
STJOHNS
BAR & EATERY

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)	70.0
Southern Style Fried Chicken with ranch sauce	80.0
Jalapeno, Kale, Cheese and Polenta Bites (GF, V)	70.0
Broccoli and Cheese Croquettes (V)	70.0
'Mac & Cheese' with ham croquettes	70.0
Cheeseburger Slider with pickle, bbq sauce	80.0
Beer Battered Market Fish with caper tartare	70.0
Satay Chicken Skewer (GF)	70.0
Beef Skewer with Chimichurri (GF)	70.0
Prawn Skewer with chili, lime, soy & coriander (GF)	70.0
Steamed Bao Bun with pork belly & asian slaw	70.0
BBQ Pork Ribs (GF)	70.0
Pulled Lamb Wontons with mint & Jus	80.0
Beef meatball skewer with Napoli and basil (GF)	70.0
Haloumi Skewer with chimichurri (GF, V)	70.0
Falafel Bites with hummus (GF, VG)	60.0

CHILLED

Vietnamese Rice Paper Rolls with dipping sauce (GF, VG)	70.0
Salmon Blini with dill and crème-fraiche	75.0
Steamed Mussels with chili and Coriander (GF, DF)	60.0
Chicken Caesar Wrap with crisp chicken, croutons	70.0
Chicken Liver Parfait on melba toast	70.0
Peppadews stuffed with feta cheese (V)	70.0
3 Dozen oysters served natural with lemon (GF)	100
Tomato, Basil and Feta Bruschetta (V)	70.0
Selection of Club Finger Sandwiches	80.0
Seared Lamb Loin with harissa potato (GF)	70.0
Bocconcini, cherry tomato with basil (GF, V)	70.0
Ceviche Fresh Market Catch with coconut and lime (GF)	70.0

SWEET

Mini Chocolate Torte Bite (GF)	70.0
Mini Key Lime Pie with coconut Cream	70.0
Mini Pavlova with passionfruit (GF, V)	70.0
Churros with cinnamon sugar & chocolate sauce	70.0

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

GRAZING STATION

Minimum of 30 guests	30.0pp
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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

55.0pp

3 courses

65.0pp

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



CAPACITIES BY LAYOUT

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

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 for more information.