



BIVACCO

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
Bar Seated	40



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
---------------	----

The Bar Veranda



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

Sample Menus

Canapés

Food served over three hours of your event

\$42 per person (choose 6 canapés)

\$55 per person (choose 8 canapés)

\$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

Pork & Fennel Sausage, Creamed Spinach, Chilli, Fried Sage

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

TUNA CRUDO

Horseradish creme fraiche, cucumber & green apple, dill

BEEF CARPACCIO

Truffle, chives, pickled mushrooms, ricotta salata

PRAWN MAFALDINE

Tomato, chilli, bisque, pangrattato

GOATS CHEESE RAVIOLI

Asparagus, burnt honey, pistachio

HAND PICKED AGED RIBEYE ON THE BONE

BABY COS SALAD

Green beans, pea shoots, avocado, lemon parmesan vinaigrette

HAND CUT FRIES

Parmesan & black pepper

STRAWBERRY & PISTACHIO SEMIFREDDO

Italian meringue

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

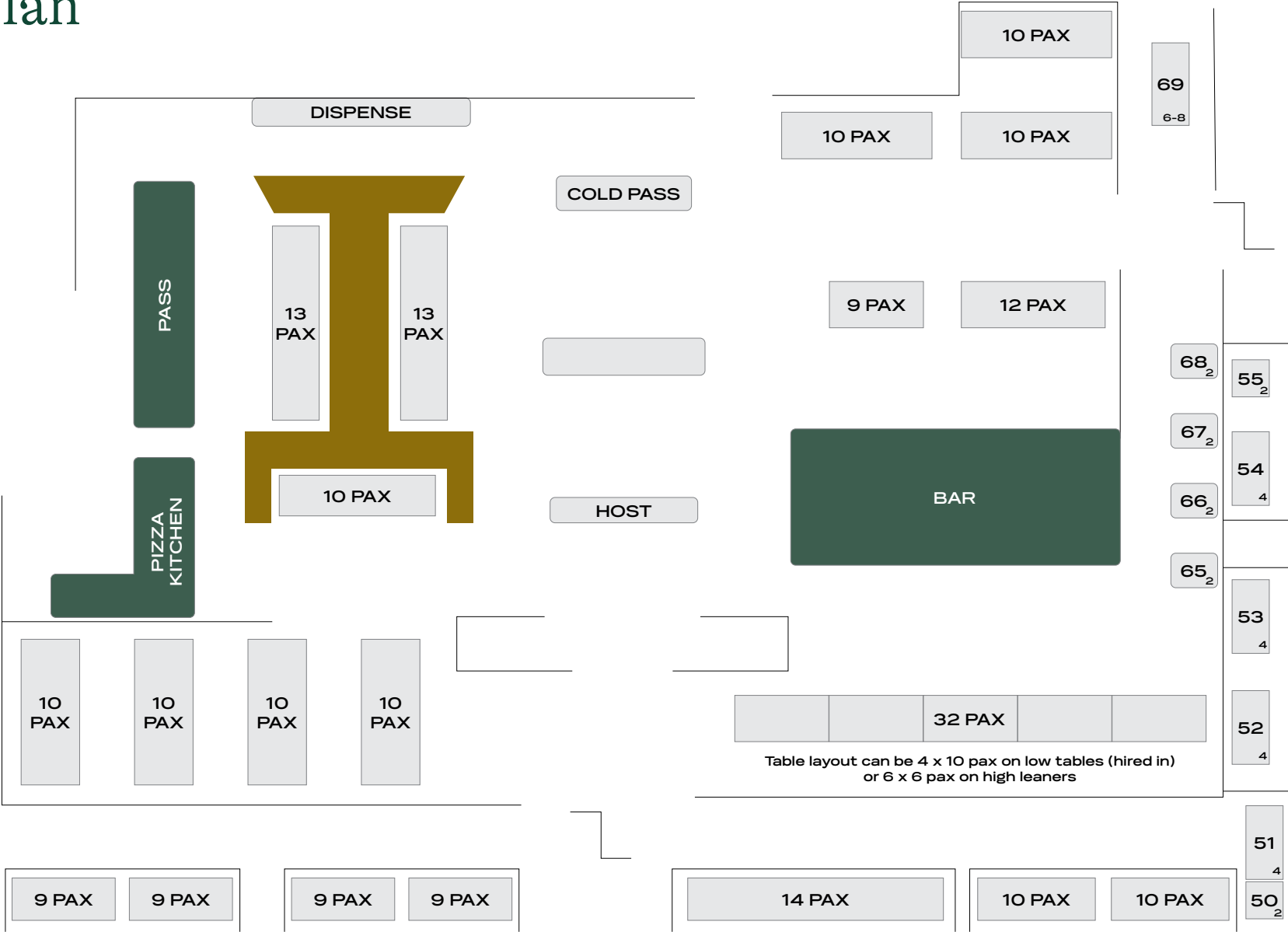


We work with New Zealand's most experienced and finest DJs to make your event an unforgettable experience. Our DJs are creative, stylish, dynamic and with a wealth of experience who specialise in playing both private and corporate events. Specialising in delivering music suited to any event.



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

Floorplan



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 _____