

THE  
BACKBENCHER  
GASTROPUB

# FUNCTIONS & EVENTS PACKAGE



# ABOUT US

The Backbencher is the iconic pub and eatery of Wellington. A stalwart of the Thorndon precinct and forever keeping a satirical eye on the neighbouring NZ parliament. Having welcomed guests since the early 1900's it is fair to say we are a national treasure. We've got an offering for any occasion with 20 tap beers, wonderful wines, mouthwatering cocktails, wall-to-wall live sports and an updated menu of pub classics (from modern staples to something a bit fresher, healthier and new). So while our refreshed walls could tell some stories of old, we think it's time for you to help us create some new ones...all done under the watchful gaze of a few familiar political faces...

We are 'The House with No Peers'.

# FOOD & BEVERAGE

At The Backbencher we pride ourselves on our food, and our functions team are perfectly equipped to handle catering for any size or quantity. Whether you'd prefer lighter finger food options, platters to feed a crowd, or a tailored formal dining set menu we have options to cater to all.

## PAYMENT

We work off a minimum spend format for event hires. Each section has a price point that must be met to book the entire area for private events. There is no hire fee, and all food and drinks purchased contribute to your minimum spend. Quoted prices include GST.

2% surcharge applies to all credit card and contactless payments. Eftpos/cash payments incur no surcharge.

## OTHER

- All areas are AV accessible – displays and signage are also available.
- Special requests and requirements can also be requested upon enquiry.
- Please note, anything additional may incur an extra charge.

# FUNCTION & EVENT SPACES

The Backbencher is equipped with four semi-private spaces for events of varying sizes. The team at The Backbencher are highly qualified and equipped to deal with whatever needs you may have to make your function special. With a dedicated Function lead with you from start to finish – we will have you looked after every step of the way.

Please note that seated functions will be a mixture of higher and lower table heights.

# THE BACKBAR

Cocktail (Standing) Capacity – 40px

The Back Bar is a taste of the classic pub style – with a private bar, and separate from the main pub, it has everything you'd need for a small gathering. The Back Bar holds up to forty patrons in cocktail style – with bar leaners and stools, as well as a pool table.

Min Spend \$2000 Monday – Tuesday | \$2500 Wednesday – Saturday

# STANDING ORDER

Cocktail (Standing) Capacity – 35px | Set Menu (Seated) Capacity – 16px

Standing Order is the perfect bar for events – featuring our entire tap collection, you're provided with your own private bartender who will attend to all your function needs. Seated style functions that include set menus or private dinners will be set up on a large single banquet table.

\$1300 Monday – Tuesday | \$1500 Wednesday – Saturday

# THE STREET BAR

Cocktail (Standing) Capacity – 50px | Set Menu (seated)  
Capacity – 30px

The Street Bar is our vibrant road-side option, perfect for mixed events around leaners and larger seated groups. It is enhanced by our mural that depicts vibrant imagery from around Wellington City. Set on the mezzanine above the main restaurant you'll still feel the lovely pub vibe, but be slightly separated for more private events. The glass sliding wall opens out onto fabulous views of Parliament Grounds for those gorgeous summer nights.

Monday– Tuesday \$2000 | Wednesday – Saturday \$2500

# FRONT AREA

Cocktail (Standing) Capacity – 100px | Set Menu  
(Seated) Capacity – 50px

The largest part of our pub is the Front Area where you'll be surrounded by our most recent additions of puppets as a talking point for your event. This area holds 50 people for set menu style dining. It can be converted into a larger cocktail format with high bar leaners and a mix of low tables and a long buffet style table for your food.

# THE PUB

Cocktail (standing) capacity – 300px | (seated)  
80px

Interested in hiring the whole venue? Talk to our friendly team about our options.

# CONFERENCE FUNCTIONS

If you are looking for a private and more formal setting, The Backbencher also provides conference room packages. Our conference rooms are located above the pub. Each conference room is equipped with an AV System that comes included in the cost of your package.

Please note; catering is separate and explained below.

## CABINET ROOM AT A GLANCE

**Full day** (over 4 hours) \$750 | **Half day** (4 hours and under) \$450

Data projector, screen, coffee and tea on arrival

Whiteboard/Flipchart \$60

Microphone \$100

Quoted prices include GST

## Cafe – Capacity of 36

With our boardroom tables and chairs configured to the best style for any team building or teaching conference needs you may have – our Cafe style is designed for presentations or upskilling using our state of the art AV System.

## Board Room – Capacity of 24

With our boardroom tables connected with surrounding chairs – this is our most popular style of conference set up. Ideal for meetings outside the office with our attentive and qualified staff looking after your needs throughout the day.

## Theatre – Capacity of 40

Perfect for guest speaking events or presentations to large teams, our theatre style conference room is positioned towards the AV system allowing you to host any event for a large amount of people.



# CONFERENCE CATERING

## HOT SELECTIONS

- Grilled flat bread, garlic butter, parmesan (v)
- Bencher chicken popcorn, 'bencher' sauce
- Onion bhajis, curry leaf, cucumber raita (v/g)
- Pigs in Blankets, Wairarapa sausages, streaky bacon, mustard trio (g/d)
- Salt and Szechuan pepper calamari rings, lemon, sriracha mayonnaise
- Loaded chips, chipotle braised beef
- Fish pieces and homemade fries, lemon, walnut gribiche
- Mac and cheese, three cheese sauce and truffle
- Bacon and egg pie
- Sausages Rolls
- Vegetarian Quiche
- Wagyu patty cheese melt

## COLD SELECTIONS

- **Caesar salad lettuce cups**, crispy bacon, anchovy, garlic croutons  
parmesan, classic dressing
- **Green Bowl**, sprouting broccoli, edamame beans, baby spinach, grains,  
green goddess dressing (v)
- **Cauliflower Bowl**, roasted cauliflower, chopped egg dressing, roasted  
pepper romesco, spicy chickpeas, pecorino (v)
- **Poke Bowl**, Stewart Island Salmon, steamed rice, red onion, avocado,  
toasted sesame seed, miso aioli (d)
- **Beetroot Bowl**, roasted beets, radicchio, little gem, grilled halloumi,  
sherry vinaigrette (g)

**Top Ya Bowl** (Grilled chicken thigh, Seared market fish, Grilled halloumi,  
Fried squid rings)

g – gluten free d – dairy free v – vegetarian

# CONFERENCE CATERING

## BRUSHETTA'S

- Prosciutto, rocket, olive tapenade
- Romesco, confit tomato, pecorino
- Grilled brassica, lemon ricotta, parmesan
- Romesco, tomato pecorino

Wraps (chicken, beef, lamb, halloumi)

New potato Salad, carrots, peas, tune, aioli

Cheese board, selection of cheese with chutney

Fresh fruit salad

# MORNING & AFTERNOON TEA

## SALTY

- Club sandwiches (vegetarian on request)
- Warm ham and cheese croissants
- Sausages rolls
- Savoury muffins with butter
- Bacon and egg pies
- Cheese and onion scones

## SWEET

- Homemade Muffins
  - Bran: Ginger apple and raisin
  - Gluten free: Blueberry, chia and banana
- Gluten free Brownies
- Date scones
- Homemade slices, biscuits or cookies
- Seasonal fruit platter

# PLATTERS

## **SNACKS \$90.00**

- Grilled flat bread, garlic butter, parmesan (v)
- Bencher chicken popcorn, 'bencher' sauce
- Salt and Szechuan pepper calamari rings, lemon, sriracha mayonnaise
- Loaded chips, chipotle braised beef

## **KIWIANA \$95.00**

- Mini burgers
- Fish fingers, walnut gribiche
- Chip shop chips
- Homemade sausage rolls

## **TASTING \$105.00**

- Toasted bread and dips
- House cured salmon
- Beetroot hummus
- Mixed Olives
- Manuka smoked brie
- Croquettes – Black pudding, salami or tuna

## **VEGGIE \$115.00**

- Whipped avocado, roasted cauliflower bruschetta
- Stuffed mushrooms, white beetroot hummus
- Hand cut skin chips, aioli
- Grilled halloumi, red pepper romesco
- Manuka smoked brie, chutney and cashews

## **GLUTEN FREE**

A selection of gluten free items from ours platters with toasted gluten free breads

# SET MENU

**2 courses \$65.00**

**3 courses \$85.00**

## SHARED TASTING PLATTER

**For 4 – 6 people**

Toasted bread and dips

House-cured salmon

Beetroot hummus

Mixed Olives

Manuka smoked brie

## MAINS

**Please choose the option of 2 mains**

**Angus Pure scotch**

Green peppercorn sauce, little gem lettuce wedge, French Fries (G)

**Chicken Parmigiana**

Crumbed chicken breast, Neapolitan tomato sauce, mozzarella, sauteed greens

**Green Bowl**

Sprouting broccoli, edamame beans, baby spinach, grains, green goddess dressing (v)

## DAILY DESSERT

Please advise us if you have any dietary requirements

g – gluten free d – dairy free v – vegetarian