

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

Chef selection of cured meats and artisan New Zealand cheeses, pickled onions, artichokes, sundried tomato pesto, onion chutney, house brined olives, assorted crackers, house-baked focaccia.

small (serves 2-4 people) // 75.0

large (serves 6-8 people) // 140.0

CHARCUTERIE BOARD // 60.0

Chef selection of cured meats, house-baked focaccia, onion jam, sundried tomato pesto, assorted crackers(NDO, NGO)

NEW ZEALAND CHEESEBOARD // 45.0

Chef selection of New Zealand cheeses, assorted crackers, house brined olives, onion chutney, honeycomb(NGO, V)

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

6.0 per piece

8.0 per piece

OYSTER / natural / lemon / shallot vinaigrette
(NDA, NGA)

BEEF TATAKI / sliced sirloin / salsa roja / oat
cracker (NDO, NGO)

CAPRESE SKEWER / mozzarella / cherry tomato
/ basil / balsamic glaze (NGA, V, VGO)

VENISON TARTARE / venison loin / caper /
shallot / cornichon / sourdough crostini
(NDO, NGO)

FISH CROSTINI / smoked fish pate / foccacia
toast / pickled onion

YAKITORI CHICKEN SKEWERS / marinated &
grilled yakitori chicken / sesame (NGA, NDA)

TOMATO & GOATS CHEESE BRUSCHETTA /
tomato / honey whipped goats cheese / basil
(NDO, NGO, V, VGO)

MASALA FRIED CHICKEN SLIDER / curry leaves /
mango chutney / brioche bun

NDUJA PORK CROQUETTES / napolitan sauce /
pickled onion / parmesan

WOODLAND MUSHROOM ARANCINI / truffle
mayo / parmesan (V)

*V = Vegetarian / NGA = No Gluten Added / NDA = No Dairy Added / VG = Vegan
VO= Vegetarian Option / NGO = No Gluten Option / NDO = No Dairy Option / VGO = Vegan Option*

PIZZA MENU

10.Opp

MARGHERITA / tomato base / mozzarella cheese / fresh basil / basil oil (NDO, V, VGO)

MUSHROOM & TRUFFLE / truffle bechamel base / woodland mushroom /
parmesan / sage (V)

'NDUJA PORK / fresh tomato base/ nduja spiced pork mince / smoked ham / fennel salami /
thyme / rosemary (NDO)

PROSCIUTTO & ROCKET / tomato base / mozzarella / rocket / parmesan /
balsamic (NDO, VO)

GARLIC PIZZA BREAD / rosemary / thyme / oregano (NDO, V, VG)

DRINK PACKAGES

Minimum 20 pax.

STANDARD PACKAGE

two hours - 55pp

three hours - 75pp

PLATINUM PACKAGE

two hours - 65pp

three hours - 85pp

SPARKLING

Frexeinet Prosecco

WHITE WINE

Mud House Sauvignon Blanc

ROSE

Mud House Rose

RED WINE

Mud House Pinot Noir

BEER & CIDER

Stella Artois

Panhead APA

Steinlager Ultra Low Carb

Zeffer Cider

Steinlager Light

All soft drinks & juices

SPARKLING

Cloudy Bay 'Pelorus' Brut NV

WHITE WINE

Jules Taylor Sauvignon Blanc

Whitehaven Pinot Gris

Brookfields 'Bergman' Chardonnay

Grower's Mark Bone Dry Riesling

ROSE

Chateau Routas Rose

RED WINE

'Rua' by Akarua Pinot Noir

Cookoothama Shiraz

BEER & CIDER

All tap beer & cider

Zeffer Hazy Alcoholic Lemonade

Steinlager Light

All soft drinks & juices

UPGRADE OPTIONS

Cocktail on arrival + 2Opp

Spirits upgrade + priced on consumption

Champagne upgrade (upgrade the bubbles to Moët & Chandon) + 2Opp

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

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www.saintalice.co.nz