



## FUNCTIONS AT THE BRIT

Step into The Brit.

We are the social anchor for Britomart.

The perfect pub to catch up with your mates for a beer (or girlfriends for a cocktail).

Maybe chill time with your work crew or office crowd (call it a meeting – there is a table). For a big day out watch any live game you like, with more screens than the sunblock factory. Course the Brit bar team is right on hand with the best local brews; wondrous winery wizardry and a top top shelf. And when you want to get the Brit between your teeth our food's so simple it's got what they used to call 'taste'.

The Brit has an atmosphere all its own that instantly makes it into your place. So come on in. We know you will like the feel of the crowd because, well, they're just like you.

## SMALLER GROUP FUNCTIONS

If you're after a spot for smaller groups, the sun-soaked outdoor tables might just be the answer. The perfect location for a more casual get together with your work colleagues or mates, but if Auckland weather isn't putting it on, we have plenty of larger tables and spaces inside the main bar that can be reserved.

- You will be required to dine on our function menu and we can cater to most dietary requirements.

• 20 - 50 PEOPLE MAXIMUM •

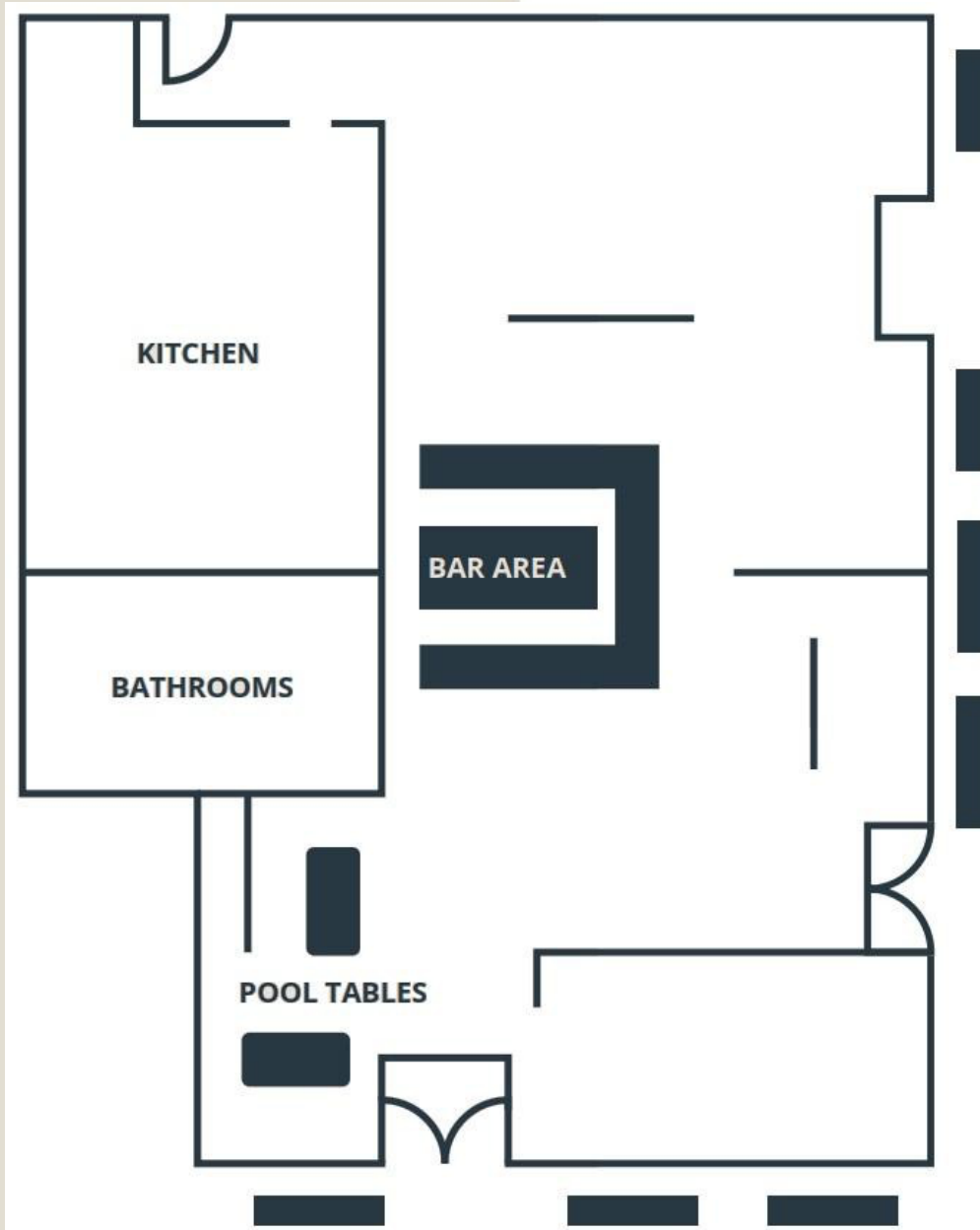
## LARGER GROUP FUNCTIONS

For even larger group functions you may want to opt for our half venue hire option, which can include outside tables to soak up the sun. Get your game face on because both pool tables can be open to your guests, as well as exclusive access to the main bar and lots of seating and lounge areas for chilling out.

- You will be required to dine on our function menu and we are able to cater to most dietary requirements.

• 50 - 300 PEOPLE MAXIMUM •

FLOOR PLAN



## M E N U S

- Canapé menu; ideal for a small bite between beers
  - Sharing; including boards and pizzas
- Set menu; including boards and individual mains

## O T H E R

- AV equipment can be provided at your request and additional expense.
- Special requests and requirements can also be requested upon enquiry.
  - Please note, anything additional may incur an extra charge.

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## F O O D   A N D   B E V E R A G E S

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All catering food and beverage requirements must be confirmed no later than 14 days prior to the function. Outside of this time we can make no guarantee of the availability of stock due to ordering and preparation deadlines. Time of arrival and any additional requirements must be finalised no less than 7 days prior to the function. If the number of guests or catering requirements increase, additional food may be ordered on the night, but availability cannot be guaranteed.

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## P A Y M E N T S

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Can be made by either credit card or invoice.

**Surcharge** – 1.7% surcharge applies to credit card transactions.

**Deposit** – 30% of the food arrangements or minimum spend (if applicable) to be paid upon confirmation of booking.

**Final Payment** – If minimum spend is applicable, entire minimum spend must be paid for no later than 14 days prior to the function. Anything over and above can be settled at the conclusion of your function.

**Food** – If there is no minimum spend, all pre-arranged food must be paid for no later than 14 days prior to the function.

**Beverages** – if there is no minimum spend, payment required at the conclusion of your function.

## CANAPÉ PACKAGES

These packages are designed for those larger functions you are planning. Whether it be for the work Christmas party or celebrating a social occasion where you are mixing and mingling.

• 30 - 300 people •

**OPTION 1 – \$25pp** - 2 canapés, 1 substantial, 1 hand held

**OPTION 2 – \$36pp** - 3 canapés, 2 substantial, 1 hand held

**OPTION 3 – \$48pp** - 4 canapés, 3 substantial, 1 hand held

**OPTION 4 – \$55pp** - 5 canapés, 2 substantial, 2 hand held

Prices are per person and you choose from the selections below according to your preferred canape options specific breakdown

### CANAPÉ

Crumbed mozzarella bites  
The Brit fried chicken  
Kumura croquettes  
Fried calamari  
Pulled pork tostada  
Salmon poke taco  
Tomato & burrata bruschetta

### SUBSTANTIAL

Pastrami, provolone toastie  
Prawn & chorizo skewers  
Mini Philly cheese steak 'sanga'  
Wagyu beef sliders  
Halloumi sliders  
Beer battered fish sliders  
Fried chicken sliders

### HAND HELD

Mini fish & chips  
Chicken katsu Bowl  
Salmon poke bowl  
Green bowl  
Mini steak gratin bowl  
Mediterranean lamb bowl  
Grilled chicken, rocket salad

## TABLE PACKAGES

These packages are for those looking for a group booking for a table. Either a casual get together or sit-down lunch or dinner. Perfect for more formal Christmas or social celebration or large-scale corporate occasion.

• 20 - 140 people \* •

**OPTION 1** – Casual light snacks and nibbles \$25pp \*maximum 50 guests

**OPTION 2** – The Brit classics set menu \$48pp

**OPTION 3** – Formal set menu – \$75pp \*minimum of 60 guests

Prices are per person, and you choose from the selections below according to your preferred option.

### OPTION 1 \$25pp

#### *Snacks - share style*

Garlic pizza bread, rosemary, extra virgin olive oil  
Kumara, smoked cheese & jalapeño croquettes, jalapeño mayo  
Fried calamari, lemon  
The 'Brit Hot' fried chicken, secret sauce, lemon  
Shoestring fries

#### *Pizza - share style*

Margherita, tomato sauce, basil, mozzarella  
This Little Piggy, cheese sauce, smoked bacon, pork sausage, pancetta, smoked ham,  
Buffalo mozzarella, parsley, parmesan  
The Diablo, 'Nduja, red peppers, chilli, pepperoni, chipotle aioli  
The Southern Man, creole chicken, green peppers, caramelised onion, Southern BBQ sauce, chilli,  
mozzarella  
The Forager, confit mushrooms, truffle white sauce, baby spinach, mozzarella, pine nuts, mascarpone,  
parmesan

### OPTION 2 \$48pp

#### *Entrées – share style*

Garlic pizza bread, rosemary, extra virgin olive oil  
Kumara, smoked cheese & jalapeño croquettes, jalapeño mayo  
Fried calamari, lemon  
The 'Brit Hot' fried chicken, secret sauce, lemon

#### *Mains – choice of*

Beer battered fish, shoestring fries, crushed peas, tartare sauce  
Smashed Wagyu burger, brioche bun, bacon, cheese, pickles, mustard, relish, fries  
'Chicken Parmy', chicken schnitzel, Napoli, smoked ham, grilled mozzarella, slaw, shoestring fries  
Grass-fed Angus steak, kumara & potato gratin, roasted carrots, broccolini, mustard jus NGA  
Green Bowl, rocket, broccoli, edamame, green beans, feta, quinoa, cashews, avocado purée GF

### OPTION 3 \$75pp

#### *Entrées – share style*

Cured salmon tacos, avocado, poke dressing, sesame  
Garlic, cheese & rosemary flatbreads, lemon  
Chicken skewers, feta yogurt  
Kumara, smoked cheese & jalapeño croquettes, jalapeño mayo

#### *Mains – choice of*

Grass-fed Angus steak, kumara & potato gratin, roasted carrots, broccolini, mustard jus NGA  
Crispy skin salmon, creamed leeks, smoked belly bacon, baby Perlas, beurre blanc, crispy capers  
'Chicken Parmy', chicken schnitzel, Napoli, smoked ham, grilled mozzarella, slaw, shoestring fries  
Grilled halloumi, orzo tabouleh, tomato, kalamata olive, hummus, red onion, cucumber

Rocket green salad & shoestring fries for the table

## MINIMUM SPENDS

To maximise our areas, we may require a commitment by the function organiser that a minimum spend requirement will be met. This is a "where applicable" guideline and will be quoted to you upon your enquiry and agreed on by both parties during the booking confirmation process.

## TERMS AND CONDITIONS

### Confirmation

A booking is deemed to be confirmed when the deposit has been received, and/or you have written response to your confirmation email.

The following function details must be confirmed no less than 7 working days prior to the function:

- Total number of guests
- Guest dietary requirements
- Start and finish time of function

### Food & Beverage Confirmation

All food packages & beverage selections must be confirmed no later than 14-days prior to the function. Outside of this time we can make no guarantee of the availability of stock due to ordering and preparation deadlines.

If the number of guests or catering requirements increase, additional food may be ordered prior to, or on the night but availability cannot be guaranteed.

If the number of guests or catering requirements decrease within the 7-day period prior to your booking, you are still required to pay for the confirmed number of guests.

### Payments

#### Deposit

A deposit of 30% of the chosen Food Package is required upon confirmation of booking. If a minimum spend requirement applies, then a deposit of 30% of the quoted minimum spend is required.

#### Food

The total Food Package amount must be paid for no later than 14 days prior to the function.

#### Beverages

Beverages are charged on consumption and is to be paid at the conclusion of your function. If a minimum spend prepayment is made, anything additional is to be paid at the conclusion of your function.

#### Minimum spend conditions

If the minimum spend is not met the organiser is responsible for making a payment of the difference upon conclusion of the function.

Where a minimum spend is to be met by guests purchasing their own drinks on the night, any shortfall will be charged to the organiser by credit card at the conclusion of the function.

### Cancellation & No Show

A cancellation notice must be received in writing directly to the function manager, [functions@foleyhospitality.co.nz](mailto:functions@foleyhospitality.co.nz). Written correspondence or via phone directly to the venue may not be eligible.

Cancellations received more than 14 days prior to the function will receive a full refund.

Cancellations received within 14 days of the function will incur a 50% cancellation fee.

The cancellation fee is determined by the total function spend.

Where live entertainment has been confirmed, cancellations within 14 days will incur a charge of up to 50% of the agreed artist fee. This will be communicated where applicable

Failure to attend the function (no show) will result in a 100% cancellation fee.

### Exclusive Venue Function Timing and Access

Function start and finish times are set out as per availability and all functions are allocated a 5-hour service period. You will have access to the space up to one hour before for set-up and one hour after for pack down.

### Furniture and Layout

Furniture can be rearranged on-site to suit your function, based on available in venue tables and chairs. Furniture hire fees may apply to accommodate large, seated functions, please liaise with your function manager on further details. The removal of any furniture from the venue must be approved in writing and may incur a labour fee based on the items being moved.

### **Responsible Service of Alcohol**

In accordance with sale and supply of alcohol laws, service will be refused to any intoxicated person. Venue staff, and management have full discretion to remove guests behaving in a disorderly or unsafe manner. The venue may also reduce function hours or close an function if required. Entry to the venue may be refused at any time under these conditions.

### **Entertainment and AV Requirements**

Background music and a handheld microphone is available by the venue. Any further AV requirements are available for hire, via our preferred vendor. For functions involving entertainment, styling or external contractors, plans must be submitted at least 14 days in advance. Deliveries must be prearranged and collected immediately after the function. Contractors are responsible for setup, removal, and disposal of any materials or waste. Fire exits must remain clear at all times.

### **General Terms & Conditions**

All prices are inclusive of GST at 15%.

All beverages will be charged according to consumption.

Outstanding charges must be settled on the day unless by prior arrangement.

Furniture hire fees may apply for large seated functions, please liaise with your function manager on further details.

Any breakages or damage to Foley Hospitality premises will be charged to you accordingly.

These Terms and Conditions are subject to change.

## **C O N T A C T   U S**

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