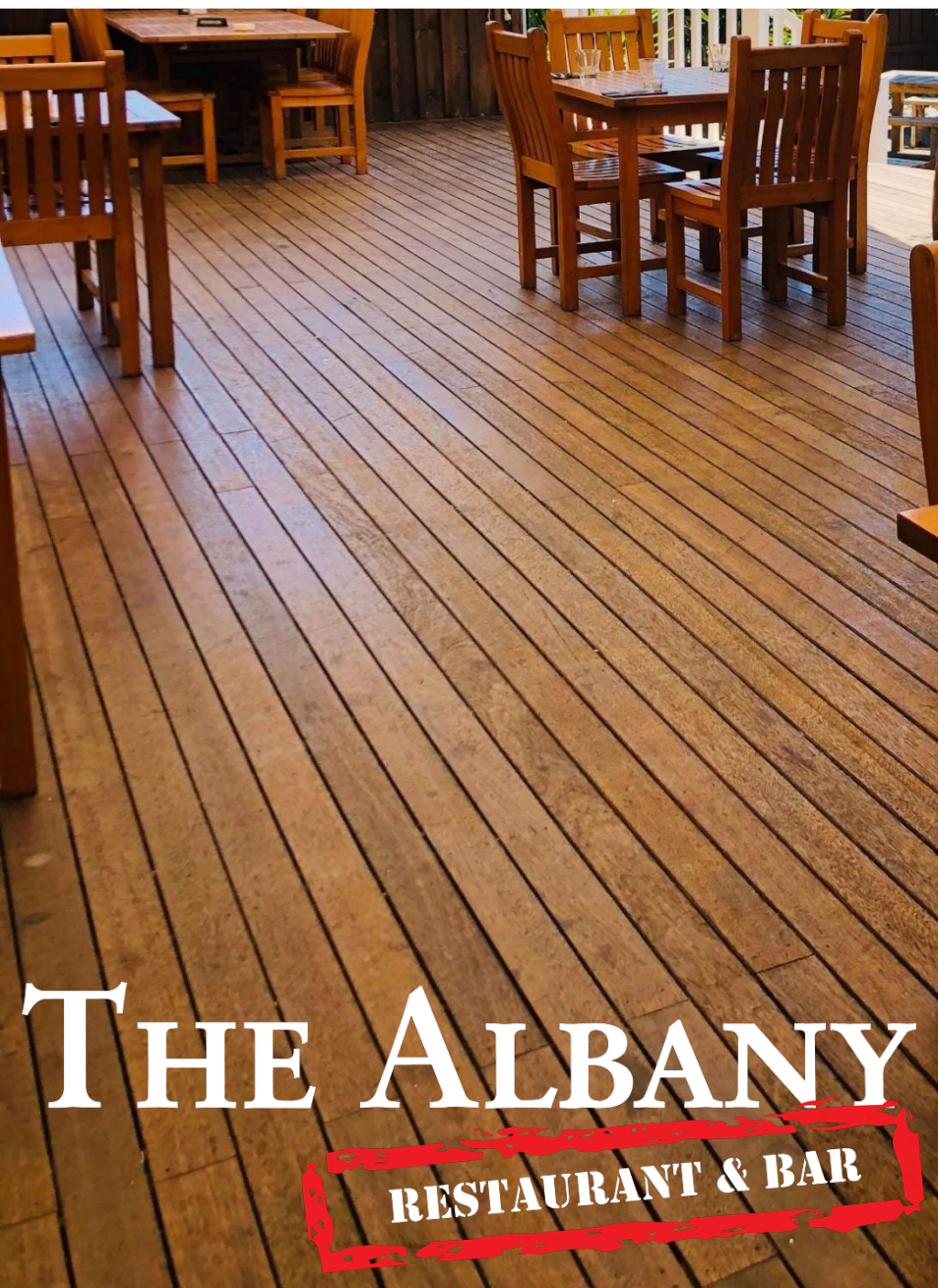




2020

Functions Information Pack

SINCE 1847



THE ALBANY

RESTAURANT & BAR

276 Dairy Flat Hwy

094159515



THE ALBANY BAR & RESTAURANT

Set in the heart of Albany this facility has numerous options to accommodate for many different functions. We have experience in catering for a broad range of events from small corporate meetings to 21st birthday parties, engagement parties, weddings, Christmas Events etc. Whatever you require our knowledgeable and friendly staff will be eager to help!

BEVERAGE OPTIONS

We have different options available for providing beverages to your guests. These options can be fully customized to your party and budget.

Open Bar

- ❖ All drinks are available for your guests at your expense. You can either set a limit or keep the bar tab running all night.
- ❖ You may also limit drinks to a select few. For example – house beers, wines and spirits.

Bar Subsidy

- ❖ You choose a price for your guests to pay per drink i.e. \$5, and you pick up the remaining cost.
- ❖ A limit may be set for the tab, and drinks can be limited to your selection i.e. house drinks if preferred.

Pre-paid Drinks Vouchers

- ❖ You may supply drinks vouchers or an equivalent, which can then be distributed to guests before arrival. These can be redeemed at the bar for drinks of your choice.
- ❖ Ensures each guest has an equal share of drinks.
- ❖ Can be limited to a certain type of beverage or can be an open choice, completely up to you.

Punch Bowl/Cocktails/Drinks on Entry

- ❖ We can provide an alcoholic punch at a cost of \$250 which will serve approximately 50 people, just let us know your flavor preferences and leave the rest to us.
- ❖ Please speak to us about cocktails, special drink arrangements or anything else you may require.

Please note – all bar tabs must be either pre-paid or a credit card will be required to keep on hold while the tab is open!



CATERING

Our buffet and platter options below provides a range to suit all. For those wishing to have a formal dinner or venture off from the options below, we can offer a set menu catered to any of your requirements. **PLEASE** let us know if you or any of your guests have special dietary requirements or are allergic to certain food(s).

BUFFET PACKAGES

Our buffet packages require a minimum of 40 guests. All buffet packages are accompanied by your choice of salad;

- Garden Salad
- Couscous Salad
- Coleslaw

Children 5 and under are free of charge and half price for children 12 and under.

Basic

2 Course - \$25 per person

- 1 Entrée and 2 Main
- 2 Main and 1 Dessert

3 Course - \$30 per person

- 1 Entrée, 2 Mains, 1 Dessert

Premium

2 Course - \$35 per person

- 2 Entrée and 3 Main
- 3 Main and 2 Dessert

3 Course - \$40 per person

- 2 Entrée, 3 Main, 2 Dessert

BUFFET ENTRÉE

Soups v

An option of pumpkin, potato and leak, or creamy tomato soup served with croutons

Bread and Dips v

A selection of breads served with a maximum choice of 2 dips (Hummus, Pesto, Olives, Olive Oil)

Home Made Garlic Pizza Bread v

homemade dough topped with garlic butter, herbs and finished with light parmesan cheese

BUFFET MAIN

Beef Lasagna

Italian dish made of stacked layers of flat pasta alternating with 100% NZ beef mince, cheese, and pomodoro sauce

Macaroni Cheese v

A dish of cooked macaroni pasta with a bechamel sauce and cheese

Baked Fish Pie

A traditional British dish. Market fish baked with bechamel sauce and cheese accompanied with steamed peas

Chickpea Curry v

Chickpea and potato cooked in Authentic Indian spices and gravy accompanied with basmati rice and poppadum

Butter Chicken

Chicken cooked in a mildly spiced tomato sauce accompanied with basmati rice and poppadum

Whole Cold Prawns

Cooked Banana Prawns served cold with homemade Thousand Island sauce

Garlic Mussels

Steamed Green Lipped NZ Mussels, tossed in garlic butter

Roast Meats

Your option of roast Chicken, Beef, Ham, or Pork Belly accompanied with bread rolls and house dips

Braised Lamb Shanks (Premium Buffet ONLY)

Rosemary and Mint marinated NZ lamb shanks accompanied with roast potato

BUFFET DESSERT

Fruit Salad v

Selection of seasonal fruits dressed in yoghurt and passionfruit dressing

Vanilla and Strawberry Panna Cotta

An Italian dessert of sweetened cream thickened with gelatin

Trifle

A cold dessert of sponge cake and fruit covered with layers of custard, jelly, and cream

Apple Pie v

Real chunky apple pieces baked with cinnamon, and spices served warm with hot custard

Bread and Butter Pudding v

Layers of sliced bread scattered with raisins and custard

Christmas Pudding (Only available during Christmas) v

A rich pudding made with flour, suet and dried fruit (may consist of alcohol) accompanied with hot custard

PLATTER OPTIONS

Please note that our platters are not meals such as our buffet option. Our platters can serve between 7 – 10 people as nibbles. We recommend choosing 1 platter for 5 guests for meal size portions.

SAVOURY PLATTERS

Cheeseboard...\$90 v

An assortment of cheese, served with fresh and dried fruit, nuts and crackers

Anti-pasto Platter...\$80

A selection of ham, salami, olives, sun dried tomatoes, gherkins, pickled onions and more delicious bites served with crackers

Crumbed Seafood Platter... \$80

Squid rings, fish goujons, prawn cutlets and mussels served with beer battered fries, homemade tartar sauce and lemon wedges (GF)

Oriental Platter... \$80 v

Vege wontons, onion rings, spring rolls and samosas served with beer battered fries and sweet chili sauce

Savoury Platter... \$70

Mini potato top pies, mini mince pies, mini quiches and sausage rolls served with tomato and barbeque sauce

Satay... \$60

Your choice of beef or chicken marinated in Malaysian style served with our homemade satay (peanut) sauce

Sushi... \$70

Your choice of 2 fillings;

- smoked salmon & avocado
- teriyaki chicken
- tuna & avocado
- carrot, cucumber and capsicum v
- smoked chicken and cream cheese

Risotto and Smoked Salmon Blini... \$80

Homemade risotto balls topped with cream cheese and smoked salmon

Sliders... \$80

Your choice of beef, fish, pork belly

DESSERT PLATTERS

Fruit Salad...\$40 v

Selection of seasonal fruits dressed in yoghurt and passionfruit dressing

Cheesecake...\$45 v

Your choice of a strawberry or passionfruit cheesecake

Trifle...\$45 v

A cold dessert of sponge cake and fruit covered with layers of custard, jelly, and cream

Bread and Butter Pudding...\$45 v

Layers of sliced bread scattered with raisins and custard

Apple Pie...\$65 v

Real chunky apple pieces baked with cinnamon, and spices served warm with hot custard

Christmas Pudding...\$65 v

A rich pudding made with flour, suet and dried fruit (may consist of alcohol) accompanied with hot custard *Only available during Christmas

Macaroons...\$85 v

Small cakes or cookies made from ground almonds comes in a variety of different flavours

ROOM HIRE / MINIMUM SPEND

We do not charge a hire fee but may advise of a minimum spend for your evening. There will also be a bond payment required dependent on the type of event. Events deemed high risk i.e. 21st birthdays will incur a larger bond payment in comparison to a baby shower event.

***Please note** – *The bond will be returned within five business days following the event so long as our terms and conditions mentioned in this function pack have been met.*

No bookings can be confirmed until the bond has been paid in full.

Should you choose to cancel your event your bond payment will not be refunded.

TERMS AND CONDITIONS

To ensure your event runs smoothly and everyone has a good time, it is always important to think about the safety of yourself as well as your guests. Please ensure that your guests are aware of the following;

Security - If your function is a 21st / 30th or your guest amount is over 80 people you may be required to hire at least one security for the night (or 1 guard for every 50 guests in some circumstances). This will be at a cost of **\$220/security guard** for the evening. Having security will limit the risk of any dangers and give you peace of mind that if a difficult situation were to arise it can be dealt with professionally and safely.

ID – If anyone looks under the age of 25, they will be asked for ID. **No ID, No entry, No exceptions.** Please remind all your guests to bring a suitable form of ID to the party – NZ driver's license, passport or HANZ 18+ card.

Minors – Those under the age of 18 will only be allowed on the premises if they are accompanied by **their own parent(s)/legal guardian**. They must be supervised at all times.

Intoxication – Intoxicated people will not be tolerated. The staff will follow procedures to try and ensure that nobody reaches a level of intoxication to which they will have to be removed. However, activities such as pre-loading can at times not be monitored by staff, and if needs be we will refuse entry on arrival. If there are person(s) on the premises who are deemed to be intoxicated, or are under the influence of other possible drugs, they will be asked to leave immediately. Failure for intoxicated guests to comply with us, may result in the event being drawn to an early close.

Bringing own beverages – We have a strict license which does not allow anybody to bring their own liquor or beverage onto the premises. This includes our car park and surrounding areas. **Anybody caught with alcohol either inside the premises or around the car park will have their drink confiscated and will be asked to leave.** *Please make this clear to all your guests!*

Causing Damage to property – Event organizers will be liable to fix or replace any item(s) that may be damaged during the event at their own cost.

Please respect the manager on duty's decision in regard to any of the above - they are individually liable for heavy personal fines as well as risking the bar's license and reputation. It is not uncommon for the police to do routine checks at licensed venues such as ours to ensure liquor licensing laws are being adhered to. Therefore, in the rare event that the above terms and conditions are not followed, we hold the right to refuse your bond refund and if needs be, contact the police!

WE LOOK FORWARD TO HOSTING YOUR EVENT

PAYMENT OPTIONS

Payments can be made at the venue or directly to the bank details below;

Account details: 03-1730-0025634-000

Please use your name and date of your event as the reference!

Make sure to contact us once your payment has been made so that we can ensure the transaction has gone through and confirm your date.

Additional costs such as bar tabs, food etc must be paid prior to your event unless agreed upon by the venue manager as previously specified.

CONTACT INFORMATION

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