
STJOHNS

BAR & EATERY

Functions

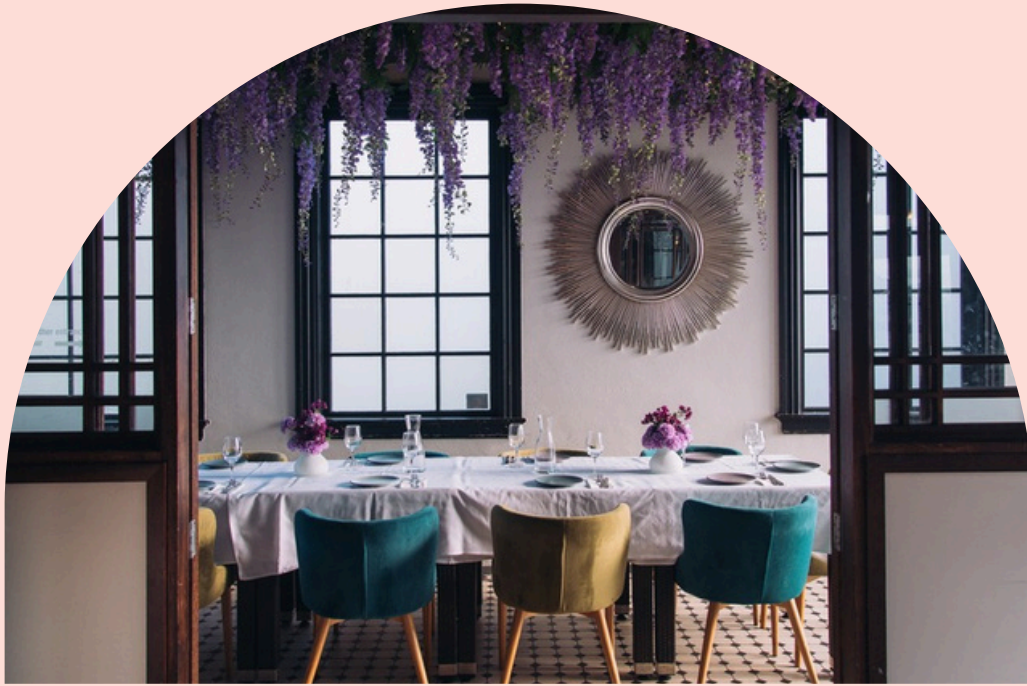
Welcome to St Johns Bar & Eatery

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.





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.

SAVOURY

SMOKED SALMON BLINI | 80

dill, creme fraiche | LD, LG

FALAFEL BITES | 80

chipotle, green pesto | LD, LG

VEGETARIAN SPRING ROLLS | 65

sweet chilli sauce, soy, coriander | LD, LG

MINCE & CHEESE PIES | 85

tomato sauce | LG

SAUSAGE ROLLS | 95

sausage rolls, sesame, ketchup

PEPPER ARANCINI | 70

whipped goats cheese, basil, parmesan | LDO, LGO, V, VGO

MAC & CHEESE CROQUETTES | 90

ranch, tomato relish | LDO, LGO

TOMATO BRUSCHETTA | 50

basil, olive oil, balsamic | LGO, V

CAPRESE SKEWERS | 160

mozzarella, cherry tomato, basil, aged balsamic | LG, V

BREADS & DIPS | 60

sourdough, ciabatta, beetroot hummus, pesto, fig chutney

PANKO CRUMBED PRAWNS | 90

sriracha mayo | LD, LG

SWEET

SWEETS | 100

selection of dessert slices, cakes & brownie | LD, LGO, V, VGO

CHURROS | 120

chocolate sauce, cinnamon sugar | LDO

FRESH FRUIT PLATTER | 100

selection of seasonal fresh fruits | V

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!

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan |
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

RED PEPPER ARANCINI
Whipped Feta, Parmesan (LG, V, VGO)

CRISPY SQUID
Preserved Lemon Mayo, Furikake (LD, LGO)

TANDOORI LAMB SKEWER
Flatbread, Hummus, Pickled Red Onion (LD, LGO)

MAIN

SIRLOIN OF BEEF
Seasonal Greens, Peppercorn Sauce, Fries
(LDO, LG)

MARKET FISH
Eggplant Caponata, Fried Capers, Summer Greens
(LG, LD)

SPRING PEA RISOTTO
Feta, Herb Pangratatto (LDO, LG, V, VGO)

DESSERT

STICKY TOFFEE PUDDING
Vanilla Ice Cream, Toffee Sauce (V)

BLACK FOREST ETON MESS
Meringue, Summer Berries (LG, V)

CHOCOLATE BERRY CHEESECAKE
Berry Sorbet, Coconut (LDO, LGO, V, VGO)

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Festive Sharing Menu

THREE COURSE OPTION | \$85.0PP

(includes drink on arrival, then shared entrée, main and dessert)

Celebrate the silly season in style here at St Johns with our festive group sharing menu!

Designed to be served 'family style' on shared plates in the centre of the table.

ON ARRIVAL

House Sparkling or House Beer

TO START

Chicken & Smoked Ham Terrine

Fig Chutney, Toasted Brioche

Salmon Crudo

Gochujang, Mirin, Sesame, Crispy Shallot

Green Pesto Risotto

Whipped Feta, Charred Greens

MAIN EVENT

Honey & Mustard Glazed Ham

Sage & Onion Stuffing, Pigs in Blankets

Roast King Ora Salmon

Tomato, Crispy Capers, Basil

Roast Beef & Gravy

Yorkshire Pudding

Charred Broccolini Toasted Almonds

Roasted Carrots Pumpkin Purée, Pepitas

Duck Fat Garlic & Rosemary Roast

Potatoes

TO FINISH

Christmas Pudding

Brandy Sauce

Boysenberry Cheesecake

Berry Sorbet

Black Forest Eton Mess

Berries, Cinnamon Yoghurt,

Chocolate Almond Crunch

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VG – Vegan | LGO – Low Gluten Option |

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