IGUANA FUNCTIONS



A BIT ABOUT US

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.

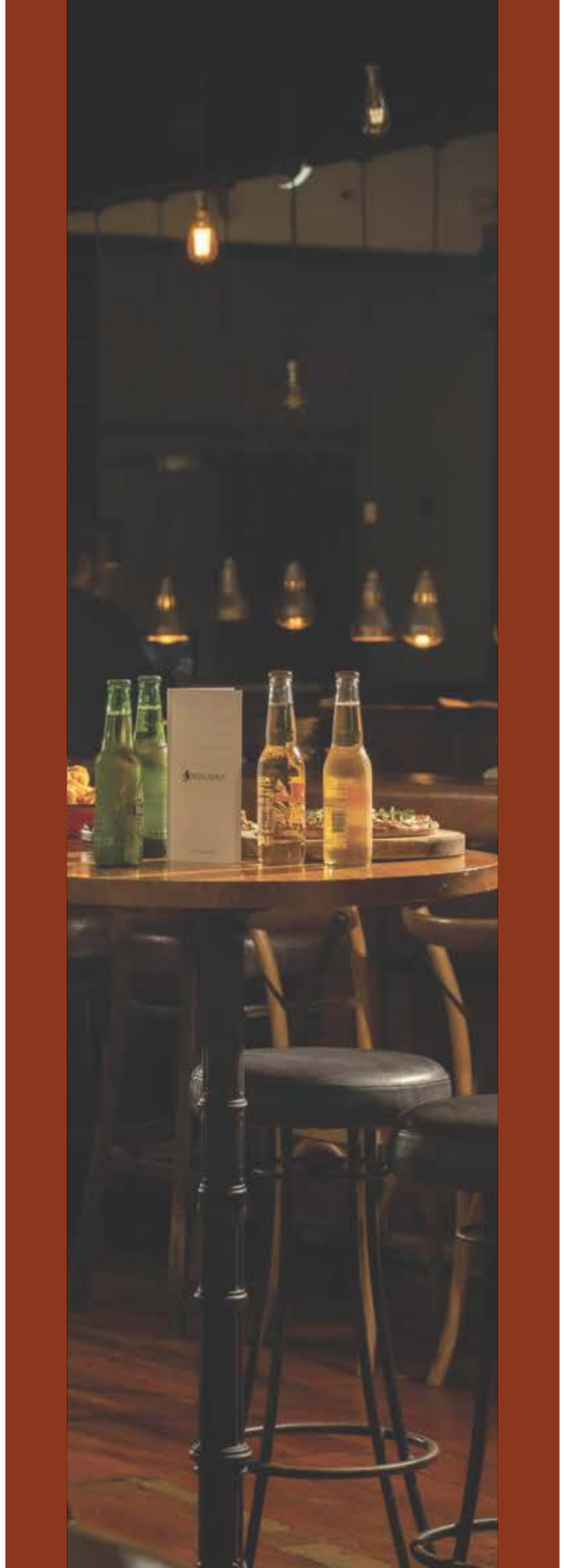
FUNCTION SPACES

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.

Our Green Room is perfect for more intimate gatherings and celebrations.

The Bar Booths is a long table set up suitable for larger groups such as formal corporate dinners or large family dinners.

The Red Room is a cozy curtained off area to the side of the restaurant, providing privacy in a quiet and comfortable space



SPACE HIRE TIMES

General hirage windows for the garden bar, green room and main restaurant are as below.

Day Hire	11.30-4pm
Night Hire	4pm-3am

These windows are an indication, but times are not limited to these windows. Please contact us to discuss the times that suit best for your function.

There is some leeway on minimum capacity for lunch and midweek functions. Mid afternoon functions also available by request. Earlier times for set up subject to availability.

TABLE CLOTHS

There is also the option to add table cloths to your function for a more elegant touch. You can choose either black or white, for $7 per table cloth.





BAR OPTIONS

Full Tab:
With a full bar tab, the full cost of each drink is put onto the tab. This can be either for the full drinks list, or it can be limited to exclude or only include some items. E.g. No cocktails, or only house drinks. A limit can also be put on this tab.

Subsidised Tab:
A subsidised tab can be run a few ways, but the simplest way is to have each guest pay either 50% or $5, and have the remainder put onto the tab. A limit can be put on this tab, and restrictions on what can be ordered can also be set.

Cash Bar:
With a cash bar, every guest pays for their own drinks at the time of order. There are no restrictions on what can be ordered. Both eftpos and cash payments are accepted with a cash bar option.

We pride ourselves in flexibility at Iguana. If you would like to run your tab a little differently, or combine the outlined options please contact us to discuss.





GARDEN BAR

Our sunny Garden Bar is perfect for all manner of events – birthdays, conferences, stag-dos, hen's parties, wedding receptions, engagement parties – you name it.

It is fully equipped with its own bar, a roaring fireplace and over-head heaters, TV and projector, microphone, auxiliary audio, and a wall of windows that can open fully to allow maximum air flow in Summer.

Most furniture in the garden bar can be moved, height adjusted, or removed to match your vision for your event.

GREEN ROOM

The Green Room is situated at the front of Iguana, and is curtained off from the rest of the restaurant for privacy (while still allowing nice indoor/outdoor flow). It is suitable for both seated dinners and standing canape-style events.

The furniture in this area can be moved around to best fit your event, and bar leaners can be added to the area for mixing and mingling before being seated. The Green Room has private access onto Victoria Street, and guests entering the main restaurant are diverted through our other Victoria Street entrance.

There is bluetooth connection available to the Green Room speakers, but volume limits are in place for the comfort of the guests on the other side of the curtains.

The Green Room is serviced by the main restaurant bar, which allows fast access to our full range of beverages.



GARDEN BAR

Min 30
Max 60-72

Min 40
Max 100

CONDITIONS:

There is a **$250 booking fee** for this area. This is a non-refundable fee for room hirage.

If minimum capacity is not met a minimum spend of $3000 applies on Fridays and Saturdays.



GREEN ROOM

Min 25
Max 50

Min 30
Max 60

CONDITIONS:

There is no booking fee for this area, but a **deposit of $250** applies to confirm the booking. This is taken off the bill on the day.

If minimum capacity is not met a minimum spend of $2500 applies on Fridays and Saturdays.

There is an additional $8 surcharge for paying the booking fee/deposit via credit card online.

MAIN RESTAURANT

The main restaurant floor can be set up for canape functions, corporate dinners, wedding receptions, and birthday celebrations. We work with you to find the best set-up for your event, and will have the area set up for your arrival.

The main restaurant floor has two private entrances from Victoria St, and is serviced by our full bar for a fast drinks service.

For larger functions, there is the option to include the garden bar in your private booking.

BAR BOOTHS

Our booth style seating opposite the bar is an ideal area for more casual gatherings, especially where drinks are a higher priority. This area can seat around 20 people, but additional tables can be added to the area where required. The Bar Booths is suitabe for seated events only.

RED ROOM

For more intimate gatherings, Iguana offers a curtained area down the side of the restaurant with comfy booth-style seating. This area allows privacy, without completely separating you from the restaurant's atmosphere. It can seat up to 15 people and is well suited for work meetings and birthday dinners. This area is quieter than the main restaurant, and we can independently lower the volume of the music to this area if required. The Red Room is suitable for seated events only.



Bar Booths



Red Room

MAIN RESTAURANT

Min 80
Max 150

Min 100
Max 300

CONDITIONS:

There is a **non refundable $500 booking fee** for this area.

Minimum spend varies for different dates and times; please email to enquire.

In addition to the booking fee, a deposit of 50% of the minimum spend must be paid two months in advance to secure your booking.

BAR BOOTHS

Min 15
Max 25

CONDITIONS:

There is no booking fee or deposit required for the Bar Booths.

RED ROOM

Min 8
Max 15

CONDITIONS:

There is **no booking fee or deposit required** for the Red Room.



Bar Booths



Red Room

SET MENU SAMPLE

our full range of set menus can be found on our website

three course set menu for 65pp

to start

spicy chicken wings
wild mushroom arancini
crispy chilli tofu
prawn & chorizo skewers
oven-baked flatbread

to follow

angus scotch fillet
slow braised lamb shank
chargrilled salmon
chimichurri marinade chicken breast
roast mushroom fettuccine
warm vegan bowl with tofu & greens

to finish

tiramisu
double chocolate brownie
spiced coconut tapioca with mango sorbet
sticky date pudding



BUFFET SAMPLE

a minimum of 30 people and a private function area are required to book the buffet option. please email for the full range of buffet options & add ons.

protein

date & orange braised pork belly with house made apple sauce
roast hawkes bay lamb leg with minted wine glaze
sweet & sour chicken or pork your choice of chicken or pork with seasonal stir-fried vegetables in sweet & sour sauce
char-grilled chicken breast with burnt cherry tomato, parmesan & garlic sauce

salad

waldorf jazz apples, celery, grapes, toasted almonds, and yoghurt mayonnaise
greek shrimp and orzo with sundried tomato, olives, spanish onion, crumbled feta, and house dressing
roast beet & feta toasted walnuts, balsamic glaze
crispy bacon & penne cherry tomatoes, ranch dressing, basil oil

starch

roast confit **agria potatoes**
seasonal gourmet **vegetable medley**
rosemary roasted gourmet potatoes with olive oil and flaky sea salt
creamy potato gratin with thyme and garlic
steamed **pilaf rice**
roasted **pumpkin & kumara**

dessert

wildberry cheesecake with chocolate ganache
dark chocolate brownie with chantilly cream
fresh fruit platter
tiramasu with chantilly cream
kiwi pavlova with berry coulis
hot sticky date pudding with macintosh sauce
chocolate mud cake

children

children 5-15 are charged at 50% of adult price.
under 5's are free.

53.5 per person

salad - 3 options
protein - 2 options
starch - 1 option
dessert - 2 options

63.5 per person

salad - 4 options
protein - 3 options
starch - 1 option
dessert - 3 options

72.5 per person

salad - 5 options
protein - 4 options
starch - 2 option
dessert - 3 options





STANDARD PLATTERS

serves 4-6

SAVOURY MEAT PLATTER 58.5
braised pork ribs, house buffalo style chicken wings, grilled sirloin with hollandaise, pepperoni, selection of italian flatbread from the pizza oven
availalable as GF/DF **+10**

SAVOURY SEAFOOD PLATTER 64
lemon & pepper calamari, prawn twisters, beer-battered fish bites, sliced smoked salmon, selection of italian flatbreads from the pizza oven
availalable as GF/DF **+10**

SAVOURY VEGETARIAN PLATTER 58.5
mini falafel bites, spicy 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 65
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
availalable as GF/DF **+10**

SAVOURY VEGAN PLATTER 60
vegan spinach rolls, balsamic roasted mushrooms with sundried tomato & olive tapenade, crispy tofu sticks, vegan green bao buns, garlic & vegan mozzarella flatbread
availalable as GF **+10**





PREMIUM PLATTERS

serves 7-10



HOT MINI SAVOURIES 63

mini mince pies, mini quiches, chicken sausage rolls, mini potato-top pies, garden salad, tomato and aioli dipping sauces

IGUANA FAVOURITES 90

lemon & pepper calamari, prawn tacos buffalo style chicken wings, pulled pork bao buns, mini beef sliders

HOT PIZZA BITES 62

gfo/dfo **+10**

selection of the
following pizza bites:
margherita, greek, pepperoni, tandoori chicken

ANTIPASTO 90

gfo/dfo **+10**

selection of cured meats and cheeses,
quince paste, olives, artichoke hearts, selection of breads, house-made dips



PREMIUM PLATTERS

serves 7-10

INTERNATIONAL FRIED PLATTER **72.5**

mini spring rolls, vegetarian samosas, prawn twisters, money bags, house sweet chilli sauce, house aioli

PREMIUM SEAFOOD PLATTER **75**

lemon & pepper calamari, prawn tacos,
beer-battered fish bites, marinated mussels confit
garlic and mozzarella flatbread, house-made aioli

FLATBREAD PLATTER **60**
gfo **+10**

confit garlic & mozzarella
cranberry & brie
cheese & tomato
pesto & parmesan

IGUANA DESSERT PLATTER **70**

brownie bites, cheesecake bites, fresh seasonal fruit
chantilly cream, chocolate and berry dipping sauces



CANAPES

4 options: 28 per person

5 options: 35 per person

7 options: 48 per person

10 options 65 per person



hot smoked salmon mousse with salmon rosette

cold smoked salmon with dill, lemon cream cheese

salmon ceviche with sesame dressing, chilli, coriander

sesame crusted tuna with tropical salsa, ponzu

coconut marinated tarakihi kakonda with fresh coriander

butterfly spiced prawn with kaffir lime infused crème fraiche

seafood paella, charred lemon cheek

spicy chicken lollipops, zesty aioli

chicken tagine with jewelled couscous, tzatziki

slow-cooked rendang chicken with jasmine rice & poppadum

spiced chicken skewer with toasted peanut sauce, pickled onion

chicken & chorizo paella
moroccan chicken with melba toast & tomato relish

kaffir lime chicken with peanut sauce, gem lettuce & cucumber

peppered lamb with salsa verde, parmesan shortbread

roast lamb & fig pastilla with oriental relish

harissa lamb with roast pepper relish, baby spinach & pesto



beef mignon with pancetta & lemon hollandaise

beef medallions with roast garlic paris mash, jus, & parsley

moroccan beef salad

mini beef mignon with crispy shallots & bearnaise

angus beef with hickory; smoked cheddar & crispy onion

parmesan polenta cake with honey feta mousse, sticky onion & chives

sundried tomato & olive arancini crushed avocado with chili, lime, crisp tortilla

creamy wild mushroom, parmesan & truffle oil crostini

butternut arancini with walnut & caper salsa

wild mushroom & pecorino mini croque monsieur

cherry tomato risotto

dark chocolate strawberries

brownie bites

cheesecake bites

cream filled profiteroles

warm sticky date pudding

petite apple & cinnamon pies



T'S & C'S

Iguana is an 18+ venue –

Anyone under 18 must be accompanied by their parent or legal guardian. Guests will be asked for ID if they look under 25 years of age. Valid forms of ID are current NZ driver's licences, Kiwi Access cards, and current passports.

Deposit, Booking Fee & Cancellations

Booking Fee & Deposits – A booking fee or deposit is required to confirm your booking, until we have received this payment management reserves the right to allocate the space to another guest.

Booking fees & deposits are generally due one month before the date of the function, and confirms private use of the function area for the day/night.

Booking fees are non-refundable unless cancelled with over one month of notice or under extenuating circumstances. In the case of changing the date the booking fee may be transferred to the new date pending availability of the venue.

Deposits are taken from the total bill on the night of the function. The deposit is forfeit if less than one month notice of cancellation is given, or if the number of guests fall below the minimum required capacity on the day of the booking. A minimum spend will be applied for Friday and Saturday bookings.

For Garden Bar bookings, if guests fall below minimum agreed capacity, management reserves the right to make the booking non-private, or may implement the minimum spend for Friday and Saturday bookings.

Booking fees & deposits for the main restaurant floor require minimum of two months notice of cancellation in order to be refundable or transferrable to another date.

Licensing Laws –
Management reserve the right to refuse entry and/or service to intoxicated guests, those under 18 years, people supplying alcohol to minors or intoxicated guests, and any guest that cannot produce a valid physical copy of their photo ID.

Anyone under 18 must be accompanied by their own parent - this is strictly enforced.

T’S & C’S continued

Minors without their own parent in attendance will be deemed unaccompanied and will be denied entry.

It is recommended to carry your ID on you at all times, as guests will be asked for ID if they look under the age of 25 (even if they are not drinking).

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

Compliance – The organiser of the event is responsible for the orderly behaviour of their guests. Management reserves the right to intervene where it is deemed necessary and remove unruly guests from the premise. No illicit drugs are to be brought into or used on premise. As we are a licensed hospitality venue, you are not permitted to bring your own alcohol. Failure to observe this may result in permanent banning or police involvement.

If guests become uncontrollable by staff and the event manager, management reserves the right to call an immediate end to the function. We endeavour not to need to take these measures.

No brought in consumable goods are permitted unless prior consent has been given by a manager. If you have a querie about external food, please discuss this ahead of time as failure to acknowledge this condition may result in the confiscation of brought in goods.

Displays and Signage – No items are to be nailed, pinned, screwed, taped, 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 organiser 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.



FUNCTION INQUIRY FORM

Please note that returning this form
does not secure or guarantee a booking

Contact details
Name _____
Phone Number _____
Email _____
Preferred contact method _____

Function details
Date _____
Occassion _____
No. of Adults _____
No. of Children _____

(Please note all children must be accompanied by their parents at all times while at iguana)

Start Time _____
Finish Time _____
Style of function (circle) Lunch Dinner Cocktail

Bar tab (circle) Full tab Subsidised tab Cash bar
Limit _____
Special conditions _____
(ie: house drinks only, no cocktails) _____

Will you decorate? (circle) Yes No
Time _____

(Please note that we will need to confirm that the Garden Bar is available to be decorated at the time chosen)

Facilities

Microphone	Yes	No
Aux Music	Yes	No
Tv & Projector	Yes	No

IGUANA

Menu Options:

Lunch set menus are available before 2.30pm only

_____ $45 Main & Dessert Lunch Set Menu
_____ $45 Entrees & Mains Lunch Set Menu
_____ $55 Three Course Lunch Set Menu

_____ $55 Mains & Desserts Set Menu
_____ $55 Entrees & Main Set Menu
_____ $65 Three Course Set Menu
_____ $70 Four Course Set Menu

Buffet:
_____ $53.5 per person
_____ $63.5 per person
_____ $72.5 per person

_____ Add breadbasket ($8 per person)
_____ Add cold seafood selection ($14 per person)
_____ Add carvery station ($12 per person)

(Please email with selections for the buffet chosen)

Platters:
_____ Savoury Meat
_____ Savoury Seafood
_____ Savoury Vegetarian
_____ Savoury Vegan
_____ Savoury Mixed
_____ Hot Mini Savouries
_____ Iguana Favourites
_____ Hot Pizza Bites
_____ Antipasto
_____ International Fried
_____ Premium Seafood
_____ Flatbread Platter
_____ Iguana Dessert Platter

Canapes per person: (circle) 4 / 5 / 7 / 10

(Please email with canape selections)