



CARLTON

BAR & STEAKHOUSE

PRIVATE DINING AVAILABLE FOR
LARGER GROUPS

Enquiries:

Phone: 027 363 5644

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www.carltonbar.co.nz

STEAKHOUSE RESTAURANT



Capacities



X



65



X



✓



✓



✓



✓



✓



✓



✓

Whether you're after a private booth for two or want to get the whole family together.

Our restaurant can take bookings up to 20 people dining a la carte and up to 55 people when dining on a set menu.

For groups of 15-30 people, we also have our semi-private Hideaway area located at the far end of the restaurant.

Ideal for those after a bit more privacy.

SET MENU

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

ENTRÉE, MAIN & DESSERT \$62 PER PERSON

(SUITABLE FOR GROUPS OF 20+)

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.

Profiteroles

Vanilla custard, banana curd, drizzled chocolate.

Pricing and items are subject to change according to seasonal produce and
availability

SET MENU

ENTREE & MAIN OR MAIN & DESSERT \$45 PER PERSON

ENTRÉE, MAIN & DESSERT \$55 PER PERSON

**(SUITABLE FOR GROUPS OF
30+)**

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

Pricing and items are subject to change according to seasonal produce and
availability

BEVERAGE OPTIONS

OUR DRINK SELECTION

We offer a wide selection of local & international tap beers, wines and cocktails. There is something for everyone. Our range of low & non-alcoholic beverages goes beyond just soft drinks and low strength beers as well.

SUBSIDISED DRINKS

Want to treat your guests, but not too much? We can set up a tab where your guests pay a set amount and the balance is charged onto your tab. This option is as flexible as you like, just tell us what your limit is and what drinks you would like available and we'll take care of the rest.

ARRIVAL DRINKS

Wow, your guests as soon as they walk through the door! We can have freshly made drinks ready and waiting for your guest's arrival from buckets of corona to glasses of bubbles, just let us know what you're looking for and we'll make it happen.

BEVERAGE TAB

Make it easy for you and your guests. Tell us what beverages you want available and what your tab limit is. We'll take care of the rest.

CASH BAR

Guests can pick and choose from our full beverage selection and pay individually. Please note that all beverage pricing includes GST.

TERMS & CONDITIONS

THE SMALL PRINT.....

Please confirm your event as soon as you are able to, if we have another enquiry for the same space or date, of an existing enquiry, we will ask the original booker to confirm or release their booking within 48 hours.

PRICES & MINIMUM SPENDS

All prices quoted are inclusive of GST. Whilst every effort is taken to maintain prices, these are subject to change. We do not usually impose minimum spending for group events, however, for any we will normally require catering to be incorporated as part of the organised event. We reserve the right to apply a minimum spend to a function booking if required. All confirmed pre-ordered food and beverage will be charged in full.

FINAL PAYMENT

Payment for all catering, beverages and any extras are due on the day of the event, if not paid prior. For corporate events, invoices can be organised with prior arrangement.

CANCELLATIONS

We ask for a minimum of two week's notice for any event cancellation. All food catering requirements must be confirmed a minimum of 72 hours ahead of the event, and will be charged in full accordingly if changed after this date.

SPACE ALLOCATION

We reserve the option to assign an alternative space, suitable to your event, should we need to. We will advise you ahead of time if there is a need to do so, for example, the attending numbers for the event has increased or decreased from the original booking. Venue and event space capacity will be controlled at all times, if capacities are reached, further guests may not be granted entry.

MINORS

Minors (under 18s) are welcome to attend functions but must be accompanied by, and supervised by, their parent or legal guardian at all times and must leave the venue at 10 pm. No alcohol can be consumed by minors attending functions or events.

All patrons looking 25 or younger will be asked for ID.

CUSTOMER ENTRY & EXIT

Event spaces will be available from the arranged time, and maybe in use prior to the event time.

Finish times of events are by prior arrangement, and the public may be allowed access into the space allocated for an event after the agreed finish time.

Right of admission (to events) is under the same policy as the venue as a whole, Entry will be refused to patrons who do not produce the appropriate proof of age when requested, are deemed to be influenced or intoxicated, or whose behaviour, dress or demeanour is deemed inappropriate.

ADDITIONAL REQUIREMENTS

Please let us know ahead of time of any plans for additional requirements or decorations. All items, including decorations, supplied by the customer, remain the responsibility of the customer, including setting up and removal. Removing items and decorations after the event should happen at the end of the event unless alternative arrangements have been made prior to the event with the venue.