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

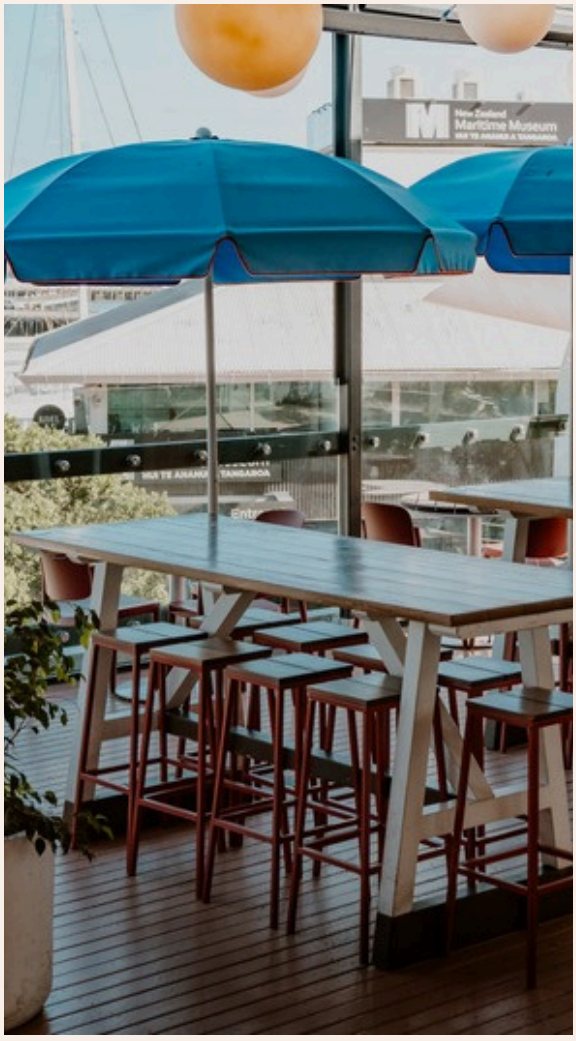
WATERFRONT (LEFT)

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

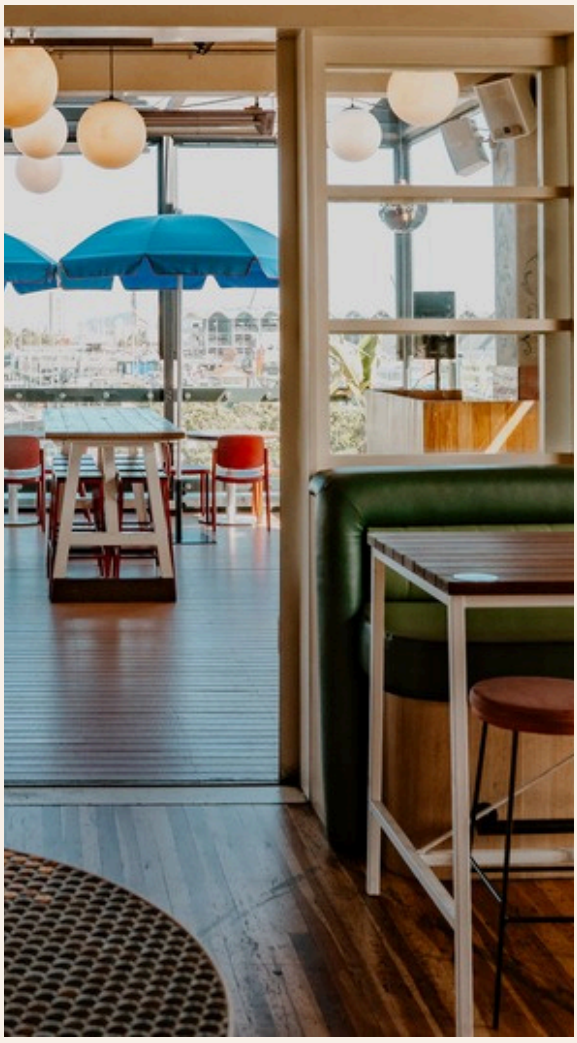


WATERFRONT (RIGHT)



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
French Martini
Pornstar Martini
Espresso Martini
Broken Cosmo
Cosmopolitan
Coconut Margarita
Classic Margarita
Piña Colada
Virgin Piña Colada (Non Alc)
Virgin Pornstar Martini (Non Alc)





SHARING PLATTERS

CHARCUTERIE | 200

selection of cured meats, artisan bread, 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)

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.

CANAPES

MINIMUM 20 PAX.

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

Select from the following

CHICKEN TANDOORI 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
sundried tomato 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)

TANDOORI LAMB SKEWER
mint yoghurt, red chilli, aged balsamic (LDO, LG)

ANCHOVY TOASTADA
romesco, grilled ciabatta, chimichurri (LD)

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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)

SUNDRIED TOMATO HUMMUS
spiced lavosh, sunflower seeds, smoked paprika, herbs, artisan breads, feta (LGO, LDO, V, VGO)

TANDOORI 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

SPRING PEA RISOTTO
courgette, mint, pangrattato, feta (LGO, LD, V, VGO)

BUTCHERS CUT STEAK +10pp
skin on chips, cafe de paris butter (LG, LDO)

TO FINISH

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

CHOCOLATE MARQUISE
meringue, caramel popcorn, candied orange (LGO, V)

MANGO & PASSIONFRUIT VEGAN CHEESECAKE
coconut sorbet, toasted coconut (LD, 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

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BEVERAGE PACKAGES

MINIMUM 20 PAX.

STANDARD PACKAGE
TWO HOURS | 55PP
THREE HOURS | 75PP

SPARKLING
Mount Paradiso Prosecco

WHITE WINE
Rebel Sauvignon Blanc
Pennello Pinot Grigio

ROSE
Rebel Rose

RED WINE
Rebel Pinot Noir
South Rock Shiraz

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
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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saintalice.co.nz

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