

FUNCTION PACK

CARLTON
BAR & STEAKHOUSE





The Carlton Bar & Steakhouse is more than just a modern Kiwi steakhouse; it's steeped in history and has served as a prominent icon of Canterbury for over 160 years.

Our friendly and professional function team can help you create your perfect event, whether it's an intimate dinner, birthday celebration, business meeting, production launch or milestone occasion.

We're happy to tailor a menu package and beverage list to suit your specific needs.

At the Carlton Bar & Steakhouse, we will assist you to organise and execute your dream event every time.









MEMBERS BAR AND TASTING ROOM

Located upstairs is our fully private Members bar & Tasting room, which is perfect for any kind of event - from birthday parties to engagement celebrations.

This space features a large fully stocked bar, a generous balcony with an opening louvred roof & heaters, alternatively, it can be fully enclosed as part of the main room.

The tasting room can even be closed off to accommodate smaller functions such as meetings, private dining, etc. Fully equipped with 3 TV screens and audio systems that you can connect to.

SPACE TYPE						
UPSTAIRS*	N/A	80	Y	N	Y	Y







*Stair access only.



AUCTION ROOM

Located downstairs next to our main bar, this space is furnished with memorabilia from Christchurch's early days.

You can open up the ceiling on sunny days or stoke up the fireplace when it's cold. With comfy booth seating and movable bar leaners plus the option for this space to be fully closed off for privacy, it makes for a highly versatile space for any occasion.







SPACE TYPE						
INDOOR	60	80	Y	N	N	N



HIDEAWAY

Nestled to the side of the main dining area on the ground floor, the Hideaway offers a semi-private space for smaller gatherings of up to 25 guests.

Whether it's celebratory dinners, birthday get-togethers or corporate catch ups, this space offers an ideal setting. You and your guests can enjoy a semi-private experience while still being able to soak up the buzzing venue atmosphere.

SPACE TYPE						
INDOOR	25	N/A	N	N	N	N



FUNCTION PLATTERS

(Ideal grazing for 6-10 people per platter)

FEAST OF FRIES \$49

Platter of hand-cut chips, cross-cut fries and curly fries served with selection of dips

VEGETARIAN FRIENDLY PLATTER \$65

Grilled halloumi, polenta fries, kumara rostis, falafels, crackers, relish and bread

CARLTON CLASSICS PLATTER \$80

Buffalo chicken wings, rump steak skewers, beer battered cauliflower, pork belly bites, chilli BBQ sauce

BRISKET SLIDER PLATTER \$70

Braised brisket, slaw and horseradish mayo sliders

PLOUGHMAN'S PLATTER \$90

Canterbury cheese, Carlton pate, cured meat, house-baked focaccia, pickles, chutney

SHARED SET MENU

Suitable for groups of 30+

When dining with us, select the two course or three course option for you and your guests to order from. Please note, all guests must order from the same menu.

ENTREE & MAIN OR MAIN & DESSERT \$45 PER PERSON ENTRÉE, MAIN & DESSERT \$55 PER PERSON

ENTRÉE *(to share)*

ANTIPASTI TO SHARE

Italian salami, Chorizo, smoked salmon, and stuffed red peppers with cream cheese served with artisan breads, Mediterranean mix olives, crackers, mixed nuts and house-made relishes

MAINS *(choose one)*

CHAR-GRILLED SIRLOIN STEAK (GF, NF)

Truffle & parmesan mashed potatoes, charred vegetables, peppercorn sauce.

CANTERBURY LAMB LOIN (GF, NF)

Potato gratin, charred vegetables, cherry tomatoes merlot jus

PESTO ROASTED VEGETABLE SALAD (V, NF, GF)

Roasted root vegetables, basil pesto, spinach, feta cheese

DESSERT *(to share)*

SWEET SELECTION TO SHARE

Chocolate brownies, caramel slices, custard-filled profiteroles, carrot cake petit fours, cake bomb, vegan cheesecake



SET MENU

Suitable for groups of 20+

When dining with us, select the two course or three course option for you and your guests to order from. Please note, all guests must order from the same menu.

ENTRÉE & MAIN OR MAIN & DESSERT \$52 PER PERSON

ENTRÉE, MAIN & DESSERT \$62 PER PERSON

ENTRÉE *(choose one)*

CHICKEN LIVER PARFAIT

Fig puree, pistachios, pickled onion, crostini

SMOKED MUSHROOM ARANCINI

Romesco, crispy sage

BOURBON CURED SALMON

Vinaigrette, sour cream, crispy capers

MAINS *(choose one)*

CHAR-GRILLED SIRLOIN STEAK

*Truffle & parmesan mashed potatoes,
charred vegetables, peppercorn sauce*

CANTERBURY LAMB LOIN

*Potato gratin, charred vegetables,
cherry tomatoes, merlot jus*

PESTO ROASTED VEGETABLE SALAD

Roasted root vegetables, basil pesto, spinach, feta cheese

DRY-AGED RUMP STEAK

Hand-cut fries, Carlton salad, mushroom sauce

DESSERT *(choose one)*

CHOCOLATE BROWNIE

*brownie with salted caramel, strawberry
compote, chocolate sauce, candied nuts,
rich dark chocolate ice cream*

COLADA PANNA COTTA

*Malibu & pineapple infused panna cotta, cranberry
biscotti, raspberry coulis, toasted coconut*

BEVERAGES

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



1 Papanau Road, Christchurch 8014
(03) 355 9543
functions@carltonbar.co.nz
carltonbar.co.nz