



## THE ROOFTOP

## Functions & Events

For more information email [events@savorgroup.co.nz](mailto: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 will never forget. Impress your guests with menus curated by the teams at our award winning restaurants.



Seafarers Building  
52 Tyler Street  
Level 7, Britomart  
Auckland 1010

## Capacity



Cocktails & canapés	80
Seated	60

# The Rooftop Canapé Menu (sample)

Choose from a selection of canapes from the MoVida kitchen

4 Piece Package	\$32pp
6 Piece Package	\$42pp
8 Piece Package	\$64pp

## Canapés

### SMOKED DUCK PANCAKES

*With spring onion & hoisin sauce*

### KINGFISH LETTUCE TACO

*With coconut, chilli & lime*

### BEEF TARTARE

*Served on almond & horseradish cracker  
with pickled kohlrabi*

### TOMATO BRUSCHETTA

*With heirloom tomatoes & white anchovies*

### ARANCINI

*Seasonal selection*

### WHIPPED RICOTTA

*With truffle honey & chives on crostini*

### GRILLED MOZZARELLA TOASTIE

*With lemon & caper aioli*

### MUSSELS

*Local green lip mussels with salsa verde*

### CROQUETA

*With butter braised leek &  
aged Manchego cheese*

### PORK SKEWER KUROBUTA

*Whitehart pork marinated in Adobo spices,  
pickled garlic, creme fraiche*

### FREE RANGE CHICKEN SKEWER

*In Moorish spice with sesame yoghurt  
& hot sauce*

### WAGYU CHEESE BURGER

*With tomato relish*

### CHORIZO BOMBA

*Catalan Potato Bomb, Chorizo, Red Mojo*

### FISH SANDWICH

*Crispy fish with guindilla peppers & alioli*

### OYSTERS

*Served natural with lemon & mignonette*



# The Rooftop Festive Menu (sample)

Select our rooftop three course festive menu designed to share for an indulgent lunch to celebrate the season. Our chefs have created an Italian inspired menu with optional add ons to enhance your party experience.

## Set Menu - \$65 per person

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Selected dishes for the table to share

### To Start

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#### ANTIPASTI SELECTION

*Whipped ricotta, selection of antipasti, cured meats and arancini with toasted ciabatta.*

#### POACHED PRAWNS

*Mary Rose Dressing*

### Main Course (Choose 2 mains)

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#### WHOLE ROASTED PORCHETTA

*Salsa verde*

#### SLOW ROASTED LAMB SHOULDER

*Olives, lemon & jus*

#### SPECKLE PARK EYE FILLET

*Horseradish*

#### RICOTTA, SPINACH & MUSHROOM ROTOLO

*Pomodoro Sauce*

### All mains served with sides to share

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#### CHARRED BROCCOLINI SALAD

*Pickled Raisin, Lemon Parmesan Dressing*

#### DUCK FAT POTATOES

#### ROASTED CARROTS

*Honey & Thyme*

### Dessert

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#### SEASONAL FRUIT PAVLOVA

*Whipped mascarpone*

### Add Ons

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#### SEASONAL OYSTERS

\$78/Doz

*Freshly shucked with Italian vinaigrette*

#### CHEESE SELECTION

\$14pp

*Homemade preserves, crackers, sourdough*

#### FESTIVE GLAZED HAM

*Maple & mustard glazed with pineapple black pepper chutney & a selection of condiments*

Half Ham (feeds up to 40)

\$210

Whole Ham (feeds up to 80)

\$415

Sample menu  
Subject to seasonal changes

# Beverage Menu

## WINES

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### SPARKLING

Dandelione Prosecco..... 18/90

Moet & Chandon Brut..... 30/180

### WHITE

Idle Hands Sauvignon Blanc ..... 16/80

Alois Lageder Pinot Grigio Doc..... 18/90

Caruso & Minini Cursora Chardonnay ..... 17/85

### ROSE

Rameau d'Or Petit ..... 17/85

Poderi Crisci ..... 19/95

### RED

Alois Lageder Pinot Noit DOC ..... 19/95

Craggy Range Syrah..... 18/95

La Valentina Montepulciano ..... 17/85

## BEER

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### ON TAP

Asahi ..... 15

### BOTTLE

Peroni ..... 14

Peroni 0%..... 14

Steinlager Light 2.5% ..... 14

Sawmill Pilsner..... 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

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Broken Shed Vodka ..... 14

Greenalls Gin ..... 14

Cazcabel Blanco Tequila ..... 13

Angostura 3yo Rum ..... 14

Marker's Mark ..... 14

Tullamore Dew ..... 11

## NON-ALC

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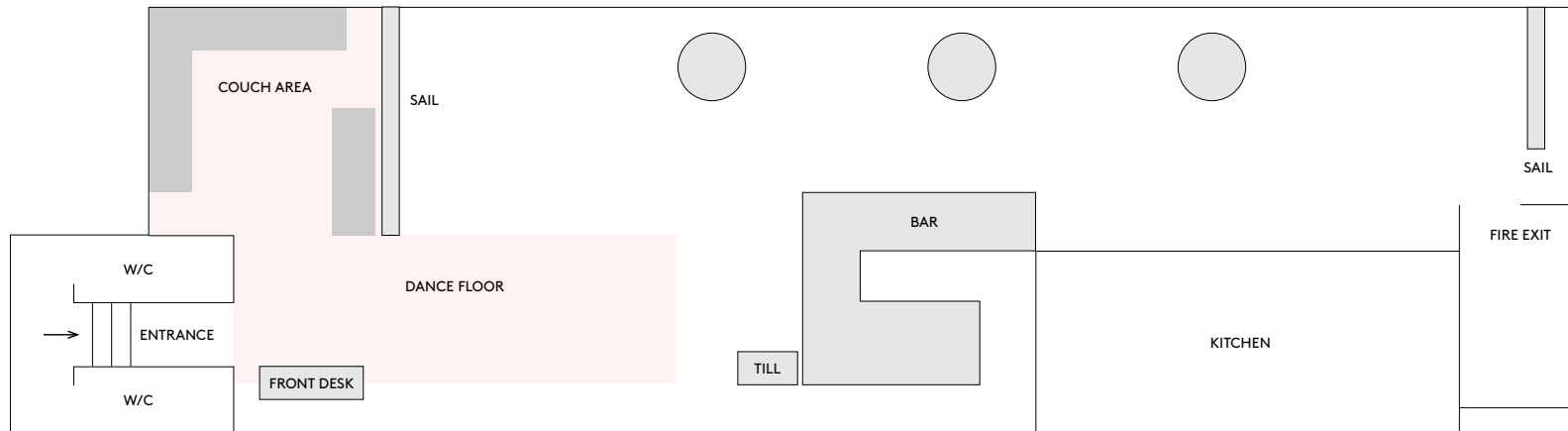
San Pellegrino Soda ..... 12  
*(Limonata, Aranciata, Aranciata Rossa, Chinotto)*

Orange Juice ..... 9

Sodas ..... 7

# The Rooftop Floor Plan

QUAY ST / WAITEMATĀ HARBOUR VIEW



TYLER ST

# 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

# THE ROOFTOP

## Confirmation

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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

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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

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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

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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

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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.

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 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** \_\_\_\_\_