



*Tommy's*  
CHAMPAGNE PARLOUR

# Functions & Events

For more information email [events@savorgroup.co.nz](mailto: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 a drinks list that includes over 30 varieties of champagne, and an East meets West cocktail list.

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

## 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*

**CRISPY SILKEN TOFU**  
*Shiitake and almond cream,  
enoki mushrooms*

**GOATS CHEESE PROFITEROLES**  
*Truffle honey*

**BABY GEM**  
*Caesar, manuka smoked chicken,  
bacon, shallot (Vege option)*

**SEARED YELLOW FIN TUNA**  
*Fresh peas, chilli, ginger lime dressing,  
tuna mayonnaise*

**TREVALLY CEVICHE**  
*Lime, coconut cream, cayenne, shore sorrel*

**BIG GLORY BAY SALMON**  
*Crème fraîche, chives,  
salmon roe on blinis*

**SMOKED KAHAWAI PÂTÉ**  
*Preserved lemon, caper, brioche*

**SOUTH ISLAND OCTOPUS**  
*Chorizo, smoked mayonnaise*

**SMOKED DUCK PANCAKES**  
*Spring onion, hoisin*

**SPICED LAMB & POTATO CROQUETTE**  
*with tzatiki*

**BEEF TARTARE**  
*Waffle fries, capers, horseradish cream*

## 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*

**PARMESAN BEIGNETS**  
*Chipotle mayonnaise*

**CRAYFISH TOASTED SANDWICH**  
*Brioche, horokaka, lemon curd, basil*

**BUTTERMILK FRIED CHICKEN**  
*Pickles, spicy dipping sauce*

**TEMPURA PRAWNS**  
*Lemon aioli*

**MINI OSTRO BURGER**  
*(Beef pattie or mushroom)*

**PANHEAD BATTERED FISH**

Sample menu  
Subject to seasonal changes

# Sample Menu from the Ostro Kitchen

## Three course shared set menu

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**\$115 per person**

**OSTRO SOURDOUGH** *Seaweed butter*

## Starters

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*Please select three*

### **CLEVEDON MOZZARELLA**

*Heirloom tomato, basil and espalette granola*

### **TREVALLY CEVICHE**

*Lime, coconut cream, cayenne, shore sorrel*

### **SMOKED KAHAWAI OMELETTE**

*Organic eggs, hollandaise, watercress*

### **CRUDO OF KINGFISH**

*Atlantic scallops, big eye tuna, citrus fruits, fennel, capers, shallots*

## Mains

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*Please select two - served with a selection of sides*

### **PAN-FRIED SNAPPER**

*Squid, chorizo fricasee, black cabbage*

### **SLOW COOKED TE MANA LAMB SHOULDER**

*Olive & Lemon with harissa, cucumber, buffalo yoghurt*

### **HARMONY PORK COTOLETTA**

*Pineapple mustardo, rocket, lemon*

### **SPINACH AND MUSHROOM ROTOLO**

*Ricotta, enoki, fresh herbs, porcini and truffle broth*

## Optional Additions

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**\$21.50 per person** oysters to share

**\$35.00 per person** Seafood platter to share

## Desserts

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*Please select one*

### **CHOCOLATE AND PEANUT CARAMEL TART**

*Banana fritter and ice cream*

### **CLASSIC VANILLA CRÈME BRULEE**

### **WHITESTONE CHEESE SELECTION & OSTRO PETIT FOURS**

Sample menu  
Subject to seasonal changes

# Sample Menu from the Ebisu Kitchen

## Five course shared set menu

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**\$105 per person**

### Amuse

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#### EDAMAME

*Smoked sea salt GF/DF*

#### HOUSEMADE PICKLES

*Cucumber, daikon, red cabbage GF/DF*

### Entrées

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#### PREMIUM SASHIMI PLATTER

*Daily market fish, Hokkaido scallop,  
Market oysters GF/DF*

#### BEEF TATAKI

*Seared Angus Sirloin, onion garlic  
dressing, truffle oil, spring onion DF*

#### RAINBOW ROLL SUSHI

*Market fish, tobiko, salmon roe,  
white sesame*

### First Main

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#### BIG GLORY BAY SALMON

*Saikyo miso, cured salmon roe,  
red cabbage, pickles GF*

#### SEARED DUCK BREAST

*Pickled pear, shichimi pepper,  
green tea salt, dried fig, pea feather,  
cinnamon glaze GF/DF*

#### SHREDDED CABBAGE SALAD

*w/ sesame dressing*

## Optional Additions

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**\$23.50 per person** Add pre dinner canapés

### Second Main

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#### FREE RANGE CHICKEN THIGH

*Ebisu's signature teriyaki sauce,  
truffle oil DF*

#### ANGUS SCOTCH FILLET

*Sesame sauce, wasabi ponzu, wafu  
dressing GF/DF*

#### BROCCOLINI

*Yuzu hollandaise, shichimi crumb*

### SHORT GRAIN RICE GF/DF/V

### Dessert

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#### 'THE YUZU'

*Mango jelly, yuzu mousse, lime popping  
candy, matcha almond soil*

Sample menu  
Subject to seasonal changes

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