

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, choose from the below selection

SAVOURY

- Vegetarian Spring Rolls (V) | sweet chilli 50.0
- Chicken Satay Skewers (NGA) | toasted peanuts 110.0
- Pork & Fennel Sausage Rolls | tomato relish 65.0
- Fried Chicken Tenders | chilli glaze, kewpie, pickles 110.0
- Beef Sliders | mustard, ketchup, cheese, milk bun 120.0
- Tempura Prawns | chilli & lime jam 120.0
- Halloumi Skewers | salsa verde 100.0
- Fried Fish Tacos | charred sweetcorn salsa, guacamole 110.0
- Mushroom & Truffle Arancini (V) | parmesan, parsley & garlic mayo 90.0
- Heirloom Tomato Bruschetta (V, VG, NGO) | basil, sourdough, aged balsamic 80.0
- Mac & Cheese Bites (V) | tomato chutney 80.0
- Tempura Cauliflower (VG) | romesco 60.0
- Falafel Bites (VG) | sweet potato hummus 75.0
- Market Fish Goujons | tartare sauce 100.0
- Garlic Beef Skewers (NGA) | sweet soy glaze 120.0

SWEET

- Mini Sticky Toffee Pudding | salted caramel, Chantilly 90.0
- Lemon Tart | fresh raspberry 65.0
- Dark Chocolate Brownie (VG) | Chantilly 85.0

**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 | NGA: No Gluten Added | V: Vegetarian | VG: Vegan |
NGO: No Gluten Added Optional

SET MENU

2 courses 45.0 per head | 3 courses 60.0 per head

Designed to be served 'family style' on shared plates in the centre of the table, you can also choose to have these items individually plated for an additional 5.0pp,per course.

ENTRÉE

Mushroom & Truffle Arancini (NGO) | parmesan, parsley & garlic mayo

Pistachio & Ham Hock Terrine | cornichons, toasted brioche, onion jam

Lemon Pepper Calamari | smoked aioli, lemon, dill

MAINS

Lamb Rump (NGO) | peas al a Francais, red wine jus

Spanish Half Chicken (NGA) | roasted tomato sauce, Spanish potatoes, basil

Risotto Verde (NGA, VGO) | parmesan, salsa verde, broccolini, peas, herbs

DESSERTS

Vegan Chocolate Delice (VG, NGA) | berry compote, raspberry sorbet

Sticky Toffee Pudding | vanilla bean ice cream, toffee sauce

Blueberry Pavlova | basil, Chantilly cream

A minimum of 20 guests is required for our set menu

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BBQ MENU

Minimum of 20 guests

Standard Package 40.0pp || Premium Package 55.0pp || Deluxe Package 75.0pp

All served buffet style and include:

Spring Onion Potato Salad

Charred Corn | crumbled feta, hot sauce, coriander

Heirloom Tomato Salad | croutons, basil, balsamic

Mixed Leaf Salad | French, dressing

Pickles

* Vegan options available on request

STANDARD PACKAGE

Cheeseburgers | caramelised onions, brioche roll

Kransky Hot Dogs | sauerkraut, mustard, ketchup

PREMIUM PACKAGE

Baby Back Ribs | BBQ Glaze

Cheeseburgers | caramelised onions, brioche roll

Kransky Hot Dogs | sauerkraut, mustard, ketchup

Chicken Skewers | capsicum, red onion, salsa verde

DELUXE PACKAGE

Baby Back Ribs | BBQ Glaze

Cheeseburgers | caramelised onions, brioche roll

Kransky Hot Dogs | sauerkraut, mustard, ketchup

Pulled Pork Shoulder | cajun BBQ

Chicken Skewers | capsicum, red onion, salsa verde

Lamb Koftas | tzatziki, pickled red onion, pomegranate

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GRAZING STATION

Minimum of 30 guests is required

40.0pp

A convenient, tasty, and visually stunning way to serve your guests.

Grazing stations comprise a selection of cured meats, cheeses, olives, relish, marinated vegetables, salads, and fruit, accompanied by a bread and cracker selection.

LUNCH STATION

Standard Package | 25.0pp | sandwich platter

Premium Package | 30.0pp | sandwich platter & choice of one salad

Deluxe Package | 35.0pp | sandwich platter & choice two salads

Sandwiches

all sandwiches can be made with gluten free bread (NGA)

Smoked Salmon | cucumber, chive sour cream

Hungarian Salami | mustard, pickles, Swiss cheese

Cheese & Tomato | mature cheddar, heirloom tomato (V)

Roasted Capsicum | sweet potato hummus, spinach (VG)

Egg & Cress | mustard mayo, watercress

Smoked Leg Ham | garlic & parsley mayo, cos

Roasted Chicken | pesto mayo

Salads

Caesar Salad | cos, anchovies, parmesan, boiled egg, croutons (NGO)

House Salad | radish, pickled, onion, cos, dill

Warm Root Vegetable Salad | beets, pumpkin, carrots, spinach, cous cous (NGO)

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MORNING TEA

Standard Package 20.0pp || Premium Package 35.0pp || Deluxe Package 40.0pp

all all include filter tea & coffee

Standard Package

Assorted mini muffins

Assorted danishes

Premium Package

Individual Granola Bowl | melon, Greek, yogurt, mixed berries, banana, honey (VGO, NGO)

Seasonal Fruit Platter (VG, NGA)

Smoked Bacon & Egg Rolls

Deluxe Package

Eggs Benedict | smoked ham, poached eggs, English muffins, hollandaise (NGO)

Cream Cheese Bagel | smoked salmon, spinach, pickled cucumber

Smashed Avocado | roasted tomato, rosemary mushroom, goats cheese, sourdough (NGO)

BREAKFAST BUFFET

Standard Package | 25.0pp | choose three options from the below

Premium Package | 35.0pp | choose six options from the below

Deluxe Package | 45.0pp | all below items included

all packages include sourdough & preserves, plus filter tea & coffee

Baked Beans

Manuka Smoked Streaky Bacon

Hash Browns

Traditional Black Pudding

Heirloom Tomato

Rosemary Mushroom

Cumberland Sausage

Scrambled or Fried Eggs

Eggs Benedict | smoked ham, poached eggs, English muffin, hollandaise (NGO)

American Pancakes | maple syrup, whipped cream, mixed berries, toasted almonds

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FUNCTION SPACES

Back Garden Bar

seated: 55 // standing: 120



Tote Bar

seated: 120 // standing: 200



FUNCTION SPACES

Sports Lounge

seated: 30 // standing: 50



Craft Bar

seated: 50 // standing: 80

