

GROUP DINING



CASA PUBLICA

SOUTH AMERICA'S FINEST





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Casa Publica pays homage to Mr. Hugo A Chile, who thrived during the prohibition era. Born in 1905, he took over his family's distillery at 15, mastering rum production and establishing a lucrative distribution network to LA. Today, stepping into Casa Publica is stepping into Hugo's world of rule-bending, rum, and a quirky passion for women's shoes.

We have nearly as many function options as we do Rum and would love to host your group or get-together.

With an array of function options and a dedication to hosting unforgettable events, whether it's a small gathering or a large party, Casa Publica is the perfect venue. Whether you prefer the Covered Courtyard or the Colombian Lounge and Balcony upstairs, we're here to ensure your experience is exceptional.



SHARED SET MENU

Perfect for large groups, all the dishes are served on sharing plates on the table. Great to try a little bit of everything!

\$60 PER PERSON FOR STARTERS + MAINS

\$70 PER PERSON FOR STARTS + MAINS + DESSERT

TO START

A selection of different salsas and ceviches, paired with our traditional guacamole all served with crispy tortilla chips

MAINS

CHICKEN ESPETINHO

Our signature dish! A hanging skewer of succulent char-grilled thighs, with capsicum butter, mole poblano sauce, quinoa & refried black beans

LAMB LOIN SERVED MEDIUM RARE

patatas bravas, baby spinach, smoked eggplant and black garlic mayo

HONEY FRIED CAULIFLOWER ON SPINACH

topped with pickled onions, cumin, and sriracha mayo

DESSERT

PICARONES

orange zest molasses, cinnamon chocolate

BANANA CHIMICHANGA

ice cream

ARGENTINIAN CHOCOTORTA

espresso soaked brownie, dulce de leche, chocolina, 70% dark chocolate

FUNCTION PLATTERS

Perfect for any gatherings: to start or even throughout your event. Each of our function size platters provide grazing for 8-10 people.

PLATO DE GUACAMOLE Y SALSA

\$70

Traditional Guacamole, pico de gallo salsa and charred pineapple salsa served with corn chips (GF, Vegetarian, DF on request)

CARNE GRANDE

\$95

Chilli caramel pork belly bites, pollo a la brasa bites pork carnita medianoche flatbreads (Nut Free, DF, GF - On Request)

PLATO VEGETARIANO

\$80

Sweet corn elotes, honey fried cauliflower with sriracha mayo, spiced tofu tacos, polenta fries with parmesan and black garlic mayo, casa nachos (Nut Free, GF, DF - On Request)

PLATO POSTRE

\$75

Argentinian chocotorta, banana chimichanga, picarones, chocolate mousse (GF - On Request)

BEVERAGES

BAR TAB ON CONSUMPTION

A bar tab can be arranged for your function with a specified limit or amount in mind that you feel comfortable with spending. Your bar tab can be reviewed as your function progresses and increased if required. However, we will always ensure you are in control of the amount throughout the event.

CASH BAR

Allow your guests to choose from our extensive beverage selection, which they can purchase throughout your function.



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