

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

EVENT ACTIVITIES



PUBBLE

Take your event to the next level with Pubble

Think of it as an escape room meets a pub quiz. It's not about what you know, it's about what you see.

Guests will work in teams to decode images, crack patterns, and solve clever riddles in a fast-paced, high-energy format that gets everyone involved.

DETAILS

- Available for venue exclusive events only
- \$1,000 add-on
- Includes a themed Pubble game, a dedicated host and all game materials

Perfect for corporate functions, team building, and social celebrations, Pubble brings a unique, competitive twist that guarantees engagement and plenty of fun.



Platters

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

30 PIECES PER PLATTER

Kiwi Favourites Platter 115

mince & cheese pies, sausage rolls, mixed savouries, fries, ketchup, BBQ sauce, aioli

Vegetarian Platter | 100

veg spring rolls, corn patties, polenta fries, tomato relish, aioli (LD, LGO, V, VGO)

Beef Slider Platter 145

beef, mustard, cheese, ketchup

Chicken Slider Platter 160

fried chicken sliders, pickles, ranch

Fish Slider Platter 140

Hoki, tartare sauce, pickles

Sausage Roll 85

sausage rolls, mixed sesame, tomato sauce (LD)

Chicken Wings 75

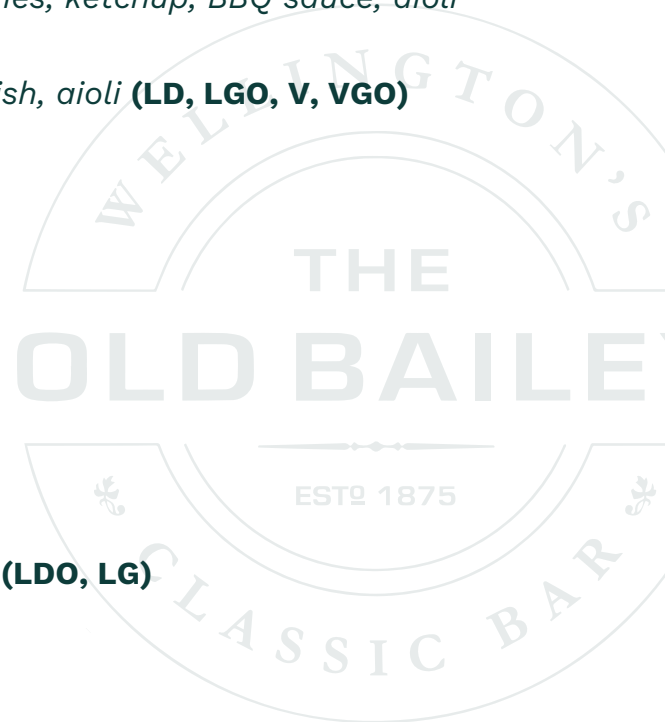
chicken wings, buffalo hot sauce, carrot, celery, ranch (LDO, LG)

Mac & Cheese Croquette 70

mac & cheese croquettes, tomato relish

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.





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30 PIECES PER PLATTER

Seafood Platter 130

crumbed prawns, fried squid, battered Hoki, fries, garlic aioli, lemon (LD)

Calamari 60

fried squid, fries, garlic aioli, lemon halves (LD)

Chicken Skewers 115

chicken satay skewers, satay sauce (LG)

Beef Skewers 145

beef skewers, chimichurri sauce (LD, LG)

Vegetable Skewer 140

cherry tomato, basil, mozzarella, balsamic (LG, VG)

Bruschetta 45

ciabatta, tomato, red onion (LD, VG)

Sweet 90

bite size brownies, cheesecakes & caramel slices (V)



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Morning Tea

OPTION ONE \$20PP | OPTION TWO \$35P | OPTION THREE \$45PP

OPTION ONE

Pain Au Chocolat

Tea, Coffee and Juice

OPTION TWO

Set Individual Menu Choice

Tea, Coffee and Juice

OPTION THREE

Set Individual Menu Choice

Pain Au Chocolat

Tea, Coffee and Juice

SET MENU OPTIONS

Brioche Breakfast Roll

sausage, smoked bacon, fried egg (LDO, LGO)

Bacon Eggs Benedict

poached eggs, hollandaise, English muffin, spinach (LDO, LGO, VO)

Fried Chicken & Waffles

spicy honey butter, smoked bacon

Smashed Avocado

roast vine tomatoes, bacon, feta, sourdough, poached eggs (LDO, LGO, VO, VGO)

Granola Bowl

raisins, Greek yoghurt, strawberries, blueberry compote, bananas (V)

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)



Grazing Table

CHOOSE YOUR SIZE | \$35PP

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

Minimum of 20 guests required.

2 COURSE \$48PP | 3 COURSE \$58PP

ENTREES - CHOICE OF...

Salt & Pepper Calamari, *lemon, garlic aioli, dill* **(LD, LGO)**

Soup of the Day, *daily changing soup, toasted sourdough* (please ask our friendly staff for today's flavour)

Corn Ribs, *gochujang butter, sesame seeds, chives* **(LDO, LG, V, VGO)**

Hot Honey Butter Fried Chicken, *buttermilk fried chicken thigh, hot honey butter, pickles, ranch, chives*

MAIN COURSE - CHOICE OF...

Harissa & Red Pesto Pappardelle Pasta, *parmesan cheese, tomato cherry red, chives* **(LDO, V)**

New Zealand Lamb Rump, *mash potato, seasonal greens, mint jus* **(LG)**

Stout Beef Cheek Pie, *mash potato, onion gravy, seasonal greens, chives*

Sri Lankan Fish Curry, *pan roast market fish, rice, coconut cream, onion, garlic, curry leaf, spices* **(LD, LG)**

DESSERTS - CHOICE OF...

Biscoff Sundae, *Biscoff biscuits, chocolate brownie, whipped cream, vanilla ice cream* **(LGO, V)**

Bread & Butter Pudding, *caramel sauce, vanilla ice cream* **(V)**

Vegan Choc Delice, *berry compote, raspberry sorbet* **(LD, VG)**

Apple Crumble, *vanilla ice cream, custard* **(LGO, V)**

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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. Bookings essential.

OB BEEF BURGER

beef patty, smoked bacon, cos, tomato, cheese, pickles, american mustard, ketchup, brioche bun, fries (LDO, LGO)

KING PRAWN ROLL

french baguette, crispy prawns, cos lettuce, bloody marie kewpie, chive, lemon, fries (LD)

PERI PERI CHICKEN BURGER

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

CAESAR SALAD

rosemary croutons, bacon, parmesan, baby cos, soft boiled egg (LDO, LGO)

STOUT BEEF CHEEK PIE

mashed potato, onion gravy, seasonal greens, chives

VEGETABLE CURRY

sri lankan style curry, seasonal vegetables, coconut cream, curry leaves, fried onion, basmati rice (LD, LG, V)

HARISSA & RED PESTO PAPPAREDELLE

parmesan cheese, tomato cherry red, chives (LDO, V)

FISH & CHIPS

beer battered hoki, skin-on-fries, tartare sauce, lemon, mixed leaf salad (LD)

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Get In Touch



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