



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

TWO COURSE LUNCH SET MENU

Mains & Desserts

\$32 per person

MAINS

BEER-BATTERED FISH AND CHIPS / beer-battered catch-of-the-day, served with steak fries, garden salad, tartare sauce, and fresh lemon (GFO/DFO)

GRILLED SIRLOIN STEAK / 200g sirloin steak (grilled to your liking) served with steak fries, garden salad, and hollandaise (GFO/DFO)

ROAST MUSHROOM FETTUCCHINI / creamy roasted mushroom, baby spinach, feta, and fettuccini in a mushroom alfredo, topped with a herb & parmesan crumb (V/DFO)

CRISPY HALLOUMI SALAD / crispy polenta-crusted halloumi, roasted mushrooms, roasted kumara, feta, tomato, cucumber, and avocado tossed in our house vinaigrette, topped with aioli, and served with a pita bread (GFO/V)

GRILLED BBQ CHICKEN BURGER / grilled chicken breast, spicy BBQ sauce, roasted mushroom, tomato, sliced red onion, and lettuce, served with steak fries (DFO)

TERIYAKI TOFU SALAD / seared teriyaki marinated tofu on a salad of roast mushrooms, roast kumara, carrot, cucumber, mung beans, mesclun, and avocado in a Japanese vinaigrette, served with a pita bread (V/VG/DF)

DESSERTS

RICH CHOCOLATE BROWNIE / warm brownie served with strawberry & rose compote, chocolate soil, and summer berry sorbet (GFO)

CHEESECAKE OF THE DAY / cheesecake of the day served with a paired ice cream. Please ask your waiter for today's flavour

SAFFRON POACHED PEAR / a saffron poached pear with house made granola, vegan creamy mango custard, and creamy coconut sorbet (DF/VG)

TWO COURSE LUNCH SET MENU

Entrées & Mains

\$35 per person

TO START

FRIED CHICKEN WINGS / crispy fried chicken wings in our house sweet chilli BBQ glaze, topped with aioli, coriander, and lemon

CRISPY CALAMARI / lemon & pepper calamari in a polenta crust, fried until crispy, and served with garden salad, aioli, & fresh lemon (GFO)

OVEN BAKED FLATBREAD / with confit garlic and mozzarella (GFO/DFO/VGO)

TO FOLLOW

BEER-BATTERED FISH AND CHIPS / beer-battered catch-of-the-day, served with steak fries, garden salad, tartare sauce, and fresh lemon (GFO/DFO)

GRILLED SIRLOIN STEAK / 200g sirloin steak (grilled to your liking) served with steak fries, garden salad, and hollandaise (GFO/DFO)

ROAST MUSHROOM FETTUCINI / creamy roasted mushroom, baby spinach, feta, and fettuccini in a mushroom alfredo, topped with a herb & parmesan crumb (V/DFO)

CRISPY HALLOUMI SALAD / crispy polenta-crusted halloumi, roasted mushrooms, roasted kumara, feta, tomato, cucumber, and avocado tossed in our house vinaigrette, topped with aioli, and served with a pita bread (GFO/V)

GRILLED BBQ CHICKEN BURGER / grilled chicken breast, spicy BBQ sauce, roasted mushroom, tomato, sliced red onion, and lettuce, served with steak fries (DFO)

TERIYAKI TOFU SALAD / seared teriyaki marinated tofu on a salad of roast mushrooms, roast kumara, carrot, cucumber, mung beans, mesclun, and avocado in a Japanese vinaigrette, served with a pita bread (V/VG/DF)

THREE COURSE LUNCH SET MENU

\$42 per person

TO START

FRIED CHICKEN WINGS / crispy fried chicken wings in our house sweet chilli BBQ glaze, topped with aioli, coriander, and lemon

CRISPY CALAMARI / lemon & pepper calamari in a polenta crust, fried until crispy, and served with garden salad, aioli, & fresh lemon (GFO)

OVEN BAKED FLATBREAD / with confit garlic and mozzarella (GFO/DFO/VGO)

TO FOLLOW

BEER-BATTERED FISH AND CHIPS / beer-battered catch-of-the-day, served with steak fries, garden salad, tartare sauce, and fresh lemon (GFO/DFO)

GRILLED SIRLOIN STEAK / 200g sirloin steak (grilled to your liking) served with steak fries, garden salad, and hollandaise (GFO/DFO)

ROAST MUSHROOM FETTUCINI / creamy roasted mushroom, baby spinach, feta, and fettuccini in a mushroom alfredo, topped with a herb & parmesan crumb (V/DFO)

CRISPY HALLOUMI SALAD / crispy polenta-crust halloumi, roasted mushrooms, roasted kumara, feta, tomato, cucumber, and avocado tossed in our house vinaigrette, topped with aioli, and served with a pita bread (GFO/V)

GRILLED BBQ CHICKEN BURGER / grilled chicken breast, spicy BBQ sauce, roasted mushroom, tomato, sliced red onion, and lettuce, served with steak fries (DFO)

TERIYAKI TOFU SALAD / seared teriyaki marinated tofu on a salad of roast mushrooms, roast kumara, carrot, cucumber, mung beans, mesclun, and avocado in a Japanese vinaigrette, served with a pita bread (V/VG/DF)

TO FINISH

RICH CHOCOLATE BROWNIE / warm brownie served with strawberry & rose compote, chocolate soil, and summer berry sorbet (GFO)

CHEESECAKE OF THE DAY / cheesecake of the day served with a paired ice cream. Please ask your waiter for today's flavour

SAFFRON POACHED PEAR / a saffron poached pear with house made granola, vegan creamy mango custard, and creamy coconut sorbet (DF/VG)

TWO COURSE SET MENU

Mains & Desserts

\$49 per person

MAINS

SCOTCH FILLET / 300g scotch fillet served on crispy agria potatoes, with green beans and blue cheese & caramelised onion sauce (GFO/DFO)

LAMB SHANK / tender slow-cooked lamb shank served on creamy potato mash, with steamed seasonal vegetables and red wine jus (GFO)

GRILLED CAJUN CHICKEN BREAST / grilled Cajun chicken breast served on kumara puree, with green beans and red wine jus (GFO/DFO)

PAN-SEARED SALMON / crispy-skinned pan-seared salmon served with pea & bean fricassee, couscous, chilli coconut sauce, and fresh lemon (GFO/DFO)

ROAST MUSHROOM FETTUCCHINI / roasted field mushrooms, baby spinach, and fettuccini in a creamy mushroom alfredo sauce, topped with feta and herbs (V/DFO)

TERIYAKI TOFU SALAD / seared teriyaki marinated tofu on a salad of roast mushrooms, roast kumara, carrot, cucumber, mung beans, mesclun, and avocado in a Japanese vinaigrette, served with a pita bread (V/VG/DF)

DESSERTS

RICH CHOCOLATE BROWNIE / warm brownie served with strawberry & rose compote, chocolate soil, and summer berry sorbet (GFO)

CHEESECAKE OF THE DAY / cheesecake of the day served with a paired ice cream. Please ask your waiter for today's flavour

SAFFRON POACHED PEAR / a saffron poached pear with house made granola, vegan creamy mango custard, and creamy coconut sorbet (DF/VG)

TWO COURSE SET MENU

Entrées & Mains
\$50.50 per person

TO START

FRIED CHICKEN WINGS / crispy fried chicken wings in our house sweet chilli BBQ glaze, topped with aioli, coriander, and lemon

CRISPY CALAMARI / lemon & pepper calamari in a polenta crust, fried until crispy, and served with garden salad, aioli, & fresh lemon (GFO)

CRISPY HALLOUMI STICKS / polenta-crusting halloumi sticks served with kale, roasted pumpkin, walnuts, and dukkah (V/GFO)

OVEN BAKED FLATBREAD / with confit garlic and mozzarella (GFO/DFO/VGO)

PULLED PORK BAO BUNS / three steamed buns filled with house slaw and teriyaki pulled pork, topped with garlic aioli

TO FOLLOW

SCOTCH FILLET / 300g scotch fillet served on crispy agria potatoes, with green beans and blue cheese & caramelised onion sauce (GFO/DFO)

LAMB SHANK / tender slow-cooked lamb shank served on creamy potato mash, with steamed seasonal vegetables and red wine jus (GFO)

GRILLED CAJUN CHICKEN BREAST / grilled Cajun chicken breast served on kumara puree, with green beans and red wine jus (GFO/DFO)

PAN-SEARED SALMON / crispy-skinned pan-seared salmon served with pea & bean fricassee, couscous, chilli coconut sauce, and fresh lemon (GFO/DFO)

ROAST MUSHROOM FETTUCINI / roasted field mushrooms, baby spinach, and fettuccini in a creamy mushroom alfredo sauce, topped with feta and herbs (V/DFO)

TERIYAKI TOFU SALAD / seared teriyaki marinated tofu on a salad of roast mushrooms, roast kumara, carrot, cucumber, mung beans, mesclun, and avocado in a Japanese vinaigrette, served with a pita bread (V/VG/DF)

THREE COURSE SET MENU

\$60.60 per person

TO START

FRIED CHICKEN WINGS / crispy fried chicken wings in our house sweet chilli BBQ glaze, topped with aioli, coriander, and lemon

CRISPY CALAMARI / lemon & pepper calamari in a polenta crust, fried until crispy, and served with garden salad, aioli, & fresh lemon (GFO)

CRISPY HALLOUMI STICKS / polenta-crust ed halloumi sticks served with kale, roasted pumpkin, walnuts, and dukkah (V/GFO)

OVEN BAKED FLATBREAD / with confit garlic and mozzarella (GFO/DFO/VGO)

PULLED PORK BAO BUNS / two steamed buns filled with house slaw and teriyaki pulled pork, topped with garlic aioli

TO FOLLOW

SCOTCH FILLET / 300g scotch fillet served on crispy agria potatoes, with green beans and blue cheese & caramelised onion sauce (GFO/DFO)

LAMB SHANK / tender slow-cooked lamb shank served on creamy potato mash, with steamed seasonal vegetables and red wine jus (GFO)

GRILLED CAJUN CHICKEN BREAST / grilled Cajun chicken breast served on kumara puree, with green beans and red wine jus (GFO/DFO)

PAN-SEARED SALMON / crispy-skinned pan-seared salmon served with pea & bean fricassee, couscous, chilli coconut sauce, and fresh lemon (GFO/DFO)

ROAST MUSHROOM FETTUCCHINI / roasted field mushrooms, baby spinach, and fettuccini in a creamy mushroom alfredo sauce, topped with feta and herbs (V/DFO)

TERIYAKI TOFU SALAD / seared teriyaki marinated tofu on a salad of roast mushrooms, roast kumara, carrot, cucumber, mung beans, mesclun, and avocado in a Japanese vinaigrette, served with a pita bread (V/VG/DF)

TO FINISH

RICH CHOCOLATE BROWNIE / warm brownie served with strawberry & rose compote, chocolate soil, and summer berry sorbet (GFO)

CHEESECAKE OF THE DAY / cheesecake of the day served with a paired ice cream. Please ask your waiter for today's flavour

SAFFRON POACHED PEAR / a saffron poached pear with house made granola, vegan creamy mango custard, and creamy coconut sorbet (DF/VG)

FOUR COURSE SET MENU

\$67 per person

ON ARRIVAL

A SELECTION OF VOLARE BREADS, HOUSE MADE DIPS, LOCALLY SOURCED CHEESES, AND A GLASS OF BUBBLES

TO START

FRIED CHICKEN WINGS / crispy fried chicken wings in our house sweet chilli BBQ glaze, topped with aioli, coriander, and lemon

CRISPY CALAMARI / lemon & pepper calamari in a polenta crust, fried until crispy, and served with garden salad, aioli, & fresh lemon (GFO)

CRISPY HALLOUMI STICKS / polenta-crust ed halloumi sticks served with kale, roasted pumpkin, walnuts, and dukkah (V/GFO)

OVEN BAKED FLATBREAD / with confit garlic and mozzarella (GFO/DFO/VGO)

PULLED PORK BAO BUNS / two steamed buns filled with house slaw and teriyaki pulled pork, topped with garlic aioli

TO FOLLOW

SCOTCH FILLET / 300g scotch fillet served on crispy agria potatoes, with green beans and blue cheese & caramelised onion sauce (GFO/DFO)

LAMB SHANK / tender slow-cooked lamb shank served on creamy potato mash, with steamed seasonal vegetables and red wine jus (GFO)

GRILLED CAJUN CHICKEN BREAST / grilled Cajun chicken breast served on kumara puree, with green beans and red wine jus (GFO/DFO)

PAN-SEARED SALMON / crispy-skinned pan-seared salmon served with pea & bean fricassee, couscous, chilli coconut sauce, and fresh lemon (GFO/DFO)

ROAST MUSHROOM FETTUCCHINI / roasted field mushrooms, baby spinach, and fettuccini in a creamy mushroom alfredo sauce, topped with feta and herbs (V/DFO)

TERIYAKI TOFU SALAD / seared teriyaki marinated tofu on a salad of roast mushrooms, roast kumara, carrot, cucumber, mung beans, mesclun, and avocado in a Japanese vinaigrette, served with a pita bread (V/VG/DF)

TO FINISH

RICH CHOCOLATE BROWNIE / warm brownie served with strawberry & rose compote, chocolate soil, and summer berry sorbet (GFO)

CHEESECAKE OF THE DAY / cheesecake of the day served with a paired ice cream. Please ask your waiter for today's flavour

SAFFRON POACHED PEAR / a saffron poached pear with house made granola, vegan creamy mango custard, and creamy coconut sorbet (DF/VG)

FOUR COURSE TASTING MENU

\$75 per person

ON ARRIVAL

A SELECTION OF CANAPES AND A GLASS OF BUBBLES

Select 3 canapes from our canape menu

TO START

FRIED CHICKEN WINGS / crispy fried chicken wings in our house sweet chilli BBQ glaze, topped with aioli, coriander, and lemon

CRISPY CALAMARI / lemon & pepper calamari in a polenta crust, fried until crispy, and served with garden salad, aioli, & fresh lemon (GFO)

CRISPY HALLOUMI STICKS / polenta-crust ed halloumi sticks served with kale, roasted pumpkin, walnuts, and dukkah (V/GFO)

OVEN BAKED FLATBREAD / with confit garlic and mozzarella (GFO/DFO/VGO)

PULLED PORK BAO BUNS / two steamed buns filled with house slaw and teriyaki pulled pork, topped with garlic aioli

TO FOLLOW

SCOTCH FILLET / 300g scotch fillet served on crispy agria potatoes, with green beans and blue cheese & caramelised onion sauce (GFO/DFO)

LAMB SHANK / tender slow-cooked lamb shank served on creamy potato mash, with steamed seasonal vegetables and red wine jus (GFO)

GRILLED CAJUN CHICKEN BREAST / grilled Cajun chicken breast served on kumara puree, with green beans and red wine jus (GFO/DFO)

PAN-SEARED SALMON / crispy-skinned pan-seared salmon served with pea & bean fricassee, couscous, chilli coconut sauce, and fresh lemon (GFO/DFO)

ROAST MUSHROOM FETTUCCHINI / roasted field mushrooms, baby spinach, and fettuccini in a creamy mushroom alfredo sauce, topped with feta and herbs (V/DFO)

TERIYAKI TOFU SALAD / seared teriyaki marinated tofu on a salad of roast mushrooms, roast kumara, carrot, cucumber, mung beans, mesclun, and avocado in a Japanese vinaigrette, served with a pita bread (V/VG/DF)

TO FINISH

RICH CHOCOLATE BROWNIE / warm brownie served with strawberry & rose compote, chocolate soil, and summer berry sorbet (GFO)

CHEESECAKE OF THE DAY / cheesecake of the day served with a paired ice cream. Please ask your waiter for today's flavour

SAFFRON POACHED PEAR / a saffron poached pear with house made granola, vegan creamy mango custard, and creamy coconut sorbet (DF/VG)



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 Mini 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

Premium 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:**\$32 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 # _____

Iguana Favourites # _____

Hot Pizza Bites # _____

Antipasto # _____

International Fried # _____

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.