

THE TOTE

TRENTHAM



FUNCTION & EVENT COMPENDIUM

74 Ararino Street, Trentham, Upper Hutt 5018

ABOUT THE TOTE

Located in the heart of Trentham, directly across from the station and race-course, The Tote is perfect for when you're looking for a casual atmosphere to watch the next sports match or to catch up with your mates.

The Tote offers a fun, social environment for everyone with access to beer gardens, plenty of big screens, TAB and a gaming lounge.

Our huge food menu has plenty on offer, from bloody big steaks to bar snacks and every pub classic in-between. Wash your meal down with one of our many choices of local and international tapped beers.

With nightly specials and regular social events,
The Tote is Upper Hutt's true local.

PLATTER MENU

30 pieces per platter | \$50.0

COLD

Tomato, basil and feta bruschetta
Mini, cheese, onion and herb quiches
Ham, tomato, cheese, lettuce, tomato, aioli sandwich
Classic egg, chive, lettuce, tomato, aioli sandwich
Chicken, bacon, lettuce, tomato, pesto, aioli wrap

HOT

Brocoli and cheese bites (V)
Mac n cheese, ham croquettes
Chicken wings with hot sauce and celery sticks
Crumbed fish bites with tartare sauce
Satay chicken skewer (GF)
Beef and chimichurri skewer (GF)
Beef meatball skewer with Napoli and basil (GF)
BBQ pork ribs (GF)
Mini beef sliders
Falafel bites with hummus (V, VG)
Haloumi skewer with chimichurri (GF, V)
Southern fried chicken bites

CLASSICS

Sausage rolls, tomato sauce
Mini mince and cheese pies, tomato sauce
Spring rolls, sweet chilli dipping sauce (V) Samosas,
sweet chilli dipping sauce (V)
A selection of pizza bread

DESSERTS

Mini chocolate brownie bites
Mini cheesecake bites
Churros with cinnamon sugar & chocolate sauce
Mini pavlova bites with passionfruit

**Please choose the platters you would like us to serve for your function.
Each line is a platter selection and will contain approx 30 pieces of that item.
We recommend a selection of different platters for you and your guests.**

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

SET MENU

2 courses \$45.0 per head | 3 courses \$55.0 per head

ENTRÉE - Choose 3 of the following:

Warm breads, with a selection of dips (V)
Caprese Salad, mozzarella cheese, heirloom tomatoes, basil pesto & aged balsamic (V)
Prawns, avocado, cherry tomatoes, iceberg lettuce & Maryrose dressing
Roasted aubergine, citrus onion, roasted baby beets, red chard, kale (V)
Smoked salmon with dill & citrus, watercress, horseradish & new potatoes
Roasted pear, prosciutto, blue cheese, rocket leaves & aged balsamic
Chicken liver pate, brandy & green peppercorn jelly, cornichons and melba toast

MAINS - Choose 3 of the following:

Sirloin, potato gratin, porcini butter, green beans, pickled onion & jus
Sweet potato gnocchi, spinach, mushrooms, halloumi, basil, parmesan (V)
Herb crusted turkey breast, sweet potato, green beans, quinoa, cranberry, jus
Honey & mustard glazed ham, roasted brussels sprouts, baby carrots
Blackened salmon with a fresh fennel, orange & watercress salad
Roast lamb rump, herb gourmet potatoes, ratatouille, jus

DESSERT - Choose 3 of the following:

Chocolate Torte, mousse, praline, crème fraîche, chards, raspberries
Plus Christmas pudding, brandy anglaise
Meringue, coconut cream, cherries, strawberries, cherry jelly
Seasonal fruit & berries, vanilla cream
Local NZ cheeses with rice crackers

Minimum of 20 guests required for our set menu

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BBQ 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) Local NZ cheeses with rice crackers
Sticky BBQ bourbon glazed pork ribs (GF)
Gourmet bratwurst sausages
Peri peri chicken drumsticks (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: 7.0pp

SALADS & 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)
Roast potatoes with rosemary salt (GF, VG)
Steamed new potatoes (GF, VG)

Add an additional salad / sides option: 5.0pp



BUFFET

Minimum of 30 guests | 45.0pp

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

Back Garden Bar



Tote Bar



FUNCTION SPACES

Sports Lounge



Craft Bar

