



**B A R**  
**NON SOLO**

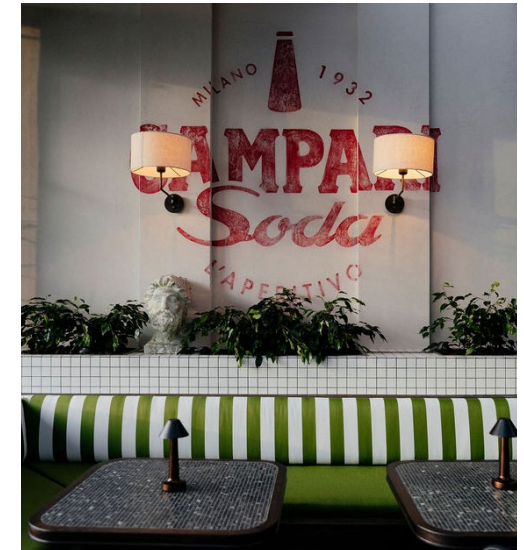
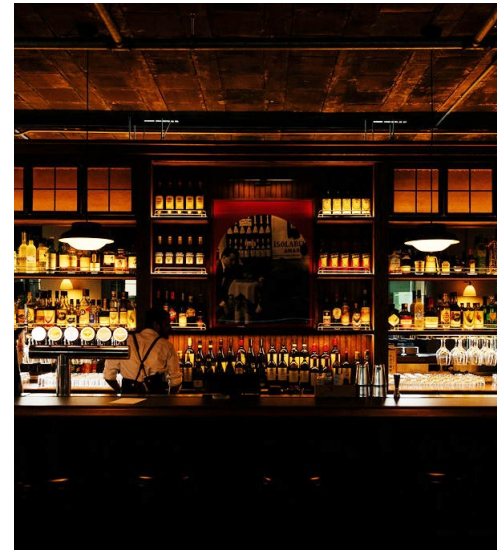
## Functions & Events

For more information email [events@savorgroup.co.nz](mailto:events@savorgroup.co.nz) or  
call us on +64 9 972 0218

# BAR NON SOLO

Bar Non Solo has fabulous views over Takutai Square and the lights of Britomart. Bringing Non Solo Pizza to the city with the best Italian cuisine, drinks and service.

Bar Non Solo is ideal for cocktail parties, corporate events, small gatherings and casual celebrations. We can tailor events for groups of 10 up to 150.



## Capacity

Campari Terrace Seated	25
Campari Terrace Standing	40
Main Bar Seated	80
Main Bar Standing	100
Whole Venue Seated	100
Whole Venue Standing	150

Seafarers Building  
52 Tyler Street  
Level 2, Britomart  
Auckland 1010





## Campari Terrace



The Campari Terrace is perfect for groups of up to 40 standing and 25 seated. Choose from a selection of food and drink packages and enjoy your party with the lights of Britomart. A minimum spend applies on Friday and Saturday evenings.

Capacity	
Seated	25
Standing	40

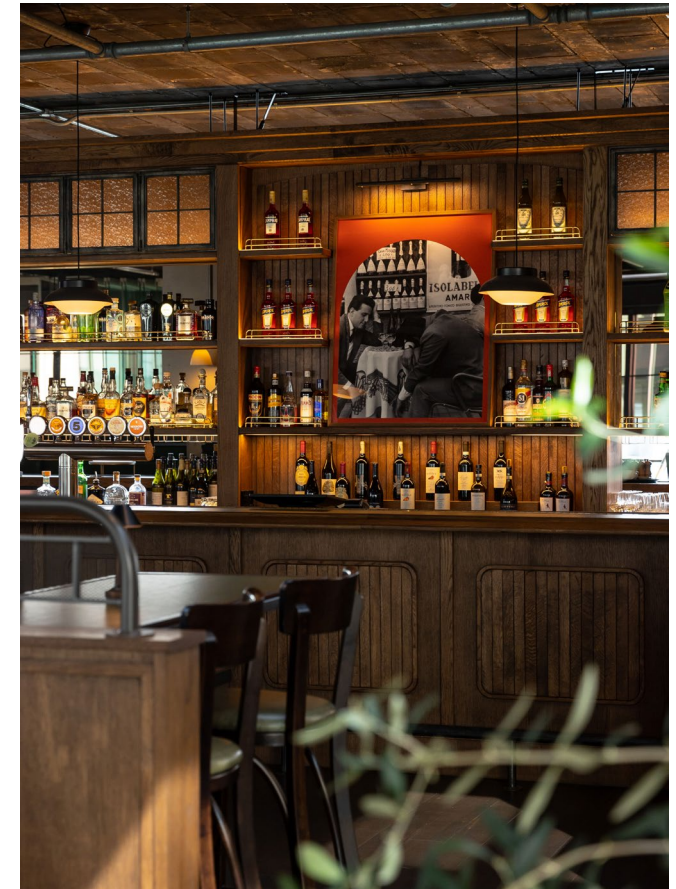
## Main Bar



The main bar can accommodate up to 90 - 100 standing and 70 seated across low and high tables. A minimum spend is required for exclusive hire of the main bar area.

Capacity	
Seated	80
Standing	100

## Whole Venue



An inner city venue with the capacity of hosting up to 150 guests standing. Bar Non Solo is the perfect venue to host a larger cocktail style event.

Capacity	
Seated	100
Standing	150



# Food Packages

Build your own menu, take a mix of our packages, or contact our events team to help design a menu for you. Whatever your requests, we will make sure you are well looked after.

## Grazing Platters

Small – Feeds 3 - 4 people

Large – Feeds 6 - 8 people

### **TAGLIERE DI ANTIPASTI \$45 / \$90**

*Selection of Cured meats and cheeses.*

*Prosciutto, Bresaola, Coppa, Napoli. Asiago, Gorgonzola, Whitestone Brie*

### **TAGLIERE DI MISTO \$52 / \$114**

*Mixed selection of hot & cold antipasti.*

*Whipped ricotta, Arancini, crispy calamari, chicken skewers*



## Pizza Package

House selection \$10pp

Minimum of 20 people

*We'll take care of the selection and ensure you have a range of delicious Italian pizza. Expect approximately 2-3 slices of pizza per person.*



Sample menu  
Subject to seasonal changes

# Canape Packages

Choose from 3 to 6 canapes

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**3 Options** – \$20pp

**4 Options** – \$24pp

**5 Options** – \$27pp

**6 Options** – \$29pp

## BRUSCHETTA

*Heirloom tomatoes & white anchovies*

## SEASONAL ARANCINI

*Vegetarian selection*

## TUNA CRUDO

*Orange & fennel*

## SPIEDINO

*Prosciutto & melon skewers*

## PORK & BEEF MEATBALLS

*Pomodoro sauce*

## GRILLED MOZZARELLA TOASTIE

*Lemon & caper aioli*

## MINI BEEF BURGER

*Pickles, aioli, cheese*

## CHICKEN PARMA BITES

*Mozzarella cheese & pomodoro*

## CALAMARI FRITTI

*Aioli, lemon*

## TRUFFLE FRIES IN CONES

*Parmesan, parsley*

## WHIPPED RICOTTA & TRUFFLE

## HONEY

*On crostini*

## POTATO & LEMON CROQUETTES

*Preserved lemon yogurt*



Sample menu  
Subject to seasonal changes



# Sample Sharing Menu

## Shared menu

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\$110 per person

### Antipasti

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#### MARINATED OLIVES

#### SELECTION OF CURED MEATS & CHEESES

*Prosciutto, Bresaola, Coppa, Napoli.  
Asiago, Gorgonzola, Whitestone Brie*

### Secondi

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*to share*

#### CHICKEN PARMIGIANA

*Pomodoro, mozzarella cheese*

#### SELECTION OF PIZZAS

#### RIGATONI, PASTA POMODORO

#### PAPPARDELLE

*First Light Wagyu & Pork Bolognese*

### For the table

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#### TRUFFLE PARMESAN FRIES

#### HOUSE CAESAR SALAD

### Dessert

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#### SELECTION OF PETIT FOURS

Sample menu  
Subject to seasonal changes



# Beverage Packages

A bar tab can be arranged for your event with a specific limit or amount in mind that you feel comfortable spending. Your bar tab can be reviewed as your event progresses, and increased if required. We can also organise one of the below packages for a minimum of 20 people.

**Two Hour Package** — \$55 / \$65

**Three Hour Package** — \$75 / \$85

## Option 1

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PROSECCO

WINE (WHITE, ROSE, RED)

BEER & CIDER

NON ALCOHOLIC (ALL SOFT DRINKS & JUICES)

## Option 2

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CLOUDY BAY PELORUS

WINE (WHITE, ROSE, RED)

BEER & CIDER

NON ALCOHOLIC (ALL SOFT DRINKS & JUICES)

## Add Ons

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**COCKTAILS — \$20PP**

*Bespoke cocktails, served on arrival*

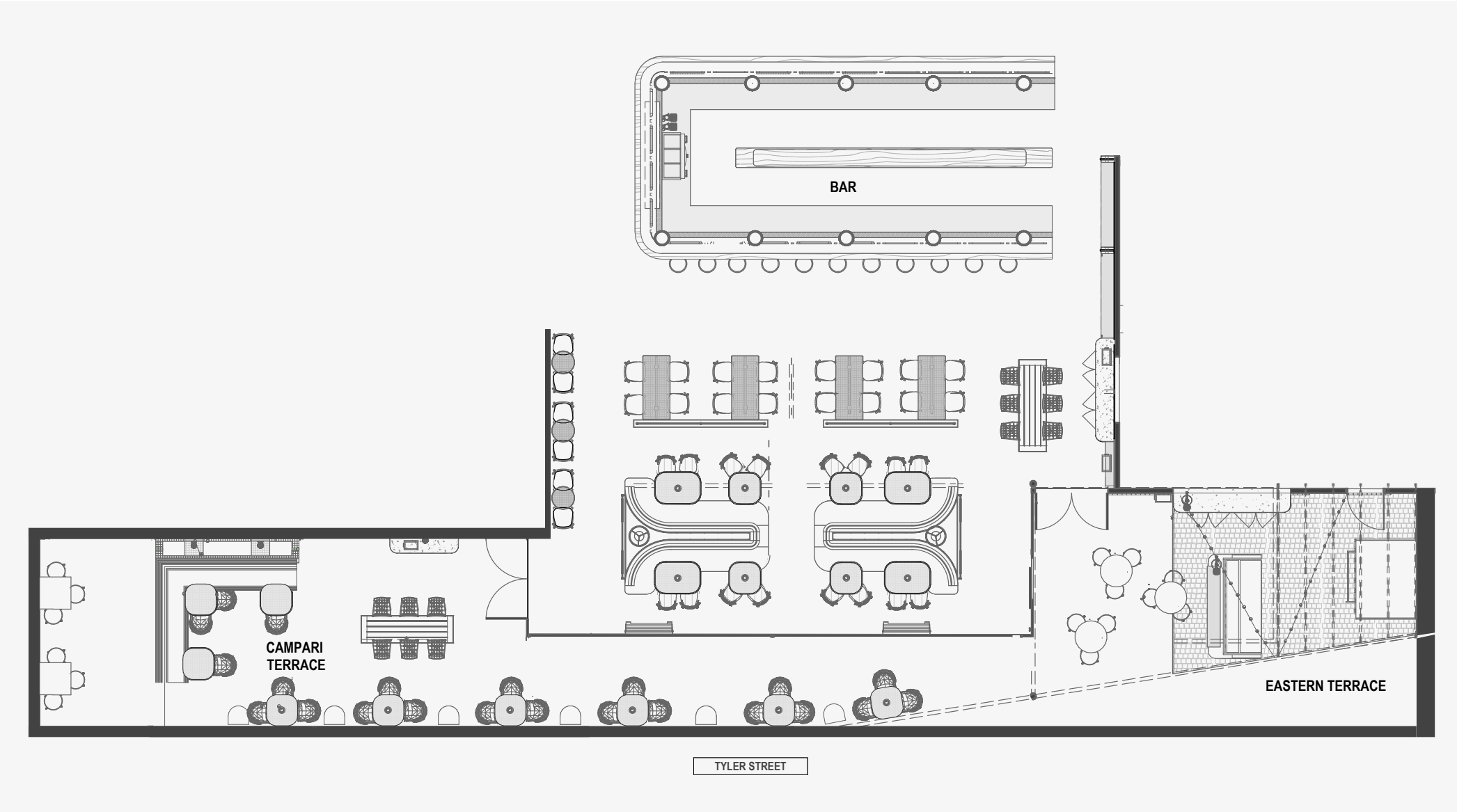
**SPIRITS** Served & billed on consumption

*See our full beverage menu for more details*





# Floor Plan





# Bookings Form

**B A R**  
**NON SOLO**

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 Bar Non Solo.

## Booking Details

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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

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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

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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) \_\_\_\_\_

## Confirmation

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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

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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.

Bar Non Solo accepts cash, credit card and bank transfer payments. A 2.25% surcharge will be applied to credit card transactions.

## Cancellations or changes

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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 Bar Non Solo) 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

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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

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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 Bar Non Solo may be consumed at Bar Non Solo and such food and beverage must not be removed from the premises.

Decorations not supplied by Bar Non Solo 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 Bar Non Solo 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, Bar Non Solo 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** \_\_\_\_\_