



F U N C T I O N S A T T H E B R I T

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 topshelf. 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 of 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.

S M A L L E R G R O U P F U N C T I O N S

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 •

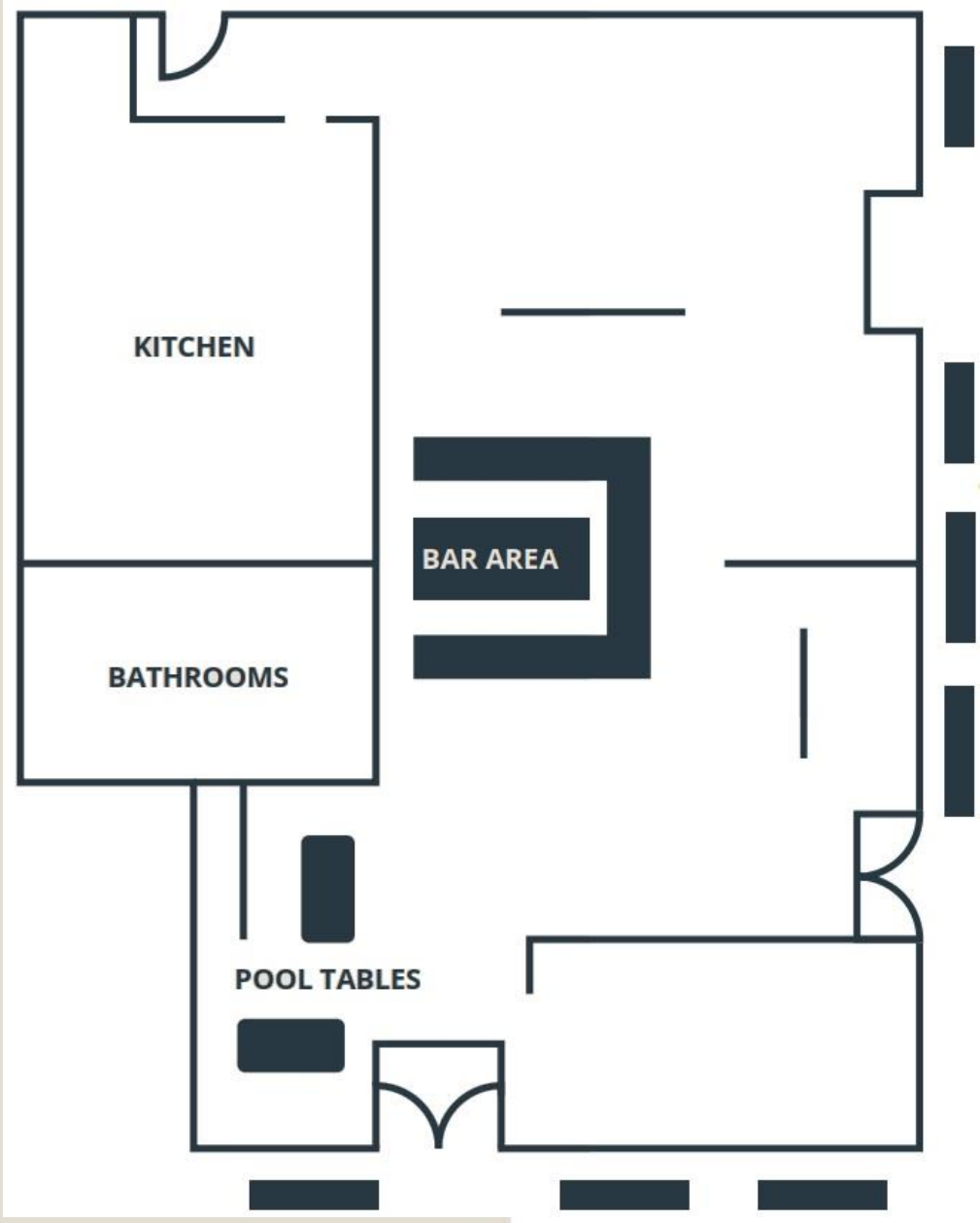
L A R G E R G R O U P F U N C T I O N S

For even larger group events 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.

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

All catering food and beverage requirements must be confirmed no later than 7 days prior to the event. 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 event. If the number of guests or catering requirements increase, additional food may be ordered on the night, but availability cannot be guaranteed.

P A Y M E N T S

Can be made by either credit card or invoice.

Surcharge – 1.7% surcharge applies to credit card transactions.

Deposit – 10% 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 event. 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 event.

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

CANAPE PACKAGES

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

• 50 - 300 people •

OPTION 1 – 2 canapes, 1 substantial, 1 hand held

OPTION 2 – 3 canapes, 2 substantial, 1 hand held

OPTION 3 – 4 canapes, 3 substantial, 1 hand held

OPTION 4 – 5 canapes, 2 substantial, 2 hand held

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

CANAPE

Sweetcorn croquettes
The Brit fried chicken
Chorizo potato croquette
Fried calamari
Pulled pork tostada

SUBSTANTIAL

Ham and cheese toasties
Prawn & Chorizo skewers
Mini Philly cheese steak 'sanga'
Mini beef sliders
Mini halloumi sliders

HAND HELD

Mini fish & chips
Chicken Katsu Bowl
Salmon poke bowl
Green bowl
Roast beef and potato rosti

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

OPTION 2 – The Brit classics set menu

OPTION 3 – Formal set menu – minimum of 60 guests

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

OPTION 1

Snacks - share style

Garlic pizza bread, rosemary, extra virgin olive oil
 Sweetcorn and mozzarella croquettes, burnt spring onion aioli
 Fried calamari, lemon, siracha mayonnaise
 The 'Brit Hot' fried chicken, secret sauce, lemon
 Shoestring fries

Pizza - share style

Margherita - Tomato sauce, basil, mozzarella
 The Jack - Pepperoni, smoked ham, bacon, Italian sausage, mozzarella, bbq sauce
 Conquistador Tomato sauce, chipotle chicken, chorizo, caramelised onion, mozzarella, goat
 cheese, chipotle aioli, chilli flakes
 El Chapo Tomato sauce, pulled pork, roasted red peppers, jalapeño, mozzarella, sour cream,
 avocado puree, fresh chilli, corn salsa
 The Popeye - Ricotta bechamel sauce, spinach, zucchini, artichoke, pine nuts, provolone, chilli
 flakes, parmesan

OPTION 2

Entrees – share style

Garlic pizza bread, rosemary, extra virgin olive oil
 Sweetcorn and mozzarella croquettes, burnt spring onion aioli
 Fried calamari, lemon, siracha mayonnaise
 The 'Brit Hot' fried chicken, secret sauce, lemon

Mains – choice

Beer battered fish, shoestring fries, crushed peas, tartare sauce
 Smashed Wagyu burger, brioche bun, bacon, cheese, pickles, mustard, relish, potato crisps
 'Chicken Parmy' chicken schnitzel, Napoli, smoked ham, grilled mozzarella, slaw, shoestring fries
 Angus rump steak, 250gm, shoestring fries, jus GF
 Green Bowl - rocket, broccoli, edamame, green beans, feta, quinoa, cashews, avocado purée GF

OPTION 3

Entrees – share style

Cured salmon tacos, avocado, poke dressing, sesame.
 Garlic, cheese and rosemary flatbreads
 Harissa lamb skewers, whipped feta, sumac
 Sweetcorn and mozzarella croquettes, burnt spring onion aioli

Mains – choice

Grilled sirloin steak, duck fat and rosemary potatoes, salsa verde.
 Crispy skin salmon, romesco, charred broccolini, almonds
 Chicken scallopini, mushroom and truffle cream sauce, rocket
 Grilled haloumi, kumara hummus, herb tabouleh, tahini yoghurt

Rocket green goddess salad, shoestring fries and breads shared on table

MINIMUM SPENDS

In order 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

1. All bookings will be confirmed by The Brit Functions Coordinator upon receipt of your booking confirmation form.
2. Tentative bookings – if, after 7 days, the full deposit and function confirmation form have not been received, the enquiry date will be released. We reserve the right to release a booking if, after reasonable attempts, we are unable to contact the client.
3. Confirmation – a booking is deemed to be confirmed when the deposit has been received.
4. Final confirmation of booking – all required payments must be made 14 days prior to your function. Catering and beverages confirmed 14 days prior. All arrangements including, time of arrival, departure and any additional requirements must be finalised no less than 7 working days prior to the event.
5. Cancellation policy – notice of cancellation must be received within 14 days of the event date in order to receive a full refund. A 50% cancellation fee will apply if cancellation is not received within 14 days of the event date. Should the party fail to arrive on the date of the booking a full cancellation fee will apply.
6. All prices are inclusive of GST at 15%.
7. All beverages will be charged according to consumption.
8. All accounts must be settled on the day unless by prior arrangement.
9. Final numbers must be notified 14 days prior to your function.
10. Any breakages or damage to Nourish Group premises will be charged to you accordingly.

CONTACT US

bookings@thebrit.co.nz
+64 9 374 3952
122 Quay Street, Britomart, Auckland

