

THE ROOFTOP

Functions & Events

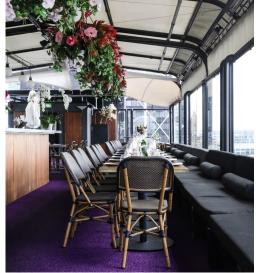
For more information email events@savorgroup.co.nz or call us on +64 9 972 0218

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.









Capacity



Sample Canapé Menu

\$38.50 per person – please choose 4 canapés

Canapés

LOBSTER CROQUETTES

CHOPPED SALAD LETTUCE CUPS

Chilled lobster meat, lemon dressing (vege option available)

MINI CLASSIC LOBSTER ROLL

Lobster meat, new England mayonnaise served chilled on toasted bun

MINI HOT BUTTERED LOBSTER ROLL

Lobster meat, clarified butter served warm on hot toasted bun

MINI SPICY LOBSTER ROLL

Lobster meat, Japanese mayo, wasabi, spring onion on hot toasted bun

GRAIN FED WAGYU CHEESE SLIDER

Smoked cheddar, soft toasted bun



Sample Set Menu

\$58.50 (Grain Fed Wagyu for the main)

\$68.50 (Lobster Wagyu Burger for the main)

To Start

Selection of mini lobster rolls to share

CLASSIC LOBSTER ROLL

Lobster meat, new England mayonnaise served chilled on toasted bun

HOT BUTTERED LOBSTER ROLL

Lobster meat, clarified butter served warm on hot toasted bun

SPICY LOBSTER ROLL

Lobster meat, Japanese mayo, wasabi, spring onion on hot toasted bun

Main

- Select one of the below -
- Served with a selection of sides -

GRAIN FED WAGYU CHEESE BURGER

Smoked cheddar, iceberg lettuce tomato, classic burger sauce, soft toasted bun

LOBSTER WAGYU BURGER

Topped with hot buttered warm lobster, smoked cheddar, watercress, tomato, classic burger sauce, soft toasted bun

TABLE UPGRADE

BLACK ORIGIN WAGYU SIRLOIN KATSU SANDO for the table to share (extra \$15.00 per person)

Served with mustard and spicy pickles

Dessert

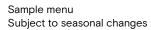
- Choose one of the below -

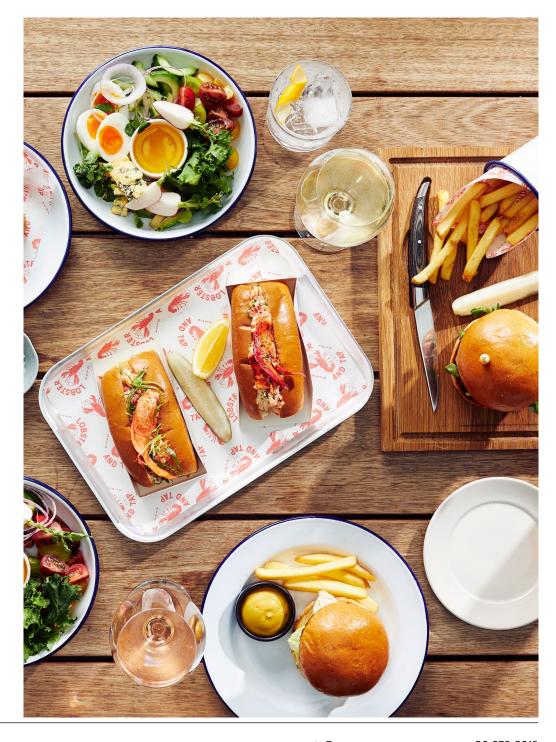
LEMON TART

 $Salted\ caramel\ pop\ corn, strawberries$

HOT STRAWBERRY JAM DONUTS

with Chocolate Sauce





Bookings Form

terms and conditions set out on the following page.

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	Contact Details
FUNCTION DATE	CONTACT NAME
COMPANY/CLIENT NAME	MOBILE NUMBER
EVENT TYPE/PURPOSE	LANDLINE NUMBER
NUMBER OF GUESTS	EMAIL ADDRESS
AGREED MINIMUM SPEND	POSTAL ADDRESS
The minimum spend covers food and beverage charges. All other agreed costs incurred	NAME OF LEGAL ENTITY FOR INVOICING
(such as extra security, DJ & AV hire etc) are additional and to be paid by the client.	EMAIL ADDRESS FOR INVOICING
START TIME	PURCHASE ORDER NUMBER (IF REQUIRED)
FINISH TIME	
ROOM SET UP I.E. THEATRE / COCKTAIL	
AV REQUIREMENTS	
OTHER	
Credit Card Details	
NAME ON CARD	THE AGREEMENT HAS BEEN EXECUTED ONOF
CARD NUMBER	SIGNED FOR & ON BEHALF
CARD EXPIRY DATE	OF SAVOR GROUP LTD
CARD CVV NUMBER	SIGNED BY (THE CLIENT)
We will use this card only with your specific consent or as per the	

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 hirage 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 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 _____