

CORNER BAR IT'S THE LOCAL'S LIVING ROOM



21st Birthdays
Buffet Lunch & Dinners
"Affordable" Weddings
Private Parties
Social & Work Occasions
Christmas Functions



163 Queen's Road, Panmure Ph 09 570 1722
E functions@thelandmark.co.nz www.thelandmark.co.nz





The Landmark Bar & Eatery is Panmure's No.1 Entertainment Venue! Owned and operated by the Mt Wellington Licensing Trust, we specialise in functions so drop in and talk to us about your next event. Our aim is to provide a vibrant entertainment venue for our patrons and their guests.

There's plenty happening from our "free" Quiz Nites on Tuesdays to Karaoke & Texas Hold'em Poker on Wednesdays and don't forget our Live music on Fridays (check schedule for times).

Experienced head chef Ian Adams leads the way when it comes to fantastic food in the East Auckland area. The Landmark Bar & Eatery was voted in the top 5 food outlets in the recent "Tastes of Panmure" campaign.







Free Wifi Fully air-conditioned Subsidized drinks Lighti

ioned Free car parking Lighting & Sound Stage

Large outdoor BBQ area Bands & DJs for hire Fr

ea HD Projector Free Jukebox

Function Live Music

Bands

Empty Rooms Blackout The Renegades The Bandits FB emptyroomzmuzik www.blackoutband.co.nz www.therenegades.co.nz www.timarmstrongband.com

Karaoke / DJs

DJ P.M DJ Voodoo Niteshift www.djpm.co.nz www.voodooentertainment.co.nz www.niteshift.co.nz

Solo / Duos

Tim Armstrong Cooper's Run Toucan

www.timarmstrongband.com www.country-rock.co.nz/node/74 www.toucanmusic.co.nz







Catering

Final catering numbers must be confirmed & paid in full seven days prior to your event. We require 25% of your beverage spend to be food orientated. Please advise our staff of any dietary requirements prior to your function.

Left-over buffet food is not permitted to be taken off the premises.

Kids Buffet Prices

Kids aged 1-5 years are free Kids aged 6-11 years are \$10 each Persons aged 12 + over are full price

Pre-Loading & Intoxication

We have a zero tolerance for pre-loading, outside alcohol or illegal drugs bought on to the property. **This includes our car park at the rear of the building.**

Under-age Patrons

Persons under the age of 18 must be supervised by their parent or guardian at all times. Kids under the age of 10 years can attend the function until 9.30pm.

Under-age persons consuming alcohol must supply a Birth Certificate & proof of I.D prior to the event. This is our policy.

Damage to the Premises

You are responsible for all guests. Any damage sustained to our premises or equipment may be deducted from your bond.

Decorations

We ask that you do not damage our walls, specific hooks are available to use for decorating.

Payments & Refunds

Private functions require a \$200 bond (refundable) & a \$200 venue hire (or \$500 for Weddings) to confirm your booking. You can pay online at www.thelandmark.co.nz/pay-online Your bond can be collected on the following working day after an inspection of the premises. Cancellations within 14 days may result in the loss of your bond.

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Client	Date

Have your Birthday party @ ours & grab a free \$100 voucher!*

Function Party Hard in the Yard!



PANMURE'S BRAND NEW FUNCTION VENUE!







FREE JUKEBOX WITH OVER 50.000 SONGS!



NEW REFURBISHMENT COMPLETE WITH WIFI
PERFECT FOR 21st BIRTHDAYS
STANDING ROOM FOR UP TO 120 GUESTS
BUFFET & FINGER FOOD MENUS
FULL SIZED POOL TABLE
LARGE SOUND STAGE FOR BANDS & DJs
OUTDOOR AREA – GREAT FOR BBQS

UNIQUE LED FEATURE WALLS

BOOK NOW! SPACE IS LIMITED



\$25 PER PERSON

TO START MIXED FRESH BREAD ROLLS WITH BUTTER

SALADS
COLESLAW
POTATO SALAD

MAINS

BACKYARD SAUSAGES WITH SAUTÉED ONIONS
BBQ STEAK & CHAR-GRILLED PATTIES
SMOKEY BBQ CHICKEN DRUMSTICKS
BATTERED CRAB STICKS & SQUID RINGS
FRESH STEAMED MUSSELS

HOME-MADE STRAWBERRY CHEESECAKE
FRESH FRUIT SALAD

Function Finger Food Catering

Chips & Wedges Platter with sour cream & classic tomato sauce	25.0
2kg Mussel Platter steamed in beer, garlic & chilli	40.0
Asian Style Platter mini samosas, spring rolls & crispy deli bites with sweet chilli sauce	<i>55.</i> 0
Spicy Chicken Nibbles Platter honey ginger soy or chilli lime	<i>55.</i> 0
Savouries & Sausage Rolls Platter with classic tomato sauce	<i>55.</i> 0
The Great Kiwi Platter fish bites, chicken tenders, mini hot dogs & meatballs with smokey BBQ sauce	<i>55.</i> 0
Gourmet Club Sandwiches Platter assorted club sandwiches including vegetarian	<i>65.</i> 0
Mixed Prawn Platter prawn twisters & cutlets with sweet chilli sauce	<i>65.</i> 0
Assorted Rolls Platter asparagus & salmon with cream cheese	<i>65.</i> 0
Premium Seafood Platter crumbed scallops, prawn twisters, fish bites, prawn cutlets, shrimp popcorn & calamari rings with home-made tartare sauce	65.0
Deluxe Ocean Platter lightly battered and crumbed fresh fish pieces	<i>85.</i> 0

Please advise our staff of any dietary requirements prior to your function. We recommend one platter for every 10 guests

Ask us about \$3 subsidized drinks

& lower the drink prices for your guests

Standard Buffet Selection

\$35pp

To Start

Oven fresh artisan rolls with pure New Zealand butter

Salads

Tossed green salad - vine tomatoes, bell peppers, Lebanese cucumber with orange & mint dressing Ranch style slaw of red & green cabbage, sweet corn, roasted red peppers with aioli dressing Potato salad with red onions, roasted red peppers, boiled egg with sour cream & chive dressing

Mains

Slow braised honey & pineapple ham with a selection of mustards Fresh steamed basmati rice

Choose one of each selection1. Roast potato medley2. Creamy potato bake
 Poached chicken in a Pinot Gris & mushroom cream sauce Thai style mango & coconut green curry
 Tomato roasted red pepper garlic & sweet basil pasta Rich cheese & bacon pasta bake
Choose one selection
 Rich chocolate gateaux Strawberry cheese cake served with whipped cream Fresh fruit salad marinated in passion fruit mint with candied cream

Please advise our staff of any dietary requirements prior to your function. Vegetarian options available upon request

Premium Buffet Selection

\$45pp

To Start

Oven fresh artisan rolls with pure New Zealand butter

Salads

Tossed green salad - vine tomatoes, bell peppers, Lebanese cucumber with orange & mint dressing Potato salad with red onions, roasted red peppers & boiled egg with sour cream & chive dressing Crab & surimi pasta salad with red onion, roasted red peppers, pesto & fresh lemon dressing

Mains

Slow braised beef in a mushroom, smoked paperkia & Merlot sauce Mussels - steamed in beer, garlic & chilli Fresh steamed basmati rice

 Slow braised honey & pineapple ham with a selection of mustards Roasted pork with pan gravy & home-made apple sauce
 Roast potato medley Creamy potato bake
 Poached chicken in a Pinot Gris & mushroom cream sauce Thai style mango & coconut green curry
 Tomato roasted red pepper garlic & sweet basil pasta Rich cheese & bacon pasta bake
Choose two selections
 Rich chocolate gateaux Strawberry cheese cake served with whipped cream Fresh fruit salad marinated in passion fruit mint with candied cream
Choose one selection
 Freshly brewed coffee with our fine selection of teas One carafe of soft drink per table of 10

Please advise our staff of any dietary requirements prior to your function. Vegetarian options available upon request

Pay your function deposits online www.thelandmark.co.nz/pay-online

Deluxe Buffet Selection \$55pp

To Start

Oven fresh artisan rolls with pure New Zealand butter

Salads

Tossed green salad - vine tomatoes, bell peppers, Lebanese cucumber with orange & mint dressing Ranch style slaw of red & green cabbage, sweet corn, roasted red peppers with aioli dressing Potato salad with red onions, roasted red peppers, boiled egg with sour cream & chive dressing Greek salad of kalamata olives, diced roasted red peppers, feta, red onion, cucumber & fresh lemon dressing

Mains

Slow braised beef with root vegetables in a Pinot Noir & mushroom grav Mussels - steamed in beer, garlic & chilli Fresh steamed basmati rice

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Vegetarian options available upon request

 Slow braised honey & pineapple ham with a selection of mustards Roasted pork with pan gravy & home-made apple sauce Slow roasted smoked beef with pan gravy & home-made Yorkshire pudding
 Roast potato medley Creamy potato bake
 Poached chicken & prawn in a rich Pinot Gris sauce Thai style mango & coconut green curry
 Tomato roasted red pepper garlic & sweet basil pasta Rich cheese & bacon pasta bake
'
 Choose two selections 1. Rich chocolate gateaux 2. Strawberry cheese cake served with whipped cream 3. Fresh fruit salad marinated in passion fruit mint with candied cream

Free Jukebox With over 50,000 songs

Available in "The Backyard" function room

On Tap	Gls	Jug	Liqueurs	Gls	Btl
RSA Draught	6.6	11.8	From	8.6	,
Lion Red	7.3	13.5			
Mac's Gold	7.3	13.5	Chankling Life		
Guinness	10.1	_	Sparkling Wine		
Speight's Gold	7.3	13.5	Lindauer Brut 187ml	9.8	
Speight's Distinction	7.3	13.5	_		
Speight's Mid	7.3	13.5	Wine		
Speight's Summit	7.1	13.5	Kopiko Bay Range	9.5	36.0
Steinlager Classic	8.3	14.5	Timara Shiraz	7.3	31.0
Speights Cider	7.3	13.5	rimara erimaz	7.0	01.0
5 5			Cocktails	10.0	
Bottled Beer			From	10.0	
Corona	9.1		110111		
Lion Red	7.1		Nass Alaakalaa	C 1-	f.,
Speight's Mid	6.6		Non- A lcoholic	Gls	Jug
Steinlager Classic	8.6		Bottled Water	4.0	•
Steinlager Pure	8.6		Ginger Beer	5.9	
Steinlager Tokyo Dry	9.1		Red Bull	6.8	
Stella Artois	8.6		Juice	5.9	9.5
			Soft Drinks	5.3	8.0
Quarts					
Quarts From	11.5				
N. P.					
Cider			\$3 Subsidized Di	rinka	
Mac's Cider	8.4		*2 2NDSIGIZED DI	1111/2	
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You can subsidize drinks to make them cheaper for your guests.

How it works...

- 1. Pre-pay a bar tab or put a credit card behind the bar before your function
- 2. The customer orders a drink (we recommend standard drinks only tap beer, house wine, non alcoholic)
- 3. If the drink costs \$7.00, the customer pays \$3.00 & your tab pays \$4.00
- 4. We ask that you drink responsibly



9.7

8.1

RTDs

All RTDs

House Spirits

All House Spirits

WE ALWAYS DELIVER!



Asian Style Platter mini samosas, spring rolls & crispy deli bites with sweet chilli sauce	60.0
Spicy Chicken Nibbles Platter honey ginger soy or chilli lime	60.0
Savouries & Sausage Rolls Platter with classic tomato sauce	60.0
The Great Kiwi Platter fish bites, chicken tenders, mini hot dogs & meatballs with smokey BBQ sauce	60.0
Gourmet Club Sandwiches Platter assorted club sandwiches including vegetarian	<i>65.</i> 0
Mixed Prawn Platter prawn twisters & cutlets with sweet chilli sauce	<i>65.</i> 0
Assorted Rolls Platter asparagus & salmon with cream cheese	<i>65.</i> 0
Premium Seafood Platter crumbed scallops, prawn twisters, fish bites, prawn cutlets, shrimp popcorn & calamari rings with home-made tartare sauce	<i>65.</i> 0



Please advise us of any dietary requirements

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