



azabu.

AT MISSION BAY

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.



44 Tamaki Drive
Mission Bay
Auckland 1071



Capacity

Stonehouse Dining	40
Stonehouse Cocktail	70

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
Cocktail	70

Sample Menu

\$95 per person

To Start

EDAMAME

w/ smoked lime salt

CEVICHE PLATTER

w/ kingfish, salmon & tuna

BEEF TOSTADA

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

To Follow

VOLCANO ROLL SUSHI

*w/ tiger prawn tempura, pickled daikon &
huancaína mayo*

BLACK TIGER PRAWN DUMPLINGS

*w/ aji verde, golden kumara crisps &
almond powder*

FREE RANGE CHICKEN KARAAGE

*w/ Buttermilk, pickled daikon, oregano
crisp, aji amarillo mayo*

Mains

NIKKEI STEAK

CRISPY PORK BELLY

LAMB CHULETA

SEASONAL SIDES and

JAPANESE STEAMED RICE

To Finish

AZABU PAVLOVA

w/ seasonable fruits

Upgrade items

OYSTERS \$10pp / 2pcs each

WAGYU BEEF \$15pp



Sample menu
Subject to seasonal changes

Sample Canapé Menu

PACKAGE 1 \$21 per person —
please choose 3 options

PACKAGE 2 \$35 per person —
please choose 6 options

PACKAGE 3 \$50 per person —
Please choose six of the canapes
and 2 walk and fork options

TOMATO TOSTADA

w/ mint, basil, almond & coriander

SEARED BEEF TOSTADA

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

TUNA SASHIMI TOSTADA

*w/ corn, wasabi tartar, pickled daikon, c
hopped jalapeño & red onion*

TIGER PRAWN TEMPURA

w/ aji amarillo mayo & jalapeño ponzu

EGGPLANT TEMPURA

w/ hatcho miso

VEGETABLE MINI STEAMED BUN

w/ tempura eggplant, asian slaw & teryaki sauce

SOFT SHELL CRAB MINI BUN

w/ baby cos & wasabi tartar

CONFIT PORK BELLY MINI SESAME BUN

w/ pickled shallots, cucumber & spicy miso

FREE RANGE CHICKEN KARAAGE

*w/ Buttermilk, pickled daikon, oregano crisp,
aji amarillo mayo*

TEMARI BALL SUSHI *w/ chef's selection*

KINGFISH SUSHI ROLL

*w/ crispy potato, black tiger prawn,
avocado, pickled daikon, jalapeño sauce*

TUNA CEVICHE *w/ apple, cucumber, pickled shallot*

KINGFISH CEVICHE

w/ pickled daikon, jalapeño, coriander

Walk n Fork

CRISPY PORK BELLY

w/ spicy miso, salsa & celeriac purée

WALK & FORK LAMB CHULETA

w/ spicy lamb cutlet, smoky aubergine & coriander purée

WALK & FORK PERUVIAN STEAK *w/ seasonal vegetables*

WALK & FORK TERYAKI TOFU *w/ asian slaw*

Sushi and Sashimi Station **+\$21pp**

CHEF'S SELECTION OF TODAY'S FRESH MARKET FISH, GINGER, GARLIC, WASABI, SOY SAUCE

Based on 3pcs sushi & 3pcs sashimi per person

Sample menu
Subject to seasonal changes

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.

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 _____