



PANNERS
BAR & KITCHEN

PANNERS
Functions & Events

www.panners.co.nz



SHARED PLATES, SHARED STORIES

At Panners, every dish tells a story, inspired by the breathtaking beauty of our gorge surroundings and our passion for unforgettable dining. Whether you're planning a milestone celebration, a corporate gathering, or a long-overdue catch-up with friends, our function packages offer more than just a meal they deliver a shared experience.

Why Choose Panners for Your Function?

- **Scenic Setting:** Nestled in nature, our venue offers a stunning backdrop that elevates any occasion.
- **Tailored Packages:** Options to suit your group size, vibe, and culinary preferences.
- **Warm Hospitality:** Our team is dedicated to making your event seamless, joyful, and uniquely yours.

Let us turn your next gathering into something truly special.

LITE BITES/BRONZE OPTION

\$25 PER PERSON
MINIMUM 12 PEOPLE

Perfect for a midday break, a little pause between activities, or for anyone who loves a steady stream of tasty bites. This is a simple meal option, designed for sharing, served as it's ready, so the table stays lively and the flavours keep flowing.



WHAT'S INCLUDED

HOUSE FRIES V GF DF

Crisp fried potato tossed in cajun salt served with a house aioli

GREEN GARDEN SIDE SALAD GF DF VGN

Fresh crunchy julienne market veges and mesclun

MANI'S MARGHERITA PIZZA V

Crafted in an authentic style with fresh mozzarella, fresh basil and a basil oil

PEPPERONI PIZZA

Loaded with a layer of pepperoni and paired with rich grated mozzarella

HAWAIIAN PIZZA

A timeless favourite, savoury ham with juicy pineapple

It's all about variety and togetherness: dishes arrive in waves, everyone gets a taste, and no one's stuck waiting for their "main." Just good food, good company, and something to eat throughout

PRIME PLATTER/SILVER OPTION

\$30 PER PERSON
MINIMUM 12 PEOPLE

Hosting a party and want to keep the vibes high and the plates full? Our Silver Package is perfect for those who want to eat well without the fuss. A generous grazing-style meal that's all about premium picks and shared moments. Served as it's ready, so the table stays lively and the bites keep coming.



WHAT'S INCLUDED

SWEET & SOUR WEDGES ^V

Seasoned potato wedges served with sweet chilli sauce and sour cream

QUINOA SALAD ^{V GF DF}

Black quinoa, with mixed veggies and mesclun, tossed in house made honey mustard dressing and finished with pumpkin seeds

CHEESY GARLIC BREAD ^V

Oven baked cheesy garlic bread, made with locally sourced Tuscany loaf, drizzled with extra virgin basil oil

STICKY PORK PIZZA

Slow-cooked pork belly in our signature sticky sauce, topped with red onion and green capsicum, all nestled on a sticky marinara pizza sauce

CHEEKY BEEF PIZZA

Slow-cooked pulled beef cheeks topped with red onion, jalapeño and creamy danish feta

POTATO DAUPHINOISE PIZZA ^V

Thin sliced rosemary potato, Bay of Plenty black truffle oil, a sprinkle of parmesan cheese and a white mascarpone sauce base

Everyone gets a taste, no one's left waiting, and each bite adds to the buzz. It's generous, social, and just fancy enough to feel like a treat

ULTIMATE FEAST/GOLD OPTION

\$37 PER PERSON
MINIMUM 12 PEOPLE

Exclusively for those with hearty appetites, we've crafted a selection of dishes that are guaranteed to leave you fully satisfied. This is our most generous offering—a feast designed for sharing, indulging, and celebrating in style. Premium dishes arriving fresh from the kitchen in waves.



WHAT'S INCLUDED

SWEET & SOUR WEDGES ^V

Seasoned potato wedges served with sweet chilli sauce and sour cream

BAT-FRICKLES ^{V DF}

Crispy beer batter fried gherkins served with house made chipotle sauce

QUINOA SALAD ^{V GF DF}

Black quinoa, with market veggies and mesclun, tossed in house made honey mustard dressing and finished with pumpkin seeds

FRIED CHICKEN

Crispy fried chicken served with chef's pick

CHEESY GARLIC BREAD ^V

Oven baked cheesy garlic bread, made with locally sourced Tuscany loaf, drizzled with extra virgin basil oil

STICKY PORK PIZZA

Slow-cooked pork belly in our signature sticky sauce, topped with red onion and green capsicum, all nestled on a sticky marinara pizza sauce

CHEEKY BEEF PIZZA

Slow-cooked pulled beef cheeks topped with red onion, jalapeño and creamy danish feta

POTATO DAUPHINOISE PIZZA ^V

Thin sliced rosemary potato, Bay of Plenty black truffle oil, a sprinkle of parmesan cheese and a white mascarpone sauce base

It's a non-stop flavour parade, perfect for parties where food is part of the main event. No one leaves hungry, and every bite brings the good times closer.

FULL VENUE HIRE

PANNERS



HOST YOUR DREAM EVENT WITH EXCLUSIVE ACCESS

Reach out to us to discover all the options available for hiring the entire venue. Our team is ready to help you explore various packages and tailor the experience to meet your specific needs.

Whether it's a grand celebration, a corporate event, or an intimate gathering, we have a range of services and amenities to ensure your event is a success.

Contact us today to start planning your memorable event.

www.panners.co.nz

CONTACT US

PANNERS



SPEAK TO OUR TEAM TODAY

Contact us today to discuss your requirements and secure your booking. Our team is eager to help you create a memorable experience tailored to your needs.

Reach out to us:

WEBSITE - www.panners.co.nz

EMAIL - info@panners.co.nz

CALL ON - 03 395 9771

We look forward to working with you and making your event a truly unforgettable occasion!

www.panners.co.nz