

FUNCTIONS

 MONTEITHS ALEXANDRA



At Monteith's Brewery Bar Alexandra we are specialists in running functions for a variety of occasions. We can help you host birthday parties, group dinners, engagement parties, intimate weddings, corporate trainings and events, clients functions and family gatherings.

OUR SPACES...

Here at Monteith's Alexandra we have the ability to help you host a variety of functions and events within one of our many versatile spaces.

Bike Shed



CAPACITY: Hosts up to 15 people seated

IDEAL FOR: Staff trainings, Meetings, Family dinners, Birthday dinners and more.

MENU OPTIONS: Full a la carte, Set menu, Reduced menu, Morning / afternoon tea, Nibbles and Platters

Alfresco Deck

CAPACITY: Hosts up to 25 people seated, 40 people cocktail style

IDEAL FOR: Family dinners, Staff parties, Cocktail functions, Social gatherings. Enjoy the beauty of alfresco dinning, Central Otago style

MENU OPTIONS: A la carte, Reduced or set menu options, Nibbles and platters





Private Bar

- CAPACITY:** Seated meals for 30-60 people, Cocktail style functions for 40-120 people.
- IDEAL FOR:** Anniversary dinners, Family reunions, Intimate weddings, Birthday parties, Client functions, Seminars
- MENU OPTIONS:** Nibbles and platters, Reduced or set menu options

Private Garden Bar



- CAPACITY:** 40 - 120 people cocktail style, 100 people seated
- IDEAL FOR:** Summer gathering, Parties, Anniversaries, Sports prize giving, Weddings
- MENU OPTIONS:** Set menu, Nibbles and platters

Dining Room

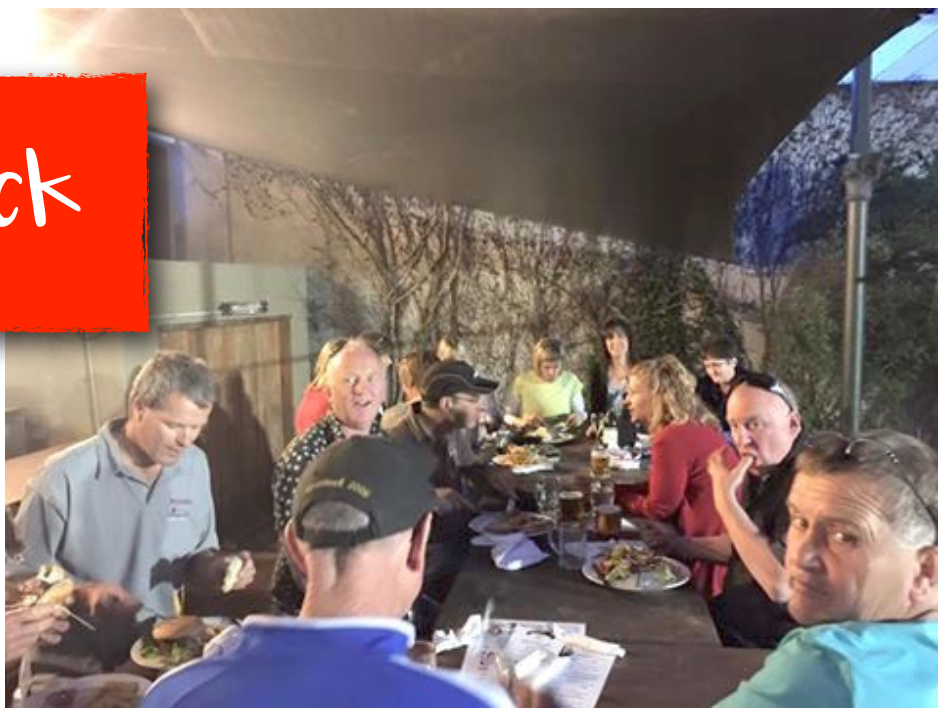


CAPACITY:
IDEAL FOR:

Seated meals for 2-25 people
Social club dinners, Family dinners,
Birthday dinners,
Casual dining
Set menu, Reduced menu

MENU OPTIONS:

Bar Deck



CAPACITY:
IDEAL FOR:

Seated meals for 2-25 people
Social club gathering, drinks and nibbles,
after the games celebrations. Casual dining

MENU OPTIONS: Platters and Nibbles.

MENU OPTIONS...

A guide line of the menu styles you can choose from. We will design a menu to suit your needs and budget based on our full a la carte menu.

Fork and Talk – Casual BBQ – Min 30 people

Come and join us in the one of our two garden bars or one of two covered decks.

BIG BBQ LUNCH...\$32

Hamburger, Potato Salad, Green Salad, Two Chicken Kebabs. Sharing platters to share. (refer platters menu for details).

BASIC BBQ LUNCH...\$16

Hamburger, Potato Salad, Green Salad, Served in one of our two garden bars or two covered deck areas.

SHARING PLATTER...please refer to our platters menu.

These options can be set up as one account or we can arrange a ticket system for your guests to pay for their own BBQ meals.

Causal Gatherings - Parties

- Drinks and Nibbles -

Nibbles Platters... Great for sharing

After Work Platter \$28

A selection of mini samosas, mini spring rolls, pork wontons, fish bites and two types of fries. Served with a range of sauces and aioli. Great for a hungry afterwork gathering.

Antipasto Platter \$47

Windsor Blue, Aged Airedale, Livingstone Gold, Totara Tasty. fried chorizo sausage, hummus, avocado dip. Sliced Ciabatta toast, kalamata olives and sun dried tomatoes. Selection of crackers.

Some of the finer foods in life. Ideal for nibbling on slowly.

Sharing Platter \$37

Beer battered onion rings, marinated chicken nibbles, pork wontons, thick cut fries, crumbed fish bites, Harissa aioli and sweet chilli dipping sauce.

Huge platter with plenty to keep your guests munching.

Chicken Nibbles \$34

A huge platter of marinated chicken nibbles. Served with piles of napkins. A great way to fill up your crowd.

Loaf and Spread \$30

Toasted breads served with a selection spreads.

50 Savouries \$110

A selection of mince and cheese, mince, bacon and egg, potato top and mini sausage rolls. (Must be pre ordered)

SEATED MENU

A guide line of the menu styles you can choose from. We will design a menu to suit your needs and budget based on our full a la carte menu.

Brunch Menu...

Perfect for the day after gathering...



Vegetable Frittata \$15

Individually baked frittata filled with seasonal vegetables served with a fresh coleslaw salad and plum sauce.

Sweet Pancakes \$15

Fluffy pancakes topped with grilled banana, and berry coulis, with a side of maple syrup.

Big Brekkie \$19

Two slices of ciabatta toast, two fried eggs, streaky bacon, a grilled field mushroom, breakfast sausages and golden hash browns.

Bacon and Eggs \$15

Streaky bacon, two fried eggs on toasted ciabatta.

Light Set Menu...

Ideal for larger groups, dining at lunch time or
with smaller evening appetites...

Two Courses: Main & Dessert
\$25 per person



Creamy Bacon Pasta

Vegetarian option available

Creamy white wine and bacon sauce on fettuccine topped with parmesan shavings.

Soft Shell Tacos

Vegetarian option available

Two warmed mini tortillas, with grilled chicken, coleslaw, avocado dip and chunky homemade salsa.

Lamb Burger

Lamb and herb patties, swiss cheese, beer battered onion rings, slaw, caramelised onions and bacon bourbon chutney. With fat cut fries.



Warm Ginger Loaf

Served with freshly whipped cream, vanilla ice cream and hot butterscotch sauce

Ice Cream Sundae

Rolls of vanilla ice cream with your choice of caramel, chocolate, or berry sauce.
Freshly whipped cream. Hundreds and Thousands.



Monteith's Beer Battered Fish \$23

Beer Battered fish served with fresh salad, thick cut fries or our own tartare sauce.

Lamb Burger \$21

Lamb and herb patties, swiss cheese, beer battered onions rings, slaw, caramelised onions and bacon and bourbon sauce. With fat cut fires

Vegetable Frittata \$15

Vegetable and Gluten

Individually baked frittata filled with seasonal vegetables, feta and served with a fresh salad and plum sauce.

Chicken Salad \$20

Gluten Free option available

Fresh garden salad topped with grilled chicken basil pesto aioli, a wedge of brie cheese and caramelised onions.

Creamy Seafood Chowder

Creamy and rich in seafood. Rumoured to be the best in Alexandra.

Entree: \$ 12 Main: \$22

Add Ciabatta toast for \$3.50

Reduced evening menu

ENTREE

We have several flexible options to choose from starting at \$5.50 per person.

MAIN

Lamb Burger \$21

Lamb and herb pattie, swiss cheese, beer battered onion rings, slaw, caramelised onions and bacon bourbon chutney, with fat fries.

Chicken Salad \$20

Fresh garden salad topped with grilled chicken basil pesto aioli, a wedge of brie cheese and caramelised onions.

Beer Battered Fish - Light meal \$23 Main Meal \$32

Gluten free option available

Monteith's beer battered fish fillets, tartare sauce, fresh salad and fat cut fries.

Baked Chicken Breast \$32

Chicken breast stuffed with sun dried tomato, feta and caramelised onions, baked and covered in creamy mustard thyme sauce. With roasted vegetables.

Steak \$34

Gluten free options available

Porterhouse steak cooked to you're liking, topped with your choice of garlic butter or creamy mushroom sauce, fat cut fires, fresh garden salad and beer battered onion rings

DESSERT

Warm Ginger Loaf \$12

Served with freshly whipped cream, vanilla ice cream and hot butterscotch sauce

Ice Cream Sundae \$11

Rolls of vanilla ice cream with your choice of caramel, chocolate, or berry sauce. Freshly whipped cream. Hundreds and Thousands.

Chocolate Brownie - GF \$13

Homemade with almond flour, our warm brownie is served with freshly whipped cream, vanilla ice cream and topped with rich chocolate sauce.

Evening Set Menu...

Ideal for larger groups, dining in the evening...

Two Courses: Main & Dessert
\$40 per person



We have several flexible options to choose from starting at \$5.50 per person.



Porterhouse Steak

Gluten Free option available

Porterhouse steak cooked to your liking, topped with your choice of garlic butter or creamy mushroom sauce. Fat cut fries, fresh garden salad and Beer battered onion rings.

Pork Ribs

Pork ribs served in our own BBQ sauce and served with herb and garlic potatoes and Asian slaw.

Stuffed Chicken

Chicken breast stuffed with sun dried tomatoes, feta and caramelised onion, baked and covered in creamy mustard thyme sauce with roasted vegetables.

Monteith's Beer Battered Fish

Gluten Free option available

Beer battered fish. A fresh garden salad. Fat cut fries. Tartare and tomato sauce.



Warm Ginger Loaf

Served with freshly whipped cream, vanilla ice cream and hot butterscotch sauce

Ice Cream Sundae

Rolls of vanilla ice cream with your choice of caramel, chocolate, or berry sauce. Freshly whipped cream. Hundreds and Thousands.

Chocolate Brownie

Homemade with almond flour, our warm brownie is served with freshly whipped cream, vanilla ice cream and rich chocolate sauce