



BIYacco

Functions & Events

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

BIVACCO

Bivacco takes that spirit and puts in the the best spot on the waterfront. Ocean views and all day sun. A buzzing dining room and bar. Uncomplicated Italian food conjuring the feel of the Mediterranean and long slow afternoons with friends and family.

Hand made pasta. Wood fired pizza. Perfectly prepared, lovingly farmed meats brought to life with an open flame and focus on the grill. A space for every occasion with options for seated dining, cocktail parties and casual drinks.





1 Market Square,
Viaduct Harbour,
Auckland



Capacity

Exclusive Cocktail

Bar Cocktail

Veranda Dining

300

100

35

Bivacco Bar



Join us at the bar for a cocktail that meets the moment. A huge 240 sqm bar with the best view in Auckland beckons. A space for group drinks for 10 - 100.

Capacity	
Cocktail	100

The Veranda



The Veranda is the best way to waste an afternoon with sun on your face and rosé in your glass. With prime views it is perfect for groups of 30 - 45 people. Capacity

Seated Dining 35

Sample Menus

Aperitivo Offering

Food served over three hours of your event

\$85 per person

MARINATED OLIVES

SEASONAL ARANCINI BALLS

MORTADELLA AND TRUFFLE RICOTTA on Focaccia Toast

MOZZARELLA STICKS with Caviar

FRIED CALAMARI Balsamic Aioli and Lemon Salt

TE MATUKU OYSTERS *Italian Vinaigrette*

PIZZA BITES

Mushroom, Truffle, Gorgonzola, Walnut, Radicchio

Charred Asparagus, Goats Cheese, Prosciutto, Salsa Verde

Smoked Salmon, Lemon Stracciatella, Fried Capers, Chives, Ōra King Caviar

Spicy Salami, Tomato, Fior Di Latte & Fresh Basil

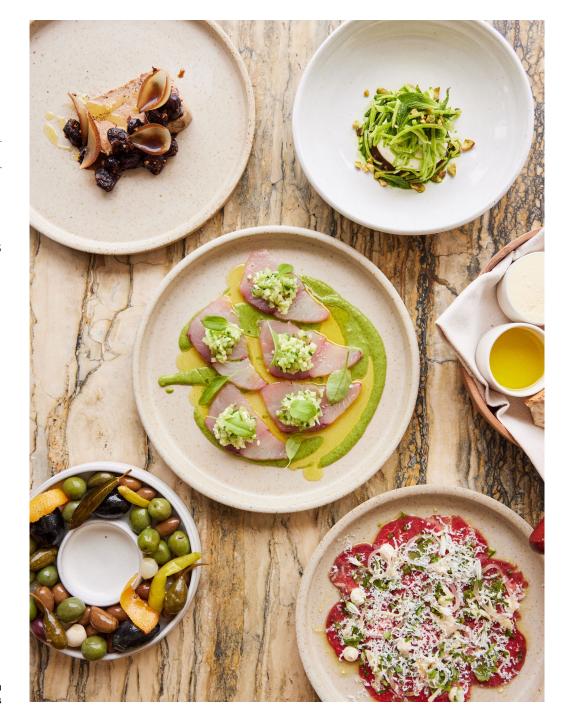
PARMESAN & BLACK PEPPER FRIES Aioli

TOMATO, STRACCIATELLA & OLIVE BRUSCHETTA

KINGFISH CRUDO

WHIPPED DUCK LIVER, ROASTED GRAPE MOSTARDA

> Sample menu Subject to seasonal changes



Sample Menus

Set Menu

\$105 per person

SOURDOUGH *Cultured butter, Lot 8 olive oil*

MARINATED OLIVES

CURED MEAT PLATTER Wagyu bresaola, prosciutto, coppa, salami, stofelotto, pickles & sourdough

KINGFISH CRUDO Cucumber, green chilli & roasted garlic dressing

BEEF CARPACCIO Truffle, chives, pickled mushrooms, ricotta salata

SCAMPI MAFALDINE *Bisque and black pepper sauce*

GOATS CHEESE RAVIOLI *Asparagus, burnt honey, pistachio* HAND PICKED AGED RIBEYE ON THE BONE

BABY COS SALAD Asparagus, pea shoots, avocado & lemon parmesan vinaigrette

HAND CUT FRIES Parmesan & black pepper

AMALFI LEMON TART Rosemary ice cream

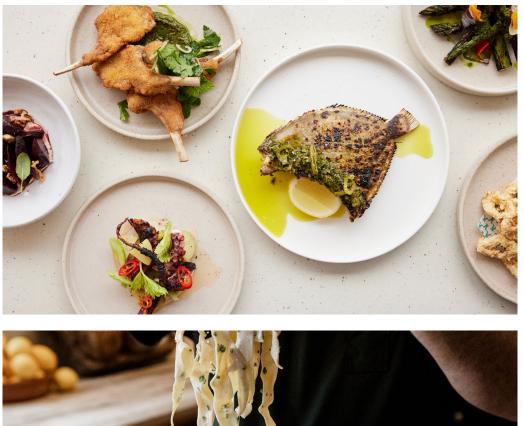
TIRAMISU, ZABAGLIONE





Sample menu Subject to seasonal changes



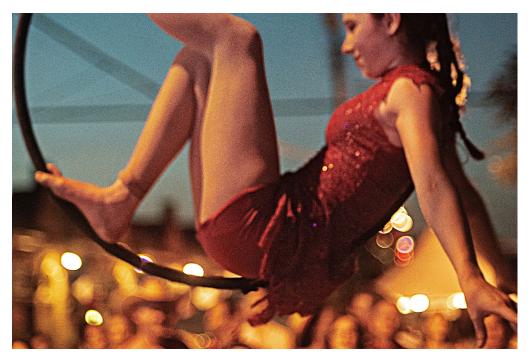




DJ's and Live Entertainment



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.



Magicians, musicians, acrobats and dancers. We work with the best in the business and can organise entertainment for your guests to rave about.

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 Bivacco.



Booking Details	Contact Details		
FUNCTION DATE			
COMPANY/CLIENT NAME	MOBILE NUMBER		
EVENT TYPE/PURPOSE	LANDLINE NUMBER		
NUMBER OF GUESTS	EMAIL ADDRESS		
AGREED MINIMUM SPEND	POSTAL ADDRESS		
The minimum spend covers food and beverage charges. All other agreed costs incurred	NAME OF LEGAL ENTITY FOR INVOICING		
(such as extra security, DJ & AV hire etc) are additional and to be paid by the client.	EMAIL ADDRESS FOR INVOICING		
START TIME	PURCHASE ORDER NUMBER (IF REQUIRED)		
FINISH TIME			
ROOM SET UP I.E. THEATRE / COCKTAIL			
AV REQUIREMENTS			
OTHER			
Credit Card Details			
NAME ON CARD	THE AGREEMENT HAS BEEN EXECUTED ONOF		
CARD NUMBER	SIGNED FOR & ON BEHALF		
CARD EXPIRY DATE	OF SAVOR GROUP LTD		
CARD CVV NUMBER	SIGNED BY (THE CLIENT)		
We will use this card only with your specific consent or as per the terms and conditions set out on the following page.			

The Fine Print

BAR B.B.G & GRIGLIA

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.

Bivacco 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 Bivacco) 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 Bivacco may be consumed at Bivacco and such food and beverage must not be removed from the premises.

Decorations not supplied by Bivacco 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 Bivacco 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, Bivacco 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

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DATE _____