



B A R
NON SOLO

Functions & Events

For more information email 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 through the brasserie to the Waitematā Harbour.

Bringing Non Solo Pizza to the city with the best Italian cuisine, Bar Non Solo is ideal for cocktail parties, corporate events, small gatherings and casual celebrations. We can tailor events for group of up to 150 guests.

Seafarers Building
52 Tyler Street
Level 2, Britomart
Auckland 1010



Capacity

Bar Non Solo cocktails	150
Bar Non Solo West Terrace	40

Sample Canapé Packages

Recommended For 1 – 1½ Hours Food Service

PACKAGE 1 \$41 per person —
please choose 6 canapés

PACKAGE 2 \$43.50 per person —
please choose 3 canapés and 3 substantial bites

PACKAGE 3 \$50 per person —
please choose 3 substantial bites and 2 walk & fork

Recommended For 2+ Hours Of Food Service

PACKAGE 4 \$63 Per Person —
Please choose 3 canapés, 4 substantial bites
and 2 walk & fork

Canapés

WHIPPED RICOTTA & TRUFFLE HONEY
on crostini

POTATO & LEMON CROQUETTES
Preserved lemon yoghurt

SAGE ANCHOVY FRITTER
Lemon aioli

GNOCCO FRITTO
Bresola, parmesan

INDIVIDUAL BRAISED MEATBALLS
Smoked caciocavallo, parsley

CRUDO SERVED ON SPOONS
Please choose one of the below

- KINGFISH
- BIG EYE TUNA
- SALMON

Substantial Bites

GRILLED OCTOPUS SKEWER

LAMB AND OLIVE SKEWERS

CALAMARI FRITTI

PIZZA BITES
Please choose one of the below

- MARGHERITA TOMATO, FIOR DI LATTE, PARMESAN, BASIL
- SPICY SALAMI TOMATO, FIOR DI LATTE, FRESH BASIL

Walk & Fork

RIGATONI
Pasta pomodoro

BUCATINI
Crab, chili, garlic, oregano

PAPPAREDELLE
Wagyu & pork bolognese

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

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) _____

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.

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

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

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 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 _____