



# BIVACCO

## Functions & Events

For more information email [events@savorgroup.co.nz](mailto: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.



## Capacity

Exclusive Cocktail	300
Bar Cocktail	120
Veranda Dining	35
Bar Veranda	60
Back Bar	60
Seated	36



1 Market Square,  
Viaduct Harbour,  
Auckland





# 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	120

# 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

## Canapés

Food served over three hours of your event

**\$42 per person** (choose 6 canapes)

**\$55 per person** (choose 8 canapes)

**\$85 per person** (all of the below throughout the event)

### SEASONAL ARANCINI BALLS

### MORTADELLA & STRACCIATELLA TOAST

### GREEN OLIVE, BOCCONCINI, TOMATO & BASIL SKEWER

### ENDIVE, WALNUT & APPLE *White Balsamic Dressing*

### TRUFFLE RICOTTA ON TOASTED FOCACCIA

### MOZZARELLA STICKS *with Caviar*

### TUNA CRUDO *Avocado, Lemon Vinaigrette*

### FRIED CALAMARI *Balsamic Aioli & Lemon Salt*

### DUCK LIVER PARFAIT CROSTINI *Roasted Grape Mostarda*

### PARMESAN FRIES CONES *Black Pepper*

## PIZZA BITES

Mushroom, Truffle, Gorgonzola, Walnut, Radicchio

Marinated Courgette, Stracciatella, Chilli flakes, Pine Nuts, Basil

Mortadella, Lemon Ricotta, Guindilla Chilli, Parsley

Margherita, Mozzarella, Tomato, Basil

Spicy Salami, Tomato, Fior Di Latte & Fresh Basil

Sample menu  
Subject to seasonal changes





# Sample Menus

## Set Menu

\$110 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



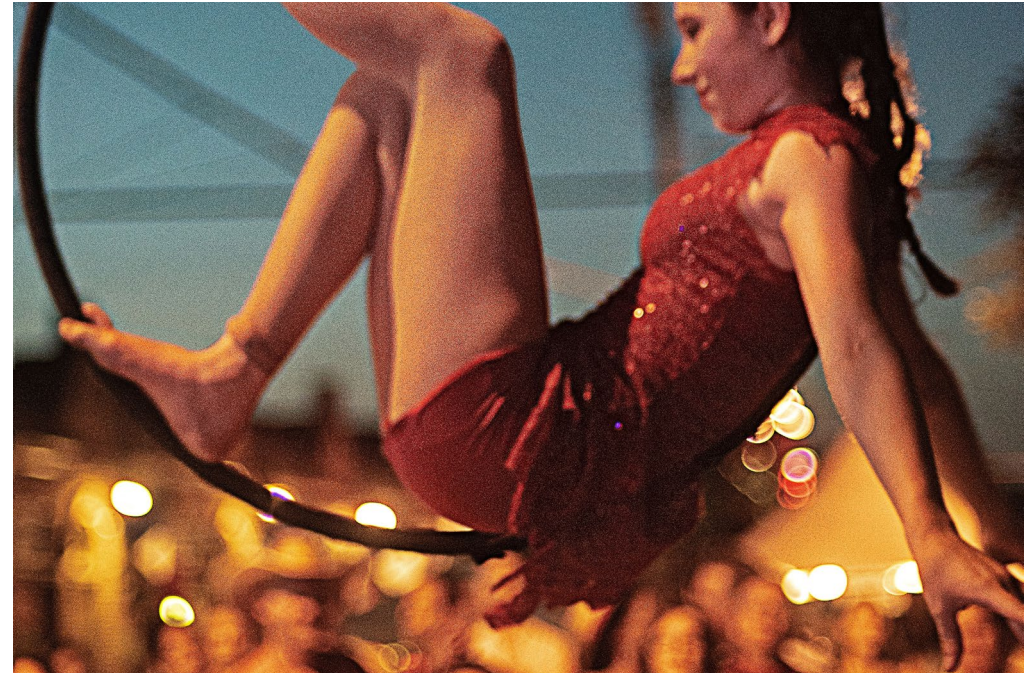
Sample menu  
Subject to seasonal changes



# 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

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.

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**

**SIGNED BY** \_\_\_\_\_

**DATE** \_\_\_\_\_