

THE OLD BAILEY

Functions & Events

INGTON'S

THE
BAILEY

ESTD 1875

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 welcoming environment.

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.

Our Spaces

The Chambers

With direct bar access, this semi private space can be curtained off to feel like your own private dining room.

(please note The Chambers is not soundproofed from the rest of the venue)

Standing capacity: 40

Seated capacity: 30



Main Bar

The largest open space available for function hire, this semi-private space is complete with 5 TV screens, and a raised platform.

Standing capacity: 120

Seated capacity: 80



Venue Exclusive

With exclusive access to the entire venue including private bar, outdoor area and AV.

Standing capacity: 200

Seated capacity: n/a



Morning Tea & Breakfast

Morning Tea

Option One | Standard Package | 20.0pp

Option Two | Standard Package | 35.0pp

Option Three | Standard Package | 40.0pp

Option One

Mini Assorted Muffins

Assorted Danishes

Option Two

Individual Granola Bowl

melon, Greek yogurt, mixed berries, banana, honey
(V, NGO, VGO)

Smoked Bacon & Egg Rolls

Seasonal Fruit Platter (VG, V, NGA)

Option 3

Eggs Benedict

smoked ham, poached eggs, English muffins, hollandaise (NGO)

Cream Cheese Bagel

smoked salmon, spinach, pickled cucumber

Smashed Avocado Roasted Tomato

rosemary mushroom, goats cheese, sourdough (V, NGO)

All Breakfast & Morning Tea options include filter coffee & tea.

Upgrade to barista coffee & tea, charged on consumption.

Breakfast Buffet

Option One | choose three items | 30.0pp

Option Two | choose six items | 40.0pp

Option Three | incl. all items | 50.0pp

minimum of 15 people, all options include sourdough toast, butter & preserves

Baked Beans

Manuka Smoked Streaky Bacon

Hash Browns

Traditional Black Pudding

Heirloom Tomato

Rosemary Mushroom

Cumberland Sausage

Scrambled OR Fried Eggs

Eggs Benedict

smoked ham, poached eggs, English muffin, hollandaise

American Pancakes

maple Syrup, whipped cream, mixed berries, toasted almonds

NDA: No Dairy Added | NGA: No Gluten Added | V: Vegetarian | VG: Vegan |

NDO: No Dairy Added Option | NGO: No Gluten Added Option |

VO: Vegetarian Option | VGO: Vegan Option

Lunch & Grazing

Lunch Station

Standard Package | Sandwich Platters | 25.0pp
Premium Package | Sandwich Platters | One Salad | 30.0pp
Deluxe Package | Sandwich Platters | Two Salads | 35.0pp

Sandwiches (all available NGO)

Smoked Salmon | cucumber, chive sour cream
Hungarian Salami | mustard, pickles, Swiss cheese
Cheese & Tomato | mature cheddar, heirloom tomato (V)
Roasted Capsicum | sweet potato hummus, spinach (VG)
Egg & Cress | mustard mayo, watercress (V)
Smoked Leg Ham | garlic & parsley mayo, cos
Roasted Chicken | pesto mayo

Salads

Caesar Salad
cos, anchovies, parmesan, egg, croutons (NGO)
House Salad
radish, pickled onion, cos, dill (V)
Warm Root Vegetable Salad
beets, pumpkin, carrots, spinach, cous cous (V)

Grazing Table

A convenient, tasty, and visually stunning way to serve your guests.

The Old Bailey grazing stations comprise a selection of cured meats, cheeses, olives, relish, marinated vegetables, salads, and fruit, accompanied by a bread and cracker selection.

Minimum of 30 guests required

choose your size | 50.0pp

Corporate Lunches

Planning a work lunch? We've got you covered!

Our corporate lunch packages are available from 11:30am to 3pm on weekdays.

Corporate Lunch Menu | 35.0pp

All served with a house beer or wine
(30.0pp alcohol-free option available)

OB Burger | Smoked bacon, cos, tomato, cheese, pickles, American mustard, ketchup, brioche bun, fries (NGO, NDO)

Peri Peri Chicken Burger | Grilled chicken, tomato salsa, peri peri sauce, cos, crispy garlic & shallot, paprika mayo, brioche bun, fries (NGO, NDO)

Market Beer Battered Fish & Chips | Lemon, tartare, curry sauce, fries (NDA, NGO)

King Prawn Roll | Brioche, bloody marie kewpie, chive, lemon, fries (NGO)

Stout Beef Cheek & Cheddar Pie | Mash potato, onion gravy, broccolini, chives

Roast Chicken Caesar Salad | Rosemary croutons, smoked bacon, parmesan, cos, egg (NGO, NDO)

Roasted Root Salad | Pumpkin, beetroot, carrots, sweet potato hummus, pearl cous cous, spinach, toasted almonds, charred broccolini (NDA, V, VG)

Minimum of 8 guests required

Bookings essential

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Platter Menu

Choose your favourites! Each platter contains approx. 30 pieces of your chosen item, and will be served sharing style on tables in your booked area.

Vegetarian Spring Rolls <i>sweet chilli</i> (V)	60.0
Duck Spring Rolls <i>hoisin</i>	95.0
Chicken Satay Skewers <i>toasted peanuts</i> (NGA)	140.0
Pork & Fennel Sausage Rolls <i>tomato relish</i>	65.0
Fried Chicken Tenders <i>chilli glaze, kewpie, pickles</i> (NGO)	140.0
Beef Sliders <i>mustard, ketchup, cheese, milk bun</i> (NGO)	165.0
Tempura Prawns <i>chilli & lime jam</i> (NDA)	145.0
Halloumi Skewers <i>salsa verde</i> (V, NGA)	130.0
Fried Fish Tacos <i>charred sweetcorn salsa, guacamole</i>	125.0
Mushroom & Truffle Arancini <i>parmesan, parsley & garlic mayo</i> (V)	125.0
Heirloom Tomato Bruschetta <i>basil, sourdough, aged balsamic</i> (V, VG, NGO, NDA)	110.0
Mac & Cheese Bites <i>tomato chutney</i>	95.0
Tempura Cauliflower <i>romesco</i> (V, VG, NDA)	65.0
Falafel Bites <i>sweet potato hummus</i> (V, VG, NDA, NGA)	75.0
Market Fish Goujons <i>tartare sauce</i> (NGO, NDA)	135.0
Wagyu Beef Skewers <i>sweet soy glaze</i> (NGA, NDA)	160.0
Mini Prawn Roll <i>kewpie, chives</i> (NGO)	185.0

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Sit Down Menu

2 courses 55.0 per head | 3 courses 70.0 per head

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.

Entrees- to share

Mushroom & Truffle Arancini | *parmesan, parsley & garlic mayo (V, VGO)*

Pistachio & Ham Hock Terrine | *cornichons, toasted brioche, onion jam*

Lemon Pepper Calamari | *smoked aioli, lemon, dill*

Main Course - to share

Lamb Rump | *peas a la Francais, red wine jus (NGO)*

Spanish Style Half Chicken | *roasted tomato sauce, Spanish potatoes, basil (NGA)*

Risotto Verde | *parmesan, salsa verde, broccolini, peas, herbs (V, NGA, VGO)*

Desserts - to share

Vegan Chocolate Delice | *berry compote, raspberry sorbet (VG, NGA)*

Sticky Toffee Pudding | *vanilla bean ice cream, toffee sauce*

Blueberry Pavlova | *basil, chantilly cream*