

Curling and Dinner Information Pack 2022

Event Bus Charters offer the below options for Curling and Dinner

Minimum of 10 People:

10 to 15 People: \$150.00 per person

16 to 20 People: \$140.00 per person

21 to 30 People: \$125.00 per person

31 to 40 People: \$110.00 per person

41 to 50 People: \$100.00 per person

Pricing is based on trip leaving Invercargill, we can do other collection points however price may vary.

Please NOTE: When booking you are asked for a rough estimation of numbers. From this the bus size will be determined and booked. Final numbers are required 1-2 weeks prior to your trip. If final numbers drop below minimum required to run the size bus we have you booked in for and we have no availability for a smaller bus your per person cost will increase to cover running costs of a larger bus.

Please allow a total of 6-7 Hours.

INFORMATION:

- Return transport from Invercargill to Gore.
- 2 Hour curling session at Gore Multiplex. Please note there is a maximum of 40 people on the ice at one time.
- Curling time and dates do vary Generally the ice is available:

Wednesday – 7.00pm-9.00pm

Friday – 7.00pm-9.00pm

Saturday – 4.30pm-9.00pm

Sunday – 4.30pm-9.00pm

- Dinner at Thomas Green restaurant in Gore.
- Buffet for 20 people and over or set menu for up to 19 people. See menus below, please note these may vary from season to season.
- Stop on the way home at a pub if time allows.

- Drinking allowed on the bus respectfully (No Red Wine, raspberry drinks or Jelly Shots) Glass bottles allowed.
- Bluetooth stereo on buses.
- To book a terms and conditions form will need to be completed. This goes over cancellation and payment terms.
- Closer to the time of trip departure you will be asked to complete a charter information form, this goes over collection location, collection time and other important information.

Buffet @ THE THOMAS GREEN

CARVERY

- Honey Glazed Ham on the Bone

MAIN (Your choice of one of the below)

- Slow Cooked Beef Brisket
- New Zealand Lamb with Stuffing
- Hokonui Moonshine Smoked Salmon

ACCOMPANIED BY

- Buttered Gourmet Potatoes
- Minted Peas
- Baby Carrots
- Crisp Green Salad
- Tuscan Seasoned Couscous with sundried tomatoes and olives
- Broccoli, Bacon and Cashew Nut Salad

DESSERT

- Mini Individual Pavlova with Whipped Cream and Berries
- Banoffee and Caramel filled Mini Pastry Cases
- Fruit Salad

Served Banquet style at your table. Minimum 20 guests per reservation

SET MENU

MAINS

Chicken Kiev (GF)

Tender Crumbed Chicken Breast filled with Garlic Butter served with Mustard Mash, Roasted Baby Carrots, Broccolini and Mushroom Butter

Battered Blue Cod

Battered Blue Cod served with Tartare, Lemon Wedge, Salad and Fries

Pork Belly (GFA)

Sticky Glazed Pork Belly with a Creamy Mustard Mash and Apple, Fennel and Radish Slaw

Silver Fern Farms Reserve Grade Ribeye

(GF Available)

Cooked Medium Rare served with Garlic Gourmet Potatoes, Salad and your choice of Garlic Butter or Peppercorn Sauce

Dessert

Homemade Cheesecake

Check with you server for today's Flavor
Served with accompaniments and Ice Cream.

Sticky Date Pudding

Topped with Caramel Sauce and Vanilla Bean Ice Cream

GFA – Gluten Free Available

*Under 20 guests per reservation
Choose a main and dessert*