

# 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

THE  
**OLD BAILEY**

ESTD 1875

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)*

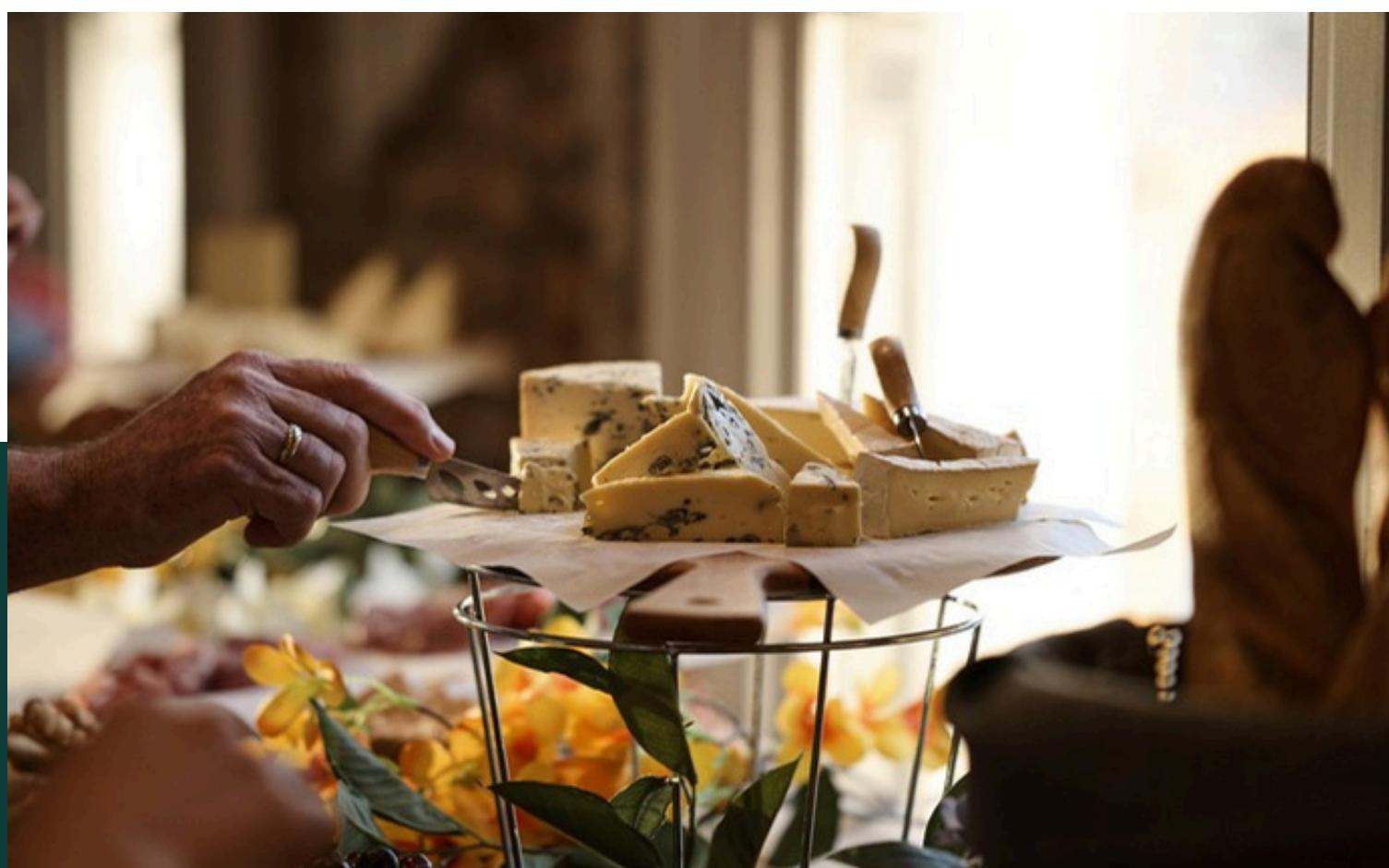
**Tempura Prawns 145**  
*chilli & lime jam (LD)*

**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)**

ESTD 1875

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

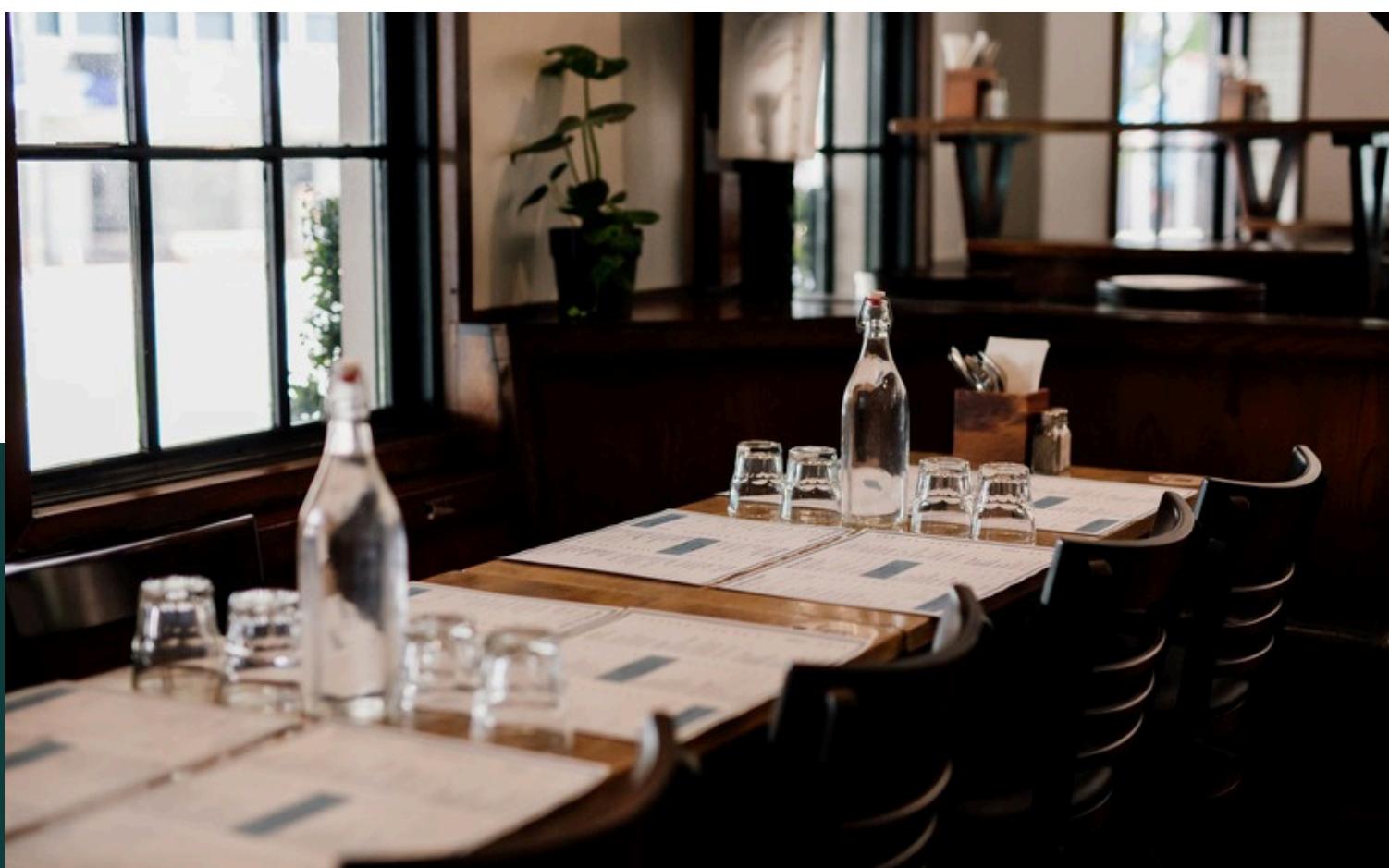
Lamb Rump, peas a la Francais, red wine jus (**LGO**)  
Spanish Style Half Chicken, roasted tomato sauce, Spanish potatoes, basil (**LG**)  
Risotto Verde, parmesan, salsa verde, broccolini, peas, herbs (**V, LG, VGO**)

## 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 mary 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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