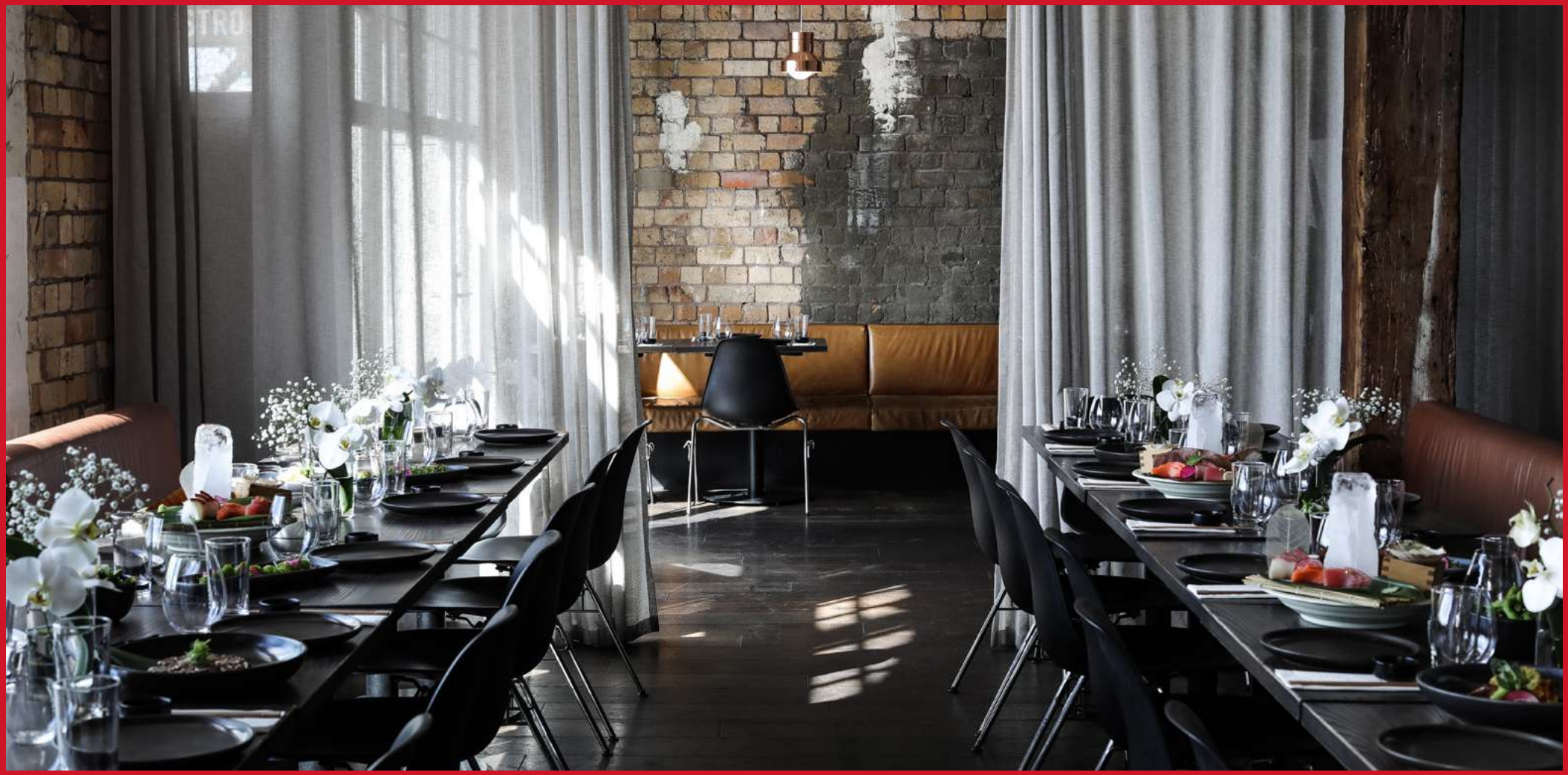


EBISU 寿

Functions & Events

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

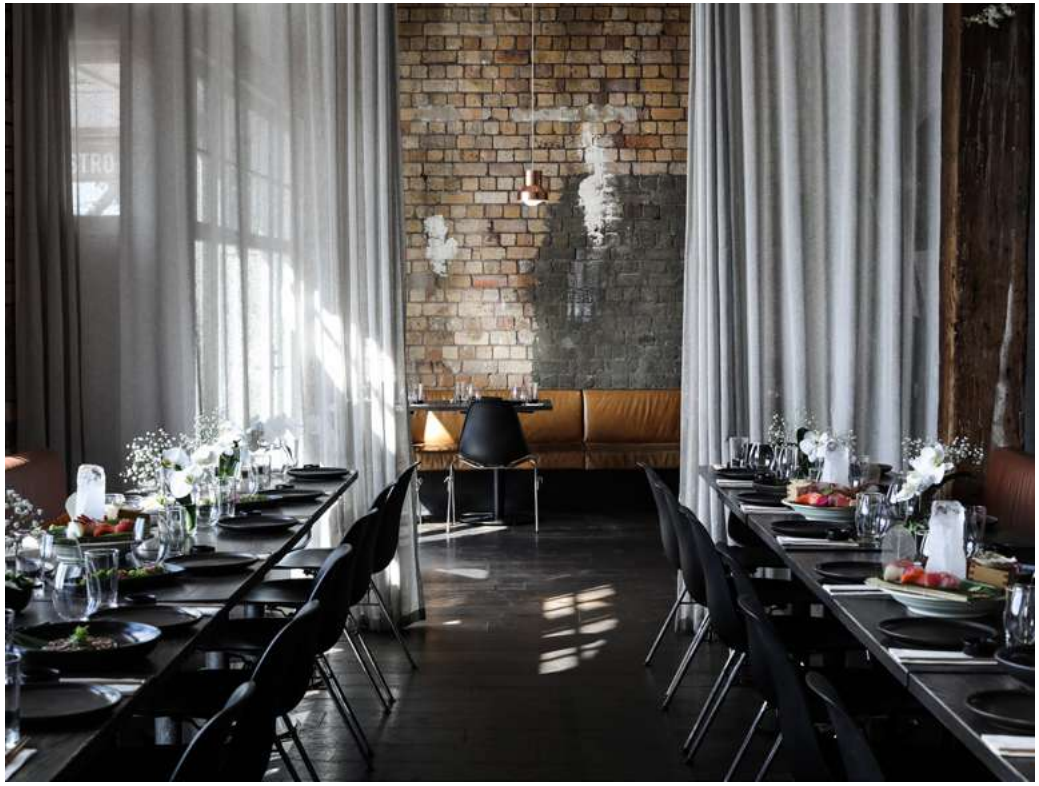
EBISU

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.







116 - 118 Quay Street
Britomart
Auckland 1010

Capacity	
Cocktail & canapes	180
Seated	120
Semi-Private dining Nikko Courtyard	30

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	160

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	60

Canapé Packages

Pre-Dinner Canapés — $20 pp
Please choose 2 (available prior to set menu)

Canapés — $49 pp
Please choose 5

Canapés & Walk 'n' Fork — $85 pp
Please choose 4 canapés & 3 Walk 'n' Forks

Canapés

BEEF TATAKI
Seared beef w/ yuzu kosho, black vinegar, rocket & radish cress

TUNA TATAKI
w/ apple & ginger ponzu, pickled daikon & spring onion

NEW STYLE KINGFISH
Kingfish, garlic chilli & lime soy

EBI MAYO ROLL
Compressed rockmelon, black tiger prawn w/ avocado, red tobiko & tempura crunch

SPICY TUNA ROLL
Cucumber & avocado

SALMON & AVOCADO ROLL
Soy cured salmon w/ avocado & pickled ginger

HATOSHI PRAWN TOAST
Prawn toast w/ yuzu & ginger, sesame, kepie mayo, tonkatsu sauce & nori

PORK & KIMCHI GYOZA
w/ black pepper soy & pickled cucumber

WAGYU TACO
Wagyu tartare, wasabi mayo, black tobiko & spring onion

Sample menu
Subject to seasonal changes

Walk 'n' Fork

FREE-RANGE CHICKEN KARAAGE
w/ Japanese black vinegar, green chilli & garlic Japanese mayo

SALMON TERIYAKI
Pan fried salmon fillet w/ ginger teriyaki sauce & pickled ginger

PORK BELLY
w/ karashi miso, mustard pickles, sansho & honey soy

CHARGRILLED BEEF
w/ yakiniku sauce

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

TERIYAKI CHICKEN
w/ teriyaki sauce, broccoli, sweet corn & white truffle oil

Add-Ons

OYSTERS — $15 pp

SUSHI & SASHIMI STATION — $30 pp

PETIT FOURS — $12 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

Set Menu

Premium Tasting Menu

$120 per person

TO START

EDAMAME
w/ smoked sea salt

WAGYU TACO
Wagyu tartare, black tobiko & spring onion

SASHIMI & SUSHI PLATTER
Chef's Selection of assorted sashimi, ebi mayo roll, tuna tartare w/ ponzu & black tobiko, chives & rice crackers

IN BETWEEN

BRAISED DAIKON
Slow braised in kombu dashi, soy, mirin & ginger

POPCORN PRAWN
w/ wasabi mayo, shichimi pepper, green chilli & lime

MAIN COURSE

SPICY MISO BARRAMUNDI
Spicy miso marinated barramundi w/ lemon

CHAR-GRILLED BEEF FILLET
w/ yakiniku sauce & grilled spring onion

CABBAGE SALAD
w/ sesame miso dressing, spring onion & crispy shallots

STEAMED SHORT GRAIN RICE

DESSERT

JAPANESE SWEET MOCHI







Sample menu
Subject to seasonal changes

Oki No - An Elevated Japanese Buffet

$90 per person (only available for venue exclusive)

An elevated Japanese feast to wow your guests for whole venue bookings from 80 - 100 pax. Enjoy a station laden with fresh sushi, sashimi, and Japanese-inspired dishes. A noodle station with soba noodles and poached prawn cocktail alongside a selection of hot dishes including Big Glory Bay salmon, market fish with yuzu miso, teriyaki roasted beef, and an array of decadent desserts.

Sushi

SALMON & AVOCADO

PRAWN TEMPURA ROLL

CHIRASHI SUSHI ROLL

CALIFORNIA ROLL

SEASONAL VEGETABLE ROLL

SELECTION OF HOSOMAKI

CHICKEN TERIYAKI ROLL

EDO-MAE CHIRASHI

Nigiri

CHEF 'S SELECTION NIGIRI

Sashimi

CHEF'S SELECTION OF ASSORTED SASHIMI

Kobachi

BEEF TATAKI
Ebisu Tataki Dressing

HIYAYAKKO TOFU
Spring onion, Plum, Crispy Shallot

Assorted Seafood & Toppings with Sushi Rice Salads

JAPANESE POTATO SALAD

RED & WHITE CABBAGE SALAD

GREEN BEAN SALAD
w/ Miso Mustard Dressing

SELECTION OF JAPANESE PICKLES

Japanese Prawn Cocktail +$5

DASHI POACHED PRAWN CUTLET
Japanese Cocktail Sauce

Soba Noodle

CHILLED SOBA NOODLES WITH KOMBU DASHI BROTH & SELECTION OF TOPPINGS

Hot Section

STEAMED RICE

TRADITIONAL MISO SOUP

TERIYAKI TOFU

JAPANESE CURRY

Choose two from the below options

BIG GLORY BAY SALMON FILLET
w/ Teriyaki Glaze

WHITE FISH NAMBAN
Sweet & Sour Onion

TERIYAKI CHICKEN

TERIYAKI ROASTED BEEF

CHICKEN THIGH
w/ Ginger Miso

PORK KATSU
w/ Tonkatsu Sauce

Add-Ons

OYSTERS 6/$36 — 12/$72
w/ Lemon & Shallot Ponzu

Dessert

LEMON TART

CHOCOLATE BROWNIE
w/ Green Tea

CHOCOLATE BROWNIE
w/ Caramel

SELECTION OF MOCHI

Sample menu
Subject to seasonal changes







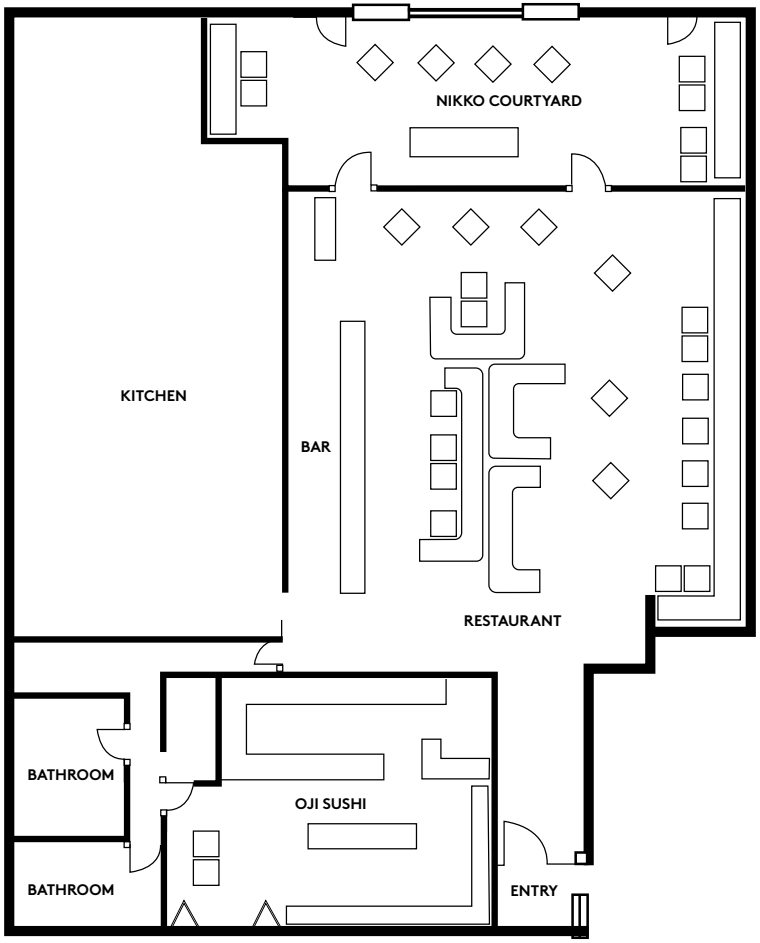






Floor Plan

QUAY STREET



TYLER STREET

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) _____

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 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.

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 _____