

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 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 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 BLENDING ROOM

COCKTAIL, 30

COMBINED WITH THE TASTING DECK: COCKTAIL, 60

Located towards the front of Somm, the Blending Room is the ultimate space for cocktail-style events, perfect for celebrating special occasions and hosting small corporate gatherings. High seating and leaners are scattered throughout to create the ideal social setting. For larger functions, the space can be combined with The Tasting Deck.



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.



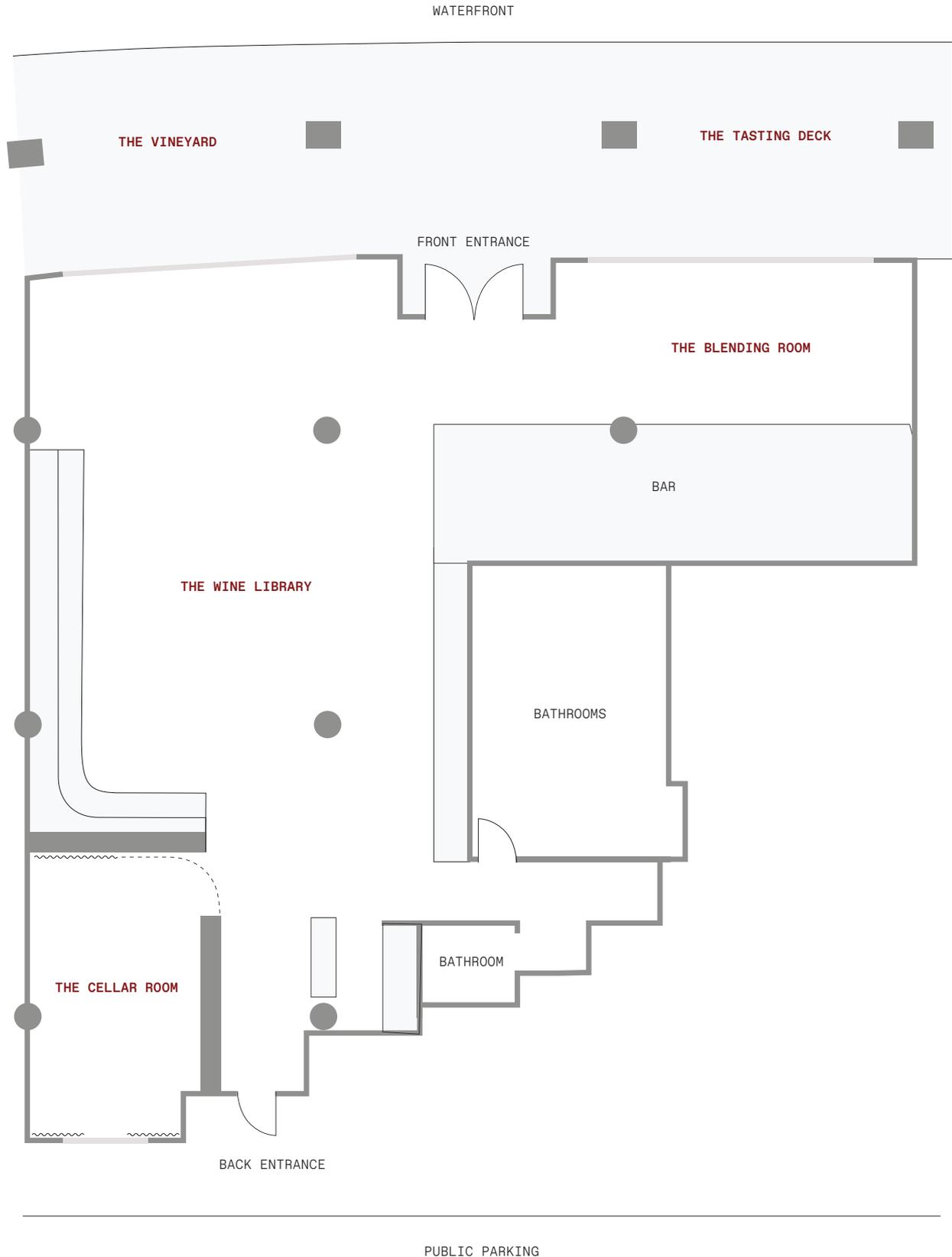
THE WHOLE REGION

SEATED, 150 | 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.

PREMIUM BANQUET PACKAGE

\$134 PP

MINIMUM 12 GUESTS

MAXIMUM 150 GUESTS

All dishes are designed to share.

COURSE 1

Daily Bread sourdough, extra virgin olive oil
Buffalo mozzarella, heirloom tomato, melon, mint
Sweetcorn & basil arancini, tomato fondue
Kingfish tartare, mango, jalapeño, avocado, lime, corn crackers
Kashmiri chicken skewers, mint yoghurt, pickled red onion

COURSE 3

Mini chocolate marquise, raspberry
Mini meringue, peach, vanilla cream

BANQUET PACKAGE

\$70 PP

MINIMUM 12 GUESTS

MAXIMUM 150 GUESTS

BANQUET MENU All dishes are designed to share.

ANTIPASTI

Daily Bread sourdough & Lot Eight extra virgin olive oil
Red pepper whip, walnut dukkah, flatbread
Olives
Buffalo mozzarella, heirloom tomato, melon, mint

SIDES

Greek salad, cow feta, tomato, olive, cucumber
French fries, rosemary salt
We can adapt our Banquet menus to suit most dietary requirements.

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

MINIMUM 25 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
Sweetcorn & basil arancini, tomato fondue

LIGHT SNACKS PACKAGE

\$25 PP

MINIMUM 12 GUESTS

MAXIMUM 30 GUESTS

A selection of Somm's 72hr poolish dough pizza
Somm charcuterie platter, sourdough & condiments

COURSE 2

West coast whitebait fritters, lemon, jalapeño tartare
Eggplant schnitzel, chilli coconut sauce, peanuts, lime
Grass-fed sirloin, fried olives, green garlic herb butter, jus
French fries, rosemary salt
Broccolini, sweet & sour chilli sauce
Greek salad, cow feta, tomato, olive, cucumber
We can adapt our Banquet menu to suit most dietary requirements.

SHARING PLATES

Kingfish tartare, mango, jalapeño, avocado, lime, corn crackers
Crab toasts, yuzu kosho, chive
Sweetcorn & basil arancini, tomato fondue
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Kashmiri chicken skewers, mint yoghurt, pickled red onion
Eggplant schnitzel, chilli coconut sauce, lime, peanuts
Grass-fed sirloin, fried olives, green garlic herb butter, jus

SUBSTANTIAL ITEMS

Kingfish tartare, mango, jalapeño, avocado, lime, corn crackers
Kashmiri chicken skewers, mint yoghurt, pickled red onion
Grass-fed sirloin, fried olives, green garlic herb butter, jus
Buffalo mozzarella, heirloom tomato, melon, mint
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

Crispy fried chicken, hot honey, aioli
Sweetcorn & basil arancini, tomato fondue
French fries, rosemary salt

FAQS

What are the portion sizes for food?

Portion sizes vary depending on your choice between a banquet or canapé package. Banquet dishes are designed for sharing, with each dish serving approximately four people. If you opt for the canapé package, we prepare your selection of canapés per person.

What is the maximum capacity for full venue hire?

Somm can accommodate up to 200 people for standing events. For sit-down functions, the maximum capacity is 150 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.

Do you offer dietary alterations for the food?

Yes, we can accommodate most dietary requirements. Our menu is flexible and allows for various dietary alterations.

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

info@sommcellardoor.co.nz

09 972 1598

Shed 22, Princes Wharf, Auckland

Somm

TERMS & CONDITIONS

Tentative bookings

If, after 7 days, the full deposit and function confirmation form have not been received, the enquiry date will be released. We reserve the right to release a booking if, after reasonable attempts, we are unable to contact the client.

Confirmation

A booking is deemed to be confirmed when the deposit has been received.

Final confirmation of booking

The final guest numbers are to be confirmed 14 days prior to the event.

All arrangements including menus, beverages, time of arrival, and any additional requirements must be finalised no less than 5 working days prior to the event.

FOOD & BEVERAGE

Catering

All catering food and beverage selections must be confirmed no later than 14 days prior to the event. Outside of this time, we can make no guarantee of the availability of stock due to ordering and preparation deadlines.

Final confirmation

The time of arrival and any additional requirements must be finalised no less than 7 days prior to the event.

If the number of guests or catering requirements increase, additional food may be ordered on the prior to, or on the night, but availability cannot be guaranteed.

PAYMENTS

Deposit

10% of the food arrangements are to be paid upon the confirmation of the booking. If a minimum spend requirement is present in the confirmation, then the 10% deposit relates to of quoted minimum spend agreement.

Food

All pre-arranged food must be paid for no later than 14 days prior to the event.

Minimum spend payments

The full payment of the minimum spend must be paid for no later than 14 days before the event.

Special conditions

If a party has been confirmed at the venue with a minimum spend to be met by guests purchasing their own drinks during the event, it is agreed that if the minimum is not met, the difference will be charged to the organiser by credit card at the conclusion of the event.

CANCELLATION & NO SHOW

Cancellation policy

A notice of cancellation must be received within 14 days of the event date in order to receive a full refund. A 50% cancellation fee will apply if the cancellation is not received within 14 days of the event date. Should the party fail to arrive on the date of the booking, a full cancellation fee will apply.

If the notice of cancellation is received within 14 days of the function where live music is confirmed, a 50% of the artists fee is required. Fees vary depending on the artist and this will be communicated to you where applicable.

Minimum spend (where applicable)

In order to maximise our space, we require a commitment by the function organiser that a minimum spend requirement will be met.

If the minimum spend is not met, the organiser is responsible for making a payment of the difference upon the conclusion of the event.

All prices are inclusive of GST at 15%.

All beverages will be charged according to consumption.

Accounts must be settled on the day unless by prior arrangement.

For seated functions with more than 120 people, an additional furniture rental fee of \$8 per person will apply.

Any breakages or damage to Foley Hospitality premises will be charged to you accordingly.

SOMM FOOD PACKAGES

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CANAPÉ & SUBSTANTIALS PACKAGE

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MINIMUM 25 GUESTS

MAXIMUM 200 GUESTS

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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, hummus

Crispy fried chicken, hot honey, aioli

Smoked brie, grape, oat cracker

Crab toasts, yuzu kosho, chive

Green pea arancini, pea pesto, parmesan

SUBSTANTIAL ITEMS

Market fish Kokoda, chilli, lime, coconut

Kashmiri chicken skewers, mint yoghurt, pickled red onion

Grass fed sirloin, asparagus, hollandaise, jus

Burrata, eggplant caponata, basil

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 pizzone, evolving flavours

Somm