

THIRTY NINE

EST. 1996

CAFÉ & BAR

FUNCTION PACK

FUNCTION SPACES



BAR ENTRY

Get a front row seat to the action while our team stir, shake and pour some of the most exquisite cocktails Auckland City can offer. Nominated for Outstanding Local Establishment: Central at the Lewisham Awards in 2024



40



20



FUNCTION SPACES



LOWER COURTYARD

Our lower courtyard is a rustic, bohemian daydream perfect for private dining and intimate gatherings, with a little more protection from the outside elements.



20



18



FUNCTION SPACES



UPPER COURTYARD

On sunny afternoons and clear starry nights, our upstairs courtyard is the envy of Ponsonby Road. You'll enjoy the atmosphere and privacy of our secret garden in an accessible and central location.



40



45



COCKTAIL MASTERCLASS



LEARN THE TRICKS OF OUR TRADE IN OUR MASTERCLASS

Dive into 2 hours of cocktail making fun! Compete in a drinks creation challenge using premium spirits and fresh local produce - all guided by our expert team! Includes three exceptional cocktails per person



Calculate the Cost

 20-50

 66 PP

Set up fee

 1,350.00

Guests + Set Up Fee =
Final Cost 

COCKTAIL MASTERCLASS



FLOW OF THE MASTERCLASS

- Cocktail and grazing board on arrival
- An introduction to the tools and ingredients used during the masterclass
- An introduction to the method of cocktail creation -Strength, Acid, Bitter, Sweet, Modifier
- Teams of no more than 5 for the collaborative challenge



- Teams create a drink with the ingredients available - fresh citrus, herbs, modifiers Base spirits
- An expert panel of judges rate the drinks and awards Best / Runner-up / Worst / Most Interesting

SPIRIT TASTINGS



ENJOY SOME OF THE WORLDS BEST SPIRITS

Immerse yourself in a 2 hour sensory journey through the world of spirit. Explore complex aromas and flavours with a guided tasting - featuring premium selections. Includes four exceptional spirits per person.



 20-50

 80 PP

FOOD MENU

Function planning made easy
Light snacks \$15 PP or larger servings for \$25 PP

LEMON PEPPER FRIES

Lemon pepper, mustard aioli
(v, veg, df, gfa)

\$9.5

THE BEST HASH IN PONSONBY

Handmade potato hash coated in
Lemon pepper w/ aioli
(Veg, df, gfa)

\$12

FRIED CHICKEN

Boneless chicken bites with a
crispy coating, w/ hot sauce and
pickled jalapenos
(gfa, df)

\$20.00

DUTCH CROQUETTES

Chicken or Beef w/ Dutch grain
Mustard

\$20.00

CHIMICHURRI BUTTER FLATBREAD

Chimichurri, Westgold butter, Zeki's
Flatbread

\$12

CHIPS N' DIPS

Corn chips, guac, chimichurri,
charred sweetcorn salsa
(Vegan, gf, df)

\$10

GOAT'S CHEESE BALLS

Danish goat cheese croquettes served
with fermented spiced honey and
toasted almonds
(Veg)

\$20.00

FALAFEL

Falafel with Babaganoush, Coconut
Labneh and Picked Onions
(gfa, df, V)

\$20.00

CHARCUTERIE BOARD

Salami, Prosciutto, Pickles, Olives, Dried
Fruits, Focaccia, Crackers and Fermented
Hot Honey (GFA, DF)

\$60.00

VEGGIE-LOVER'S PLATTER

Roast Seasonal Veg, Falafel, Eggplant
Hummus & Crispy Chickpeas with House-
made Focaccia & Pita Bread

\$60.00

CHEF'S CHEESEBOARD

Goat's Cheese Balls, Baked Camembert
and Aged Cheddar, Served with House-
Made Focaccia, Crackers and Cherry
Relish

\$60.00

CHEF'S PLATTER

Let us feed you! Tell us your preferences,
plus any dietary requirements, and we'll
prepare a delicious selection.
Feeds approx. 2 hungry people (or 4
smaller appetites)

\$80

DRINKS MENU

WINE

	GLASS	BOTTLE	AROMATICS	GLASS	BOTTLE
BUBBLES					
Champagne, Billecart-Salmon Brut Reserve, NV Mareuil-sur-Ay	\$28	\$170	Marc Brédif Vouvray, Loire Valley		\$85
Champagne, Bollinger Special Cuvee, NV Ay		\$200	William Fevre, Petit Chablis, Chablis, Burgundy	\$17.5	\$88
Crémant, Bailly Lapierre, Blanc de blancs, NV, Bourgogne	\$17	\$85	ROSÉ		
Prosecco, De Bortoli, NV, Kings Valley	\$12	\$60	Y Series Sangiovese, Barossa	\$12	\$50
SAUVIGNON BLANC			LIGHT REDS		
Loveblock, Marlborough	\$14	\$65	Chermette Les Griottes, Beaujolais, Beaujolais	\$15	\$75
PINOT GRIS			MEDIUM REDS		
Loveblock, Marlborough	\$14	\$65	Y Series Tempranillo, Barossa	\$14	\$65
Dry River, Martinborough		\$150	Loveblock Pinot Noir, Central Otago		\$100
CHARDONAY			HEAVY REDS		
Bogle Chardonnay, California	\$14	\$70	De Bortoli 'Woodfired' Shiraz, Victoria	\$14	\$65
			Jim Barry, The Cover Drive, Cabernet Sauvignon, Clare Valley	\$15	\$65

BEER & CIDER

TAPS	HANDLE	JUG
Tennents Lager	\$12	\$42
Fortune Favours Optimist Hazy Pale Ale	\$14	\$48
Fortune Favours The Mystic Hazy IPA	\$14	\$48
CANS & BOTTLES		
Fortune Favours Trailblazer Lager		\$14
Fortune Favours Adventurer Pilsner		\$14
Fortune Favours Naturalist Pale Ale		\$14
Fortune Favours Optimist Hazy Pale Ale		\$14
Fortune Favours Wellingtonian IPA		\$14
Fortune Favours Sunchaser Cider		\$12
Sunshine Light Pilsner 2.5%		\$9
Sawmill Bare Beer		\$9
Heineken 0%		\$9
Cassels Milk Stout		\$14

FOR A SELECTION OF COCKTAILS & NON-ALCOHOLIC BEVERAGES, PLEASE SEE OUR OTHER DRINKS MENU

DRINK PACKAGES

STANDARD
2 hours \$65 PP
3 hours \$85 PP
De Bortoli Prosecco, Y series wines and Tennents.
Sodas and Juices
PREMIUM
2 hours \$75 PP
3 hours \$95 PP
Cremant Blanc de Blancs, Loveblock wines and full tap range.
Sodas and Juices
Cocktail on arrival \$22 PP
Champagne upgrade \$20 PP
Spirits priced on consumption
Minimum 20 People

VENUE EXCLUSIVE USE



REGULAR

Inside or Courtyard
No Minimum spend
No Minimum start
Until 1 am
Enjoy our hospitality

STANDARD

Full Venue hire
Minimum spend \$3000
Maximum start of 7pm
Maximum hire of 3 hours
Spotify Playlist and Microphone

PREMIUM

Full Venue hire
Minimum spend \$6000
open to close, 4pm-1am
DJ provided
full control of venue

Floor Plan

