

## Curling and Dinner Information Pack

*Event Bus Charters offer the below options for Curling and Dinner*

8 People: \$150.00 per person – 12 SEATER VAN

10 People: \$130.00 per person – 12 SEATER VAN

15 People: \$115.00 per person – 23 SEATER BUS

20 People: \$115.00 per person – 23 SEATER BUS

30 People: \$110.00 per person – 49 SEATER BUS

40 People: \$100.00 per person – 49 SEATER BUS

*For other numbers please contact us for a quote.*

### **INFORMATION:**

Return transport from Invercargill to Gore. Please allow a total of 6-7 Hours.

2 Hour curling session at Gore Multiplex.

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.

Stop on the way home at a pub if time allows.

Drinking allowed on the bus respectfully (No Red Wine), our larger 49 Seater Bus is set up with a Bluetooth sound system.

# CHRISTMAS @ THE THOMAS GREEN

## CARVERY

➤ Mustard and Orange glazed Ham on the Bone carved by the chef at your table

## MAIN (Your choice of)

- Peppered Roast Beef Ribeye
- Slow Cooked Tuscan Lamb with Jus
- Hokonui Moonshine Smoked Salmon

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## ACCOMPANIED BY

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- Buttered Gourmet Potatoes with Mint
- Peas and Honey Glazed Carrots
  
- Crisp Green Salad
- Broccoli, Cauliflower and Sunflower Seed Salad
- Pesto Pasta Salad
- Creamy Potato Salad

## DESSERT

Individual servings of

- Mini Pavlova with Whipped Cream and Berries
- Tiramisu Log
- Mini Cheesecakes

*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 Broccoli Mash, Sautéed Baby Carrots, Silverbeet and Mushroom Butter

**Battered Blue Cod**

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

**Lamb Shank**

Slow Cooked New Zealand Lamb Shank served with Swede Smash, Roasted Cauliflower and Ratatouille Stack

**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*