TYLER ST

FUNCTIONS

From casual catch-ups to big occasions, Tyler St brings flavour, atmosphere and exceptional hospitality right to the heart of the city.

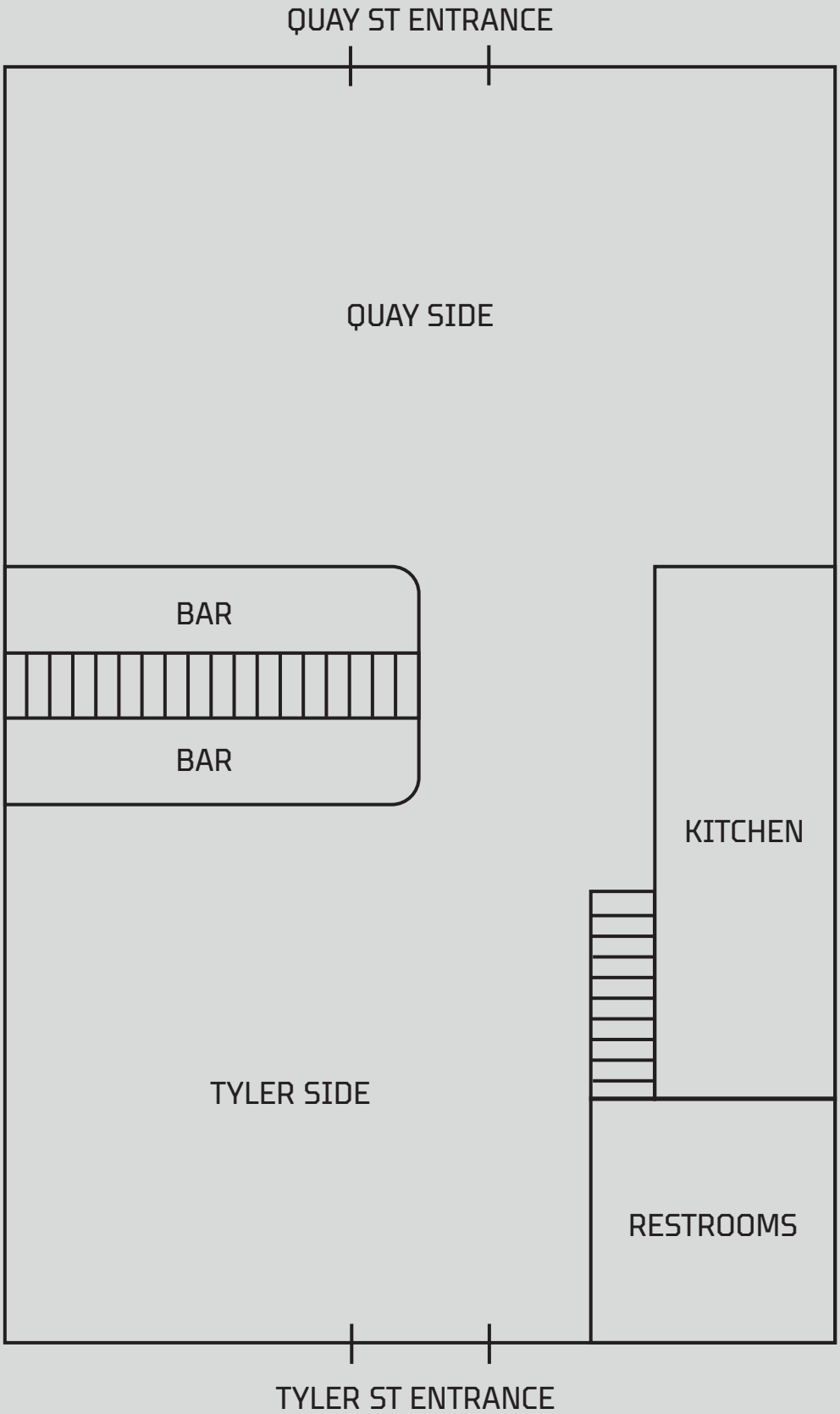
We’re proud to be the home of Auckland FC, but we’re more than just a game day destination. Our bar is the perfect spot for long lunches, group celebrations, and laid-back hangs with your crew.

Inside, you’ll find versatile spaces for everything from social events to work functions, plus two big screens for live matches on big game days. Or you can head upstairs to our rooftop bar with epic views across the port.

Our menus are brimming with new and exciting flavours, designed to impress, and staying well clear of the typical pub grub.

Welcome to Tyler St, we’re here for a good time, every time.

FLOOR PLAN


QUAY ST ENTRANCE
QUAY SIDE
BAR
BAR
KITCHEN
TYLER SIDE
RESTROOMS
TYLER ST ENTRANCE

THE SPACES



QUAY SIDE

Our most sought-after space for events, with easy bar access and a designated outdoor area for larger groups. The perfect space to host large parties, long lunches, corporate events and more, with a large viewing wall and multiple TVs to keep every guest connected.

Seated, 70 | Cocktail, 100

TYLER SIDE

Featuring a large viewing wall perfect for presentations, slide shows, corporate screenings, Tyler Side provides an adaptable space that can be tailored to suit your vision, making it uniquely yours for any occasion.

Seated, 50 | Cocktail, 60





ROOFTOP BAR

Elevate your experience on our rooftop bar perched above Tyler St. Offering views of Auckland's port harbour, this hidden gem is where exceptional hospitality meets the beautiful Waitematā Harbour.

Seated, 30 | Cocktail, 60

FULL VENUE

Exclusive venue hire is also available, incorporating Quay side and Tyler side spaces.
Seated, 120 | Cocktail, 160

FOOD PACKAGES

CANAPÉ OPTIONS

3 FINGER FOOD + 2 SUBSTANTIAL/SLIDER **$29 PP**
4 FINGER FOOD + 2 SUBSTANTIAL/SLIDER **$34 PP**
5 FINGER FOOD + 3 SUBSTANTIAL/SLIDER **$46 PP**

FINGER FOOD

Fried calamari, gochujang mayo, chilli salt
Pea & feta fritters, mint yoghurt [V]
Arancini, sundried tomato, pinenut, parmesan [V]
Fried chicken, Nashville butter, ranch
Spiced beef taquitos, cucumber, onion, garlic kewpie [DF]
Tandoori chicken skewer, yoghurt, cucumber, lemon [NGA]
Crumbed fish goujons, jalapeño tartare [DF]
Vegan rice paper roll, nuoc cham [NGA,DF]

SUBSTANTIAL

KFC bowl, chicken schnitzel, cos, parmesan, crispy bacon
Rump steak & fries, green peppercorn sauce [NGA]
Chilli chicken taco, chipotle slaw, pico de gallo
Philly cheese steak roll, caramelised onion, provolone
Cheeseburger spring rolls, burger sauce
Spring vege bowl, quinoa, fennel slaw, mint yoghurt, feta, dukkah [NGA]

SLIDERS

Nashville fried chicken, Gorgonzola ranch
Wagyu beef, bourbon bacon jam, onion ring
Halloumi, feta yoghurt, pickled onions, dukkha [V]
Beer battered fish, jalapeño tartare, pickled onions [DF]

FEED ME PACKAGE $65PP

SHARING STYLE, TWO COURSES

Ciabatta, smoked butter, sea salt [V]
Fried calamari, Korean glaze, gochujang mayo, chilli salt
Beef taquito, cucumber, onion, garlic kewpie [DF]
Cheeseburger spring rolls, burger sauce
Fried chicken, Nashville butter, blue cheese ranch
Crumbed fish of the day, fennel slaw, jalapeño tartare, lemon [DF]
250g Handpicked rump, chunky chips, green peppercorn sauce [NGA]
Korean fried chicken schnitzel, cos, Caesar dressing, parmesan
Slow cooked lamb, spring vegetable slaw, rainbow carrots, feta yoghurt [NGA]
French fries [NGA, DF, V]

[NGA] No gluten added
[DF] Diary free
[V] Vegetarian

FOOD PACKAGES

TWO-COURSE SET MENU $45PP
MINIMUM 12 GUESTS

ENTRÉE
To share
Ciabatta, smoked butter, sea salt [V]
Fried calamari, Korean glaze, gochujang mayo, chilli salt
Pea & feta fritters, mint yoghurt [V]
Buttermilk fried chicken, Nashville butter, blue cheese ranch

Main
Choose from
Baked market fish, fragrant coconut sauce, coriander pilaf
Spring bowl, slow cooked lamb shoulder, spring vegetables, rainbow baby carrots, quinoa, fennel slaw, feta, yoghurt, dukkah [NGA]
Chicken parmigiana, free range chicken breast, napoli sauce, smoked ham, mozzarella, parmesan cos wedge, shoestring fries
Steak & chips, Handpicked rump, chunky chips, pepper sauce, fried free range egg [NGA]
Wagyu beef burger, brioche bun, burger cheese, McClure's pickles, onion rings, bourbon & bacon jam, shoestring fries

[NGA] No gluten added
[DF] Diary free
[V] Vegetarian

FAQS

What are the portion sizes for food?
Portion sizes vary depending on your choice between the Feed Me or canapé package. The Feed Me package dishes are designed for sharing, with each dish serving approximately four people. If you opt for the canapé package, we prepare your selection of canapés per person.

What is the maximum capacity for full venue hire?
Tyler St can accommodate up to 160 people for standing events. For sit-down functions, the maximum capacity is 120 people.

What is the minimum spending requirement?
The minimum spend varies based on the type of event, the day of the week, and the season. Please contact us with your event details so we can provide you with an accurate minimum spend estimate.

Do you offer dietary alterations for the food?
Yes, we can accommodate most dietary requirements. Our menu is flexible and allows for various dietary alterations.

Can I display my own media or presentations on the screens?
Yes, our venue is fully equipped to support custom media displays and presentations on our screens. Let us know your requirements, and we'll ensure everything is set up for your event.

What kind of parking is available at Tyler St?
Parking is available at the Britomart Car Park and is open for public parking 24 hours, 7 days a week.

GET IN TOUCH

Once you've decided on the key details of your function (date, space, and package), you can reach out to our dedicated team who will help you confirm the final details and secure your event. We can also arrange a private viewing if you would like to visit Tyler St and see if it suits your event.

You can read the Terms & Conditions on the next page.

CONTACT US

Opening hours:
Tuesday - Wednesday, 4pm til late
Thursday - Friday, 12pm til late
Saturday, 2pm til late

functions@foleyhospitality.co.nz

09 218 9251

46 Tyler St, Britomart, Auckland CBD

TERMS & CONDITIONS

Confirmation
A booking is deemed to be confirmed when the deposit has been received, and/or you have written response to your confirmation email. The following function details must be confirmed no less than 7 working days prior to the function:
• Total number of guests
• Guest dietary requirements
• Start and finish time of function

Food & Beverage Confirmation
All food packages & beverage selections must be confirmed no later than 14-days prior to the function. Outside of this time we can make no guarantee of the availability of stock due to ordering and preparation deadlines.

If the number of guests or catering requirements increase, additional food may be ordered prior to, or on the night but availability cannot be guaranteed. If the number of guests or catering requirements decrease within the 7-day period prior to your booking, you are still required to pay for the confirmed number of guests.

Payments
Deposit
A deposit of 30% of the chosen Food Package is required upon confirmation of booking. If a minimum spend requirement applies, then a deposit of 30% of the quoted minimum spend is required.

Food
The total Food Package amount must be paid for no later than 14 days prior to the function.

Beverages
Beverages are charged on consumption and is to be paid at the conclusion of your function. If a minimum spend prepayment is made, anything additional is to be paid at the conclusion of your function.

Minimum spend conditions
If the minimum spend is not met the organiser is responsible for making a payment of the difference upon conclusion of the function. Where a minimum spend is to be met by guests purchasing their own drinks on the night, any shortfall will be charged to the organiser by credit card at the conclusion of the function.

Cancellation & No Show
A cancellation notice must be received in writing directly to the function manager, functions@foleyhospitality.co.nz. Written correspondence or via phone directly to the venue may not be eligible.

Cancellations received more than 14 days prior to the function will receive a full refund.
Cancellations received within 14 days of the function will incur a 50% cancellation fee.
The cancellation fee is determined by the total function spend.

Where live entertainment has been confirmed, cancellations within 14 days will incur a charge of up to 50% of the agreed artist fee. This will be communicated where applicable. Failure to attend the function (no show) will result in a 100% cancellation fee.

Exclusive Venue Function Timing and Access
Function start and finish times are set out as per availability and all functions are allocated a 5-hour service period. You will have access to the space up to one hour before for set-up and one hour after for pack down.

TERMS & CONDITIONS CONTINUED

Furniture and Layout
Furniture can be rearranged on-site to suit your function, based on available in venue tables and chairs. Furniture hire fees may apply to accommodate large, seated functions, please liaise with your function manager on further details. The removal of any furniture from the venue must be approved in writing and may incur a labour fee based on the items being moved.

Responsible Service of Alcohol
In accordance with sale and supply of alcohol laws, service will be refused to any intoxicated person. Venue staff, and management have full discretion to remove guests behaving in a disorderly or unsafe manner. The venue may also reduce function hours or close an function if required. Entry to the venue may be refused at any time under these conditions.

Entertainment and AV Requirements
Background music and a handheld microphone is available by the venue. Any further AV requirements are available for hire, via our preferred vendor. For functions involving entertainment, styling or external contractors, plans must be submitted at least 14 days in advance. Deliveries must be prearranged and collected immediately after the function. Contractors are responsible for setup, removal, and disposal of any materials or waste. Fire exits must remain clear at all times.

General Terms & Conditions
All prices are inclusive of GST at 15%.
All beverages will be charged according to consumption.
Outstanding charges must be settled on the day unless by prior arrangement.
Furniture hire fees may apply for large seated functions, please liaise with your function manager on further details.
Any breakages or damage to Foley Hospitality premises will be charged to you accordingly.
These Terms and Conditions are subject to change.