

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.

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



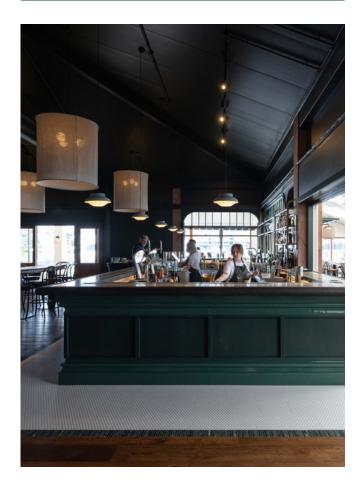


1 Market Square, Viaduct Harbour, Auckland

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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

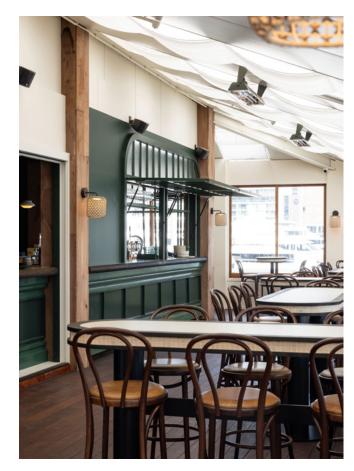
Seated Dining 35

The Bar Veranda overlooks the water with elevated high leaner seating. This space is perfect for cocktails parties or a seated lunch for up to 40 people.

Capacity

Cocktail	60
Seated	40

The Bar Veranda



Sample Menus

Canapés

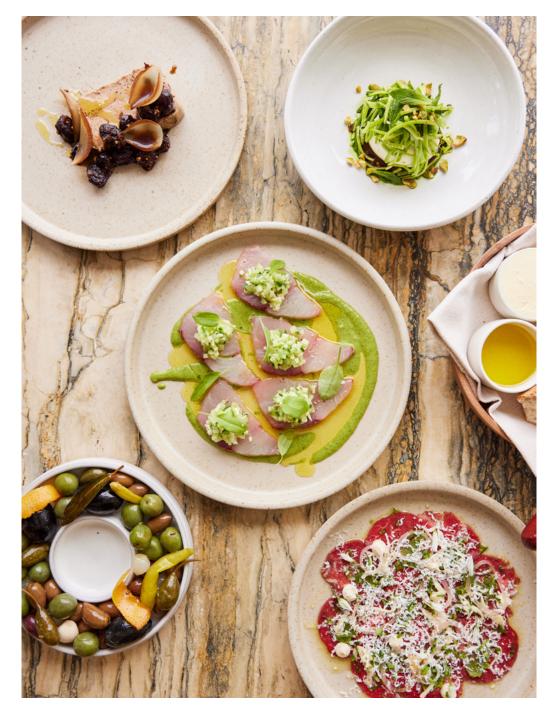
Food served over three hours of your event **\$42 per person** (choose 6 canapes) **\$55 per person** (choose 8 canapes) **\$85 per person** (all of the below throughout the event)

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

Bivacco Festive Feast

Available for whole venue bookings only

\$95 per person

The Feast is an elevated buffet showcasing a selection of seafood, seasonal salads, a stand out carvery with Prime Beef Rib Roast, succulent crispy Harmony pork belly, and whole roasted fillets of Big Glory Bay Salmon accompanied by all the trimmings.

Our seafood station will be laden with poached prawns, smoked salmon, seared tuna & pickled mussels with tomato & cucumber salsa alongside antipasti and finish with a decadent dessert station. Enjoy an unlimited spread of well-loved festive dishes.

SEAFOOD STATION

Poached Prawns Smoked Salmon Seared Tuna Pickled Mussel & Celery Salad

ANTIPASTO

Seasonal Bruschetta - Marinated Ricotta & Tomato Selection of Sliced Meats Marinated Olives, Peppers Marinated Artichokes, Massimo Bocconcini Cheese & Accompaniments, Freshly Baked Bread

CARVERY

Maple Glazed Whole Ham, Pineapple Mostarda Roasted Beef Sirloin Baked Salmon Fillets Pigs in Blankets

ROASTED VEGETABLES

Roasted Duck Fat Potatoes Grilled Asparagus, Lemon Roasted Baby Carrots Roasted Fennel, Lemon & Thyme



SEASONAL SALADS

Heirloom Tomato Salad, Toasted Buckwheat, Basil Cucumber, Mint, Radish & Pickled Red Onion Salad, Yogurt Dressing Herby Caesar Salad

WOODFIRED PIZZA Seasonal Pizzas

PASTA WHEEL

Pipe Rigate alla Vodka made to order & served from the Aged Parmesan Wheel Lobster Mac n' Cheese

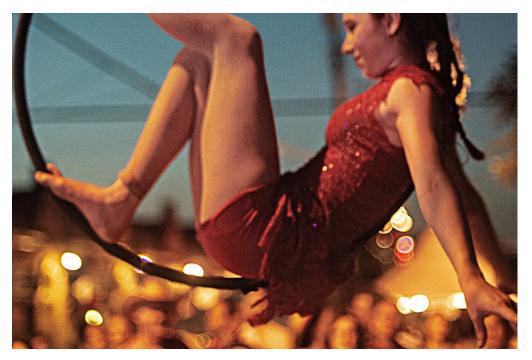
DESSERT

Summer Berry Trifles Tiramisu Pavlova, Vanilla Mascarpone, Berries Christmas Mince Tarts Vegan Brownie Seasonal Fruits Chocolate Chip Cookies Lemon Shortbread

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

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 vou 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 quest 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