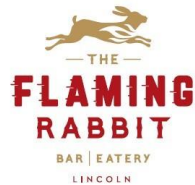


FUNCTIONS



FUNCTION AND EVENTS INFORMATION

P: 03 3217265

E: gm@flamingrabbit.nz

Web: www.flamingrabbit.nz

1/3 Vernon Drive Lincoln



FUNCTIONS

WELCOME TO THE FLAMING RABBIT

The newest bar and eatery in Lincoln and home to Selwyn's only in-house aged steaks.

With the sunniest courtyard in Lincoln, it is the perfect place to watch the sun go down.

Our Vernon Room is perfect to reserve or hire for your next special event.

We can also reserve other areas in the bar and restaurant upon request

Open 7 days a week from 10 am to late Monday to Friday and 9.30am Saturday and Sunday providing breakfast, lunch and dinner. Other special include aged steaks, gold card lunches burger and curry nights.

Our extensive beverage list providing a range of Monteith's and craft beers, cocktails, non-alcoholic and low alcoholic beverages.

Our friendly staff are all-ways willing to help and answer any questions you may have.

THE VERNON ROOM



This room is private to the rest of the bar and restaurant

Perfect for meetings, birthdays and any private event you wish to have.

There are minimum spends required from Thursday through to Sunday evenings.

Seating arrangements

Board room

Theatre style

Seated meal

Standing

Please contact manager for room capacity



**FLAMING
RABBIT**

DAY FUNCTION

MORNING TEA / AFTERNOON TEA

\$12.00 per person

Your choice of 1 beverage (Pot of tea, espresso coffee, juice or soda)

- A selection of freshly baked sweet and savory muffins

MORNING TEA OR AFTERNOON TEA AND LUNCH

\$35.00 per person

Your choice of 1 beverage (Pot of tea, espresso coffee, juice or soda)

- A selection of freshly baked sweet and savory muffins
- lunch from the Light Lunch Menu (pre ordered at the interval or day before)

SET MENU

Your choice of 2 courses \$45 or 3 courses \$53 per person

TO START

Platters for the tables to share.

Bread, dips, fried chicken, salmon, cheese, salami, pickles

MAIN

Fish of the day

Staff will inform you of today selection

Porterhouse

Duck fat potatoes, vegetables, red wine jus

Roast Vegetable Salad (GFO/DFO)

Flame roasted root vegetables, Spinach, fetta, pomegranate vinaigrette

Pork Belly (GF)

Roasted parsnip, swiss chard, ginger and apple cider reduction

DESSERT

Dessert platters to share

PLATTER OPTIONS

Require A min of 30 guests to order

Mixing and matching items from different options will incur additional price

Please advise us of any dietary requirements and we will make a separate platter for them

All platters must be pre ordered

\$20 PER PERSON

Cheeseburger sliders
BBQ Chicken skewers
Cranberry and brie bites
Twice cooked pork belly bites
Fries

\$30 PER PERSON

Antipasto platter
Beef wellington bites
Pork and garlic wontons
Spinach and fetta fingers
BBQ chicken skewers
Fries

\$40 PER PERSON

Antipasto platter
Beef wellington bites
Prosciutto and haloumi
Smoked salmon and spinach filo cups
Seared beef fillet on crusty bread
Bacon, honey goats cheese bites
Pork and garlic wontons
Fries



FUNCTIONS

BEVERAGE OPTIONS

Subsidized Drinks

- Want to treat your guests, but not too much? We can setup a tab where your guests pay a set amount and the balance is charged to your tab. This option is as flexible as you like, just tell us what your limit is and what drinks to be available and we'll take care of the rest

Arrival Drinks

- Wow your guests as soon as they walk through the door! We can have freshly made drinks ready and waiting for your guest's arrival from buckets of beer too glasses of bubbles, just let us know what you're looking for and we'll make it happen Beverage

Tab

- Make it easy for you and your guests. Tell us what beverages you want available and what your tab limit is. We'll take care of the rest

ADDITIONAL

- There is no room hire for exclusive use of the Vernon room with spends over \$200 during the day and \$1000 in the evening.
- There is no cake cutting fee, if you wish us to plate and add Ice cream or cream there will be a \$5 pp charge.
- All accounts must be paid for on the night, unless other arrangements have been made.
- Please advise us of any dietary requirements
- Confirmation of bookings are to be made 48 hours before your event
- Pre-orders welcome
- We welcome to menu changes
- Platter food available, selection from our bar snack menu

The Flaming Rabbit
1/3 Vernon Drive Lincoln

Contact: Byron
Email: gm@flamingrabbit.nz
Ph: 03 321 7265





CHRISTMAS

CHRISTMAS MENU

Your choice of 2 courses \$45 or 3 courses \$53 per person

TO START

ANTIPASTO PLATTER

Salami · cheese · mussels · chicken liver parfait · pickles · breads · house made dips

MAINS

ROAST TURKEY

duck fat potatoes · broccolini · baby carrots · stuffing · jus

FISH (GF)

See staff for today's selection

Spiced CHICKPEA & HALOUMI

cherry tomato · spinach · fire roasted capsicum

PORTERHOUSE (GF)

green beans · new potatoes · baby carrots · jus
(cooked MR unless otherwise stated)

DESSERTS

CHEESECAKE

Orange & mint cheesecake with citrus curd

PLUM PUDDING

Butterscotch sauce and vanilla ice cream



— THE —
FLAMING
RABBIT

FUNDRAISING AT THE FLAMING RABBIT

Quiz Evening

Availability: Monday, Tuesday, or Wednesday evening.

Capacity: teams of 4 to 6 people with a maximum of 8 teams or 48 guests.

Start time: You can start the quiz at 6.30pm / 7pm and will run for about 2 hours.

We provide: Quiz – room – room set up and clean down – staff in the room – scoring sheet
- a microphone for the MC on the night, MC or Host

You provide: Prizes for the quiz, and any other fundraising ideas -

Ticket Sales: Tickets can be sold for \$10 to \$20 per person –people have sold the tickets for a bit more and included a light supper

T & Cs Apply

Bottomless Brunch

Availability: Saturday or Sunday Morning, starting between 9am – 10 am.

Outline: you and your guests enjoy a delish breakfast from our menu and a 2-hour beverage package.

Capacity: Vernon Room up to 35 guests - Whole restaurant up to 75 guests.

We provide: Beverages, venue, menus, breakfast, staff.

Pricing: We will charge you \$45 for every breakfast package purchase on the day. You can sell the tickets for \$55 or the price you feel will work for your club.

Terms and conditions

- Two-hour beverage package starts at time of booking and goes for 120 min.
- Late arrival does not incur a late start time or finish time
- Package applies to all guests at the table, Non-alcoholic beverage are supplied as part of the beverage package
- The Flaming Rabbit complies with the sale and supply of Alcohol act 2012, and there for enforces the responsibility of consumption of alcohol by all our guests and will stop service to anyone intoxicated
- Guests will not be served more than one beverage as a time as part of the bottomless brunch package
- Food options Breakfast menu / Waffles /Omelette (GFO) / Full Cooked (GFO) / Benedict (GFO) /
- Beverage options Prosecco, Mimosa, Bloody Mary, Juices or Monteith's golden or Original

Burger Evening

Availability: Monday, Tuesday, or Wednesday evening.

Capacity: Vernon Room up to 35 guests - whole restaurant up to 75 guests - the bar up to 40 guests.

Pricing: We will charge you \$15 for every burger and chips purchase on the day, you can sell the tickets for \$20 or the price you feel will work for your club. Beverages not included, there will be a choice of 2 burgers.

We provide: Venue, menus, staff.

All you need to do: Book in an evening, sell the tickets, confirm with us the number coming on the night and we will do the rest for you.

T & Cs Apply

