



# Functions & Events

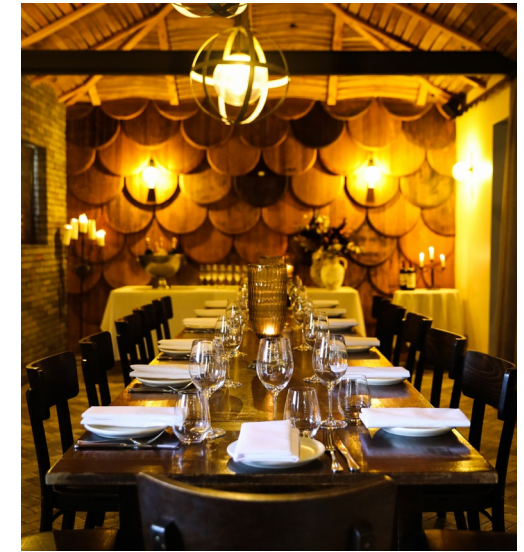
For more information email [events@savorgroup.co.nz](mailto:events@savorgroup.co.nz) or  
call us on +64 9 972 0218

# NON SOLO PIZZA

An Auckland institution with the best courtyard this side of Palermo. Non Solo showcases the best of the best modern Italian cuisine.

The venue will transport you to Italy with its beautiful outdoor courtyard setting perfect for enjoying a long lunch or sipping on cocktails in the sun, as well as a full indoor dining space that is able to accommodate large groups for a seated event. The Private dining at Non Solo is the perfect intimate space away from the restaurant for smaller groups.

Your local Italian that's all about sharing good food, a few laughs and a drink or two with family and friends.



## Capacity

Courtyard Seated	60
Courtyard Cocktail & Canapés	100
Restaurant seated	60
Restaurant Cocktail & canapés	100
Private Seated	30
Private Cocktail & Canapés	40

259 Parnell Rd  
Parnell  
Auckland 1052



## NSP Courtyard



The beautiful outdoor courtyard perfect for enjoying an afternoon cocktail in the sun with the best Italian cuisine, or a dining experience under the starlight sky.

### Capacity

Seated Dining	60
Cocktail	100

## Private Dining Room

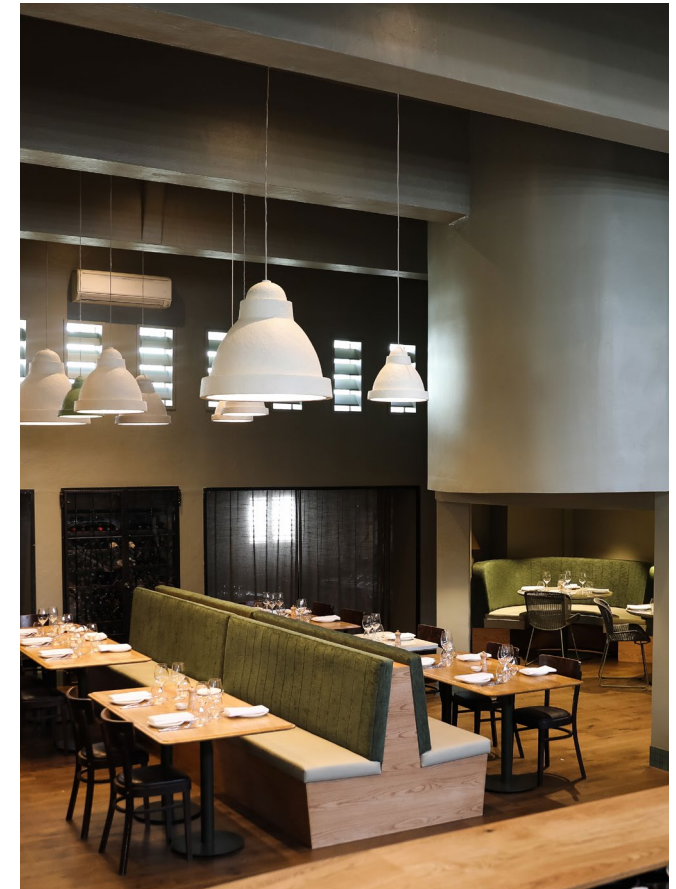


Perfect for those smaller groups that are wanting a private dining experience. Closed off from the restaurant giving your group an intimate space for your event.

### Capacity

Seated Dining	30
Cocktail	45

## Restaurant Dining



With a selection of booth seating for your guests the inside dining area accommodates large groups for a beautiful Italian experience.

### Capacity

Seated Dining	60
Cocktail	100

# Sample Canapé Packages

## PRE DINNER **\$21 per person** —

Please choose three of the canapés

## PACKAGE 1 **\$36 per person** —

Please choose six of the canapés

## PACKAGE 2 **\$39 per person** —

Please choose three of the canapés & three substantial bites

## PACKAGE 3 **\$40 per person** —

Please choose six of the substantial bites

## Canapés

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### WHIPPED RICOTTA & HONEY TRUFFLE

*Crostini*

### BEEF CARPACCIO

*Crostini*

### GRISSINI WRAPPED PROSCIUTTO

### ARANCINI

*Saffron rice balls with mozzarella*

### CRUDO ON SPOONS

*(choose from the below)*

Salmon, citrus dressing & chives

Tuna, fennel, capers & dill

Snapper, chili, oregano & lemon oil

## Substantial Bites

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### FRESH OYSTERS

### LOBSTER CROSTINI

*Squid aioli, pickled chilli, fennel*

### CALAMARI FRITTI

*Aioli & Lemon*

### SPAGHETTI

*Tomato, chilli, almond*

### WILD MUSHROOM RIGATONI

*Parmesan*

### CRISPY FISH BITES

### PIZZA BITES

*(choose from the below)*

Spicy Salami

Margherita

Nerano

Sample menu  
Subject to seasonal changes

# Sample Menus

## Shared menu

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\$95 per person

### Antipasto

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#### MIXED ANTIPASTO

*Marinated olives, pickled vegetables, whipped ricotta, toasted ciabatta, prosciutto, melon, rocket & parmesan*

#### CALAMARI FRITTI

*Aioli & lemon*

### Secondi

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*to share*

#### RICOTTA, SPINACH & PORCINI ROTOLO

*Tomato, fried sage*

#### GRILLED SWORDFISH

*Tomato-cucumber salsa, pickled fennel, watercress*

#### PORCHETTA

*Roasted pork belly middle, grilled baby leeks, salsa verde*

### For the table

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#### TRUFFLE FRIES

#### ROCKET & PARMESAN SALAD

### Dolce

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#### PAVLOVA

*Vanilla mascarpone, strawberries, Vin Cotto*

### Add on

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#### MARKET FRESH SEAFOOD \$65

*Poached prawns, mixed crudo, oysters, smoked fish dip, pinzimonio, crostini*

#### FRESHLY SHUCKED NEW ZEALAND OYSTERS \$72 PER DOZEN

*Pacific Rock served with chardonnay mignonette, lemon*

#### PLATE OF CHEESES + \$10 PP

*Reggiano, Gorgonzola and Taleggio served with assorted condiments*

Sample menu  
Subject to seasonal changes



# Sample Menus

## Set Menu

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\$95 per person

### Antipasto

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#### MIXED ANTIPASTO

*Marinated olives, pickled vegetables, whipped ricotta, toasted ciabatta, prosciutto, melon, rocket & parmesan*

#### CALAMARI FRITTI

*Aioli & lemon*

### Secondi

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*Choice of*

#### RICOTTA, SPINACH & PORCINI ROTOLO

*Tomato, fried sage*

*or*

#### GRILLED SWORDFISH

*Tomato-cucumber salsa, pickled fennel, watercress*

*or*

#### AGED BEEF FILLET

*Slow roasted tomatoes, rocket and parmesan*

### For the table

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#### TRUFFLE FRIES

#### ROCKET & PARMESAN SALAD

### Dolce

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#### PAVLOVA

*Vanilla mascarpone, strawberries, Vin Cotto*

*or*

#### TIRAMISU

*Sponge fingers in espresso coffee and liqueur, layered with a mascarpone and zabaglione cream*

### Add on

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#### MARKET FRESH SEAFOOD \$65

*Poached prawns, mixed crudo, oysters, smoked fish dip, pinzimonio, crostini*

#### FRESHLY SHUCKED NEW ZEALAND OYSTERS \$72 PER DOZEN

*Pacific Rock served with chardonnay mignonette, lemon*

#### PLATE OF CHEESES + \$10 PP

*Reggiano, Gorgonzola and Taleggio served with assorted condiments*



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 Non Solo Pizza.

## 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

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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

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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.

Non Solo Pizza accepts cash, credit card and bank transfer payments. A 2.25% surcharge will be applied to credit card transactions.

## Cancellations or changes

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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 Non Solo Pizza) 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

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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

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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 Non Solo Pizza may be consumed at Non Solo Pizza and such food and beverage must not be removed from the premises.

Decorations not supplied by Non Solo Pizza 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 Non Solo Pizza 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, Non Solo Pizza 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** \_\_\_\_\_