

## . FUNCTIONS AT.

## BASALT .

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

events@basalt.co.nz 127 Picton Street, Howick, Auckland, 2014 (09) 553 0081 | basalt.co.nz





## **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



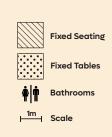
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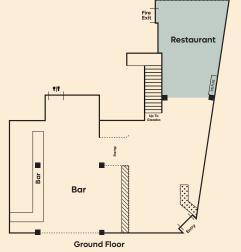


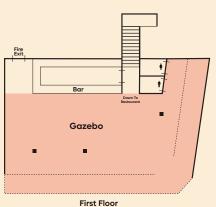
# **Function Spaces**

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













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



Light Bite - \$10-15pp Something More - \$15-20pp Feed Me - \$30+pp

## **Share Plates**

• 24 pieces for 65.0 •

Mushroom Arancini truffle gioli V

Sticky Pork Belly Bites Korean BBQ 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** 

Panko Crumbed Fish Bites

tartare sauce, flaky salt

**Dumplings** 

bok choy & mushroom V
OR prawn, citrus soy,
chilli crisps

ADD Double Fries confit garlic aioli +24



## **Platters**

• 65.0 (4-6 guests) per platter •

## **Vegetarian Antipasto V**|NGO

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

## Avocado & Edamame Guacamole VINGO

feta, pumpkin seed crunch, spice-dusted wonton nacho chips

## **Prawn Cocktail Dipper**

wonton nacho chips, chipotle mayo, chilli crisp, chives, Flamin' Hot Cheeto dust

## **Tools Down**

sticky pork belly bites, country fried chicken, korean fried cauliflower, salt & pepper squid, mac 'n three-cheese sticks, grilled focaccia

## The Chick Fix

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

### **Smoked Beef Nachos**

chilli con carne, cheese sauce, avocado crema, sour cream, jalapeños

## Dessert

chef's selection, including brownies, tarts, slices

Vegetarian available on request

(V) vegetarian | (NGO) no gluten optional



## **Sliders**

· 10 for 65.0 ·

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

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

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

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

(V) vegetarian | (NGO) no gluten optional







## **Pizza Slabs**



No gluten added base available as 30cm pizza
Dairy free mozzarella available

Margherita tomato, mozzarella, basil V|NGO

**BBQ** BBQ brisket ends, pork belly, pepperoni, mozzarella, smoky IPA BBQ sauce

Chicken & Bacon onion, capsicum, rocket, parmesan, ranch dressing

**Super Supreme** pepperoni, bacon, pork belly, pineapple, red onion green capsicum, olives, mozzarella

(V) vegetarian | (NGO) no gluten optional





• 35.0pp •

Includes bread & olives to begin + main

ADD shared entrée +15.0pp

ADD shared dessert +10.0pp

## To Begin

**House Focaccia & Spreads** 

Marinated Olive Selection citrus & fennel infused VINGA



## **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, green herb slaw

**Smoked Beef Nachos** chilli con carne, cheese sauce, avocado crema, sour cream, jalapeños

**Fish & Chips** beer-battered daily catch, house fries, green herb slaw, tartare sauce

**Cheeseburger** 150g brisket patty, American cheese, special sauce, ketchup, sweet & spicy pickles, milk bun **NGO** 

**Spiced Kūmara & Halloumi Bowl** daikon slaw, pineapple salsa, cashews, chilli coriander & lime dressing, wonton nacho chips **V**|**NGO** 



## **Shared Dessert**

**Profiterole Bomba** built to be shared vanilla ice cream, whipped cream, raspberry sherbet, golden caramel, chocolate sauce

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



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

## To Begin

**House Focaccia & Spreads** 

Marinated Olive Selection citrus & fennel infused VINGA



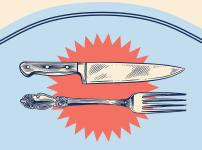
## **Shared Entrée**

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

**Korean-Fried Cauliflower** Korean BBQ sauce, pickles **V** 

**Sticky Pork Belly Bites** Korean BBQ glaze, chilli, sesame seeds

**Avocado & Edamame Guacamole** feta, pumpkin seed crunch, spice-dusted wonton nacho chips **V|NGO** 



## **Plated Main**

**Fried Chicken Schnitzel** chips, gravy, green herb slaw

**Maple Glazed Pork Belly** kūmara, Vietnamese salad, ginger lime dressing, cashews **NGA** 

**Spiced Kūmara & Halloumi Bowl** daikon slaw, pineapple salsa, cashews, chilli coriander & lime dressing, wonton nacho chips **V**|**NGO** 

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

## **Dessert**

Choose a dessert, served plated – or opt for a chef's selection platter, including brownies, tarts, slices

**Lemoncello Pannacotta** summer fruit, torched meringue, mint **NGA** 

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









SPARKLING Da Luca Prosecco		12.0	60.0
WINE Four Bandits Sauvignon Blanc Four Bandits Chardonnay Four Bandits Rosé Four Bandits Merlot	REG 11.5	17.5	50.0
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	
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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.







## **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.

- Download the Star Social app, or visit starsocial.co.nz to register
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