

SAINT ALICE




FUNCTION PACK




FUNCTION SPACES

LITTLE ALICE

Say hi to Little Alice - your own private function space tucked away inside Saint Alice.

Right in the heart of the viaduct, and complete with a private bar and AV equipment, Little Alice offers the perfect hideaway for entertaining you and your guests.

		
30	Y	Y




		
Y	60	N






FUNCTION SPACES

WATERFRONT - LEFT

Semi private space.
Unbeatable views over the waterfront and up to the Sky Tower, what more could you want!

		
30	N	N




		
N	35	N






FUNCTION SPACES

WATERFRONT - RIGHT

Semi private space.
Soak up the views and soak in the atmosphere
with half of the balcony cordoned off for your use.

		
40	N	N




		
N	70	N






FUNCTION SPACES

WATERFRONT - RIGHT + BAR SECTION

Semi private space.
Bar access.
Take the views, add bar access and extra
capacity - perfection!

		
40	N	N




		
N	100	N






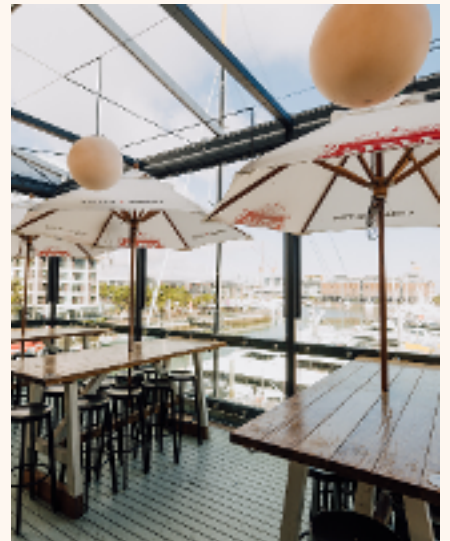
FUNCTION SPACES

VENUE EXCLUSIVE

Private space.
Private bar.
Take the whole venue and enjoy sumptuous views over the Viaduct, plus exclusive access to our spacious bar and eatery.

		
110	Y	Y

		
Y	300	Y



FOOD MENU

SHARING PLATTERS

ANTIPASTO PLATTER

Chefs selection of cured meats & artisan
New Zealand cheeses. Served with pickled onion, courgette
& artichoke, sun dried tomatoes, marinated olives, 'nduja
butter, beetroot hummus, house-made foccacia.

small (feeds 2-4 pax) // 75.0

large (feeds 6-8pax) // 140.0

FRESHLY SHUCKED MARKET OYSTERS PER 1/2 DOZEN

fresh / chardonnay vinegar & shallots / lemon 38.0

CANAPE PACKAGES

Minimum 20 pax.

Choose one of our canape package options or build your own from the below menus.

OPTION ONE 42pp

x 3 \$6 items
x 3 \$8 items

OPTION TWO 56pp

x 4 \$6 items
x 4 \$8 items

OPTION THREE 70pp

x 5 \$6 items
x 5 \$8 items

6.0 per piece

Fresh Tomato & Basil Bruschetta (v, vg, df)

Fresh Pea, Mint & Ricotta Bruschetta (v)

Smoked Kumara Arancini Balls (v)
smoked mozzarella & truffle mayo

Medley of Mushroom Toast (v, vg, df)
pickled enoki & pine nut crumb

Chilli & Lime Calamari (df)
sriracha mayo

Ponzu Ceviche (df, gf)
fresh kingfish, coriander, cucumber, jalapeno

8.0 per piece

Beef Crostini
med-rare eye fillet, horseradish cream

Chicken Liver Parfait
balsamic reduction glaze

Smoked Duck Breast Toast (df)
hoisin mayo & daikon pickle

Salmon Blini
dill crème fraiche

Pan Seared Scallop
parsley creme, angel hair potatoes

Chicken Yakitori (df, gf)

FAQ'S

WHAT TYPE OF EVENTS?

Birthdays, milestones, meetings, workshops, trainings. Little Alice is available day and night with a private, fully stocked bar and dedicated staff exclusive to your even. A projector and screen is also available for meetings. After something a little more casual? Our semi-private spaces may be right for you.

FOOD

With a dedicated canape menu available with many different options. the Saint Alice main menu is also available to order from. Our menus do change seasonally with new and exciting dishes created by our talented chefs.

Please contact our functions coordinator for the latest menu. To ensure the smooth running of your event, final guest numbers and food selection must be confirmed at least 7 days prior to the function/event.

BEVERAGE

Guests purchase beverages as they require from our full beverage menu.

BAR TAB

Semi-private Space – You can specify the range of beverages available and a tab limit for your event. Your guests can then charge drinks onto this tab throughout the event. Once the tab limit has been reached, you can choose to either increase your tab limit or close your tab. We will provide wristbands for your party, as this will help our team to identify your guests from other patrons when ordering at the bar.

Little Alice – You can specify the range of beverages available and a tab limit for your event. Your guests can then charge drinks onto this tab throughout the event. Once the tab limit has been reached, you can choose to either increase your tab limit or close your tab. Alternatively, guests are welcome to purchase from a cash bar which will then contribute to your minimum spend.

MINIMUM SPENDS

Complimentary venue hire is inclusive. In order to maximise our function space, we require a commitment by the function organiser that a minimum spend requirement will be met. The minimum spend will be quoted to you upon your enquiry and agreed on by both parties during the booking confirmation process. All minimum spends are inclusive of food and beverages purchased by the function organiser and their guests during the event. Please note: cash purchases made in our semi-private spaces are not counted towards the minimum spend.

MUSIC

We have a sound system available in Little Alice, and for all Venue Exclusive events, as well as an aux cord for playlists. Alternatively, we can organise one of our talented DJs for you at an added cost.

NB these options are not available for semi-private events.

WHAT TIMES CAN WE RUN EVENTS?

From 11:30am until 1am. Events outside these hours can be negotiated.

CAN WE DECORATE THE VENUE?

Yes (besides confetti). However, decorations must be setup by you on the night of the event. Please only use blu tack when attaching items to walls or surfaces.

NB these options are not available for semi-private events.

WHAT CAN I LEAVE IN THE VENUE OVERNIGHT?

Decorations, gifts and equipment brought in by you or your suppliers must be removed by you at the end of the event unless arranged prior with the functions manager.

CAN WE BRING OUR OWN ALCOHOL OR FOOD?

Due to the nature of our license, this is not possible.

Celebration cakes are fine.

CAN YOU CATER TO DIETARY REQUIREMENTS?

Yes. Please refer to our menus for more information, or consult with our Little Alice functions coordinator.

IS THERE SOMEONE AVAILABLE TO HELP ME PLAN AND DELIVER MY EVENT?

A dedicated and experienced service team will work alongside the functions coordinator to ensure a smooth planning and delivery experience of your event.

Contact details below:

**Level 1/204 Quay Street,
Auckland 1010, New Zealand**

**Ph: (09) 972 3562
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