



PRIVATE PARTIES

INFORMATION



WE ARE COMMUNITY.

BAR, COURTYARD & KITCHEN...

Our bar isn't just a bar,
it's a community hub.

A celebration of Cuba Street
for its people, by its people.

A place to remind us that we are
community, and ensure the
culture stays kicking for years to
come.

Here 6 days, late morning
until late...

HERE ARE THE TOP 6 REASONS WHY

The Tavern is New Zealand's coolest little tavern. An eclectic mix, offering the perfect vibe in the heart of the city. Whether it's private dining or a party on the dance floor, The Tavern has you covered.

SERVICE

We pride ourselves on customer service, you will have a dedicated events coordinator and team for your private party, ensuring every need is met.

SPACES

Whether it's cosy indoor or in the covered courtyard - perfect for summer and winter months, we'll make sure that the vibe is right for your event.

LOCATION

Located in the heart of Wellington. You could not ask for a more central city spot. Being so centrally located means your event can flow effortlessly into the rest of the city's nightlife - or make Cuba Street Tavern the main destination for the evening.

CATERING

We offer a large variety of catering options to suit all requirements. Our chefs are passionate about what they do and are extremely flexible and can cater for any dietary requirements. If there is something special you would like, we are more than happy to cater for that too!

CHARACTER

Cuba Street is eclectic, a bit like us. Each space has its own vibe.

PA & DJ EQUIPMENT

We have everything you need to get your party flowing.



OUR PRIVATE PARTY SPACES

Carmen Room

The Carmen Room is one of our favourites, named after the icon Carmen who owned a coffee shop in the 60s and 70s on Cuba Street.

It's a beautiful space for up to 20 people for a dinner party menu - 22 at a push, or mix and mingle in 30, intimate and stylish!



Red Room

For those very intimate dinner party menu requirements, this wee room offers the perfect setting.

Tucked away from the main bar, this cosy space comfortably seats eight guests, or up to ten at a squeeze - making it ideal for small celebrations, client dinners, milestone birthdays, or discreet business meetings.



Courtyard

The courtyard has a real vibe, complete with a retractable roof, making it perfect for both summer and winter.

Whether it's a dinner party menu for up to 40 people, or a private party - mix and mingling for 120, this is the spot to be. With a built-in sound system, it truly is a wee oasis in the middle of the city.



Whole Venue

The whole venue can be taken over for your very special party, catering for up to 180 people standing.

From a vibing courtyard to intimate indoors, separate spaces can really help create little nooks to make your party feel special.





PRIVATE PARTY CATERING

CANAPÉS

- \$4.50 EACH -

Pressed truffle potato, black garlic, cheddar

Mushroom parfait, sherry gel, coffee crumb

Fried chicken, CST hot sauce, pickled daikon

Salt fish fritters, chive, tartare sauce

HIBACHI

Zucchini & eggplant, tamari & tamarind glaze \$8

Charred lamb belly, Romesco sauce, crispy shallots \$9

Pork collar, lemongrass & Kaffir lime, toasted coconut \$8.5

LARGER BITES

- \$12.50 EACH -

Mini House Burger (vegan option available)

Tavern fish and chip boats

Mini roasted veg flatbread, tzatziki, eggplant chutney.

Menu is subject to change.

* = Gluten free ** = Gluten free option

Please let us know of any strict dietary requirements you may have, and we will do our very best to accommodate you.



PRIVATE PARTY CATERING

PLATTERS

- Designed as nibbles for 10-15 guests -

ANTIPASTO GRAZING BOARD | \$200

Chorizo, pastrami, cured pork, olives, taramasalata, stuffed pepper, artichokes, Kapiti cheeses - Blue, Cumin seed Gouda, Smoked Havarti, toasted bread, crackers GF*

HUMMUS | \$87.50

Hummus with dukkah spice, crispy chickpeas & olive oil, crudités, toasted bread GF*, V, VE*

THE MEZZE | \$200

Kapiti cheeses- Smoked Havarti, Cumin seed Gouda, Ramara, Blue, Hummus, artichokes, olives, stuffed peppers, toasted bread, crackers V, GF*

CHEESEBOARD | \$185.50

Kapiti cheeses- Smoked Havarti, Cumin seed Gouda, Ramara, Blue, fresh fruit, crackers, toasted bread V, GF*

HOT MEAT SELECTION | \$170

Spice lamb kofta, mint yoghurt, pomegranate molasses. Grilled chicken skewers, green curry seasoning, coconut. Potato croquettes, lemon aioli. Pork & lemongrass wontons, chilli jam GF*, DF*

THE HOT VEG | \$100

Cheddar & leek gratin bites. Sun-dried tomato & mozzarella arancini, basil pesto. Grilled mushroom skewers, black garlic, furikake. Hash brown bites, lemon aioli V

FISH SHARING | \$95

Hot smoked fish pate, focaccia crackers. Salmon mousse vol au vent, chives. Beer battered fish, tartare sauce. Coconut crumbed prawns, chilli jam

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PRIVATE PARTY CATERING

DINNER PARTY MENU

- \$70 PER PERSON | MINIMUM 8 PEOPLE -

Designed to share, served in waves over a couple of hours

Olives*

Focaccia, cultured butter

BBQ aubergine, lemon yoghurt, tahini,
chives, garlic chips* Ve

Hummus, hazelnut pesto, toasted
focaccia** Ve

Curious croppers tomato salad, basil, tomato
vinaigrette, pangritata* Ve

Steak tartare, coriander, pickled chilli,
smoked oil, dressing *

Fried chicken, CST hot sauce, toasted
sesame, slaw *

Items are subject to change.

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PRIVATE PARTY CATERING

DINNER PARTY MENU

\$75 PER PERSON BREAD plus 3 COURSES

\$55 PER PERSON BREAD plus MAIN / DESSERT

MINIMUM 8 PEOPLE

BREAD FOR THE TABLE

ENTREE

Fish crudo, cucumber, chili, lime, blood orange, oyster emulsion*
Venison tartare, cashew butm sunflower seed, cured yolk, ponzu*
Beetroot tartare, cashew butm sunflower seed, cured yolk, ponzu*

MAIN

House cut steak, watercress, peppercorn sauce, herb butter &
steak cut chips*
Market fish, soft herb crust, ricotta gnocchi, dashi, fresh peas &
spinach **
Fresh Pappardelle, tomato ragu, basil, stracciatella & black pepper

DESSERT

Cherries with orange zest, dark chocolate cremeux, toasted
almonds, vanilla gelato*
Brulee stone fruit, lemon and thyme labneh, apple sorbet,
buckwheat tuile*

Items are subject to change.

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FREQUENTLY ASKED QUESTIONS

What types of events/ private parties can you host?

We can host a variety of different events, from dinner party menus to private parties. We have multiple spaces available.

Are there minimum and/or maximum numbers of guests required to book the venue?

Each space has a different capacity; however, we can cater for small and large groups up to 180 standing.

Can we bring in our own alcohol and food?

Cuba St Tavern holds an on-licence, which permits alcohol to be sold and consumed on the premises. All alcohol must be provided by the Tavern. We do not allow BYO. We allow celebration cakes.

Is there a screen to show slideshows?

Unfortunately, we don't have a screen available.

Is there car parking available?

There is convenient street parking available nearby. There is also a Wilson Parking building on Cuba Street and another just around the corner, giving guests easy and accessible parking options close to the venue.



FREQUENTLY ASKED QUESTIONS

Is there a venue hire charge and/or a deposit?

We do not charge a venue hire fee, but do have minimum spend requirements.

Is there a hire fee for crockery, glassware, staff, tables or chairs?

No, you will not be charged extra to use The Tavern's equipment.

Do you have a dance floor?

Yes, the courtyard can be a dance floor.

When do I settle the bill?

The bill will need to be settled on the night unless prior arrangement has been made with the General Manager.

Am I responsible for cleaning the venue afterwards?

No, we will take care of all the cleaning. If additional cleaning is required above the normal use of the premises, a cleaning fee of \$300 will be applied.

Is a microphone and audio-visual equipment available?

Unfortunately, we do not have a microphone available.

Is there a time that my event has to finish by?

Our licence runs until midnight, we ask all guests to depart by 12am.

Can we bring in and play our own music?

Yes, you can connect via Bluetooth.

Can the Tavern provide decorations?

No decorations are provided by Cuba St Tavern.

Do you allow all decorations?

We do allow most decorations but ask that you are mindful of the walls. No pins or tacks please. We don't allow open candles due to fire regulations.

Could there be more than one party held in one day?

Yes, as we have multiple private party rooms, however these parties will not overlap as each area is completely private. Generally, if you book the courtyard, the main bar will still be available to the public.

How do we go about booking the venue?

If you wish to book one of our function spaces, please email hello@cubastreettavern.co.nz.



In a rustic old building
that is worn by time,

lives a cool little tavern
that pours great wine...

— CUBA STREET —
TAVERN
— EST. 2025 —

cubastreettavern.co.nz