

A top-down view of a restaurant table with various dishes. On the left is a large, round, golden-brown flatbread with dark charred spots and a dusting of white powder, resting on a piece of parchment paper. In the center is a white bowl containing a yellow liquid, possibly olive oil, with a ring of oil and some seasoning. To the right is a white plate with a piece of meat, possibly lamb chops. At the bottom, another white plate with meat is visible, along with a glass of red wine. The text "ONE MARKET SQUARE" is overlaid in large, white, sans-serif capital letters.

ONE MARKET SQUARE

Restaurant & Bar

SAVOR INTRODUCTION



Savor was founded in 2011, and now operates over 17 hospitality businesses across Auckland, each with its own unique concept, culture and offering.

These venues include iconic restaurants Amano, Non Solo Pizza, Azabu and Ebisu. We have a reputation for originality, the quality of our products and the high standard of service that is consistent across the group portfolio.

Our future holds exciting prospects. We've navigated throughout the challenges of Covid and are now investing in the future with two new exciting venues; MoVida, a two hatted Melbourne restaurant led by award winning chef Frank Camorra. One Market Square an unparalleled prominence in the heart of the Viaduct and an opportunity to create a truly iconic venue for Auckland.





ONE MARKET SQUARE THE VIADUCT

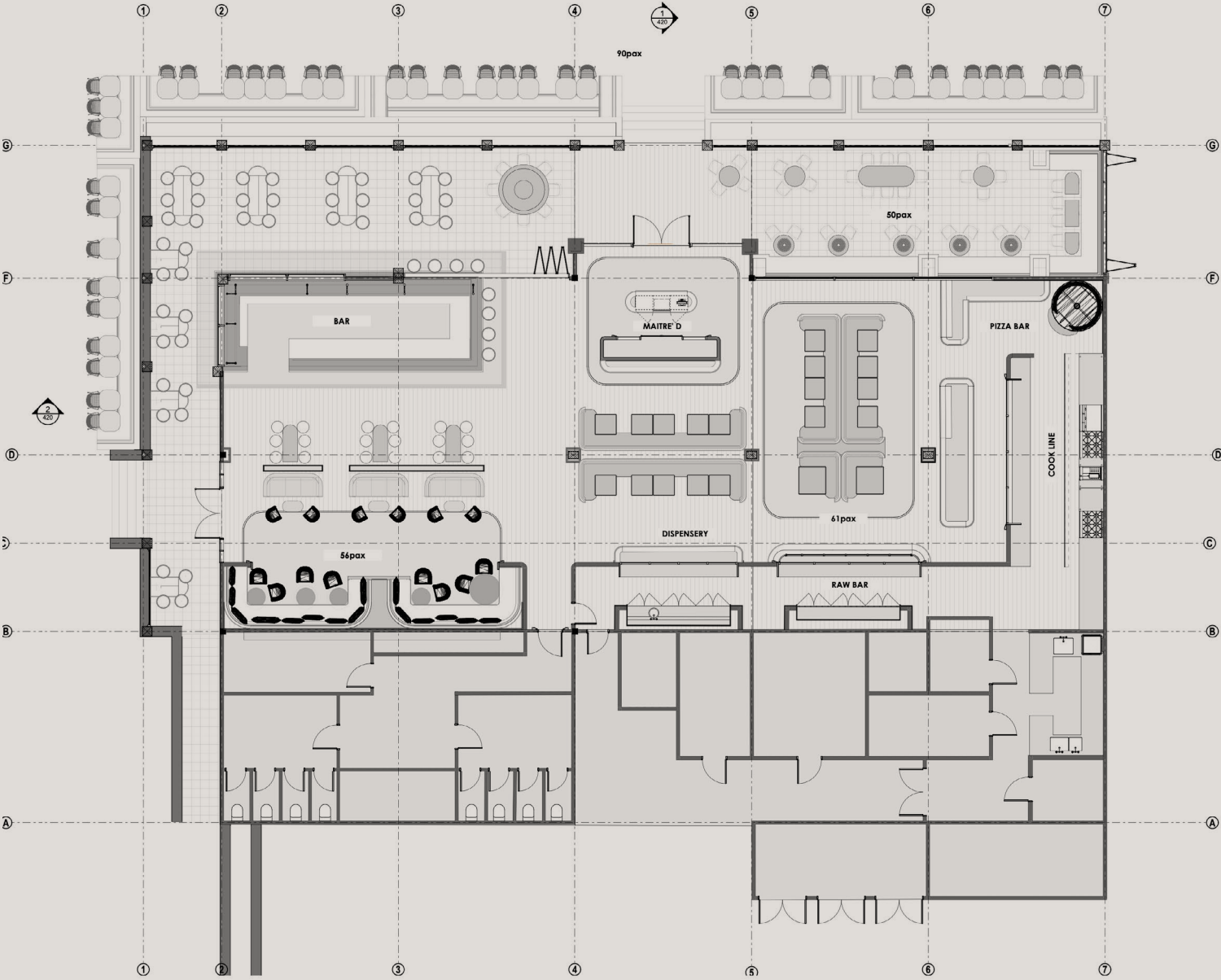
The unparalleled prominence and outlook gives us the rare opportunity to create a truly iconic venue for Auckland City.

It will be a place for everyone serving hand-made pasta, seafood and dishes from Italy using the best ingredients.

It's fun, vibrant and endlessly shareable.



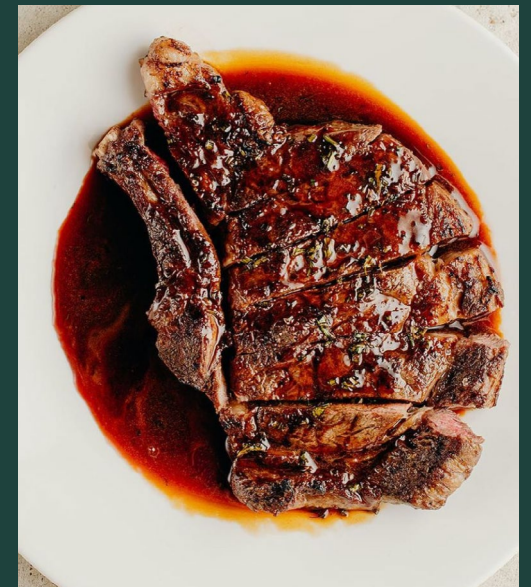
FLOORPLAN



Raw Bar & Antipasti



Pasta & Mains



SAVOR HQ

We want working at Savor to be an incredible experience, not just for our customers, but for you.

From the moment you become part of the Savor team we are invested in developing and nurturing you, making sure your work is fulfilling and that you are able to achieve a good work life balance.

CEO

Lucien Law

Experienced restaurateur who is hands on in the business.
A direct line in to communicate with when needed.

GROUP OPERATIONS DIRECTOR

Joanna Cooke

Responsible for all operations across our venues and available to support with operational and HR.

GROUP EXECUTIVE CHEF

Chris Rendell

Over 25 years of experience in kitchens all over the world. Hands on assistance with sourcing, maintenance and day to day kitchen issues.

FINANCE TEAM

Weekly financial reporting and meetings
Regular data reporting
In house analyst to assist with COGS and staffing.

QS

Leigh McQuillan

In house quality manager to oversee products from depot and support kitchens with FCP.

DEPOT

Our own depot where we purchase and distribute produce to venues.
Better pricing, deliveries and quality.

RECRUITMENT

Our own inhouse full time recruiter to assist with finding staff for you.
Assistance with visas for the team.

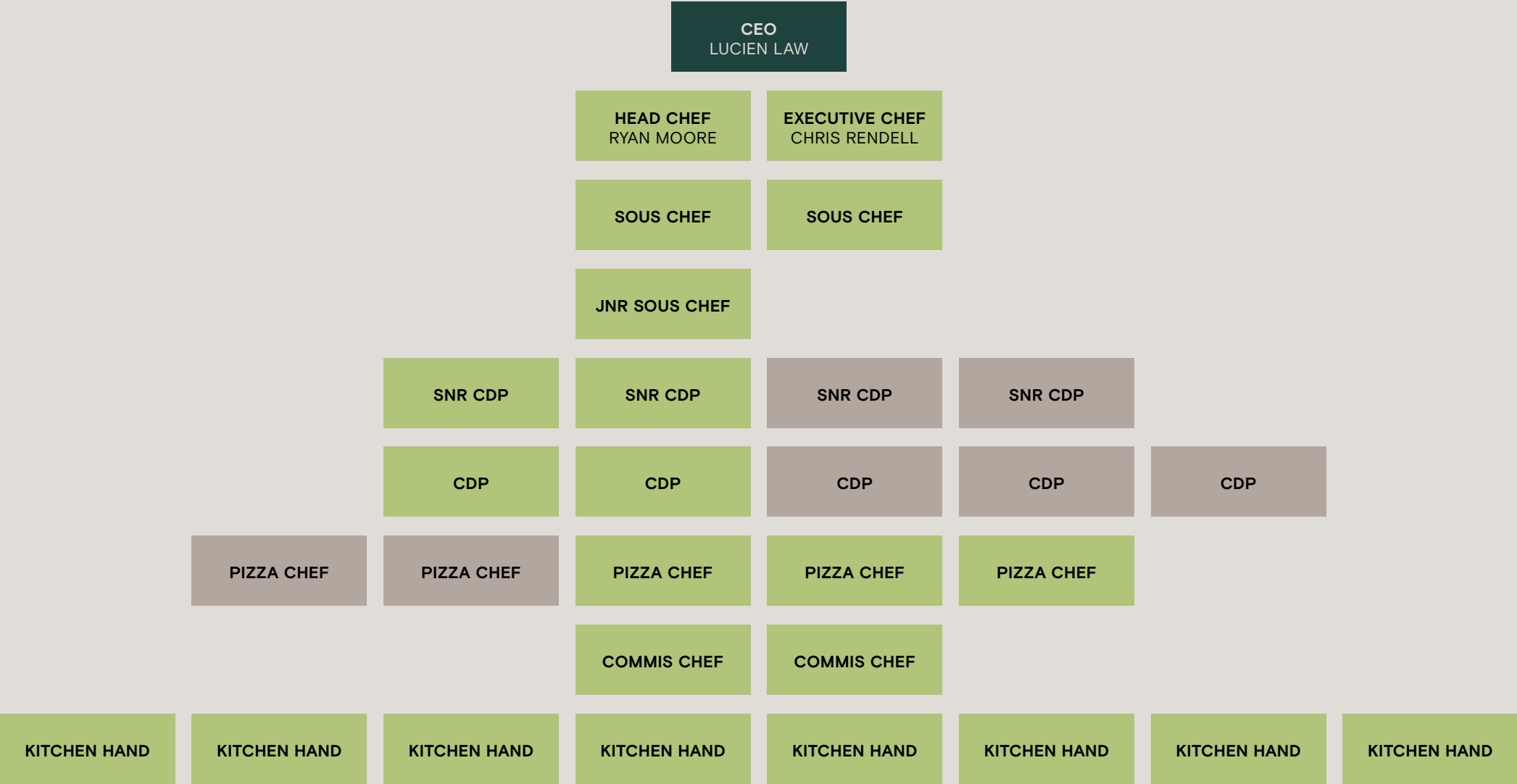
MARKETING

World class marketing team with strong partnerships with leading NZ publications.
Dedicated social specialist to drive venue popularity.

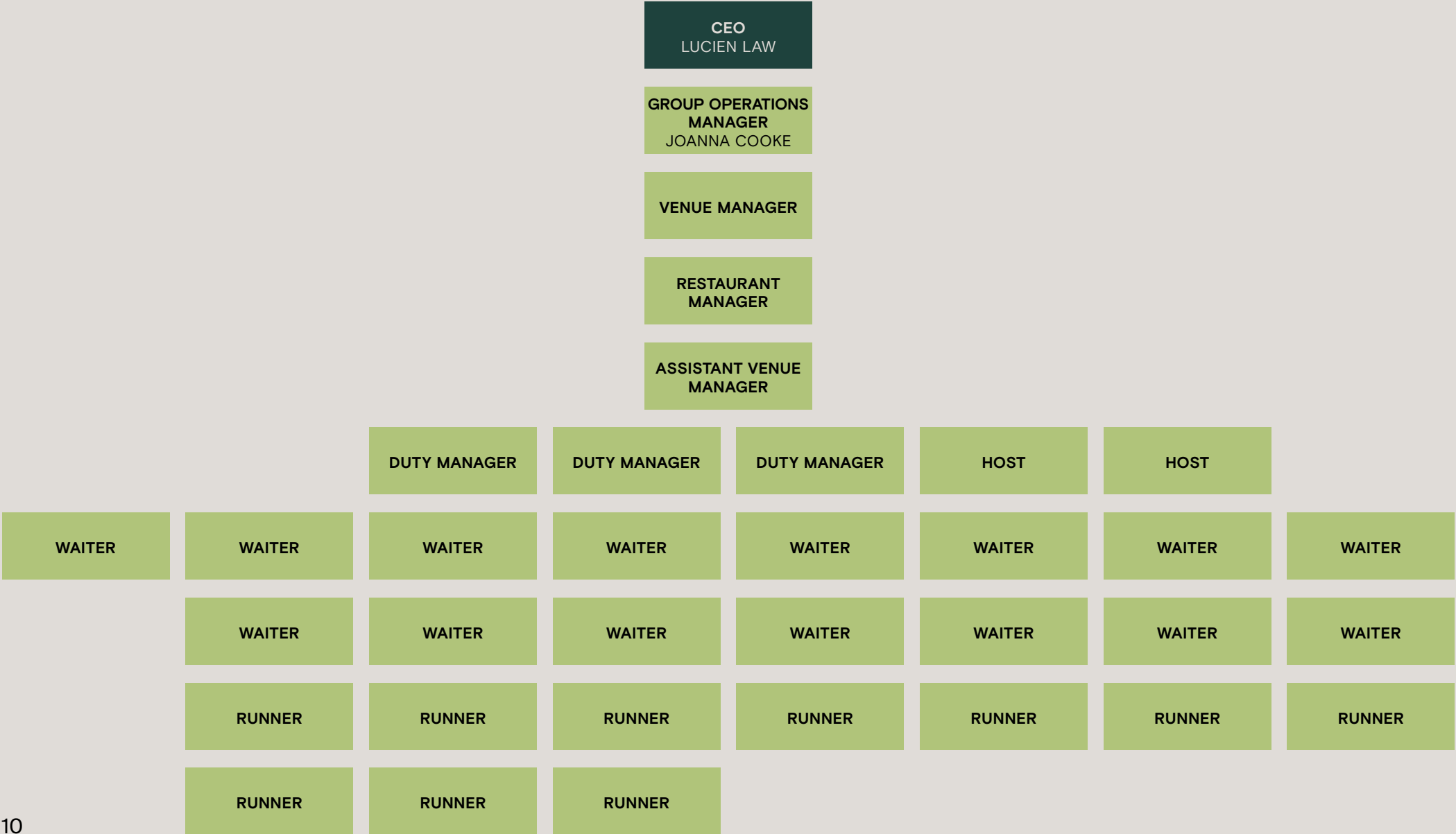
LEADERSHIP AND TRAINING PROGRAMS

Dedicated trainers within the business to assist with fine tuning customer service.
In house training programs. Leadership development and workshopping

KITCHEN ORGANISATIONAL STRUCTURE



FRONT OF HOUSE ORGANISATIONAL STRUCTURE



INTERNAL BENEFITS

We are committed to making Savor the best hospitality business in the country to work.

We have reworked our current benefits for 2022 and added in some exciting new ones.



STAFF DISCOUNTS

- Staff discount is 40%. This can be used at any one of our venues.
- Staff discount for Oji Sushi and Amano Bakery is 60% and is available all day, every day for you.
- Staff discount on meals is 50% while on shift.

This is part of the fun! Enjoy your venue and all venues in the Savor family.



ANNIVERSARIES

We want to celebrate your time at Savor! Every year on your Savor anniversary of tenure we will recognise this milestone with a \$100 Savor Group voucher.



RECRUITMENT REFERRALS

Recommend a friend to work for Savor. Once they successfully complete 3 months of employment we will pay you up to \$500 cash as a recruitment fee, and give your candidate \$250.



SAVOR EVENTS & ANNUAL STAFF PARTY

Parties and events all year. A programme of whiskey tastings, pool comps, wine and food tastings, and more.



CAREER BREAK

We recognise that we have employees from all over the world and that sometimes you need to spend some extended time at home. We guarantee that you will have a job to return to after a break of up to 6 months away.



GOLDEN DAY OFF

Everyone is entitled to an extra paid day off each year. This may be used for special occasions such as your birthday, to add onto holidays, or whenever you feel like you need some extra time away.

INTERNAL BENEFITS



STAFF MEALS

Savor Group is committed to ensuring that our team members are provided with fulfilling and nutritious staff meals. Our team members also have access to free tea and coffee while on shift.



WELLBEING PROGRAM

We are committed to ensuring that your health and wellbeing is paramount and have heard you in wanting to have events to attend to focus on fitness, health and wellbeing. Savor will financially contribute to these days out along with giving you access to advice from professionals.



GROWTH & TRAINING

Growth & Training At Savor our diverse venues can offer incredible pathways for growth – you can grow with us! We offer careers not just jobs! In addition we offer training from wine and sake training, performance management, customer care, leadership development. We can also help you get qualified with our Service IQ apprenticeship program.



SAVOR SHARE SCHEME

The Savor share scheme will reward leadership and long service with the goal to have 100% of our employees invested in the business.

This is a really exciting initiative to have you own a part of a company that you are helping to build.



WINE, BEER AND NON ALCOHOL BEVERAGES

Monthly beverage deals from our suppliers for you to take advantage of best pricing in town on wine, beer, spirits, prosecco, champagne, non alcoholics and more.



EXTERNAL BENEFITS

12 MONTH LES MILLS CORPORATE DISCOUNTS

To redeem your 12 month Les Mills corporate discount, head down to Les Mills Britomart, show them the top of your most recent Savor Group pay slip, and they will handle the rest!

THE TOOTH COMPANY

Savor and The Tooth Company branch in Britomart have teamed up to offer you 15% off dental and 20% off hygiene treatments. To redeem your discount, please show the team at the Tooth Company Britomart the top of your most recent Savor group pay slip.

DRY AND TEA (HAIR SALON SERVICES)

Dry and Tea offer a 10% discount on their services. To redeem this let the team at Dry and Tea Britomart know you work at Savor Group Britomart.

50% OFF HUFFER X SAVOR EVENTS

To find out more about Savor and Huffer events contact emma@savorgroup.co.nz

VIP CARPARK

\$65 upfront flat rate or \$19/day at Britomart.

EAP RAISE

EAP provides you with practical assistance whenever personal or work issues arise that may impact any area of your life or wellbeing.

This is a confidential service. Access to a 24 hour helpline for you and your family. 3 free sessions paid by Savor. Phone 0800 735 343

We want you to make the most of your time here at Savor – So, we are working on bringing more partners on board to offer our team a discount and will be updating you monthly on what discounts you can access and how to access them!



FOR MORE INFORMATION CONTACT

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Check out all of our venues at savor.co.nz

SAVOR