

*Little* Astoria



INFORMATION

# MAKE A STATEMENT

Why we make the perfect choice for your next function...

## ENTIRE VENUE

Standing capacity: 100 people

Seated capacity: 45 people

Wheelchair accessible



## THE SPACE



# PRIVATE FUNCTIONS AT LITTLE ASTORIA

We can hold an array of different styles of functions from business meetings, to exclusive parties, to standing cocktail functions, and smaller non-private lunches & dinners.

Little Astoria can be booked out as a function space by hiring out the entire venue (which can fit up to 100 people standing) or just a section of the venue.

Our stylish venue sits in the heart of Wellington's CBD and can easily be adapted to suit any type of function. We're a 5 minute walk from Wellington's train station and have two parking buildings located right next to our venue on Ballantrae Place.

The in-house catering is prepared & cooked by our chefs who are all about delivering the best dishes, platters & banquet menus as possible.

We can provide catering menus for all occasions & a beverage list that mirrors the function you're hosting.



# FUNCTION HIRE DETAILS

|                                     |  |
|-------------------------------------|--|
| <b>Address:</b>                     | 40 Bowen Street<br>Pipitea<br>Wellington 6011  |
| <b>Pricing:</b>                     | Monday   Tuesday   Wednesday - lunch \$1500 or dinner \$2000<br>Thursday   Friday - lunch \$1500 or dinner \$4000<br>Please note that a deposit of \$500 is required |
| <b>Booking times:</b>               | Daytime (before 12pm-3pm)<br>Night time (after 4 pm-11pm)  |
| <b>AV/Tech Facilities:</b>          | Not offered. Spotify music is available.   |
| <b>The space:</b>                   | Little Astoria is one large room with the bar as the centre point.   |
| <b>Accessibility:</b>               | Our venue is wheelchair accessible.  |
| <b>Food &amp; Beverage Options:</b> | Please see our catering options, menus, pricing, and beverage packages below.  |



# FUNCTION FOOD

Please select your desired food platters or select a package. Please note that individual items can be added to any package.

## Payment Methods

Please note that we require the final bill to be settled in one transaction either via credit card or invoice.

## Dietary Requirements

We can cater to those who are gluten free, vegetarian, vegan, nut free and dairy free. Please ensure at least 24 hours notice is given for any dietary requirements.

## Grazing Table Menu (for Standing Functions)

---

Cheese and accompaniments

Oysters (optional)

Charcuterie

Focaccia & Dips

Bruschetta

Olives

Burratta

Fries

Arancini

Calamari

Tuscan Pork Belly Bites

**Price: Included in minimum spend.**

# BANQUET MENUS

For groups of 12 to 40 people, we offer two sharing-style banquet menus designed to create a seamless dining experience. All dishes are served progressively and shared among the table.

We're happy to customise menus to suit your preferences, though changes may affect pricing. Dietary requirements can be accommodated with advance notice, so please let us know your needs when confirming your menu. To help us prepare, we require your final menu choice at least two days before your booking and your final guest count and dietary requirements 24 hours in advance. Additional servings or dishes can be ordered at regular menu prices, and menu items may change depending on availability.

## Dietary Requirements

We can cater to those who are gluten free, vegetarian, vegan, nut free and dairy free

## Payment Methods

Split payments are available at the end of your event

## Banquet Menu (for Seated Functions and Large Group Bookings)

---

Focaccia olive oil + balsamic + hummus  
Carbonara tagliatelle, guanciale, parmesan  
Spaghetti pomodoro tomatoes, basil, pecorino  
Pesto malfaldine ricotta, pangritata, cherry tomatoes  
Iceberg salad with pecorino, sicilian olives, pickled chilli  
Fries with rosemary, chilli salt  
*ADD Optional Individual Dessert \$10 per serve.*

**Price: \$30 per person**

## Banquet Snack Menu (for Seated Functions and Large Group Bookings)

---

Calamari with lemon, housemade aioli  
Bread + Dips  
Hummus, herbs, tomato, olive oil  
Charcuterie  
Cured meats, house pickles, olives, sunblush tomatoes, focaccia  
Arrancini - pumpkin, gorgonzola, 'nduja  
Fries with housemade aioli

**Price: \$18 per person**

# BEVERAGE OPTIONS

Add that extra special feature to curate your perfect event. To view our drinks menu, [click here](#).



## **Bubbles on arrival**

Treat your guests to a chilled glass of bubbly to kick the night off in style.



## **Cocktails on arrival**

Wow your guests with an curated cocktail or aperitif to get the party started from our menu.



## **Wine by the bottle**

Choose from our excellent and diverse wine list. Wanting something special? Let us know!



## **Choice Bros beer bar**

Benefit from a well-stocked bar offering ice-cold cans of core range beers from local brewery Choice Bros.



## **Drinks on Consumption**

We offer a drinks on consumption model for your guest to enjoy an open bar.

# FAQ'S

## **Can I hire the whole venue?**

Absolutely! We also offer semi private dining for smaller groups.

## **Is there a microphone & audio-visual equipment available?**

No but feel free to bring this with you and we can see what we can do, just give us plenty of notice.

## **Can we play our own music?**

Absolutely, we have Spotify available if you'd like to make a playlist for your function.

## **Can we bring our own food and alcohol?**

No. All food and alcohol must be provided by Little Astoria although we do allow you to bring your own cakes for your celebration which require a cakeage fee.

## **Are children allowed?**

Yes but children must be supervised at all times.

## **Is there a vaping/smoking area?**

Only outside of the licensed area

## **Can we decorate the space?**

Minimal decorations are allowed

## **Can I order food options outside of a package?**

All of our function menus can be tailored to suit your specific needs.

# HOW TO BOOK

If you wish to enquire or book one of our function spaces, please contact our Functions Manager, Hattie at [hattie@yugroup.co.nz](mailto:hattie@yugroup.co.nz) or call us on [022 182 7673](tel:0221827673)

