

# FUNCTION PACK



ORIGINALSIN



A premium dining destination in the heart of Christchurch, offering guests a unique experience inspired by the Adam and Eve era. Rich dark woods, velvet accents and lush interiors create an inviting atmosphere, making it the ideal venue for intimate dinners or larger group bookings.







Ground Floor, A/76 Hereford Street  
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# COURTYARD

Soak up the sunshine or celebrate under the stars in our semi-private Courtyard. This versatile outdoor space is ideal for both cocktail-style gatherings and seated events, offering a relaxed yet stylish setting for any occasion. Surrounded by lush greenery and ambient lighting, it's the perfect backdrop for birthdays, engagements, corporate functions and more.

Space Type						
Outdoor	24	30	N	N	N	N

# THE MEZZANINE

Elevate your next event in our semi-private Mezzanine. This intimate space, featuring lush green velvet booths and rich interior tones, is perfect for seated gatherings of up to 30 guests. Whether it's a long lunch, team dinner or special celebration, the Mezzanine offers a warm and welcoming atmosphere with just the right amount of privacy.

Space Type						
Indoor	30	50	N	N	N	N













## VENUE EXCLUSIVE

Make it yours for the day or night. Our entire venue is available for exclusive hire, offering a private space for up to 86 seated guests or 215 for a cocktail-style event. With full access to AV facilities, the ability to play your own music, and complete privacy, it's the ultimate setting for large celebrations, corporate functions, and everything in between.

Space Type						
Indoor / Outdoor	-	95	Y	N	Y	Y



# FOOD

## SET MENU DINNER | 50

PLEASE CHOOSE ONE MAIN AND DESSERT

### MAIN

#### PUMPKIN TORTELLINI

Fresh pasta, pumpkin, sage butter | V

#### LASAGNE BOLOGNA

Bologna style lasagne with spinach pasta

#### PORK SAUSAGE GNOCCHI

House made gnocchi, Italian sausage, Napoli sauce, grana padano

### DESSERT

#### CLASSIC TIRAMISU

Traditional tiramisu, coffee sponge, mascarpone and cocoa | V

#### PANNA COTTA

Raspberry, rhubarb | LG, V

#### SORBET TRIO

Three classic Italian sorbets | LD, LG, V, VG

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan  
LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

## SET MENU DINNER | 62

PLEASE CHOOSE AN ENTRÉE, MAIN AND DESSERT

### ENTRÉE

#### ARANCINI PORCINI

Porcini and tellagio fried rice balls, capsicum coulis | V

#### HEIRLOOM CAPRESE

Buffalo bocconcini, basil, aceto balsamico | LDO, LG, V, VGO

#### VENISON POLPETTE

Italian 'meatballs' herb pureed potato, Napoli sauce, gran padano, watercress | LD, LG

### MAIN

#### PUMPKIN TORTELLINI

Fresh pasta, pumpkin, sage butter | V

#### LASAGNE BOLOGNA

Bologna style lasagne with spinach pasta

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### DESSERT

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# **FOOD** CONTINUED

## WALK / FORK A | 45

### ARANCINI PORCINI

Porcini and tellagio fried rice balls, capsicum coulis | V

### BEEF CARPACCIO

Classic carpaccio, cipriani sauce, gran padano, rocket | LDO, LGO

### WITLOOF, PEAR & GORGONZOLA

Bitter leaves, cos, pear, gorgonzola, candied walnuts | LDO, LG, V

### HAND CUT POTATOES

Truffle mayo, gran padano, sea salt | LD, LG, V, VGO

## WALK / FORK B | 45

### OCTOPUS SALAMI

House made octopus salami, nduja, baby capers, e.v olive oil | LDO, LG, V

### BEETROOT CURED SALMON

House cured mt cook salmon, horseradish mousse, citrus | LDO, LG

### VENISON POLPETTE

Italian 'meatballs' herb pureed potato, Napoli sauce, gran padano, watercress | LD, LG

### MEDITERRANEAN OLIVES

Warmed, herb marinated olives, parmesan crisps | LDO, LG, V, VGO

## PLATTERS

### CARNE PLATTER 80

Polpette, carpaccio, olives, nduja, pizza crust, insalata

### PESCE PLATTER 70

Tuna tartare, cured salmon, octopus salami, anchovy crostini, olives, insalata

### VEGETARIANO PLATTER 70

Rior de Latte, arancini x2, caprese, hand cut potatoes, olives

### PIZZA PLATTER 75

3 pizzas per platter

**VERDURE** - Original sin dough, Napoli sauce, zucchini, eggplant, mushroom, pomodoro, mozzarella | VO

**CAPRESE** - Original sin dough, Napoli sauce, bocconcini, fresh basil mozzarella | V

**DIAVOLA** - Original sin dough, Napoli sauce, spiniata salami, roasted capsicum, mozzarella | VO

### ANTIPASTO GRAZING TABLE 75

For 5 people

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# BEVERAGE

## BAR TAB ON CONSUMPTION:

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

## CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



