

concrete

function & event compendium

 **New Zealand
Venue Co.**

Level 1 Cable Car Lane, Lambton Quay

about **concrete**

Concrete Bar is Wellington's favourite hidden gem Cocktail bar and Function space. With our central CBD location, great range of food and beverage packages and event spaces, Concrete Bar is perfect for your next birthday, office party or special function.

Contact our dedicated functions team today for a no-obligation chat about hosting your next event at Concrete Bar via the Functions Page on our website. Alternatively, head to nzvenueco.nz to check out some other great venues around Wellington.



platter menu

30 PIECES PER PLATTER

COLD

Tomato, basil and feta bruschetta (V)	45.0
Mini cheese, onion and herb quiches (V)	70.0
Vegetable rice paper rolls, soy sauce (GF, VG)	40.0
Chicken, bacon, lettuce, tomato, pesto, aioli wrap	45.0
Oysters served natural with lemon (DF, GF)	70.0

HOT

Brocoli and cheese bites (V)	50.0
Mac N cheese, ham croquettes	50.0
Chicken wings with Hot sauce (GF)	60.0
Crumbed Fish bites with tartare sauce	60.0
Satay chicken skewer (GF)	60.0
Beef and chimichurri skewer (GF)	60.0
Chilli and lime Prawn skewer (GF)	60.0
Beef meatball skewer with Napoli and basil (GF)	60.0
BBQ pork ribs (GF)	60.0
Mini beef sliders	60.0
Falafel bites with hummus (VG)	45.0
Haloumi Skewer with chimichurri (GF, V)	60.0
Fried chicken bites	60.0

CLASSICS

Sausage rolls, tomato sauce	55.0
Mini mince and cheese pies, tomato sauce	55.0
Spring rolls, sweet chilli dipping sauce (VG)	30.0
Samosas, sweet chilli dipping sauce (VG)	30.0
Cruditie platter, Fresh vegetables, radishes, cherry tomatoes, relish (GF, VG)	70.0

DESSERTS

Mini chocolate brownie bites	40.0
Mini cheesecake bites	50.0
Mini pavalova bites with passionfruit (GF)	50.0

canape packages

Minimum of 30 guests

Option 1

2 cold and 2 hot dishes

22.0pp

Option 2

3 cold and 3 hot dishes

30.0pp

Select items from above which will be served canape style for an hour

grazing boxes

Minimum of 15 guests

Mini Cheeseburgers, ketchup mustard and pickle and chips

5.0

Salt and pepper calamari with rocket and aioli

5.0

Loaded wedges with cheese, bacon, sour cream

5.0

Beer Battered Fish and Chips

5.0

Thai Glass Noodle Salad (GF, VG)

5.0

cheese & cold cut grazing station

Minimum of 30 guests

20.0pp

A selection of cheeses, relish, cured meats, crackers, olives, bread selection and marinated vegetables and fruit.

set menu

Minimum of 20 guests

2 courses

45.0pp

3 courses

55.0pp

Our set menu is designed to be served 'family style' shared in the centre of the table to evoke conversation and offer more choices for you and your guests

ENTRÉE - CHOOSE 3 OF THE FOLLOWING:

Caprese Salad (GF)

Mozzarella cheese, heirloom tomatoes, basil pesto & aged balsamic

Prawn & Avocado Salad (GF)

Poached prawns, avocado, rocket, cherry tomatoes, rice wafers & a chilli lime dressing

Caramelized Onion & Beetroot Tartelette (V – VG available on request)

Red onion compote, roasted baby beets, red chard leaves & aged balsamic

Pear & Prosciutto Salad (GF)

Roasted pear, prosciutto, blue cheese, rocket leaves & aged balsamic

Smoked Salmon (GF)

Dill & citrus salmon, horseradish cream & blanched new potatoes

MAINS - CHOOSE 3 OF THE FOLLOWING:

Angus Sirloin (DF, GF)

Grilled 200gm fillet, potato rosti, green beans and jus

Today's Catch (GF)

Oven baked fish fillet served with crisp capers, potato rosti, sautéed spinach & hollandaise

Blackened Salmon (DF, GF)

Shaved fennel, orange, watercress, cherry tomato and aioli

Gnocchi (GF, V – VG available on request)

Sautéed spinach, haloumi and basil butter

Lamb Rump (GF)

Herb roasted lamb, crushed gourmet potatoes, ratatouille & jus

Chicken Supreme (GF)

Roasted chicken breast, polenta cake, roasted balsamic, thyme vine tomatoes & herb salad

Pork Belly (GF)

Twice cooked pork belly, cauliflower two ways- a smooth puree and spice roasted & cashew nuts

set menu

DESSERT - Choose 2 of the following:

Chocolate torte (GF, V)

served with hazelnut praline and vanilla cream

Yoghurt and Honey Panna Cotta (GF, V)

Smooth panna cotta served with fresh berries and toasted almonds

Pear Tartelette (V)

Vanilla ice cream and maple syrup

Raspberry and White Chocolate Cheesecake (V)

Served with berry coulis and vanilla cream

Truffle Brie

Toasted ciabatta, blueberries and thyme oil

Individually plated meals served in the traditional style are available for an additional 5.0 per person, per course

banquet menu

All served buffet style and with a condiment selection | Minimum of 30 guests | 30.0pp

BBQ Meats – Choose 2 of the following:

Aged beef sirloin (GF)
Sticky BBQ bourbon glazed pork ribs (GF)
Gourmet bratwurst sausages
Peri peri chicken drumsticks (GF)
Twice cooked pork belly (GF)
Slow Lamb should with herb rub (GF)
Honey soy chicken thigh
Cauliflower steaks with chimichurri (GF, VG)
Add an additional meat option: 7.0pp

Salad / Sides Choose 3 of the following:

Potato salad with green onion, charred corn and mustard aioli (GF)
Garden fresh green salad (GF, VG)
Simple slaw with ranch dressing
A selection of fresh bakery breads and buns
Caramelised onions and sautéed mushrooms (Gf, VG)
BBQ corn on the cob (Gf, VG)
Roast potatoes with rosemary salt (Gf, VG)
Steam new potatoes (Gf, VG)
Add an additional salad / sides option: 5.0pp

breakfast

Your breakfast will include a selection of herbal teas from T leaf Tea, freshly brewed filtered Revive Coffee and chilled orange juice

Minimum of 20 guests

EXPRESS BREAKFAST

A selection of fruit muffins

Freshly baked croissants filled with ham, cheese and tomato

14.0pp served buffet style

CONTINENTAL BREAKFAST

Sliced seasonal fresh fruit platter with berries and yoghurt

Toasted muesli

Freshly baked croissants

A selection of cold cuts and cheese

Assorted danish & fruit muffins

19.0 pp served buffet style

COOK BREAKFAST

Sliced seasonal fresh fruit platter with berries and yoghurt

Freshly baked croissants

Assorted danish & fruit muffins

Choose one of the following;

- Scrambled eggs with chive, bacon, breakfast sausage, grilled tomato, hash brown
- Eggs Benedict served with sautéed spinach or bacon
- French toast with caramelised banana, bacon and maple syrup

25.0 pp served buffet style

28.0 pp served plated



lunch buffet

Minimum of 30 guests | 35.0pp

Your lunch will include a selection of herbal teas from T leaf Tea and freshly brewed filtered Revive coffee

Please select a total of **four items** from the below

FILLED BREADS

Roast beef on focaccia with rocket and chimichurri dressing (DF)

French baguettes with brie, lettuce and tomato (V)

Bagels with smoked salmon and cream cheese

Roasted chicken rolls with lettuce and tomato

Ciabatta with Italian salami, tomatoes and cornichons

SALADS

Roasted potato salad with celery and cherry tomatoes (GF, VG)

Caesar salad with croutons and crispy bacon

Greek salad with feta, tomato, cucumber, olives and extra virgin olive oil (GF, V)

Green salad with grated carrot, nuts, sultanas and honey lemon dressing (GF, V)

WRAPS

Caesar with cos lettuce with roast chicken and croutons

Roasted pumpkin with salad leaves, toasted sunflower seeds and balsamic (VG)

Thai beef with aromatic herbs, crisp vegetables, cashews

Lamb & spinach with avocado, red onion and harissa

HOT

Penne pasta with spinach, mushrooms and parmesan cheese (V)

Fish and Chips with tartare sauce

Stir-fried egg noodles with your choice of: BBQ pork, tofu or chicken

Sliders with your choice of: beef with cheese, tomato and gherkin, or chicken, tomato and brie

Add additional food items for 5.0 per person

christmas buffet

Minimum of 30 guests | 60.0pp

COLD

Bread Selection, butter, olive oil (V, GF bread available)

Organic mixed Leaves (DF, GF, VG)

Tomato, basil, balsamic (DF, GF, VG)

Prawns, maryrose, Cos, paprika (DF, GF)

Steamed Mussels, chilli, coriander (DF, GF)

HOT

Herb crusted turkey breast, cranberry, sage, gravy (GF)

Ham Sirloin, Honey, mustard (GF)

Beef, Thyme, Jus, Horseradish (GF)

Roasted cauliflower steaks (GF, VG)

Roasted Potatoes, rosemary, garlic (GF, VG)

Steamed seasonal greens (GF, VG)

Maple glazed carrots (GF, VG)

SWEET

Pavlova, kiwi fruit, passionfruit (GF, V)

Brandy snaps, Vanilla Cream (V)

Fresh Seasonal Fruit platter (GF, VG)

christmas set menu

Minimum of 20 guests | 2 courses 60.0 per head | 3 courses 70.0 per head

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ENTREE - Choose 3 of the following:

Warm breads and with a selection of dips

Caprese Mozzarella, heirloom tomatoes, basil, roquette, aged balsamic

Prawns, avocado, cherry tomatoes, iceberg, maryrose dressing

Roasted Aubergine, beetroot, citrus onion, roasted baby beets, red chard, kale

Smoked Salmon dill, citrus, watercress, horseradish, new potatoes

Roast pear, prosciutto, blue cheese, rocket leaves and aged balsamic

MAINS - Choose 3 of the following:

Sirloin, potato, porcini butter, green beans, pickled onion, jus

Catch of the day, capers, potato rosti, sautéed greens, hollandaise

Gnocchi, Spinach, mushrooms, haloumi, basil, parmesan

Turkey Herb crusted turkey breast, sweet potato, green beans, quinoa, cranberry, Jus

Honey & grain mustard glazed Ham sirloin steak served with roasted greens and baby carrots

Baked Salmon with a fresh fennel, orange and watercress salad

Roasted Lamb Rump, herb gourmet potatoes, ratatouille with jus

Yogi Bowl, dirty rice, seasonal vegetables, teriyaki tofu, avocado, ginger miso dressing

DESSERT - Choose 3 of the following:

Chocolate Torte Mousse, praline, creme fraiche, chards, raspberries

Plum Christmas Pudding brandy anglaise

Mess Meringue, coconut cream, cherries, strawberries, cherry jelly

Seasonal fruit and berries, vanilla cream

Local NZ cheeses with rice crackers

function spaces

quarter bar



half bar



venue exclusive

