

## Curling and Dinner Information Pack 2021

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

8 People: \$155.00 per person – 12 SEATER VAN

10 People: \$135.00 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. 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 or Jelly Shots), our larger 49 Seater Bus is set up with a Bluetooth sound system.
- 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 your 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*