

PRIVATE DINING

RYDGES LATIMER CHRISTCHURCH | NEW ZEALAND

03 943 5937 | bloodymarys.co.nz



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 lead by Executive Chef, Christopher Walker, who brings a wealth of knowledge and experienced gained from his years in the industry. Chris, alongside his kitchen team, continues to impress and inspire with his wide range of culinary skills and creative flair.

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 Chistchurch'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 afterwork drinks, birthday party or social event.

*Minimum spend applies.

CAPACITY
COCKTAIL: 60



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, Chef's barking orders just like Gordon Ramsay).

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





CANTEBURY FEAST

Served in the style of a traditional feast with shared plates, sauces & sides delivered to each table for guests to share.

Entrée

Freshly Baked Grizzly Milk loaf

Confit garlic butter

Greenstone Creek Beef Tartare

Cornichons, cured egg yolk, aged parmesan, pommes paille

Yellowfin Tuna Ceviche

Passionfruit leche de tigre, toasted coconut, mango, pickled red onion

Salt-Baked Beetroot Carpaccio

Wairiri buffalo stracciatella, coppa, smoked tomato, puffed grains, sherry vinaigrette

Main

Truffle Mustard-Rubbed Black Origin Wagyu scotch

Port and thyme jus

Coastal Spring Lamb Rump

Gremolata, crispy shallots

Herb-Roasted Free-range Chicken Thighs w Chicken Gravy

Seasonal vegetables, salads and potato side to match

Dessert

Strawberry Rhubarb Crumble

traditional crumble served with creme anglaise and vanilla bean ice cream

\$110 PER HEAD

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



PRIX FIXE

Entrée

Smoked Angus Beef Cheek Croquette

Cauliflower purée, aged parmesan, beef jus

Yellowfin Tuna Ceviche

Passionfruit leche de tigre, toasted coconut, mango, pickled red onion

Main

200g Canterbury Lamb Rump

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

Free-range Chicken Breast

Paris mash potato, spring greens, peas, bacon, tarragon jus

Butternut Pumpkin Risotto

Pecorino romano, macadamia, preserved lemon

Dessert

70% Dark Chocolate Torte

Mascarpone cream, cocoa nibs, pink peppercorns

Duo of New Zealand made Cheeses

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

3 COURSE MENU..... \$90pp

2 COURSE MENU..... \$72pp

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



CANAPES

(minimum 20 guests)

Hot

- Black Angus beef slider, caramelised red onion, smoked cheddar
- Braised Canterbury lamb croquette w mint sauce & aioli (df)
- Confit duck & kumarapies,sage &onion marmalade
- Satay chicken skewers, roasted cashew dukkah (gf, df)
- Mushroom arancini, polenta crumbedw 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)

YOUR CHOICE

- 1 HOUR SERVICE..... \$28 pp (4 ITEMS)
- 2 HOUR SERVICE..... \$39 pp (6 ITEMS)
- 3 HOUR SERVICE..... \$52 pp (8 ITEMS)

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



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



CONTINENTAL SELECTION	\$37 pp
FULL BUFFET SELECTION.....	\$42 pp

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CONTACT US

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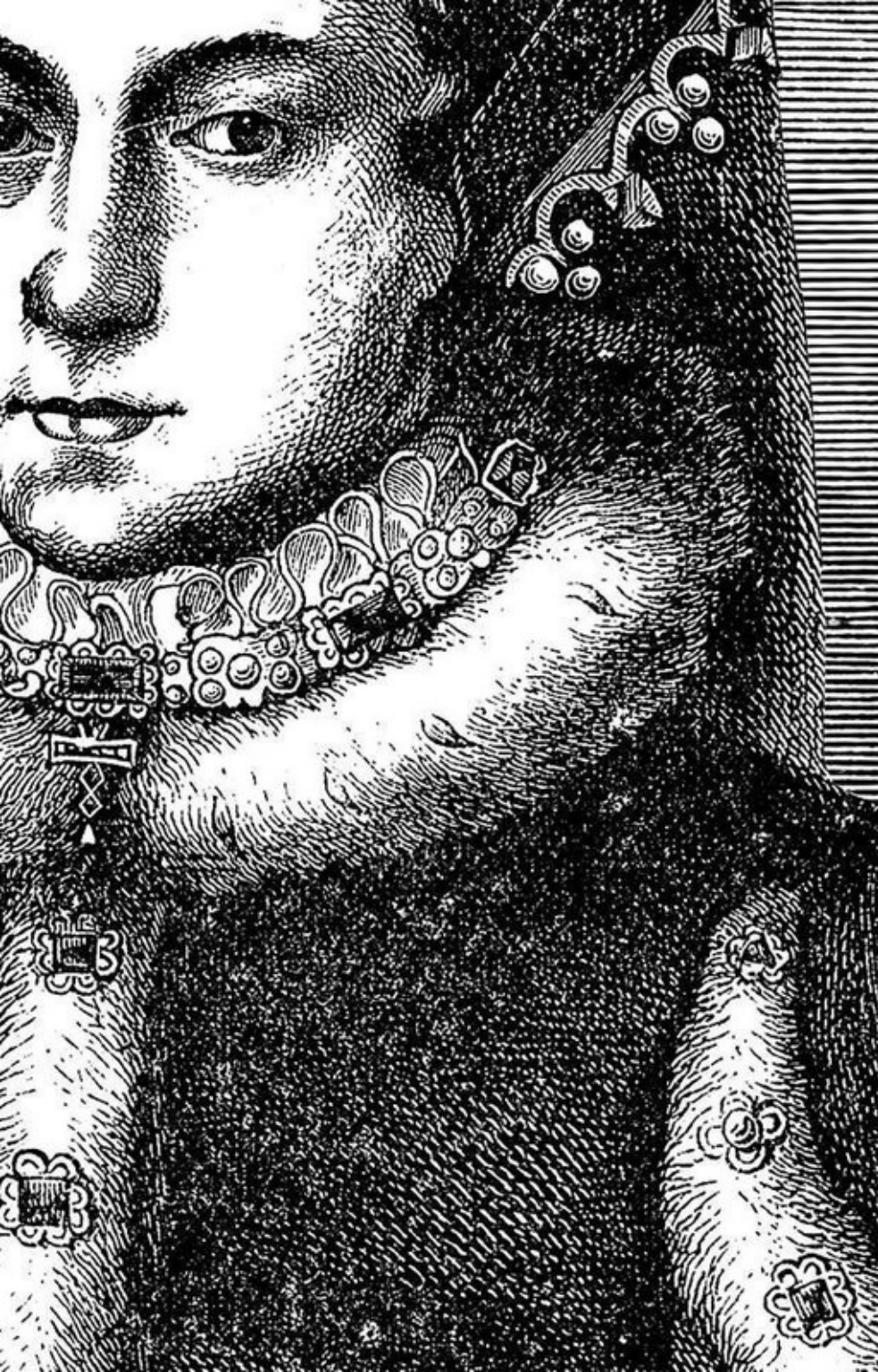
 [@bloodymaryschch](https://www.instagram.com/bloodymaryschch)

 facebook.com/bloodymaryschristchurch



Ts & Cs





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

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.

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.