



azabu.

AT MISSION BAY

Functions & Events

For more information email 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

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

BESPOKE MENUS

CHRISTMAS THEMING

Add On

FLORAL DISPLAY ON ARRIVAL - UPON QUOTE

FLOWERS IN VASES AS TABLE CENTERPIECES - 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 \$25PP



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

AKAROA SALMON MISO YAKI
Grilled salmon w/ saikyo miso & pickled red onion

JAPANESE COLESLAW
Red & green cabbage, carrot, spring onion w/ ginger, soy, mayo dressing & crispy shallots

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)

Canapés \$45pp

Please choose 5

Canapés & Walk n Fork \$80pp

Please choose 6 Canapés & 2 Walk n Forks

Canapés

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

KINGFISH TIRADITO

w/ pickled daikon, jalapeno & ponzu dressing

TUNA TATAKI

*Rocoto ponzu, blackened avocado,
spring onion & coriander*

SPICY SALMON TARTAR

w/ crispy rice, wakame & spring onion

CHICKEN YAKITORI

w/ spring onion, shichimi pepper

BEEF SKEWER

w/ chilli & garlic soy, pickled daikon

CHICKEN TSUKUNE

w/ Japanese mayo and sansho pepper

Walk n Fork

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

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

Add Ons

PETIT FOURS \$12PP

SEASONAL FRUIT PLATTER \$10PP

Sample menu
Subject to seasonal changes

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 3 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 – \$10pp

*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

DJ COST - \$300PH (approx)

DRUMMERS - UPON QUOTE

FLORAL DISPLAY ON ARRIVAL - UPON QUOTE

FLOWERS IN VASES AS TABLE CENTERPIECES - UPON QUOTE

MARQUEE - UPON QUOTE

ARRIVAL JAPANESE COCKTAIL FROM THE BELOW SELECTION \$20PP

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

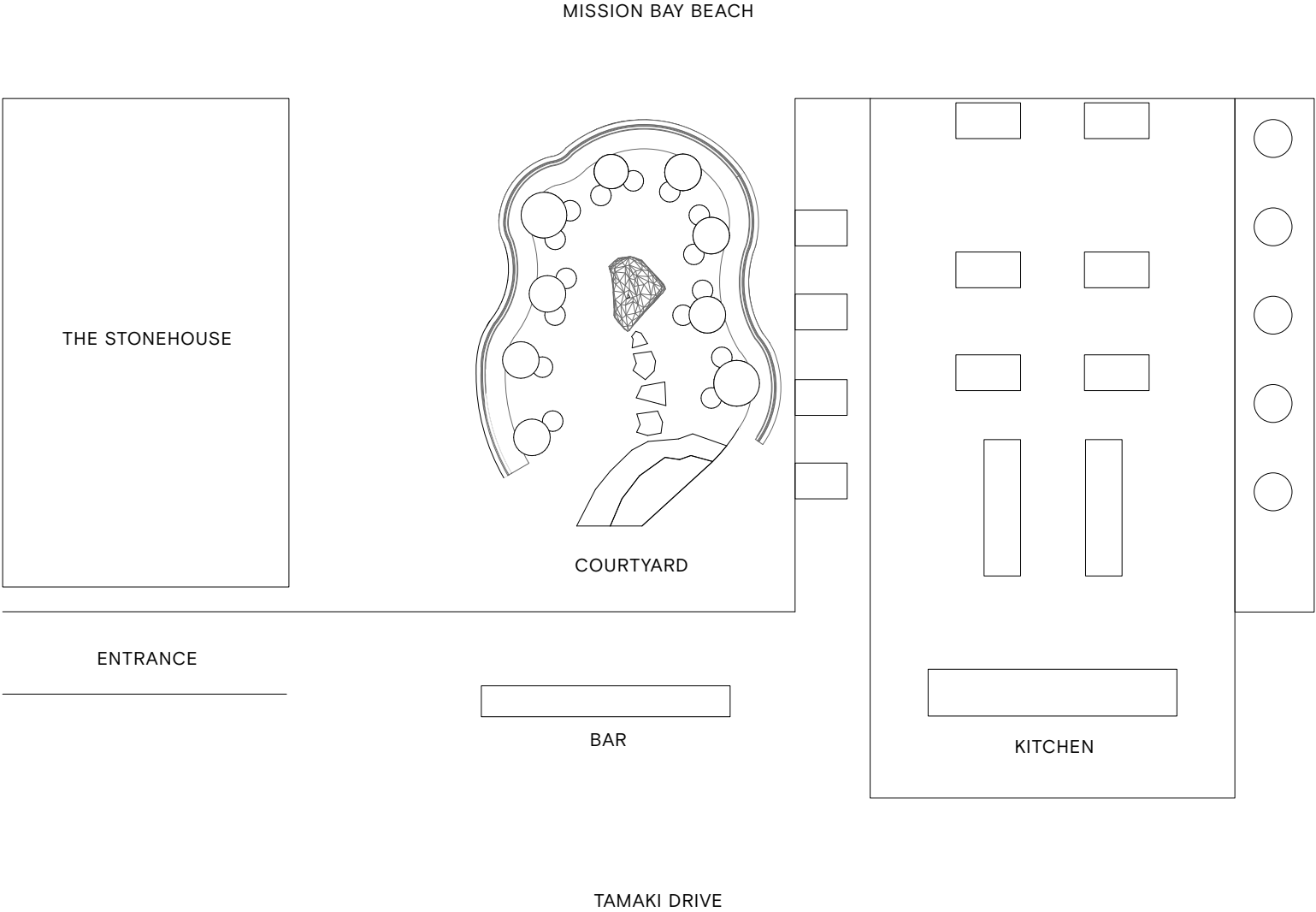
SAN SORA - Yuzushu, Roku Gin, apple, Yuzu, elderflower & matcha

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

ARRIVAL CHAMPAGNE \$25PP



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 _____