

# 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.







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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	122	215	Y	N	Y	Y

# FOOD

## CANAPES

### BEEF CARPACCIO | 5.5

Classic carpaccio, cipriani sauce, gran padano, rocket | LD, LG

### TUNA TARTARE | 5.5

Yellowfin tuna, avocado mousse, fennel, citrus, sesame | LD, LG

### MOTRADELA SKEWER | 5.5

Lemon mascarpone, pistachios | LG

### POLLO FRITTO | 5.5

Fried chicken, spring onion relish, kaitaia fire mayo

### STRACCIATELLA | 5.5

Fresh stracciatella, toasted pistachios, beetroot and pumpkin gems, pizza crust | LGO, V

### MUSHROOM ARANCINI | 5.5

Porcini and tellagio fried risotto balls, capsicum coulis, parmesan | V

### FRIED CHICKEN | 5.5

Fried chicken and chilli caramel sauce | LD, LG

### BROCCOLI & CHEESE | 5.5

Crumbed broccoli and cheese | LG

### JALAPENO CHEESE | 5.5

Crumbed jalapeno and cheese bites | V

### OYSTERS | 5.5

Tempura buttered oysters, lemon ayoli | LD

### CAPRESE | 5.5

Cherry tom, mozzarella, basil | LDO, LG, V

### SALMON | 5.5

Smoked salmon, creeme fresh, cracker | LDO, LG

### BEETROOT | 5.5

Beet wedges, goat cheese, rocket pesto | LDO, LG, V

### TARTARE | 5.5

Beef tartare, chips, horseradish mousse | LD, LG

## BOARDS

### MEAT BOARD FOR 3 | 34

4 types of cured meats, pickles, pizza crust | LD

### CHEESE BOARD FOR 3 | 38

4 types of cheese, fruits, nuts and condiments | LG, V

### PIZZA BOARD | 75

3 types of pizza | LGO, VO, VGO

### VEGGIE BOARD | 70

Arancini, fried mozzarella, beetroot wedges, olives, dip | V

### PESCE BOARD | 70

Squid, prawns, tuna, anchovies | LD



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.



# FOOD

## SET MENU DINNER | 50

PLEASE CHOOSE ONE MAIN AND DESSERT

### MAIN

#### LASAGNE BOLOGNA

Pork and beef mince, lasagne sheets, mozzarella

#### ITALIAN SAUSAGE GNOCCHI

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

#### PRAWN RISOTTO

Greens, parmesan, butter | LG, VO, VGO

### DESSERT

#### GELATO TRIO

Three classic Italian gelatos | LG, V

#### TIRAMISU

Traditional tiramisu, coffee sponge, mascarpone and cocoa | LG, V

#### DARK CHOCOLATE MOUSSE

Salted caramel, almond biscotti | LG, V

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## SET MENU DINNER | 65

PLEASE CHOOSE AN ENTRÉE, MAIN AND DESSERT

### ENTRÉE

#### ARANCINI PORCINI | 20.5

Porcini and taleggio fried rice balls, capsicum coulis | V

#### ROASTED BEET WEDGES | 16

Rocket pesto, goat cheese | LG, V, VGO

#### MOTRADALA SKEWERS | 24

Lemon mascarpone, pistachios | LG

### MAIN

#### LASAGNE BOLOGNA

Pork and beef mince, lasagne sheets, mozzarella

#### ITALIAN SAUSAGE GNOCCHI

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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.



