



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 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 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

OUR FOOD

A top-down view of a gourmet meal. In the center, three large pieces of grilled steak with distinct char marks are arranged on a black rectangular platter, garnished with fresh thyme and a dusting of salt. To the left, a small metal tray holds several golden-brown roasted potatoes, some whole and some cut, garnished with a sprig of rosemary. Above the steak, a white oval bowl with a blue rim is filled with a shredded cabbage and carrot salad, topped with nuts. To the right of the salad, a small metal tray contains roasted green beans, carrots, and parsnips. Further right, two small metal cups hold dark, rich sauces. A small portion of butter is melting on a wooden cutting board next to the sauces. The entire meal is set against a dark, textured wooden background.



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
plum & blackberry 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

confit free range canterbury pork belly

puffed crackle, caramelised celeriac apple purée, grain mustard jus, black pudding

yellowtail kingfish ika mata

pacific island style ceviche served w coconut, red chilli & kumara crisps

buffalo mozzarella & tomato bruschetta

wairiri buffalo mozzarella, green olives, harissa, pickled red onion

main

180g angus beef fillet

garlic gratin, green beans, port & thyme jus, served medium

ora king salmon fillet

chorizo & thyme polenta, jerusalem artichoke, braised fennel

smoked tofu & mushroom ravioli

spinach, toasted walnuts, romesco sauce, crispy kale

dessert

jersey milk & honey panna cotta

lemon curd, hokey pokey, honey sponge

dark chocolate crèmeux

vanilla marshmallow, black doris plums, chocolate crisps

duo of new zealand made cheeses

crackers, quince & preserves

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

3 COURSE MENU..... \$75pp

2 COURSE MENU..... \$59pp



CHEF'S 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, chefs 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



CANAPÉS

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)

CHEF'S 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



BEVERAGE PACKAGES

Full beverage list is available for selection

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

CONTACT US

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