



azabu.

AT MISSION BAY

## Functions & Events

For more information email [events@savorgroup.co.nz](mailto:events@savorgroup.co.nz) or  
call us on +64 9 930 7360



# AZABU AT MISSION BAY

Azabu at Mission Bay is rich in history, culture and heritage, making it the perfect venue to add your story. The 19th Century Mission building has been reinvigorated to give your event a true beachfront escape, whether it's an intimate dinner or an away day. With both indoor and outdoor event spaces, and the restored private room within the Stonehouse. Mission is the perfect event space trifecta, for formal and informal gatherings.

This beach-side property is a welcome haven from the CBD, only minutes away.



44 Tamaki Drive  
Mission Bay  
Auckland 1071



# Azabu Courtyard



The beautiful courtyard overlooking the iconic Auckland city beach with covered and outdoor spaces it is perfect for those summer cocktail events.

| Capacity |     |
|----------|-----|
| Cocktail | 150 |

# The Stonehouse



The Stonehouse adjoins the main restaurant and is perfect for private dining events. With AV facilities and onsite parking, just minutes away from the CBD.

| Capacity      |    |
|---------------|----|
| Seated Dining | 40 |



# Set Menu (Sample)

\$120 per person

## To Start

**EDAMAME**  
*w/ wasabi salt*

**AZABU PLATTER**  
*Omakase sushi roll, nigiri, assorted sashimi, Tuna tataki, rocoto ponzu, blackened avocado, spring onion & coriander*

## To Follow

**FREE RANGE CHICKEN KARAAGE**  
*w/ pickled daikon, kale chips & aji mayo*

**BEEF AND GINGER GYOZA**  
*w/ Sichuan soy, pickled cucumber*

**POPCORN PRAWN TEMPURA**  
*w/ chilli yuzu mayo, lemon, wasabi pea*

## Mains

**CRISPY PORK BELLY**  
*w/ ginger apple puree, soy caramel, red cabbage, cucumber, coriander, lime soy*

**YAKINIKU BEEF FILLET**  
*w/ Japanese chimichurri & wasabi salt*

**BIG GLORY BAY SALMON MISO YAKI**  
*Grilled salmon w/ saikyo miso, pickled red onion*

**GRILLED BABY GEM**  
*w/ black vinegar sesame dressing, radish, spring onion, nori*

**JAPANESE STEAMED RICE**

## To Finish

**ICE CREAM**  
*w/ sweet azuki bean, kinako*

## Add Ons

**PRE DINNER CANAPES \$18PP**  
**PLEASE CHOOSE 2**



Sample menu  
Subject to seasonal changes

# Canapé Menu (Sample)

## Pre-dinner Canapés \$18pp

Please choose 2 (Available prior to set menu)

## Pre-dinner Canapés \$45pp

Please choose 5

## Canapés & Walk n Fork \$75pp

Please choose 6 Canapés & 2 Walk n Forks

## Canapés

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### TOMATO TOSTADA

*w/ avocado, pickled red onion, jalapeno*

### SEARED BEEF TOSTADA

*w/ truffle sesame dressing, shiitake mushroom  
& pickled daikon*

### TUNA SASHIMI TOSTADA

*w/ corn, wasabi tartar, pickled daikon, jalapeno  
& red onion*

### OMAKASE NIGIRI

*Chefs selection of sashimi and vegetable nigiri sushi*

### CHICKEN YAKITORI

*w/ spring onion, shichimi pepper*

### KINGFISH TIRADITO

*w/ pickled daikon, jalapeno & ponzu dressing*

### SPICY SALMON TARTAR

*w/ crispy rice, wakame & spring onion*

### BEEF SKEWER

*w/ chilli & garlic soy, pickled daikon*

### CHICKEN TSUKUNE

*w/ Japanese mayo and sansho pepper*

## Walk n Fork

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### CRISPY PORK BELLY

*w/ ginger apple puree & soy caramel*

### LAMB YAKI

*Marinated lamb rump w/ pickled daikon, chilli miso*

### SALMON MISO YAKI

*w/ saikyo miso & pickled red onion*

### FREE RANGE CHICKEN KARAAGE

*w/ pickled daikon, aji Amarillo mayo*

### AGEDASHI TOFU

*Szechuan chilli broth, spring onion, crispy shallot*

## Sushi & Sashimi Station +\$30pp

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ELEVATE YOUR EVENT WITH A CHEFS SELECTION  
OF TODAY'S FRESH MARKET FISH, GINGER,  
GARLIC & WASABI

## Add Ons

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PETIT FOURS \$12PP

SEASONAL FRUIT PLATTER \$10PP

Sample menu  
Subject to seasonal changes



# The Stonehouse Experience

The Stonehouse is the historic building on site hailing from the late 1800s and makes for an amazing private event space.

During November & December the space will be dressed for Christmas creating a beautiful experience for your Christmas get together.

## On Request

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**BESPOKE MENUS**

**CHRISTMAS THEMING**

## Add On

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**FLORAL DISPLAY ON ARRIVAL \$500**

**FLOWERS IN VASES AS TABLE CENTERPIECES \$500**

**ARRIVAL JAPANESE COCKTAIL FROM THE BELOW SELECTION \$20PP**

YUZU SANGRIA - Classic Umeshu, Campari, Yuzu, orange & orgeat

SAN SORA - Yuzushu, Roku Gin, apple, Yuzu, elderflower & matcha

EAST MEETS WEST - Absolut Vodka, Kabosuchu, lime & pandan syrup

**ARRIVAL CHAMPAGNE \$30PP**



# Nikkei Matsuri at Azabu Mission Bay

**\$110 per person**

## Available for Courtyard & whole venue bookings.

Join us for an unforgettable Nikkei event, featuring an array of meticulously crafted canapes that showcase the finest seasonal produce alongside premium meats and seafood. Each bite is a harmonious blend of flavours, celebrating the artistry of Nikkei cuisine.

Guests will start by enjoying a grazing table filled with fresh sushi and sashimi followed by a selection of canapes, walk n fork and chargrilled robata dishes.



## Sushi / Sashimi

**SALMON & AVOCADO SUSHI**  
**RAINBOW SUSHI**  
**SPICY TUNA SUSHI**  
**VEGETABLE SUSHI**  
**HOSOMAKI AVOCADO SUSHI**  
**HOSOMAKI SALMON SUSHI**  
**ASSORTED NIGIRI**  
**SALMON SASHIMI**  
**TUNA SASHIMI**  
**WHITE FISH SASHIMI**

## Canapés

*Select 2 dishes*

**TOMATO TOSTADA**  
*w/ avocado, pickled red onion, jalapeno*  
**SEARED BEEF TOSTADA**  
*w/ truffle sesame dressing, shiitake mushroom & pickled daikon*  
**TUNA SASHIMI TOSTADA**  
*w/ corn, wasabi tartar, pickled daikon, jalapeno & red onion*  
**SPICY SALMON TARTAR**  
*w/ crispy rice, wakame & spring onion*  
**KINGFISH TIRADITO**  
*w/ jalapeno & ponzu dressing*  
**BEEF TATAKI**  
*w/ ginger garlic & chilli ponzu*

## Robata Charcoal Grill

*Select 3 Dishes*

**LAMB SKEWERS**  
*Ginger soy, garlic and sesame*  
**CHICKEN TSUKUNE**  
*Sansho pepper*  
**CHICKEN YAKITORI**  
*w/ spring onion, shichimi pepper*  
**CHARGRILLED BEEF**  
*w/ Japanese chimichurri*  
**BEEF SKEWERS**  
*w/ chilli & garlic soy*  
**EGGPLANT**  
*w/ saikyo miso & spring onion*

## Walk n Fork

*Select 3 Dishes*

**ROASTED PERUVIAN POTATO**  
*Aji mayo, spring onion*  
**SALMON Baked with Miso,**  
*Pickled Red Onion*  
**CHICKEN THIGH** *Ginger Miso*  
**PORK KATSU** *Tonkatsu Sauce*  
**AGEDASHI TOFU**  
*Szechuan Chili Broth, Spring Onion, Crispy Shallot*  
**FREE RANGE CHICKEN**  
**KARAAGE**  
*w/ pickled daikon, aji Amarillo mayo*

## Dessert Table – \$15pp

*A selection of seasonal fresh fruit platters and desserts.  
Examples below:*

**CHOCOLATE BROWNIE**  
*w/ matcha tea buttercream*  
**CHOCOLATE BROWNIE**  
*w/ caramel buttercream*  
**MINI CHOCOLATE TARTS**  
**YUZU CHEESECAKE**  
**MINI PAVLOVA**  
*Miso custard, strawberry*



# DJs & Live Entertainment

We work with New Zealand's most experienced and finest DJs to make your event an unforgettable experience. Our DJs are creative, stylish, dynamic and with a wealth of experience who specialise in playing both private and corporate events. Specialising in delivering music suited to any event.

End the night with an entertainment piece from Taiko Drummers. A high performance drumming routine that will lift the energy of for the night and entertain your guests with a show stopping routine.

## Add On

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**DJ COST - \$250PH**

**DRUMMERS - UPON QUOTE**

**FLORAL DISPLAY ON ARRIVAL \$500 - \$1500**

**FLOWERS IN VASES AS TABLE CENTERPIECES \$500 - \$1500**

**LIGHT UP NEON LETTERS - UPON QUOTE**

**MARQUEE - UPON QUOTE**

**ARRIVAL JAPANESE COCKTAIL FROM THE BELOW SELECTION \$20PP**

YUZU SANGRIA - Classic Umeshu, Campari, Yuzu, orange & orgeat

SAN SORA - Yuzushu, Roku Gin, apple, Yuzu, elderflower & matcha

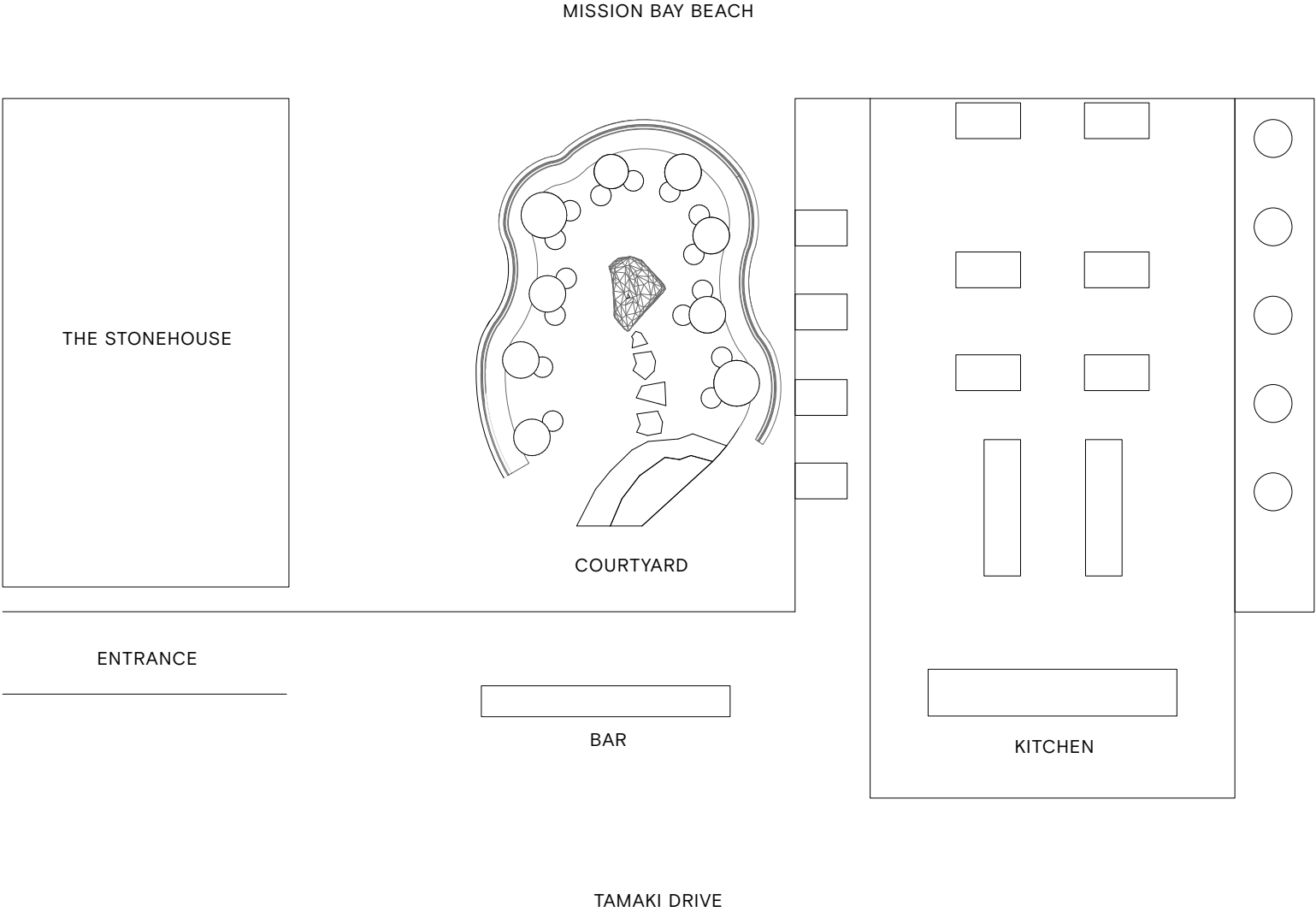
EAST MEETS WEST - Absolut Vodka, Kabosuchu, lime & pandan syrup

**ARRIVAL CHAMPAGNE \$30PP**





# Floorplan



# Bookings Form



Please read the conditions on the following page.

By signing this form and returning it you are agreeing to the terms and conditions of holding your event at Azabu Mission Bay.

## Booking Details

FUNCTION DATE \_\_\_\_\_

COMPANY/CLIENT NAME \_\_\_\_\_

EVENT TYPE/PURPOSE \_\_\_\_\_

NUMBER OF GUESTS \_\_\_\_\_

AGREED MINIMUM SPEND \_\_\_\_\_

*The minimum spend covers food and beverage charges. All other agreed costs incurred (such as extra security, DJ & AV hire etc) are additional and to be paid by the client.*

START TIME \_\_\_\_\_

FINISH TIME \_\_\_\_\_

ROOM SET UP I.E. THEATRE / COCKTAIL \_\_\_\_\_

AV REQUIREMENTS \_\_\_\_\_

OTHER \_\_\_\_\_

## Credit Card Details

NAME ON CARD \_\_\_\_\_

CARD NUMBER \_\_\_\_\_

CARD EXPIRY DATE \_\_\_\_\_

CARD CVV NUMBER \_\_\_\_\_

*We will use this card only with your specific consent or as per the terms and conditions set out on the following page.*

## Contact Details

CONTACT NAME \_\_\_\_\_

MOBILE NUMBER \_\_\_\_\_

LANDLINE NUMBER \_\_\_\_\_

EMAIL ADDRESS \_\_\_\_\_

POSTAL ADDRESS \_\_\_\_\_

NAME OF LEGAL ENTITY FOR INVOICING \_\_\_\_\_

EMAIL ADDRESS FOR INVOICING \_\_\_\_\_

PURCHASE ORDER NUMBER (IF REQUIRED) \_\_\_\_\_

THE AGREEMENT HAS BEEN EXECUTED ON \_\_\_\_\_ OF \_\_\_\_\_

SIGNED FOR & ON BEHALF  
OF SAVOR GROUP LTD \_\_\_\_\_

SIGNED BY (THE CLIENT) \_\_\_\_\_



# The Fine Print



## Confirmation

On receipt of a signed booking form we will issue you a deposit invoice for the value of the agreed minimum spend. The deposit invoice must be paid within 7 days of the invoice date. If the event date is within 7 days of the date of the deposit invoice, payment must be received within 24 hours. A booking is only confirmed once payment of your deposit has been received and funds cleared. If payment is not received, we reserve the right to cancel the booking.

## Payment and costs

All pre-agreed costs for food, security, decoration hire or other ancillary services must be paid for prior to the event.

The final payment is to be made at the conclusion of the event or within 48 hours after the event (by prior arrangement). We reserve the right to charge the credit card details provided on the booking form if full payment is not made within 48 hours after the event.

Where the agreed minimum spend is not met, the balance will be recorded as a 'venue hire' charge. This charge is not refundable.

Events that exceed the agreed set times may be charged an extra \$500 plus GST per hour or part hour where applicable, only if an extension is possible.

Expenditure on food and beverage contributes to the minimum spend requirements. Expenditure on entertainment,

security, decoration or other ancillary services does not contribute to the minimum spend amount.

Azabu Mission Bay accepts cash, credit card and bank transfer payments. A 2.25% surcharge will be applied to credit card transactions.

## Cancellations or changes

Events cancelled with 15 days or more notice (excluding the day of the event), are eligible for a full refund of the deposit paid.

Events cancelled with 7 to 14 days notice (excluding the day of the event), will be charged a cancellation fee equal to the deposit paid.

Events cancelled with less than 7 days' notice (excluding the day of the event), will be charged the agreed 'minimum' spend.

If your event is unable to be held due to government restrictions (such as COVID-19 restrictions), we will retain your deposit until you are able to reschedule the event for a future available date. A full refund of the deposit paid is only available if the event is cancelled with 15 days or more notice as per the above conditions.

We will request your final guest numbers 7 days prior to your event. This is the number you will be charged for.

Neither the client or Savor Group Ltd (trading as Azabu Mission Bay) shall be responsible to the other for any changes to the agreed event requirements should the changes be a result of any statute, governmental regulation or any act of god, fire, natural

disaster, damage to the venue or other causes beyond the reasonable control of the parties. In the event of such a force majeure, the parties shall agree to amend or cancel the Agreement and all deposits shall be refunded. Savor Group Ltd will not be liable for any damages caused as a result of cancellation.

## Wet weather contingency policy

If your function or event cannot be held in the outdoor space in which it was planned due to adverse weather conditions, it will be moved to an internal area within the same venue.

## Other things

Any breakage or damage caused by function guests to the premises including equipment and chattels will be on-charged to the client.

We comply with all New Zealand regulations regarding intoxication and guest safety and we want all your guests to have a great time.

We will liaise with you if we feel guest behaviour is of concern.

Our wine list and menus change from time to time. If any item you have chosen becomes unavailable or changes price we will assist you to select an alternative.

Only food and beverage purchased at Azabu Mission Bay may be consumed at Azabu Mission Bay and such food and beverage must not be removed from the premises.

Decorations not supplied by Azabu Mission Bay or one of our partners must be approved by the Function Coordinator prior to the day

of the event.

Dietary requirements and allergies must be advised directly to the Function Coordinator no less than 2 weeks prior to the event date with guest name and severity of requirement. The Azabu Mission Bay kitchen and equipment used within may contain traces of nuts, egg, dairy, gluten, and other known allergens. Although all care is taken to ensure these items are contained, we cannot guarantee that all dietary requirements will be met. Whilst we understand the serious implications of reactions to allergens and will endeavour not to cross contaminate food, Azabu Mission Bay will not accept responsibility or liability for an adverse reaction to our food by any guest.

Food and beverage selection needs to be finalised 7 days prior to the date of your event. We cannot guarantee selections made with less than 7 days notice.

**BY SIGNING BELOW, YOU AGREE TO THE ABOVE TS & CS**

**SIGNED BY** \_\_\_\_\_

**DATE** \_\_\_\_\_