

CULPRIT.

EVENT & FUNCTION GUIDE.

WEDDING RECEPTIONS
COMPANY PARTIES
CORPORATE EVENTS
& MORE

NOSTALGIC KIWI CUISINE WITH A MODERN EDGE.

CHEFS CHOICE MENUS THAT HERO LOCAL SUPPLIERS.

OWNER & CHEF KYLE STREET ALONG WITH HEAD CHEF
BERTY CREATE PLAYFUL DISHES THAT ARE INNOVATIVE
AND BIG ON FLAVOUR, OFTEN WITH A NOD TO KYLE'S
UNIQUELY NEW ZEALAND UPBRINGING.

BOOKINGS@CULPRIT.CO.NZ
09 377 5992
@CULPRIT.NZ

12 WYNDHAM STREET
AUCKLAND CITY
1010

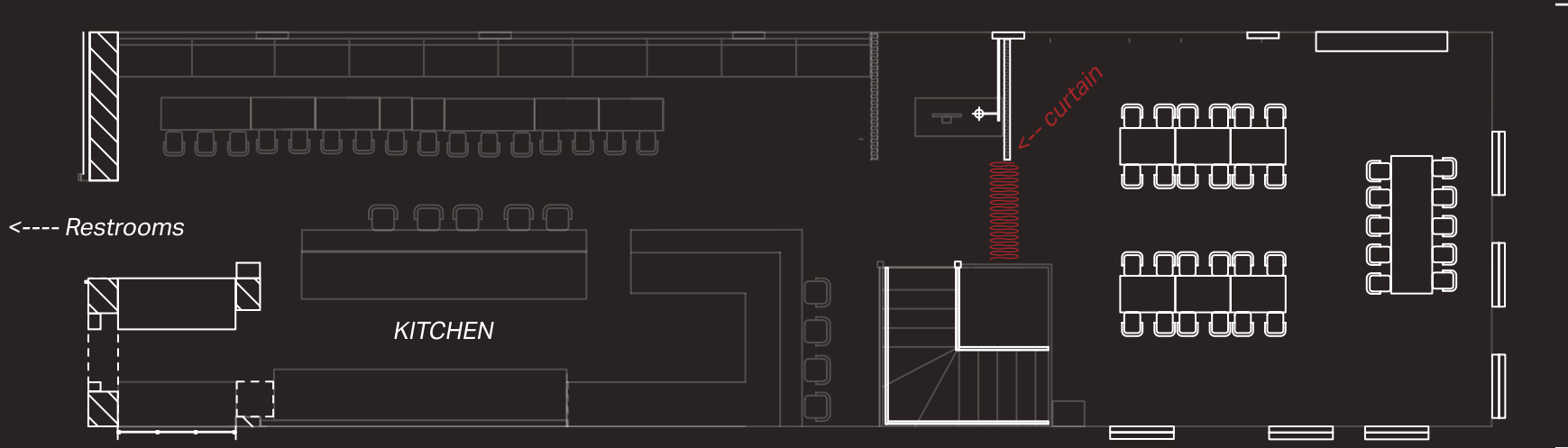


BERTY.
CHEF

KYLE.
OWNER/CHEF

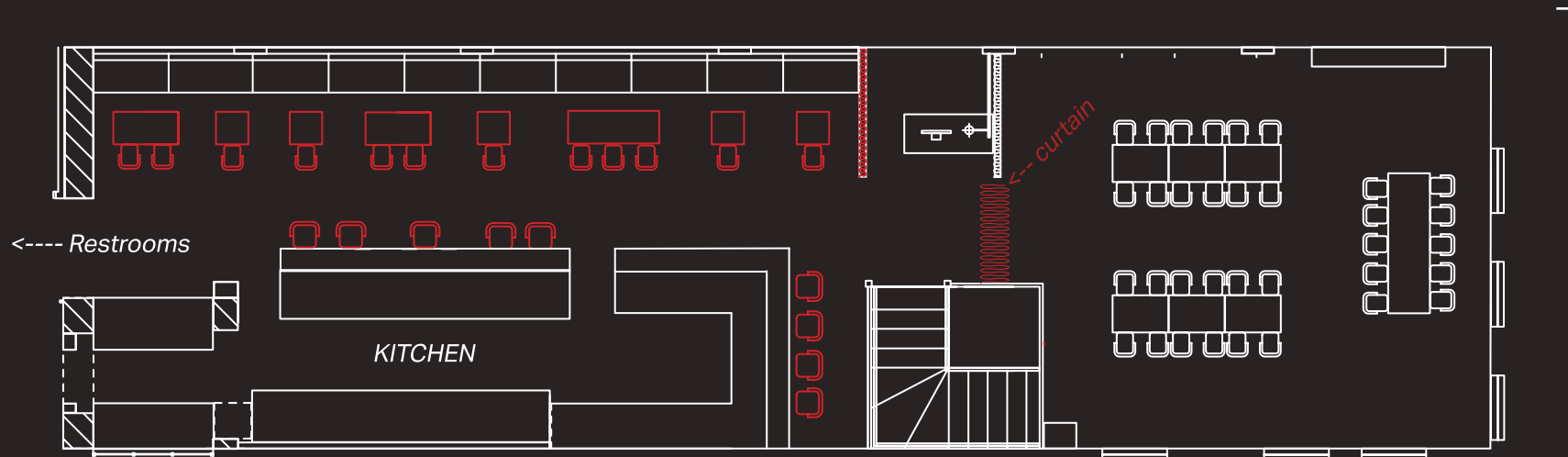


DINING ROOM ONLY.



FULL BOOK OUT
30-40

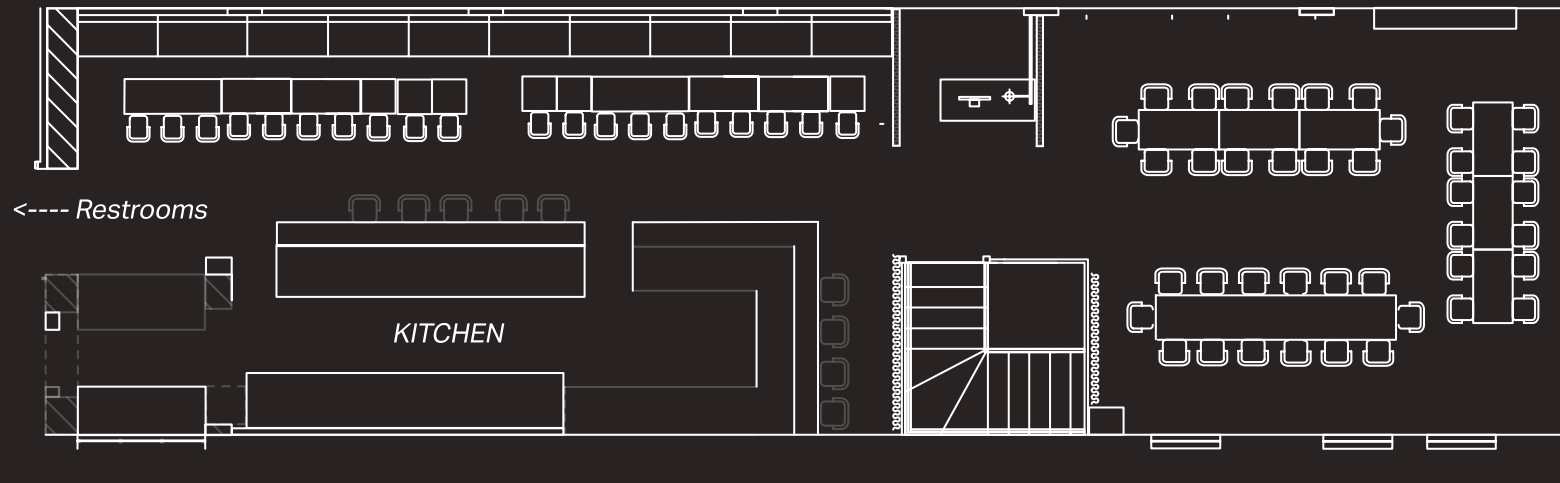
NB: Full book out fees apply as we will not sit any additional guests on our banquette.



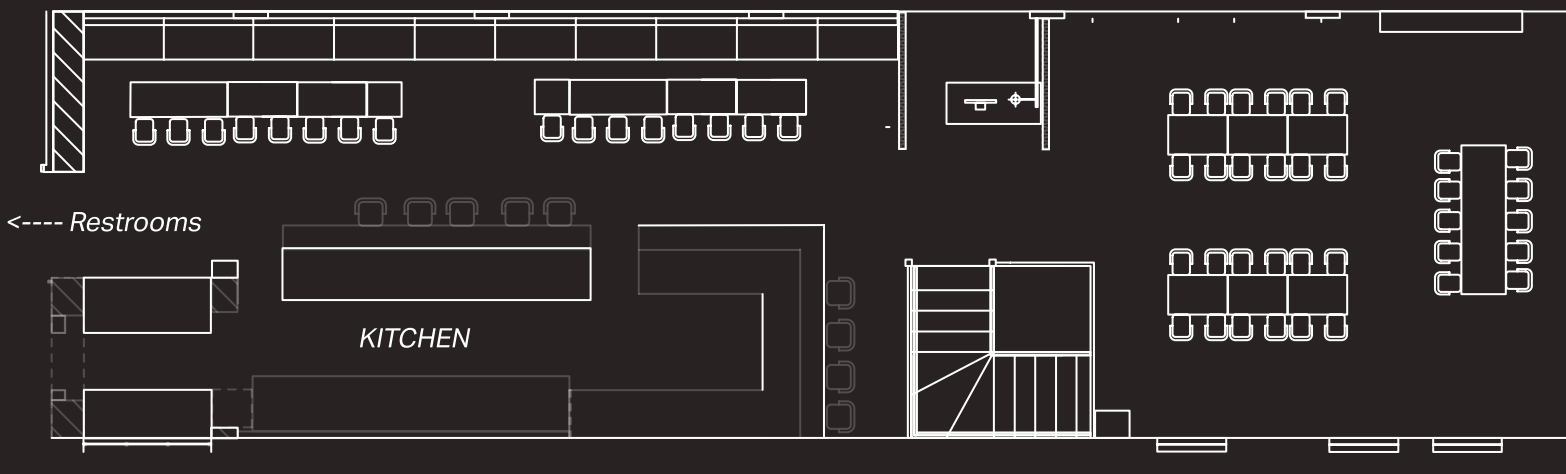
HALF BOOK OUT
30-40

Banquette open to regular customers

FULL RESTAURANT.



FULL BOOK OUT
80



FULL BOOK OUT
60



BANQUETTE.



FOOD MENUS.

CHOOSE YOUR MENU

Group Menu.	\$89pp
Epic Group Menu.	\$119pp

CHOOSE JUST ONE MAIN FOR THE GROUP

Lamb Shoulder & Grilled Fish
or
Culprit's Famous Duck
All Three Mains

+\$16pp

We suggest you choose the menu and main that suits the majority of your guests, as all dietary requirements will be attended to gladly and separately.

*Seasonal changes may apply.

CULPRIT. GROUP MENU.

BITES

Line Caught Sashimi
lime leaf buttermilk, finger lime, basil, lime

Black Figs on Fruit Toast Waffle
pear butter, very old edam cheese

Burnt Brussels Sprouts
kiwi onion ranch, malt dressing, salt & vin chips

Parfait & Donuts
organic chicken liver parfait, apple syrup

Cornflake Fried Pork Cheek
piccalilli gel, apple, malt salt

SHARED MAIN

Lumina Lamb Shoulder
Marlborough black garlic & pomegranate glaze

Grilled Market Fish
cauliflower puree, cavolo nero, chicken jus & wafer

*crunchita & fennel salad, tofu emulsion
za'atar milk buns, cauliflower whitebean hummus*

OR INSTEAD

Culprit's Famous Roast Duck
*pork stuffed duck breast, confit duck leg salad,
hoisin sour cream, plum & anise sauce, lettuce
Milk buns, cauliflower whitebean hummus*
all three mains, add \$16pp

TREAT

Blackberry Ambrosia
labneh yoghurt, verjuice marshmallow, cacao nibs

CULPRIT. EPIC-GROUP MENU.

KAIMOANA

Line Caught Sashimi
lime leaf buttermilk, finger lime, basil, lime

Freshly Shucked Local Oysters
seasonal granita

Salmon Belly Cones
filo cone, crayfish bisque, old bay

Kedgeree Arancini
smoked kahawai, grated egg, lemon aioli, pea

BITES

Black Figs on Fruit Toast Waffle
pear butter, very old edam cheese

Burnt Brussels Sprouts
kiwi onion ranch, malt dressing, salt & vin chips

Parfait & Donuts
organic chicken liver parfait, apple syrup

Cornflake Fried Pork Cheek
piccalilli gel, apple, malt salt

CLEANSER

Jelly Jet Plane
melon & fizzy wine, tarragon & lime leaf sherbet

SHARED MAIN

Lumina Lamb Shoulder
Marlborough black garlic & pomegranate glaze

Grilled Market Fish
cauliflower puree, cavolo nero, chicken jus & wafer

*crunchita & fennel salad, tofu emulsion
za'atar milk buns, cauliflower whitebean hummus*

OR INSTEAD

Culprit's Famous Roast Duck
*pork stuffed duck breast, confit duck leg salad,
hoisin sour cream, plum & anise sauce, lettuce
Milk buns, cauliflower whitebean hummus*
all three mains, add \$16pp

TREAT

Blackberry Ambrosia
labneh yoghurt, verjuice marshmallow, cacao nibs



DRINK MENUS.

REDUCED LISTS

Designed with you on confirmation of your booking. These can contain cocktails or higher end wines, it's all up to you to suit your budget.

We also strongly suggest a drink on arrival. This way your guests get a drink quickly, and there isn't a bottle neck at our small dispensary bar.

OPTIONS

1. We set up a bar tab amount with you, which we manage.
2. Pre purchase set drinks i.e. an arrival drink, bottles of wine and beer. For further drinks we can run a cash bar for your guests.
3. We work out a bespoke arrangement to suit your requirements.

*

Example menu, seasonal changes may apply.

INDICATIVE BEVERAGE SPEND

Here is a helpful guide of an indicative spend for your guests. We don't tend to offer beverage packages, but we can set up a bar limit for you with the below in mind.

Drink on Arrival	\$16-\$25pp
Light Drinkers	\$25-\$40pp
Medium-Heavy Drinkers	\$40-\$60pp

DRINKS.

FIZZ

Quartz Reef Methode Traditionale Central Otago, NZ - NV	\$19
Champagne Collet Art Deco Ay - France, NV	\$23

WHITE

Yellow Yellow Sav Blanc, Australia - NV	\$16
Neudorf Chardonnay Nelson, NZ - 2021	\$16
Valli Pinot Gris Waitaki, NZ - 2022	\$16

RED

Silver Wing Pinot Noir Canterbury, NZ - 2017	\$20
Decibel Malbec, Hawke's Bay, NZ - 2018	\$17

ROSE

Save Our Souls Yarra Valley, Australia - 2018	\$16
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TAP BEER

Brothers Hazy Pale Ale	\$12
Hallertau No.9 Lager	\$12
Sawmill Pilsner/XPA/Zero%	\$13

COCKTAILS

French 75 The Source Gin, lemon, sparkling	\$20
Passionfruit Fruju (Slushee) White wine sangria, pineapple, passionfruit	\$19
Spicy Margarita King St. hot sauce, mezcal, cointreau, lime	\$19
Summer Kiss Spritz Summer berry, plum, tap prosecco	\$17
Espresso Martini	\$21
Mr Black, rum, Coffee Supreme	

NON-ALCOHOLIC & OTHER DRINKS ON REQUEST.



NITTY GRITTY.

CAPACITY

Dining Room <i>semi private</i>	min 28*	max 40
Full Book Out - Seated	min 50*	max 86
Little Culprit <i>see little culprit brochure</i>		max 75

FINAL GUEST NUMBERS

We kindly ask that we receive an updated guest count 7 days out from your booking.

If your guest count drops by more than 2 guests within the 7 days we may charge a penalty of 50% of the menu cost per missing guest.

BOOKING FEES

Booking fees cover the cost of exclusive use of our dining room at our usual peak times.

	Fri & Sat	Fri & Sat Aug, Nov & Dec
Full Book Out	\$700	\$900
Dining Room <i>semi private</i>	\$300	\$450
	<i>All other times \$0</i>	

Booking fees are held as a deposit and are refundable or transferable with at least 14 day's notice.

Other bookings may require a credit card pre authorisation.

MINIMUM SPEND

These targets include the value of any booking fees.

	Midweek	Fri & Sat	Aug, Nov & Dec
Full Exclusive Hire	\$6000	\$9000	+\$1000
Dining Room <i>semi private</i>	\$3500	\$4500	+\$1000

OPTIONAL ADDITIONS

We like to make your experience with us as bespoke as you would like, here are a few additional options we can include.

Champagne Tower <i>incl 2 btls of champagne collet</i>	\$400
Oyster Bar <i>6 dozen fresh oysters</i>	\$450
Bespoke Menu	TBD
Microphone & Speaker Hire	\$150
Kaimoana as a Raw Bar & Canapés <i>setup fee only, food is/will be incl in menu price</i>	\$200

LITTLE CULPRIT

RAW BAR
OYSTER BAR
CANAPES
COCKTAIL PARTIES
& MORE

Check our event guide here...

<https://www.littleculprit.co.nz/events>



