



Functions & Events

For more information email events@savorgroup.co.nz or call us on +64 9 972 0218

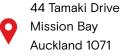
AZABU AT MISSION BAY

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.







Capacity

Stonehouse Dining

Stonehouse Cocktail

40

70

Azabu Courtyard



The Stonehouse



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 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
Cocktail	70

Sample Set Menu

\$120 per person

To Start

EDAMAME w/ smoked lime salt

CEVICHE PLATTER *w*/ leche de tigre ceviche, kingfish tirdito, tuna ceviche with rocoto ponzu

BEEF TOSTADA w/ truffle sesame dressing, shiitake mushroom, pickled daikon

To Follow

VOLCANO ROLL SUSHI w/ tiger prawn tempura, pickled daikon, huancaina mayo

BLACK TIGER PRAWN DUMPLINGS w/ aji verde, purple kumara chips, almond powder

FREE RANGE CHICKEN KARAAGE

w/ buttermilk, pickled daikon, kale crisps, aji Amarillo mayo

Mains

NIKKEI STEAK w/ wasabi, ponzu butter & spring onion

CRISPY PORK BELLY *w/ spicy miso glaze, salsa & cauliflower purée*

SALMON MISO YAKI w/ saikyo miso & pickled red onion

CUCUMBER SALAD w/ almonds, fried shallots, coconut & black vinegar dressing

JAPANESE STEAMED RICE

To Finish

AZABU PAVLOVA w/ seasonal fruits

Add Ons

OYSTERS \$15 PP WAGYU BEEF \$20PP SUSHI & SASHIMI BAR \$26PP PETIT FOURS \$20PP

> Sample menu Subject to seasonal changes





Sample Canapé Menu

Pre-dinner Canapés \$30pp please choose 4

Walk & Fork & Canapés \$85pp You will receive a selection of our canapes and walk & forks over a 3 hour period.

Canapés

TOMATO TOSTADA Avocado, pickled red onion, jalapeno

SEARED BEEF TOSTADA w/ truffle sesame dressing, shiitake mushroom & pickled daikon

TUNA SASHIMI TOSTADAw/ corn, wasabi tartar, pickled daikon, jalapeno& red onion

EGGPLANT TEMPURA Hatcho miso

TOFU KATSU BAO Miso marinated tofu, spring onion, pickled vegetables, Szechuan & black bean mayo

PORK BELLY BAO Confit pork belly w/ spicy miso, pickled veg, chilli, coriander

FREE RANGE CHICKEN KARAAGE Pickled daikon, aji Amarillo mayo

NIGIRI SUSHI Chef's selection / Vegetarian on request

AVOCADO ROLL Avocado and cucumber sushi roll

Walk n Fork

WALK & FORK CRISPY PORK BELLY w/ spicy miso glaze, salsa & cauliflower purée

WALK & FORK LAMB YAKI Marinated lamb rump, pickled daikon, chilli miso

WALK & FORK TERYAKI TOFU w/ asian slaw

Sushi and Sashimi Station +\$26pp

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

Based on 3pcs sushi & 3pcs sashimi per person

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.

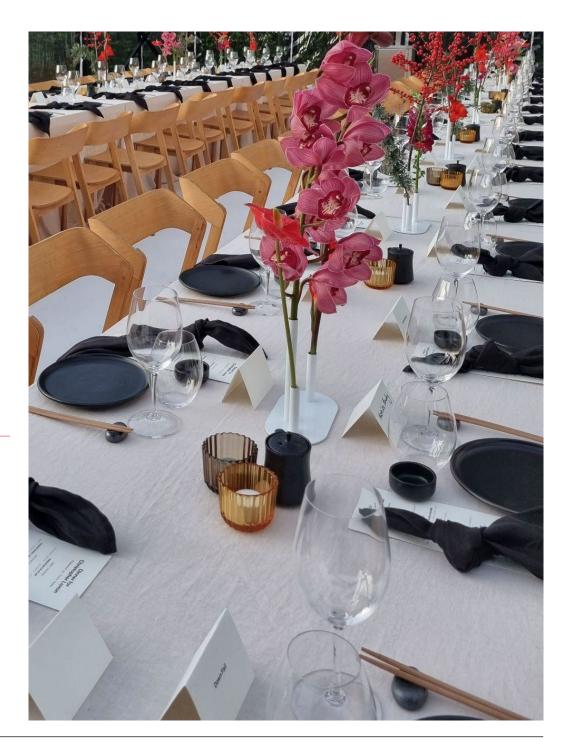
During November & December the space will be dressed for Christmas creating a beautiful experience your Christmas get together.

Included

Bespoke menus Christmas theming

Add On

FLORAL DISPLAY ON ARRIVAL \$500 FLOWERS IN VASES AS TABLE CENTERPIECES \$500 ARRIVAL JAPANESE COCKTAIL FROM THE BELOW SELECTION \$25PP YUZU SANGRIA FLASK 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



DJs & Live Entertainment

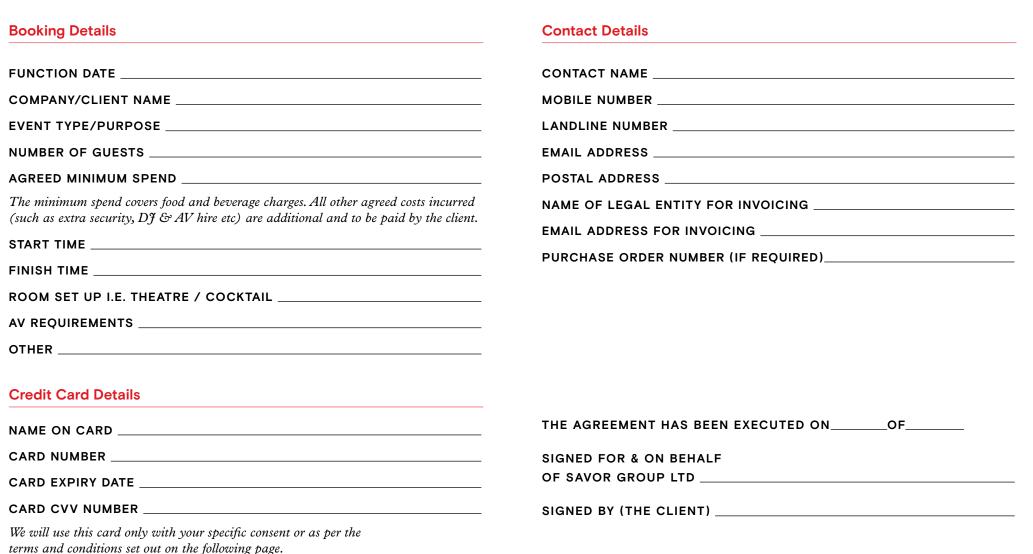




We work with New Zealand's most experienced and finest DJs to make your event an unforgettable experience. Our DJs are creative, stylish, dynamic and with a wealth of experience who specialise in playing both private and corporate events. Specialising in delivering music suited to any event. End the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

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.





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 hirage 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 quest.

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 _____