
STJOHNS
BAR & EATERY

Functions

Welcome to St Johns Bar & Eatery

St Johns Bar and Eatery on the Wellington Waterfront is where delicious food, drinks, and good company all come together. Our stunning art deco building provides the perfect place to socialise while enjoying a contemporary New Zealand menu, local craft and international tap beers, regional wines and cocktails. Socialise in the casually stylish interior or relax outdoors with outstanding food, drinks, and service. St Johns, for every season.

Birthdays, special events, corporate functions, and everything in between - no matter the occasion or size, the team at St Johns is here to plan your perfect function to fit every budget.

Our dedicated functions team is ready to guide you through our variety of event spaces and personalised food and beverage packages.









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Conservatory

This floral-filled space offers a one-of-a-kind private dining experience. Private bar with a dedicated bartender available as an add on.







This space is currently unavailable for private use due to maintenance.

SPACE TYPE						
PRIVATE	16	-	N	N	N	N





Lounge

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

SPACE TYPE						
PRIVATE	24	30	Y	N	Y	Y

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!

SPACE TYPE						
PRIVATE	70	120	Y	N	Y	Y



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.




SPACE TYPE						
SEMI-PRIVATE	30	-	Y	N	N	Y





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.

SPACE TYPE						
PRIVATE	-	250	Y	Y	Y	Y

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

SAUSAGE ROLLS | 95.0

Sesame, Ketchup

FRIED CHICKEN | 160.0

House Pickles, Confit Garlic Aioli (LG)

CHICKEN SLIDERS | 180.0

Fried Chicken Thigh, Sesame, Ginger Slaw

BREAD & DIPS | 60.0

House Made Focaccia, Hummus, Whipped Feta, Onion Marmalade (LDO, LGO, V, VGO)

BEEF SKEWERS | 165.0

Red Wine Glaze, Pink Peppercorns (LD, LG)

CHILLED

Charcuterie Board | 200.0

Selection of Cured Meats, Crackers, Olives, Bread (LDO, LGO)

Cheese Board | 100.0

Selection of Cheeses, Crackers, Olives, Breads, Honeycomb (LGO, V)

Caprese Skewers | 160.0

Mozzarella, Cherry Tomatoes, Basil, Aged Balsamic (V, LG)

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option
| LDO – Low Dairy Option | VO - Vegetarian Option | VGO – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.





Canapés

4 PIECES \$28 | 6 PIECES \$39 | 8 PIECES \$47

YORKSHIRE PUDDING

Smoked Fish Pate

FRESH SHUCKED OYSTERS

Buttermilk, Apple, Leek (LDO, LG)

KING PRAWN TAIL

Coconut, Preserved Lemon (LD)

SMOKED STRACCIATELLA CUSTARD TART

Pickled Tomato (V)

MUSHROOM & TRUFFLE ARANCINI

Garlic Emulsion (V)

ROASTED BEETROOT EN CROUTE

Fennel, Soy (LD, LGO, V, VGO)

SMOKED SALMON BLINI

Dill Creme Fraiche (LDO)

BEETROOT ARANCINI

Whipped Feta (V)

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

Minimum of 30 guests required.
Choose from our package options or create your own!

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LGO – Low Gluten Option | LDO – Low Dairy Option |
VO – Vegetarian Option | VGO – Vegan Option

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Set Menu

TWO COURSE OPTION | \$58.0PP
(choose from entrée + main, or main + dessert)

THREE COURSE OPTION | \$69.0PP
(includes entrée, main and dessert)

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.

ENTRÉE

CHARRED ZUCCHINI

Chicory, Whipped Feta, Orange & Marjoram
(LG, V, VGO)

BEEF TARTARE

Capers, Gherkins, Mustard, Potato Crisps
(LD, LGO)

CRISPY SQUID

Preserved Lemon Mayo, Furikake
(LD, LGO)

MAIN

SIRLOIN OF BEEF

Seasonal Greens, Peppercorn Sauce, Fries
(LDO, LG)

MARKET FISH

Leeks, Sauce Nantaise, Roasted New Potato
(LG, LD)

PUMPKIN RISOTTO

Whipped Feta, Sage Butter
(LDO, LG, V, VGO)

DESSERT

STICKY TOFFEE PUDDING

Vanilla Ice Cream, Toffee Sauce (V)

CARAMELISED CHOCOLATE MOUSSE

Cherry Coulis, Honeycomb (LG, V)

PEAR & BERRY CRUMBLE

Coconut Sorbet (LDO, LGO, V, VGO)

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