

concrete

functions & events

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

House Platters

Tomato, basil, feta bruschetta (V)	70.0
Vegetable Rice paper rolls, soy sauce (GF, V)	50.0
Chicken, bacon, lettuce, pesto, aioli wrap	50.0
Satay chicken skewers (GF)	75.0
Beef skewers, chimichurri (GF)	75.0
Chilli & lime prawn skewers (GF)	75.0
Beef meatball skewers, Napoli sauce, basil (GF)	60.0
Mini beef sliders	115.0
Falafel bites, hummus (VG)	60.0
Haloumi skewers, chimichurri (GF, V)	60.0
Fried chicken bites	60.0

Party Platters

Sausage rolls, tomato sauce	55.0
Mini mince & cheese pies, tomato sauce	65.0
Spring rolls, sweet chilli dipping sauce (VG)	45.0
Samosas, sweet chilli dipping sauce (VG)	45.0
Broccoli & blue cheese bites (V)	60.0
Mac n cheese croquettes, ham	60.0
Chicken wings, hot sauce	60.0
Crumbed fish bites, tartare sauce	60.0

Sweets

Mixed petit fours	50.0
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sharing boards

Concrete Platter

Fried chicken, slow cooked pork belly, truffled brie, smoked labneh, olives, hummus, spiced chickpeas, selection of breads, kasundi relish

Vegetarian Platter (V)

Za'atar roasted cauliflower, crispy tofu, sesame slaw, smoked labneh, truffled brie, olives, hummus, spiced chickpeas, selection of breads, kasundi relish

serves 3-4 as a snack
60.0

grazing station

A convenient, tasty, and visually stunning way to serve your guests.

Grazing stations comprise a selection of cured meats, cheeses, olives, relish, marinated vegetables, salads, and fruit, accompanied by a bread and cracker selection.

Option One | serves approx 15pax | 500.0

Option Two | serves approx 24pax | 800.0

Option Three | serves approx 35pax | 1200.0

or choose your own size | 40.0pp

lunch station

25pp | Standard Package | Sandwich Platter

30pp | Premium Package | Sandwich Platter | One Salad

35pp | Deluxe Package | Sandwich Platter | 2 Salads

Sandwiches (all available GFO)

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 (GFO)

House Salad

radish, pickled onion, cos, dill (V)

Warm Root Vegetable Salad

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

breakfast & morning tea

Hot Breakfast Buffet

3 Options | 25pp | Standard Package

6 Options | 35pp | Premium Package

Includes Tea & Coffee

Choose from:

Sourdough, NZ 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 (GFO)

American Pancakes, maple syrup, whipped cream, mixed berries, toasted almonds

Morning Tea

Option One | 20pp | Standard Package

Option Two | 35pp | Premium Package

Includes Tea & Coffee

Option One

Mini Mixed Assorted Muffins

Assorted Danishes

Option Two

Individual Granola Bowl, melon, Greek yogurt, mixed berries, banana, honey (GFO, VGO)

Seasonal Fruit Platter (VG) (GF)

Smoked Bacon & Egg Rolls

DF: Dairy Free | GF: Gluten Friendly | V: Vegetarian | VG: Vegan

cocktail masterclass

Learn to shake, stir and pour like a pro at our Cocktail Masterclass! Perfect for team building or a fun group activity, choose your favourite cocktails from our available list.

We'll have our top cocktail bartenders on hand to talk you through building, making and drinking your chosen tipples. Complete with sharing boards to snack away on, it's the perfect way to spend an afternoon.

\$59pp Package | Choose two classic cocktails, with a selection of sharing boards

\$69pp Package | Choose three classic cocktails, with a selection of sharing boards

Add a bespoke cocktail for an additional \$10

What's included:

Introduction to cocktails: A basic history of chosen cocktails.

Equipment required for each cocktail, and where and when to use them

Understanding of balance and flavour of chosen cocktails

Mixing specifics for chosen cocktails

Knowing and understanding the ingredients

Preparing the garnishes

Creating your own unique cocktail with ingredients provided.

Tips for creating cocktails at home

Pairing cocktails with food

Suitable for 6+ people

Approx two hours

Available as an upgrade to your function, or bookable every Monday or Tuesday

Cocktails to choose from:

Old Fashioned
Margarita
Negroni
Martini – Gin or Vodka
Manhattan

Whiskey Sour
Cosmopolitan
Mai Tai
Mojito
Daquiri

DF: Dairy Free | GF: Gluten Friendly | V: Vegetarian | VG: Vegan

function spaces

quarter bar



With 3 high tables jutting over Cable Lane, this semi-private area is an excellent way to enjoy your own space while still soaking up the lively bar atmosphere.

Standing capacity: 35

Seated capacity: 24

half bar



Ideal for those larger group events. With standing and sitting room, hiring our half bar provides your guests with direct bar access.

Standing capacity: 60

Seated capacity: 35

venue exclusive



Really WOW your guests with an exclusive venue hire, perfect for weekend birthday parties and celebrations. You and your guests can enjoy the whole space including the bar, indoor seating and the balcony.

Standing capacity: 150 (incl. balcony)

Seated capacity: 75