



## THE ROOFTOP

## Functions & Events

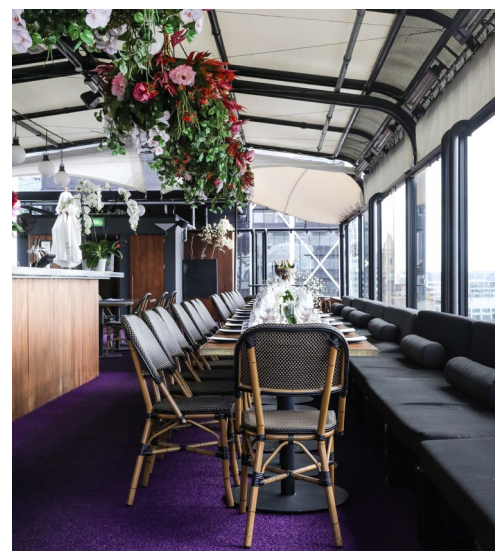
For more information email [events@savorgroup.co.nz](mailto:events@savorgroup.co.nz) or  
call us on +64 9 972 0218



# 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 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

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**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

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**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  
(Vege option available)*

**TUNA CRUDO**

*Fresh peas, chili, ginger lime dressing*

## Recommended For 2+ Hours of Food Service

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**PACKAGE 4 \$60 Per Person —**  
Please choose 3 canapés to start,  
plus 6 of the substantial bites

## Pre Dinner

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**PACKAGE 5 \$23.50 Per Person —**  
Pre-Dinner Canapés – please choose 3 canapés

## Substantial Bites

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**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 BURGER**

*(Beef pattie or mushroom)*

**PANHEAD BATTERED FISH**

**CHILLED PRAWNS**

*Mary Rose sauce*

**PORK & FENNEL SAUSAGE ROLL**

*Tomato chutney*

# Rooftop Christmas Menu

## \$85 per person

Let us take care of Christmas this year with a seasonal menu for your guest to share. Festive dishes and condiments along with a selection of Christmas themed petit fours for dessert. All Christmas menus include Christmas Crackers.

### To Start

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#### WHIPPED RICOTTA

*Truffle honey, toasted sourdough & ciabatta*

#### POACHED PRAWNS

*Mary Rose Dressing*

#### HOUSE CURED BIG GLORY BAY SALMON

*Blinis, pickles, creme fraiche, radish*

#### DUCK LIVER PARFAIT

*Grape Mostarda*

### Main Course

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#### MAPLE GLAZED FREE RANGE HAM

*Pineapple Mostarda*

#### ROASTED RIB OF BEEF

*Horseradish, jus*

#### HEIRLOOM TOMATOES & POMEGRANATE SALAD

#### CHARRED BROCCOLINI SALAD

*Pickled Raisin, Lemon Parmesan Dressing*

#### ROASTED DUCK FAT POTATOES

#### ROASTED CARROTS, HONEY & THYME

### Dessert

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#### SUMMER FRUIT PAVLOVA

#### SELECTION OF CHRISTMAS PETIT FOURS

### Add Ons

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Seasonal Oysters freshly shucked,

Italian vinaigrette \$78 /dozen

Cheese Selection, homemade preserves,

crackers, sourdough \$14 / 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

## 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 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** \_\_\_\_\_