



Our venue offers the space to accommodate for any sized group with up to 80 guests, with our team tailoring the space to fit with the specifications of your event. Rosanna's is the perfect location for special occasions, memorable moments and celebrations.



Events with over 45 pax will require the exclusive hire of Rosanna's. Your group will have the ability to spread through out the space and enjoy your event in privacy, whilst taking advantage of our trendy bar area and stunningly beautiful courtyard.

# The Courtyard





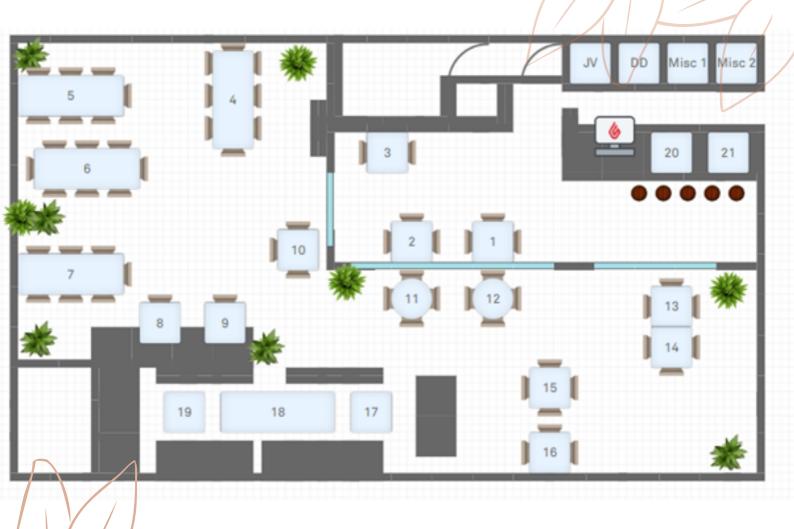
#### Catering

We provide a range of catering options, a selection of beverages and great service to ensure you and your guests enjoy your event with us.

### **Group Capacity**

For groups of 25-45 pax we offer our cozy courtyard area. This can be arranged to seat up to 30 guests for a dining experience or arranged to create more space for your guests to move around and mingle.

# Floor Plan







the finest spirits to suit all our guests.

### Share

Once the bar tab is redemeed the guests will have the opportunity to purchase beverages at their own leisure for the remainder of the event.

# Bar Tab

#### Wine

SPARKLING	Bottle(75	oml)	ROSE	Bottle(75	0ml)
Lindauer Classic Te Hana Deutz Mumm, Cordon Rouge	Brut Reserve Cuvee Method Trad. French Champ.	\$50 \$65 \$75 \$110	The Ned SJP Invivo Man O'War "Pinque"	Marlborough "Sud de France" Waiheke Island	•
SAUVIGNON B	LANC		PINOT NOIR		
Russian Jack SJP Invivo	Marlborough Marlborough	\$50 \$65	Russian Jack Matawhero Roaring Meg	Marlborough Gisborne Central Otago	\$65 \$70 \$75
CHARDONNAY			SYRAH		
Wither Hills Vavasour Man O'War "Valhalla"	Marlborough Awatere Valley Waiheke Island		Trinity Hill Man O'War "Dreadnought"	Hawkes Bay Waiheke Island	\$60 \$95
PINOT GRIS			MERLOT / MALB	EC	
	Marlborough \$60 Waiheke Island \$83		Trinity Hill, Merlot Matawhero, Malbec/Merlo Man O'War "Ironclad"	Hawkes Bay Gisborne Waiheke Island	\$50 \$65 \$95

# **Spirits**

Please ask our team about all available spirits behind the bar.

# Bar Tab

#### Beer

ON TAP  Morningcider Dry Appple Kingsland Pilsner Panhead Supercharger	ABV 4.9% 4.5% 5.7%	1.8L JUG \$44 \$47 \$49	CLASSICS  Steinlager Zero 0.0% Steinlager Light (Low Alcohol) 2.5% Steinlager Tokyo Dry 5.0% Corona Extra 4.5%	\$8 \$8 \$9 \$10
UBERNAUT Brixton Pale Ale Newton Hazy Pale Ale Copacabana Brut IPA	4.4% 4.8% 7.1%	330ml \$11 \$13 \$15	CIDERS  Mac's Cloudy Apple Cider 4.7%  The Sunchaser with Blueberries 4.7%  Zeffer Hazy Passionfruit 4.8%  Morningcider Strawberry Rose 4.9%	\$9 \$11 \$13 \$14

CRAFT BEERS	•	330ml
Panhead Quickchange XPA	4.6%	\$12
Panhead Blacktop Oat Stout	5.5%	\$13
Panhead Rat Rod Hazy IPA	6.5%	\$14
Emerson's Pilsner	4.9%	\$14
Emerson's Pale Ale	5.0%	\$14
Emerson's Reverb NZ IPA	5.9%	\$15

CRAFT BEERS 2 x 250ml

Salted Lime Sour paired with Spicy Pilsner 4.6% \$12

# Bar Tab

#### Soft Drinks

KOMBUCHA	\$9	SODAS	\$5
Wild Berry Raspberry Lemonade Cherry & Plum Lemon & Ginger Peach FUZE ICED TEA	\$8	Coke Coke No Sugar Lemonade Soda Water Tonic Water Ginger Beer Fanta LLB	
Black Tea Peach Black Tea Lemon Green Tea Lemon		EAST IMPERIAL  Classic	\$6
JUICE Apple	\$5	Grapefruit Yuzu Botanical	
Cranberry Orange Pineapple		RED BULL Regular	\$9
/OYAGE	\$9	Sugar Free	
NZ Sparkling Pure Spring Wat	er, 500ml		

### Coffee / Tea

Please ask our team about all available coffee and tea options behind the bar.

# Sharing Platters



At Rosanna's we offer a selection of platters to cater for all event requirements. Our platters are designed for your guests to graze over and enjoy at their own leisure. Our grazing platters are charged per head as they are designed to cater for your specific event numbers and specifications.

Per Head

Per Head

#### **Breads & Dips**

\$16

Sourdough, mixed grain, pineapple chutney, hummus, beetroot relish, pesto, old boy aioli, tzatziki, lemon wedges, leafy green decorations.

#### Cheese Board

\$22

Blue, brie, cheddar, chutney, relish, nuts / seeds, grapes, fig, dried fruits, labneh, water crackers, lavosh, green garnishes.

#### Charcuterie

\$22

Cured meats, pate, dried fruits, crackers, jams, mustard variety, pickled veggies, green garnishes.

#### Mediterranean

\$24

Falafel, dips, olives, sundried tomatoes, hummus, rocket pesto, haloumi, onion jam, tzatziki, stuffed grape leaves, green garnishes.

#### Seafood Platter

\$29

Fried calamari, prawns, fried oyster with curry mayo, citrus dill aioli, coconut lemongrass broth, lemon wedges, leafy green decorations.

#### Dessert Platter

\$18

Bargnat, brownie, fruit/nut cookies, chocolate covered strawberries, fresh fruit, pavlova, chocolate dipping sauce.



On receipt of a signed booking form we will issue you a deposit invoice of the value of the agreed minimum spend. The deposit invoice must be paid within 7 days. 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.

## Agreed 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.

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.

Rosanna's accepts cash, credit card and bank transfer payments.

## Cancellations and Changes

Events cancelled with more than 15 days' notice are eligible for a full refund of the deposit paid. Events cancelled with 15 days or less notice will be charged a cancellation fee equal to the deposit paid. Events cancelled with less than 7 days' notice will be charged the agreed 'minimum spend' amount. We will request your final guest numbers 7 days prior to your event. This is the number you will be charged your minimum spend on and on the night there will be a head count and you will be charged after the event if there are more guests for the event. Neither the client nor Rosanna's Garden Bar And Eatery 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 a 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. Rosanna's Garden Bar And Eatery will not be liable for any damages caused as a result of cancellation.



## Other

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.

Only food and beverage purchased at Rosanna's Garden Bar And Eatery may be consumed at Rosanna's Garden Bar And Eatery and such food and beverage must not be removed from the premises.

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.



Booking Details

Booking Form

Please read the conditions on the previous page. By signing this form and returning it you are agreeing the terms and conditions of holding your event at Rosanna's Garden Bar and Eatery.

Your Function Date
Company/Client Name
Event type/Purpose
Number Of Guests
Agreed Minimum Spend(The agreed minimum spend covers food and beverage charges)
Start Time
Finish Time
Room setup requirements
Other
Contact Name
Mobile Number
Landline Number
Email Address
Postal Address
Invoice to be Adressed to
Card Details
Name on Card
Card Number
Card Expiry Date CVV Number
Signed by Rosanna's Garden Bar and Eatery
Signed by (The Client)
Date (Agreement Signed)