

# 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.





# 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** **75**  
(NDO, NGO, V, VGO)

TRADITIONAL CASA GUACAMOLE – red onion, coriander, cashew nuts, chilli, lime

PICO DE GALLO – tomatoes, chilli, red onion, coriander, sour cream

SALSA ROJA – flame roasted vegetables, toasted pepita seeds

**CARNE GRANDE** **100**  
(NDO, NGO)

PORK BELLY BITES – glazed with chilli & tamarind caramel, sesame seeds, scallions

POLLO A LA BRASA – bit size pieces of marinated, roasted & charred chicken

PORK CARNITAS PINWHEELS – slow braised pork, slaw & jalapeno BBQ wrapped in tortillas

**PLATO VEGETARIANO** **85**  
(NDO, NGO, V, VGO )

FRIED CAULIFLOWER – fried florets, honey & tamarind dressing, ginger & salsa macha slaw, chipotle mayo

POLENTA CHIPS – parmesan polenta fries, truffle aioli, crema

CRUMBED TOFU TACOS - salsa macha, avocado mousse

ELOTES – charred corn, gauchos butter, queso & tajin

LOADED WEDGES - agria wedges topped with sour cream, salsa fresca, guacamole & queso

**PLATO POSTRE** **75**  
(V)

PEANUT BUTTER MOUSSE – coconut-based mousse, chocolate sauce, peanut praline

CHOCOLATE FLAN – baked chocolate custard, honey comb & orange syrup

BASQUE CHEESECAKE – burnt layer vanilla cheesecake, mango & lime compote

# SHARED SET MENU

Perfect for large groups, all dishes are served sharing style for the table. NDO, NGO, VO, VGO

**\$70 PER PERSON - STARTERS + MAINS**  
**\$80 PER PERSON - STARTERS + MAINS + DESSERT**

## TO START

CASA TRADITIONAL GUACAMOLE  
red onion, coriander, lime, cashew nuts, chilli

PICO DE GALLO SALSA  
tomatoes, chilli, red onion, coriander, sour cream

PERUVIAN FISH CEVICHE  
chilli, coriander, coconut, lime, red onion, capsicum

## MAINS

PICANHA  
400g medium rare wagyu rump, carrot & ginger puree, gaucha butter

COSTILLAS DE DOCE HORAS  
aji rojo buffalo pork baby back ribs, truffle slaw, elotes & mixed herbs

CHICKEN ESPETHINO  
achiote chicken thighs, skewered with onion & elote, glazed in gaucha butter & jalapeno bbq sauce, with citrus & bean quinoa

CASA FETA SALAD mixed  
salad with feta, mint, coriander, crispy shallots, nuts & citrus dressing

ELOTES charred  
corn, gaucha butter, queso, coriander, tajin

HABANERO CRUSHED POTATOES  
agria potatoes, aji rojo buffalo sauce, queso, scallions & spicy lime seasoning

## TO FINISH

CHOCOLATE FLAN  
baked chocolate custard, honeycomb & orange syrup

BASQUE CHEESECAKE  
burnt layer vanilla cheesecake, mango & lime compote

PEANUT BUTTER MOUSSE  
coconut-based mousse, chocolate sauce, peanut praline

# 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.

(V) Vegetarian / (VG) Vegan /

(NGA) No Gluten Added / (NDA) No Dairy Added /

(VO) Vegetarian Option / (VGO) Vegan Option /

(NGO) No Gluten Added Option / (NDO) No Dairy Added Option

Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

# FESTIVE SEASON SET MENU

*Available throughout November and December.*

*Perfect for large groups, all dishes are served sharing style for the table.*

**\$80 PER PERSON - STARTERS + MAINS + SIDES**

**\$90 PER PERSON - STARTERS + MAINS + SIDES + DESSERT**

## TO START

Carne Apache & Smoked Feta on Tostada

Garlic Shrimp Tacos

Salsa Fresca, Avocado mousse and Crema

## MAINS

Picanha & Chimichurri Rojo with Gaucho Butter

Turmeric Monk Fish Moqueca

Pollo a'la brasa & Criolla with Guajillo Mole

## SIDES

Arroz Chaufa

Patatas Bravas

Polenta Chips & Truffled Crema

Rocket & Vinaigrette

## TO FINISH

Crème & Berry Catalana

Grilled Pineapple and Rum Syrup

Basque Cheesecake & Coconut Crumble

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