



• FUNCTIONS AT •



**Get in touch with our event
& experience team today**

events@basalt.co.nz
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Auckland, 2014
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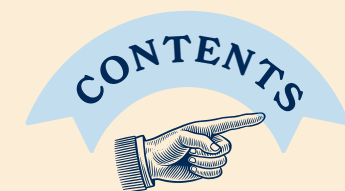
Welcome to Basalt

The heart of Howick for over two decades, Basalt has become our locals' home away from home.

Our great food, beverages and warm, friendly service have built our reputation as a favourite for gatherings of all occasions, be it a Friday afternoon drink or once a year get together. Located on a sunny corner and boasting bi-fold doors and rooftop bar, Basalt is the ideal spot for your next event, rain or shine.

Get in touch regarding your next event today.

events@basalt.co.nz | +64 9 533 0081



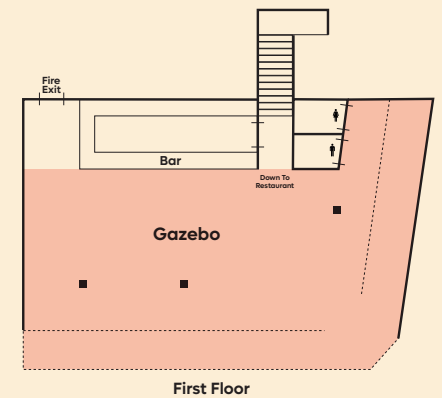
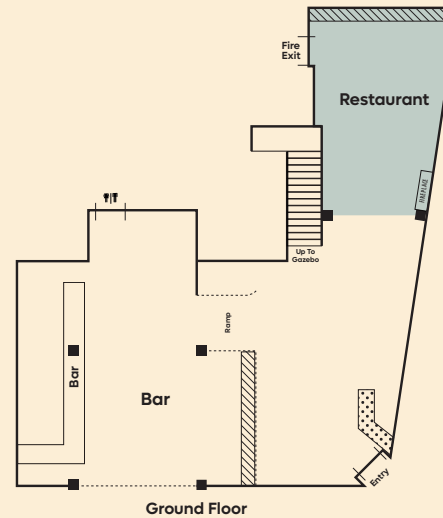
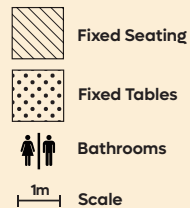
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Function Spaces



Space	Cocktail	Seated	Banquet
Half Gazebo	60	-	-
Restaurant	50	30	16
Bar	40	-	-





Half Gazebo

Situated on the top floor of Basalt, this open-air rooftop bar has 180-degree views of the Howick skyline with a superb indoor / outdoor feel. Park up on our surrounding deck, the best spot in Howick to people watch, enjoy a lazy summer afternoon bite or sip on a cocktail as you watch the sun go down. All events for 40 – 60 guests can enjoy the use of our TV screen, your own cordoned off area and personalised service from the bar.

Cocktail _____ 60
Seated _____ 80



Restaurant

Our bright and cosy semi-private restaurant comes complete with a fireplace at its heart, perfectly balanced by the energy and atmosphere from the main bar nearby. Naturally forming a well sectioned off area taking up half of the restaurant, this space can be tailored to suit any dining occasion, including small, intimate wedding receptions.

Cocktail _____ 50
Seated _____ 30
Banquet _____ 16

Share Plates

24 pieces for 65.0

Mushroom Arancini
truffle aioli v

Sticky Pork Belly Bites

Korean BBQ sauce glaze, chilli,
sesame seeds

Salt & Pepper Squid

Nam Jim Thai sauce, garlic aioli,
fresh lemon

Chicken Wings

Red-Hot buffalo sauce, ranch,
pickle spears

Korean-Fried Cauliflower

Korean BBQ sauce, pickles v

Country Fried Chicken

smoky IPA sauce, ranch,
sweet & spicy pickles

Mac 'n Three-Cheese Sticks

Italian tomato sauce, parmesan v



ADD Fries
confit garlic aioli +12.0



Sliders

• 12 for 65.0 •

Cheeseburger Slider brisket patty,
American cheese, special sauce,
ketchup, sweet & spicy pickles

The Cluckerson Slider crispy fried
chicken, American cheese, chipotle
mayo, ranch, sweet & spicy pickles,
lettuce

The Hallouminati Slider grilled halloumi,
house-made vegan patty, American
cheese, special sauce, sweet & spicy
pickles, ranch, red onion v

Crispy Pork Belly Slider slaw, chipotle
mayo, chilli crisp, American cheese



Platters

65.0 per platter
Serves approx. 10 guests



Antipasto v

olives, pickles, jalapeños, halloumi,
focaccia, whipped feta, grilled
vegetables, pesto olive oil

Tools Down

baby back pork ribs, country
fried chicken, seared corn ribs,
salt & pepper squid, mac 'n three-
cheese sticks, grilled focaccia

The Chick Fix

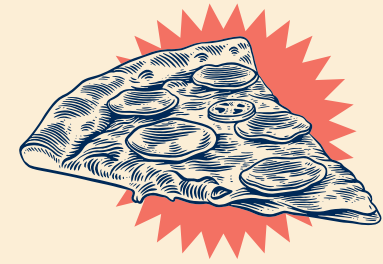
a line-up of our best fried chicken
options, fries, mixed pickles, pub sauces

Dessert

chef's selection, including brownies,
tarts, slices

(v) vegetarian | (NGA) no gluten added | (NGO) no gluten optional

Vegetarian available on request



Pizza Slabs

15 pieces for 55.0

Margherita tomato, mozzarella, basil V

BBQ Meat tender beef, pork belly, pepperoni, mozzarella, smoky IPA BBQ sauce

Hawaiian bacon, pineapple, mozzarella

Buffalo Chicken fried chicken, spicy buffalo sauce, mozzarella, ranch drizzle

Pepperoni jalapeños, mozzarella, hot honey, basil

Dairy free mozzarella available

(V) vegetarian



SET MENU ONE

• 35.0pp •

Includes bread & olives
to begin + main

ADD shared entrée +15.0pp

ADD dessert +10.0pp

To Begin

House Focaccia spicy cheese fondue

Marinated Olive Selection citrus & fennel
infused V\NGA



Shared Entrée

Mac 'n Three-Cheese Sticks Italian tomato
sauce, parmesan V

Country Fried Chicken Strips smoky IPA
sauce, ranch, sweet & spicy pickles

Korean-Fried Cauliflower Korean BBQ sauce,
pickles V

Plated Main

Fried Chicken Schnitzel chips, gravy, winter slaw

Bangers & Mash house-made Wapiti venison sausages,
creamy mash, gravy, onion relish NGA

Fish & Chips beer-battered daily catch, house fries,
winter slaw, tartare sauce

Cheeseburger 100g brisket patty, American cheese,
special sauce, ketchup, sweet & spicy pickles, milk bun NGO

Veggie Power Bowl grilled halloumi, baby spinach, corn ribs,
avocado, crispy chickpeas, quinoa, apple honey dressing V\DFO



Dessert

Apple Crumble Pie vanilla ice cream,
whipped cream, raspberry gel

Sticky Toffee Pudding salted butterscotch
caramel sauce, caramel fudge ice cream

Or opt for a shared chef's selection platter,
including brownies, tarts, slices

SET MENU TWO

• 65.0pp •

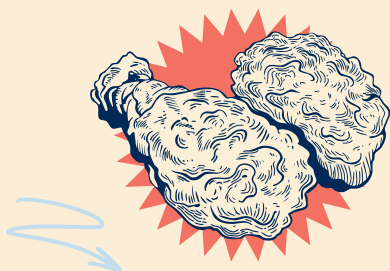
Includes bread & olives to begin +
shared entrée + main + dessert

UPGRADE your main to the
Butcher's Cut +9.0pp

To Begin

House Focaccia spicy cheese fondue

Marinated Olive Selection citrus & fennel
infused V|NGA



Shared Entrée

Country Fried Chicken Strips smoky IPA
sauce, ranch, sweet & spicy pickles

Korean-Fried Cauliflower Korean BBQ sauce,
pickles V

Chilli Garlic Prawns parsley butter

Baby Back Pork Ribs IPA BBQ sauce, pickles


Plated Main

Fried Chicken Schnitzel chips, gravy, winter slaw

Crispy Pork Belly garlic potato gratin, winter vegetables, roasted
onion cider jus NGA

Veggie Power Bowl grilled halloumi, baby spinach, corn ribs, avocado,
crispy chickpeas, quinoa, apple honey dressing V|DFO

Creamy Seafood Chowder mixed seafood, soft herb velouté, served
in a baked cob bun

 Butcher's Cut Steak rotating cut of premium NZ beef, fries,
café de Paris butter, peppercorn sauce, watercress & spinach
salad NGO UPGRADE +9.0pp

Dessert

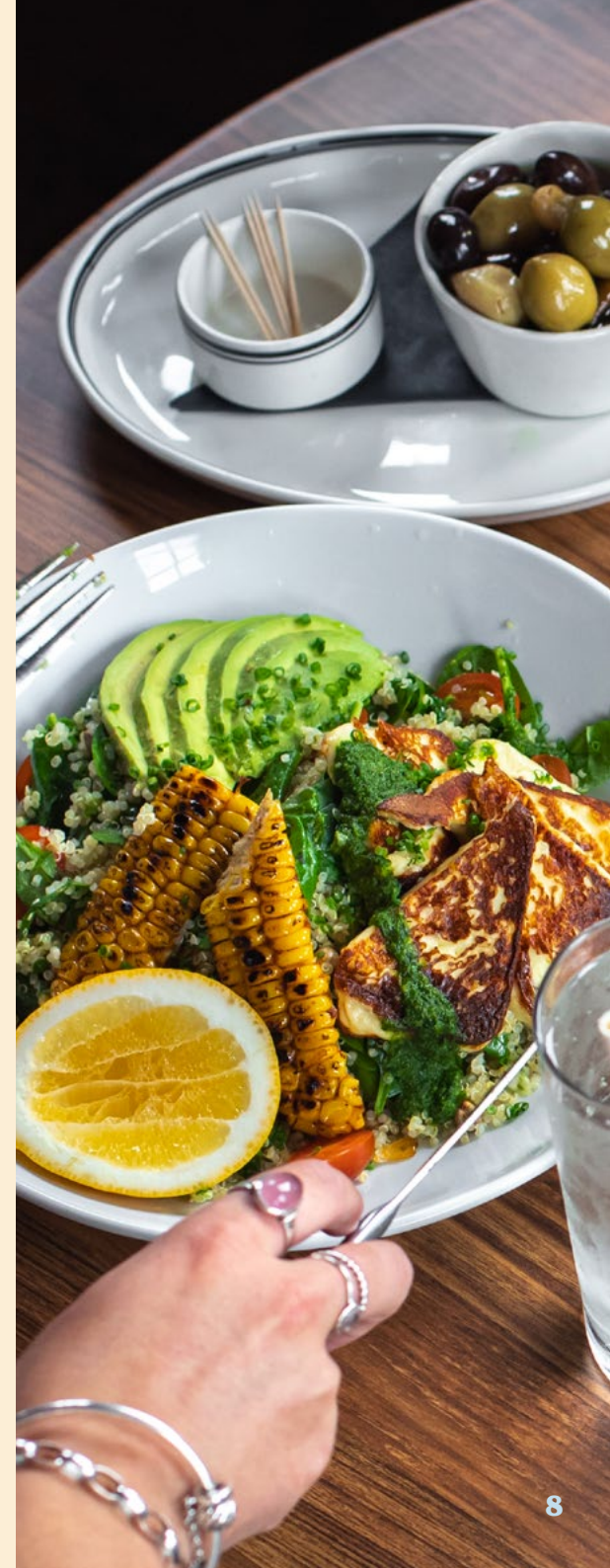
Choose any 2 desserts for guests to select from, served plated –
or opt for a chef's selection platter, including brownies, tarts, slices

Apple Crumble Pie vanilla ice cream,
whipped cream, raspberry gel

Sticky Toffee Pudding salted butterscotch
caramel sauce, caramel fudge ice cream

American Chocolate Brownie Sundae
chocolate peanut butter granola, vanilla
ice cream, chocolate sauce

Crème Brûlée pistachio biscotti



Beverage Selections

• OPTION 1 •

SPARKLING

	FLUTE	BTL
Da Luca Prosecco	12.0	60.0

WINE

	REG	LRG	BTL
Four Bandits Sauvignon Blanc	11.5	17.5	50.0
Four Bandits Chardonnay			
Four Bandits Rosé			
Four Bandits Merlot			
Kim Crawford Pinot Gris	12.0	18.5	53.0

DRAUGHT BEER & CIDER 10.5-14.0

Monteith's Wayfarer Pilsner | Monteith's Original Ale | Monteith's Crushed Apple Cider | Export Gold | Heineken | Heineken Silver

BOTTLED BEER 9.0-10.0

Heineken | Heineken 0.0% | Sol | Tiger Crystal Ultra Low Carb

SPIRITS 10.5

Finlandia vodka | City of London gin | Early Times bourbon | Whyte and Mackay whiskey | Flor de Caña rum | El Jimador tequila

NON-ALCOHOLIC 5.0-11.5

SOFT DRINKS Coca-Cola | Coca-Cola Zero Sugar | lemonade | L&P | Fanta | ginger ale | ginger beer | tonic | soda

JUICES orange | apple | pineapple | cranberry | tomato

RED BULL Energy Drink | Sugarfree | Red Edition - Watermelon

WATER Voyage Still & Sparkling



Please note we will not include spirits unless requested.

• OPTION 2 •

SPARKLING

	FLUTE	BTL
Da Luca Prosecco	12.0	60.0
Cloudy Bay Pelorus Brut	13.5	75.0

WINE

	REG	LRG	BTL
Babydoll Sauvignon Blanc	13.0	20.5	60.0
Babydoll Chardonnay			
Babydoll Pinot Gris			
Babydoll Pinot Noir	14.5	23.5	68.0

DRAUGHT BEER & CIDER 11.0-14.0

Heineken | Heineken Silver | Tuatara Hazy Pale Ale | Export 33 |
Export Gold | Monteith's Apple Cider | Guest Tap

BOTTLED BEER 8.5-13.0

Heineken | Heineken 0.0% | Sol | Tiger Crystal Ultra Low Carb

SPIRITS 10.5

Finlandia vodka | City of London gin | Early Times bourbon |
Whyte and Mackay whiskey | Flor de Caña rum |
El Jimador tequila

NON-ALCOHOLIC 5.0-11.5

SOFT DRINKS Coca-Cola | Coca-Cola Zero Sugar | lemonade |
L&P | Fanta | ginger ale | ginger beer | tonic | soda

JUICES orange | apple | pineapple | cranberry | tomato

RED BULL Energy Drink | Sugarfree |
Red Edition - Watermelon

WATER Voyage Still & Sparkling

Please note we will not include spirits unless requested. You are welcome to let us know if there are any beverages you would prefer to exclude.



Open Bar

All Basalt's beers, wine and spirit options available.





GENERAL INFO

FOOD

All bookings of 25 guests or more will be provided with event menus to select from. Once selected, the applicable menu will apply to all guests.

Menus subject to change based on seasonal availability.

BEVERAGE

Cash bar

Guests purchase beverages as they require from our full beverage menu.

Bar tab

You can specify the range of beverages available and a credit limit for the event account. Your guests can then charge drinks onto the account throughout the event. Once the account limit has been reached, you can choose to either increase your account limit, or guests can purchase from a cash bar.

FEES

Deposits and minimum spends

Complimentary venue hire is inclusive with all events; however, deposits and minimum food and beverage spends may apply and are quoted based on event space, date, time and number of guests.

Guest numbers

Minimum guest numbers and catering requirements are required no less than 7 working days prior to your event date. Final event payment is due on the event date and will be based on minimum guest numbers or actual guest numbers, whichever is greater.

All credit card payments will incur a 2% surcharge.

FAQS

Are we allowed a band or DJ?

We often have live music and DJs which can accompany your event. For our semi-private event space, please talk to our event manager about hiring one of our resident DJs.

What time does the bar close?

We are licenced until 1am, however service of beverages is at the discretion of the manager on duty and our host responsibility policy will also apply.

Can we decorate the venue?

Yes, however decorations must be set up by you on the night of the event. Please only use Blu Tack when attaching items to walls or surfaces. Any small particle decorations such as glitter, confetti or sawdust are not allowed.

What can I leave in the venue overnight?

Decorations, gifts and equipment brought in by you or your suppliers must be removed by you at the end of the event.

Can we bring our own alcohol or food?

Due to the nature of our license, this is not possible.

Can we have a subsidised bar tab?

Unfortunately, we are unable to provide this option, however please speak with us to discuss options which may suit your budget.

Can you cater to dietary requirements?

Yes, please refer to our event menus for more information.

What ID do you accept?

Only a NZ drivers licence, valid passport or Kiwi Access card (all within expiry date) will be accepted as proof of age. We are legally required to ask anyone who looks under 25 to present ID.

Is car parking available?

There is a free carpark opposite Basalt on Moore Street.

Can we bring children?

Minors are welcome on the premises up until 10pm.

Do you provide AV?

A 65 inch TV is available when booking a function in the Gazebo space and is USB compatible.

Want \$1 back for every \$10 you spend?

Join Star Social, the loyalty programme that rewards you with \$1 back for every \$10 you spend, plus access to exclusive member deals and promotions at any of Star Group's 50+ bars, pubs and restaurants across the North Island.

1. Download the **Star Social app**, or visit starsocial.co.nz to register
2. Verify your account
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*1 Star Point equals \$1NZD. Earn up to a maximum of 1000 Star Points per day. Star Points expire 6 months from the date earned. See all Star Social Terms & Conditions at stargroup.nz/starsocial-terms.

