

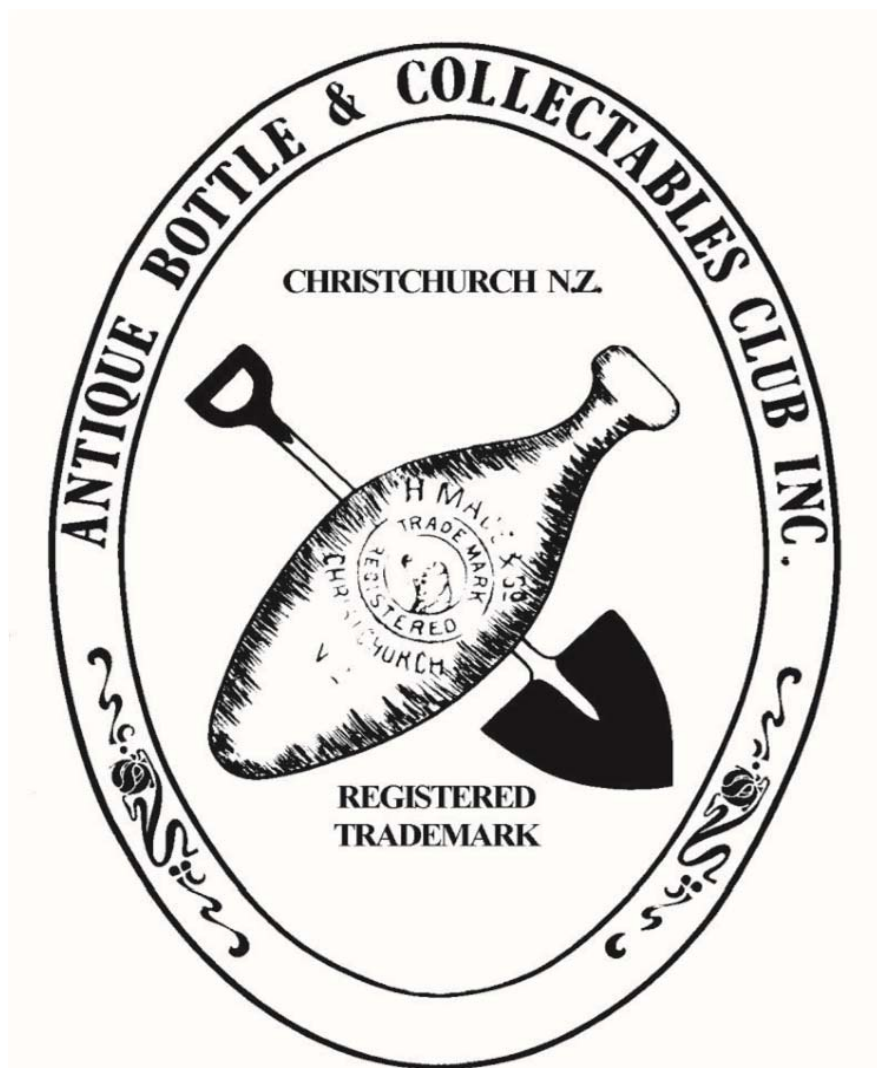
**Christchurch Antique Bottle & Collectables Inc  
Proudly Presents its**

**38th ANNUAL SHOW**

**YMCA Complex  
333 Harewood Road Christchurch**

**Non-Competitive Show**

**Saturday October 5th &  
Sunday October 6th 2019**



# **PROGRAMME**

## **SATURDAY October 5th 2019**

- 8.30am Displays & Stall Holder set up commences
- 10.15am Set up to be completed
- 10.30am Open to the public
- 4.00pm Closed to the public
- 5.00pm Display & sales area closed to exhibitors
- 6.00pm Social Function & Dinner at the Tavern Harewood  
Bookings essential, see entry form

## **SUNDAY October 6th 2019**

- 8.30am Hall open to collectors
- 9.00am Open to the public
- 3.00pm Closed to the public
- 3.30pm Packing up to commence

**Convenor** Craig Gurney Tel 021 0887 3106

**Secretary/  
Treasurer** Helen Cater Tel 021 388 201  
email helencater106@gmail.com

As this is a Non-Competitive Show, Public Vote for Best Display

**BOTTLE DISPLAYS** (any number of items per display)

**COLLECTABLE DISPLAYS** (any number of items per display)

**\*\* Note Please bring your own covers for your displays**

### **SPACE ALLOCATION**

Bottles	1 metre
Single Item Entries	500mm
Favourite Ten Collectables	1 metre
Collectables	1.5 metres

(Please advise if you need more or less space).

If your exhibit exceeds 1.5 metres in height from the tabletop, special permission is required.

**TRADING TABLES**, Note Please bring your own covers

\$25.00 per metre

\$120.00 per Booth. (three 8 foot trestles arranged in a U shape).

### **NON EXHIBITORS PASS**

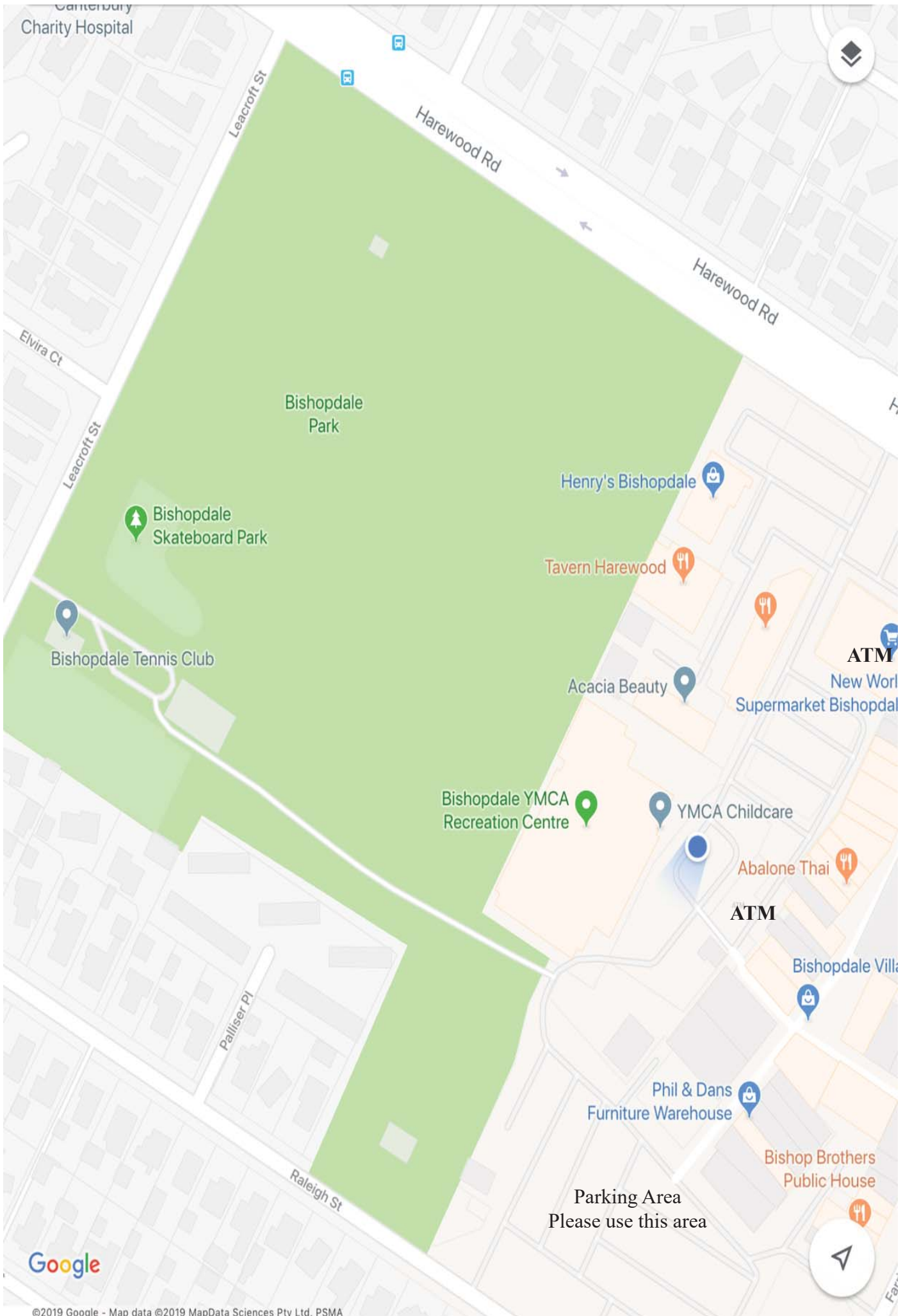
If you are not having a display or sales table but wish to attend the various activities through the weekend, including early entry (8.30am) on Saturday, a Non-Exhibitors Pass will be required. (This applies to Christchurch club members as well as members of visiting clubs). The pass cost is \$40.00 per person

#### **Post Entries to:**

Christchurch Antique Bottle & Collectables Club, PO Box 27076,  
Christchurch 8640 or email helencater106@gmail.com

Closing date of September 27th 2019

Payment by Internet Banking Account 03 0802 01049440 01  
Please use your Surname as reference, then email form to the Secretary





## STARTER

### GARLIC LOAF

Served warm with garlic butter \$8

### CHICKEN & PORT WINE PÂTÉ

With chutney, wholegrain toast and crackers \$12

### SOUP OF THE DAY

Your wait staff will advise of today's flavour \$8

### SEAFOOD CHOWDER

A selection of seafood, bound in a rich creamy soup \$10

### BUCKET OF PRAWNS

A dozen large prawns on ice served with cocktail sauce \$15

### BIG CHUBBY WONTONS

With dipping sauce \$12

## Salad

### VEGETARIAN STACK

Our chef's combo of hot treats, including a corn patty, tomato, avocado, mushroom, pumpkin and spinach \$15

### CAESAR SALAD

Traditional caesar salad tossed with bacon, croutons, anchovies, parmesan and the Tavern's own dressing, topped with an egg \$16  
[add chicken \$3]

## ★★ PASTA ★★

### CANNELLONI

With spinach and ricotta, baked with napoli sauce and mozzarella cheese \$18



## Main

**AKAROA SALMON** Sugar glazed salmon, marinated in brown sugar soy, garlic and lemon juice, with fancy rice and Asian style vegetables \$23

**LAMB SHANK PIE** Shank braised in a rich casserole, covered with puff pastry and served with creamy mash potato and minted peas \$23

**MARKET FRESH FISH** Pan fried blue cod served on a chive mash, topped with shaved cucumber. Finished with roasted garlic and lemon butter sauce \$23

**CHICKEN SUPREME** Marinated in paprika and garlic, with baked potato hash, tomatillo salsa and spiced sour cream on the side \$23

**WEST COAST WHITEBAIT** Pan seared omelette served with salad and fries \$23

**PORK BELLY** Sage and onion slow roasted belly served with cabbage, creamy mash, apple sauce and cider jus \$23

**BABY BACK RIBS** With a speights old dark bbq sauce, coleslaw, criss cut fries and green tomato and jalapeno chutney \$23

**BEEF WELLINGTON** Beef fillet with bacon, mushroom and mustard wrapped in puff pastry. Served with potato galette and veges \$25  
[Add a rich mushroom sauce]

**ANGUS RIB-EYE STEAK** Prime Rib-Eye cooked the way you like with potato galette and veges or salad and fries \$25  
[Add either garlic butter, pepper or mushroom sauce]



- \* SLOW COOKED LAMB SHOULDER
- \* WITH ALL THE TRIMMINGS INCLUDING
- \* CARAMELISED ONIONS, MINT JELLY,
- \* BEARNAISE SAUCE AND GRAVY \$50

\* Changes to menu will be charged as a side at \$5

## DESSERT

**HOKEY POKEY & CHOCOLATE CHEESECAKE**  
Served with hokey pokey ice cream \$12

**DEEP DISH APPLE PIE** Served warm with vanilla ice cream \$12

**CRÈME BRÛLÉE** Your wait staff will advise you of today's flavour \$12

**PAVLOVA ROULADE** Vanilla and mixed berry roulade, served with ice cream \$12

**ORIGINAL ICE CREAM SUNDAE** Served with a choice of chocolate, caramel or raspberry topping with either nuts or hundreds and thousands \$12

**THE COMBO** Cheesecake, apple pie and pavlova roulade \$16

### Saturday Night Social Function

Taven Harewood (on same site as YMCA, 2 minute walk)

Bookings Essential, limited capacity

All food & drinks to be paid by each party

Indicate on Entry Form number attending