

GROUP DINING



CASA PUBLICA

SOUTH AMERICA'S FINEST





CASA PUBLICA

SOUTH AMERICA'S FINEST

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**
(LDO, LGO, 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**
(LDO, LGO)

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**
(LDO, LGO, 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. LDO, LGO, 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
TURMERIC MONK FISH MOQUECA
tumeric spiced monkfish fillets in a traditional Brazilian curry, steamed coconut rice, fresh 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 /

(LG) Low Gluten / (LD) Low Dairy /

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

(LGO) Low Gluten Option / (LDO) Low Dairy 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

(V) Vegetarian / (VG) Vegan /

(LG) Low Gluten / (LD) Low Dairy /

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

(LGO) Low Gluten Option / (LDO) Low Dairy 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.





CASA PUBLICA

SOUTH AMERICA'S FINEST

180 Armagh Street, Christchurch 8011

(03) 366 1389

functions@casapublica.co.nz

casapublica.co.nz