

THE BRIDGE
Your inner city local

FUNCTIONS INFO

FOOD, GLORIOUS FOOD



PARTY ON A PLATE

We've got a whole range of catering options for your next party or event. We've listed a few below, but don't hesitate to contact us if you would like any alternatives adding, or have a an idea you want to try - lets talk it through!

And of course you can order from our usual menu, just let us know and we can get your pre-order sorted.



PLATTER MENU

30 pieces per platter

C O L D

Tomato, basil and feta bruschetta (V, GF*)	75
Selection of club fingers	55
Vegetable rice paper rolls, soy sauce (V)	55

H O T

Broccoli and cheese bites (V)	65
Mac n cheese, ham croquettes	65
Chicken wings with hot sauce (GF)	90
Crumbed fish bites with tartare sauce	75
Satay chicken skewers (GF)	75
Beef and chimichurri skewers (GF)	75
Prawn skewers with chilli and lime (GF)	75
Beef meatball skewers with Napoli and	75
basil Falafel bites with hummus (V, VG)	60
Halloumi skewers with chimichurri (V, GF)	75
Southern fried chicken bites	75

C L A S S I C S

Sausage rolls, tomato sauce	60
Mini mince and cheese pies, tomato sauce	60
Spring rolls, sweet chilli dipping sauce (V, VG)	45
Samosas, sweet chilli dipping sauce (V, VG)	45
Mini chicken parmas with napoli sauce	75

F: Dairy Free | GF: Gluten Free | V: Vegetarian | VG: Vegan | *On request

B B Q M E N U

Minimum of 20 guests | \$55pp

All buffet style and with a condiment selection

Choose 2 of the following

Aged beef sirloin (GF)

Sticky BBQ bourbon glazed pork ribs (GF)

Gourmet bratwurst sausages

Peri peri chicken wings (GF)

Twice cooked pork belly (GF)

Slow lamb Shoulder with herb rub (GF)

Honey soy chicken thigh

Cauliflower steaks with chimichurri (GF, VG)

Add an additional meat option for 15pp

S A L A D / S I D E S

Choose 2 of the following

Potato salad with green onion, charred corn
& 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)

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B R E K F A S T

Minimum of 20 guests | \$25pp. Served with bottemless hot drinks

V E G G I E L O V E R S

Eggs Cooked to your liking with Mushroom Sauce,
Avocado, Halloumi, Grilled Tomato, Hash Brown
Served on Foccacia Bread. (GF*, VG)

B I G B R E K K I E

Eggs Cooked to your liking with Bacon, Sausage,
Grilled Tomato, Hash Brown
Served on Foccacia Bread (GF*, VG)

E G G S O N T O A S T

Eggs your way on foccacia Bread (GF*, VG)
Plus Up to 2 add ons.

E G G S B E N N Y

Poached Eggs and Hollandaise Sauce
served on Focaccia Bread with Bacon(GF*, V)

H O U S E G R A N O L A

House Granola, Coconut Yoghurt & Berry Compote (VG*)

A D D O N S

Eggs | Bacon | Hash Brown | Mushroom Sauce
Black Beans | Whole Grain Toast | Grilled Halloumi
Grilled Tomato | Gluten Free Toast

B O T T E M L E S S D R I N K S

COFFEE: Flat white | Latte | Cappuccino | Mocha
Long/ short black | Americano | Long/ short macchiato
TEA: Green | Chamomile | Earl Grey | English Breakfast

Dairy & alternative milks available

Selection of soft Drinks and juices

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To discuss your next function, email
us at Functions@cambridgehotel.co.nz



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