

THE OLD BAILEY

Function & Event Compendium

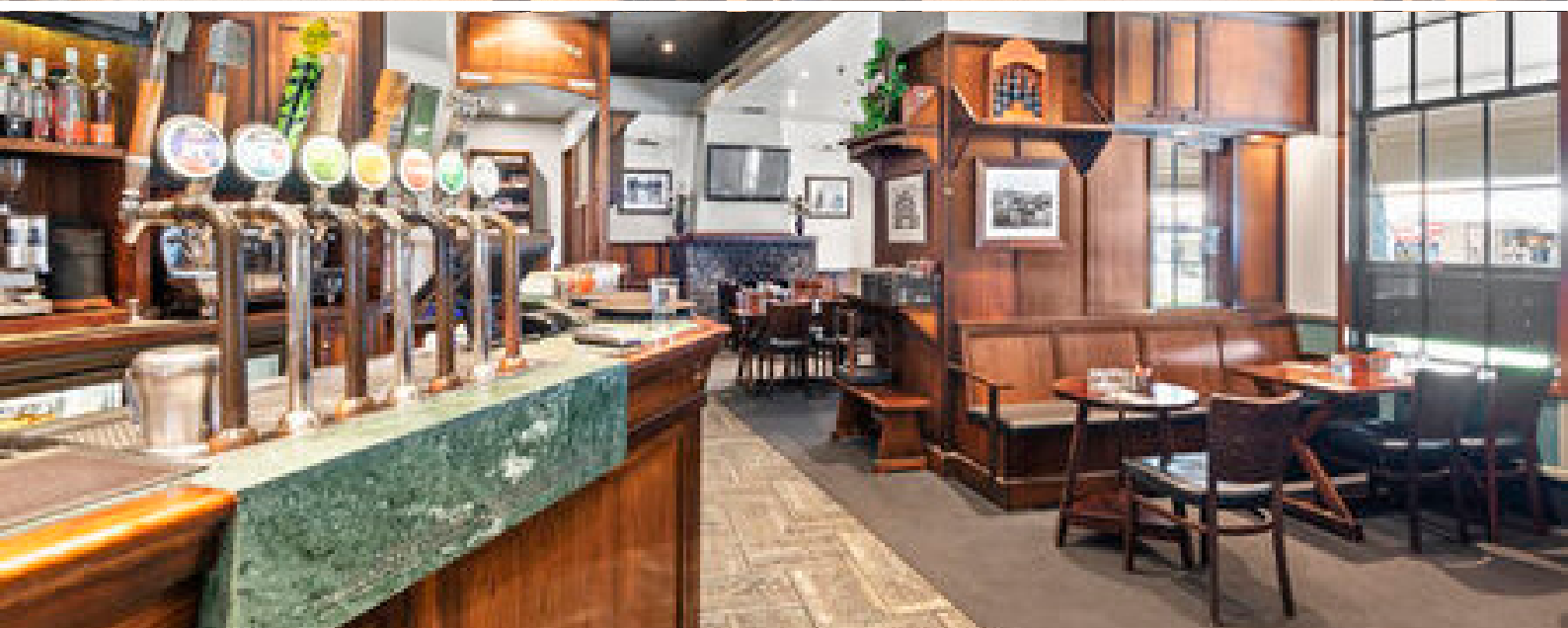


101 Lambton Quay, Wellington Central



Welcoming locals and tourists alike, The Old Bailey combines the best elements of a classic Kiwi pub with great value meals, a huge range of ice-cold beers and all the local and international live sport one can hope for, all within a friendly and warm atmosphere.

Whether it's brunch, a business meeting over coffee, a hearty lunch or dinner, or a beer after the game, there's something for everyone at The Old Bailey.



Platter Menu

30 pieces per platter

COLD

Tomato, basil and feta bruschetta (V)	45.0
Selection of club finger sandwiches	40.0
Mini bacon, cheese, onion and herb quiches	70.0
Classic egg, chive, lettuce, tomato, aioli sandwiches (V)	40.0
Chicken, bacon, lettuce, tomato, pesto, aioli wraps	45.0

HOT

Broccoli and kumara bites grilled capsicum & cashew sauce (VG)	50.0
Chicken wings with hot sauce	60.0
Crumbed fish bites with tartare sauce	60.0
Beef and chimichurri skewers (GF)	60.0
Lamb kofta skewers with Napoli (GF)	60.0
Mini beef sliders	60.0
Falafel bites with hummus (V, VG)	45.0
Haloumi Skewers with chimichurri (GF, V)	60.0
Korean fried chicken bites	60.0

CLASSICS

Sausage rolls, tomato sauce	55.0
Mini mince and cheese pies, tomato sauce	55.0
Spring rolls, sweet chilli dipping sauce (V)	30.0
Samosas, sweet chilli dipping sauce (V)	30.0
Warm breads with a selection of dips	45.0

DESSERTS

Mini chocolate brownie bites	40.0
Mini cheesecake bites	50.0

Canape Packages

Minimum of 30 guests

Option 1

2 cold and 2 hot dishes

22.0pp

Option 2

3 cold and 3 hot dishes

30.0pp

Select items from above which will be served canape style for an hour

Grazing Boxes

Minimum of 15 per item

Mini Cheeseburgers, ketchup mustard and pickle and chips

5.0

Salt and pepper calamari with rocket and aioli

5.0

Loaded wedges with cheese, bacon, sour cream

5.0

Beer Battered Fish and Chips

5.0

Caesar salad with bacon, parmesan and egg

5.0

Grazing Station

Minimum of 30 guests

25.0pp

A selection of cheeses, relish, cured meats, crackers, olives, bread selection and marinated vegetables and fruit.

Set Menu

Minimum of 20 guests

2 courses
3 courses

35.0pp
45.0pp

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

Pear & Prosciutto Salad (GF)

Roasted pear, prosciutto, blue cheese, rocket leaves & aged balsamic

Salmon Gravlax (DF, GF)

Dill & citrus salmon, horseradish cream & blanched new potatoes

MAINS - CHOOSE 3 OF THE FOLLOWING:

Angus Sirloin (DF, GF)

Grilled 200gm fillet, mashed potato, green beans and jus

Blackened Salmon (DF, GF)

Shaved fennel, orange, watercress, cherry tomato and aioli

Lamb Kofta Salad (GF)

Lamb kofta on a bed of mesclun, feta, toasted seeds, olives & a yoghurt mint dressing

Chicken Supreme (GF)

Roasted chicken breast, polenta cake, roasted balsamic, thyme vine tomatoes & herb salad

Roast Vege Salad Bowl (DF, GF, V)

Roasted chickpeas & pumpkin, beetroot, carrot, feta, capsicum & toasted seed salad with a creamy

Pan seared Salmon Fillet

On roasted summer vege & orzo salad with garlic butter

Fish & Chips

Fresh fish fillets in a Monteith's Radler beer batter served with pickled cabbage & beetroot slaw, chips with caper & lemon mayo

Set Menu

DESSERT - Choose 2 of the following:

Chocolate Torte (GF)

served with hazelnut praline and coconut cream

Eton Mess (DF, GF)

Meringue, coconut cream, cherries, and cherry jelly

Raspberry and White Chocolate Cheesecake

Served with berry coulis and vanilla cream

Individually plated meals served in the traditional style are available for an additional 5.0 per person, per course

Breakfast

Your breakfast will include a selection of herbal teas from T leaf Tea, freshly brewed filtered Revive Coffee and chilled orange juice

Minimum of 20 guests

EXPRESS BREAKFAST

A selection of fruit muffins

Freshly baked croissants filled with ham, cheese and tomato

14.0pp served buffet style

CONTINENTAL BREAKFAST

Sliced seasonal fresh fruit platter with berries and yoghurt

Toasted muesli

Freshly baked croissants

A selection of cold cuts and cheese

Assorted danish & fruit muffins

19.0 pp served buffet style

COOK BREAKFAST

Sliced seasonal fresh fruit platter with berries and yoghurt

Freshly baked croissants

Assorted danish & fruit muffins

Choose one of the following;

- Scrambled eggs with chive, bacon, breakfast sausage, grilled tomato, hash brown
- Eggs Benedict served with sautéed spinach or bacon
- French toast with caramelised banana, bacon and maple syrup

25.0 pp served buffet style

28.0 pp served plated



Lunch Buffet

Minimum of 25 guests | 35.0 per person

Your lunch will include a selection of herbal teas from T leaf Tea and freshly brewed filtered Revive coffee

Please select a total of four items from the below

SANDWICHES

Roast beef on focaccia with rocket and chimichurri dressing
French baguettes with brie, lettuce and tomato
Bagels with smoked salmon and cream cheese
Roasted chicken rolls with lettuce and tomato
Ciabatta with Italian salami, tomatoes and cornichons

SALADS

Roasted potato salad with celery and cherry tomatoes
Caesar salad with croutons and crispy bacon
Greek salad with feta, tomato, cucumber, olives and extra virgin olive oil
A romantic green salad with grated carrot, nuts, sultanas and honey lemon dressing
Risone pasta salad with

WRAPS

Caesar with cos lettuce with roast chicken and croutons
Roasted pumpkin with salad leaves, toasted sunflower seeds and balsamic
Thai beef with aromatic herbs, roasted vegetables, cashews
Lamb kofta & spinach with avocado, red onion and harissa

HOT

Penne pasta with spinach, mushrooms and parmesan cheese
Vegetarian risotto with
Fish and chips with tartare sauce
Stir-fried egg noodles with your choice of: BBQ pork, tofu or chicken
Sliders with your choice of: beef with cheese, tomato and gherkin, or chicken, tomato and brie

Add additional food items for 5.0 per person

Christmas Buffet

Minimum of 25 guests | 50.0pp

COLD

Bread selection, butter, olive oil
Organic mixed leaves
Tomato, basil, balsamic
Grilled prawns, with garlic butter sauce

HOT

Herb crusted turkey breast, cranberry, sage, red wine jus
Ham sirloin, honey, apple sauce
Beef, thyme, jus, horseradish
Roasted potatoes, rosemary, garlic
Steamed seasonal greens
Maple glazed carrots

SWEET

Pavlova, kiwi fruit, passionfruit
Fresh Seasonal Fruit platter

Christmas Set Menu

Minimum of 20 guests | 2 courses 50.0 per head | 3 courses 60.0 per head

Our set menu is designed to be served 'family style' shared in the center of the table to evoke conversation & offer more choices for you & your guests.

ENTREE - Choose 3 of the following:

Warm breads and with a selection of dips

Caprese mozzarella, heirloom tomatoes, basil, roquette, aged balsamic

Smoked Salmon dill, citrus, watercress, horseradish, new potatoes

MAINS - Choose 3 of the following:

Sirloin Gratin potato, porcini butter, green beans, pickled onion, jus

Turkey Herb crusted turkey breast, sweet potato, green beans, cranberry, Jus

Blackened Salmon with a fresh fennel, orange and watercress salad

Roasted Lamb Rump, herb gourmet potatoes, ratatouille with jus

Roasted Aubergine stuffed with chestnut, leek & mushroom on hummus & pimento sauce (DF, GF, VG)

DESSERT - Choose 3 of the following:

Plum Christmas pudding brandy anglaise

Coconut, date & almond brownie with raspberry coulis (DF, GF, VG)

Boozey tiramisu with cherries & berry coulis

Individually plated meals served in the traditional style are available for an additional 5.0pp, per course.

Function Spaces

Chamber



Main Bar



Venue Exclusive

