



# MOVIDA

## Functions & Events

For more information email [events@savorgroup.co.nz](mailto:events@savorgroup.co.nz) or  
call us on +64 9 972 0218

# MOVIDA

Set in the iconic Seafarers Building in Britomart boasting uninterrupted harbour views MoVida Auckland celebrates the best possible seasonal New Zealand produce to showcase and celebrate Spanish food culture and flavours. The menu led by awarding winning chef & owner Frank Camorra.

MoVida is perfect for your next event and can accommodate groups of up to 120 seated and 150 standing.



## Capacity

Seated 120

Bar Cocktail 150

## Venue Exclusive (with Bar Non Solo)

Cocktail 250



Seafarers Building  
Level 2, 52 Tyler St,  
Britomart, Auckland



# Restaurant



Enjoy the expansive harbour view during a seated lunch or dinner for up to 120 people. The floor to ceiling windows provide a spectacular view over the Waitematā Harbour and bustling port.

Capacity	
Seated Dining	120

# Bar



A space for drinks and tapas for upto 50 people standing. The perfect spot for casual drinks.

Capacity	
Bar Cocktail	150

# Sample Menu

## Set Menu - \$120 per person

---

Selected dishes for the table to share

### Aperitivos

---

#### ACEITUNAS

*Spanish Marinated Olives, Losada, Gordal, Zarzalena, Verbal & Comicabra*

**MEJILLONES** *Steamed Green Lip Mussels with Mojo Verde*

#### TABLA DE EMBUTIDOS

*Our small goods selection, Imported Jamón Serrano, Local Venison & Walnut Salami, Smoked Lomo, Aged Chorizo, Pickled Garlic with Pan Catalan*

### Tapas

---

**ANCHOA** *Hand-Filleted Ortiz Cantabrian Artisan Anchovy on Crouton with Smoked Tomato Sorbet*

**CIGALA** *Poached Scampi, Salted Egg Yolk, Finger Lime on a house made Crumpet*

**BOLLO** *Pan Fried Potato Bomba filled with Chorizo Sausage & Red Mojo*

**CROQUETA** *Seasonal Selection*

### Raciones

---

*Choose two of the below dishes for the table*

**CARRILERA DE BUEY** *Pedro Ximenez Braised Beef Cheek on Cauliflower Puree*

**POLLO AGRIDULCE** *Hawke's Bay Organic Chicken Wet Roasted with Andalucian Agridulce Sauce & Baby Peppers*

**PESCADOS DEL DIA** *(Fish of the Day)*

*Served with*

**ESPARRAGOS** *New season Asparagus, Shallots, Mint, Local Stracciatella cheese, Lava Salt*

**PATATAS BRAVAS** *The Classic Bar Snack of Spain, Potatoes Fried Crisp with Spicy Brava Sauce*

### Postre

---

**CHURROS** *Spanish Doughnuts with Rich Spanish Drinking Chocolate*

**FLAN** *Spanish Creme Caramel with Pestinos*

### Add Ons

---

**OSTRA** \$6.5ea  
Freshly shucked oysters served natural

**QUESO** \$14/person  
Selection of cheeses, smoline bread & quince paste



Sample menu  
Subject to seasonal changes

# Sample Menu - Pincho & Paella

**\$110 per person**

---

With the charm and energy of Spain's beloved bars this is a unique event to wow your guests. Graze away with friends, family & colleagues and enjoy a selection of pincho served up at the bar, roving tapas and a stand out large format Paella.

**GILDA** *The Classic San Sebastian Tapa, Anchovy, Gordal Olive And Guindillas*

**MIGEL** *Marinated Chicken, Vegetables, Escabeche, Alioli, Crisps*

**CROQUETA** *Jamon Croquette*

**MEJILLONES EN PIPPARANA** *Mussels in Pipparana Sauce*

**PEZ REAL** *Kingfish, Romesco, Pickled Cucumber, Seaweed Cracker*

**ANCHOA CON QUESO** *Hand Filleted Cantabrian Artisan Anchovy with Manchego Sheep's Milk Cheese*

**BOMBA** *Catalan Potato Bomb, Chorizo, Red Mojo*

**TORTILLA DE SETA** *Shitake Mushroom, Mahon Cheese, Organic Egg Omelette*

**BRANDADA** *Salt Cod Brandade With Tamarillo.*

**BOCADILLO DE COCHANILLO** *Sucking Pig Bocadillo, Pickled Peppers Paella*

**PAELLA DE MARISCO** *Traditional Spanish Paella with a Selection of Seafood*

## Add On

---

**CHURROS** *with Rich Spanish Drinking Chocolate* \$12pp



Sample menu  
Subject to seasonal changes

# Sample Canape Packages

Choose 4 Tapas + 2 Walk N Fork

\$60 pp

Minimum 20 people

## Tapas

### ANCHOA

*Hand-filletted Ortiz Cantabrian Artisan Anchovy on Crouton with Smoked Tomato Sorbet*

### TARTAR

*Wagyu Rump, Pickled Kohlrabi, Cured Egg, Almond & Horseradish Cracker*

### CROQUETA

*Seasonal Selection*

### PINCHO DE POLLO

*Barbequed Moorish-Spiced Chicken Thighs, Padrón Salsa Picante, Sesame & Yoghurt*

### BOLLO

*Pan Fried Potato Bomba filled with Chorizo Sausage & Red Mojo*

### BOCADILLO DE CALAMARES

*Calamari Sandwich with Guindilla & Alioli*

### PULPO

*Marinated Kaikoura Octopus in Fino Sherry & Paprika cooked over coals, Pincho with Potatoes & Alioli*

## Add Ons

### OSTRAS (\$6.5 EA)

*Freshly shucked oyster served natural*

### CIGALA (\$13 P/P)

*Poached Scampi, Salted Egg Yolk, Finger Lime on a house made Crumpet*

## Walk N Fork

### CERDO ENSALADA

*Korubuta Pork marinated in Adobe Spices cooked over coals with Grilled Peaches & Peppers*

### SETAS

*Local Oyster Mushrooms, Straw Potatoes, Confit Garlic and Oloroso*

### PAELLA DE MARISCO

*Wood Fired Seafood Paella, Prawns, Ling, Calamari, Clams cooked on Bomba Rice*

### BRAVAS

*The classic bar snack of Spain, Potatoes Fried Crisp with Spicy Bravas Sauce*



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 MoVida.

## 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.

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

Decorations not supplied by MoVida 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 MoVida 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, MoVida 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** \_\_\_\_\_