



EBISU



Functions & Events

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

EBISU

Occupying an historic building in Auckland's Britomart precinct, Ebisu serves up contemporary Japanese fare. Drawing on a combination of classic Japanese & European techniques to present an outstanding mix of new-style sushi and sashimi as well as Japanese dishes.

Looking out to Quay Street and filled with natural light the Nikko Courtyard features huge warehouse window overlooking the Waitematā Harbour it is the perfect space for a seated dinner or cocktail style party. Ebisu is available for exclusive hire for canape and dinner events.



Capacity

Cocktail & canapes	180
Seated	120
Private dining Nikko Courtyard	30



116 - 118 Quay Street
Britomart
Auckland 1010



Ebisu Main Dining Room



A mix of dining tables and leather banquette seating are available within our stunning industrial style space.

Capacity

Seated Dining	120
Standing	180

Nikko Courtyard



Our light filled courtyard features huge warehouse windows and overlooks the docks and Waitemata Harbour. It is perfect for either a seated dinner or a cocktail style event.

Capacity

Seated Dining	30
Standing	80

Sample Canapé Packages

PACKAGE 1 \$30 per person —

Pre dinner canapés, please choose 4

PACKAGE 2 \$85 per person —

Choose 6 canapés and 2 Walk & Fork options

Sashimi & Tataki

BEEF TATAKI

Seared beef sirloin, yuzu kosho, Japanese black vinegar dressing mixed leafs

TUNA TATAKI

Seared yellowfin tuna, ginger chilli soy, chives

NEW STYLE SALMON SASHIMI

Big Glory Bay salmon, black sesame, karashi miso, yuzu cucumber, daikon, ginger, tosavu

Sushi & Nigiri

EBI MAYO ROLL

Compressed rockmelon, black tiger prawn w/ avocado, red tobiko, chives & tempura crunch

SPICY TUNA ROLL

Yellow fin tuna, spicy japanese mayo, spring onion shichimi

SALMON & AVOCADO ROLL

Soy cured salmon, avocado and pickled ginger

SOFT SHELL CRAB ROLL

Yuzu kosho mayo, cucumber, spring onion and tobiko

NIGIRI

A selection of tuna, salmon, kingfish and/or vegetarian on request

Hot

SEARED DUCK BREAST SKEWER

w/ kina mayo, five spices glaze, shichimi pepper, dried fig & pickled pear

WAGYU TSUKUNE

Japanese style wagyu meat ball, honey soy glaze, rice dukkah

PRAWN DUMPLING

w/ ginger soy, house made chilli oil, shaved almonds & crispy

ROASTED EGGPLANT

Roasted eggplant, den miso, furikake

EBI SHINJO

Panko crumbed prawn dumpling, spring onion, lime, aka kosho mayo

Walk & Fork

MOROMI MISO YUZU MARINATED SALMON

Oven roasted salmon fillet, moromi yuzu miso, pickled cucumber & wakami salad

CHAR GRILLED GRAIN FEED SIRLOIN

w/ wafu sauce, wasabi ponzu, and sesame sauce

FREE RANGE TERIYAKI CHICKEN

Ebisu signature teriyaki sauce, cauliflower, sweet corn, white truffle oil

AGEDASHI TOFU

w/ moromi miso, spring onion, daikon, ginger & kombu dashi broth

Add-Ons

CHAMPAGNE — \$30 pp

JAPANESE COCKTAIL — \$35 pp

OYSTERS — \$15 pp

SUSHI & SASHIMI STATION — \$30 pp

PETIT FOURS — \$15 pp

THE ULTIMATE EBISU EXPERIENCE

Sushi & Sashimi Station — \$60 pp

A selection of our more premium sushi and sashimi that may include:

Nigiri, Ebisu Signature Rolls,

Oysters, Cloudy Bay Clams,

NZ Scampi, Salmon & Tuna Tartar

Sample menu
Subject to seasonal changes

Sample Set Menus

Traditional Set Menu

\$110 per person

\$135 per person with premium sake match

EDAMAME

w/ soy bean & smoked sea salt

EBISU HOUSE MADE PICKLES

Cucumber, daikon & red cabbage

OMAKASE SASHIMI

Chef's selection of today's market fish

Matched with Ippin Junmai Daiginjō

SOFT SHELL CRAB MAKI ROLL

w/ yuzu kosho, tobiko, cucumber

BEEF TATAKI NIGIRI

w/ yuzu black Japanese vinegar

PRAWN EBI SHINJOO

Panko crumbed prawn dumpling, spring onion, lime, aka kosho mayo

KAMO

Duck breast with five-spice glaze, kina mayo, shichimi pepper

Matched with Sanshimai Junmai Ginjo

MOROMI MISO & YUZU MARINATED SALMON

Oven-roasted salmon fillet, moromi yuzu miso, pickled cucumber & wakame salad

CHAR-GRILLED ANGUS BEEF SCOTCH FILLET

w/ wafu sauce, wasabi ponzu & sesame sauce

Upgrade A4 Kagoshima Black Wagyu (100g) +\$88

SEASONAL VEGETABLES

w/ goma wafu dressing

EBISU GREEN SALAD

Mixed leaf salad, avocado, yuzu soy dressing

SHORT GRAIN RICE

Matched with Hakkaisan Tokubetsu Honjozo

CHEF'S SELECTION OF SORBET

Matched with Choya Umeshu

Vegetarian Set Menu

\$99 per person

\$125 per person with premium sake match

EDAMAME

w/ soy bean & smoked sea salt

EBISU HOUSE MADE PICKLES

Cucumber, daikon & red cabbage

ZARU SOBA

Soba noodles, kombu tsuyu, daikon, ginger, spring onion, tenkasu

Matched with Ippin Junmai Daiginjō

SEASONAL VEGETABLE ROLL

w/ carrot, beetroot, avocado and pickled ginger

OMAKASE VEGETABLE NIGIRI

Chef's selection

AGEDASHI TOFU

w/ moromi miso, spring onion, daikon, ginger, & kombu dashi broth

HEIRLOOM TOMATO SALAD

Spring onion, umeboshi dressing, ginger, nori & sesame seed

Matched with Sanshimai Junmai Ginjo

MISO GLAZED EGGPLANT

w/ tomato den miso, rice dukka

ASSORTED VEGETABLE TEMPURA

w/ tentsuyu

SEASONAL VEGETABLES

w/ goma wafu dressing

EBISU GREEN SALAD

Mixed leaf salad, avocado, yuzu soy dressing

SHORT GRAIN RICE *

Matched with Hakkaisan Tokubetsu Honjozo

CHEF'S SELECTION OF SORBET*

Matched with Choya Umeshu

Sample menu
Subject to seasonal changes

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 Ebisu.

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.

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

Decorations not supplied by Ebisu 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 Ebisu 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, Ebisu 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 _____