



Tommy's
CHAMPAGNE PARLOUR

Functions & Events

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

TOMMY'S CHAMPAGNE PARLOUR

Located on Level 6 of the Seafarers Building, Tommy's Champagne Parlour evokes a glamorous setting for your next event. The ideal spot for a party with drinks and great music.

With Velvet Private booths, mirrored walls, a VIP room and views looking over the harbour. Whether it's a relaxed canape event or a formal sit down dinner, Tommy's can be exclusively booked to suit your needs.



Seafarers Building
52 Tyler Street
Level 6, Britomart
Auckland 1010



Capacity

Cocktail & canapés	70
Seated	30

Sample Canapé Packages

Select 4 canapes + 2 snacks

\$60 pp

2 Hours of Food Service

Canapés

SMOKED DUCK PANCAKES

With spring onion and hoisin sauce

KINGFISH LETTUCE TACO

With coconut, chilli and lime

BEEF TARTARE

*Served on almond and horseradish cracker
with pickled kohlrabi*

TOMATO BRUSCHETTA

*With heirloom tomatoes and white
anchovies*

SEASONAL ARANCINI

Optional flavor

SPIEDINO

Prosciutto and melon skewers

WHIPPED RICOTTA

With truffle honey and chives on crostini

GRILLED MOZZARELLA TOASTIE

With lemon and caper aioli

Snacks

MUSSELS

Local green lip mussels with salsa verde

OYSTERS

Served natural with lemon and mignonette

CROQUETTE

*With butter braised leek and aged
Manchego cheese*

OCTOPUS SKEWER

*South Island octopus and chorizo with
lemon aioli*

FREE RANGE CHICKEN

*In Moorish spice with sesame yoghurt and
hot sauce*

WAGYU CHEESE BURGER

With tomato relish

SPICED LAMB SKEWER

With olive and feta

CALAMARI SANDWICH

with roquette and aioli

Sample menu
Subject to seasonal changes

MoVida Sample Set Menu

A Stalwart in the Melbourne dining scene, MoVida was the first restaurant to ignite an obsession with tapas & sharing plates. Enjoy a menu curated by award winning Chef Frank Camorra comprising of MoVida classics and dishes unique to Auckland showcasing the best of New Zealand seasonal cuisine.

Set Menu - \$120 per person

Selected dishes for the table to share

Aperitivos

ACEITUNAS

Spanish Marinated Olives, Losada, Gordal, Zarzalena, Verbal & Comicabra

MEJILLONES *Steamed Green Lip Mussels*

with Mojo Verde

TABLA DE EMBUTIDOS

Our small goods selection, Imported Jamón Serrano, Local Venison & Walnut Salami, Smoked Lomo, Aged Chorizo, Pickled Garlic with Pan Catalan

Tapas

ANCHOA *Hand-Filleted Ortiz Cantabrian Artisan*

Anchovy on Crouton with Smoked Tomato Sorbet

CIGALA *Poached Scampi, Salted Egg Yolk,*

Finger Lime on a house made Crumpet

BOLLO *Pan Fried Potato Bomba filled with*

Chorizo Sausage & Red Mojo

CROQUETA *Seasonal Selection*

Raciones

Choose two of the below dishes for the table

CARRILERA DE BUEY *Pedro Ximenez Braised Beef*

Cheek on Cauliflower Puree

POLLO AGRIDULCE *Hawke's Bay Organic Chicken*

Wet Roasted with Andalucian Agridulce Sauce & Baby Peppers

PESCADOS DEL DIA *(Fish of the Day)*

Served with

ESPARRAGOS *New season Asparagus, Shallots, Mint,*

Local Stracciatella cheese, Lava Salt

PATATAS BRAVAS *The Classic Bar Snack of Spain,*

Potatoes Fried Crisp with Spicy Brava Sauce

Postre

CHURROS *Spanish Doughnuts with Rich Spanish*

Drinking Chocolate

FLAN *Spanish Creme Caramel with Pestinos*

Add Ons

OSTRA

Freshly shucked oysters served natural

\$6.5ea

QUESO

Selection of cheeses, smoline bread & quince paste

\$14/person



Ebisu Sample Set Menu

Ebisu serves up contemporary Japanese fare with an outstanding mix of new style sushi and sashimi and traditional Japanese dishes enlivened with unexpected twists.

Set Menu - \$120 per person

EDAMAME

w/ soy bean & smoked sea salt

EBISU HOUSE MADE PICKLES

Cucumber, daikon & red cabbage

OMAKASE SASHIMI

Chef's selection of today's market fish

SOFT SHELL CRAB MAKI ROLL

w/ yuzu kosho, tobiko, cucumber

BEEF TATAKI NIGIRI

w/ yuzu black Japanese vinegar

PRAWN EBI SHINJOO

Panko crumbed prawn dumpling, spring onion, lime, aka kosho mayo

KAMO

Duck breast with five-spice glaze, kina mayo, shichimi pepper Matched with Sanshimai Junmai Ginjo

MOROMI MISO & YUZU MARINATED SALMON

Oven-roasted salmon fillet, moromi yuzu miso, pickled cucumber & wakame salad

CHAR-GRILLED GRAIN FEED SIRLOIN

w/ wafu sauce, wasabi ponzu & sesame sauce

Upgrade A4 Kagoshima Black Wagyu (100g) +\$88

SEASONAL VEGETABLES

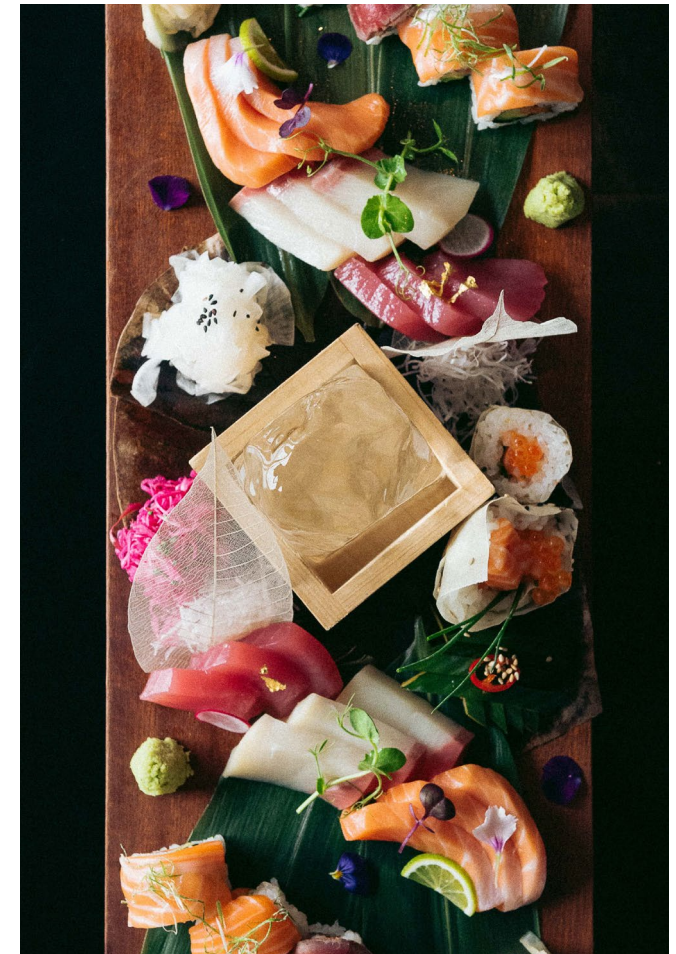
w/ goma wafu dressing

EBISU GREEN SALAD

Mixed leaf salad, avocado, yuzu soy dressing

SHORT GRAIN RICE

CHEF'S SELECTION OF SORBET



Bivacco Sample Set Menu

Enjoy a menu curated by our chefs at our Viaduct restaurant Bivacco.
Simple unfussy Italian food built from locally sourced ingredients.

Set Menu - \$120 per person

Antipasti

SOURDOUGH

Cultured butter, Lot 8 olive oil

CURED MEAT PLATTER

Wagyu bresaola, prosciutto, coppa, salami, stofelottop, pickles & sourdough

BEEF CARPACCIO

Truffle, chives, pickled mushrooms, ricotta salata

TUNA CRUDO

Smoked cream, braised lemon, citrus oil

Primi

SCAMPI MAFALDINE

Tomato, chili bisque

GOATS CHEESE RAVIOLI

Asparagus, burnt honey, pistachio

Secondi

ROASTED SNAPPER

Horseradish buttermilk, dill, pickled mussels, celery

TUSCAN T-BONE STEAK

Salmoriglio & lemon

BABY COS SALAD

Green beans, pea shoots, avocado, lemon parmesan vinaigrette

HAND CUT FRIES

Parmesan, black pepper

Dolce

STRAWBERRY & PISTACHIO SEMIFREDDO

Italian meringue

AMALFI LEMON TART

Rosemary ice cream

Add Ons

NEGRONI JELLIES

\$10/piece

SEASONAL OYSTERS

Freshly shucked, Italian vinaigrette

\$78/dozen

ITALIAN CHEESE SELECTION

homemade preserves, crackers, sourdough

\$14/person



Christmas Sample Set Menu

A seasonal menu for the table to share. Festive dishes and condiments along with a selection of Christmas themed petit fours for dessert. All Christmas menus include Christmas Crackers.

Set Menu - \$85 per person

To Start

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

MAPLE GLAZED FREE RANGE HAM

Pineapple Mostarda

WAGYU BAVETTE

Horseradish, jus

HEIRLOOM TOMATOES & POMEGRANATE SALAD

ASPARAGUS STRACCIATELLA SALAD

Mint & shallots in lemon dressing

ROASTED DUCK FAT POTATOES

ROASTED CARROTS

Honey & thyme

Dessert

SUMMER FRUIT PAVLOVA

SELECTION OF CHRISTMAS PETIT FOURS

Add Ons

SEASONAL OYSTERS

Freshly shucked, Italian vinaigrette

\$78/dozen

ITALIAN CHEESE SELECTION

homemade preserves, crackers, sourdough

\$14/person

Bookings Form



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 Tommy's Champagne Parlour.

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.

Tommy's Champagne Parlour 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 Tommy's Champagne Parlour) 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 Tommy's Champagne Parlour may be consumed at Tommy's Champagne Parlour and such food and beverage must not be removed from the premises.

Decorations not supplied by Tommy's

Champagne Parlour 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 Tommy's Champagne Parlour 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, Tommy's Champagne Parlour 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 _____