

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)

Please note: From 17 November, our Cocktail Masterclass will only be available for functions held in Little Alice



SHARING PLATTERS

CHARCUTERIE // 60

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

CHEESE // 45

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

MEAT & CHEESE // 100

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

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

8.5 per piece

NDUJA PORK CROQUETTE / tomato ragu,
parmesan

KILPATRICK OYSTER / bacon, Worcestershire,
parsley, brandy (LD)

CHICKEN YAKITORI SKEWER / mixed sesame,
curry leaf (LG)

NATURAL OYSTER / lemon, tea salt, shallot
mignonette (LD, LG)

MUSHROOM & TRUFFLE ARANCINI / black garlic
mayo, parmesan (V)

BEEF TATAKI / seared beef, black garlic mayo
(LDO, LGO)

CAPRESE SKEWER / mozzarella, cherry tomato,
basil, balsamic (LDO, LG, V, VGO)

VENISON TARTARE / black garlic, tabasco,
parmesan, caper (LDO, LGO)

RICOTTA & POACHED PEAR CROSTINI / candied
walnuts, mint (LDO, LGO, V, VGO)

FRIED CHICKEN SLIDER / mango chutney, curry
leaf

TORCHED SALMON / zuke, cucumber, gyoza
skin (LD, NGO)

BEEF & PORK MEATBALL SLIDER / parmesan,
basil, tomato ragu

GRILLED LAMB SKEWERS / harissa, mint labneh,
red chilli (LDO, LG)

V = Vegetarian / LG = Low Gluten /
LD = Low Dairy / VG = Vegan
VO = Vegetarian Option / LGO = Low Gluten Option /
LDO = Low Dairy Option / VGO = Vegan Option

BERRY CHEESECAKE TART / raspberry crumb,
basil (V)

LEMON CURD TART / caramelised meringue (V)

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

lime ponzu, crisp shallot, wasabi, pickled ginger | LD, LG

Beetroot Hummus

spiced lavosh, pistachio dukkah, fried chickpeas, herbs, artisan bread, feta | LD, LGO, V, VGO

Harissa Lamb Skewers

latbread, mint yoghurt, pickled onion, green chilli | LDO, LGO

MAIN EVENT

Pan Roasted Market Fish

burnt carrot, pickled cauliflower, fennel, citrus | LDO, LG

Southern Stations MBS 3-4 Wagyu Rump

kumara toffee puree, pickled pink peppercorns, kale | LDO, LG

Harissa & Red Pesto Pappardelle

cherry tomatoes, market herbs, pistachio dukkah, parmesan | V, VGO

TO FINISH

Eton Mess

summer berries, meringue, strawberry, pink wafers, basil, whipped cream | LGO, V

Chocolate Orange Bombe Alaska

biscuit base, double chocolate ice cream, charred meringue, orange blossom | V

Vegan Berry Cheesecake

coconut sorbet, macerated berries, toasted coconut | LD, V, VG

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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

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

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 event. 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