

LITTLE CULPRIT

EVENT & FUNCTION GUIDE.

RAW BAR
OYSTER BAR
CANAPES
COCKTAIL PARTIES
& MORE



COCKTAIL & WINE LOUNGE.

BESPOKE COCKTAILS, CANAPES, RAW BAR & MORE.

OWNER KYLE STREET & HIS TEAM CREATE INTERESTING
CONCOCTIONS WITH A NOD TO SEASON & A KIWI FRAME OF MIND.
FOOD SUPPLIED BY THE CULPRIT CREW.

HELLO@LITTLECULPRIT.CO.NZ
09 300 6426
@LITTLECULPRIT

1/151 QUEEN STREET
OPPOSITE CULPRIT (12 WYNDHAM STREET)
AUCKLAND CITY
1010



CANAPÉ OYSTERS RAW BAR.

FOOD

Canapé <i>per piece</i>	\$7pp
Canapé x 4	\$26pp
Canapé x 6	\$38pp
Walk & Fork <i>per piece</i>	\$9pp
Walk & Fork x 3	\$26pp
Walk & Fork x 3 & Canape x 4	\$50pp
Oyster Bar 6 dozen Fresh Oysters	\$450
Raw Bar <i>6 Doz Oysters, 60 x Ceviche Cones, 60 x Kingfish Kokoda</i>	\$1050

*

Example menu only.
Seasonal changes may apply.

New dishes, or Culprit classics can be added or
designed on request.

DIETARIES?

*Vegetarians, Vegans &
Other Dietaries.*

*We will provide seperate
dishes that suit these
dietary requirements
please let us know who
these guests are on the
night..*

CANAPÉ

Small mouthfuls, served as a hand around or as a platter.

Venison Tartare
Artichoke chip, truffle mayo

Smoked Kahawai Croquette
charcoal crumbs, romesco, old bay

Heirloom Tomato Gazpacho
smoked sour cream, cucumber

Brisket Corn Dog Pop
braised brisket, gochujang ketchup

Southern Fried Shiitake
wholemeal waffle, shiitake butter, maple

Cauliflower & Truffle Soup
truffle salt, truffle oil, fresh truffle

Ceviche Cones
market fish, avocado & wasabi cream, wasabi pea salt

Curried Mutton Mini Sausage Roll
eggplant kasundi yoghurt, garam masala

LITTLE CANAPÉ.

WALK & FORK

Slightly more substantial served as a hand around or as a platter.

Duck Leg Lettuce Taco
confit duck leg, hoisin sour cream, peanut

Monkfish & Chorizo Sausage Slider Bun
squid ink alioli, watercress, pickles

Pressed Smoked Brisket
romesco sour cream, caponata, courgette

Kingfish Kokonda
avocado wasabi cream, wasabi pea salt

Pork & Duck Sausage Roll
plum sauce, coriander, ketchup

Smoked Fish Stick Sando
remoulade sauce, cos lettuce, cucumber

Chicken & Waffle
fried chicken, wholemeal waffle, maple syrup, pickle



DRINK MENUS.

REDUCED LISTS

We provide reduced beverage lists for your guests.

This way we can ensure we have the correct amount of each beverage before the event, and you can control your spend.

Designed on confirmation of your booking.

These can contain our culprit cocktails, classic cocktails or something bespoke just for you, just let us know what you are keen on.

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.

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	\$15-\$25pp
Light Drinkers	\$25-\$40pp
Medium-Heavy Drinkers	\$40-\$60pp



FIZZ	
Els Vinyerons 'Pregadeu' Methode Ancestral Cava, Penedes, Spain, NV	\$16
Louis Roederer Champagne, France, NV	\$25
WHITE	
Erste + Neue, Pinot Grigio Alto + Adige, Italy, 2020	\$16
Marathon Downs, Sauv Blanc Awatere Valley, NZ, 2015	\$16
RED	
Carrick 'Unravelled' Pinot Noir Central Otago, NZ, 2021	\$18
Amoise, Syrah Hawke's Bay, NZ - 2021	\$18
COCKTAILS	
Mezcalita	\$20
Arnie Palmer	\$20
Salty Dog	\$18
TAP BEER	
Urbanaut, Kingsland Pilsner 4.5%	\$8
Asahi Super Dry 5%	\$7
SPIRITS	
Basic Spirit & Mixer	\$13

*Example menu content only.
Seasonal changes may apply.



NITTY GRITTY.

CAPACITY

Full Book Out Seated	Max 50
Full Book Out - Standing	Max 75
Lounge Area Only	30 to 40
Half Lounge Area	10 to 25

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 part or our entire bar for smaller groups.

Full Book Out 50 or more guests	\$0
Lounge Area 30 or more guests	\$0
Half Lounge Area more than 20 guests	\$0

*For smaller groups a booking fee may apply of \$200-\$600

MINIMUM SPEND

Pre agreed minimum spend ensures we reach a targeted spend that balances Little Culprit's partial or full closure. These targets include the value of your booking fee.

	Mid Week	Fri & Sat
Full Book Out	\$2500	\$3500
Lounge Area semi private	\$1500	\$2500
Half Lounge Area	\$800	\$1500

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>includes 2 btls of champagne collet</i>	\$400
Microphone & Speaker Hire	\$150
Something Else ??	\$TBD

