



**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						
MEMBERS BAR	N/A	100	Y	N	Y	Y



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						
AUCTION ROOM	60	80	Y	N	Y	Y



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 30 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						
HIDEAWAY	30	N/A	N	N	N	N



PLATTERS

(Ideal for 6-10 people per platter)

ANTIPASTO PLATTER 100

Cured meat, three cheese styles, mixed crackers, marinated olives | (LGO)

CARLTON CLASSICS PLATTER 110

Ribs, wings, beer battered cauliflower bites, beef skewers | (LDO, LGO)

FEAST OF FRIES PLATTER 55

2 types of fries presented as a large platter, tomato sauce and aioli | (LDO, LGO, VO, VGO)

SLIDERS PLATTER 80

Pulled BBQ beef brisket, slaw

VEGETARIN PLATTER 110

Veg spring rolls, corn patty, polenta fries, tomato relish, aioli | (LD, LGO, V, VGO)

BRUSCHETTA 50

Tomato, basil, red onion, olive oil, balsamic glaze on a baguette | (LDO, LG, V, VGO)

KIWI FAVOURITES 130

Mince & cheese pies, sausage rolls, mixed savouries, fries

WINGS 85

2kg of chicken wings, with hot buffalo dipping sauce, pickled onion, aioli | (LG)

BREAD AND DIPS 60

Bread & dips platter | (LDO, LGO, V, VGO)

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.



PLATTERS *continued*

BEEF SKEWERS 165

Moroccan coconut beef skewers x30 | (LDO, LGO)

CHICKEN SKEWERS 125

Moroccan coconut chicken skewers x30 | (LDO, LGO)

GARLIC BREAD 32

Sliced sourdough smoked garlic bread | (LDO, LGO, VO, VGO)

SWEETS 100

Bite-size brownies, cheesecakes & caramel slices | (LGO, V)



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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 \$58 PP

ENTRÉE, MAIN & DESSERT \$69 PP

ENTRÉE *(Shared)*

ANTIPASTO TO SHARE

Cured meats, 3 cheeses, mixed crackers, marinated olives, house-made pickles | (LGO)

BREADS AND DIPS

Bread & dips platter | (LDO, LGO, V, VGO)

MAINS *(Choose One)*

SLOW COOKED LAMB SHOULDER

Served with gremolata peas, roasted kumara, smoked garlic parmesan crumb, red wine jus and cheese sauce (LDO, LGO)

200G NZ RUMP

Cooked medium rare, agria mash and seasonal greens, with red wine Jus (LDO, LGO)

SEARED MT COOK SALMON

Served with potato mash, butter seared seasonal greens, caper lemon beurre blanc, with crisp fried parsnip (LDO, LGO)

CARLTON CHICKEN PARMIGIANA

Topped with ham, a blend of melted cheeses and house made marinara, served with crushed garlic and herbed duck fat potatoes

ROAST VEGETABLE SALAD

Seasonal vegetables, spinach, mixed seeds, balsamic dressing (LD, LG, V, VG)

DESSERT *(Choose One)*

SORBET

Mango | (LD, LG, V, VG)

BROWNIE

Chocolate brownie, pistachio praline, raspberry crumb, vanilla bean mascarpone | (LG, V)

CHEESECAKE

Cheesecake, pistachio praline, raspberry crumb, vanilla bean mascarpone | (V)



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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.

SUBSIDY TAB (MOST POPULAR)

A subsidised bar tab in which guests purchase their beverages at a reduced rate to full price, the rest covered by the event organiser at the end of the event, as per an ordinary bar tab. This option allows the bar tab to be available for a longer period, without costing the organiser anymore than their prescribed limit.

We recommend that a rounded dollar figure is used for guests, providing the ideal speed of bar service for the best customer experience.

CASH BAR

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

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CONTACT US

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