



IGUANA



**FUNCTIONS &
VENUE HIRE**



WELCOME TO IGUANA

Iguana was established in 1996 and is one of Hamilton's longest standing restaurants. Located in the heart of Hamilton's café and restaurant mecca at the south end of Victoria Street. Originally the Hannah's Shoe Factory, the building boasts its original timber floors and pressed tin ceiling.

Birthdays, leaver's dinners, corporate events, business conferences, wedding receptions or family gatherings. No matter what you have planned, Iguana has you covered. Our Garden Bar offers a beautiful break from the norm while still located in the heart of the CBD. Our professional and friendly staff will work with you to ensure your vision is attained, whether it be a seated dinner, buffet, or canapé style event



LUNCH \$30 SET MENU:

LUNCH:

SIRLOIN / 200G SIRLOIN STEAK GRILLED TO YOUR LIKING, SERVED WITH FRIES, GARDEN SALAD, HOLLANDAISE

FISH AND CHIPS / BEER BATTERED FISH, FRIES, GARDEN SALAD, TARTARE SAUCE

SPICY TOFU SALAD / MARINATED PORTOBELLO MUSHROOM, KUMARA, TOMATO, CUCUMBER, RED ONION, MESCLUN, TOASTED CIABATTA

SPICY CHICKEN OR HALLOUMI SALAD / MARINATED PORTOBELLO MUSHROOM, KUMARA, FETA, TOMATO, CUCUMBER, RED ONION, MESCLUN, AIOLI, GARLIC PITA

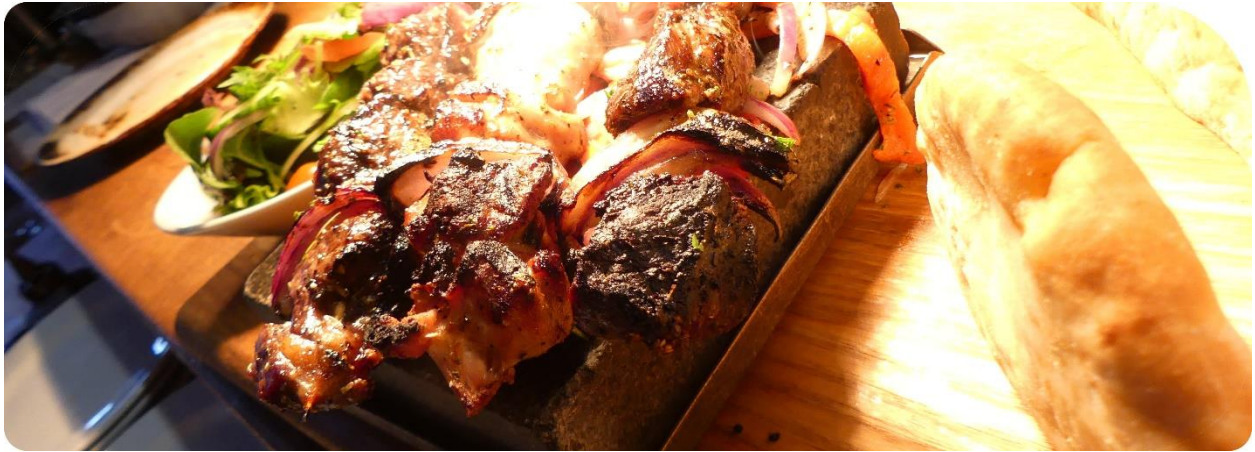
PASTA CARBONARA / STREAKY BACON, CHAMPAGNE HAM, CAPSICUM, SLICED FIELD MUSHROOMS, AND FETTUCCHINI IN A CREAMY ALFREDO SAUCE

VEGETARIAN FETTUCCHINI / SAUTEED ONION, GARLIC, FIELD MUSHROOMS, CAPSICUM, AND FETTUCCHINI, SERVED IN A RICH NAPOLITANA SAUCE

DESSERT:

LOADED CHOCOLATE BROWNIE / WARM CHOCOLATE BROWNIE SERVED WITH CHOCOLATE SAUCE, BERRY COMPOTE, AND COOKIES AND CREAM ICE CREAM

SILKY MOCHACCINO PANNA COTTA / SILKY MOCHACCINO PANNA COTTA SERVED WITH CHOCOLATE FLAKES AND DUTCH CHOCOLATE ICE CREAM



\$49 TWO COURSE SET MENU

MAIN

SCOTCH FILLET / 300 GRAM SCOTCH FILLET, SERVED WITH CRISPY AGRIA POTATOES, GREEN BEANS, AND CARAMELISED ONION AND BLUE CHEESE SAUCE

LAMB SHANK / BRAISED LAMB SHANK SERVED ON CREAMY POTATO MASH WITH STEAMED SEASONAL VEGETABLES AND LAMB JUS

GRILLED CHICKEN BREAST / SMOKED KUMARA PUREE, GREEN BEANS, AND RED WINE JUS

PAN-SEARED SALMON / PAN-SEARED SALMON SERVED WITH DILL & LEMON NEW SEASON POTATOES, ASIAN BOK CHOY, SHRIMP SAMBAL, AND FINISHED WITH CRISPY PRAWN CRACKERS

SPICY HALLOUMI SALAD / MARINATED PORTOBELLO MUSHROOM, KUMARA, FETA, TOMATO, CUCUMBER, RED ONION, MESCLUN, AIOLI, GARLIC PITA

SPICY TOFU SALAD / MARINATED PORTOBELLO MUSHROOM, KUMARA, TOMATO, CUCUMBER, RED ONION, MESCLUN, TOASTED CIABATTA

DESSERT

LOADED CHOCOLATE BROWNIE / WARM CHOCOLATE BROWNIE SERVED WITH CHOCOLATE SAUCE, BERRY COMPOTE, AND COOKIES AND CREAM ICE CREAM

SAFFRON POACHED PEAR / A SAFFRON POACHED PEAR SERVED WITH HOUSE-MADE GRANOLA, VEGAN MANGO CUSTARD CREAM, AND COCONUT SORBET

CHEESECAKE / CHEESECAKE OF THE DAY SERVED WITH A PAIRED ICE CREAM



\$59 THREE COURSE SET MENU

TO START

PULLED PORK BAO BUN / TWO STEAMED BUNS FILLED WITH HOUSE COLESLAW AND PULLED PORK, TOPPED WITH AIOLI

CRISPY CALAMARI / LEMON AND PEPPER CALAMARI FRIED UNTIL CRISPY, SERVED WITH A SMALL GARDEN SALAD AND FRESH LEMON

CHICKEN WINGS / HOUSE SPICED CHICKEN WINGS FRIED UNTIL CRISPY, TOSSED IN SWEET CHILLI BBQ GLAZE, AND TOPPED WITH FRESH LEMON AND AIOLI

CRISPY HALLOUMI OR TOFU STICKS / SERVED WITH ANTIPASTO RELISH, A SMALL GARDEN SALAD, AND WALNUTS

TO FOLLOW

SCOTCH FILLET / 300 GRAM SCOTCH FILLET, SERVED WITH CRISPY AGRIA POTATOES, GREEN BEANS, AND CARAMELISED ONION AND BLUE CHEESE SAUCE

LAMB SHANK / BRAISED LAMB SHANK SERVED ON CREAMY POTATO MASH WITH STEAMED SEASONAL VEGETABLES AND LAMB JUS

GRILLED CHICKEN BREAST / SMOKED KUMARA PUREE, GREEN BEANS, AND RED WINE JUS

PAN-SEARED SALMON / PAN-SEARED SALMON SERVED WITH DILL & LEMON NEW SEASON POTATOES, ASIAN BOK CHOY, SHRIMP SAMBAL, AND FINISHED WITH CRISPY PRAWN CRACKERS

SPICY HALLOUMI SALAD / MARINATED PORTOBELLO MUSHROOM, KUMARA, FETA, TOMATO, CUCUMBER, RED ONION, MESCLUN, AIOLI, GARLIC PITA

SPICY TOFU SALAD / MARINATED PORTOBELLO MUSHROOM, KUMARA, TOMATO, CUCUMBER, RED ONION, MESCLUN, TOASTED CIABATTA

TO FINISH

LOADED CHOCOLATE BROWNIE / WARM CHOCOLATE BROWNIE SERVED WITH CHOCOLATE SAUCE, BERRY COMPOTE, AND COOKIES AND CREAM ICE CREAM

SAFFRON POACHED PEAR / A SAFFRON POACHED PEAR SERVED WITH HOUSE-MADE GRANOLA, VEGAN MANGO CUSTARD CREAM, AND COCONUT SORBET

CHEESECAKE / CHEESECAKE OF THE DAY SERVED WITH A PAIRED ICE CREAM



Buffet:

(Minimum 30 people)

Buffet Options:

\$45 per person: 3 Salad Options, 2 Protein Options, 1 Starch Option, 2 Dessert Options

\$55 per person: 4 Salad Options, 3 Protein Options, 1 Starch Option, 3 Dessert Options

\$65 per person: 5 Salad Options, 4 Protein Options, 2 Starch Options, 3 Dessert Options

Breadbasket:

+\$5 per person

Assortment of freshly baked breads with butter and 3 house-made dips

Cold Seafood Selection:

+\$10 per person

Marinated mussels, kaffir lime poached prawn, smoked Akaroa salmon, wakame salad, shallot & red wine vinaigrette, caper aioli

Carvery Station:

+\$10 per person

Your choice of roasted Angus sirloin or glazed ham, served with rich red wine jus and house mustard

Salad Options:

Waldorf Salad / jazz apples, celery, grapes, toasted almonds and yoghurt mayonnaise

Garden Salad / mixed mesclun leaves, cucumber, radish, tomato, mint, basil and crispy shallots

Kidney Bean & Pumpkin Salad / roasted red peppers, chimichurri dressing

Smoked Chicken and Chickpea Salad / roast red capsicum, flat parsley and herb vinaigrette

Roast Beet and Feta Salad / toasted walnuts, balsamic glaze

Baby Potato Salad / fried capers, shallots, gherkin, Italian parsley and aioli

Crispy bacon & Penne Salad / cherry tomatoes, ranch dressing, basil oil

Smoked Chicken and Kumara Salad / lime & garlic aioli and toasted sesame

Greek Shrimp & Orzo Salad / sundried tomato, olives, Spanish onion, crumbled feta, house dressing

Thai Beef Salad / rice noodles, capsicum, spring onion, carrot, house made chili sauce, toasted cashews

Pearl Couscous Salad / sultanas, herb vinaigrette



Buffet Options Continued:

Protein Options:

Moroccan Lamb Tagine / tomatoes, olives, Spanish onion, Ras-el-Hanout

Chargrilled Chicken Breast / burnt cherry tomato, parmesan & garlic sauce

Date & Orange Braised Pork Belly / house made apple sauce

Chicken Cacciatore / Italian tomato, confit garlic, black olives and thyme

Roast Hawkes Bay Lamb Leg / minted wine glaze

Green Lipped Mussels / Garlic and tomato sauce

Lasagne / Your choice of beef or vegetarian bean lasagne

Butter Chicken / Chicken slow-cooked in a rich tomato and cream gravy

Sweet and Sour Chicken or Pork / Your choice of chicken or pork with seasonal stir-fried vegetables in sweet and sour sauce

Chicken Thai Green Curry / Chicken and seasonal vegetables in a creamy thai green curry

Seafood Paella / Mussels, prawns, squid, octopus, zesty risotto

Beef Stroganoff / Angus beef, agria potatoes, creamy mushroom and onion gravy

Starch Options:

Roast Confit Agria Potatoes

Seasonal Gourmet Vegetable Medley

Rosemary Roasted Gourmet Potatoes / olive oil and flaky sea salt

Creamy Potato Gratin / With thyme and garlic

Steamed Pilaf Rice

Roasted Pumpkin & Kumara

Creamy Basil Penne / Creamy basil and parmesan alfredo sauce, capsicum, mushroom, broccoli, beans

Dessert Options:

Wild Berry Cheesecake / chocolate ganache

Dark Chocolate Brownie / Chantilly cream

Fresh Fruit Platter

Tiramisu / Chantilly cream

Kiwi Pavlova / Berry coulis

Hot Sticky Date Pudding / MacIntosh sauce

Chocolate Mud Cake

Cheese Board / Selection of NZ cheeses, crackers, fruit chutney



Standard Platters: (serves 4-6)

All platters are served with house garden salad

Savoury Meat Platter **\$50**
 Braised pork ribs
 House Buffalo-style chicken wings
 Grilled and sirloin with hollandaise
 Pepperoni
 Selection of Italian flatbreads from the pizza oven

Savoury Seafood Platter **\$55**
 Lemon & pepper calamari
 Prawn twisters
 Beer-battered fish bites
 Sliced smoked salmon
 Selection of Italian flatbreads from the pizza oven

Savoury Vegetarian Platter **\$50**
 Crispy vegetarian money bags
 Crispy halloumi sticks
 Vegetarian spring rolls
 Crispy vegetarian samosas
 Beer-battered cauliflower bites
 Selection of Italian flatbreads from the pizza oven

Savoury Mixed Platter **\$58**
 Grilled and sliced sirloin with hollandaise
 Prawn twisters
 Lemon & pepper calamari
 House Buffalo-style chicken wings
 Crumbed fish bites
 Selection of Italian flatbreads from the pizza oven

Savoury Vegan Platter **\$50**
 Vegan spinach rolls
 Balsamic roasted mushrooms with sundried tomato & olive tapenade
 Crispy tofu sticks
 Vegan green bao buns
 Garlic and vegan mozzarella flatbread

Premium Platter Options (serves 7-10)

Hot Mixed Savouries Platter \$55

Mini mince pies
Mini quiches
Chicken sausage rolls
Mini potato-top pies
Garden salad
Tomato sauce and aioli for dipping

Iguana Favourites Platter \$85

Lemon & pepper calamari
Prawn tacos
Buffalo-style chicken wings
Pulled pork bao buns
Mini beef sliders

Hot Pizza Platter \$55

Selection of the following pizza bites:
Margherita
Greek
Pepperoni
Tandoori Chicken

Antipasto Platter \$85

Selection of cured meats
Selection of yolo cheeses
Quince paste
Olives
Artichoke hearts
Selection of breads
House-made dips

International Fried Platter \$65

Mini spring rolls
Vegetarian samosas
Prawn twisters
Money bags
House sweet chilli sauce
House aioli

Hot Seafood Platter \$65

Lemon & pepper calamari
Prawn tacos
Beer-battered fish bites
Marinated mussels
Confit garlic and mozzarella flatbread
House-made aioli

Flatbread Platter \$55

Confit garlic & mozzarella
Cranberry & brie
Fig & bacon
Pesto & parmesan

Iguana Dessert Platter \$65

Brownie bites
Cheesecake bites
Fresh seasonal fruit
Chantilly cream
Chocolate and berry dipping sauce



Canape Options:

4 Choices: \$20 Per Person

5 Options: \$25 Per Person

7 Options: \$35 Per Person

10 Options \$45 Per Person

SEAFOOD:

Hot smoked salmon mousse, salmon rosette, cornet

Cold smoked Salmon, dill, lemon cream cheese

Salmon ceviche, sesame dressing, chili, coriander

Sesame crusted tuna, tropical salsa, ponzu

Coconut marinated terakihi Kakonda, Fresh Coriander

Butterfly spiced prawn, kaffir infused crème fraiche

Seafood paella, charred lemon cheek

MEAT AND POULTRY:

Peppered lamb, Salsa Verde, parmesan shortbread

Beef mignon, pancetta, lemon hollandaise

Roast lamb and fig pastilla, oriental relish

Spicy chicken lollipops, zesty aioli

Chicken tagine, jeweled couscous, Tajiki

Beef medallions, roast garlic Paris mash, jus, parsley

Moroccan beef salad

Mini beef mignon, crispy shallots, béarnaise

Slow cooked rendang chicken, Jasmine rice, poppadum



MEAT AND POULTRY Cont.:

Spiced chicken skewer toasted peanut sauce, pickled onion

Chicken, chorizo paella

Moroccan chicken, melba toast, tomato relish

Harissa lamb, roast pepper relish, baby spinach, pesto

Kaffir chicken, peanut sauce, gem lettuce, cucumber

Angus beef, hickory, smoked cheddar, crispy onion

VEGETARIAN:

Parmesan polenta cake, honey feta mousse, sticky onion, chives

Sundried tomato and olive arancini, basil pesto

Crushed avocado, chili, lime, crisp tortilla

Cherry tomato risotto

Creamy wild mushroom, parmesan & truffle oil crostini

Butternut arancini, walnut & caper salsa

Wild mushroom, pecorino, mini croque monsieur

SWEETS:

Dark chocolate strawberries

Brownie bites

Cheesecake bites

Cream-filled profiteroles

Warm sticky date pudding

Petite apple & cinnamon pies

**Contact Details:**

Name: _____

Phone Number: _____

Email: _____

Preferred contact method: (circle)

Email / Phone

Function Details:

Date: _____

Occasion: _____

Number of Adults: _____

Number of Children: _____

(Please note that all children must be accompanied by their own parents at all times while at Iguana)

Start Time: _____

Finish Time: _____

Style of Function: (circle)

Lunch / Dinner / Cocktail

Bar Tab:

Full Tab / Subsidised Tab / Cash Bar

Limit: _____

Special Conditions: (e.g. house drinks only, no cocktails)

Will you decorate? Yes / No

Time: _____

(Please note that we will need to confirm that the garden bar is available to be decorated from the time chosen)

Menu Options:**Set Menu:**\$30 Lunch Set Menu _____
(before 2.30pm only)

\$49 Entrée & Main Set Menu _____

\$49 Main & Dessert Set Menu _____

\$59 Three Course Set Menu _____

Buffet:

\$45 per person _____

\$55 per person _____

\$65 per person _____

Add carvery station (\$10 per person) _____

(Please email with selections for the buffet chosen)

Platters:

Savoury Meat # _____

Savoury Seafood # _____

Savoury Vegetarian # _____

Savoury Mixed # _____

Hot Mixed Savouries # _____

Hot Summit Specialty # _____

Hot Pizza Bites # _____

Antipasto # _____

International Fried # _____

Breadbasket # _____

Flatbread Selections # _____

Canapes per person: (circle)

4 / 5 / 7 / 10

(Please email with canape selections)

Facilities:

Microphone Yes / No

Aux Music Yes / No

TV & Projector (HDMI) Yes / No

Terms & Conditions:

Booking Fee – The booking fee is required to confirm your booking, until we have received this fee management reserves the right to allocate the space to another guest. The booking fee is generally due one month before the date of your function.

Confirmation of numbers and details – Confirmation of numbers and food options is required 7 days prior to the event. Final run sheet must be signed by event organizer and venue manager.

Cancellations – Cancellations made less than one month prior to the event will not be eligible for a refund of the booking fee. In the case of changing the date the booking fee may be transferred to the new date pending availability of the venue.

Licensing Laws – Management reserve the right to refuse entry service to intoxicated guests, those under 18 years, or people supplying alcohol to minors or intoxicated guests. Due to licensing laws food and alcohol cannot be brought on to the premises. Celebration cakes are an exception. Anyone under 18 must be accompanied by their legal parent or guardian. Guests will be asked for ID if they look under 25 years of age.

Cakes – We allow one cake per booking, and must be notified in advance.

Compliance – The organizer of the event is responsible for the orderly behaviour of their guests. Management reserves the right to intervene where it deems necessary and remove unruly guests. No illegal drugs are to be brought into or used on premise. Please do not bring your own alcohol. Failure to observe this may result in permanent banning or police involvement. If guests become uncontrollable by staff and event manager, management reserves the right to call an immediate end to the function. We endeavour not to need to take these measures.

Displays and Signage – No items are to be nailed, pinned, screwed, glued, or otherwise attached to the walls or tables without the managers approval. No confetti or glitter is permitted. Failure to comply will result in additional charges.

Damages – The organizer may be liable for any damage sustained to the venue caused by the actions of their guests. Iguana does not accept responsibility for any damage or loss of item during the event. Property left at iguana with consent of the manager may be picked up the next morning or at an agreed upon time.

Security – To ensure everyone's safety, a security surcharge may be applied for certain functions.