

# FUNCTIONS

## AT THE BRIT PUB AND EATERY

Step into The Brit.

We're 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.



# SPACES

### Small Group Functions

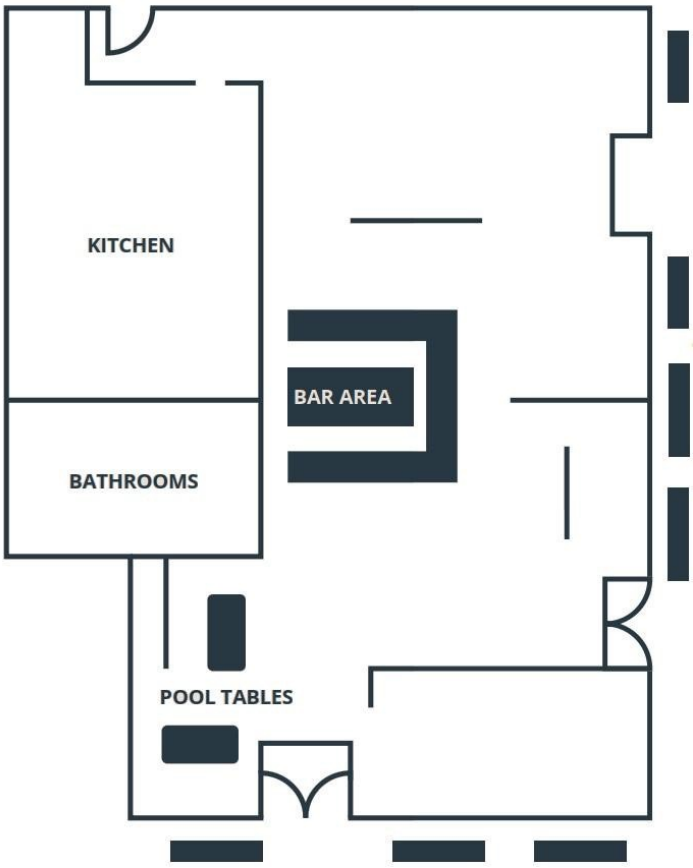
If you're after a spot for smaller groups, the sun-soaked outdoor tables might just be the answer. The perfect location for a more casual get together with your work colleagues or mates, but if Auckland weather isn't putting it on, we have plenty of larger tables and spaces inside the main bar that can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

20–50 guests

### Large 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.

50–300 guests




Please note you will be required to dine on our function menu and we can cater to most dietary requirements.



# CANAPÉ PACKAGES

**30–300 guests**

These packages are great for larger functions, whether it's the work Christmas party or a special celebration where guests will mix and mingle.

**$25pp** – 2 canapés, 1 substantial, 1 hand-held
**$36pp** – 3 canapés, 2 substantial, 1 hand-held
**$48pp** – 4 canapés, 3 substantial, 1 hand-held
**$55pp** – 5 canapés, 2 substantial, 2 hand-held

Canapé pricing is per person. Select your preferred canapé package from the options below.

### CANAPÉ

Crumbed mozzarella bites
The Brit fried chicken
Smashed pea & feta fritters
Fried calamari
Pulled pork tostada
Salmon poke taco
Tomato & burrata bruschetta
Cured salmon crostini

### SUBSTANTIAL

Toasted cubano
Prawn & chorizo skewers
Mini Philly cheese steak 'sanga'
Wagyu beef sliders
Halloumi sliders
Beer battered fish sliders
Fried chicken sliders
Grilled Korean chicken skewers

### HAND-HELD

Mini fish & chips
Chicken katsu bowl
Salmon poke bowl
Green bowl
Mini steak gratin bowl
Falafel bowl
Bang bang pork bowl
Grilled chicken, rocket salad

# TABLE PACKAGES

Ideal for groups looking to gather around the table, whether it's a casual catch-up, long lunch, or celebratory dinner. Perfect for Christmas functions, social occasions, and corporate events.

## OPTION 1 | $25pp

Casual light snacks and nibbles. Up to 50 guests.

***Snacks, share style***

**Garlic pizza bread,** rosemary, extra virgin olive oil
**Smashed pea & feta fritters,** mint, lemon crème fraîche
**Fried calamari,** chilli salt, lemon
**The 'Brit Hot' fried chicken,** secret sauce, lemon
Fries

***Pizzas***

**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 Taj Mahal,** tandoori chicken, cashew, red onion, green pepper, mint yoghurt, coriander
**The G.O.A.T,** goat's cheese, bianca base, rocket, walnut, parmesan, hot honey

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## OPTION 2 | $48pp

The Brit classics set menu

***Entrées, share style***

**Garlic pizza bread,** rosemary, extra virgin olive oil
**Smashed pea & feta fritters,** mint, lemon crème fraîche
**Fried calamari,** chilli salt, 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 steak,** 'thousand-layer' potato fritter, roast mushroom, vine tomato, truffle jus NGA
**Green bowl,** rocket, broccoli, edamame, green beans, feta, quinoa, cashews, avocado purée GF

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## OPTION 3 | $75pp

Formal set menu. Minimum 60 guests.

***Entrées, share style***

**Cured salmon tacos,** avocado, poke dressing, sesame
**Garlic, cheese & rosemary flatbreads,** lemon
**Grilled Korean chicken skewers,** lemon, gochujang aioli
**Smashed pea & feta fritters,** mint, lemon crème fraîche

***Mains, choice of***

**Grass-fed steak,** 'thousand-layer' potato fritter, roast mushroom, vine tomato, truffle jus NGA
**Crispy skin salmon,** confit baby potatoes, tomato, caper, chorizo butter
**'Chicken Parmy',** chicken schnitzel, Napoli, smoked ham, grilled mozzarella, slaw, shoestring fries
**Falafel bowl,** tabouleh, muhammara, mint, red onion, cucumber, tahini yoghurt, almonds

Rocket green salad & fries for the table

# TERMS & 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 functio

**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. 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.

# TERMS & CONDITIONS

**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.

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# GET IN TOUCH

Opening hours:
7 days, 11:30am till late

functions@foleyhospitality.co.nz

09 374 3952

122 Quay Street, Britomart, Auckland