



THE ROOFTOP

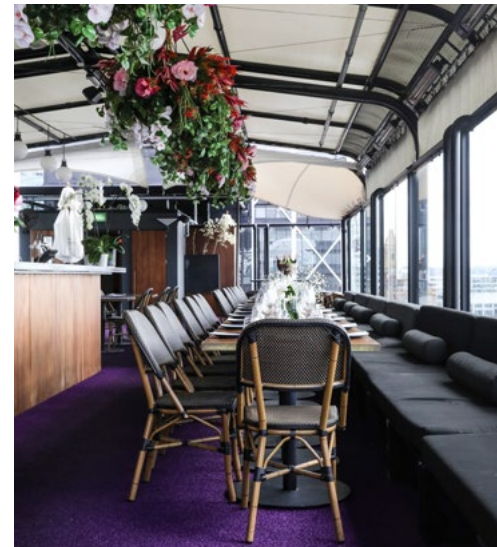
Functions & Events

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

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

GOATS CHEESE PROFITEROLES
Truffle honey

TREVALLY CEVICHE
Lime, coconut cream, cayenne, shore sorrel

BIG GLORY BAY SALMON BLINIS
Crème fraîche, chives, salmon roe

SMOKED DUCK PANCAKES
Spring onion, hoisin

BEEF TARTARE
Truffle crisps capers, horseradish cream

BABY GEM CAESAR
*Manuka smoked chicken, bacon, shallot
(Vège option available)*

TUNA CRUDO
Fresh peas, chili, ginger lime dressing

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*

CRAYFISH TOASTED SANDWICH
Brioche, horokaka, lemon curd, basil

BUTTERMILK FRIED CHICKEN
Pickles, spicy dipping sauce

MINI OSTRO BURGER
(Beef pattie or mushroom)

PANHEAD BATTERED FISH

CHILLED PRAWNS
Mary Rose sauce

PORK & FENNEL SAUSAGE ROLL
Tomato chutney

Rooftop Sample Set Menu

Set Menu

\$95 per person

For the Table

POACHED PRAWN PLATTER

Mary Rose dipping sauce

HOUSE CURED SALMON PLATE

Blinis, pickles, crème fraiche, radish

ICEBERG WEDGE SALAD

Anchovy dressing, pancetta

FREE RANGE PORK BELLY

Pineapple mustardo, rocket, lemon

BRAISED LAMB SHOULDER

Olives, preserved lemon, harissa, cucumber, buffalo yoghurt

ROASTED BABY SWEETCORN

Red onion, chives, smoked paprika, crème fraiche

TOMATO & POMEGRANATE SALAD

SUMMER FRUIT PAVLOVA

MANGO & PASSIONFRUIT TRIFLE

Add Ons

Arrival Champagne \$25 per person

Arrival Cocktail \$18 per person

Pre-dinner Canapes \$24 per person

Oysters \$72 per dozen

Grilled Whole Crayfish \$120

Cheese Board & Brandy Snaps \$12 per person



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

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.

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 _____