



# FUNCTION & EVENT COMPENDIUM

7 Moxham Avenue, Hataitai, Wellington City

# Welcome to THE REALM Bar & Bistro

Hataitai's favourite local.

Enjoy our warm and inviting atmosphere with a roaring fireplace in winter and bright sunny deck during summer. The Realm has been at the heart of the Hataitai community for decades. With a public sports bar in the front including TAB and gaming and a family restaurant at the back, The Realm has something for the entire family.







# PLATTER MENU

30 pieces per platter

## COLD

Tomato, basil and feta bruschetta (V)	45.0
Mini cheese, onion and herb quiches (V)	50.0
Vegetable rice paper rolls, soy sauce (GF, V)	40.0
Classic Egg, Chive, lettuce, tomato, aioli sandwich (V)	40.0
Chicken, bacon, lettuce, tomato, pesto, aioli wrap	45.0

## HOT

Broccoli and cheese bites	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
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
Garlic Pizza Bread Slices	30.0

## DESSERTS

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

# GRAZING BOXES

**Minimum of 15 per item**

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

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# GRAZING STATION

**Minimum of 30 guests**

**25.0pp**

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

# SET MENU

2 courses 35.0 per head | 3 courses 45.0 per head

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, V)

Mozzarella cheese, heirloom tomatoes, basil pesto & aged balsamic

### Prawn & Avocado Salad (GF, V)

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

### Caramelized Onion & Beetroot Tartelette (V)

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

### Pear & Prosciutto Salad (GF)

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

### Greek salad

With feta, tomato, cucumber, olives and extra virgin olive oil

## MAINS - Choose 3 of the following:

### Sirloin (DF, GF)

Grilled 200gm fillet, chips, salad and jus

### Today's Catch (GF)

Pan-seared fish fillet served with crisp capers, potato rosti, sautéed spinach & hollandaise

### Salmon Fillet (DF, GF)

Mashed potato, apple tomato salsa, garlic saffron sauce

### Mushroom Risotto (VG, V, GF option available)

Button & Portbello mushrooms, green peas, Parmesan

### Lamb Rump (DF, GF)

Herb roasted lamb, crushed gourmet potatoes, ratatouille & jus

### Chicken Schnitzel

Crumbed chicken breast, chips, green salad and tomato sauce

### Pork Belly (GF)

Slow cooked pork belly, with mashed potatoes, apple sauce & jus

## DESSERT - Choose 2 of the following:

### Chocolate Torte (GF)

Served with chocolate sauce and vanilla ice cream

### Carrot Cake

Served with whipped cream

### Raspberry and White Chocolate Cheesecake

Served with berry coulis and vanilla cream

### NZ Cheese (GF option available)

Served with chutney and crackers

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 20 guests | 30.0pp**

**BBQ MEATS - Choose 2 of the following:**

Aged beef sirloin (GF)  
Sticky BBQ bourbon glazed pork ribs (GF) 789999  
Peri peri chicken wings (GF)  
Slow cooked lamb shoulder 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, freshly brewed filtered Revive Coffee and chilled orange juice

## **EXPRESS BREAKFAST**

A selection of fruit muffins

Freshly baked croissants filled with ham, cheese and tomato

**14.0 pp 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 danishes & fruit muffins

**19.0 pp served buffet style**

## **COOKED BREAKFAST**

Sliced seasonal fresh fruit platter with berries and yoghurt

Freshly baked croissants

Assorted danishes & fruit muffins

**Choose one of the following;**

Scrambled eggs with chive, bacon, breakfast sausage, grilled tomato, hashbrown

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**

Minimum of 20 guests



# LUNCH BUFFET

Minimum of 30 guests | 35.0 per person

Your lunch will include a selection of herbal teas and freshly brewed filtered Revive coffee  
Please select a total of four items from the below

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## 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

## 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, VG)

## 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

## 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 | 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)

## **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)

Chocolate Torte, vanilla ice cream (V)

Fresh seasonal fruit platter (GF, VG)

# FUNCTION SPACES

**Mezzanine**



**Garden Deck**



# FUNCTION SPACES

## Venue Exclusive

