



CHRISTMAS PARTIES

INFORMATION



CELEBRATE CHRISTMAS AT THE TAV.

Good food. Great drinks. Your favourite people.

Whether you're planning Christmas drinks, a team lunch, a festive dinner or a full-blown end-of-year party, Cuba St Tavern has a space to suit.

With private rooms, a vibey courtyard and flexible catering options, we'll help bring the team together and finish the year in style.

All that's left to do is send the invite.

Here 6 days, late morning until late...

CHRISTMAS PARTY SPACES

From intimate dinners and Christmas lunches to courtyard celebrations and full venue takeovers, Cuba St Tavern offers a range of spaces for festive functions of all sizes.



Detailed floor plans and capacities available in the following pages.



Carmen Room

The Carmen Room is one of our favourites, named after the icon Carmen who owned a coffee shop in the 60s and 70s on Cuba Street.

It's a beautiful space for up to 20 people for a dinner party menu - 22 at a push, or mix and mingle in 30, intimate and stylish!



Red Room

For those very intimate dinner party menu requirements, this wee room offers the perfect setting.

Tucked away from the main bar, this cosy space comfortably seats eight guests, or up to ten at a squeeze - making it ideal for small celebrations, client dinners, milestone birthdays, or discreet business meetings.



Courtyard

The courtyard has a real vibe, complete with a retractable roof, making it perfect for both summer and winter.

Whether it's a dinner party menu for up to 40 people, or a private party - mix and mingling for 120, this is the spot to be. With a built-in sound system, it truly is a wee oasis in the middle of the city.



Whole Venue

The whole venue can be taken over for your very special party, catering for up to 180 people standing.

From a vibing courtyard to intimate indoors, separate spaces can really help create little nooks to make your party feel special.



CUBA^{ST.} TAVERN

CHRISTMAS PLATTERS

CANAPÉS

- \$4.50 EACH -

Pressed truffle potato, black garlic, cheddar
Mushroom parfait, sherry gel, coffee crumb
Fried chicken, CST hot sauce, pickled daikon
Salt fish fritters, chive, tartare sauce

HIBACHI

Zucchini & eggplant, tamari & tamarind glaze \$8
Charred lamb belly, Romesco sauce, crispy shallots \$9
Pork collar, lemongrass & Kaffir lime, toasted coconut \$8.5

LARGER BITES

- \$12.50 EACH -

Mini House Burger (vegan option available)
Tavern fish and chip boats
Mini roasted veg flatbread, tzatziki, eggplant chutney.

* = Gluten Free | ** = Gluten Free Option.

Please let us know of any strict dietary requirements you may have,
and we will do our very best to accomodate you.



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CHRISTMAS PLATTERS

ANTIPASTO GRAZING BOARD | \$200

Chorizo, pastrami, cured pork, olives, taramasalata, stuffed pepper, artichokes, Kapiti cheeses - Blue, Cumin seed Gouda, Smoked Havarti, toasted bread, crackers GF*

HUMMUS | \$87.50

Hummus with dukkah spice, crispy chickpeas & olive oil, crudités, toasted bread GF*, V, VE*

THE MEZZE | \$200

Kapiti cheeses- Smoked Havarti, Cumin seed Gouda, Ramara, Blue, Hummus, artichokes, olives, stuffed peppers, toasted bread, crackers V, GF*

CHEESEBOARD | \$185.50

Kapiti cheeses- Smoked Havarti, Cumin seed Gouda, Ramara, Blue, fresh fruit, crackers, toasted bread V, GF*

HOT MEAT SELECTION | \$170

Spice lamb kofta, mint yoghurt, pomegranate molasses. Grilled chicken skewers, green curry seasoning, coconut. Potato croquettes, lemon aioli. Pork & lemongrass wontons, chilli jam GF*, DF*

THE HOT VEG | \$100

Cheddar & leek gratin bites. Sun-dried tomato & mozzarella arancini, basil pesto. Grilled mushroom skewers, black garlic, furikake. Hash brown bites, lemon aioli V

FISH SHARING | \$95

Hot smoked fish pate, focaccia crackers. Salmon mousse vol au vent, chives. Beer battered fish, tartare sauce. Coconut crumbed prawns, chilli jam

DESIGNED AS NIBBLES FOR 10-15 GUESTS

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CHRISTMAS SET MENU

ENTREE

Salad of spring vegetables with a deep-fried quail egg, cracked hazelnuts and a light truffle cream *

OR

Almond soup with new season's cherries, cucumber, rocket and extra virgin olive oil *

OR

Tartare of beef fillet with a light Caesar cream, asparagus and aged parmesan

MAIN

Market fish with creamed Jersey Benni, peas, Mills Bay mussels, smoked bacon and roasting juice *

OR

Black Angus beef fillet, creamed spinach, gratin potato, red wine jus *

OR

Ravioli, truffle, sun-dried tomato, charred courgettes, confit fennel

DESSERT

Burnt honey slice with salted almonds, fennel pollen and milk ice cream *

OR

Strawberry trifle, cream patisserie with rose and lemon balm

THREE COURSES \$75PP | MAIN & DESSERT \$55

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CHRISTMAS FEAST MENU

Bread and olives on arrival

ENTREE

Marinated barbecued prawns, heritage tomatoes, Thai basil, melon, chilli and lime dressing *

Lumina Lamb ribs, sichuan pepper, coconut yoghurt and pomegranate molasses *

Asparagus and cucumber salad, whipped goats curd, walnuts *

MAIN

Whole stuffed chicken, kawakawa and sage stuffing, chicken gravy *

Rocket and chilli gnocchi, broccolini, torn mozzarella **

SIDES

Heritage tomato salad, tomato consomme, pangrattato, basil **

Caesar salad, cos lettuce, boiled egg, parmesan*

Roasted carrots, dukkah, white bean puree *

DESSERT

Classic pavlova, whipped cream meringue, fresh fruit *

THREE COURSES \$70PP | 18-40 PAX

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FREQUENTLY ASKED QUESTIONS

What types of events/ private parties can you host?

We can host a variety of different events, from dinner party menus to private parties. We have multiple spaces available.

Are there minimum and/or maximum numbers of guests required to book the venue?

Each space has a different capacity; however, we can cater for small and large groups up to 180 standing.

Can we bring in our own alcohol and food?

Cuba St Tavern holds an on-licence, which permits alcohol to be sold and consumed on the premises. All alcohol must be provided by the Tavern. We do not allow BYO. We allow celebration cakes.

Is there a screen to show slideshows?

Unfortunately, we don't have a screen available.

Is there car parking available?

There is convenient street parking available nearby. There is also a Wilson Parking building on Cuba Street and another just around the corner, giving guests easy and accessible parking options close to the venue.



FREQUENTLY ASKED QUESTIONS

Is there a venue hire charge and/or a deposit?

We do not charge a venue hire fee, but do have minimum spend requirements.

Is there a hire fee for crockery, glassware, staff, tables or chairs?

No, you will not be charged extra to use The Tavern's equipment.

Do you have a dance floor?

Yes, the courtyard can be a dance floor.

When do I settle the bill?

The bill will need to be settled on the night unless prior arrangement has been made with the General Manager.

Am I responsible for cleaning the venue afterwards?

No, we will take care of all the cleaning. If additional cleaning is required above the normal use of the premises, a cleaning fee of \$300 will be applied.

Is a microphone and audio-visual equipment available?

Unfortunately, we do not have a microphone available.

Is there a time that my event has to finish by?

Our licence runs until midnight, we ask all guests to depart by 12am.

Can we bring in and play our own music?

Yes, you can connect via Bluetooth.

Can the Tavern provide decorations?

No decorations are provided by Cuba St Tavern.

Do you allow all decorations?

We do allow most decorations but ask that you are mindful of the walls. No pins or tacks please. We don't allow open candles due to fire regulations.

Could there be more than one party held in one day?

Yes, as we have multiple private party rooms, however these parties will not overlap as each area is completely private. Generally, if you book the courtyard, the main bar will still be available to the public.

How do we go about booking the venue?

If you wish to book one of our function spaces, please email hello@cubastreettavern.co.nz.

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TAVERN
— EST. 2025 —

cubastreettavern.co.nz