

Curling and Dinner Information Pack 2023

Event Bus Charters offer the below options for Curling and Dinner

Minimum of 10 People:

10 to 15 People: \$160.00 per person

16 to 20 People: \$145.00 per person

21 to 30 People: \$130.00 per person

31 to 40 People: \$120.00 per person

41 to 50 People: \$110.00 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. (We generally book the 4.30pm ice for a Saturday with dinner afterwards unless requested otherwise)
- Curling time and dates do vary Generally the ice is available:

Friday – 7.30pm-9.30pm

Saturday – 4.30pm-9.00pm

Sunday – 4.30pm-9.00pm

- Dinner at Croydon Lodge in Gore.
- Buffet for 25 people and over or 2 course set menu for up to 24 people. See menus below, please note these may vary from season to season and is subject to change. We aim to keep these as up to date as possible.



EVENT BUS charters & tours

- You will be asked your menu options 10 days prior to departure. This is so the restaurant can prepare.
- 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 50 Seater bus.
- 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.



Conference Catering

Buffet dinner selections

Minimum of 25 people

2 Course Buffet:

Carvery choose 1

Baked leg of honey glazed ham

Rosemary and garlic roasted leg of lamb with mint jelly

Rolled shoulder of pork with apple sauce

Dijon and herb crusted beef striploin

\$7 extra per person per added item

Hot items choose 1

Southland lamb casserole

Slow braised beef bourguignon and creamy mash

Twice cooked pork belly with bourbon glaze

Roast chicken breast in rich tomato sauce

Herb crusted monkfish with sauce vierge

Baked salmon fillet with olive crumb

Slow cooked lamb shanks

\$7 extra per person per added item

Vegetables choose 2

Steamed seasonal veg with herb butter

Creamy potato gratin

Roast seasonal vegetables

Steamed gourmet potatoes with minted butter

Cauliflower, broccoli and bacon mornay

Asian style stir fried vegetables

Rustic ratatouille with fresh basil and shaved parmesan

\$5 extra per person per added item

Salad choose 2

Mixed bean salad with fresh herbs

Seasonal garden salad with citrus dressing

Classic ceasar salad

Creamy potato salad with spinach and bacon

Beetroot, feta and orange salad with pomegranate dressing

Wild rice with broad bean, rocket and radish

Greek style pasta salad

\$5 extra per person per added item

Dessert choose 2

Pavlova garnished with seasonal fresh fruit

Apple and rhubarb crumble with warm custard

Triple chocolate brownie with hot fudge sauce

Rich banoffee pie

Lemon meringue cheesecake

Spiced ginger pudding with caramel sauce

Summer pudding with whipped cream

Fresh fruit salad

\$5 extra per person per added item

All meals served with bread roll & butter

And tea & coffee



Mains

4 Pin Lamb Rack with Semolina Crusted Sweetbreads (GF/DF)

Served with hasselback potatoes, kumara, spring carrots, sweetbreads & rosemary jus

Grilled Ribeye Steak (GF)

250g Ribeye steak cooked to your liking with rustic fries, garden salad & your selection of mushroom sauce, garlic butter or jus

Tempura Battered Blue Cod (GFA)

Served with tartare sauce, lemon wedges, rustic fries & a garden salad

Chicken Korma (GF)

Authentic mild creamy curry served with steamed basmati rice, naan bread & raita

Chicken Schnitzel

Crumbed chicken, served with chips and salad

Fettuccini (V)

Fresh fettuccini pasta served in creamy pesto sauce & seasonal vegetables

Desserts

Passionfruit Bavaois (GF)

Served with manuka fig & cashew almond praline

S'mores (GF)

Classic campfire treat with marshmallow, white chocolate cake & pineapple gel

Ice Cream Sundae

With a choice of chocolate, salted caramel or berry sauce

Mini Pavlova

With fresh fruit & vanilla ice cream