



# Functions & Events

For more information email events@savorgroup.co.nz or call us on +64 9 972 O218

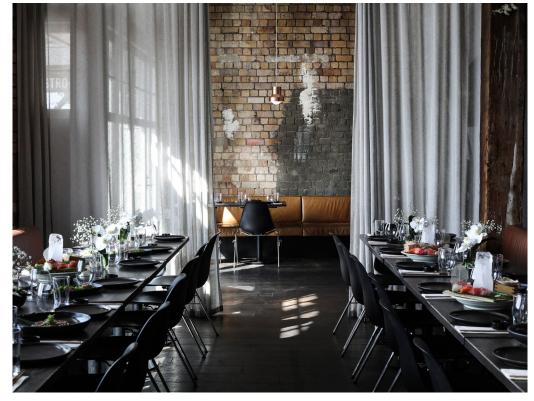
# **EBISU**

Occupying an historic building in Auckland's Britomart precinct, Ebisu serves up contemporary Japanese fare. Drawing on a combination of classic Japanese & European techniques to present an outstanding mix of new-style sushi and sashimi as well as Japanese dishes.

Looking out to Quay Street and filled with natural light the Nikko Courtyard features huge warehouse window overlooking the Waitematā Harbour it is the perfect space for a seated dinner or cocktail style party. Ebisu is available for exclusive hire for canape and dinner events.

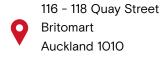






## Capacity

Cocktail & canapes180Seated120Private dining Nikko Courtyard30





# Ebisu Main Dining Room

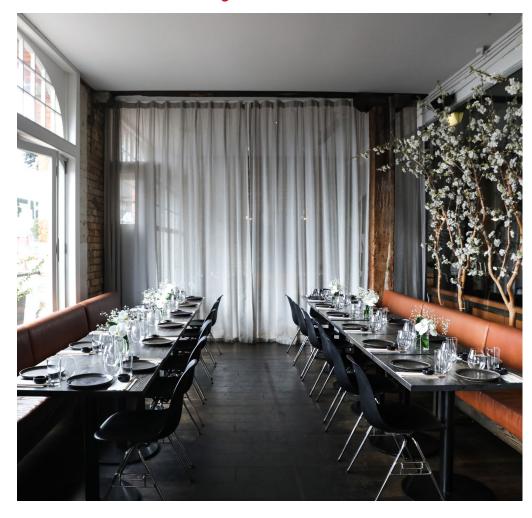


A mix of dining tables and leather banquette seating are available within our stunning industrial style space.

### Capacity

Seated Dining	120
Standing	180

# Nikko Courtyard



Our light filled courtyard features huge warehouse windows and overlooks the docks and Waitemata Harbour. It is perfect for either a seated dinner or a cocktail style event.

### Capacity

Seated Dining	3C
Standing	80

# Sample Canapé Packages

PACKAGE 1

\$30 per person -

Pre dinner canapés, please choose 4

## Sashimi & Tataki

#### **BEFF TATAKI**

Seared beef sirloin, yuzu koshu, Japanese black vinegar dressing mixed leafs

#### TUNA TATAKI

Seared yellowfin tuna, ginger chilli soy, chives

#### **NEW STYLE SALMON SASHIMI**

Big Glory Bay salmon, black sesame, karashi miso, yuzu cucumber, daikon, ginger, tosazu

## Sushi & Nigiri

#### **EBI MAYO ROLL**

Compressed rockmelon, black tiger prawn w/ avocado, red tobiko, chives & tempura crunch

#### **SPICY TUNA ROLL**

Yellow fin tuna, spicy japanese mayo, spring onion shichimi

#### **SALMON & AVOCADO ROLL**

Soy cured salmon, avocado and pickled ginger

#### SOFT SHELL CRAB ROLL

Yuzu kosho mayo, cucumber, spring onion and tobiko

#### **NIGIRI**

A selection of tuna, salmon, kingfish and/or vegetarian on request

Hot

PACKAGE 2

#### SEARED DUCK BREAST SKEWER

w/ kina mayo, five spices glaze, shichimi pepper, dried fig & pickled pear

\$85 per person —

#### **WAGYU TSUKUNE**

Japanese style wagyu meat ball, honey soy glaze, rice dukkah

#### PRAWN DUMPLING

w/ ginger soy, house made chilli oil, shaved almonds & crispy

#### ROASTED EGGPLANT

Roasted eggplant, den miso, furikake

#### **EBI SHINJO**

Panko crumbed prawn dumpling, spring onion, lime, aka kosho mayo

## Walk & Fork

Choose 6 canapés and 2 Walk & Fork options

## MOROMI MISO YUZU MARINATED SALMON

Oven roasted salmon fillet, moromi yuzu miso, pickled cucumber & wakami salad

## CHAR GRILLED GRAIN FEED SIRLOIN

w/ wafu sauce, wasabi ponzu, and sesame sauce

#### FREE RANGE TERIYAKI CHICKEN

Ebisu signature teriyaki sauce , cauliflower, sweet corn, white truffle oil

#### AGEDASHI TOFU

w/ moromi miso, spring onion, daikon, ginger & kombu dashi broth

### Add-Ons

CHAMPAGNE — \$30 pp

JAPANESE COCKTAIL — \$35 pp

OYSTERS — \$15 pp

SUSHI & SASHIMI STATION — \$30 pp

PETIT FOURS — \$15 pp

## THE ULTIMATE EBISU EXPERIENCE Sushi & Sashimi Station — \$60 pp

A selection of our more premium sushi and sashimi that may include:

Nigiri, Ebisu Signature Rolls, Oysters, Cloudy Bay Clams, NZ Scampi, Salmon & Tuna Tartar

Sample menu Subject to seasonal changes

# Sample Set Menus

## **Traditional Set Menu**

\$110 per person

\$135 per person with premium sake match

#### **EDAMAME**

w/ soy bean & smoked sea salt

#### **EBISU HOUSE MADE PICKLES**

Cucumber, daikon & red cabbage

#### **OMAKASE SASHIMI**

Chef's selection of todays market fish

Matched with Ippin Junmai Daiginjõ

#### SOFT SHELL CRAB MAKI ROLL

w/ yuzu koshu, tobiko, cucumber

#### **BEEF TATAKI NIGIRI**

w/ yuzu black Japanese vinegar

#### **PRAWN EBI SHINJOO**

Panko crumbed prawn dumpling, spring onion, lime, aka koshu mayo

#### **KAMO**

Duck breast with five-spice glaze, kina mayo, shichimi pepper

Matched with Sanshimai Junmai Ginjo

## MOROMI MISO & YUZU MARINATED SALMON

Oven-roasted salmon fillet, moromi yuzu miso, pickled cucumber & wakame salad

## CHAR-GRILLED ANGUS BEEF SCOTCH FILLET

w/ wafu sauce, wasabi ponzu & sesame sauce Upgrade A4 Kagoshima Black Wagyu (100g) +\$88

#### SEASONAL VEGETABLES

w/ goma wafu dressing

#### **EBISU GREEN SALAD**

Mixed leaf salad, avocado, yuzu soy dressing

#### SHORT GRAIN RICE

Matched with Hakkaisan Tokubetsu Honjozo

#### **CHEF'S SELECTION OF SORBET**

Matched with Choya Umeshu

## **Vegetarian Set Menu**

### \$99 per person

\$125 per person with premium sake match

#### **EDAMAME**

w/ sov bean & smoked sea salt

#### **EBISU HOUSE MADE PICKLES**

Cucumber, daikon & red cabbage

#### **ZARU SOBA**

Soba noodles, kombu tsyusu, daikon, ginger, spring onion, tenkasu

Matched with Ippin Junmai Daiginjõ

#### SEASONAL VEGETABLE ROLL

w/ carrot, beetroot, avocado and pickled ginger

#### OMAKASE VEGETABLE NIGIRI

Chef's selection

#### AGEDASHI TOFU

w/ moromi miso, spring onion, daikon, ginger, & kombu dashi brothV

#### **HEIRLOOM TOMATO SALAD**

Spring onion, umeboshi dressing, ginger, nori & sesame seed

Matched with Sanshimai Junmai Ginjo

#### MISO GLAZED EGGPLANT

w/ tomato den miso, rice dukka

#### **ASSORTED VEGETABLE TEMPURA**

w/ tentsuyu

#### SEASONAL VEGETABLES

w/ goma wafu dressing

#### EBISU GREEN SALAD

Mixed leaf salad, avocado, yuzu soy dressing

#### **SHORT GRAIN RICE\***

Matched with Hakkaisan Tokubetsu Honjozo

#### **CHEF'S SELECTION OF SORBET\***

Matched with Choya Umeshu

Sample menu Subject to seasonal changes

# **Bookings Form**

terms and conditions set out on the following page.



Please read the conditions on the following page. By signing this form and returning it you are agreeing to the terms and conditions of holding your event at Ebisu.

Booking Details	Contact Details
FUNCTION DATE	CONTACT NAME
COMPANY/CLIENT NAME	MOBILE NUMBER
EVENT TYPE/PURPOSE	LANDLINE NUMBER
NUMBER OF GUESTS	EMAIL ADDRESS
AGREED MINIMUM SPEND	POSTAL ADDRESS
The minimum spend covers food and beverage charges. All other agreed costs incurred	NAME OF LEGAL ENTITY FOR INVOICING
(such as extra security, DJ & AV hire etc) are additional and to be paid by the client.	EMAIL ADDRESS FOR INVOICING
START TIME	PURCHASE ORDER NUMBER (IF REQUIRED)
FINISH TIME	
ROOM SET UP I.E. THEATRE / COCKTAIL	
AV REQUIREMENTS	
OTHER	
Credit Card Details	
NAME ON CARD	THE AGREEMENT HAS BEEN EXECUTED ONOF
CARD NUMBER	SIGNED FOR & ON BEHALF
CARD EXPIRY DATE	OF SAVOR GROUP LTD
CARD CVV NUMBER	SIGNED BY (THE CLIENT)
We will use this card only with your specific consent or as per the	

## The Fine Print



#### Confirmation

On receipt of a signed booking form we will issue you a deposit invoice for the value of the agreed minimum spend. The deposit invoice must be paid within 7 days of the invoice date. If the event date is within 7 days of the date of the deposit invoice, payment must be received within 24 hours. A booking is only confirmed once payment of your deposit has been received and funds cleared. If payment is not received, we reserve the right to cancel the booking.

### Payment and costs

All pre-agreed costs for food, security, decoration hirage or other ancillary services must be paid for prior to the event.

The final payment is to be made at the conclusion of the event or within 48 hours after the event (by prior arrangement). We reserve the right to charge the credit card details provided on the booking form if full payment is not made within 48 hours after the event.

Where the agreed minimum spend is not met, the balance will be recorded as a 'venue hire' charge. This charge is not refundable.

Events that exceed the agreed set times may be charged an extra \$500 plus GST per hour or part hour where applicable, only if an extension is possible.

Expenditure on food and beverage contributes to the minimum spend requirements. Expenditure on entertainment,

security, decoration or other ancillary services does not contribute to the minimum spend amount.

Ebisu accepts cash, credit card and bank transfer payments. A 2.25% surcharge will be applied to credit card transactions.

### **Cancellations or changes**

Events cancelled with 15 days or more notice (excluding the day of the event), are eligible for a full refund of the deposit paid.

Events cancelled with 7 to 14 days notice (excluding the day of the event), will be charged a cancellation fee equal to the deposit paid.

Events cancelled with less than 7 days' notice (excluding the day of the event), will be charged the agreed 'minimum' spend.

If your event is unable to be held due to government restrictions (such as COVID-19 restrictions), we will retain your deposit until you are able to reschedule the event for a future available date. A full refund of the deposit paid is only available if the event is cancelled with 15 days or more notice as per the above conditions.

We will request your final guest numbers 7 days prior to your event. This is the number you will be charged for.

Neither the client or Savor Group Ltd (trading as Ebisu) shall be responsible to the other for any changes to the agreed event requirements should the changes be a result of any statute, governmental regulation or any act of god, fire, natural disaster, damage to the venue or other

causes beyond the reasonable control of the parties. In the event of such a force majeure, the parties shall agree to amend or cancel the Agreement and all deposits shall be refunded. Savor Group Ltd will not be liable for any damages caused as a result of cancellation.

## Wet weather contingency policy

If your function or event cannot be held in the outdoor space in which it was planned due to adverse weather conditions, it will be moved to an internal area within the same venue.

### Other things

Any breakage or damage caused by function guests to the premises including equipment and chattels will be on-charged to the client.

We comply with all New Zealand regulations regarding intoxication and guest safety and we want all your guests to have a great time.

We will liaise with you if we feel guest behaviour is of concern.

Our wine list and menus change from time to time. If any item you have chosen becomes unavailable or changes price we will assist you to select an alternative.

Only food and beverage purchased at Ebisu may be consumed at Ebisu and such food and beverage must not be removed from the premises.

Decorations not supplied by Ebisu or one of our partners must be approved by the Function Coordinator prior to the day of the event.

Dietary requirements and allergies must be advised directly to the Function Coordinator no less than 2 weeks prior to the event date with guest name and severity of requirement. The Ebisu kitchen and equipment used within may contain traces of nuts, egg, dairy, gluten, and other known allergens. Although all care is taken to ensure these items are contained, we cannot guarantee that all dietary requirements will be met. Whilst we understand the serious implications of reactions to allergens and will endeavour not to cross contaminate food, Ebisu will not accept responsibility or liability for an adverse reaction to our food by any guest.

Food and beverage selection needs to be finalised 7 days prior to the date of your event. We cannot guarantee selections made with less than 7 days notice.

BY SIGNING BELOW, YOU AGREE TO THE ABOVE TS & CS

SIGNED BY	

DATE	