

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

COCKTAIL, 30

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

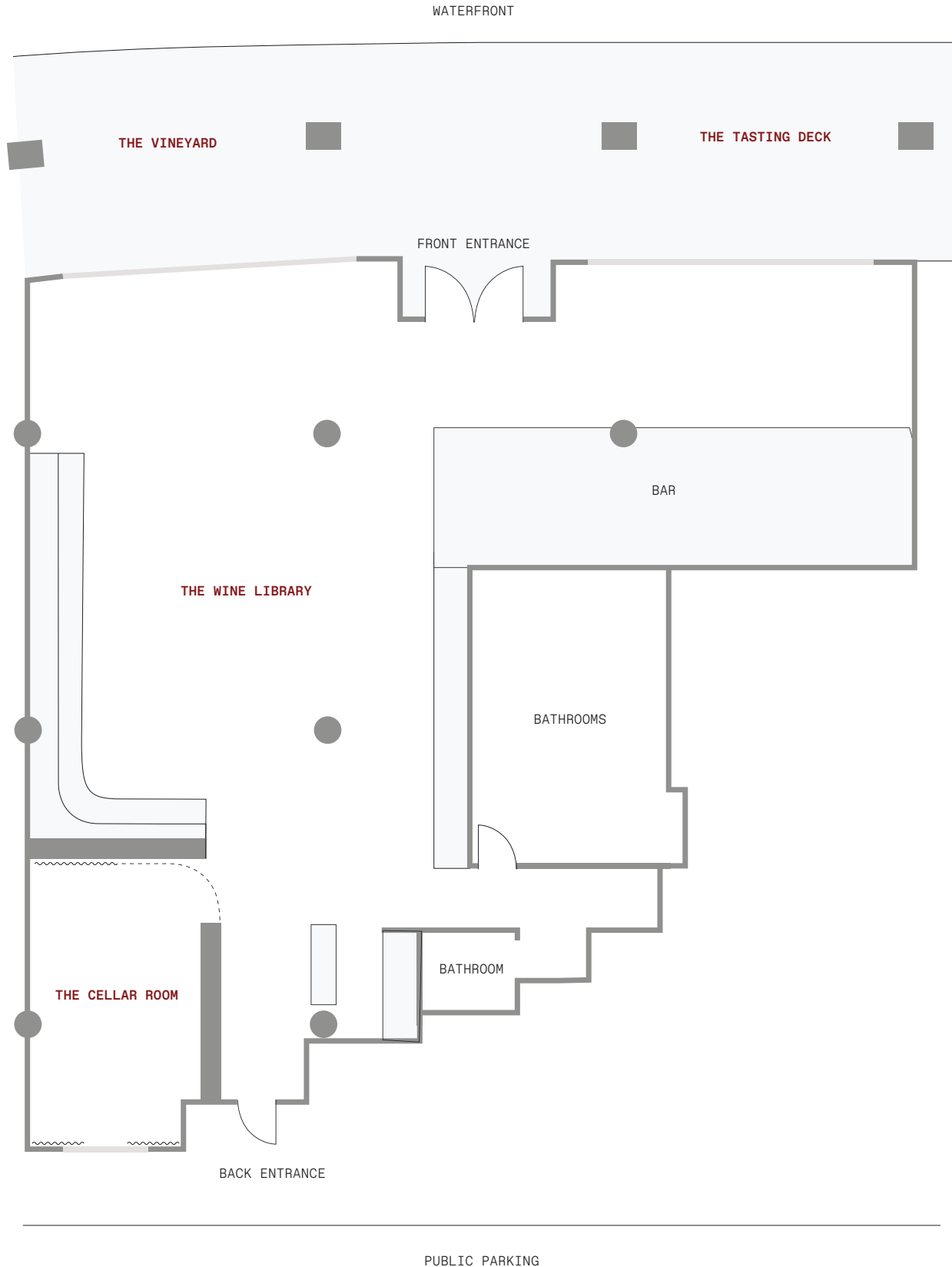
SEATED, UP TO 120 | COCKTAIL, 200

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 150 GUESTS

All dishes are designed to share.

ANTIPASTI

Daily Bread sourdough, extra virgin olive oil
Red pepper whip, walnut dukkah
Olives
Spinach & mozzarella arancini, basil & pine nut pesto

SIDES

Greek salad, cow feta, tomato, olive, cucumber
French fries, rosemary salt

SHARING PLATES

Kingfish tartare, mango, jalapeño, avocado, lime, corn crackers
Crab toasts, yuzu kosho, chive
Salt-baked beetroot, goat's cheese, baby beets, candied walnuts
-
Eggplant schnitzel, chilli coconut sauce, lime, peanuts
Grass-fed sirloin, fried olives, green garlic herb butter, jus

\$95 SET MENU

\$95 PP

12 OR MORE GUESTS

MAXIMUM 150 GUESTS

All dishes are designed to share.

ANTIPASTI

Daily Bread sourdough, extra virgin olive oil
Red pepper whip, walnut dukkah
Olives
Spinach & mozzarella arancini, basil & pine nut pesto

SIDES

Greek salad, cow feta, tomato, olive, cucumber
French fries, rosemary salt

SHARING PLATES

Kingfish tartare, mango, jalapeño, avocado, lime, corn crackers
Crab toasts, yuzu kosho, chive
Salt-baked beetroot, goat's cheese, baby beets, candied walnuts
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
Crumbed lamb chops, saag sauce, vadouvan butter, curry leaves

PREMIUM SET MENU

\$130 PP

12 OR MORE GUESTS

MAXIMUM 150 GUESTS

All dishes are designed to share.

ANTIPASTI

Local oysters, red wine mignonette
Daily Bread sourdough, extra virgin olive oil
Olives
Spinach & mozzarella arancini, basil & pine nut pesto

SIDES

Greek salad, cow feta, tomato, olive, cucumber
Broccolini, sweet & sour chilli sauce
French fries, rosemary salt

DESSERT

Chocolate marquise, mandarin curd, almonds
Berry meringue, vanilla cream

SHARING PLATES

Kingfish tartare, mango, jalapeño, avocado, lime, corn crackers
Crab toasts, yuzu kosho, chive
West coast whitebait fritters, lemon, jalapeño tartare
Kashmiri chicken skewers, mint yoghurt, pickled red onion
-
Eggplant schnitzel, chilli coconut sauce, peanuts, lime
Grass-fed sirloin, fried olives, green garlic herb butter, jus
Crumbed lamb chops, saag sauce, vadouvan butter, curry leaves

SOMM FOOD PACKAGES CONTINUED

CANAPÉ & SUBSTANTIALS PACKAGE

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|----------------------------------|-------------------|--------------------|
| 3 CANAPÉ + 1 SUBSTANTIAL \$26 PP | 26 OR MORE GUESTS | MAXIMUM 200 GUESTS |
| 3 CANAPÉ + 2 SUBSTANTIAL \$34 PP | | |
| 4 CANAPÉ + 3 SUBSTANTIAL \$48 PP | | |
| 4 CANAPÉ + 4 SUBSTANTIAL \$56 PP | | |

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
Spinach & mozzarella arancini, basil & pine nut pesto

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
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 Somms' 72hr poolish dough pizza | Crispy fried chicken, hot honey, aioli |
| French fries, rosemary salt | Spinach & mozzarella arancini, basil & pine nut 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 our spaces on our function package with a variety of food options.

Do you cater for dietary requirements?

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 not interrupt other guests' views. You can bring along a celebratory cake, please let the team know when making a booking. There is a \$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

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.