



CATERING

EMBASSY

EMBASSY THEATRE WELCOMES YOU

The Embassy Theatre offers an unrivalled cinema experience, bringing together a unique world of film and hospitality under one roof. With a range of premium facilities and tailored event options, we provide everything needed to make your next occasion truly memorable within one of Wellington's most iconic theatres.

Enhance your experience with a thoughtfully curated selection of canapés, gourmet platters, and classic cinema favourites. Whether you are hosting a private screening, corporate event, or special occasion, our catering is designed to complement the unique character and atmosphere of this historic venue.

The Embassy Theatre features three auditoriums, each equipped with state-of-the-art presentation technology – providing the perfect setting for your next screening, presentation, or event.

FACILITY HIRE

The Black Sparrow Bar – standard hosting capacity of 100 guests, however the space can be re-arranged to accommodate to up to 140 guests when needed.

The Grand – seating capacity of 750 guests

Deluxe Cinemas – two theatres each with a seating capacity of 70 guests

Note: For events held in the The Grand, catering will be outsourced due to the scale of the space and the limitations of our on-site kitchen facilities



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ALLERGEN NOTICE

At EVENT Cinemas, we strive to provide a safe and enjoyable experience for all our guests. Please be advised that our kitchen and suppliers handle products that may contain common allergens, including:

Peanuts, Tree Nuts, Soy, Dairy, Eggs, and Wheat.

While we take thorough precautions to minimise the risk of cross-contamination - including cleaning, sanitisation, and separating the preparation, cooking, and storage of goods - we cannot guarantee that any of our products are completely free from these allergens.

If you have food allergies, please be aware of this potential risk. EVENT Cinemas does not accept liability for any adverse reactions that may occur due to the consumption of our products or contact with allergens in our facilities and guests waive and release EVENT Cinemas from any such claims.

For any specific questions about our ingredients or food handling practices, please don't hesitate to contact us directly.



BLACK SPARROW CANAPÉS

deep fried camembert with plum sauce VEG

lamb bites with tzatziki sauce

angus beef patties served in a mini bun with swiss cheese

crispy chicken served in a mini bun with swiss cheese, coleslaw and sriracha mayo

blinis with salmon & cream cheese

blinis with traditional tomato salsa v

garlic marinated prawn skewers

fish bites with tartare and lemon

calamari with sriracha mayo and lemon

potato & fresh herb rosti topped with buffalo mozzarella and cherry tomatoes VEG

kumara rosti topped with smashed avocado and lime salsa v

3 ITEMS \$18PP

4 ITEMS \$22PP

5 ITEMS \$25PP



BLACK SPARROW PLATTERS

ANTIPASTO PLATTER - 85.00

a selection of marinated goodies, cured meat, hummus, basil pesto & garlic crostini ^{**}, *GFOR*

BREAD AND DIPS - 45.00

a selection of bread served with basil pesto, hummus & sundried tomato pesto *VEG, GFOR*

SUSHI PLATTER - 90.00

an assortment of sushi served with pickled ginger, wasabi & soy sauce

KĀPITI CHEESE PLATTER - 85.00

a selection of 3 kāpiti cheeses served with crackers, dried apricots and fresh fruits *VEG, GFOR*

YUM CHA PLATTER - 65.00

an assortment of wontons & spring rolls, served with soy sauce & sweet chilli ^{**}

MINI KIWI FAVOURITES PLATTER - 80.00

a selection of classic savouries with tomato sauce

BRUSCHETTA PLATTERS

garlic toasted crostini, topped with traditional tomato salsa *VEG* **75.00**

garlic toasted crostini, cream cheese & smoked salmon **95.00**

BEEF SLIDERS - 95.00

angus patties served in a mini bun with swiss cheese, caramelised onion relish & free range aioli

CHICKEN SLIDERS - 95.00

crispy chicken served in a mini bun with swiss cheese, coleslaw & sriracha mayo

SEAFOOD PLATTER - 90.00

fish bites, prawn skewers, battered squid served with lemon, tartare & sriracha mayo

3 FRIES PLATTER - 55.00

classic fries, moroccan wedges and curly fries with tomato sauce & sour cream *VEG*

CRUDITÉS PLATTER - 55.00

fresh veggies served with hummus *v*

PIZZAS - 35.00

subject to availability

Each platter serves approx. 10 guests

*v - vegan friendly VEG - vegetarian ** - vegetarian on request GFOR - gluten free on request*



BLACK SPARROW BEVERAGES

BEER

kererū 330ml	\$13
- light lager 4.4%	
- resonator ipa 6.5%	
- coconut porter 4.5%	
kererū 440ml – various	\$18
panhead apa 5.7%	\$12
corona 4.5%	\$11
heineken 5%	\$11
heineken silver low carb 4%	\$11
heineken 0%	\$10
db export citrus 2%	\$11
monteiths golden light 2.5%	\$11
morning cider	\$12
- crisp apple	
- strawberry rosé	

WINE

	150ml	210ml	bottle
red			
bohemian merlot hawke's bay 13%	\$15	\$19	\$65
johnner estate pinot noir wairarapa 13.5%	\$16	\$20	\$69
paisley boombox shiraz barossa \$15%	\$16	\$20	\$69
paul jaboulet parallele 45 grenache / syrah - cotes du rhone 14%	\$15	\$19	\$65
santa ana reserve malbec mendoza 13.5%	\$15	\$19	\$65

WINE

	150ml	210ml	bottle
white			
astrolabe sauvignon blanc marlborough 13%	\$15	\$19	\$65
hawkshead pinot gris central otago 13.5%	\$15	\$19	\$65
bogle chardonnay california 14.5%	\$16	\$20	\$69
dr. l dry riesling mosel valley 12%	\$15	\$19	\$65
rosé			
astrolabe rosé - marlborough 13%	\$15	\$19	\$65
sparkling			
de la terre cuvee ii methode traditionnelle - hawke's bay 12.5%	\$19		\$95
sartori prosecco - verona 11%	\$13		\$60



GRAND BEVERAGES

BEER

corona	\$11
heineken	\$11
heineken 0%	\$10
heineken silver	\$11
db export citrus 2%	\$11
monteiths golden light lager 2.5%	\$11
monteiths hazy lemonade	\$11
morning cider	\$12
- crisp apple	
- strawberry rosé	
panhead apa	\$12
kererū 330ml	\$13
- black sparrow light lager	
- resonator ipa	

WINE

	150ml	210ml	bottle
white			
montana festival block	\$10	\$14	\$46
sauvignon blanc			
montana festival block pinot gris	\$10	\$14	\$46
whyte estate chardonnay	\$13	\$17	\$57
petal & stem rosé	\$11	\$17	\$50
red			
montana festival block pinot noir	\$10	\$14	\$46
petal & stem merlot	\$11	\$17	\$50
knappstein shiraz	\$14	\$18	\$64
sparkling			
sartori prosecco	\$13		\$60
RTDS			
jim beam & cola			\$13
canadian club & dry			\$13
scapegrace yuzu & lemon			\$13



CANDY BAR

CLASSIC COMBOS

mini popcorn + 600ml coca cola range or pump water	\$11.50
medium popcorn + 600ml coca cola range or pump water	\$12.50
large popcorn + 600ml coca cola range or pump water	\$13.50

FLAVOURED COMBOS

parlour lane flavoured popcorn + 600ml coca cola range or pump water	\$15.00
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ICE CREAM

kāpiti stick ice cream	\$6.00
wāhiki dairy free	\$5.00
vanilla choctop	\$6.00

ICE CREAM COMBOS

mini popcorn + 600ml coca cola range or pump water + vanilla choctop	\$17.50
medium popcorn + 600ml coca cola range or pump water + vanilla choctop	\$18.50
large popcorn + 600ml coca cola range or pump water + vanilla choctop	\$19.50

POPCORN

mini popcorn	\$5.00
medium popcorn	\$6.50
large popcorn	\$7.50
parlour lane flavoured popcorn	\$9.00

DRINKS

600ml coca cola range	\$6.00
750ml pump water	\$6.00
large drink	\$7.00

SNACK

cheese box – 3 cheeses, crackers, grapes, dried fruit	\$20.00
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