



ALBERTS

Christmas Packages 2025

Host your end-of-year celebration in one of our beautifully curated spaces across Auckland CBD, whether it's a corporate function or festive gathering, our venues provide the perfect setting.



1 Albert Street

Location 1 Albert Street
Space Club Lounge

This stunning, centrally located venue combines sophisticated design with a warm, festive atmosphere, making it the perfect setting to thank your staff, impress clients, and toast to the year’s achievements. With plenty of space for mingling, your end-of-year event is set to be a standout.

Location 1 Albert Street
Space Palmer Bar

Palmer offers a spacious, beautifully designed setting with a mix of indoor lounge areas and an expansive open-air terrace complete with fire pits. The contemporary design, and stunning city views create an unforgettable backdrop for your end-of-year celebration.

Space	Capacity	Availability	Standard Hire Fee: Monday-Tuesday	Standard Hire Fee: Wednesday-Sunday
Alberts Club Lounge	150 Guests	Weekdays from 4pm and all day Saturday & Sunday	\$1,800 (excl. GST)	\$2,500 (excl. GST)
Palmer Bar	Restaurant: 100 Guests Terrace: 150 Guests Up to 250 total	All day, Monday-Sunday	\$1,800 (excl. GST)	\$2,500 (excl. GST)

Standard hire is up to 5 hours, perfect for Christmas celebrations. Enquire with us if you’re planning a longer event.



1 Albert Street

Location 1 Albert Street
Space The Commons

Flooded with light and designed for connection, The Commons is the ideal backdrop for a vibrant Christmas celebration that feels effortlessly memorable.

Location 1 Albert Street
Space The Library

With natural light, views over downtown, and an elegant wooden table, The Library is an intimate spot that brings understated sophistication to your Christmas gathering.

Location 1 Albert Street
Space The Theatre

With plush leather seating, state-of-the-art tech, and a sense of occasion, The Theatre adds a touch of drama to your Christmas event.

Space	Capacity	Availability	Standard Hire Fee: Monday-Tuesday	Standard Hire Fee: Wednesday-Sunday
The Commons	60 Guests	All day, Monday-Sunday	\$1,120 (excl. GST)	\$2,240 (excl. GST)
The Library	20 Guests	All day, Monday-Sunday	\$1,040 (excl. GST)	\$2,080 (excl. GST)
The Theatre	20 Guests	All day, Monday-Sunday	\$500 (excl. GST)	\$1,000 (excl. GST)

Standard hire is up to 5 hours, perfect for Christmas celebrations. Enquire with us if you're planning a longer event.





Formery: 87 Albert Street

Location 87 Albert Street, Club Level
Space Club Lounge

The Formery Club Lounge provides a stylish, low lit environment ideal for your Christmas party. Its inviting atmosphere offers a comfortable space for teams to come together and celebrate the season. This sophisticated venue creates the perfect setting for a memorable festive event.

Location 87 Albert Street, Club Level
Space The Loft

The Loft is a blank canvas, offering the flexibility to shape the space to suit your style and create an event that’s uniquely yours. With its open layout and modern finishes, it offers a bright and welcoming environment that’s easy to personalise.

Space	Capacity	Availability	Standard Hire Fee: Monday-Tuesday	Standard Hire Fee: Wednesday-Sunday
Formery Club Lounge	150 Guests	Weekdays from 4pm and all day Saturday & Sunday	\$1,800 (excl. GST)	\$2,500 (excl. GST)
The Loft	100 Guests	All day, Monday-Sunday	\$1,800 (excl. GST)	\$2,500 (excl. GST)

Standard hire is up to 5 hours, perfect for Christmas celebrations. Enquire with us if you’re planning a longer event.

ALBERTS

Canapés and Walk & Fork

Elevate your Christmas function with exceptional in house catering options. From expertly crafted canapés to satisfying walk and fork dishes, our tailored add-ons let you customise an experience your guests will truly enjoy.

Select one option:

- 2 Walk & Fork + 2 Canapés: \$39 pp
- 3 Walk & Fork + 3 Canapés: \$59 pp
- 4 Walk & Fork + 4 Canapés: \$79 pp

**Sample menu: Items may vary due to seasonality and availability*

Canapés

- Fish fritters, parsley, and tartare sauce (nf)
- Lamb meatball, applesauce puree, dukkah (wf, df)
- Beetroot arancini, onion soubise, parmesan cracker (v,nf)
- Cured salmon blini, juniper cream cheese, tobiko, and togarashi (nf)
- Fried chicken, maple-soy glaze, sesame, courgette pickle (wf, df, nf)
- Prosciutto, feta, and kalamata olive crostini (nf)
- Brie stuffed pastry bites with cranberry sauce (nf, v)
- Stuffed mushroom, cashew cream, lemon aioli (vg, wf)

Walk & Fork

- Caramelised camembert, crostini, pear, walnuts and raisins, balsamic glaze (v, wf)
- Braised beef short rib, horseradish crème fraiche, almonds
- Fried chicken slider, jalapeño mayo, iceberg slaw, pickled onion (nf)
- Prawn cocktail salad with mango and avocado (wf, nf, df)
- Roasted chicken, rosemary creamed potato, herb vinaigrette (nf)
- Gochujang glazed pork belly, baba ganoush, sesame and cabbage slaw (df, wf, nf)
- Shiitake and edamame congee, marinated tofu, house chilli oil (v, df, nf, wfO)
- Crumbed fish, hand-cut fries, kewpie, fried capers (wf, df, nf)



ALBERTS

Savour & Indulge

Elevate your Christmas function with mouth-watering menu choices - from grazing platters to decadent dessert spreads, designed to suit any gathering and perfect for sharing with guests.

Grazing

Platters

\$70 - \$85, feeds
10pax

Land

Chef's selection of charcuterie, chicken liver parfait, assorted varieties of artisanal bread, marinated olives, house chutney, assorted pickles

Paddock

Chef's selection of local and international cheese, artisanal crackers and breads, pickles, quince jelly, house chutney, caramelised walnuts, seasonal fruit

Garden

Beetroot hummus, smokey eggplant baba ganoush, olives, artisanal bread, crackers, grilled veggie skewers, tofu, and seasonal crudites

Dessert

Platters

\$80, feeds 10pax

- Cheesecake mousse, citrus curd, almond crumb (v, wf)
- Vegan sticky date pudding, salted rosemary caramel, hokey pokey ice cream (vg, nf)
- Fromage, seasonal fruit, caramelised walnuts, quince jelly, crackers (v, wfO)

Others

- Truffle fries or shoestring fries (vg, nf, wf) \$12
- Oysters with lemon or mignonette POA



ALBERTS

Beverage Packages

Treat your guests to something special and elevate your event with a tailored beverage package.

Standard Packages

\$85 per person

- Includes house spirits, wines, beers, and non-alcoholic beverages

Premium Packages

\$120 per person

- Includes Mumm Marlborough Brut on arrival, premium prosecco, spirits, wines, beers, and non-alcoholic beverages

Add-on Options

Black Pineapple Cocktails: \$20 each

Mango margarita, espresso martini, mocktail

- Available in packages of 50, 100, 150, 200

Champagne Upgrade available: Moet or Laurent Perrier

- Arrival upgrade - \$20 per person
 - Full event upgrade - \$65 per person
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ALBERTS

Make It Memorable

Make your event unforgettable with our optional upgrades.

1-Hour Tasting Experience

For up to 30 guests

- McLeod's beer tasting - \$40 per person
- Negociants wine tasting - from \$60 per person
- 1919 spirit tasting - \$40 per person
- Artisan Hub cheese tasting - from \$30 per person

Premium Experience

Cinematic Soirée

1 Albert Street

Alberts Boutique Theatre and Private Terrace

**Subject to availability*

- 10-20 guests
- \$50 per person
- On arrival Prosecco, popcorn & lolly trolley, mini cheeseboards

Golf Simulator

Formery, 87 Albert Street

Formery Club Lounge, Ground Floor

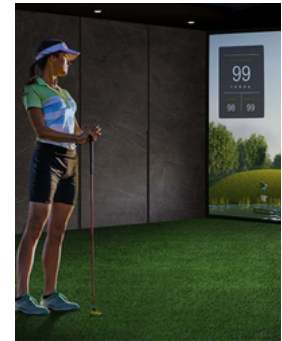
**Subject to availability*

- 4-6 guests
- \$75 per person
- On arrival drink and platter, personal drinks caddy and the optional to add 1:1 coaching

Entertainment & Music

- Live DJ's
- Performers and bands

We work with a curated list of preferred suppliers, from florals to entertainment. Please contact our events team for more information.



Get In Touch

Our dedicated events team is here to bring your vision to life. Whether it's a corporate gathering, a private celebration, or a special occasion, we've got you covered.

Contact us today to start planning your next remarkable event. Your vision, our expertise - let's make it happen.

If you're lining up end-of-year board meetings, planning sessions, or team wrap-ups, get in touch with our events team - we'll sort the perfect space for you.



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