



SAVOR

Catering

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

Let us bring your favourite restaurant to you.

Our Chefs will cater for any occasion from our award winning restaurants. A sample of what we can provide is outlined below, for more extensive information on what we have to offer then please get in contact, we would love to help.



Amano

Passionate about using seasonal, local and sustainable New Zealand Products. Chefs share this passion through there menus and fresh dishes.

Ostro

Known for their locally sourced dishes, based around classic bistro-style and comfort food.

Ebisu

Contemporary Japanese cuisine that draws together classic Japanese and European techniques. With outstanding mix of new-style sushi and sashimi as well as traditional Japanese dishes.

Azabu

Japanese cuisine with a Peruvian influence. Head Chef Yukio Ozeki combines Nikkei inspired dishes and modern Japanese with the finest local ingredients.

Non Solo Pizza

An Institution known for serving up the best authentic Italian Cuisine this side of Milan.

From Amano Kitchen

Breakfast Pot 7

Granola, yoghurt, fruit

Breakfast Sandwiches 10

Pancetta, provolone, chilli & folded egg

Courgette, provolone & folded egg

Breakfast Mini Sandwiches 5/6

Salami, egg & cheddar croissant

Folded egg, courgette & cheddar croissant

Salami, cheddar & brioche

Folded egg, kale & five grain

Fruit plate 30/66

Fresh & poached seasonal fruit

Frittata 3/6

Pancetta, kale, potato

Kale, potato, feta

Egg white, kale, potato, feta

Pastries POA

Selection of freshly based sweet and savoury pastries

Market Sandwiches 10

Selection of our freshly made sandwiches.

Ask our catering staff of what is available.

Lunchbox 20

Market sandwich, side salad, chocolate & macadamia brownie

Salads 10/80

Individual Salads

Large Bowl

Add in a protein 4

Roast Shorthorn Beef or Spicy Chicken



From Ebisu & Azabu Kitchen

Sushi Platters

Selection of Chefs fresh market fish

Large Sushi Platter	150
Medium Sushi Platter	80
Vegetarian Sushi Platter	50
Nigiri Platter	60

Sashimi Platters

Large Sashimi Platter	300
Medium Sashimi Platter	160
Mixed Sushi & Sashimi Platters	250



From Amano, Ostro & NSP Kitchen

Grazing Platters

Bakery Platter	50/110
Charcutier Platter	75/165
Bruschetta Platter	75/165
Cheese Platter	75/165
Pizza Platter	60/135
Seafood Platter	350
Mini Lobster Roll Tray	325



From the Amano, Ostro, NSP, Azabu & Ebisu Kitchen

Canapé Packages

Canapé Package 1	\$45pp — 6 x Canapés
Canapé Package 2	\$48pp — 3 x Canapés and 3 x Substantial Bites
Canapé Package 3	\$50pp — 6 x Substantial Bites
Canapé Package 4	\$65pp — 3 x Canapés and 6 x Substantial Bites
Pre Dinner Canapés	\$25pp — 3 x Canapés

Set Menus

Bespoke Set Menus are available from all our kitchens for intimate dinners off site. With the ability of a wine, sake or cocktail match.

Get in touch today with one of our friendly staff for more information.

Extras

Staffing

Executive Chef	\$95 per hour
Chef	\$60 per hour
FOH Manager	\$95 per hour
FOH Staff	\$50 per hour
Mixologist	\$60 per hour

Transport, Pack in & out	POA
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Crockery & Glassware

Extra crockery, glassware & hire event dependent	POA
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Contact

For our full Catering Menu and any enquires please contact our friendly Catering and Events Team.

catering@savorgroup.co.nz **+64 (0)9 972 0218**

