

SAINT ALICE

FUNCTION PACK

FUNCTION SPACES




LITTLE ALICE




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

Complete with a private bar and AV equipment, Little Alice offers the perfect hideaway for entertaining you and your guests.

With flexible furniture arrangements, enjoy our private dining set-up - perfect for hosting a celebratory sit down dinner or a corporate lunch.

After a cocktail style event? With space for up to 60 guests, Little Alice provides the perfect set up for your next event or celebration.

		
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



COCKTAIL MASTERCLASS

90 minutes | 65pp

WHAT'S INCLUDED:

A glass of Prosecco on arrival
Hands-on guided cocktail making
Two cocktails to make and enjoy
Cheeseboard to nibble on
Fun bar games along the way

CHOOSE FROM:

Whisky Sour
French Martini
Porn Star Martini
Espresso Martini
Broken Cosmo
Coconut Margarita
Purple Pace (Non Alc)
Tiki Time (Non Alc)
Virgin Piña Colada (Non Alc)



SHARING PLATTERS

CHARCUTERIE // 60

cured meats, crackers, toasted focaccia, sundried tomato pesto, onion chutney, pickles
(NDO, NGO, VO, VGO)

CHEESE // 45

New Zealand cheeses, honeycomb, toasted focaccia, crackers, sundried tomato pesto,
onion chutney, olives, pickles (NGO, V)

MEAT & CHEESE // 100

New Zealand cheeses, assorted cured meats, olives, onion chutney, pickles, sundried
tomato pesto, honeycomb, toasted focaccia, crackers (NGO)

CANAPE PACKAGES

Minimum 20 pax.

PREMIUM 44pp

x 3 \$6.5 items
x 3 \$8.5 items

DELUXE 58pp

x 4 \$6.5 items
x 4 \$8.5 items

6.5 per piece

- NDUJA PORK CROQUETTE / tomato ragu, parmesan
- CHICKEN YAKITORI SKEWER / mixed sesame, curry leaf (NGA)
- MUSHROOM & TRUFFLE ARANCINI / black garlic mayo, parmesan (V)
- CAPRESE SKEWER / mozzarella, cherry tomato, basil, balsamic (NDO, NGA, V, VGO)
- RICOTTA & POACHED PEAR CROSTINI / candied walnuts, mint (NDO, NGO, V, VGO)
- TORCHED SALMON / zuke, cucumber, gyoza skin (NDA, NGO)

8.5 per piece

- KILPATRICK OYSTER / bacon, Worcestershire, parsley, brandy (NDA)
- NATURAL OYSTER / lemon, tea salt, shallot mignonette (NDA, NGA)
- BEEF TATAKI / seared bavette, black garlic mayo (NDO, NGO)
- VENISON TARTARE / black garlic, tabasco, parmesan, caper (NDO, NGO)
- FRIED CHICKEN SLIDER / mango chutney, curry leaf
- BEEF & PORK MEATBALL SLIDER / parmesan, basil, tomato ragu
- GRILLED LAMB SKEWERS / harissa, mint labneh, red chilli (NDO, NGA)
- BERRY CHEESECAKE TART / raspberry crumb, basil (V)
- LEMON CURD TART / caramelised meringue (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

DINING SET MENU

Served alternate drop, please choose two dishes from each course.

Four Course 75pp // Three Course 70// // Two Course 60pp

ON ARRIVAL

Breads to share

TO START

Market Fish Sashimi

miso dressing, apple, daikon, sesame, chilli oil, basil (NDA, NGA)

Mushroom & Ricotta Bruschetta

thick cut focaccia, truffle ricotta, mushroom medley, parmesan, chives (NDA, NGO, V)

Harissa Lamb Skewers

flatbread, mint yoghurt, charred lemon, pickled onion, red chilli | (NDO, NGO)

MAIN EVENT

Pan Roasted Market Fish

braised red cabbage, garden pea puree, sundried tomato pesto, crisp pancetta

(NDO, NGA)

300g Bavette Steak

parsley & chilli chimichurri, green beans, buttered corn puree, charred lemon, amaranth

(NDO, NGA)

Pumpkin & Feta Risotto

mascarpone, parmesan, sage, burnt leek, allspice, pumpkin seed brittle

(NDO, NGA, V, VGO)

TO FINISH

Tiramisu Pannacotta

coffee, Whittaker's dark chocolate, mascarpone (NGO, V)

Lemon Cheesecake

caramelised meringue, mint, lemon curd (V)

Vegan Berry Cheesecake

vegan sorbet, macerated mixed berries (NDA, V, VG)

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BEVERAGE PACKAGES

Minimum 20 pax.

STANDARD PACKAGE

two hours - 55pp
three hours - 75pp

PLATINUM PACKAGE

two hours - 65pp
three hours - 85pp

SPARKLING

The Hare & Tortoise Prosecco

SPARKLING

Cloudy Bay 'Pelorus' Brut NV

WHITE WINE

Rebel Sauvignon Blanc
Rebel Pinot Gris

WHITE WINE

Petal & Stem Sauvignon Blanc
Mandoletto Pinot Gris
Waipara Chardonnay

ROSE

Rebel Rose

ROSE

Sud Rose

RED WINE

Rebel Pinot Noir

RED WINE

Rose & Rose Pinot Noir
Little Giant Shiraz

BEER & CIDER

All tap beer & Cider
Kirin Hyoketsu Lemon
Steinlager Light
All soft drinks & Juices

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All Tap beer & Cider
Kirin Hyoketsu Lemon
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