

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

Vegetarian Spring Rolls <i>Sweet Chili</i> (V)	70.0
Duck Spring Rolls <i>Hoisin</i>	95.0
Chicken Satay Skewers <i>Toasted Peanuts</i> (GF)	140.0
Pork & Fennel Sausage Rolls <i>Tomato Relish</i>	110.0
Fried Chicken Tenders <i>Chilli Glaze, Kewpie, Pickles</i>	140.0
Beef Sliders <i>Mustard, Ketchup, Cheese, Milk Bun</i>	165.0
Tempura Prawns <i>Chilli & Lime Jam</i>	145.0
Mushroom & Truffle Arancini <i>Parmesan, Parsley, Garlic Mayo</i> (V)	100.0
Mac & Cheese Bites <i>Tomato Chutney</i> (V)	90.0
Haloumi Skewers <i>Salsa Verde</i> (V)	110.0
Fried Fish Tacos <i>Charred Sweetcorn Salsa, Guacamole</i>	125.0
Tempura Cauliflower <i>Romesco</i> (VG)	70.0
Falafel Bites <i>Sweet Potato Hummus</i> (VG)	80.0
Market Fish Goujons <i>Tartare Sauce</i>	135.0
Beef Skewers <i>Sweet Soy Glaze</i>	160.0

CHILLED

Mini Prawn Roll <i>Kewpie, Chives</i>	185.0
Rock Oysters <i>Natural, Shallot Vinegar</i> Kilpatrick (GF, DF)	180.0
Heirloom Tomato Bruschetta <i>Basil</i> Sourdough <i>Aged Balsamic</i> (V, VG, GFO)	90.0
Smoked Salmon Blini <i>Dill Creme Fraiche</i>	110.0

SWEET

Mini Sticky Toffee Pudding <i>Salted Caramel, Chantilly</i>	75.0
Lemon Tart <i>Fresh Raspberry</i>	65.0
Dark Chocolate Brownie <i>Chantilly</i> (VG)	75.0



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

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

Vegetarian Spring Rolls (V) | *Sweet Chilli* 3.0

Duck Spring Rolls | *Hoisin* 4.5

Chicken Satay Skewers (GF) | *Toasted Peanuts* 6.0

Pork & Fennel Sausage Rolls | *Tomato Relish* 4.0

Fried Chicken Tenders | *Chilli Glaze, Kewpie, Pickles* 6.0

Beef Sliders | *Mustard, Ketchup, Cheese, Milk Bun* 6.5

Tempura Prawns | *Chilli & Lime Jam* 5.5

Mushroom & Truffle Arancini (V) | *Parmesan, Parsley & Garlic Mayo* 5.0

Mac & Cheese Bites (V) | *Tomato Chutney* 3.5

Tempura Cauliflower (VG) | *Romesco* 3.0

Wagyu Beef Skewers (GF) | *Sweet Soy Glaze* 6.0

Haloumi Skewers | *Salsa Verde* 4.0

Chilled

Mini Prawn Roll | *Kewpie, Chives* 7.0

Smoked Salmon Blini | *Dill Creme Fraiche* 4.0

Heirloom Tomato Bruschetta (V, VG, CBGF) | *Basil, Sourdough, Aged Balsamic* 4.0

Rock Oysters (GF, DF) | *Natural or Shallot Vinegar* 7.0

Sweet

Mini Sticky Toffee Pudding | *Salted Caramel, Chantilly* 4.0

Lemon Tart | *Fresh Raspberry* 3.0

Dark Chocolate Brownie (VG) | *Chantilly* 4.0

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: 40pp

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.

Two course option: 55.0pp

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

Three course option: 70.0pp

(includes entrée, main, and dessert)

ENTRÉE

Mushroom & Truffle Arancini (VGO)

Parmesan, Parsley & Garlic Mayo

Pistachio & Ham Hock Terrine

Cornichons, Toasted Brioche, Onion Jam

Lemon Pepper Calamari

Smoked Aioli, Lemon, Dill

MAINS

Lamb Rump (GFO)

Pea's ala Francis, Red Wine Jus

Spanish Half Chicken (GF)

Roasted Tomato Sauce, Spanish Potatoes, Basil

Risotto Verde (GF, VGO)

Parmesan, Salsa Verde, Broccolini, Peas, Herbs

DESSERT

Vegan Chocolate Delice (VG, GF)

Berry Compote, Raspberry Sorbet

Sticky Toffee Pudding

Vanilla Bean Ice Cream, Toffee Sauce

Blueberry Pavlova

Basil, Chantilly Cream

*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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Breakfast & Morning Tea

Morning Tea

Standard Package | Option One | 20pp

Premium Package | Option Two | 35pp

Deluxe Package | Option Three | 40pp

Includes Tea & Coffee

Option One

Mini Mixed Assorted Muffins

Assorted Danishes

Option Two

Granola Bowl | Melon , Greek Yogurt, Mixed Berries, Banana, Honey (GFO, VGO)

Seasonal Fruit Platter (VG, GF)

Smoked Bacon & Egg Rolls

Option Three

Eggs Benedict | Smoked Ham, Poached Eggs, English Muffins, Hollandaise (GFO)

Cream Cheese Bagel | Smoked Salmon, Spinach, Pickled Cucumber

Smashed Avocado | Roasted Tomato, Rosemary Mushroom, Goats Cheese,
Sourdough (GFO)

Breakfast Hot Buffet

Standard Package | Three Options | 25pp

Premium Package | Six Options | 35pp

Deluxe Package | Everything | 45pp

Includes Tea & Coffee

Choose from:

Sourdough – NZ Butter| Preserves

Baked Beans

Manuka Smoked Streaky Bacon

Hash Browns

Traditional Black Pudding

Heirloom Tomato

Rosemary Mushroom

Cumberland Sausage

Scrambled Eggs or Fried Eggs

Eggs Benedict | Smoked Ham, Poached Eggs, English
Muffin, Hollandaise (GFO)

American Pancakes | Maple Syrup, Whipped Cream, Mixed
Berries, Toasted Almonds

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Lunch Station

Standard Package | Sandwich Platter | 25pp

Premium Package | Sandwich Platter & One Salad | 30pp

Deluxe Package | Sandwich Platter & Two Salads | 35pp

Sandwiches

Smoked Salmon – Cucumber | Chive Sour Cream (GFO)

Hungarian Salami - Mustard | Pickles | Swiss Cheese (GFO)

Cheese & Tomato - Mature Cheddar | Heirloom Tomato (V, GFO)

Roasted Capsicum - Sweet Potato Hummus | Spinach (VG, GFO)

Egg & Cress - Mustard Mayo | Watercress (GFO)

Smoked Leg Ham - Garlic & Parsley Mayo | Cos (GFO)

Roasted Chicken - Pesto Mayo (GFO)

Salads

Caesar Salad – Cos | Anchovies | Parmesan | Boiled Egg | Croutons (GFO)

House Salad – Radish | Pickled Onion | Cos | Dill

*Warm Root Vegetable Salad – Beets | Pumpkin | Carrots | Spinach |
Cous Cous (OGF)*





STJOHNS

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