



FUNCTION & EVENT COMPENDIUM

54 Taranaki Street, Te Aro, Wellington 6011, New Zealand

ABOUT DIRTY LITTLE SECRET

Wellington's first rooftop container bar, offering near-panoramic views of Courtenay Place and beyond. Dirty Little Secret is the newest and most cutting edge venue to hit Wellington.

Our industrial chic hideaway, inspired by the laneway bars of Melbourne, can host about 200 people. We have a range of premium and craft beers, and high-end wine and spirits on offer.

Look up or you might miss us!

PLATTER MENU

30 pieces per platter

COLD

Selection of club finger sandwiches	40.0
Mini bacon, cheese, onion and herb quiches	60.0
Vegetable rice paper rolls, soy sauce (GF, VG)	40.0
Ham, tomato, cheese, lettuce, tomato, aioli sandwiches	40.0
Classic egg, chive, lettuce, tomato, aioli sandwiches (V)	40.0
Chicken, bacon, lettuce, tomato, pesto, aioli wrap	45.0

HOT

Broccoli and cheese bites (V)	45.0
Mac N cheese, ham croquettes	45.0
Chicken wings with butter cayenne sauce	60.0
Crumbed Fish bites with tartare sauce	55.0
Satay chicken skewer (GF)	60.0
Chilli and lime Prawn skewer (GF)	60.0
Beef meatball skewer with Napoli and basil (GF)	60.0
BBQ pork ribs (GF)	60.0
Falafel bites with hummus (V)	45.0
Halloumi Skewer with chimichurri (GF, V)	60.0

CLASSICS

Sausage rolls with tomato sauce	50.0
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
A selection of pizza & garlic bread slices	40.0

DESSERTS

Mini chocolate brownie bites	40.0
Mini cheesecake bites	50.0
Mini pavlova bites with passionfruit	50.0

CANAPE PACKAGES

Minimum of 30 guests

Option 1 22.0pp
2 cold and 2 hot dishes

Option 2 30.0pp
3 cold and 3 hot dishes

Select items from above which will be served canape style for an hour

GRAZING BOXES

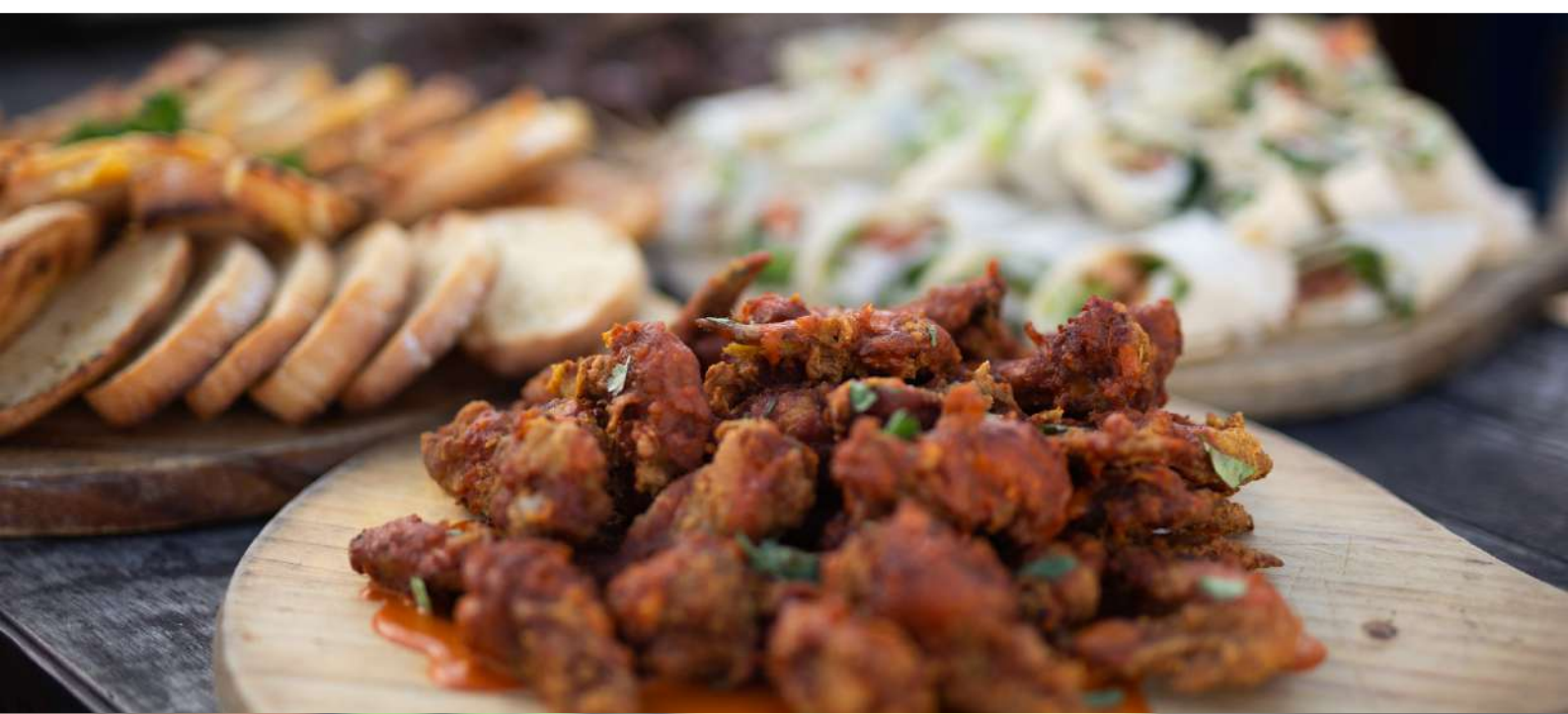
Minimum of 15 per item

Mini Cheeseburgers, ketchup mustard and pickle and chips	8.0
Salt and pepper calamari with rocket and aioli	8.0
Loaded wedges with cheese, bacon, sour cream	8.0
Beer Battered Fish and Chips	8.0
Caesar Salad (V)	8.0

GRAZING STATION

Minimum of 30 guests 25.0pp

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



BBQ MENU

All served buffet style and with a condiment selection | Minimum of 20 guests | 30.0 per person

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 cooked Lamb shoulder with herb rub (GF)
Honey soy chicken thigh
Quesadillas with tofu & capsicum salsa (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, V)
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

EXPRESS BREAKFAST

A selection of fruit muffins
Freshly baked sweet and savoury croissants
14.0pp served buffet style

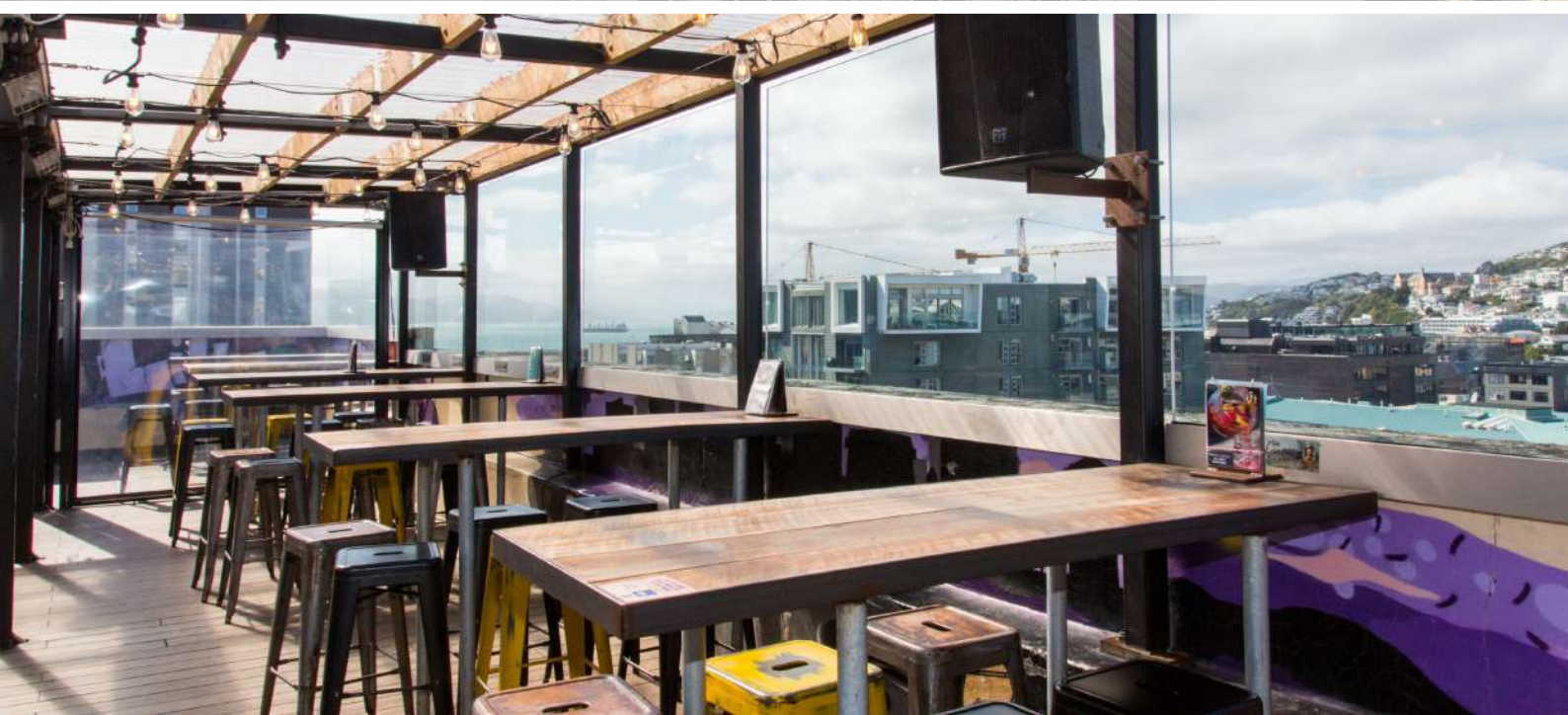
CONTINENTAL BREAKFAST

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
19.0pp served buffet style

COOKED BREAKFAST

Sliced seasonal fresh fruit platter with berries and yoghurt
Freshly baked croissants
Assorted pastries & fruit muffins
Choose one of the following;
Scrambled eggs with chive, bacon, breakfast sausage, grilled tomato, mushrooms, hash browns & ciabatta
Eggs Benedict served with sautéed spinach or bacon
French toast with caramelized banana, bacon and maple syrup
25.0pp served buffet style
28.0pp 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 from T leaf Tea and freshly brewed filtered Revive coffee

Please select a total of four items from the below

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

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 (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)

Lamb & spinach with avocado, red onion and harissa

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

Yorkshire pudding filled with rare roast beef, horseradish and onion jus.

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

North End



Function Space



FUNCTION SPACES

Venue Exclusive

