

CIAO!

BENVENUTI!

BAR FRANCO

EVENTS





ABOUT US

In the heart of Christchurch, Bar Franco brings you a slice of La Dolce Vita.

Our two-level Italian bar and restaurant is full of personality, big energy, and genuine hospitality.



On Level One, the Spritz & Negroni Bar sets the tone with vibrant retro touches, luxe booths, and Campari at the heart of every cocktail. It's the perfect spot for aperitivo, after-work drinks, or lively celebrations.



Head upstairs to Level Two, where the restaurant and open kitchen create an intimate dining experience. Soft drapes, velvet seating, and the glow of the kitchen make it feel like the best dinner party - relaxed, generous, and always authentic. Whether it's a cocktail party, a long dinner with friends, or a special celebration, **Bar Franco is ready to welcome you with warmth, flavour, and that unmistakable Italian spirit.**



SPRITZ & NEGRONI BAR

- Versatile space for up to 100 guests
- Seats up to 60 guests for a shared-style dinner
- Can host everything from intimate dinners to full-scale celebrations
- Room for speeches, dancing, or DJ setups
- In-house microphones and flexible layouts available
- Atmosphere shifts easily from elegant and refined to lively and buzzing







RESTAURANT

- Elegant, intimate dining room with a warm and refined atmosphere
- Perfect for seated dinners, long-table celebrations, and private dining
- Capacity for up to 110 guests seated or 120 guests cocktail-style
- Open kitchen adds theatre and connection to the dining experience
- Velvet seating, soft drapes, and ambient lighting
- A versatile space that can be styled and tailored to suit your occasion





FOOD OPTIONS

Choose from canapés, grazing tables, or shared dinners, all designed for a generous and social dining experience.

We'll tailor the menu to fit your event perfectly.



GRAZING TABLE

\$40 per person or

choose a custom amount (minimum \$1,000)

**A curated selection of cheeses, antipasti,
salumi, house made focaccia and seasonal
items from our menu**

CANAPÉS

\$8 ea.

Melon, prosciutto and bocconcini skewer, basil glaze

Caprese skewer, tomato, basil oil

Whipped ricotta crostini, confit tomato, lemon

Mortadella crostini, ricotta, olive, pistachio

Polenta with chicken liver pâté, vincotto grapes

Polenta with olive tapenade, confit tomato, basil

Tuscan fettunta, peppers, goat's curd, focaccia

Seasonal arancini, truffle mascarpone

Goat's cheese croquette, almonds, hot honey

Calamari, lemon herb mayo

SUBSTANTIAL CANAPÉS

\$10 ea

Eggplant parmigiana slider, tomato, mozzarella, basil

Tuscan pork ragù slider, provolone, salsa verde

Truffle and rosemary fries, parmesan crema

TRUST FRANCO

SHARED SAMPLE MENU

\$80 per person

TO START

Focaccia, rosemary salt, aged balsamic

Olives, orange zest, thyme, garlic

Salumi daily selection

Goat's cheese croquettes, chilli honey, almond, sage

Whipped ricotta, confit tomato, extra virgin olive oil

PASTA

Casarecce al ragù Toscano, pork, chives, Parmesan

Fregola sarda, oyster mushrooms, truffle mascarpone

MAIN

Braised lamb shoulder, olive tapenade,

Insalata, pear, Gorgonzola, seasonal greens

Polenta, Parmesan

TO FINISH

Tiramisù, amaretto, coffee, mascarpone





BEVERAGE OPTIONS

Whether you are after classic Negronis, spritzes on arrival, Italian wines or something a little different, we will tailor the drinks list to your event.

Choose up to:

- 6 cocktails
- 6 wines
- 4 beers

After something not on our event list?

We can source custom items subject to supplier availability. Custom items must be paid in full, settled with your final invoice.

COCKTAILS

Hugo Spritz - Elderflower, Prosecco, Soda – \$20
Limoncello Spritz – Limoncello, Prosecco, Soda – \$20
Aperol Spritz – Aperol, Prosecco, Soda – \$20
Campari Spritz – Campari, Prosecco, Soda – \$20
Classic Negroni – Campari, Rosso Vermouth, Gin – \$24
Negroni Sbagliato – Campari, Rosso Vermouth, Prosecco – \$23
Cherry Negroni – Campari, Amaro, Rosso Vermouth, Gin – \$25
Americano – Campari, Rosso Vermouth, Soda – \$23

SPARKLING WINE

Bandini Prosecco – Veneto – \$65
Laurent-Perrier NV La Cuvée – Champagne - \$160

WHITE WINE

Spy Valley Sauvignon Blanc – Marlborough – \$65
Mahi Chardonnay - Marlborough - \$90
Nicosia Grillo, Sicily – Trentino – \$65
Tenuta Corte Giacobbe Soave DOC – Verona – \$80

ROSE

Pablo Claro Rosé - Tierra de Castilla - \$64

RED WINE

Nicosia Nero d’Avola - Sicily - \$65
Fontella Montepulciano d’Abruzzo DOC - Tuscany - \$65
Fontella Chianti DOC - Tuscany - \$85
Dicey Pinot Noir - Central Otago – 120

BEER & CIDER

Peroni Bottle – \$12
Peroni 0% – \$12
Heineken - \$12
Parrot dog Birdseye Hazy IPA - \$15
Parrot dog Sundog Pilsner - \$14
Parrot dog Greyhound Low Carb Hazy - \$14
Haagen German Style Citrus 2% Lager - \$13
Monteith’s Crushed Apple Cider - \$13

SOFT DRINKS

Fever-Tree Lemonade - \$8
Fever-Tree Cola - \$8
Fever-Tree Ginger Ale - \$8
Fever-Tree Tonic Water - \$6
Hugo Spritz Mocktail - \$12

SPIRITS & LIQUERS

Skyy Vodka - \$13
Bulldog Gin - \$14
Appleton Estate Signature Blend - \$14
Wray & Nephew White Overproof Rum - \$16
Espolòn Blanco Tequila - \$13
Espolòn Reposado Tequila - \$13
Wild Turkey Bourbon 40.5% - \$13
The Busker Blend Irish Whiskey - \$14
Opal Sambuca - \$13
Santa Marta Limoncello - \$13





LET'S CELEBRATE!

We love nothing more than bringing people together. Whether it's around a long table, at the bar with cocktails, or in celebration with your team, Bar Franco is the place to do it.

We can't wait to create something unforgettable with you.

