



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 location for an intimate dinner or canape party for up to 70 people.

Tommy's boasts velvet booths, mirrored walls and a VIP room all with views overlooking the harbour. Whether it's a relaxed event or a formal sit down dinner, Tommy's can be exclusively booked to suit your needs.

Impress your guests with menus curated by the teams at our award winning restaurants MoVida and Ebisu.



Seafarers Building
52 Tyler Street
Level 6, Britomart
Auckland 1010



Capacity

Cocktail & canapés	70
Seated	30

Tommy's 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



Sample menu
Subject to seasonal changes

MoVida Sample Set (sample)

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

GILDA *White Anchovy, Guindilla Pepper, Gordal Olive*

BOLLO *Pan Fried Potato Bomba filled with Chorizo Sausage & Red Mojo*

CROQUETA *with butter braised leek & aged Manchego cheese*

Raciones

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

ACELGAS *Braised silverbeet with Andalusian spices & chickpeas*

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 \$6.5ea
Freshly shucked oysters served natural

QUESO \$14/person
Selection of cheeses, semolina crackers, preserved pear & quince paste



Sample menu
Subject to seasonal changes

Ebisu Set Menu (sample)

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

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

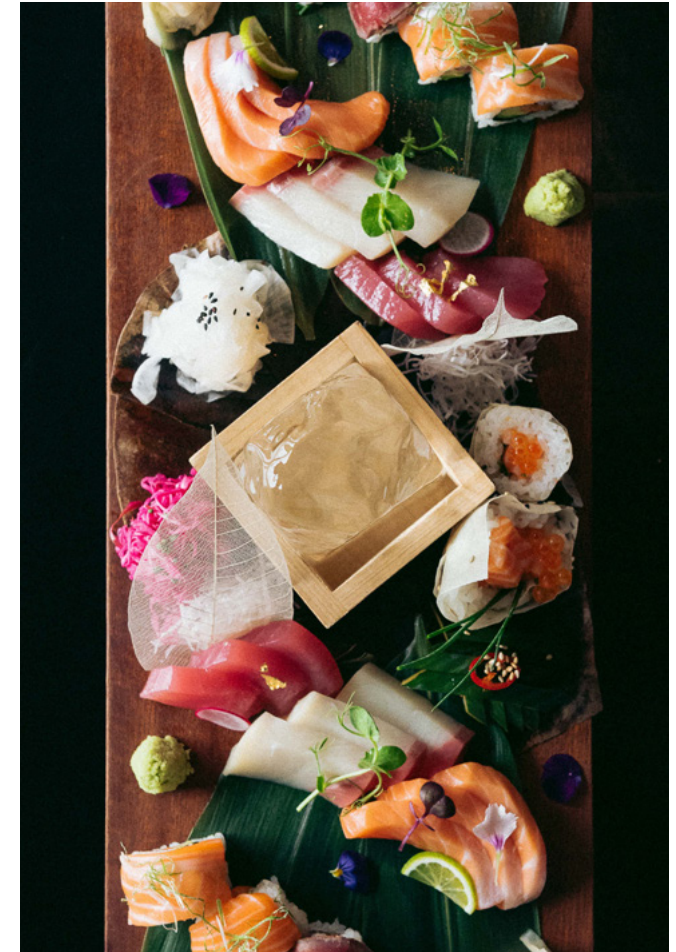
w/ goma wafu dressing

EBISU GREEN SALAD

Mixed leaf salad, avocado, yuzu soy dressing

SHORT GRAIN RICE

CHEF'S SELECTION OF SORBET



Beverage Menu

WINES

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

ON TAP

Asahi	15
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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

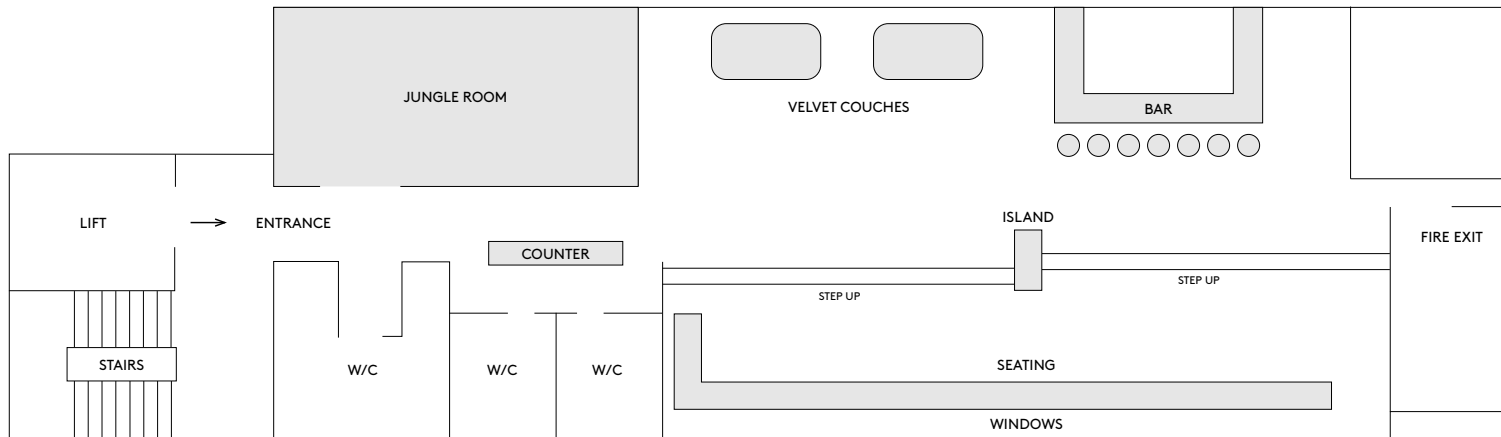
Broken Shed Vodka	14
Greenalls Gin	14
Cazcabel Blanco Tequila	13
Angostura 3yo Rum	14
Marker's Mark	14
Tullamore Dew	11

NON-ALC

San Pellegrino Soda	12
<i>(Limonata, Aranciata, Aranciata Rossa, Chinotto)</i>	
Orange Juice	9
Sodas	7

Tommy's Floor Plan

QUAY ST / WAITEMATĀ HARBOUR VIEW



TYLER ST

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 _____