



PRIVATE DINING

CHRISTCHURCH | NEW ZEALAND



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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 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 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





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

duo of cheese - totara tasty & smoked brie

crackers & quince

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)





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
orange juice
freshly brewed tea & coffee

full buffet selection

grilled middle bacon
scrambled free range eggs
sautéed button mushrooms
vine ripened roasted tomatoes
house made hash potatoes
appletree farms pork sausages
plus bakery basket & fruit platter on each table
bloody mary station

CONTINENTAL SELECTION	\$25 pp
FULL BUFFET SELECTION.....	\$32 pp



BEVERAGES



WINE

Bubbles

Veuve Clicquot Ponsardin Reims <i>France</i>
Mumm's Cordon Rouge <i>France</i>
Cloudy Bay Pelorus <i>NV</i>
Da Luca Prosecco DOC <i>NV</i>
Giesen Classic Cuvee

Flute

22
22
16
9
11

Bottle

125
125
85
50
55

Sauvignon Blanc

Cloudy Bay <i>Malborough</i>
Giesen "Vinyard Selection" <i>Malborough</i>
Giesen "The August 1888" <i>Malborough</i>
Peregrine <i>Central Otago</i>
Soho Stella <i>Malborough</i>
Straw Island <i>Malborough</i>
Montana Festival Block <i>Malborough</i>
Ata Rangi <i>Marlborough</i>
Cloudy Bay "Te Koko" <i>Marlborough</i>

125ml

17
11
15
13
9
10

250ml

32
20
28
24
16
18

Bottle

85
60
65
75
70
40
50
75
115

Chardonnay

Straw Island <i>Malborough</i>
Circuit by Black Estate <i>Waipara</i>
Cloudy Bay <i>Marlborough</i>
Montana Festival Block <i>Gisborne</i>
Giesen "The Brother's" <i>Marlborough</i>
Black Estate <i>Waipara</i>
Grant Burge Summers <i>Barossa</i>
Tony Bish Fat & Sassy <i>Hawkes Bay</i>

125ml

9
13
10
12
14

250ml

16
24
18
22
26

Bottle

40
65
80
50
60
75
70
70

Pinot Gris

Straw Island <i>Marlborough</i>
Montana Festival Block <i>Waipara</i>
Nevis Bluff <i>Central Otago</i>
Cable Bay <i>Awatere Valley</i>

125ml

9
10
14

250ml

16
18
26

Bottle

40
50
75
65

Riesling

Pegasus Bay <i>Marlborough</i>
Gibbston Valley <i>Central Otago</i>
Giesen Estate <i>Marlborough</i>
Peregrine <i>Central Otago</i>

125ml

13
9

250ml

24
16

Bottle

80
70
45
65



WINE CONT...

Rose	125ml	250ml	Bottle
Nevis Bluff <i>Central Otago</i>			65
SOHO Westwood <i>Waiheke</i>	12	12	60
Straw Island <i>Marlborough</i>	9	16	40
Waipara Hills <i>Waipara Valley</i>			60
Pasqua 11 Minutes <i>Veneto Italy</i>			75
Pinot Noir	125ml	250ml	Bottle
Montana Festival Block <i>Waipara</i>	10	18	50
Giesen Vineyard Selection <i>Marlborough</i>	11	22	55
Madam Sass <i>Central Otago</i>	14	26	75
Peregrine Saddleback <i>Central Otago</i>			80
Peregrine <i>Central Otago</i>	15	28	80
Cloudy Bay <i>Marlborough</i>			110
Nevis Bluff <i>Central Otago</i>			85
Soho McQueen <i>Central Otago</i>			95
Archangel <i>Central Otago</i>			90
Pegasus Bay <i>Waipara</i>			130
Doctors Flat <i>Central Otago</i>			120
Cabernet Sauvignons & Blends	125ml	250ml	Bottle
Montana Festival Block Merlot Cabernet	10	18	50
JC Double Barrell Cabernet Sauvignon <i>Coonawarra</i>	14	26	75
Te Mata Awatea Cabernet Merlot <i>Hawkes Bay</i>			95
Pegasus Bay Merlot Cabernet <i>Waipara</i>			85
Cape Mentelle Cabernet Merlot <i>Margaret River</i>			90
P. Gimblett Rd Cabernet Merlot <i>Hawke's Bay</i>	13	24	70



BEER

Draught Beer	330ml	pint
Monteiths Original Ale	8.5	
Monteiths Golden	8.5	
Heineken	9.5	14
Black Dog Bone Yard IPA	11	

Bottled Beer	330ml
Sol	9
Tiger	9
Corona	9.5
Amstel Light	8.5
Heiniken	9.5
Heiniken Light	8.5
Export Citrus	8.5

NON-ALCHOLIC

Minerals	
Coca Cola	4
Sprite	4
Diet Coca Cola	4
Schweppes Indian Tonic Water	4
Ginger Beer	5
Schweppes Ginger Ale	4
Red Bull	6
V Energy	6

Juices	
Simply Squeezed Orange	5
Simply Squeezed Tomato	5
Simply Squeezed Cranberry	5
Simply Squeezed Apple	5

Water	500ml	1000ml
Antipodes Still	6	10
Antipodes Sparkling	6	10

Bundaberg Brewed Drinks	375ml
Tropical Mango	8
Traditional Lemonade	8
Guava	8
Pineapple & Coconut	8



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
Heiniken Tap Beer
Orange Juice
Soft Drinks

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



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.

CONTACT US

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BLOODY MARY'S
BAR • LOUNGE • GRILL