

- THE -
CULPEPER

MOMENTS, FOOD & DRINKS CO.

◆ FUNCTIONS ◆



• 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.

• 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.

• 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 600

• 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 •

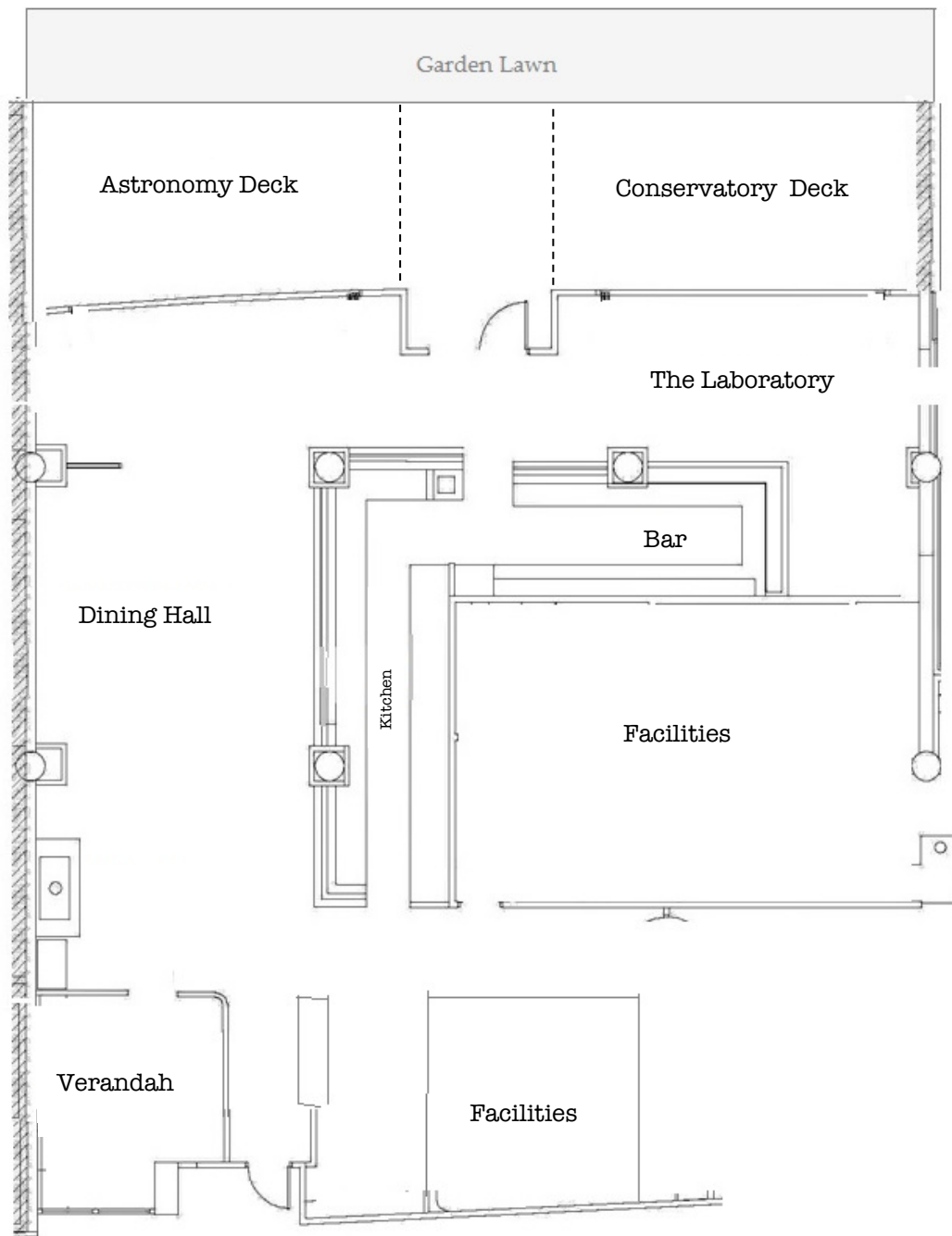
Together is can do amazing things!!

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
KOREAN SPICED CRISPY CHICKEN WINGS, sesame seeds

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, Monteverchio cheese
BLACKENED FISH TACO, iceberg lettuce, pico de gallo
and citrus aioli
PULLED BRISKET SLIDER, BBQ sauce, pickles and garlic aioli
KOREAN SPICED CRISPY CHICKEN WINGS, sesame seeds

MEAT'S (Choose 3)

16 hour smoked beef brisket
Culpeper chipotle pulled pork
Sticky St Louis pork ribs
Creole Spiced chicken
Whole BBQ market fish

Accompanied by curly fries, house slaw & potato buns

TO FINISH

Warm chocolate chip cookies, whipped milk mousse
OR
Chocolate Brownie with vanilla ice cream and cherries

\$65 pp

EXTRAS

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

PLATED MENU

3 courses - \$70pp

ENTRÉE - SHARED (choose 3)

KOREAN SPICED CRISPY CHICKEN WINGS, sesame seeds

TUNA 'POKE' cucumber, avocado, sesame

SMASHED KUMARA sour cream, jalapeno, cilantro,
montevecchio cheese

GARLIC & LEMON BBQ SQUID LETTCE TACO, asparagus

PULLED BRISKET SLIDER, BBQ sauce, pickles and garlic aioli

MAINS - Choice Of

BIG GLORY BAY SALMON, cucumber, rocket, orange,
toasted almond

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)

Curly Fries & Purple Slaw

DESSERT - Choice Of

Banoffee Pie

Peanut Butter Chocolate 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

Chicken wings

Mac and cheese

Fries

\$60 - From the sea

Squid 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.

