



BEVERAGE LIST

BUBBLY

		REGION	GLASS	BOTTLE
The PA	Methode Traditionelle	Non Vintage		44
Veuve de Vernay	Methode Traditionelle	France		13 200ml

WHITE & ROSÉ WINES

Lake Chalice	Sauvignon Blanc	Marlborough	12	44.5
The PA	Sauvignon Blanc	Marlborough	10	37.5
Lake Chalice	Chardonnay	Marlborough	12	44.5
Lake Chalice	Pinot Gris	Marlborough	12	44.5
The PA	Pinot Gris	Gisborne	10	37.5
The PA	Rosé	Hawke's Bay	10	37.5

RED WINES

Lake Chalice	Pinot Noir	Marlborough		45
The PA	Pinot Noir	Central Otago	13	43
The PA	Syrah	Hawkes Bay	10	37.5

Mulled Wine 225

BYO Wine only Fee applies to any bottles opened. 15 per 750ml bottle
 This covers Liquor licensing, chilling & storage, handling & service, bottle disposal & glass breakages.

ALCOHOLIC FROZEN SLUSHIES*

Frosé	12L approx. 60 x 200ml serves		24L approx. 120 x 200ml serves	395 755
Pina Colada	8L approx. 45 x 180ml serves		12L approx. 65 x 180ml serves	385 550
Margarita	8L approx. 40 x 200ml serves		12L approx. 60 x 200ml serves	365 525

BEERS & CIDER

Corona	8.5
Heineken	8.5
Macs Green Beret IPA	8.5
Speights	7.5
Waikato	7
Amstel Light	8
Heineken 0%	8
Monteiths Apple Cider	8.5
Craft Beers	POA

SPIRITS

Single / Double (Double served unless single requested)	7 9.5	
Absolut Vodka	Bombay Sapphire Gin	Canadian Club
Jim Beam Bourbon	St Remy Brandy	Johnnie Walker Red
Jameson Whiskey	Coruba Rum	Appletons Rum

RTD'S

Pals	8.5
Jamieson + Cola	9.5
Coruba + Cola	8.5
Jim Bean + Cola	8.5

COCKTAILS

POA

NON-ALCOHOLIC

Fruit Punch (Bowl)	approx. 35 serves	69
Traditional Lemonade (Dispenser)	approx. 40 serves	69
Sparkling Guava & Ginger (Dispenser)	approx. 35 serves	65
Rose Lemonade (Dispenser)	approx. 40 serves	55
Mint, Lime & Cucumber Soda (Dispenser)	approx. 40 serves	69
* Tropical Fruity Frozen Slushy	approx. 45 serves	89
* Tangy Lemon Frozen Slushy	approx. 45 serves	89
Spiced Berry & Rose (Served warm)	approx. 40 serves	69
Tea Loose leaf English breakfast, Early Grey	Pot for one four	4 12
Coffee	Plunger for one four	5 15

Ginger Beer		6.5
Soft Drinks Coke, Coke Zero, Sprite, Sprite Zero	4.5	
Juices Orange, Apple, Pineapple, Cranberry	5	
Red Bull		6
Sparkling Grape Juice		16
Antipodes Sparkling Water (1L)		9.5

Prices are subject to change without notice. Our most current beverage information will be sent out one month before your function.

Wine vintages advised on request.

* Pre-order required

SALE OF LIQUOR

Standard New Zealand laws apply in regards to the sale of liquor.

The management and staff of Ataahua believe that we have a responsibility to provide an environment that is not only comfortable and welcoming but also where liquor is served and consumed responsibly.

Ataahua staff reserve the right to refuse service of alcohol to anyone who :

- Fails to show proof of age identification on request. Our policy is to ask anyone who appears to be under 25 years of age for identification. Acceptable forms of proof of age are the photo driver's license, the HANZ 18+ card or a current passport;

- Is intoxicated.

If your guests become intoxicated, we encourage them to either slow their rate of alcohol consumption, have something to eat or perhaps call it a night and call a taxi.

We ask that you act responsibly and support us if the above intervention is required.

As responsible hosts we aim to ensure that everyone has a good time and leaves in good shape for the road home. It could save your life.

BAR SET UP

Ataahua is fully licensed; All beverages are to be purchased through the bar with the exception of wines. The client hiring the venue may provide BYO wines, some conditions apply. Please choose which bar set up you require from the selection below.

Details of individual requests such as bubbly on arrival, bottles of wine on tables, tea and coffee station etc will be discussed on a case-by-case basis.

Bar can either operate with a tab running, a cash/efpos bar, or a combination of both, e.g. beer and wine on tab, spirits to be purchased.

It is Ataahua policy that any unpaid bar tabs are the responsibility of the client who booked the function and must be paid by the end of the event.
