

# THE OLD BAILEY

## Functions & Events

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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 and a TV screen, 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**



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## Main Bar

The largest open space available for function hire, this semi-private space is complete with 3 TV screens, and a raised platform.

**Standing capacity: 120**

**Seated capacity: 80**



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## 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*

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# 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

### 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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# Festive 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.

## Savoury Platters

Mixed Christmas Platter   <i>beef skewers, tempura prawn skewers, veg skewers, pigs in blankets</i>	120.0
Tempura Prawn Skewers   <i>light tempura batter, spicy Asian dipping sauce</i>	140.0
Wagyu Beef Skewers   <i>tender Wagyu beef, soy-garlic glaze, chimichurri sauce</i>	145.0
Vegetable Skewers   <i>marinated cherry tomatoes, red peppers, red onion, and button mushrooms, grilled and served with a basil pesto dip (VG, NGA)</i>	85.0
Turkey Sausage Rolls   <i>ground turkey, flaky puff pastry, cranberry sauce</i>	85.0
Turkey, Stuffing & Cranberry Sliders   <i>roasted turkey slices, seasoned stuffing, tangy cranberry sauce, crisp lettuce, soft dinner rolls and a side of gravy dipping sauce</i>	150.0
Pigs in Blankets   <i>mini sausages wrapped in bacon, glazed with honey mustard</i>	85.0
Charcuterie Skewer Wreath   <i>a wreath-shaped arrangement of cured meats, cheeses, olives, and marinated vegetables threaded on skewers, decorated with fresh herbs and edible flowers, served with fig jam and crusty bread slices</i>	175.0

## Sweet Platters

Mini Christmas Pudding   <i>assorted mini-Christmas puddings infused with dried fruits and spices, served with brandy cream or custard</i>	60.0
Vegan Chocolate Delice   <i>decadent blend of dark vegan chocolate, fresh berries, mint leaves (VG, NDA)</i>	80.0
Fruit Skewer with Chocolate Dipping Sauce   <i>fresh seasonal fruits, chocolate dipping sauce</i>	40.0

## Upgrades

Chocolate Fountain   <i>marshmallows, strawberries, banana slices, pretzels, and cake cubes, with a decadent chocolate fountain (NGO)</i>	50.0
Mulled Wine or Mulled Cider	10.0ea

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# Festive Sit Down Menu

2 courses 45.0 per head | 3 courses 50.0 per head

*A minimum of 15 guests is required for our festive set menu option.*

*Each dish served individually plated per person.*

## Entrees

**Glazed Pigs in Blankets** | *honey-mustard glaze, fresh thyme, tangy Dijon mustard dip*

**Vegan Arancini** | *crispy risotto balls, vegan cheese and herbs, spicy marinara sauce, fresh basil (VG)*

**French Onion Soup** | *caramelised onion soup, toasted baguette slices, melted cheese (V)*

**Prawn Cocktail** | *chilled, cooked prawns, crisp lettuce, classic Marie Rose sauce, lemon wedge, cucumber garnish*

## Main Course

**Turkey, Stuffing and Cranberry Burger** | *juicy turkey patty, savoury sage stuffing, tangy cranberry sauce, crispy lettuce in a toasted bun*

**Stout and Beef Cheek Pie** | *slow-cooked beef cheeks in rich stout gravy, flaky pastry, with broccolini*

**Beetroot Wellington** | *roasted beetroot, mushroom duxelles, seasonal greens (V)*

**Christmas Dinner** | *roast turkey breast, seasoned stuffing, gravy, cranberry sauce, roast potatoes, honey-glazed carrots, brussels sprouts, parsnips*

## Desserts

**Strawberry Eton Mess** | *fresh strawberries, crushed meringue, whipped cream*

**Vegan Chocolate Delice** | *decadent blend of dark vegan chocolate, fresh berries, mint leaves (VG, NDA)*

**Christmas Pudding** | *traditional steamed suet pudding loaded with dried fruits, nuts, and spices, served with brandy butter*

**Bread and Butter Pudding** | *layers of buttered bread, dried fruits*

**Add Mulled Wine or Cider +10.0pp**

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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 &amp; 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 &amp; 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*

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