



# PRIVATE DINING

CHRISTCHURCH | NEW ZEALAND



03 943 5937 | [bloodymarys.co.nz](http://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 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.

# SPACES

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# 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 Christchurch'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.

**3 COURSE MENU..... \$70pp**

**2 COURSE MENU..... \$55pp**



# 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 CHOICES)

2 HOUR SERVICE..... \$30 pp (6 CHOICES)

3 HOUR SERVICE..... \$44 pp (8 CHOICES)





# 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

## 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  
 Heineken Tap Beer  
 Orange Juice  
 Soft Drinks

1 HOUR.....	\$26 pp
2 HOURS.....	\$36 pp
3 HOURS.....	\$46 pp
4 HOURS.....	\$51 pp

# CONTACT US

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