

Functions at

STJOHNS

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 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

Mushroom Arancini with Basil (V)	70.0
Southern Style Fried Chicken with Ranch Sauce	80.0
Jalapeno, Kale, Cheese & Polenta Bites (GF, V)	70.0
Broccoli & 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 Chilli, 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 & Basil (GF)	70.0
Haloumi Skewer with Chimichurri (GF, V)	70.0
Falafel Bites with Hummus (GF, VG)	60.0

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

DF: Dairy Free | GF: Gluten Friendly | V: Vegetarian | VG: Vegan

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 & Coriander (GF, DF)	60.0
Chicken Caesar Wrap with Crispy Chicken, Croutons	70.0
Chicken Liver Parfait on Melba Toast	70.0
Peppadews Stuffed with Feta (V)	70.0
3 Dozen Oysters, Natural with Lemon (GF)	100
Tomato, Basil & Feta Bruschetta (V)	70.0
Selection of Club Finger Sandwiches	80.0
Seared Lamb Loin with Harissa Potato (GF)	70.0
Bocconcini, Cherry Tomato, Basil (GF, V)	70.0
Ceviche Fresh Market Catch, Coconut, Lime (GF)	70.0



Canapé Packages

Looking for a more formal style of service? Choose our canapé package options.

A selection of items from our 'platter' menu, which will be served canapé style (ie direct to guests) over the course of an hour.

Minimum of 30 guests is required.

Option One: 22.0pp

Choose 2 cold and 2 hot dishes from the platter menu to be served canapé style

Option Two: 30.0pp

Choose 3 cold and 3 hot dishes from the platter menu to be served canapé style

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.

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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.

Choose three of the entrée options, three of the main options, and two from the dessert course.

Two course option: 55.0pp

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

Three course option: 65.0pp

(includes entrée, main, and dessert)

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

Caramelised Onion & Beetroot Tartelette (V – VGO)

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 & 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 & aioli

Gnocchi (GF, V – VGO)

Sautéed spinach, haloumi & 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 Cont.

DESSERT - CHOOSE 2 OF THE FOLLOWING:

Chocolate Torte (GF)
served with hazelnut praline & coconut cream

Yoghurt & Honey Panna Cotta (GF)
Smooth panna cotta served with fresh berries
& toasted almonds

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

Pear Tartelette
Vanilla ice cream & maple syrup

Raspberry & White Chocolate Cheesecake
Served with berry coulis & vanilla cream

Truffle Brie
Toasted ciabatta, blueberries & thyme oil

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.

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