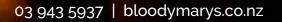
## NS1

# PRIVATE DINING CHRISTCHURCH | NEW ZEALAND



## AT A GLANCE

02

About

**03** Spaces **07** Sharing Menus

nus

08 Plated Menus

**11** Beverages





## 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 Sqaure, the location in which she would burn protestants at the steak (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 induldge in one of our famous cocktails.

The team at Bloody Mary's is led by Executive Chef Mark MacManus who brings a wealth of knowledge and experience gained from over 10 years in the industry. Mark continues to impress and inspire with his wide range of culinary skills and creative flair. With his amazing set of skills, Mark is the backbone to the hard working Bloody Mary's kitchen team.



III III

















### 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 rolling oak doors. With the ability to hold up to 70 people for sit down dinners and up to 60 for a cocktail event, the possibilities are endless with this space.

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

\*Minimum spend applies

CAPACITY SEATED: 70 COCKTAIL: 70

# 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

natural clevedon coast oyster smoked akaroa salmon w citrus & fennel slaw

#### main

roast sirloin of canterbury angus beef braised canterbury merino lamb shoulder whole roast chicken w lemon & thyme served with a selection of seasonal vegetables, potatoes, salad and a selection of sauce

#### dessert platter

chocolate coated profiteroles mini pavlova with seasonal fresh fruit apple & boysenberry crumble w crème anglaise

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

### **\$85 PER HEAD**



### **PRIX FIXE**

#### CHOICE OF ...

#### entrée the scotsman's scallops atlantic scallops, black pudding, pea mash rib eye carpaccio pickled blackberries, pecorino cheese, truffled vinaigrette pumpkin arancini mushroom ketchup, whipped garlic tofu

#### main

150g new zealand salmon pea & broad bean polenta, chargrilled shallots, confit cherry tomatoes 180g beef fillet garlic gratin, green beans, port & thyme jus, served medium chargrilled portobello mushrooms tumeric white beans & broccoli, black garlic olive dressing

#### dessert

cambridge burnt cream berry compote & almond tuile 70% dark chocolate & orange tart malt semifreddo, orange gel citrus polenta cake saffron poached pear, vanilla coconut milk custard

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







### **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

### CANAPES

#### hot

canterbury lamb croquettes w aioli & mint sauce slow cooked beef on crostini w red onion jam (df) chicken skewer w satay sauce, roasted peanuts & toasted sesame seed (gf, df) smoked paprika prawn & chorizo skewers (gf, df) house pork sausages w tomato relish (gf, df) maple glazed bacon (gf, df)

#### cold

smoked salmon, dill & sour cream on cucumber slice (gf) vietnamese spring rolls w vegetable & rice noodle salad (gf, df, v, ve) soy, ginger, chicken & rice noodle salad Vietnamese spring rolls (df, gf) seared venison on sweet potato rösti w spiced pickled blueberry (gf) crostini, onion jam, feta w rosemary crust (v) steak tartar w truffle mayo, (gf, df)

#### sweet

macaroons in a variety of flavours double chocolate brownie (gf) chocolate profiteroles filled w vanilla cream

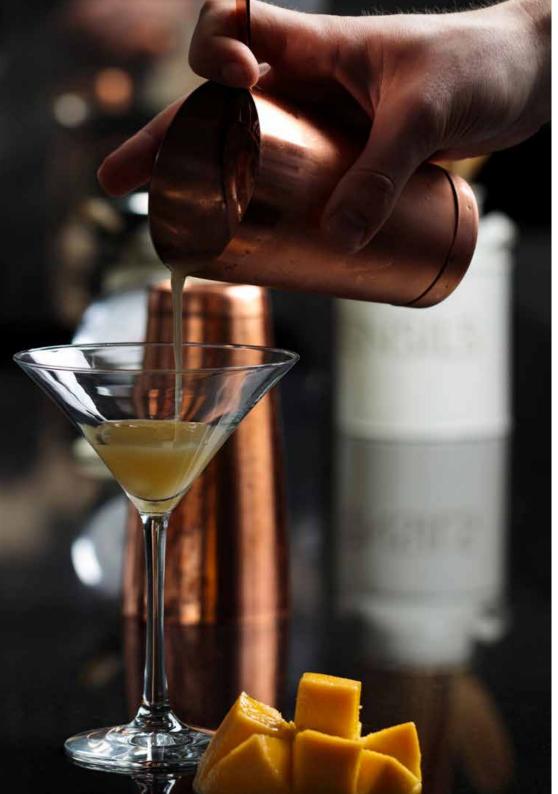
(minimum 10 guests)

**CHEFS CHOICE** 1 HOUR SERVICE...... \$18 pp

#### **YOUR CHOICE**

1	HOUR	SERVICE	\$20	pp (4 C	HOICES	5)
2	HOUR	SERVICE	\$30	pp (6 C	HOICE	S)
3	HOUR	SERVICE	\$44	pp (8 C	HOICES	5)





### **BEVERAGE PACKAGES**

#### The 'Latimer' Package

Straw Island Sauvignon Blanc Straw Island Merlot Straw Island Rose Straw Island Pinot Gris Straw Island Chardonnay Monteiths Tap Beer Orange Juice Soft Drinks

1 HOUR \$18 pp
2 HOURS \$30 pp
3 HOURS \$38 pp
4 HOURS \$45 pp

#### The 'Deluxe' Package

Brancott Estate Brut Cuvee Montana Festival Block Sauvignon Blanc Montana Festival Block Chardonnay Montana Festival Block Pinot Gris Montana Festival Block Merlot Cabernet Montana Festival Block Pinot Noir Monteiths Tap Beer Heineken Orange Juice Soft Drinks

1 HOUR	\$24 pp
2 HOURS	\$34 pp
3 HOURS	\$44 pp
4 HOURS	\$49 pp
3 HOURS	\$44 pp

#### The 'Giesen' Package

Giesen Sauvignon Blanc Giesen Pinot Gris Giesen Riesling Giesen Chardonnay Giesen Merlot Giesen Shiraz (South Australia) Giesen Pinot Noir Giesen Brut Cuvee Monteiths Tap Beer Heiniken Tap Beer Orange Juice Soft Drinks

\$26 pp
\$36 pp
\$46 pp
\$51 pp

### **CONTACT US**

Ph. 03 943 5937 E. info@bloodymarys.co.nz w. **bloodymarys.co.nz** A. 30 Latimer Square, Christchurch, 8011



🔂 @bloodymaryschch

f

facebook.com/bloodymaryschristchurch

