# 

# FUNCTION PACK

#### 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 <u>private dining</u> set-up - perfect for hosting a celebratory sit down dinner or a corporate lunch.

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

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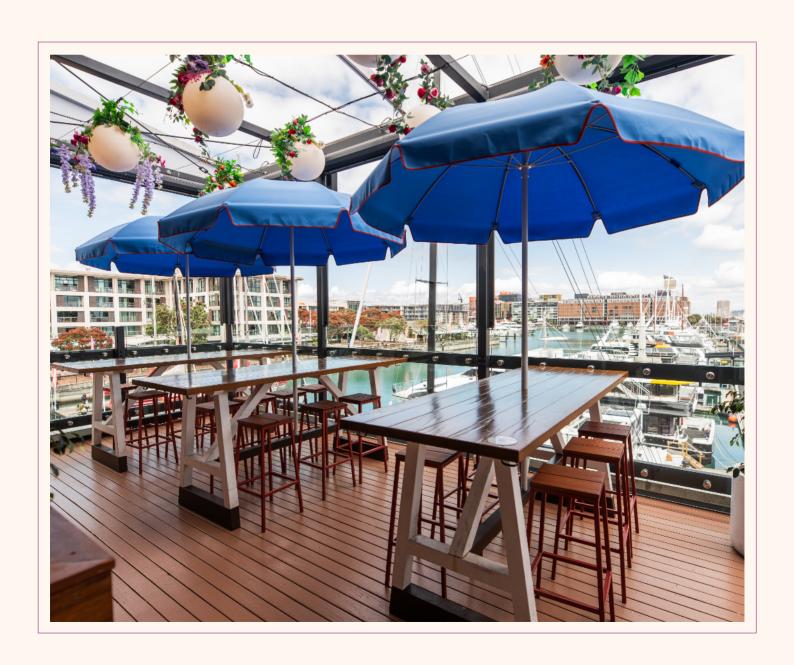


#### WATERFRONT - LEFT

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

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## **WATERFRONT - RIGHT**

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

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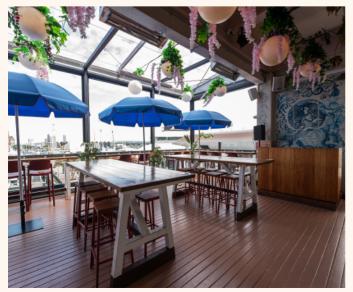
# WATERFRONT - RIGHT + BAR SECTION

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

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## **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.

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## 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)

## CORPORATE FUNCTIONS PACKAGE

Perfect for meetings, workshops, or team events, our all-day corporate package keeps your team fuelled and focused with quality food and refreshments.

69pp

#### ON ARRIVAL

Freshly Brewed Coffee & Tea
Selection of Buttery Croissants
plain | pain au chocolate
Warm Scones
date & orange | cheese & onion

#### LUNCH

Spring Rolls

Mini Pizzas

pepperoni | margherita

Sausage Rolls

Sandwiches

smoked ham, cheese & tomato | dill chicken | tuna

Chocolate Brownie

Ginger Square

#### **AFTERNOON TEA**

Freshly Brewed Coffee & Tea Assortment of Mini Savouries Custard Tarts

Please note: Drinks are additional.

## BEVERAGE PACKAGES

Minimum 20 pax.

#### STANDARD PACKAGE

two hours - 55pp three hours - 75pp

## SPARKLING

The Hare & Tortoise Prosecco

#### WHITE WINE

Rebel Sauvignon Blanc Rebel Pinot Gris

#### ROSE

Rebel Rose

#### **RED WINE**

Rebel Pinot Noir

#### BEER & CIDER

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

#### PLATINUM PACKAGE

two hours - 65pp three hours - 85pp

#### SPARKLING

Cloudy Bay 'Pelorus' Brut NV

#### WHITE WINE

Petal & Stem Sauvignon Blanc Mandoleto Pinot Gris Waipara Chardonnay

#### ROSE

Sud Rose

#### **RED WINE**

Rose & Rose Pinot Noir Little Giant Shiraz

#### BEER & CIDER

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.

#### BFVFRAGE

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 info@saintalice.co.nz www.saintalice.co.nz