



BLEND

BAR & BISTRO

FUNCTIONS BROCHURE

7A King Street, Upper Hutt

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Welcome to

Blend Bar & Bistro

Blend Bar & Bistro caters for an array of different functions and events of varying size, style and requirements. Whatever your needs, we will do our best to accommodate you.

We have a variety of menu options available ranging from buffets to full a la carte options. We are happy to discuss your food requirements and tailor the menu to suit your needs.

We have multiple areas available for functions, some can be made private, and some are shared public areas.

FUNCTION SPACES

The Function Room

The Function Room is the main function area, that can provide tables and seating for up to 100 diners and is best suited for large functions. It provides a mixture of fixed booths and loose tables and seating, allowing the space to be changed as required.

Features:

- Private bar and toilets
- Stage area for speeches or band/DJ
- Separate music system, connected to Spotify
- Dance floor lighting
- Wireless microphone
- Big screen TV, connected to computer
- Capacity: 100pax seated/150pax standing
- Minimum requirement: 60pax
- \$100 to secure room, non-refundable



The Restaurant Fixed

The Restaurant Fixed is the West side of the main restaurant, easily roped off to make it reserved for smaller functions. It provides a mixture of fixed booths and fixed banquet seating.

Features:

- TV, connected to computer
- A variety of booths and banquette seating
- Capacity: 40pax seated
- Minimum requirement: 30pax, subject to availability



The Restaurant Flexi

The Restaurant Flexi is the East side of the main restaurant. It is a highly configurable space as it offers a mixture of fixed booths, fixed banquet seating and multiple loose tables and chairs, making it suitable for events like quiz nights and speed dating etc.

Features:

- TV, connected to computer
- Capacity: 49pax seated
- Minimum requirement: 40pax subject to availability



The Cosy Nook

This is a partitioned area within the main restaurant, offering 2 large booths. It is suitable for small groups or those wanting a quieter sectioned off area of the restaurant.

The Family Area features:

- Capacity: 14pax seated
- Minimum requirement: 12pax, subject to availability



TERMS & CONDITIONS

Costs:

A payment of \$100 is required to secure the Function Room, which is non-refundable. In the event of a cancellation, the deposit is forfeited.

Punctuality:

All functions and bookings must be on time or contact us in advance if there is a change in time or cancellation, so we may make any necessary adjustments.

If a function or booking is over 30 minutes late without notifying us, we reserve the right to reallocate the tables and seating to other customers.

An estimated start and finish time is required for all functions, as we may have other functions booked prior or after said function, so to not clash, and so everyone is clear as to their time limits.

Liquor Licence Conditions:

- Monday to Sunday, the latest we can close is 2am
- The Restaurant area is an 'undesigned area', meaning anyone of any age may be in there for the purposes of eating and drinking non-alcoholic beverages.
- The Function Room is a 'supervised area', meaning it is restricted to people 18yo or older, unless supervised with a legal parent or guardian.
- The Gaming Room is a 'restricted area', meaning no one under the age of 18 is allowed within.
- We cannot serve alcohol to anyone under 18yo, and we reserve the right to ID anyone. ID must be either a valid Passport, NZ Drivers Licence or HANZ 18+ Card.

Decorating:

Guests are welcome to decorate as they please, provided it does not cause any damage to our fixtures or fittings. You are welcome to come in throughout the day and decorate, staff will be on hand to answer any questions and assist where they can. We are happy to change around the table layout at your request. The only decorations we do not allow is glitter/confetti or balloons filled with confetti.

Music and Entertainment:

In the Function Room, guests are welcome to use our music system, we use Spotify, you can create your own playlist and play it on our system, this is the most popular choice of our Function guests. Alternatively, you may choose to organise your own music, such as a band or DJ, we are happy to offer suggestions.

Payment Options:

- Any Tab's must be organised by the function host before the start of the event, explaining who is responsible for payment of the Tab at the end of the function.
- If you wish to subsidize drinks, this will need to be organised with the Duty Manager at the beginning of the night.
- All Tabs must be paid in full on the night, no exception.
- Any invoicing requests must be approved by the Directors in advance.

SET MENU

Minimum of 15 guests | 2 courses 45.0 per head | 3 courses 55.0 per head

STARTERS

- Garlic bread, baked loaf with herbed garlic butter
- Sticky BBQ chicken, chilli, spring onion, sesame seeds
- Jalapeno rice balls, served with avocado aioli

MAINS

- Sirloin steak, char-grilled sirloin, served with roasted gourmet potato, salad and jus
- Fish & chips, served with shoestring fries, salad, lemon wedge, tomato sauce, tartar sauce
- Kumara Gnocchi, served with mushroom, feta, parmesan, and sage
- Chicken parmigiana, served with crumbed chicken breast, shoestring fries, and salad
- Beef & Guinness pie, served with garlic mash, green peas, jus

DESSERT

- Panna cotta, berries, almond, candied lemon
- Churros, cinnamon sugar & chocolate sauce
- Apple pie, served with vanilla ice cream, whipped cream

BUFFETT MENU

Minimum of 30 guests \$50 per head

STARTERS

- Garlic bread, baked loaf with herbed garlic butter
- Sticky BBQ chicken, chilli, spring onion, sesame seeds
- Jalapeno rice balls, jalapeno rice balls, served with avocado aioli

MAINS

- Sirloin steak, char-grilled sirloin,
- Kumara Gnocchi, served with mushrooms, feta, parmesan, and sage
- Beer battered fish, tartar sauce, lemon wedge
- Chicken parmigiana crumbed chicken breast

The following sides are included with the mains:

- Shoestring fries
- Green salad
- Roasted vegetables

DESSERT

- Chocolate bites
- Cheesecake bites
- Churros bites

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

PLATTER MENU

Each platter feeds approximately 10 people

Cheese platter	90.0
- Blue cheese, brie cheese, cheddar, crackers, grapes, quince jelly, almonds, apricot, celery sticks & carrot sticks	
Antipasto platter	80.0
- Olives, sundried tomato, artichoke, sliced ham, salami, capers & bread, served with some dipping sauce	
Rugby platter	70.0
- A selection of Hoki bites, spring rolls, chicken nuggets, squid rings, crumbed onion ring, chips & wedges. Accompanied with a selection of sauce	
Meat platter	90.0
- Pulled lamb, fried chicken, pork bites & meat balls, served with dipping sauces	
Pizza platter	80.0
- Choose 4 flavours of pizza of your choice from our regular menu	
Chicken Bacon Ranch Wrap	90.0
- Chicken, bacon, lettuce, onion, avocado wrap with aioli & BBQ sauce	
Beef Skewers	90.0
- Served with chimichurri sauce	
Chicken Skewers	90.0
- Satay chicken served with satay sauce	
Prawn Skewers	90.0
- Served with chilli, lime, soy & coriander	
Southern Style Fried Chicken	90.0
- Served with sticky BBQ sauce	
Rice Paper Rolls	80.0
- Vietnamese rice paper rolls with dipping sauce	
Falafel	80.0
- Homemade falafel served with hummus & salad	
Beef Sliders	90.0
- Cheeseburger sliders with pickle, BBQ sauce	
Rice Balls	80.0
- Served with avocado, aioli & jalapenos	
Haloumi Skewers	70.0
- Served with chimichurri sauce	
Battered Market Fish	80.0
- Served with tartare sauce & lemon	
Sweet Slices	80.0
- Mini chocolate torte bites, churros with cinnamon sugar & chocolate sauce, mini pavlova with passionfruit	

CHRISTMAS SET MENU

Minimum of 15 guests | 2 courses 50.0 per head | 3 courses 60.0 per head

Our set menu is designed to be served 'family style' shared in the centre of the table to evoke conversation & offer more choices for you & your guests.

STARTERS

Breads & Dips

- Served with hummus, beetroot chutney & olive oil

Cauliflower Cheese Soup

- Served with crispy sage & hazlenuts

Prawn & Avocado Salad

- Poached prawns, avocado salad, cherry tomato, rice wafers & chilli lime dressing

MAINS

Pork Tenderloin

- Served with cranberry apple chutney, green peas, kumara mash & jus

Glazed Ham Sirloin

- Served with apple sauce, asparagus, creamy garlic mash & jus

Roasted Honey Chicken

- Served with roasted harissa potato, wilted spinach & jus

Beetroot, Mint & Mozzarella

- Served with cherry tomato, fried mint, beetroot, mozzarella, fennel seed, rocket salad, dukkha & sherry vinegar

DESSERTS

Chocolate Torte

- Mouse, almond praline & cacao crème fraiche

Eton Mess

- Meringue, coconut cream, cherries & cherry jelly

Yoghurt & Honey Panna Cotta

- Smooth panna cotta served with fresh berries & toasted almonds

Raspberry & White Chocolate Cheesecake

- Served with berry coulis & vanilla ice cream

CHRISTMAS BUFFETT MENU

Minimum of 25 guests | 45.0 per head

STARTERS

Breads & Dips

- Served with hummus, beetroot chutney & olive oil

Cauliflower Cheese Soup

- Served with crispy sage & hazlenuts

Prawn & Avocado Salad

- Poached prawns, avocado salad, cherry tomato, rice wafers & chilli lime dressing

MAINS

Pork Tenderloin & Cranberry Apple

Glazed Ham Sirloin & Apple Sauce

Roasted Honey Chicken, Honey & Thyme

Rosemary & Garlic Sirloin Slices

Roasted Vegetables With Shaved Parm

DESSERTS

Chocolate Torte Bites

Mini Pavlova With Passionfruit

Tiramisu Bites