



PRIVATE DINING

CHRISTCHURCH | NEW ZEALAND



03 943 5937 | bloodymarys.co.nz

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ABOUT

Bloody Mary's is named after Queen Mary I of England who is more commonly known as Bloody Mary. Our tie to Queen Mary I originates from our location of Latimer Square, the location in which she would burn protestants at the stake (wait, we mean stake).

From the moment you walk into Bloody Mary's you know you are in for an experience unlike any other. Local bluestone, dark oak & rich leather furnishings feature throughout. Bloody Mary's is not only famous for its incredible decor but a menu created using the best quality local New Zealand produce. Bloody Mary's features three beautiful private dining spaces and the Brasserie, ideal for a light meal or to indulge in one of our famous cocktails.

The team at Bloody Mary's is led by Executive Chef Christopher Walker who brings a wealth of knowledge and experience gained from his years in the industry. Chris continues to impress and inspire with his wide range of culinary skills and creative flair. With his amazing set of skills, Chris is the backbone to the hard working Bloody Mary's kitchen team.



SPACES





HUGH'S WHISKY LIBRARY

Hugh's Whisky Library is sectioned off from the main restaurant for an intimate dining experience unlike any other. Contrary to its name, the Whisky Library contains few books but houses a very fine collection of rare whisky, cognac and vintage port; guests are invited to purchase their own bottle to be kept in the library and enjoyed at their own leisure.

This room can be transformed for an intimate dinner/cocktail function, or for a larger party we can remove the leather sofas and set tables for a private dinner of up to 30 people.

**Minimum spend applies.*

CAPACITY

SEATED: 30

COCKTAIL: 30



MASTER RIDLEY'S PRIVATE DINING HALL



Whatever the occasion, Master Ridley's Private Dining Hall is ideal. This space is sectioned off from the main restaurant by beautiful large glass doors. With the ability to hold up to 70 people for sit down dinners or a cocktail event, the possibilities are endless with this space.

Sit back, relax and come experience one of Christchurch's finest private dining experiences.

**Minimum spend applies*

CAPACITY
SEATED: 70
COCKTAIL: 70



THE TERRACE

Newly renovated, The Terrace is Bloody Mary's newest all-weather events space. Catering for up to 60 people, this fully enclosed room boasts a gas fire, a TV large enough to watch those epic games plus Christchurch's best wine, cocktails, snacks & nibbles.

Available for private hire (you can hire half or all of it) this sun-drenched terrace is sure to be the most popular space around for those after work drinks, birthday party or social event.

**Minimum spend applies.*

CAPACITY
COCKTAIL: 50



CHEFS TABLE

Don't feel like choosing from the menu? Let our chefs take care of that for you.

At our Chef's table, you have the best seat in the house. You will see all the behind the scenes action (yes, Chef's barking orders just like Gordon Ramsey). Guests have a partial view of the kitchen and can watch as food gets plated. Our chefs will prepare a 5 course menu which will be expertly matched with beautiful wines from our list.

Bookings essential, maximum number 10 guests



OUR FOOD





CANTERBURY FEAST

Served in the style of a traditional feast with shared plates, sauces and sides delivered to each table for guests to share. Special dietary requirements can be catered to on request.

Entrée

Freshly baked bread loaves, extra virgin olive oil & confit garlic butter
Cured pork, venison & lamb charcuterie
Smoked akaroa salmon w citrus & fennel slaw

Main

Truffle mustard rubbed Canterbury angus sirloin cooked medium
Roast Canterbury merino lamb rump cooked medium
Garlic & herb roasted chicken thighs
Served with seasonal vegetables, potatoes, salad and a selection of sauces

Dessert

Traditional kiwi pavlova w whipped cream & kiwifruit
Strawberry & rhubarb crumble w crème anglaise
Marbled chocolate & espresso cheesecake

Due to the seasonality of some food, this menu is subject to change.

\$98 PER HEAD



PRIX FIXE

CHOICE OF..

Entrée

Haku farmed kingfish ika mata

Yuzu kosho, pickled ginger, kumara crisps

Burrata & crispy fried oyster mushrooms

Smoked tomato jam, almond skordalia, chilli oil, nori

Main

200g beef fillet

Garlic gratin, seasonal vegetables, port & thyme jus, served medium

Chargrilled chicken supreme

Butternut puree, slow roasted carrots, savoy cabbage, truffle cream

Spiced roasted cauliflower

Farm fresh labneh, green grapes, red pepper romesco

Dessert

Cranberry brioche bread pudding

Caramel cremeux, grand marnier crème anglaise and speculoos

Duo of new zealand made cheeses

Market cheeses served with wafers, walnut loaf, chutney & quince paste

Due to the seasonality of some food, menu is subject to change.

3 COURSE MENU..... \$85pp

2 COURSE MENU..... \$70pp

CANAPES

Hot

Black angus beef slider, caramelised red onion, smoked cheddar
Braised canterbury lamb croquette w mint sauce & aioli (df)
Confit duck & kumara pies, sage & onion marmalade
Satay chicken skewers, roasted cashew dukkah (gf, df)
Mushroom arancini, polenta crumbed w aioli (gf, ve)
Vintage aged cheddar pun de yuca cheese breads (gf, v)
Crispy fried pork belly, chipotle, pickled green apple (gf, df)

Cold

Yellowfin tuna tartare, wasabi mayo, toasted sesame (gf, df)
Hot smoked salmon mousse, pastry cigar, horseradish
Blackened prawn tostada, avocado, pico de gallo
Tomato & mozzarella bruschetta, ricotta, balsamic (v)
Vegetable & rice noodle spring rolls, nuoc cham (gf, ve)
Seared wild venison, beetroot & horopito relish
Wagyu beef tartare, sourdough crostini, black garlic aioli (df)

Sweet

Salted caramel macaroons (gf, v)
Lemon meringue tartlets (gf, v)
Rich chocolate brownie (gf, v)

(minimum 20 guests)

YOUR CHOICE

1 HOUR SERVICE..... \$24 pp (4 ITEMS)
2 HOUR SERVICE..... \$37 pp (6 ITEMS)
3 HOUR SERVICE..... \$52 pp (8 ITEMS)





BREAKFAST

Continental selection

- Selection of cereals, muesli & poached fruits
- Freshly baked muffins w/ jams & spreads
- Assortment of danishes & croissants
- Fresh fruit smoothies
- Muesli & yoghurt cups w/ berry compote
- Fresh fruit selection
- Fresh juices
- Brewed tea & coffee

Full buffet selection

- Grilled bacon
- Scrambled free range eggs
- Fluffy pancakes
- Sautéed button mushrooms
- Vine ripened roasted tomatoes
- House made hash potatoes
- Appletree farms pork sausages
- Bakery basket & fruit platter on each table

CONTINENTAL SELECTION \$32 pp

FULL BUFFET SELECTION..... \$38 pp

CONTACT US

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BLOODY MARY'S
BAR • LOUNGE • GRILL



T'S & C'S



TERMS & CONDITIONS

GROUP BOOKINGS

Tentative Bookings:

If, after seven days, the full deposit and/or function confirmation have not been received, the booking time will be released to other patrons. We reserve the right to release a booking if, after reasonable attempts, we are unable to contact the client.

Confirmation:

A booking is deemed to be confirmed when the deposit has been received.

Final confirmation of booking:

All arrangements including menus, beverages, time of arrival, and any additional requirements must be finalised no less than five working days prior to the event.

CANCELLATION

Cancellation Policy:

Where cancellations are given less than five days prior to the function date, any deposit may be forfeited. Please note that peak function times (i.e. Christmas) may warrant a stricter cancellation policy – please check at the time of booking.

VENUE HIRE & MINIMUM SPEND

Venue hire fee:

A hire charge will apply to all bookings where an area of Bloody Mary's has been privately booked. This charge will be applied to your final bill on the date of your function.

Minimum Spend Guideline:

In order to maximise our areas we require a commitment by the function organiser that a minimum spend requirement will be met. If minimum spend requirements are met, we will not charge a venue hire fee.

FOOD & BEVERAGES

Catering:

All catering requirements must be confirmed no later than five days prior to the event. If the number of guests attending the function decreases from the confirmed number, the full catering amount will still be charged. If the number of guests or catering requirements increase, additional food may be ordered on the night but availability cannot be guaranteed.



TERMS & CONDITIONS (CONT.)

FUNCTION AREAS

Attendance / Relocation of Areas:

Should the confirmed number of guests decrease or increase by 20% or more, Bloody Mary's reserves the right to relocate the function to another area or open the area to the public. Bloody Mary's makes every effort to provide rooms as reserved; however, in the event of significant changes in requirements or unforeseen circumstances, Bloody Mary's reserves the right to relocate areas appropriate to the number of guests and the prevailing weather conditions. Any relocation will be in consultation with the client.

CONDUCT

Under Age Guests:

In accordance with the current liquor licensing laws, minors (individuals under 18 years of age) must be accompanied by their parent or legal guardian.

Proof of Age:

Upon request all guests are required to provide acceptable photo identification.

Intoxicated Guests:

Any guest deemed to be unduly intoxicated or behaving in a disorderly manner will be asked to leave the premises immediately.

Bloody Mary's Bar and Restaurant staff and management reserve the right to terminate a function or refuse service to any guest deemed intoxicated.

CONDUCT CONT.

Damage:

Clients must assume full responsibility for their guests and any damage that may occur to Bloody Mary's property as a result of the function and will therefore be held liable.

PROPERTY / DECORATIONS

Loss of Property/Belongings:

The staff and management of Bloody Mary's Bar and Restaurant will always endeavour to ensure that a client's property and belongings are protected however we offer no guarantee of this and will not accept responsibility for lost, stolen or damaged property left at the venue prior to, during or after the function.

Decorations / Displays:

Bloody Mary's Bar and Restaurant does not permit any decorations and or displays to be fixed to any surface of the building without prior approval from management.