONE FOR THE TABLE

GRILLED ARTISAN BREAD

Hummus, Pesto, Extra Virgin Olive Oil

GARLIC CHEESE PIZZA BREAD

Confit Garlic Puree, Mozzarella

MAINS YOUR CHOICE OF

SOUTHERN FRIED BUTTERMILK CHICKEN

Fries, Ranch Slaw, Jack Daniel's BBQ Sauce, Pickles

BEER BATTERED MARKET FISH

Fries, House Salad, Louisiana Tartare Sauce

GOURMET MEAT LOVERS PIZZA

Brie, Pork, Cabanossi, Onion Relish, Jack Daniel's BBQ Sauce, Mozzarella

DESSERT OPTION TO REMOVE STARTERS FOR A DESSERT

AMERICAN CHOCOLATE BROWNIE

Chocolate Ice Cream, Salted Caramel, Whipped Cream

THREE COURSE



STARTERS FOR THE TABLE

BIG GAME PLATTER

Buttermilk Fried Chicken, Hangar Wings, Beer Battered Market Fish, Onion Rings, Corn Chips, Guacamole, Black Bean Salsa, Tomato Sauce, Jack Daniel's BBQ Sauce, Tartare Sauce, Blue Cheese Dressing, Grilled Bread

MAINS YOUR CHOICE OF

250G CHAR-GRILLED RIB EYE STEAK

Seasonal Greens, Beer Battered Onion Rings, Red Wine Jus

ROASTED PORK BELLY

Roasted Potatoes, Apple and Fennel Slaw

MEDITERRANEAN FETTUCCINE

Tomatoes, Olives, Courgettes, Basil, Shaved Parmesan

DESSERT YOUR CHOICE OF

NEW YORK CHEESECAKE

Raspberry and Lychee Compote

AMERICAN CHOCOLATE BROWNIE

Chocolate Ice Cream, Salted Caramel, Whipped Cream

Gluten free, Vegan and Dairy free options are available on request

FOUR COURSE

\$75 per person

Set Menu

STARTERS FOR THE TABLE

GARLIC ARTISAN BREAD

Confit Garlic Puree, Mozzarella

ENTREE YOUR CHOICE OF

SOUTHERN FRIED BUTTERMILK CHICKEN

Fries, Ranch Slaw, Jack Daniel's BBQ Sauce, Pickles

RAW FISH SALAD

Line Caught Market Fish, Coconut, Chili, Coriander, Citrus

FRIED PRAWNS

Served with Wasabi Mayonnaise

MAINS YOUR CHOICE OF

250G CHAR-GRILLED RIB EYE STEAK

Seasonal Greens, Beer Battered Onion Rings, Red Wine Jus

ROASTED PORK BELLY

Roasted Potatoes, Apple and Fennel Slaw

MEDITERRANEAN FETTUCCINE

Tomatoes, Olives, Courgettes, Basil, Shaved Parmesan

DESSERT YOUR CHOICE OF

NEW YORK CHEESECAKE

Raspberry and Lychee Compote

CHEESE PLATE

Two Cheeses, Crackers and Grapes

Gluten free, Vegan and Dairy free options are available on request

FUNCTIONS

Platters

PLATTERS

DIRTY BIRD

Frank's Buffalo Chicken Wings, Buttermilk
Fried Chicken, Jack Daniel's BBQ Sauce, Blue
Cheese Dressing, Vegetable Crudites and Pickles

\$75 each

HIGH SFAS

Lemon Pepper Squid, Popcorn Prawns, Beer Battered Market Fish, Old Bay Mayonnaise, Aioli, Lemon, Grilled Bread and Fries

PLOUGHMAN'S

Cheese, Cold Cut Meats, Pate, Pickles, Relish, House Grilled Bread and Crackers

VEGETARIAN ON REQUEST

Popcorn Cauliflower, Crumbed Camembert, Pea and Mint Bites, Parmesan and Truffle Polenta Fries, Pickles and Chipotle Aioli

THE KIWI \$60

Sausage Rolls, Mini Pastries, Samosas, Pies and Tomato Sauce

FUNCTIONS Taco & Sliders

TACO BOARDS

SOUTHERN FRIED CHICKEN

Roasted Tomato Salsa, Chioptle Aioli

STEAK

Chimichuri

BEER BATTERED MARKET FISH

Roasted Tomato Salsa, Tartare Sauce



SLIDER BOARDS

HANGAR SMASH

Beef Patty, American Cheddar, Titirangi Pickles, Burger Sauce, Toasted Slider Bun



SOUTHERN FRIED CHICKEN

Nashville Hot Buffalo Sauce, Blue Cheese Dressing, Coleslaw, Toasted Slider Bun

FISH

Aioli, Pickled Cabbage, Onion Slaw, Toasted Slider Bun

FUNCTIONS

The Carvery

\$59 per person

minimum 30 people

CARVERY

Roast Sirloin
Lamb Shoulder
Pork Shoulder with Crackling
Ham on the Bone (seasonal)

VEGETABLES

Roasted Seasonal Vegetables
Roasted Potatoes

CONDIMENTS

Gravy
Apple Sauce

BUFFET STYLE DESSERTS

Fruit Plate Pavlova

Assorted Slices



DRINKS PACKAGE

BUBBLES 9/PER HEAD

One glass per head on arrival

CHAMPAGNE 10/PER HEAD

One glass per head on arrival

COCKTAILS 10/PER HEAD

9 Litre keg of your choice:

Espresso Martini Cosmopolitan

Margarita





FAQ'S

WHAT IS THE COST OF HIRING AN AREA?

Minimum spends and room hire fees vary due to season and group size. Ask our team for more details.

CAN WE BRING VIDEOS OR PHOTOS FOR A SLIDESHOW?

For functions in the Mezzanine we are able to accomodate this. Please being a laptop/USB stick prior to your event kicking off.

CAN WE BRING OUR OWN MUSIC OR A DJ/BAND?

We have a range of DJ's that cater to different genres. Let us know your preference.

ARE GUESTS UNDER 18 ALLOWED?

As per our liquor license, minors are allowed on site accompanied by a parent or legal guardian. Please provide evidence.

CAN WE DECORATE OUR SPACE, AND WHEN?

Yes, on the day of your event. Please arrange a set up time with the manager. Any small particle decorations, such as confetti and glitter (including inside balloons) is not allowed. Please only use Blu-Tak when attaching items to walls, tables etc. All decorations (including balloons, lighting etc) must be taken down on the night of the event. Anything that you are wanting to pick up the next day (photo boards etc) can be stored overnight but must be collected the next day.

OUR LICENSED HOURS

SUNDAY - WEDNESDAY 12pm - lam

THURSDAY 12pm - 2am

FRIDAY & SATURDAY 12pm - 3am

DO YOU HAVE A DRESS CODE AT THE HANGAR?

We do ask that guests of functions are dressed smart/casual. We do have obligations under the Sale & Supply of Liquor Act 2012, any guests who are drinking in the carpark or taking illicit drugs will be refused entry.



104 Central Park Dr, Henderson
09 835 1056 | www.thehangar.co.nz
admin@thehangar.co.nz