



THE ROOFTOP

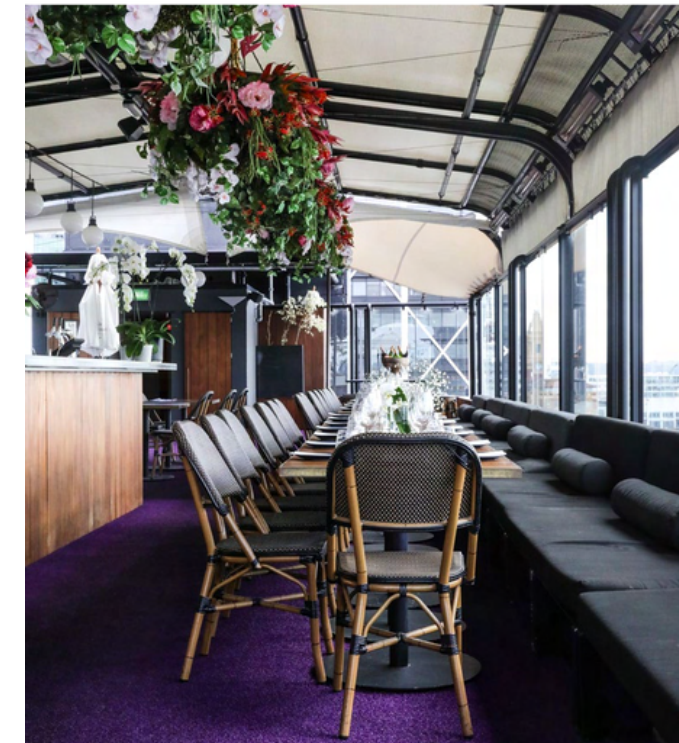
Functions & Events


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

THE ROOFTOP

With a commanding view over the Waitematā Harbour, The Rooftop offers sun and shade and an atmosphere like no other.

Enjoy the view of the harbour while dining along the seaside or experience the night sky with your guests for a special intimate cocktail event. With room for a dance floor and DJ it will be a night you never forget.



 Seafarers Building
52 Tyler Street
Level 7, Britomart
Auckland 1010



Capacity

Cocktails & canapés	90
Seated	60

Sample Canapé Packages

Select 4 canapes + 2 snacks

\$60 pp

2 Hours of Food Service

Canapés

SMOKED DUCK PANCAKES

With spring onion and hoisin sauce

KINGFISH LETTUCE TACO

With coconut, chilli and lime

BEEF TARTARE

Served on almond and horseradish cracker with pickled kohlrabi

TOMATO BRUSCHETTA

With heirloom tomatoes and white anchovies

SEASONAL ARANCINI

Optional flavor

SPIEDINO

Prosciutto and melon skewers

WHIPPED RICOTTA

With truffle honey and chives on crostini

GRILLED MOZZARELLA TOASTIE

With lemon and caper aioli

Snacks

MUSSELS

Local green lip mussels with salsa verde

OYSTERS

Served natural with lemon and mignonette

CROQUETTE

With butter braised leek and aged Manchego cheese

OCTOPUS SKEWER

South Island octopus and chorizo with lemon aioli

FREE RANGE CHICKEN

In Moorish spice with sesame yoghurt and hot sauce

WAGYU CHEESE BURGER

With tomato relish

SPICED LAMB SKEWER

With olive and feta

CALAMARI SANDWICH

with roquette and aioli



Sample menu
Subject to seasonal changes

Seated Sample Set Menu

A Stalwart in the Melbourne dining scene, MoVida was the first restaurant to ignite an obsession with tapas & sharing plates. Enjoy a menu curated by award winning Chef Frank Camorra comprising of MoVida classics and dishes unique to Auckland showcasing the best of New Zealand seasonal cuisine.

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-Filletted Ortiz Cantabrian Artisan Anchovy on Crouton with Smoked Tomato Sorbet

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

CROQUETA Seasonal Selection

Raciones

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

TOMATES Heirloom Tomato Salad, Fennel, Kalamata Olives, Merlot Vinegar, Lot 8 Herb oil

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



Seated Sample Set Menu

Ebisu serves up contemporary Japanese fare with an outstanding mix of new style sushi and sashimi and traditional Japanese dishes enlivened with unexpected twists.

Set Menu - \$120 per person

EDAMAME

w/ soy bean & smoked sea salt

EBISU HOUSE MADE PICKLES

Cucumber, daikon & red cabbage

OMAKASE SASHIMI

Chef's selection of today's market fish

SOFT SHELL CRAB MAKI ROLL

w/ yuzu kosho, tobiko, cucumber

BEEF TATAKI NIGIRI

w/ yuzu black Japanese vinegar

PRAWN EBI SHINJOO

Panko crumbed prawn dumpling, spring onion, lime, aka kosho mayo

KAMO

Duck breast with five-spice glaze, kina mayo, shichimi pepper Matched with Sanshimai Junmai Ginjo

MOROMI MISO & YUZU MARINATED SALMON

Oven-roasted salmon fillet, moromi yuzu miso, pickled cucumber & wakame salad

CHAR-GRILLED GRAIN FEED SIRLOIN

w/ wafu sauce, wasabi ponzu & sesame sauce

Upgrade A4 Kagoshima Black Wagyu (100g) +\$88

SEASONAL VEGETABLES

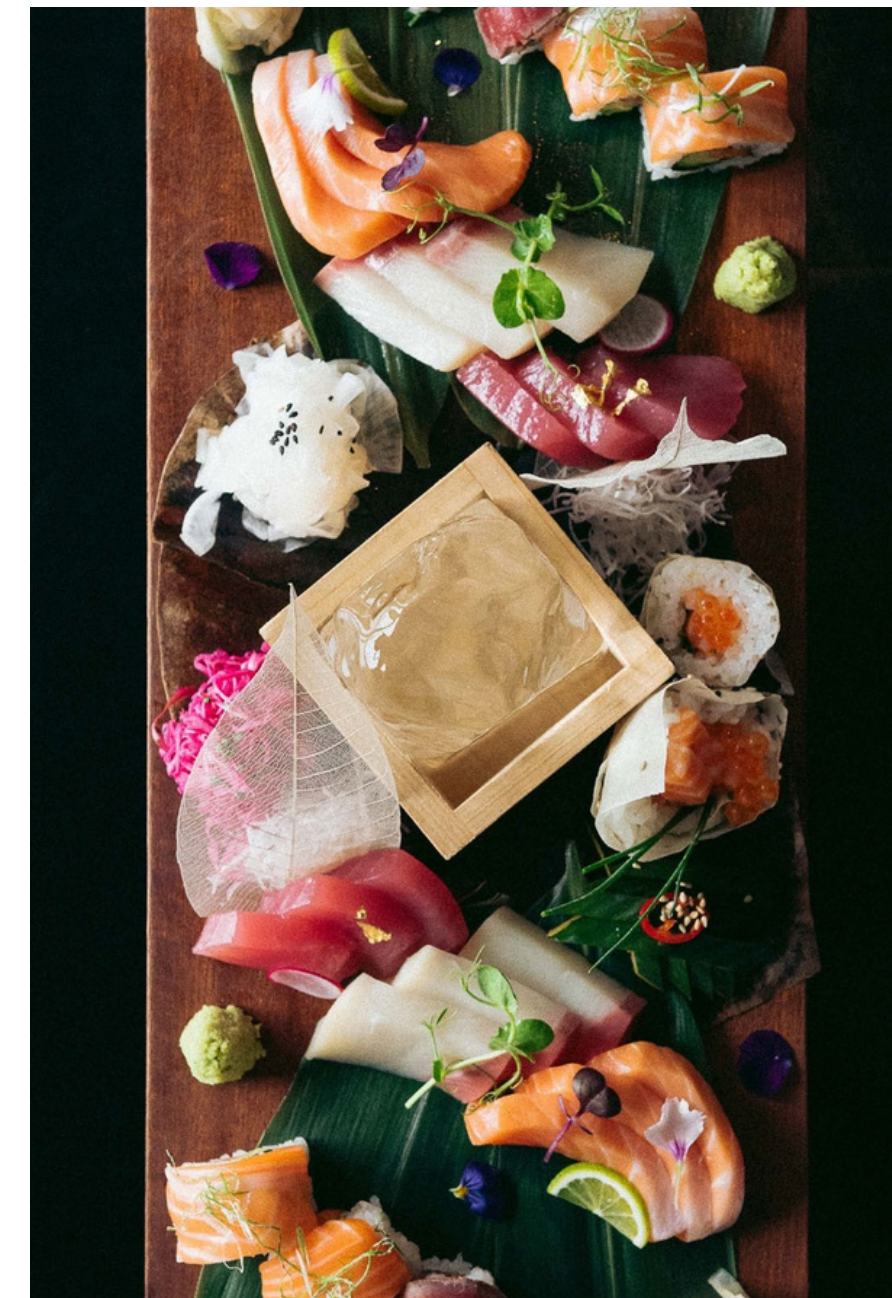
w/ goma wafu dressing

EBISU GREEN SALAD

Mixed leaf salad, avocado, yuzu soy dressing

SHORT GRAIN RICE

CHEF'S SELECTION OF SORBET



Drinks Sample Set Menu

WINES

Sparkling

Le Contesse Prosecco 18/90

Moet & Chandon Brut 30/180

White

Idle Hands Sauv 16/80

Alois Lageder Pinot Grigio Doc 18/90

Caruso & Minini Cursora Chardonnay 17/85

Rose

Rameau d'Or Petit 17/85

Mazzei Belguardo 1 9/95

Red

Alois Lageder Pinot Noit DOC 19/95

Craggy Range Syrah 18/95

La Valentina Montepulciano 17/85

BEER

On Tap

Asahi 15

Bottle

Peroni 14

Peroni 0% 14

Steinlager Light 2.5% 14

Little Creatures Pale Ale 14

Sawmill Hazy IPA 14

Peckham's Cider 14

COCKTAILS

Aperol Spritz 22

Milano Spritz 22

Negroni 23

Espresso Martini 22

Margarita 23

Chilli Margarita 23

HOUSE SPIRITS

Broken Shed Vodka 14

Greenalls Gin 14

Cazcabel Blanco Tequila 13

Angostura 3yo Rum 14

Marker's Mark 14

Tullamore Dew 11

NON-ALC

San Pellegrino Soda 12

(Limonata, Aranciata, Aranciata Rossa, Chinotto)

Orange juice 9

Sodas 7



Bookings Form

THE ROOFTOP

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 The Rooftop.

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 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.

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

Decorations not supplied by The Rooftop or one of our partners must be approved by the Function Coordinator prior to the day of the event.

THE ROOFTOP

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 Rooftop 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, The Rooftop 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 _____