

Christmas
Functions at

ST. JOHNS

BAR & EATERY

Function Spaces

Lounge

This stylish, private space is hidden away within the venue. A warm, cosy and private area, perfect for dinners, meetings and smaller parties.

Seated  24	Cocktail  30
TV  Y	Music  Y
Projector  N	Microphone  Y



Function Spaces

Eatery & Lounge

Completely private, with access to an outdoor space and AV equipment, booking the Eatery includes access to the Lounge. For large birthdays, engagements, weddings, corporate events and everything in between, this space is perfect for any occasion!

Seated  70	Cocktail  120
TV  Y	Music  Y
Projector  Y	Microphone  Y



Function Spaces

Half - Eatery

If you're looking for a smaller, casual event, The Eatery is the place to be. A semi-private space which is best suited to group dinners or other seated events.

Seated  30	Cocktail  N
TV  Y	Music  N
Projector  N	Microphone  Y



Function Spaces

Venue Exclusive

The potential is limitless for events booking a venue exclusive! With access to all areas, including our well-renowned outside spaces, fully stocked bar, and more.

Seated  N/A	Cocktail  250
TV  Y	Music  Y
Projector  Y	Microphone  Y





OUR CHRISTMAS MENUS

Shared Platters

Choose your favorites! Each platter contains approx. 30 pieces of your chosen item, and will be served sharing style on tables in your booked area.

HOT

Honey Glazed Pigs in Blankets	80.0
Vegetarian Spring Rolls Sweet Chili (VG)	60.0
Duck Spring Rolls Hoisin	95.0
Chicken Satay Skewers Peanuts	140.0
Pork & Fennel Sausage Rolls Tomato Relish	65.0
Fried Chicken Tenders Maple Glaze Sesame	140.0
Beef Sliders American Mustard Ketchup Pickles	165.0
Tempura Prawns Sweet Chili	145.0
Mushroom & Truffle Arancini Parsley Mayo (VGO)	95.0
Mac & Cheese Bites (V)	95.0
Mini Fish & Chips Tartare Lemon	135.0
Broccoli & Cheese Croquettes (V)	55.0

SWEET

Mini Sticky Toffee Pudding Salted Caramel Chantilly	85.0
Lemon Meringue Tart	75.0
Dark Chocolate Cake Mixed Berry Compote (VG)	100.0
Petit Pavlova Strawberry Cream Basil (V, GF)	90.0

DF: Dairy Free | GF: Gluten Free | V: Vegetarian | VG: Vegan |
VGO: Vegan Option | GFO: Gluten Free Option

CHILLED

Prawn Cocktail Cos Heirloom Tomato (GF)	120.0
Pacific Oysters Lemon Apple Mignonette (GF)	195.0
Smoked Salmon Blini Dill Crème Fraiche	135.0
Heirloom Tomato Bruschetta Basil Sourdough Aged Balsamic (VG, GFO)	110.0
Beetroot Tartar Pickled Red Onion Pomegranate Soft Herbs Croutons (VG, GFO)	95.0



Canapé

Looking for a more formal style of service? Choose our canapé package items, served direct to your guests.

Minimum of 30 guests is required, pricing is per piece.

Hot

Honey Glazed Pigs in Blankets 3.0

Vegetarian Spring Rolls | Sweet Chili (VG) 2.5

Duck Spring Rolls | Hoisin 3.5

Chicken Satay Skewers | Peanuts 4.0

Pork & Fennel Sausage Rolls | Tomato Relish 3.0

Fried Chicken Tenders | Maple Glaze | Sesame 4.0

Beef Sliders | American Mustard | Ketchup | Pickles 4.5

Tempura Prawns | Sweet Chili 4.0

Mushroom & Truffle Arancini | Parsley Mayo (VGO) 4.0

Mac & Cheese Bites (V) 4.0

Mini Fish & Chips | Tartare | Lemon 4.5

Broccoli & Cheese Croquettes (V) 2.5

Chilled

Prawn Cocktail | Cos | Heirloom Tomato (GF) 4.5

Pacific Oysters | Lemon | Apple Mignonette (GF) 6.5

Smoked Salmon Blini | Dill | Crème Fraiche 5.0

Heirloom Tomato Bruschetta | Basil | Sourdough | Aged Balsamic (VG, GFO) 3.0

Beetroot Tartar | Pickled Red Onion | Pomegranate | Soft Herbs | Croutons (VG, GFO) 3.

Sweet

Mini Sticky Toffee Pudding | Salted Caramel | Chantilly 2.5

Lemon Meringue Tart 2.5

Dark Chocolate Cake | Mixed Berry Compote (VG) 3.0

Petit Pavlova | Strawberry Cream | Basil (V, GF) 3.0

Grazing Station

A convenient, tasty, and visually stunning way to serve your guests.

St Johns grazing stations comprise a selection of cured meats, cheeses, olives, relish, marinated vegetables and fruit, accompanied by a bread and cracker selection.

Grazing Station: 30pp

Minimum of 30 guests is required.

DF: Dairy Free | GF: Gluten Free | V: Vegetarian | VG: Vegan |
VGO: Vegan Option | GFO: Gluten Free Option



Set Menu

A minimum of 20 guests is required for our set menu option.

Designed to be served 'family style' on shared plates in the centre of the table, you can also choose to have these items individually plated for an additional 5.0pp, per course.

Two course option: 70.0pp

(choose from entrée + main, or main + dessert)

Three course option: 85.0pp

(includes entrée, main, and dessert)

ENTRÉE

Chicken & Smoked Ham Terrine

Fig Chutney | Toasted Brioche (GFO)

King Prawn Cocktail

Lemon | Marie Rose | Heirloom Tomato (GFO)

NZ Green Lip Mussels

Confit Garlic Butter | Parsley Crumb

VEGAN OPTION

Beetroot Tartar

Pickled Red Onion | Pomegranate | Herbs | Croutons (VG, GFO)

MAINS

Honey & Mustard Glazed Ham

Chipolata (GF)

Christmas Turkey

Sage & Onion Stuffing

King Ora Salmon

Roasted Tomato | Basil (GF)

VEGAN OPTION

Mushroom & Chestnut Nut Roast (VG)

SIDES

Charred Broccolini

Toasted Almonds (GF)

Roasted Heirloom Carrots

Pumpkin Puree | Pepitas (GF)

Roast Potatoes

Duck Fat | Garlic & Rosemary (GF)

Glazed Beetroot

Horseradish Cream | Crispy Garlic | Soft Herbs (GF)

VEGAN OPTION

Roast Potatoes

Garlic & Rosemary | (VG, GF)

Glazed Beetroot

Horseradish | Crispy Garlic | Soft Herbs (VG, GF)

DESSERT

Christmas Pudding

Brandy Sauce

Strawberry Pavlova

Kiwifruit Compote | Basil (V)

VEGAN OPTION

Vegan Chocolate Delice

Mixed Berry Compote (VG)

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'family style' on shared
plates in the centre
of the table, you can also
choose to have these items
individually plated for an additional
5.0pp, per course.

Merry Christmas from

STJOHNS

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