Behind each of New Zealand's iconic wineries is a story. From grape to glass, the journey to creating the country's finest wines is one worth celebrating. Somm is the next chapter in this story.

Choosing Somm for your next gathering means your special occasion is not just an event, it's an experience.

Situated enviably on Princes Wharf, Somm blends the ease and comfort of a local wine bar with the charm and allure of a regional cellar door.

Let the warm lighting, natural materials, and rich textures welcome you and your guests. Open yet intimate, Somm captures everything you seek in a unique harbourside retreat, perfectly set up for your event.

With a wine list featuring over 100 selections and a delicate food menu to complement them, Somm offers a dynamic setting for various group events. Whether celebrating a special occasion, hosting a corporate event, or planning a more exclusive affair, Somm is the perfect venue. Somm can adapt to your needs with multiple spaces accommodating 20 to 200 guests.

Somm

SOMM SPACES



Drawing from the building's industrial history, heritage features have been retained and enhanced. The original exposed pillars and concrete ceilings have been restored to keep with the integrity of the building.

The interior is punctuated with materials traditionally found in New Zealand's prestigious winery regions. Timber in walnut and oak, earthy stone and clay tiles ground the space, giving a subtle nod to the provenance of the wines it's showcasing. It's rusticism with a sleek, refined edge.

THE CELLAR ROOM

SEATED, 12



Tucked away towards the back of the venue is Somm's lush and gorgeous Private Room, suitable for exclusive dining and wine-tasting events, board meetings and presentations.

The space is cleverly adorned with the venue's cellar, displaying an impressive array of library and large-format wines. The room is draped in heavy set 'cabernet' curtains, which when drawn, instantly transforms the space into the cosiest of settings.

THE WINE LIBRARY

SEATED, 65 | COCKTAIL, 80



An open, gorgeous space showcasing a curated selection of New Zealand wines, ideal for hosting larger group dinners and events. You also have the option to combine this space with The Vineyard to accommodate even larger events.

THE TASTING DECK

THE TASTING DECK: SEATED, 25 | COCKTAIL, 50



Located opposite The Vineyard, The Tasting Deck offers the same gorgeous views. For larger events, you have the option to combine The Tasting Deck and The Vineyard, providing an extended and picturesque setting for your guests.

THE VINEYARD

THE VINEYARD: SEATED, 30 | COCKTAIL, 50



A prime location overlooking the beautiful Auckland Harbour and Maritime Museum, The Vineyard is one of Somm's most sought-after areas for functions. Enjoy a stunning view of the water, which is particularly delightful during sunset hours.

THE WHOLE REGION

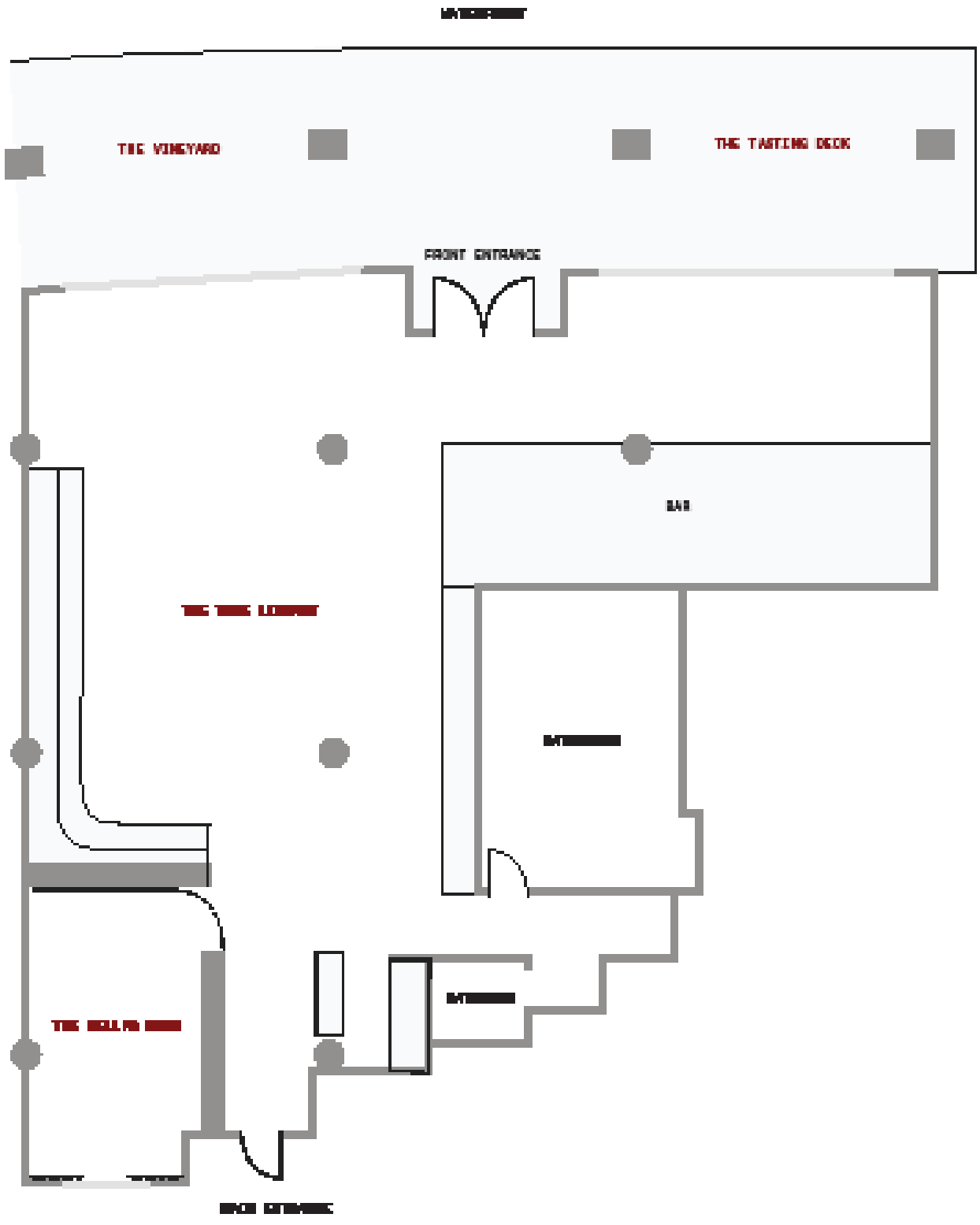
SEATED, UP TO 120 | COCKTAIL, 200



Exclusive venue hire is also available, incorporating all of the spaces above.

Somm

Floor plan



SOMM FOOD PACKAGES

From wine & food pairings to canapé style soirées, we have a number of group packages to suit any event. Packages are only available by pre-booking.

We can adapt our menus to suit most dietary requirements.

$75 SET MENU

$75 PP | 12 OR MORE GUESTS | MAXIMUM 120 GUESTS

All dishes are designed to share.

ANTIPASTI

Kūmara sourdough, extra virgin olive oil

Red pepper whip, walnut dukkah

Marinated Sicilian olives, bay leaf, chilli

Green pea & mint arancini, brown butter, pea pesto

SIDES

Green leaf salad, Dijon vinaigrette

French fries, rosemary salt

SHARING PLATES

Trevally tartare, soy, pickled ginger, black rice

Crab toasts, yuzu kosho, chive

Fregola salad, baby carrots, feta, mint, almonds, raisins, green olive

-

Eggplant schnitzel, chilli coconut sauce, lime, peanuts

Grass-fed sirloin, cowboy butter, Hasselback potatoes, jus

$95 SET MENU

$95 PP | 12 OR MORE GUESTS | MAXIMUM 120 GUESTS

All dishes are designed to share.

ANTIPASTI

Kūmara sourdough, extra virgin olive oil

Red pepper whip, walnut dukkah

Marinated Sicilian olives, bay leaf, chilli

Green pea & mint arancini, brown butter, pea pesto

SIDES

Green leaf salad, Dijon vinaigrette

French fries, rosemary salt

SHARING PLATES

Trevally tartare, soy, pickled ginger, black rice

Crab toasts, yuzu kosho, chive

Fregola salad, baby carrots, feta, mint, almonds, raisins, green olive

Crispy fried chicken, hot honey, aioli

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Eggplant schnitzel, chilli coconut sauce, lime, peanuts

Grass-fed sirloin, cowboy butter, Hasselback potatoes, jus

Kashmiri chicken skewers, mint yoghurt, pickled red onion

PREMIUM SET MENU

$130 PP | 12 OR MORE GUESTS | MAXIMUM 120 GUESTS

All dishes are designed to share.

ANTIPASTI

Kūmara sourdough, extra virgin olive oil

Red pepper whip, walnut dukkah

Marinated Sicilian olives, bay leaf, chilli

Green pea & mint arancini, brown butter, pea pesto

SIDES

Green leaf salad, Dijon vinaigrette

Asparagus, vadouvan hollandaise, curry leaf

French fries, rosemary salt

DESSERT

Chocolate marquise, mandarin curd, almonds

Berry meringue, vanilla cream

SHARING PLATES

Trevally tartare, soy, pickled ginger, black rice

Crab toasts, yuzu kosho, chive

West coast whitebait fritters, lemon, jalapeño tartare

Crispy fried chicken, hot honey, aioli

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Eggplant schnitzel, chilli coconut sauce, peanuts, lime

Grass-fed sirloin, cowboy butter, Hasselback potatoes, jus

Kashmiri chicken skewers, mint yoghurt, pickled red onion

SOMM FOOD PACKAGES CONTINUED

CANAPÉ & SUBSTANTIALS PACKAGE

3 CANAPÉ + 1 SUBSTANTIAL $26 PP
3 CANAPÉ + 2 SUBSTANTIAL $34 PP
4 CANAPÉ + 3 SUBSTANTIAL $48 PP
4 CANAPÉ + 4 SUBSTANTIAL $56 PP

26 OR MORE GUESTS

MAXIMUM 200 GUESTS

CANAPÉ ITEMS

Grass fed beef tartare toast, horseradish

Prosciutto & pecorino croquette, walnut mustard

Salt & pepper tempura prawns, cocktail sauce

Chilli salt squid, sweet chilli jam, kewpie

Grilled halloumi skewers, red pepper whip

Crispy fried chicken, hot honey, aioli

Smoked brie, grape, oat cracker

Crab toasts, yuzu kosho, chive

Green pea & mint arancini, brown butter, pea pesto

SUBTANTIAL ITEMS

Trevally tartare, soy, pickled ginger, black rice

Kashmiri chicken skewers, mint yoghurt, pickled red onion

Grass-fed sirloin, cowboy butter, Hasselback potatoes, jus

Salt-baked beetroot, goat's cheese, baby beets, candied walnuts

Eggplant schnitzel, chilli coconut sauce, lime, peanuts

Crumbed lamb cutlet, saag sauce, vadouvan butter, curry leaves

Crispy fried chicken slider, hot honey, aioli

Crumbed fish slider, fennel, jalapeño tartare

Mini pizzette, evolving flavours

LIGHT SNACKS PACKAGE

$25 PP

12 OR MORE GUESTS

MAXIMUM 30 GUESTS

Chef's selection of Somm's 72hr poolish dough pizza

French fries, rosemary salt

Crispy fried chicken, hot honey, aioli

Green pea & mint arancini, brown butter, pea pesto

Prosciutto & pecorino croquette, walnut mustard

FAQS

What is the maximum capacity for full venue hire?
Somm can accommodate up to 200 people for standing cocktail events. For sit-down functions, the maximum capacity is 120 people. Furniture hire may be required for seated events above 90 people.

What is the minimum spending requirement?
The minimum spend varies based on the type of event, the day of the week, and the season. Please contact us with your event details so we can provide you with an accurate minimum spend estimate.

Can guest numbers and floor plans be adjusted for functions?
Yes, we can be flexible with both guest numbers and floor plan arrangements where possible. We recommend getting in touch with your event details so our team can tailor the space to suit your needs.

Do you offer beverage packages?
Drinks are charged on consumption basis. Our experienced beverage team are available to assist you in creating bespoke beverage matches or suggestions for your function.

How is the food menu served?
Our menu is designed for the table to share, with each dish serving approximately four-six people. If you opt for the canapé package, we prepare your selection of canapés per person.

Can I book a group booking for casual drinks and nibbles only?
Yes, we have plenty of spaces suitable for small to large groups. You can view all ours spaces on our function package with a variety of food options.

Do you cater for dietary requirments?
Yes, we can accommodate most dietary requirements. Our menu is flexible and allows for various dietary alterations.

Do you allow guests to bring decorations and a cake?
Yes, you are welcome to bring along small styling items for tables so long as they do no interupt other guests views. You can bring along a celebratory cake, please let the team know when making a booking. There is $5pp cakeage fee.

Do you have disabled access?
Yes, access is via the wharf side entrance. We also have an accessible toilet inside the venue.

Do you do takeaway wine?
Somm is fully licensed, with the full wine list available to purchase and take home at separate retail pricing. Pricing available in-venue.

What kind of parking is available at Somm?
Parking is available on Princes Wharf with a special rate of $20 for 12 hours starting from 4pm, and the same rate applies all day on weekends.

Additionally, the Downtown car park is a short walk from Somm, located at 31 Customs Street West, Auckland CBD.

GET IN TOUCH

Once you've decided on the key details of your function (date, space, and package), you can reach out to our dedicated team who will help you confirm the final details and secure your event. We can also arrange a private viewing if you would like to visit Somm and see if it suits your event.

You can read the Terms & Conditions on the next page.

CONTACT US

Opening hours:
Tuesday - Wednesday, 4pm till late
Thursday - Sunday, 12pm till late

functions@foleyhospitality.co.nz

09 972 1598

Shed 22, Princes Wharf, Auckland

TERMS & CONDITIONS

Confirmation
A booking is deemed to be confirmed when the deposit has been received, and/or you have written response to your confirmation email.
The following function details must be confirmed no less than 7 working days prior to the function:
- Total number of guests
- Guest dietary requirements
- Start and finish time of function

Food & Beverage Confirmation
All food packages & beverage selections must be confirmed no later than 14-days prior to the function. Outside of this time we can make no guarantee of the availability of stock due to ordering and preparation deadlines.

If the number of guests or catering requirements increase, additional food may be ordered prior to, or on the night but availability cannot be guaranteed. If the number of guests or catering requirements decrease within the 7-day period prior to your booking, you are still required to pay for the confirmed number of guests.

PAYMENTS
Deposit
A deposit of 30% of the chosen Food Package is required upon confirmation of booking. If a minimum spend requirement applies, then a deposit of 30% of the quoted minimum spend is required.

Food
The total Food Package amount must be paid for no later than 14 days prior to the function.

Beverages
Beverages are charged on consumption and is to be paid at the conclusion of your function. If a minimum spend prepayment is made, anything additional is to be paid at the conclusion of your function.

Minimum spend conditions
If the minimum spend is not met the organiser is responsible for making a payment of the difference upon conclusion of the function. Where a minimum spend is to be met by guests purchasing their own drinks on the night, any shortfall will be charged to the organiser by credit card at the conclusion of the function.

Cancellation & No Show
A cancellation notice must be received in writing directly to the function manager, functions@foleyhospitality.co.nz. Written correspondence or via phone directly to the venue may not be eligible.
Cancellations received more than 14 days prior to the function will receive a full refund.
Cancellations received within 14 days of the function will incur a 50% cancellation fee.
The cancellation fee is determined by the total function spend.
Where live entertainment has been confirmed, cancellations within 14 days will incur a charge of up to 50% of the agreed artist fee. This will be communicated where applicable
Failure to attend the function (no show) will result in a 100% cancellation fee.

Exclusive Venue Function Timing and Access
Function start and finish times are set out as per availability and all functions are allocated a 5-hour service period. You will have access to the space up to one hour before for set-up and one hour after for pack down.

Furniture and Layout
Furniture can be rearranged on-site to suit your function, based on available in venue tables and chairs. Furniture hire fees may apply to accommodate large, seated functions, please liaise with your function manager on further details. The removal of any furniture from the venue must be approved in writing and may incur a labour fee based on the items being moved.

Responsible Service of Alcohol
In accordance with sale and supply of alcohol laws, service will be refused to any intoxicated person. Venue staff, and management have full discretion to remove guests behaving in a disorderly or unsafe manner. The venue may also reduce function hours or close an function if required. Entry to the venue may be refused at any time under these conditions.

Entertainment and AV Requirements
Background music and a handheld microphone is available by the venue. Any further AV requirements are available for hire, via our preferred vendor. For functions involving entertainment, styling or external contractors, plans must be submitted at least 14 days in advance. Deliveries must be prearranged and collected immediately after the function. Contractors are responsible for setup, removal, and disposal of any materials or waste. Fire exits must remain clear at all times.

General Terms & Conditions
All prices are inclusive of GST at 15%.
All beverages will be charged according to consumption.
Outstanding charges must be settled on the day unless by prior arrangement.
Furniture hire fees may apply for large seated functions, please liaise with your function manager on further details.
Any breakages or damage to Foley Hospitality premises will be charged to you accordingly.
These Terms and Conditions are subject to change.