

Function Pack



Welcome to The Old Bailey.



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.





Turn
celebrations
into core
memories at
The Old Bailey.











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)

| SPACE TYPE |  |  |  |  |  |  |
|--------------|---|---|---|---|--|---|
| SEMI-PRIVATE | 30 | 40 | Y | N | N | N |

Main Bar



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







| SPACE TYPE |  |  |  |  |  |  |
|--------------|---|---|---|---|--|---|
| SEMI-PRIVATE | 80 | 120 | Y | N | N | N |





Venue Exclusive

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

| SPACE TYPE |  |  |  |  |  |  |
|------------|---|---|---|---|---|---|
| PRIVATE | N/A | 200 | Y | N | Y | Y |

Platters

Choose your favourites! Platters will be served sharing style on tables in your booked area.

30 PIECES PER PLATTER

Vegetarian Spring Rolls 60
sweet chilli (V)

Duck Spring Rolls 95
hoisin

Chicken Satay Skewers 140
toasted peanuts (LG)

Pork & Fennel Sausage Rolls 65
tomato relish

Fried Chicken Tenders 140
chilli glaze, kewpie, pickles (LGO)

Beef Sliders 165
mustard, ketchup, cheese, milk bun (LGO)

Tempura Prawns 145
chilli & lime jam (LD)

Halloumi Skewers 130
salsa verde (V, LG)

Fried Fish Tacos 125
charred sweetcorn salsa, guacamole

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.





Platters

Choose your favourites! Platters will be served sharing style on tables in your booked area.

30 PIECES PER PLATTER

Mushroom & Truffle Arancini 125
parmesan, parsley & garlic mayo (V)

Heirloom Tomato Bruschetta 110
basil, sourdough, aged balsamic (V, VG, LGO, LD)

Mac & Cheese Bites 95
tomato chutney

Tempura Cauliflower 65
romesco (V, VG, LD)

Falafel Bites 75
sweet potato hummus (V, VG, LD, LG)

Market Fish Goujons 135
tartare sauce (LGO, LD)

Wagyu Beef Skewers 160
sweet soy glaze (LG, LD)

Mini Prawn Roll 185
kewpie, chives (LGO)



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Morning Tea

OPTION ONE \$20PP | OPTION TWO \$35P | OPTION THREE \$40PP

OPTION ONE

Mini Assorted Muffins

Assorted Danishes

OPTION TWO

Individual Granola Bowl

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

Smoked Bacon & Egg Rolls

Seasonal Fruit Platter (VG, V, LG)

OPTION THREE

Eggs Benedict

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

Cream Cheese Bagel

smoked salmon, spinach, pickled cucumber

Smashed Avocado Roasted Tomato

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

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

Upgrade to barista coffee & tea, charged on consumption.

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Breakfast Buffet

OPTION ONE \$30PP | OPTION TWO \$40PP | OPTION THREE \$50PP

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

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

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Lunch Station

SANDWICH PLATTERS \$25PP | SANDWICHES + ONE SALAD \$30PP
SANDWICHES + TWO SALADS \$35PP

SANDWICHES

all available LGO

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 (LGO)

House Salad

radish, pickled onion, cos, dill (V)

Warm Root Vegetable Salad

beets, pumpkin, carrots, spinach, cous cous (V)

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Grazing Table

CHOOSE YOUR SIZE | \$50PP

Minimum of 30 guests required

A convenient, 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.



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Sit Down Menu

Designed to be served 'family style' on shared plates in the centre of the table, you can have these items individually plated for an additional 5.0pp, per course.

Minimum of 20 guests required.

2 COURSE \$55PP | 3 COURSE \$70PP

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* **(LGO)**
Spanish Style Half Chicken, *roasted tomato sauce, Spanish potatoes, basil* **(LG)**
Risotto Verde, *parmesan, salsa verde, broccolini, peas, herbs* **(V, LG, VGO)**

DESSERTS - TO SHARE

Vegan Chocolate Delice, *berry compote, raspberry sorbet* **(VG, LG)**
Sticky Toffee Pudding, *vanilla bean ice cream, toffee sauce*
Blueberry Pavlova, *basil, chantilly cream*

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Corporate Lunches

CORPORATE LUNCH MENU - \$35PP

ALCOHOL-FREE OPTION - \$30PP

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

Our corporate lunch packages are available from 11:30am to 3pm on weekdays. All served with a house beer or wine. Minimum of 8 guests required. Bookings essential.

OB BURGER *smoked bacon, cos, tomato, cheese, pickles, American mustard, ketchup, brioche bun, fries* **(LGO, LDO)**

PERI PERI CHICKEN BURGER *grilled chicken, tomato salsa, peri peri sauce, cos, crispy garlic & shallot, paprika mayo, brioche bun, fries* **(LGO, LGO)**

MARKET BEER BATTERED FISH & CHIPS *lemon, tartare, curry sauce, fries* **(LD, LGO)**

KING PRAWN ROLL *brioche, bloody marie kewpie, chive, lemon, fries* **(LDO)**

STOUT BEEF CHEEK & CHEDDAR PIE *mash potato, onion gravy, broccolini, chives*

ROAST CHICKEN CAESAR SALAD *rosemary croutons, smoked bacon, parmesan, cos, egg* **(LGO, LDO)**

ROASTED ROOT SALAD *pumpkin, beetroot, carrots, sweet potato hummus, pearl cous cous, spinach, toasted almonds, charred broccolini* **(LD, V, VG)**

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Get In Touch



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