



# Events Basalt



**Basalt**  
127 Picton St, Howick 2014

+64 9 533 0081  
[www.basalt.co.nz](http://www.basalt.co.nz)



The heart of Howick for over 10 years, 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.**

**book@basalt.co.nz**  
**+64 9 533 0081**

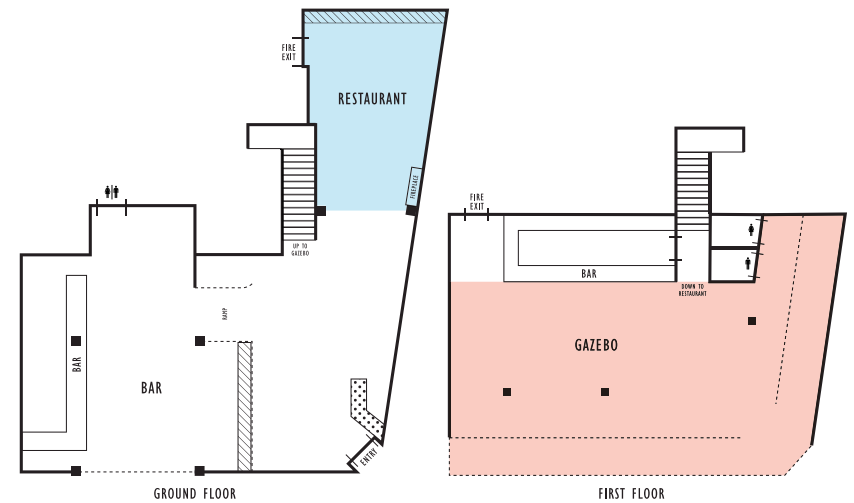
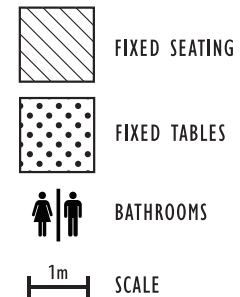
## **CONTENTS**

<b>EVENT SPACES</b>	<b>3</b>
<b>COCKTAIL MENU</b>	<b>5</b>
<b>SEATED MENU</b>	<b>7</b>
<b>BEVERAGES</b>	<b>10</b>
<b>GENERAL INFO</b>	<b>13</b>



## EVENT SPACES

SPACE	Cocktail	Seated	Banquet
Half Gazebo	60	-	-
Restaurant	-	30	16







# Cocktail Menu





## CANAPÉS

20 PIECES PER CHOSEN ITEM

### Grazing - 40.0

Crispy tempura prawns, sweet chilli sauce  
Salt and pepper squid, aioli  
Fish goujons, handmade lime and chilli mayo  
Chicken or beef skewers, satay sauce

### Sweet Treats - 55.0

Chocolate brownie bites  
Petit fours  
Chocolate or caramel profiteroles, cream  
Meringue Baskets, berry compote, whipped cream

## PLATTERS

40 PIECES PER PLATTER

Vegetarian spring roll, sweet chilli 30.0

Vegetarian samosa, sweet chilli 30.0

Bookings and payment must be made at least 5 working days in advance



# Seated Menu



## 3 COURSE SET MENU

49.9 PP

### Entrée

Salt and pepper squid, watercress, green chilli mayo  
Roasted beets and seeds, hazelnut dressing  
Cider and ginger chicken skewers, garden salad

### Main

Chicken breast, cauliflower tabbouleh, preserved lemon  
Market fish, smoked carrot, broccolini  
200g sirloin, shoestring fries, garden salad  
Soba noodle salad, shaved cabbage, citrus soy dressing

### Dessert

Chocolate tart, cocoa nibs, chilli flakes  
Poached pear, almond, Greek yoghurt sorbet

## HAM ON THE BONE



Up to 40 people 400.0

10kg Honey Glazed Ham, 40 bread rolls, mixed salad, coleslaw, condiments, butter

Up to 60 people 600.0

15kg Honey Glazed Ham, 60 bread rolls, mixed salad, coleslaw, condiments, butter

Bookings and payment must be made at least 5 working days in advance





## BBQ BUFFET

33.5 PP

### BBQ

Basalt's homemade beef patty

Prawn skewers, sweet chilli and lime sauce

Garlic and herbed chicken drumsticks

Vegetarian kebabs

### Condiments

Bread roll selection, butter and garlic butter

Basalts famous potato salad, bacon, spring onion

Aioli slaw

Soba noodle salad, shaved cabbage, watercress, grapefruit, cilantro, citrus dressing

Mixed green salad, house dressing

Corn cobettes

### Add

Canapés on arrival



Available in the Gazebo only, cooked by your own personal chef

Minimum of 20, maximum of 60 guests

Bookings must be made at least 7 working days in advance





# Beverage



## Selections

## OPTION 1

### Sparkling

Vigna Nuova Prosecco flute 8.0

### Wine

Straw Island Chardonnay, Sauvignon Blanc, Pinot Gris, Merlot  
8.0 (150ml), 13.0 (250ml), 36.0 (Btl)

Straw Island Rosé 9.0 (150ml), 13.5 (250ml), 38.0 (Btl)

### Draught beer 9.8

Monteith's Radler, Golden Lager, Beacon Pilsner, Original Ale, Pale Ale  
Heineken Light  
Export 33 6.0

### Bottled beer 8.2 - 9.8

Amstel Light, Heineken, Desperados, Tiger Crystal, Sol, Monteith's  
Black, Export Citrus range.

### Spirits 8.7 - 9.0

Vladivir vodka, City of London gin, Early Times bourbon, Whyte and  
Mackay whisky, Santa Cuba rum

### Non-alcoholic beverages 4.5 - 7.0

Lemonade, Coke, Coke Zero, Ginger Ale, L&P, Ginger Beer,  
Tonic, Soda  
Orange, Apple, Pineapple, Fejoa, Grapefruit, Cranberry,  
Tomato, Spirulina  
Red Bull, Red Bull sugar free, Antipodes sparkling, Antipodes still



Please note we will not include spirits unless requested



## OPTION 2

### Sparkling

Vigna Nuova Prosecco flute 8.0

Brancott Brut Cuvee (200ml) 12.0

Brancott Sparkling Sauvignon Blanc (200ml) 12.0

### Wine

Festival Block Chardonnay, Sauvignon Blanc, Pinot Gris

8.7 (150ml), 13.7 (250ml), 39.9 (Btl)

Babydoll Rosé 9.5 (150ml), 15.5 (250ml), 45.0 (Btl)

Festival Block Merlot-Cabernet 9.5 (150ml), 15.0 (250ml), 44.5 (Btl)

### Draught beer 9.8 - 11.8

All beers in this category from option 1, **plus;**

Barber Lager, XPA, Tuatara, Heineken, Tiger, Monteith's Crushed Apple Cider

### Bottled beer 8.2 - 9.8

Amstel Light, Heineken, Desperados, Tiger Crystal, Sol, Monteith's Black, Export Citrus range

### Spirits 8.7 - 9.0

Vladivir vodka, City of London gin, Early Times bourbon, Whyte and Mackay whisky, Santa Cuba rum

### Non-alcoholic beverages 4.5 - 7.0

Lemonade, Coke, Coke Zero, Ginger Ale, L&P, Ginger Beer, Tonic, Soda

Orange, Apple, Pineapple, Fejoa, Grapefruit, Cranberry, Tomato, Spirulina

Red Bull, Red Bull sugar free, Antipodes sparkling, Antipodes still

Please note we will not include spirits unless requested

OPEN BAR

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

You are welcome to let us know if there are any beverages you would prefer to exclude.



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.

## 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.

### Subsidised bar tabs

You can specify the range of beverages available and a credit limit for the event account. You then set the subsidised per drink cost for your guests to pay, with the remaining beverage cost being deducted from your credit limit.

## 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.

## 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 setup 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 HANZ 18+ 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.