



TO KALON PRIVATE DINING



To Kalon Vineyard is one of Napa Valley's most iconic and historic estates, renowned for its exceptional wines that reflect the region's rich terroir. Our private dining room at Non Solo Pizza, named in honour of this legendary vineyard, offers an immersive connection to Napa's storied history and its world-class winemaking tradition.

We've curated a selection of exclusive dining experiences for up to 20 guests, ranging from formal affairs that highlight exceptional Italian cuisine paired with stunning wines, to more casual gatherings. Begin your experience with a wine tasting led by a resident expert, paired with snacks, or opt for a family-style shared meal.

Perfect for any occasion, our team is here to help you plan a world-class, intimate event in one of Auckland's newest and most elegant private space, right in the heart of Parnell.



259 Parnell Rd  
Parnell  
Auckland 1052



**Capacity**  
Private Dining Room Seated

20



# Dining in To Kalon

**Canapes on arrival — \$30 per person**

Guests can enjoy a selection of canapés in the private dining room or in the fire nook in the main bar before moving through to To Kalon.

## Canapés

## Lemon Marinated Ricotta

## Green Olives Gremolata, Crostini

## Smoked Fish Dip

Preserved Lemon, Cornichon,  
Crostini

## Beef Carpaccio

## Capers, Shallot, Truffle Aioli

## Mushroom Arancini

## Truffle Aioli

## Market Fish Crudo

Lemon Dressing, Shallot, Cucumber,  
Oregano

## Calamari Fritti

## Aioli & Lemon

## Pizza Bite

## Selection Of Pizzas

## Meatball

Pomodoro, Parmesan, Parsley

**Stracciatella,**

## Mushroom Bruschetta

## Caprese Skewers

## Cherry Tomato, Mozzarella, Basil



Sample menu  
Subject to seasonal changes



# To Kalon - Shared Style Dining

Shared Style Dining — \$125 per person

With Wine Pairing — from \$65 per person

## Antipasti for the table

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### House Made Focaccia

Basil Oil, Whipped Parmesan Dip

### Sicilian Crudo

Selection of Tuna, Salmon, Snapper,  
Lemon Dressing, Capers

### Freshly Shucked

#### Te Matuku Oysters

Italian Vinaigrette (1dz)

### Sliced Prosciutto

Pickled Chilli

## Mains for the table

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### Grilled ½ Crayfish Pasta

Mafaldine, Bisque

### Lake Ohau Wagyu T-Bone

MBS 5-7 (1kg)

### Classic Caesar Salad

### Roasted Duck Fat Potatoes

## Dessert

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### Classic Profiteroles

Vanilla Bean Ice Cream,  
Boozy Chocolate



Sample menu  
Subject to seasonal changes

# To Kalon - Shared Set Menu

To Share for the Table — \$110 per person  
With Wine Pairing — from \$65 per person

## First Course

**Seafood Platter**  
Selection of Poached Prawns,  
Te Matuku Oysters, Crudo Selection

## Second Course

**Mushroom & mascarpone Risotto**  
Mushroom, Lemon Jam,  
Smokey Rosemary

## Third Course

**Roasted ‘Speckle Park’  
Beef Fillet**  
Horseradish & Chive Butter, Jus

## Sides for for table

**Shoestring Fries**  
Parmesan  
**Creamed Spinach**

## Forth Course

**Table Side Tiramisu**

Individual Menu — \$145 per person  
With Matched Wines — from \$65 per person

## First Course

**Poached Crayfish Roll**  
Lemon Aioli, Siberian Osetra  
Superior Caviar

## Second Course

**Tuna Crudo**  
Capers, Shallots, Orange Dressing

## Third Course

**Lake Ohau Wagyu  
Carpaccio (MBS 5-7)**  
Wood Roasted Beets,  
Burnt Butter Salmoriglio

## Forth Course

**Roasted Venison Loin**  
Cabrales Dumplings, Baby Onions,  
Salsa Verde

## Palate Cleanser

**Amalfi Lemon sorbet**  
Tart Crust Crumble

## Dessert

**Local cheese**  
Apple Chutney, Lavosh

Sample menu  
Subject to seasonal changes

# To Kalon - Tasting Experience

Treat your guests to an exclusive and unforgettable wine tasting experience, where they will explore a selection of fine wines paired perfectly with exquisite canapés. This unique event will allow your guests to indulge in the flavours of world-renowned wineries, such as **Robert Mondavi Napa Valley**, **Ruffino** from Italy, and **Empirical** from Central Otago, New Zealand. A resident expert will guide you through the tasting, offering insights into the wines and the art of pairing them with the perfect bites.

## Canapé Style Tasting Menu

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**Roasted Tamarillo** Prosciutto, Parmesan

**Lobster Roll** Soft Brioche, Chives

**Fried Chicken** Waffle, Caviar

**Tomato Tartare** Almond Cracker, Thyme

**Baked Scallop Mornay** in the shell

**Duck liver Profiterole**

**Comte Millesime Toastie**

Sample menu  
Subject to seasonal changes





# To Kalon - Wine Tastings

Join us for an exclusive wine tasting event featuring exceptional wines from Napa Valley and Tuscany. Sample a curated flight of Robert Mondavi wines, including their iconic Cabernet Sauvignon and Fumé Blanc, alongside bold selections from Ruffino, such as Chianti Classico and the Modus Super Tuscan blend. Our expert sommeliers will guide you through the unique terroirs and winemaking traditions of both regions, offering insights into how the landscape and climate shape each wine.

Wine tastings are available to add on to the beginning of your dining experience or as an event on its own.



## Italian Flight (Example)

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**Ruffino Prosecco** (Italy)

**2021 Ruffino Aqua di Venus Toscana IGT** (Italy)

**2022 Ruffino Ducale Oro Chianti Classico** (Toscana, Italy)

**2019 Ruffino Modus 'Super Tuscan'** (Toscana, Italy)

**2019 Ruffino Grepponi Mazzi Brunello Di Montalcino** (Toscana, Italy)

## American Flight (Example)

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**Marquis De Conflans NV, MDC** (Reims, France)

**2021 Robert Mondavi To Kalon Fume Blanc** (Napa Valley, USA)

**2022 Robert Mondavi Chardonnay** (Napa Valley, USA)

**2021 Robert Mondavi Cabernet Blend** (Napa Valley, USA)

**2021 Mount Veeder** (Napa Valley, USA)

# 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 To Kalon Private Dining Room.

## 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.

To Kalon Private Dining Room 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 To Kalon Private Dining Room) 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 To Kalon Private Dining Room may be consumed at To Kalon Private Dining Room

and such food and beverage must not be removed from the premises.

Decorations not supplied by To Kalon Private Dining Room 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 To Kalon Private Dining Room 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, To Kalon Private Dining Room 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** \_\_\_\_\_