

EST. 1883



CAMBRIDGE
HOTEL

**FUNCTION
& EVENT
COMPENDIUM**

28 Cambridge Terrace, Te Aro, Wellington 6011

ABOUT CAMBRIDGE

When you need to host a celebration, a trivia night, a sit-down dinner or a relaxed get together with friends, The Cambridge Hotel has you sorted. Whatever the budget or event, we can design a tailor-made function package that suits you and your guest's every requirement. Venue Hire is FREE for all function bookings in the bistro. Whether you need the whole Bistro area or just a few tables, you will be sure to impress your guests with any sized function at The Cambridge Hotel.



PLATTER MENU

30 pieces per platter

COLD

| | |
|---|------|
| Tomato, basil and feta bruschetta (V) | 45.0 |
| Selection of club finger sandwiches | 40.0 |
| Mini cheese, onion and herb quiches (V) | 70.0 |
| Vegetable rice paper rolls, soy sauce (GF, VG) | 40.0 |
| Ham, tomato, cheese, lettuce, aioli sandwiches | 40.0 |
| Classic egg, chive, lettuce, tomato, aioli sandwiches (V) | 40.0 |
| Chicken, bacon, lettuce, tomato, pesto, aioli wraps | 45.0 |

HOT

| | |
|--|------|
| Broccoli 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 skewers (GF) | 60.0 |
| Beef and chimichurri skewers (GF) | 60.0 |
| Chilli and lime prawn skewers (GF) | 60.0 |
| Beef meatball skewers 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 |
| Halloumi skewers with chimichurri (GF, V) | 60.0 |
| Southern 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 |
| Mini chicken parmas with napoli sauce | 60.0 |
| Crudite platter, fresh vegetables, radishes, cherry tomatoes, relish (GF, V) | 50.0 |

DESSERTS

| | |
|---|------|
| Mini chocolate brownie bites | 40.0 |
| Mini cheesecake bites | 50.0 |
| Churros with cinnamon sugar & chocolate sauce | 60.0 |
| Mini pavlova 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 per item

Mini Cheeseburgers, ketchup mustard and pickle and chips

7.0

Salt and Pepper Calamari with rocket and aioli

7.0

Loaded Wedges with cheese, bacon, sour cream

7.0

Beer Battered Fish and Chips

7.0

Thai Glass Noodle Salad (GF, VG)

7.0

GRAZING STATION

Minimum of 30 guests

20.0pp

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

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

BBQ MENU

All served buffet style and with a condiment selection | Minimum of 20 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)
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

BUFFET BREAKFAST

Sliced seasonal fresh fruit platter with berries and yoghurt

Freshly baked croissants

Assorted 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 | 35.0 per person

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

SANDWICHES

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, roasted vegetables, cashews

Lamb & spinach with avocado, red onion and harissa

HOT

Penne pasta with spinach, mushrooms and parmesan cheese

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 | 50.0pp

COLD

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

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)

FUNCTION SPACES

Bistro

80 Cocktail Style | 40 Seated



MAIN BAR

100 Cocktail Style | 80 Seated

