



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, AV equipment and option for a private DJ, 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	40	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!

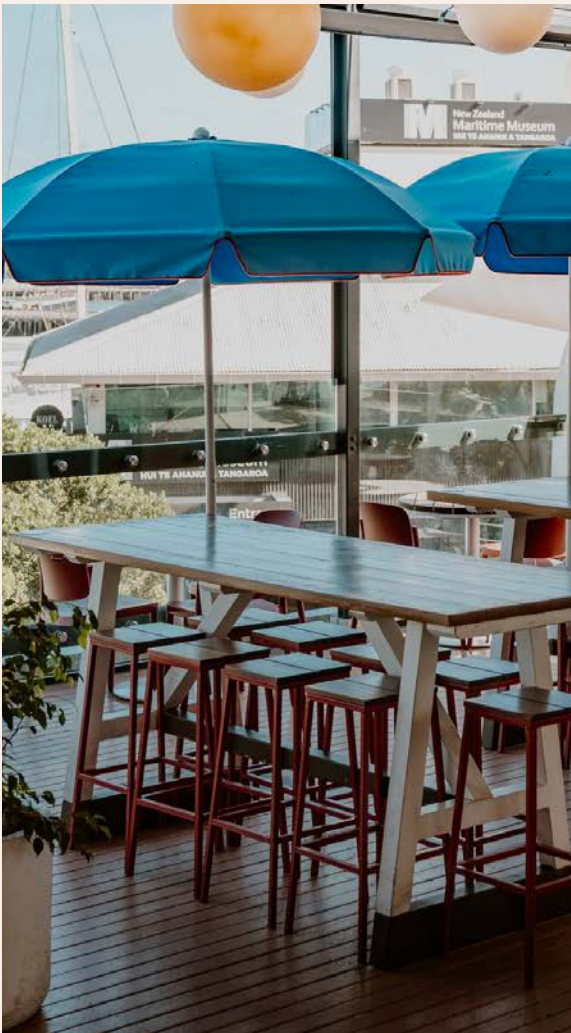
SPACE TYPE						
SEMI-PRIVATE	30	35	N	N	N	N



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.

This space also allows for your very own private DJ.

SPACE TYPE						
PRIVATE	100	300	Y	Y	Y	Y

COCKTAIL MASTERCLASS

90 MINUTES | 69PP

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 | 200

selection of cured meats, artisan bread, spiced nuts, pickles, crackers, olives, onion chutney (LD, LGO)

CHEESE | 100

New Zealand cheeses, honeycomb, artisan bread, crackers, spiced nuts, pickles, onion chutney, olives (LGO, V)

MIXED | 150

New Zealand cheeses, assorted cured meats, olives, onion chutney, pickles, spiced nuts, artisan bread, crackers (LGO)

CANAPES

MINIMUM 20 PAX.

4 pieces for 28PP | 6 pieces for 39PP | 8 pieces for 47PP

Select from the following

NATURAL OYSTER

lemon, shallot mignonette (LD, LG)

CHICKEN TANDORI SKEWER

fried curry leaf, mango chutney (LD, LG)

CAPRESE SKEWER

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

MUSHROOM AND TRUFFLE ARANCINI

black garlic mayo, parmesan (V)

PUMPKIN ARANCINI

beetroot hummus, fried sage (LD, LG, VG)

TORCHED SALMON

zuke, cucumber, pastry tart (LD, LG)

SMOKED SALMON BLINI

lemon cream fraiche

GOAT CHEESE VOL AU VENT

aged balsamic, beetroot (V)

POTATO AND GORGONZOLA CROQUETTE

hot honey, parmesan (V)

SALTED CARAMEL TART

chocolate pearls (LG, V, VGO)

LEMON MERINGUE NEST

lemon curd, honey, basil (LG, V)

9.5 PER PIECE

PORK SHOULDER & BECHAMEL CROQUETTE

jalapeno mayo

BEEF TATAKI

seared beef, black garlic mayo, oat cracker (LD, LGO)

STEAK TARTARE

cornichons, shallots, capers, tabasco, pastry tart (LGO)

FRIED CHICKEN SLIDER

mango chutney, curry leaf

BEEF & PORK MEATBALL SLIDER

parmesan, tomato ragu (LDO)

GRILLED LAMB SKEWER

harissa, mint yoghurt, red chilli, aged balsamic (LDO, LG)

ANCHOVY TOASTADA

romesco, grilled ciabatta, chimichurri (LD)

SET MENU

3 COURSE \$69PP | **2 COURSE \$58PP**
Choose two dishes per course to be served alternately to your guests.

TO START

MARKET FISH CRUDO

truffle soy, pickled ginger, pickled fennel (LD, LG)

BEETROOT HUMMUS

spiced lavosh, pistachio dukkah, fried chickpeas, herbs, artisan bread, feta (LDO, LGO, V, VGO)

HARISSA LAMB SKEWER

flatbread, mint yoghurt, pickled onion, green Chilli (LDO, LG)

MAIN EVENT

PAN ROASTED MARKET FISH

charred eggplant and tomato ragu, basil (LD, LG)

WOOD FIRED CHICKEN BREAST

romesco, ajo blanco, charred kale

TRUFFLE & MUSHROOM RISOTTO

portobello, gorgonzola, walnuts, pear (LDO, V, VGO)

TO FINISH

ETON MESS

mixed berry compote, meringue, strawberry puree, basil (LG, V)

CHOCOLATE PARFAIT

marshmallow puff, peanut brittle, biscuit crumb (LGO, V)

MANGO & PASSIONFRUIT VEGAN CHEESECAKE

coconut sorbet, toasted coconut (LD, VG)

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option | VO – Vegetarian Option | VGO – Vegan Option





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

Mount Paradiso Prosecco

WHITE WINE

Rebel Sauvignon Blanc
Pennello Pinot Grigio

ROSE

Rebel Rose

RED WINE

Rebel Merlot
South Rock Shiraz

BEER & CIDER

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

SPARKLING

Cloudy Bay 'Pelorus' Brut NV

WHITE WINE

Mill Flat Sauvignon Blanc
Red Hut Pinot Gris
Lost Woods Chardonnay

ROSE

Sud Rose

RED WINE

Rose & Rose Pinot Noir
South Rock Shiraz
Kopiko Merlot

BEER & CIDER

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



CHAMPAGNE TOWERS

TWO-TIERED CHAMPAGNE TOWER
133.0

THREE-TIERED CHAMPAGNE TOWER
260.0



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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