



OSTRO

Functions & Events

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

OSTRO

Ostro offers expansive views right out over the beautiful Waitematā Harbour and the backlights of Britomart. Perfect for a seated dining experience, cocktail parties or for those intimate events where you are searching for something special.

Ostro is able to accommodate exclusive venue hire or individual spaces within the space including Quay Street Courtyard or Ostro Dining.



Capacity

Seated	120
Cocktails & canapés	200
Private dining	25



Seafarers Building
52 Tyler Street
Level 2, Britomart
Auckland 1010

Ostro Dining



Enjoy the expansive harbour view during a seated lunch or dinner for up to 120 people.	
Capacity	
Seated Dining	120
Standing	200

Quay Street Courtyard



Ostro's Quay Street Courtyard is an exclusive space for private lunch or dinner hire. The floor to ceiling windows provide a spectacular view over the Waitematā Harbour and bustling port.	
Capacity	
Seated Dining	25
Standing	50

Sample Canapé Packages

Recommended For 1 – 1½ Hours Food Service

PACKAGE 1 \$41 per person —

please choose 6 canapés

PACKAGE 2 \$43.50 per person —

please choose 3 canapés and 3 substantial bites

PACKAGE 3 \$45 per person —

please choose 6 substantial bites

Canapés

HEIRLOOM TOMATO & BUFFALO MOZZARELLA ARANCINI

Salsa verde

CRISPY SILKEN TOFU

*Shiitake and almond cream,
enoki mushrooms*

GOATS CHEESE PROFITEROLES

Truffle honey

BABY GEM

*Caesar, manuka smoked chicken,
bacon, shallot (Vege option)*

SEARED YELLOW FIN TUNA

*Fresh peas, chilli, ginger lime dressing,
tuna mayonnaise*

TREVALLY CEVICHE

Lime, coconut cream, cayenne, shore sorrel

BIG GLORY BAY SALMON

*Crème fraîche, chives,
salmon roe on blinis*

SMOKED KAHAWAI PÂTÉ

Preserved lemon, caper, brioche

SOUTH ISLAND OCTOPUS

Chorizo, smoked mayonnaise

SMOKED DUCK PANCAKES

Spring onion, hoisin

SPICED LAMB & POTATO CROQUETTE

with tzatziki

BEEF TARTARE

Truffle crisps capers, horseradish cream

Recommended For 2+ Hours Of Food Service

PACKAGE 4 \$60 Per Person —

Please choose 3 canapés to start,
plus 6 of the substantial bites

Pre Dinner

PACKAGE 5 \$23.50 Per Person —

Pre-Dinner Canapés – please choose 3 canapés

Substantial Bites

NATURAL OYSTERS

Shallot vinaigrette

SUMMER ROLL

*Pickled daikon, carrot, labne,
fennel pollen*

PARMESAN BEIGNETS

Chipotle mayonnaise

CRAYFISH TOASTED SANDWICH

Brioche, horokaka, lemon curd, basil

BUTTERMILK FRIED CHICKEN

Pickles, spicy dipping sauce

TEMPURA PRAWNS

Lemon aioli

MINI OSTRO BURGER

(Beef pattie or mushroom)

PANHEAD BATTERED FISH

Sample menu
Subject to seasonal changes

Sample Menu \$95

OSTRO SOURDOUGH *Seaweed butter*

Entrees

- to share -

CLEVEDON MOZZARELLA

Heirloom tomato, basil and espalette granola

TREVALLY CEVICHE

Lime, coconut cream, cayenne, shore sorrel

BLACK ORIGIN WAGYU CARPACCIO

Caperberries, agria crisps, pecorino, truffle cream, baby rocket

Mains

- choice of -

PUMPKIN AND PECORINO GNOCCHI

Herb emulsion, buffalo ricotta, pepita, golden raisins

PAN-FRIED SNAPPER

Squid, chorizo fricasee, black cabbage

PURE SOUTH BEEF SCOTCH

Caramelized onions, fresh horseradish, port jus

Desserts

- choice of -

LEMONGRASS CRÈME BRÛLÉE

CHOCOLATE AND PEANUT CARAMEL TART

Banana fritter and ice cream

Sample Menu \$120

OSTRO SOURDOUGH *Seaweed butter*

Entrees

- to share -

CLEVEDON MOZZARELLA

Heirloom tomato, basil and espalette granola

TREVALLY CEVICHE

Lime, coconut cream, cayenne, shore sorrel

BLACK ORIGIN WAGYU CARPACCIO

Caperberries, agria crisps, pecorino, truffle cream, baby rocket

SMOKED KAHAWAI OMELETTE

Organic eggs, hollandaise, watercress

Mains

- choice of -

PUMPKIN AND PECORINO GNOCCHI

Herb emulsion, buffalo ricotta, pepita, golden raisins

PAN-FRIED SNAPPER

Squid, chorizo fricasee, black cabbage

PURE SOUTH BEEF SCOTCH

Caramelized onions, fresh horseradish, port jus

WEST COST LAMB CUTLETS

Fennel salsa verde, spiced hazelnuts

Desserts

- choice of -

LEMONGRASS CRÈME BRÛLÉE

CHOCOLATE AND PEANUT CARAMEL TART

Banana fritter and ice cream

STICKY DATE PUDDING

Vanilla and whisky ice cream, butterscotch sauce

Sample Menu \$150

OSTRO SOURDOUGH *Seaweed butter*

Ostro Seafood Platter

- to share -

NATURAL OYSTERS,
BEER BATTERED OYSTERS,
BANANA PRAWNS,
TREVALLY CEVICHE,
SEARED YELLOW FIN TUNA,
CURED BIG GLORY BAY SALMON

Entrees

- to share -

CLEVEDON MOZZARELLA

*Heirloom tomato, basil and
espalette granola*

TREVALLY CEVICHE

Lime, coconut cream, cayenne, shore sorrel

BLACK ORIGIN WAGYU CARPACCIO

*Caperberries, agria crisps, pecorino,
truffle cream, baby rocket*

SMOKED KAHAWAI OMELETTE

Organic eggs, hollandaise, watercress

Mains

- choice of -

PUMPKIN & PECORINO GNOCCHI

*Herb emulsion, buffalo ricotta, pepita,
golden raisins*

PAN-FRIED SNAPPER

Squid, chorizo fricassee, black cabbage

PURE SOUTH BEEF SCOTCH

*Caramelized onions, fresh horseradish,
port jus*

WEST COST LAMB CUTLETS

Fennel salsa verde, spiced hazelnuts

Desserts

- choice of -

LEMONGRASS CRÈME BRÛLÉE

CHOCOLATE AND PEANUT CARAMEL TART

Banana fritter and ice cream

STICKY DATE PUDDING

*Vanilla and whisky ice cream,
butterscotch sauce*

Sample menu
Subject to seasonal changes



Bookings Form

OSTRO

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 Ostro.

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.

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

Decorations not supplied by Ostro 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 Ostro 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, Ostro 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 _____