

NON SOLO PIZZA
EST.1997

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 22 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.

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 22

Dining in To Kalon

Canapés on arrival — $35 per person (Choose 4)

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.

Cold Canapés

Cured Salmon
Goat Cheese, Chives Crostini

Beef Carpaccio
Truffle Aioli, Shallot,
Parmesan Crostini

Mushroom & Taleggio Tart

Caprese Skewer
Mozzarella, Cherry Tomato, Basil

Tuna Crudo
Horseradish, Creme Fraiche,
Charred Orange, Chilli, Basil

Hot Canapés

Mushroom Arancini

Pork & Fennel Meatball
Green Olive

Garlic & Lemon Prawn Skewer

Pizzette
Salami, Prosciutto or Vegetarian

Lamb Spiedini
Rosemary, Anchovy & Garlic



Sample menu
Subject to seasonal changes

To Kalon - Shared Style Dining

Shared Style Dining — $125 per person

With Wine Pairing — from $65 per person

First Course

House Made Pane
Italian Butter

Antipasto
Selection Of Cured Meat, Pickles, Olives

Tuna Crudo
Horseradish Crème Fraiche, Charred Oranges. Chilli, Basil

Burrata
Roasted Grapes, Balsamic Onion, Toasted Walnuts, Thyme, Sorrel & Vincotto

Second Course

Spinach, Ricotta & Truffle Ravioli
Parmesan, Sage, Green Oil

Please choose two of the following

Roasted Market Fish
Lemon Butter Sauce, Charred Spring Vegetables, Parsley Oil

Roasted Ham
Mustard & Brown Sugar Glaze, Berries, Balsamic Sauce

Chateaubriand Tagliata
Peppercorn Sauce, Horseradish & Mustard

Free Range Chicken In Tuscan Sauce
Grilled Sweet Peppers & Pickles

For the Table

Please choose two of the following

Gourmet Potatoes, Roasted with Garlic & Rosemary

Truffle Fries

Asparagus, Spinach Puree, Sour Cream, Toasted Almond, Lemon Zest

Mixed Leaf & Herb Salad, Fennel, Avocado, Radish, Balsamic Lemon Dressing

Dolce

Trifle Tiramisu



Sample menu
Subject to seasonal changes

To Kalon Beverage List

Champagne

Marquis De Conflans NV, MDC France	$125

Prosecco

Ruffino Prosecco Italy	$85

Rosé

2023 Ruffino Aqua Di Venus Italy	$80

Sauvignon Blanc

2024 Idle Hands Sauvignon Blanc Marlborough	$80
2025 Drylands Sauvignon Blanc Marlborough	$85
2021 Robert Mondavi Reserve Fume Blanc	$160

Chardonnay

2024 Idle Hands Marlborough	$80
2024 Kim Crawford Small Parcels Hawke's Bay	$90
2024 Empirical Hawke's Bay	$110
2021 Robert Mondavi Napa Valley	$120

Pinot Gris

2024 Idle Hands Hawke's Bay	$80

Pinot Noir

2024 Idle Hands Marlborough	$80
2023 Empirical Pinot Noir Central Otago	$110
2021 Lingua Franca Pinot Noir Oregon USA	$180

Interesting Reds

2021 Ruffino Ducale Oro Chianti Classico Italy	$110
2021 Ruffino Modus Primo 'Super Tuscan' Italy	$120
2021 Robert Mondavi Carbernet Sauvignon Napa Valley	$180

Cocktails

Limone Spritz - Limoncello, Ruffino Prosecco, Limonata

NSP Classic Margarita

NSP Chilli Margarita

NSP Negroni

High West Double Rye Old Fashioned

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.

Cold Canapés

Cured Salmon
Goat Cheese, Chives Crostini

Beef Carpaccio
Truffle Aioli, Shallot,
Parmesan Crostini

Mushroom & Taleggio Tart

Caprese Skewer
Mozzarella, Cherry Tomato, Basil

Tuna Crudo
Horseradish, Creme Fraiche,
Charred Orange, Chilli, Basil

Hot Canapés

Mushroom Arancini

Pork & Fennel Meatball
Green Olive

Garlic & Lemon Prawn Skewer

Pizzette
Salami, Prosciutto or Vegetarian

Lamb Spiedini
Rosemary, Anchovy & Garlic

Sample menu
Subject to seasonal changes



To Kalon - Wine Tastings (Examples)

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 $65pp (5 x 80ml)

Ruffino Prosecco (Italy)

2023 Ruffino Aqua di Venus Toscana IGT (Italy)

2020 Ruffino Ducale Oro Chianti Classico (Toscana, Italy)

2021 Ruffino Modus 'Super Tuscan' (Toscana, Italy)

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

Robert Mondavi Flight $96pp (5 x 80ml)

Marquis De Conflans NV, MDC (Reims, France)

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

2021 Robert Mondavi Chardonnay (Napa Valley, USA)

2021 Robert Mondavi Cabernet Sauvignon (Napa Valley, USA)

2021 Mount Veeder (Napa Valley, USA)

Premium Flight $95pp (5 x 80ml)

Marquis De Conflans NV, MDC (Reims, France)

2021 Robert Mondavi Napa Chardonnay (Napa Valley, USA)

2021 Lingua Franca Pinot Noir (Oregon USA)

2023 Empirical Pinot Noir (Central Otago, NZ)

2021 Robert Mondavi Napa Cabernet Sauvignon (Napa Valley, USA)

To Kalon - Wine Tastings (Examples)

Shared Style Entry $75pp (4 x 150ml)

Ruffino Prosecco (Italy)

2024 Drylands Sav Blanc (Marlborough, NZ)

2019 Empirical Chardonnay (Hawke's Bay, NZ)

2020 Ruffino Modus "Super Tuscan" (Toscana, Italy)

Shared Style Premium $135pp (4 x 150ml)

Marquis De Conflans NV, MDC (Reims, France)

2021 Robert Mondavi Napa Chardonnay (Napa Valley, USA)

2023 Empirical Pinot Noir (Central Otago, NZ)

2021 Robert Mondavi Napa Cabernet Sauvignon (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

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.

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

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

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 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 _____