

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: \$155.00 per person

16 to 20 People: \$145.00 per person

21 to 30 People: \$130.00 per person

31 to 40 People: \$115.00 per person

41 to 50 People: \$105.00 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.
- Set menu, 2 course, menu 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 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.



Dinner Set Menu

Your choice of one Main and one dessert

Chicken Massaman curry - DF

A mild savoury curry in coconut cream, ginger, lemon grass, galangal, fish sauce, shrimp paste, coriander served with jasmine rice, pappadum, Thai cucumber salsa

Blue Cod

Pan fried or tempura battered blue cod, seasonal green garden salad, tartare sauce, fries

BBQ pork spareribs - GF/DF

slow braised ribs in BBQ sauce,
served with fries, apple, fennel & kale slaw

Spinach Cannelloni - V

Stuffed with pumpkin & feta cheese, creamy sundried tomato sauce,
oven baked with bechamel, whipped cream cheese

VEGAN OPTION AVAILABLE

Desserts

Apple Galette

Open faced, free form rustic apple pie, short crust, cinnamon served with salted caramel sauce and vanilla bean ice cream

Berry Pavlova – GF

Raspberry dusted meringue, lemon crèmeux, berries, passionfruit, yuzu crème