



## • FUNCTIONS AT THE CULPEPER •

Thank you for considering The Culpeper for your Function. Enclosed in this pack is everything you need to know about what we can do to accommodate your every need!

Our experienced functions team are here to assist with all aspects of your event planning from booking entertainment, menu options or tailoring a package to suit every need and budget!

The food and beverage offerings are delivered with exceptional quality and service, creating that final touch you know is essential for a great event.

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## • LET US INTRODUCE OURSELVES •

The Culpeper is an eatery and bar. Simple. It's all about seafood and BBQ from all over the globe and has a damn fine selection of craft beer, cocktails and other delicious tipples to boot.

It's about relaxing; hanging with a bunch of friends or the work, celebrating that special occasion.

We're right on Auckland's water edge so you know it's going to be 'at ease'. Our owner thinks we're here to celebrate food, fun and friends; we think we're here for a good time (and a long time)... Remember every good time is made up of moments.

At The Culpeper, making the most of the moment is up to you.

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## • WHY THE CULPEPER? •

Mr. Nicholas Culpeper was a master herbalist, physician, botanist and astrologer. The rebel herbalist made medicine accessible to the poor. A notorious bad-boy of the mid-seventeenth century, responsible for giving medical herbalism its long-standing reputation for quackery.

He is the inspiration behind our name and inspired us with the décor, function spaces and herbal liquid remedies!





### • MR CULPEPER'S VERANDAH •

Designed for the more secluded setting for your guest's enjoyment, nestled up the back of the restaurant this would be ideal for and intimate get together with friends or a corporate lunch with colleagues

**Seated 12 & Cocktail 18**

### • DINING HALL •

Located in the main part of the restaurant with an open kitchen, this area is suitable for anywhere from 2 to 60 guests.

### • ASTRONOMY DECK •

Prime location overlooking beautiful Auckland harbor and the Maritime Museum. This particular function space is the crème de la crème. Our most sought-after area for events. Watch the day reflect on the tide or Star gaze into the night with this prime spot!

**Seated 30 & Cocktail 60**

### • THE CONSERVATORY •

Another prime location overlooking beautiful Auckland harbor and the Maritime Museum. Great for cocktail styled events or after work drinks.

**Seated 20 & Cocktail 60**

### • THE LABORATORY •

Where all the mixology happens, a casual affair to be had with the office or perfect for the ladies pre-drinks before hitting the town!

**Cocktail 30**

### • THE CONSERVATORY & LABORATORY •

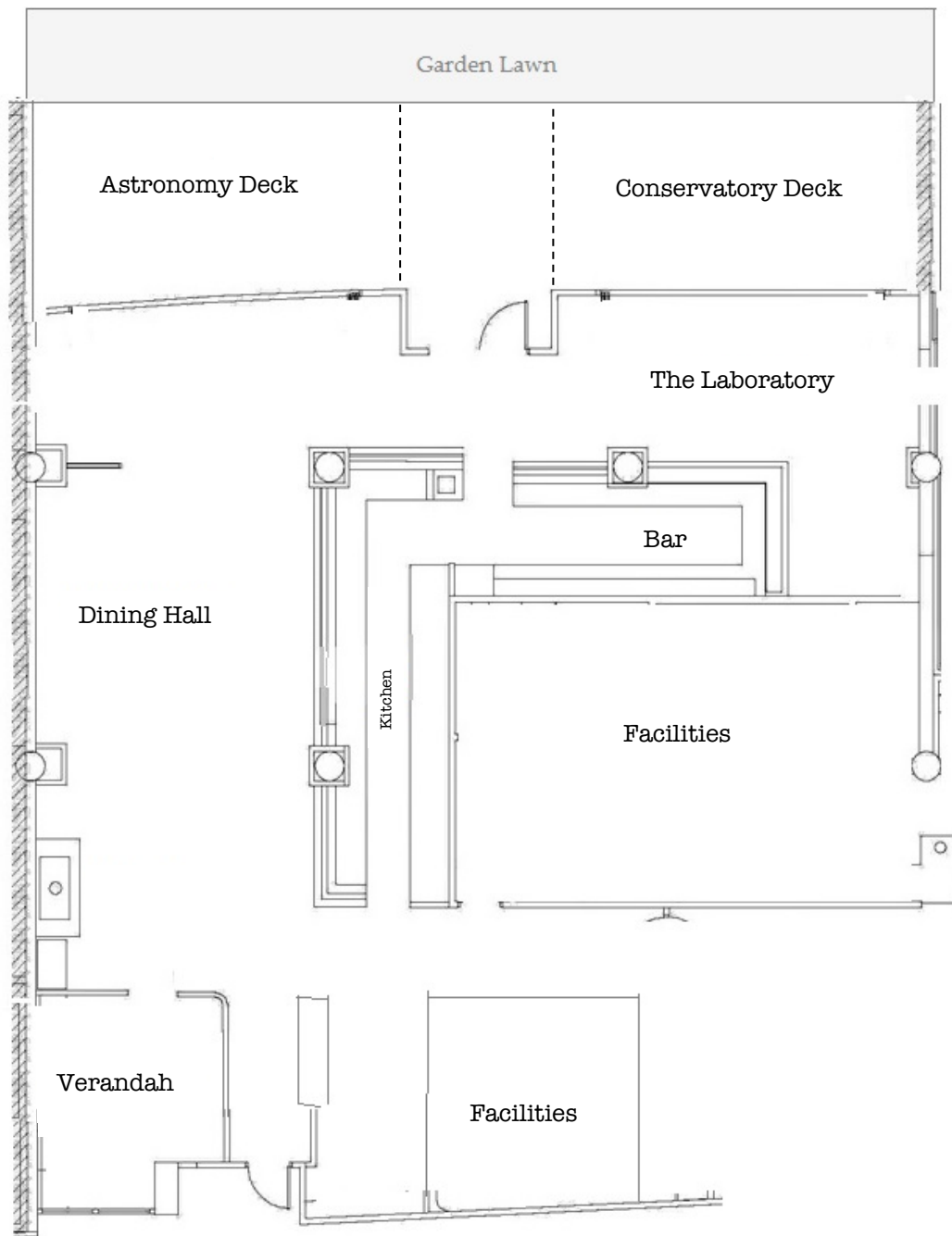
Together is can do amazing things!!

**Cocktail 90**

### • FULL HOUSE •

**FULL VENUE HIRE IS ALSO AN OPTION INCORPORATING ALL OF THE ABOVE**  
Cocktail 200 seated 100





## COCKTAIL MENU – CANAPES

- Option 1 - \$15pp (2 canapes 1 substantial)  
Option 2 - \$22pp (4 canapes 1 substantial)  
Option 3 - \$29pp (5 canapes 2 substantial)

### CANAPES

MAC 'N' CHEESE smoked pancetta crumb  
TUNA 'POKE' cucumber, avocado, sesame  
VEG MAC 'N' CHEESE herb & parmesan crumb  
SMASHED KUMARA, sour cream, jalapeno  
HEIRLOOM TOMATO basil, labneh

### SUBSTANTIALS

PULLED PORK 'CUBANO' SLIDER chipotle slaw  
MINI BEEF BURGER smoked cheese, jalapeño mustard  
BLACKENED FISH TACO, iceberg lettuce, pico de gallo  
and citrus aioli  
PULLED BRISKET SLIDER, BBQ sauce, pickles and garlic aioli  
CULPEPER FRIED CHICKEN, scotch bonnet mayonnaise

Additional canapes \$4 each/Additional substantial's \$5 each

## FEASTING MENU – SHARING

### ENTRÉE'S (Choose 3)

TUNA POKE, cucumber, avocado, wakame, sesame  
SMASHED KUMARA, sour cream, jalapeno, Montevecchio cheese  
BLACKENED FISH TACO, iceberg lettuce, pico de gallo  
and citrus aioli  
PULLED BRISKET SLIDER, BBQ sauce, pickles and garlic aioli  
CULPEPER FRIED CHICKEN, scotch bonnet mayonnaise

### MEAT'S (Choose 3)

16 hour smoked beef brisket  
Culpeper chipotle pulled pork  
Sticky St Louis pork ribs  
Creole Spiced chicken  
Whole yellow belly flounder

Accompanied by beer barrtered fries, house slaw & potato buns

### TO FINISH

Warm chocolate chip cookies, whipped milk mousse  
OR  
Banoffee Pie with vanilla ice cream

\$65 pp

### EXTRAS

SELECT ANOTHER ENTRÉE - \$10pp  
SELECT ANOTHER MEAT - \$10pp  
ADD EXTRA SIDES - \$5pp

## PLATED MENU

3 courses - \$70pp

### ENTRÉE - SHARED (choose 3)

CULPEPER FRIED CHICKEN, scotch bonnet mayonnaise

TUNA 'POKE' cucumber, avocado, sesame

SMASHED KUMARA sour cream, jalapeno, cilantro,  
montevecchio cheese

FLASH FRIED SHRIMP TACO, lettuce cup, rice noodles,  
chili and lime

PULLED BRISKET SLIDER, BBQ sauce, pickles and garlic aioli

### MAINS - Choice Of

BIG GLORY BAY SALMON, smoked mussels, collard greens and chili

BEEF BRISKET slaw, pickles, mustard

CREOLE SPICED CHICKEN, baby cos and citrus aioli

BAKED SPANISH TOSTADA, cauliflower, avocado, melted  
provolone, avocado, cilantro, chili and fried egg

### SIDES (for the table)

Beer battered fries & purple slaw

### DESSERT - Choice Of

Banoffee Pie

Chocolate Brownie

Served with vanilla ice cream

*Menus are subject change seasonally*

### ON ARRIVAL

OYSTERS - freshly shucked \$10pp

GLASS OF SPARKLING \$10pp

COCKTAIL \$15pp

### ADD ONS

#### SIDES TO SHARE - add \$5 pp

ROAST CAULIFLOWER romesco, montevecchio cheese

GARDEN SALAD, baby cos and tomatoes

MAC & CHEESE smoked pancetta crumb

SEASONAL GREENS

## ON THE FLY - SNACK BOARDS

ALL BOARDS DESIGNED FOR 4 PEOPLE TO SNACK

### \$45 - from the land

Pulled pork sliders

Fried Chicken

Mac and cheese

Fries

### \$60 - From the sea

Shrimp tacos

Tuna poke

BBQ Prawns

Oysters



## **DOWN TO THE NITTY GRITTY STUFF NOW...**

### **TERMS AND CONDITIONS**

Tentative Bookings - If, after 7 days, the full deposit and function confirmation form have not been received, the enquiry date will be released. 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 finalized no less than five working days prior to the event.

### **Food & Beverages**

Catering - All catering food & beverage requirements must be confirmed no later than seven days prior to the event. Outside of this time we can make no guarantee of the availability of stock due to ordering and preparation deadlines

Final confirmation -time of arrival, & any additional requirements must be finalized no less than two days prior to the event.

If the number of guests or catering requirements increase, additional food may be ordered on the night but availability cannot be guaranteed.

### **Payments**

Deposit - 10% of the food arrangements to be paid upon confirmation of booking.

Food - All pre-arranged food must be paid for no later than 7 days prior to the event

Beverages - payment only required at the conclusion of your function

### **Cancellation & no show**

Cancellation Policy - Where cancellations are given less than 7 days prior to the function date, any deposit may be forfeited.

No show policy - Where pre-determined guests do not show up on the day any pre-arranged seating must be covered by a \$20 seat charge

### **Minimum Spend (where applicable)**

Minimum Spend Guideline - In order to maximize our areas we require a commitment by the function organizer that a minimum spend requirement will be met.

