

BURGER BURGER

A photograph of three women at a party. The woman on the left is wearing a white beret, a white top, and a green scarf, drinking from a chocolate milkshake with a straw. The woman in the middle is wearing a yellow top and red sunglasses, drinking from a wine glass. The woman on the right is wearing a dark top and large earrings, also drinking from a wine glass. In the background, there is a large, glowing neon sign of a burger. The text 'Where good things happen' is overlaid on the top left in a white, bold, sans-serif font with two small star icons.

**Where ✨
good things
happen**

We say the more the merrier, so bring your loved ones, mates or work-mates & we'll add the jazz into any occasion.

If your vision for your next party is having a laugh whilst eating something delicious, listening to great beats, sipping on refreshing bevies all delivered with slick service then we're your vibe.

Get in touch & let's start planning!

The Space

Burger Burger offers a unique private dining and event experience filled with delicious food, refreshing cold beersies, old-fashioned hospitality & great times. *

CAPACITIES

Cocktail	100 pax
Seated	80 pax including outside area

*A minimum spend on food and beverage will apply to secure a private space, dependant on the date and time of booking.



Our Menu

We obsess about selecting fresh, local produce and working with passionate people who are as committed to quality as we are, so our exclusive event menu is an extension of this philosophy. *

Canapé options are available to kick the night off, for both seated and cocktail events, followed by your personal selection of mini burgers, sides & something sweet to finish.

*Certain allergy requirements can be accommodated if notified in advance.





Canapés

Grazing Station - Price On Request

Breads, fruits, deli meats, cheeses, savoury treats & more. We make it fresh, seasonal. We can add items from our Canapé list if you would like to add some extra goodness to the table.

Skewers & Bites - \$5

Caprese skewers with fresh tomato, basil & mozzarella (V, GF, VGA)

Halloumi & roast vege skewers (V, GF, VGA)

Beetroot-cured salmon & pickled dill cucumber blinis

Chicken almond satay skewers (GF)

Tostadas - \$6

Market fish, citrus & fine herbs (DF, GFA)

Roasted pumpkin, toasted spiced nuts & feta (V, VGA, GFA)

Beef carpaccio, horseradish cream & rocket (GFA)

BBQ pulled pork, pineapple salsa & homemade mayo (GFA, DF)

Fritters - \$5

Quinoa & walnut with beetroot & feta salsa (V, GF, VGA)

Pea & halloumi with roasted garlic aioli (V, GF, VGA)

Mushroom with pesto & mozzarella (V)

Whitebait with lemon aioli & rocket (when in season) (GF)

Balls & Friends - \$5

Three cheese & herb arancini (V, GFA)

Beef cheek & potato croquettes (GFA)

Smoked kahawai & dill croquettes with tartare sauce (GFA)

Quinoa & mushroom balls (VG)

Lamb & chorizo meatballs, neapolitan sauce & mozzarella (GF, DFA)



McFly

Fried chicken, bacon, swiss cheese, mayo, cos lettuce, BBQ sauce



Chicken

Cajun grilled chicken thigh, salsa, tomato jam, aged cheddar, rocket aioli, rocket



Fish

East Rock Fish Beer Battered, pickles, caper dill mayo, tomato jam, rocket, lemon



Beef & Cheese

NZ Grass Fed beef patty, pickles, aged cheddar, mustard, tomato jam, mayo



Vege

Mushroom, quinoa & walnut patty, crumbed mushroom, spinach, swiss cheese, caramelised onion, vegan green aioli, tomato jam (V)

Beer Battered Fish Taco

East Rock fish (Gisborne), red cabbage slaw, coriander, tomato salsa, chipotle mayo, a squeeze of fresh lemon. (DF, GFA)



Lil' Burgers



Sides & Desserts

Sides

Curly Fries served with homemade aioli (V, VGA) - \$11

Shoestring Fries served with homemade aioli (V, VGA) - \$11

Crumbed Halloumi Fries served with mat sauce - \$16

Herb & Parmesan Polenta Chips served with truffle oil & aioli (V, VGA) - \$12

Popcorn Chicken served with homemade vegan green aioli - \$16

Desserts - \$5

Triple chocolate brownie (GF)

Lemon & passionfruit tart

Peanut butter & chocolate bliss ball (VG, GF)

Berry cheesecake bites

Warm sticky caramel donuts

PRICES

\$40pp Includes 2 choices of mains & 2 sides

\$45pp Includes 3 choices of mains & 2 sides

Entree

Breads, olive Oil, truffle butter, (GFA,DFA)

Mains

Harrisa marinated whole roast chicken, herb couscous & lemon yoghurt (GF,DF)

Whole marinated eye fillet, polenta, horseradish cream & jus (GF,DFA)

Roasted pork belly served with crackling, apple blackcurrant relish (GF,DF)

Lemon, Caper & Herb roasted side of salmon, creme fraiche, baby potatoes (GF,DF)

8-hour braised Te Mana lamb shoulder, pomegranates, kumara crisp (GF,DF)

Kumara gnocchi horopito, napolitana sauce, rocket pesto (V,VG)



Sides to share

Wild rocket, pear, walnut & blue cheese (V,GF)

Free farmed crispy bacon, poached egg, cos & parmesan mayo (DF)

Classic Slaw, cabbage, fennel, herbs, lemon vinaigrette (VG,GF)

Spiced cauliflower & chickpea, halloumi, baby spinach, mint yoghurt (V,GF,VGA)

Green bean salad, cherry tomatoes, sesame, herbs, kaffir lime dressing (VG,GF)

Sautéed asian green vegetables, garlic, sesame, soy (VGO,DF)

Charred broccoli with almonds, garlic, butter (V,GF,VGA)

Potato & leek herb gratin (V,GF)

Desserts - \$12

Duck island ice-cream waffle cones (GF,VGA) - \$8

Smashed pavlova & local fresh berries (GF)

Homemade double choc brownie (GF)

Warm Sticky Caramel Donuts

Mini lemon meringue pies

Cheese, quince paste, crackers



Thirst Quenchers

Our love of great wine, deliciously refreshing cocktails and beersies sits at the very heart of our events to remember at Burger Burger. Cocktails as jazzy and fun as the restaurant, beersies for every palate and a wine list full of local talent - available by the glass, bottle or carafe!

Something missing? We will absolutely do our best to cater to all custom or speciality requests whether it be a French champagne or classic cocktails... just let us know.





HOUSEMADE SODA'S - \$6.50

Old-fashioned lemonade Sugar-free
 lemon & lime
 Honey cola
 Crispy apple
 Peach

GOODBUIZZ KOMBUCHA - \$9

Pineapple & ginger

ALMIGHTY JUICE - \$8

Orange, apple & mango

BEER ON TAP - SAWMILL BREWERY

Lager	Hazy
Pilsner	Seasonal
IPA	Cider

BOTTLED BEER

Mermaids Mirth APA 6% \$10
 Crate of Origin - Big Bot \$12
 Steinlager Pure 5% \$10
 Mac's Mid Vicious 2.5% \$10
 Mount Brewing Co. Rhubarb Cider
 4.5% \$10
 Sawmill Bare Beer Pale Ale <1.15% \$9

WINE ON TAP

Little Darling Sav Blanc \$12
 Little Darling Pinot Noir \$13

BOTTLED WINE

Pinot Gris - The Ned \$12 / \$48
 Rose - Soho Pink Sheep \$12 / \$50
 Chardonnay - The Bastard \$13 / \$60
 Pinot Noir - Roaring Meg - Central
 Otago \$65

SPARKLING - \$12 / \$50

Cinzanno Prosecco

COCKTAILS

Buzzy Lemonade \$17
 Lemonade spiked with Bombay
 Sapphire & Sloe gin to give you a real
 buzz!

Aperol Spritz \$17 / \$48
 You don't have to ask us twice!
 Prosecco, Aperol & soda!

Citrus & Spice (Mocktail) \$17
 Seedlip Grove, with passionfruit &
 lemon for a full fruity explosion!

More cocktails available upon request.



The Fun Stuff

Tech Savvy

- ◆ For exclusive events, a screen and PA system are available to hire for presentations.

Any additional audio-visual, sound or lighting requirements can be arranged via an external supplier depending on your specific requirements.

Security

- ◆ For larger exclusive events or bookings with live music or DJ's, security may be required. Security is charged at \$50 per hour, minimum four hours. A quote will be provided based on your event requirements.

Entertainment

- ◆ A signature playlist of Burger Burger tunes curated by our talented in-house music team will play throughout your event.

For exclusive book outs, we are a DJ's and entertainers haven!

Styling & Decor

- ◆ We welcome any additional styling in the space for your event - be it floral arrangements, decorations, signage or menu design. Any decorative elements in the space will require sign-off prior to installation.

Let's chat



Get in touch with the team!

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