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STJOHNS  
BAR & EATERY

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FUNCTION & EVENT COMPENDIUM

5 Cable Street, Te Aro, Wellington

# About ST JOHNS

St Johns stunning and historical building located on the waterfront is an ideal venue to host your private function. We have several spaces to choose from including a private lounge, dining area, an enclosed court yard or the whole bar area.

We have a wide range of tap beers, local, international and craft, featuring Tuatara, Black Dog, Monteith's and Heineken, as well as an extensive wine list. Our menus feature a wide range of carefully selected local produce to suit every guest.







# SHARED PLATTERS

30 pieces per platter

## HOT

Mushroom Arancini with basil (V)	60.0
Southern Style Fried Chicken with ranch sauce	70.0
Jalapeno, Kale, Cheese and Polenta Bites (GF, V)	60.0
Broccoli and Cheese Croquettes (V)	60.0
'Mac & Cheese' with ham croquettes	60.0
Cheeseburger Slider with pickle, bbq sauce	70.0
Beer Battered Market Fish with caper tartare	60.0
Satay Chicken Skewer (GF)	60.0
Beef Skewer with Chimichurri (GF)	60.0
Prawn Skewer with chili, lime, soy & coriander (GF)	60.0
Steamed Bao Bun with pork belly & asian slaw	60.0
BBQ Pork Ribs (GF)	60.0
Pulled Lamb Wontons with mint & Jus	70.0
Beef meatball skewer with Napoli and basil (GF)	60.0
Haloumi Skewer with chimichurri (GF, V)	60.0
Falafel Bites with hummus (GF, VG)	50.0

## CHILLED

Vietnamese Rice Paper Rolls with dipping sauce (GF, VG)	60.0
Salmon Blini with dill and crème-fraiche	65.0
Steamed Mussels with chili and Coriander (GF, DF)	50.0
Chicken Caesar Wrap with crisp chicken, croutons	60.0
Chicken Liver Parfait on melba toast	60.0
Peppadews stuffed with feta cheese (V)	60.0
3 Dozen oysters served natural with lemon (GF)	90.0
Tomato, Basil and Feta Bruschetta (V)	60.0
Selection of Club Finger Sandwiches	70.0
Seared Lamb Loin with harissa potato (GF)	60.0
Bocconcini, cherry tomato with basil (GF, V)	60.0
Ceviche Fresh Market Catch with coconut and lime (GF)	60.0

## SWEET

Mini Chocolate Torte Bite (GF)	60.0
Mini Key Lime Pie with coconut Cream	60.0
Mini Pavlova with passionfruit (GF, V)	60.0
Churros with cinnamon sugar & chocolate sauce	60.0

# CANAPE PACKAGES

Minimum of 30 guests

Option 1	22.0pp
2 cold and 2 hot dishes	

Option 2	30.0pp
3 cold and 3 hot dishes	

Select items from above which will be served canape style for an hour

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# GRAZING BOXES

Minimum of 15 per item

Mini Cheeseburgers, ketchup mustard and pickle and chips	7.0
Curried Fried Fish with rocket and aioli	7.0
Beer Battered Fish and Chips	7.0
Thai Glass Noodle Salad (GF, VG)	7.0

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# GRAZING STATION

Minimum of 30 guests	25.0pp
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A selection of cheeses, relish, cured meats, crackers, olives, bread selection and marinated vegetables and fruit.

# SET MENU

Minimum of 20 guests

2 courses

50.0pp

3 courses

60.0pp

Our set menu is designed to be served 'family style' shared in the centre of the table to evoke conversation and offer more choices for you and your guests

## ENTRÉE - CHOOSE 3 OF THE FOLLOWING:

Caprese Salad (GF)

Mozzarella cheese, heirloom tomatoes, basil pesto & aged balsamic

Prawn & Avocado Salad (GF)

Poached prawns, avocado, rocket, cherry tomatoes, rice wafers & a chilli lime dressing

Caramelized Onion & Beetroot Tartelette (V – VG available on request)

Red onion compote, roasted baby beets, red chard leaves & aged balsamic

Pear & Prosciutto Salad (GF)

Roasted pear, prosciutto, blue cheese, rocket leaves & aged balsamic

Smoked Salmon (GF)

Dill & citrus salmon, horseradish cream & blanched new potatoes

Chicken Liver Pate

Brandy & green peppercorn jelly, cornichons and melba toast

## MAINS - CHOOSE 3 OF THE FOLLOWING:

Angus Sirloin (DF, GF)

Grilled beef fillet, gratin potato, green beans and jus

Today's Catch (GF)

Oven baked fish fillet served with crisp capers, potato rosti, sautéed spinach & hollandaise

Blackened Salmon (DF, GF)

Shaved fennel, orange, watercress, cherry tomato and aioli

Gnocchi (GF, V – VG available on request)

Sautéed spinach, haloumi and basil butter

Lamb Rump (DF, GF)

Herb roasted lamb, crushed gourmet potatoes, ratatouille & jus

Chicken Supreme (GF)

Roasted chicken breast, polenta cake, roasted balsamic, thyme vine tomatoes & herb salad

Pork Belly (GF)

Pork belly, cauliflower puree, spice roasted cauliflower, candied cashews & jus

# SET MENU

Dessert - Choose 2 of the following:

Chocolate torte (GF)  
served with hazelnut praline and coconut cream

Yoghurt and Honey Panna Cotta (GF)  
Smooth panna cotta served with Fresh berries and toasted almonds

Eton Mess (DF, GF)  
Meringue, coconut cream, cherries, and cherry jelly

Pear Tartelette  
Vanilla ice cream and maple syrup

Raspberry and White chocolate cheesecake  
Served with berry coulis and vanilla cream

Truffle Brie  
Toasted ciabatta, blueberries and thyme oil

Individually plated meals served in the traditional style are available for an additional 5.0 per person, per course

# BREAKFAST

Your breakfast will include a selection of herbal teas from T leaf Tea, freshly brewed filtered Revive Coffee and chilled orange juice

Minimum of 20 guests

## **EXPRESS BREAKFAST**

A selection of fruit muffins

Freshly baked croissants filled with ham, cheese and tomato

14.0pp served buffet style

## **CONTINENTAL BREAKFAST**

Sliced seasonal fresh fruit platter with berries and yoghurt

Toasted muesli

Freshly baked croissants

A selection of cold cuts and cheese

Assorted danish & fruit muffins

19.0 pp served buffet style

## **COOKED BREAKFAST**

Sliced seasonal fresh fruit platter with berries and yoghurt

Freshly baked croissants

Assorted danish & fruit muffins

Choose one of the following;

- Scrambled eggs with chive, bacon, breakfast sausage, grilled tomato, hash brown
- Eggs Benedict served with sautéed spinach or bacon
- French toast with caramelised banana, bacon and maple syrup

25.0pp served buffet style

28.0pp served plated



# BANQUET

35.0pp

DESSERT: Add Churros for table to share 8.0pp (V)

## SHARE PLATE

Cornbread with whipped paprika butter (GF, V)

Jalapeno rice ball, avocado aioli (GF, V)

Fried Chicken Korean sticky sweet chilli sauce, sesame seed

Fries, aioli (GF, V)

## SHARE MAINS

Sirloin green bean, gourmet potatoes, pepper butter, fried onions, jus (GF)

Pumpkin gnocchi, mushroom, spinach, sage, truffle oil, parmesan (GF, V, VGO)

Catch of the day, hollandaise, watercress, crispy caper, brassica, lemon (GF)

Pork Belly, chashu sauce, potato, grilled bokchoy, spring onion (GF, DF)

Half chicken Harissa, cumin carrot, quinoa (GF)

Served with roasted vegetables for share (GF, DF, VG)

# BUFFET MENU

All served buffet style and with a condiment selection | Minimum of 30 guests | 40.0pp

**BBQ Meats - Choose 2 of the following:**

Aged beef sirloin (GF)  
Sticky BBQ bourbon glazed pork ribs (GF)  
Gourmet bratwurst sausages  
Peri peri chicken drumsticks (GF)  
Twice cooked pork belly (GF)  
Slow Lamb should with herb rub (GF)  
Honey soy chicken thigh  
Cauliflower steaks with chimichurri (GF, VG)  
Add an additional meat option: 7.0pp

**Salad / Sides Choose 3 of the following:**

Potato salad with green onion, charred corn and mustard aioli (GF)  
Garden fresh green salad (GF, VG)  
Simple slaw with ranch dressing  
A selection of fresh bakery breads and buns  
Caramelised onions and sautéed mushrooms (Gf, VG)  
BBQ corn on the cob (Gf, VG)  
Roast potatoes with rosemary salt (Gf, VG)  
Steam new potatoes (Gf, VG)  
Add an additional salad / sides option: 5.0pp







# CUSTOMISE YOUR BREAK

For morning or afternoon options choose 2 items per break

## SWEET

Mini fruit cupcakes – changes daily  
Banana bread with maple syrup and roasted almonds  
Seasonal fruit platter with yogurt  
Chocolate brownies  
Muesli bars with dried fruits  
Scones freshly baked with cream and jam  
Fruit salad with yogurt  
Cookie selection – changes daily

## SAVOURY

Finger sandwiches selection changes daily  
Mini quiches with ham, tomato, and mushroom with fresh herbs  
Sausage rolls house made with tomato sauce  
Bagels with smoked salmon cream cheese  
Savoury scones with spinach & feta  
Bacon and egg slider  
Vegetable frittatas with basil pesto

A refreshment station is included with each break which offers a selection of herbal teas from T leaf Tea and freshly brewed filtered Revive coffee

Add additional food items per break for 5.0pp

Offer your delegates espresso style coffee at the breaks for an additional 4.0 per coffee



# LUNCH BUFFET

Minimum of 30 guests | 35.0pp

Your lunch will include a selection of herbal teas from T leaf Tea and freshly brewed filtered Revive coffee

Please select a total of four items from the below

## FILLED BREADS

Roast beef on focaccia with rocket and chimichurri dressing (DF)

French baguettes with brie, lettuce and tomato (V)

Bagels with smoked salmon and cream cheese

Roasted chicken rolls with lettuce and tomato

Ciabatta with Italian salami, tomatoes and cornichons

## SALADS

Roasted potato salad with celery and cherry tomatoes (GF, VG)

Caesar salad with croutons and crispy bacon

Greek salad with feta, tomato, cucumber, olives and extra virgin olive oil (GF, V)

Green salad with grated carrot, nuts, sultanas and honey lemon dressing (GF, V)

## WRAPS

Caesar with cos lettuce with roast chicken and croutons

Roasted pumpkin with salad leaves, toasted sunflower seeds and balsamic (VG)

Thai beef with aromatic herbs, crisp vegetables, cashews

Lamb & spinach with avocado, red onion and harissa

## HOT

Penne pasta with spinach, mushrooms and parmesan cheese (V)

Fish and Chips with tartare sauce

Stir-fried egg noodles with your choice of: BBQ pork, tofu or chicken

Sliders with your choice of: beef with cheese, tomato and gherkin, or chicken, tomato and brie

Add additional food items for 5.0pp

# CAPACITIES BY LAYOUT

	BANQUET	RECEPTION	THEATRE	CLASSROOM	BOARDROOM	U-SHAPED
LOUNGE	25	35	-	30	20	15
COURTYARD	20	30	-	-	20	-
1/2 EATERY	35	45	-	-	-	-
EATERY	100	120	60	60	-	30
BAR AREA	-	200	-	-	-	-

The above figures are guidelines for capacity limits.

If you are unsure where your event sits, would like to discuss other options, or have any other questions please don't hesitate to contact us at [info.stjohnsbar@nzvenueco.nz](mailto:info.stjohnsbar@nzvenueco.nz) for more information.



