



FUNCTIONS AT SAINT ALICE

LET US INTRODUCE OURSELVES.

With sweeping harbour views, sun-soaked outdoor, and flexible indoor spaces, Saint Alice is a venue designed for unforgettable gatherings. From long, lazy lunches to standout celebrations and corporate events with impact, our menus champions fresh, seasonal flavours with a premium edge. Equal parts relaxed and refined, Saint Alice brings elevated occasions to life in a setting that's as vibrant as it is iconic.



**WE DON'T JUST HOST
FUNCTIONS, WE SET THE SCENE
FOR UNFORGETTABLE MOMENTS.**

**FROM SUNLIT CELEBRATIONS TO
AFTER-DARK MOMENTS, SAINT
ALICE SETS THE MOOD.**









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.

SPACE TYPE						
PRIVATE	30	60	N	Y	Y	Y

WATERFRONT (LEFT)







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

SPACE TYPE						
SEMI-PRIVATE	30	35	N	N	N	N



WATERFRONT (RIGHT)







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

SPACE TYPE						
SEMI-PRIVATE	40	70	N	N	N	N



WATERFRONT (RIGHT) + BAR SECTION







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

SPACE TYPE						
SEMI-PRIVATE	50	100	N	N	N	N



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.

SPACE TYPE						
PRIVATE	100	300	Y	Y	Y	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	Cosmopolitan
French Martini	Coconut Margarita
Pornstar Martini	Classic Margarita
Espresso Martini	Piña Colada
Broken Cosmo	Virgin Piña Colada (Non Alc)
	Virgin Pornstar Martini (Non Alc)





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)

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

CANAPE PACKAGES

MINIMUM 20 PAX.

PREMIUM PACKAGE

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

DELUXE PACKAGE

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 (LG)

MUSHROOM & TRUFFLE ARANCINI

black garlic mayo, parmesan (V)

CAPRESE SKEWER

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

RICOTTA & POACHED PEAR CROSTINI

candied walnuts, mint (LDO, LGO, V, VGO)

TORCHED SALMON

zuke, cucumber, gyoza skin (LD, NGO)

8.5 PER PIECE

KILPATRICK OYSTER

bacon, Worcestershire, parsley, brandy (LD)

NATURAL OYSTER

lemon, tea salt, shallot mignonette (LD, LG)

BEEF TATAKI

seared beef, black garlic mayo (LDO, LGO)

VENISON TARTARE

black garlic, tabasco, parmesan, caper (LDO, LGO)

FRIED CHICKEN SLIDER

mango chutney, curry leaf

BEEF & PORK MEATBALL SLIDER

parmesan, basil, tomato ragu

GRILLED LAMB SKEWERS

harissa, mint labneh, red chilli (LDO, LG)

BERRY CHEESECAKE TART

raspberry crumb, basil (V)

LEMON CURD TART

caramelised meringue (V)

SET MENU

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

4 COURSE \$75PP | 3 COURSE \$70PP | 2 COURSE \$60PP

ENTREES

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

flatbread, 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 PACKAGES

\$69PP

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

ON ARRIVAL

Freshly Brewed Coffee & Tea
Selection of Buttery Croissants

Plain | Pain au chocolate

Warm Scones

Date & orange | Cheese & onion

AFTERNOON TEA

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

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

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

SPARKLING

Cloudy Bay 'Pelorus' Brut NV

WHITE WINE

Petal & Stem Sauvignon Blanc
Mandoletto Pinot Gris
Wairau River Estate 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



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.

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.

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.

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.



SAINT ALICE

CONTACT US

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saintalice.co.nz

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