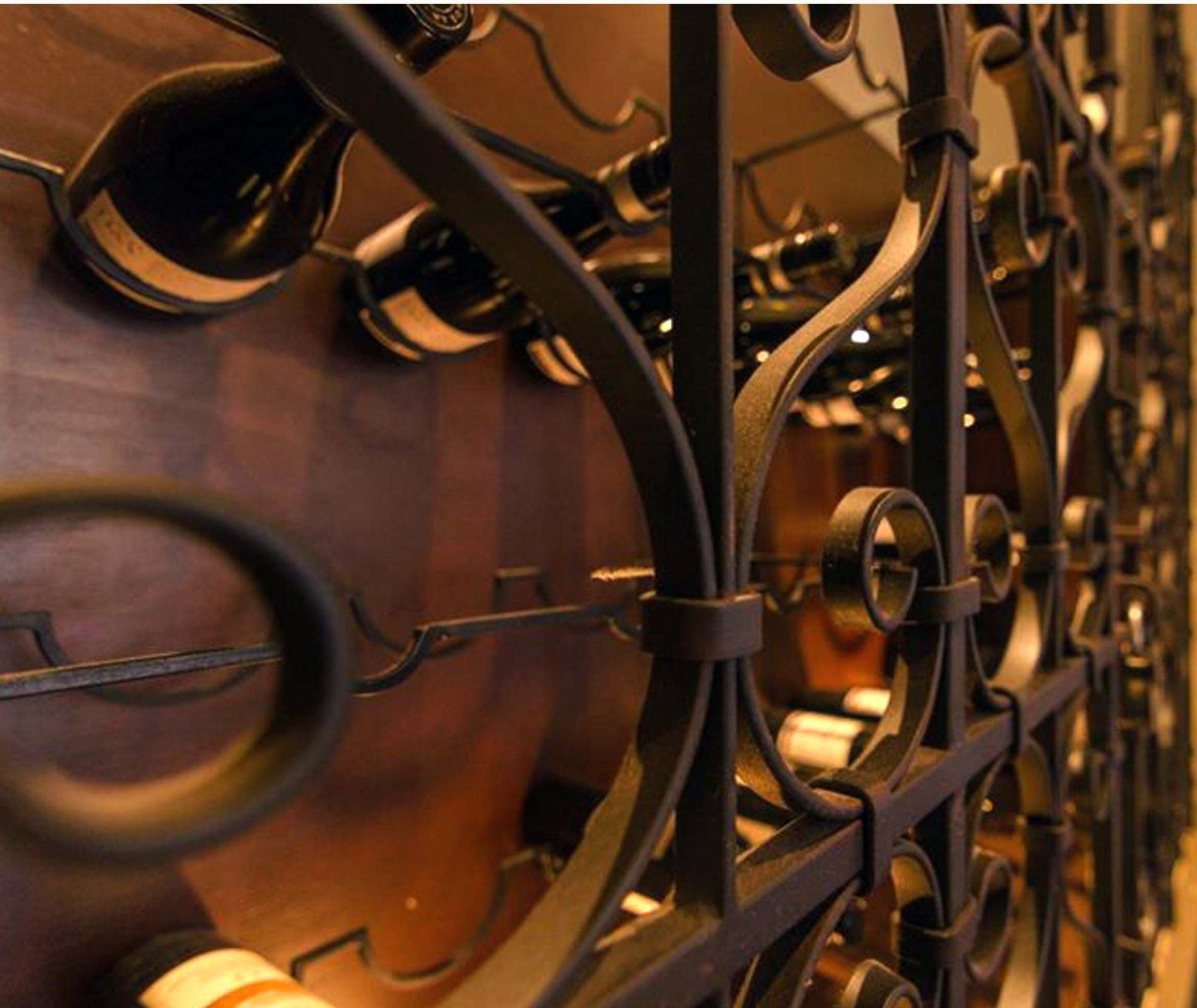


Saluté

TAPAS RESTAURANT & WINE BAR



Functions Package

ABOUT US

Towns don't get much prettier than historic Greytown, New Zealand's first planned inland town. It won the award "NZ's Most Beautiful Small Town 2017" and is New Zealand's most complete street of wooden Victorian buildings. All about an hour's drive or train ride from Wellington, the Wairarapa is a region of spectacular coastlines, wide valleys and small towns known for its vineyards, gourmet food, walking and cycling trails - and a vibrant arts scene. Located in the heart of beautiful Greytown, Saluté Tapas Restaurant & Bar is a lot more than you would expect from a local village restaurant. Our ethos is centered on community and inclusivity. Because of such, it is our aim that every visit to our restaurant becomes a little retreat with great food, great wine, great company - all combined to create great memories.

We offer an upscale yet relaxed environment with a Mediterranean-inspired menu featuring fresh, seasonal, local ingredients expertly prepared and served by our friendly, courteous staff. Our inventive tapas are designed to excite the curious food lover, and – when multiple are chosen – they allow diners to essentially create their own custom main course. By offering smaller portions as well as many vegan, dairy-free and gluten-free options, a wider range of flavours can be explored and shared with the whole table, creating a wonderfully social and relaxed environment. Either way you choose, the meal can be finished with one of our extraordinary desserts, most of which are gluten-free (although you would never know it).

We have an extensive wine list with wines from all over the globe and many options by the glass, including more exclusive wines using the patented Coravin system. Working and living in one of the best wine growing regions in the world, we are proud to feature the best of New Zealand, and the Wairarapa in particular. Saluté is proud to also feature unique craft cocktails and beer including featured craft offerings on tap.



The venue features warm woods, copper and rod iron. The complimenting colours stem from the different hues of copper verdigris to create a warm and inviting space in an otherwise contemporary setting.

Since opening its doors in 2001, Saluté has consistently ranked as one of the top

restaurants in the Wairarapa and the Greater Wellington region, truly a "must visit" for locals and tourists alike. Saluté makes for the perfect place for a function, event or special occasion. We invite you to dine with us and share our passion for great food, drink and conversation.



THE KITCHEN

Saluté offers contemporary quality dishes that change to suit the seasons. Our Mediterranean-inspired menu is purposely designed and created by our Head Chef, Tony Broster, and Pastry Chef, Jason Brumbaugh, which features tapas, or “shared dishes”. Our inventive tapas are designed to excite the curious food lover, and by offering smaller portions as well as many vegan, dairy-free and gluten-free options, a wider range of flavours can be explored and shared with the whole table, creating a wonderfully social and relaxed environment. Our tapas are made in a way to allow diners to essentially create their own custom main course if that is their preference. The menu also includes artisan pizzas, designed for the individual but often shared with accompanying tapas dishes.

With sustainability and quality in mind, Saluté celebrates the simple pleasures of food while working with seasonal, local and organic producers whenever possible that contribute to our delicious range of menus. We take it a step further by using takeaway containers and drinking straws that are recyclable and biodegradable, all to ensure we provide our treasured customers with top quality ingredients and services.

Tony, Jason and their team have a wealth of experience in catering for small to large functions for all industries and budgets and look forward to working with you on your next function.



FUNCTION SPACES



Saluté has many welcoming and open spaces available. There are four different function spaces that you can choose from for your next function or event. Whether it be a holiday or birthday party, wedding reception, social gathering, personal milestone, fundraiser, or corporate dinner. Saluté can cater for all types of events with delicious and unique food and beverage options.

THE OAK ROOM

The Oak Room is located at the front of the restaurant. It has 3 skylights, a large window that opens to view the deck and street. The double sliding doors open to the fountain and courtyard and can be used for private entrance to your function. This space can comfortably facilitate 26 guests seated or 40 guests standing.

THE COPPER ROOM

The Copper Room is positioned around our copper & wood bar, the prime view a guest sees when entering our front doors. An elevated tier to the right offers a slightly more private VIP space. The Copper Room can comfortably accommodate 60 guests, cocktail style, or 30 guests seated.

The Oak Room and Copper Room can be joined together for a larger event fitting a maximum of 60 guests seated or 100 guests standing.

DECK

The Deck is a unique outdoor option that can host 20 guests seated or 30 - 40 guests standing for a gathering, corporate lunch, meeting or after work drinks.

COURTYARD

Lastly, the Courtyard can host 56 guests seated for a lovely outdoor gathering around the small memorial fountain under the branches of four large pin oak trees and surrounded by flower gardens.

The Deck and Courtyard can be joined together for a larger event fitting a maximum of 88 guests seated or a limited outside area for 50 guests standing. Access to toilets, bar and AV connections are all easily accessible.

All spaces can be joined together to reserve the entire restaurant for a larger event fitting a maximum of 150 guests seated or standing.

Please call us on 06 304 9825 to speak directly with our experienced and personable Functions Coordinator. He and his entire team will work closely with you to coordinate and ensure your next event is a charming success.



THE PRICES

We do not charge you to hire a space. We just ask that you meet the minimum spends listed below for Food & Beverage at your event. Your function charge will be taken up to four days prior to the event and the difference will not be refunded if you do not meet the minimum spend requirements at your function.

Normal trading period, March 1 through October 31		
<u>Room</u>	<u>Monday-Thursday</u>	<u>Friday-Sunday</u>
Oak Room lunch	\$600 minimum spend	\$750 minimum spend
Copper Room lunch	\$600 minimum spend	\$750 minimum spend
Combined lunch	\$1,200 minimum spend	\$1,500 minimum spend
Oak Room dinner	\$600 minimum spend	\$1,250 minimum spend
Copper Room dinner	\$600 minimum spend	\$1,250 minimum spend
Combined dinner	\$1,200 minimum spend	\$2,500 minimum spend
Deck	\$600 minimum spend	\$1,000 minimum spend
Courtyard	900 minimum spend	\$1,500 minimum spend
Combined Outside	\$1,500 minimum spend	\$2,500 minimum spend

Entire day for Inside Restaurant - \$3,500 (Friday - Sunday)

Entire day for Inside & Outside Restaurant - \$5,000 (Friday - Sunday)

Price upon request for Entire Day Monday through Thursday

November 1 - February 28 - Peak Trading		
<u>Room</u>	<u>Monday-Thursday</u>	<u>Friday-Sunday</u>
Oak Room lunch	\$650 minimum spend	\$1,500 minimum spend
Copper Room lunch	\$650 minimum spend	\$1,500 minimum spend
Combined lunch	\$1,300 minimum spend	\$3,000 minimum spend
Oak Room dinner	\$650 minimum spend	\$2,500 minimum spend
Copper Room dinner	\$650 minimum spend	\$2,500 minimum spend
Combined dinner	\$1,300 minimum spend	\$5,000 minimum spend
Deck	\$800 minimum spend	\$1,300 minimum spend
Courtyard	\$1200 minimum spend	\$1,700 minimum spend
Combined Outside	\$2,000 minimum spend	\$3,000 minimum spend

Entire day for Inside Restaurant - \$8,000 (Friday - Sunday)

Entire day for Inside & Outside Restaurant - \$11,000 (Friday - Sunday)

Price upon request for Entire Day Monday through Thursday

Saluté

TAPAS RESTAURANT & BAR



MENUS

We offer four different menus to choose between, all named after buildings on the Greytown Heritage walk.

The Haigh - \$40 pp

The Drummond - \$56 pp

The Gallagher - \$74 pp

The Forester - \$80 pp



MENU SELECTION & PRICING

Please note that menus and cost are subject to change at any time. Bookings will be notified if they are affected by changes.

OTHER DETAILS

If minimum numbers are not met, you will incur a room hire charge.

All dietary requirements for allergies or preferences are required ten days prior. Reasonable requests will be included in your function quote. We will inform you of any additional charges for changes to your functions package.

Complimentary water will be available (sparkling water additional cost).

All other beverages will be charged on consumption.

All audio visual connectivity available.

MENU SELECTION & PRICING

Please note that menus and cost are subject to change at any time. Bookings will be notified if they are affected by changes.

The Haigh

\$40 per person

Shared Tapas

Almond garlic skordalia & coca con tomate flat breads (V/gf & df options)

Arancini - crispy fried risotto balls filled with braised pork & gooey mozzarella with tomato chili jam

Kumara and hazelnut falafels with tomato confit (gf/df/v)

Pan-fried Mediterranean haloumi with Blue Earth olive oil & lemon (gf/v)

Tomato, mozzarella & basil salad (gf/v)

Eggplant & Feta fattoush with Otago honeycomb and thyme (v/gf & df options)

Spiced pork belly and our signature Pomegranate, Chilli & Lime Drizzle (df/gf option)

Dessert

Buttered Rum Budino with seasonal fruit & rosemary shortbread biscuits (gf/v)

The Drummond

\$56 per person

Shared Tapas

Almond garlic skordalia & coca con tomate flat breads (V/gf & df options)

Arancini - crispy fried risotto balls filled with braised pork & gooey mozzarella with tomato chili jam

Kumara and hazelnut falafels with tomato confit (gf/df/v)

Pan-fried Mediterranean haloumi with Blue Earth olive oil & lemon (gf/v)

Tomato, mozzarella & basil salad (gf/v)

Roasted cauliflower, quinoa & romesco (gf/df/V)

Smoked chicken with avocado, red onion & Parmesan biscuit (gf & df options)

Crispy lamb, hummus, our olives, pomegranate & spiced almonds with chargrilled flatbread (gf & df options)

Dessert

(Alternately placed)

Buttered Rum Budino with seasonal fruit & rosemary shortbread biscuits (gf/v)

Olive oil-rum torta with orange and creme fraiche ice cream (v/gf option)

T Leaf Tea and Havana Coffee



The Gallagher

\$74 per person

On Arrival

Almond garlic skordalia & coca con tomate flat breads (V/gf & df options)

Shared Platters

Arancini - crispy fried risotto balls filled with braised pork & gooey mozzarella with tomato chili jam

Kumara and hazelnut falafels with tomato confit (gf/df/v)

Pan-fried Mediterranean haloumi with Blue Earth olive oil & lemon (gf/v)

Tapas

(Choice of one per person)

These plates will be accompanied by a medley of potatoes & vegetables to share

Slow-cooked beef cheek, consommé & Hasselback potato (gf)

Crispy lamb, hummus, our olives, pomegranate & spiced almonds with chargrilled flatbread (gf & df options)

Confit tuna, peach, green beans, hazelnuts & Jerez dressing (gf/df)

Dessert

(Alternately placed)

Olive oil-rum torta with orange and creme fraiche ice cream (v/gf option)

Chocolate & coffee creme brûlée tart (gf/v)

T Leaf Tea and Havana Coffee

The Forester

\$80 per person

Canapés upon arrival

To Begin

(Choice of one per person)

Roasted mushrooms with Tallegio, courgette, pea, pinenut
& drizzled with truffle oil (gf/v/df & ♻ options)

Arancini - crispy fried risotto balls filled with braised pork & gooey mozzarella
with tomato chili jam

Crispy Parmesan churros with port wine reduction, rosemary, honey & walnuts (v)

Tapas

(Choice of one per person)

These plates will be accompanied by a medley of potatoes & vegetables to share

Smoked chicken with avocado, red onion & Parmesan biscuit (gf & df options)

Crispy lamb, hummus, our olives, pomegranate & spiced almonds
with chargrilled flatbread (gf & df options)

Confit tuna, peach, green beans, hazelnuts & Jerez dressing (gf/df)

Dessert

(Choice of one per person)

Buttered Rum Budino with seasonal fruit & rosemary shortbread biscuits (gf/v)

Olive oil-rum torta with orange and creme fraiche ice cream (v/gf option)

Chocolate & coffee creme brûlée tart (gf/v)

T Leaf Tea and Havana Coffee



Cake Menu

48 hours notice is required.

Let us help celebrate those special occasions in life: birthdays, anniversaries, graduations... you name it. For such occasions, we offer a beautiful and luxurious chocolate cake that is gluten-free and served with freshly whipped cream and a blackberry-Merlot compote. We have boxes that you can take the remaining cake home in.

Three sizes are available to suit your party's needs.

Flourless Chocolate Cake (gf) with blackberry-Merlot compote and freshly whipped cream

Small flourless chocolate cake (gf) Serves 4 \$40

Medium flourless chocolate cake Serves 6-10 \$55

Large flourless chocolate cake Serves 10-12 \$80

For those who wish to bring their own dessert, please be advised a service charge of \$4.50 per person will apply. This includes cutting and plating your dessert and serving it with freshly whipped cream and blackberry-Merlot compote.

RESTAURANT CELEBRATIONS CAKE ORDER FORM

Booking Name: _____

Date of booking: _____

Time of booking: _____

Contact number: _____

Email: _____

Specific Writing on the cake: _____

(Happy Birthday etc) Please ensure correct spelling

Cake Selection: _____ Sm _____ Med _____ Lg

Valid Credit Cards: _____ Mastercard _____ Visa _____ AMEX

Please note, surcharge applies on all credit cards (1%)

Cardholders name: _____

Cardholders signature: _____

Card number: _____

Expiry date: _____ / _____ Security number: _____

The Terms and Conditions supplied on this form are accepted on behalf of the above party.

Signed: _____

Date: _____

BEVERAGE PACKAGE

BEVERAGES

Saluté offers the option of a bar tab, beverage packages or drinks on consumption for guests attending private functions. Our friendly functions team are available to assist in selecting the best option for your upcoming event and include below information for your consideration.

BEVERAGE PACKAGES

Beverage packages are offered in a range of duration and product offerings. Minimum spend and Responsible Service of Alcohol (RSA) conditions apply to the service of all beverage packages and our friendly team are here to assist with the suitability and selection of your preferred package.

BAR TABS

Bar tabs are pre-set amounts for beverage consumption of guests on the evening and can be increased in monetary amounts if necessary throughout the event. You are welcome to select any combination of beer, wine, spirits, cocktail or non-alcoholic options available to guests on a bar tab basis. Beverage availability and price lists can be provided on request.

CASH BAR

Drinks on a consumption basis are available for functions when guests are purchasing their own drinks throughout the event. Standard and premium offerings can be made available for guests purchase upon request. Beverage availability and price lists can be provided on request.



BEVERAGE PACKAGE	BASIC SPIRITS & SELECT WINES	PREMIUM PACKAGE
<p>\$18 pp per hour</p> <p>BEERS Parrot Dog Tap Beer, Heineken, Steinlager, Mac's Midvicious</p> <p>WINES Prosecco, Fidora Pinot Gris, Pencarrow Sauvignon Blanc, Clearview Merlot & Grant Burge "Barossa Ink" Shiraz</p> <p>NON-ALCOHOLIC Coke, Coke Zero, Lemonade, Ginger Ale, Soda, Tonic</p> <p>JUICES Apple, Cranberry, Feijoa, Orange, Pineapple</p> <p>ADD ONS French Champagne - \$9 additional pp per hour - preorder required</p>	<p>\$5 additional pp per hour</p> <p>SPIRITS Dewars Scotch Whisky, Stolen Dark Rum, Bacardi Rum, Russian Standard Vodka, Jack Daniels Tennessee Whiskey, Napoleon Brandy, Cuervo Especial Gold Tequila and Hayman's Gin</p> <p>WINES Cambridge Road Estate Pinot Noir, Palliser Estate Sauvignon Blanc, Palliser Estate Chardonnay, Terrace Edge "Liquid Geography" Riesling, The Elder Rosé, Pencarrow Pinot Noir</p>	<p>\$9 additional pp per hour</p> <p>CRAFT BEERS All bottled beer and cider</p> <p>PREMIUM WINES Ata Rangi "Craighall" Chardonnay, The Elder Pinot Noir, Ata Rangi "Lismore" Pinot Gris, Rippon Mature Vines Riesling, Langmiel "Blacksmith" Cabernet Sauvignon & Gustave Lorentz Cremant D'Alsace Rosé</p> <p>PREMIUM SPIRITS Maker's Mark Bourbon, Woodford Reserve Bourbon, McClelland's Islay Scotch Whisky, Jameson Irish Whiskey, Laphroig 10 Yr Old Scotch Whisky, The Botanist Gin, Grey Goose Vodka, Cuervo Especial Silver Tequila</p> <p>NON-ALCOHOLIC All sodas and ginger beer</p>

Stand alone price of French champagne by the bottle for functions or welcome drink - price upon request by consumption.





SALUTÉ BOOKING FORM

By signing the form you agree that you have read and accept Saluté Tapas Restaurant & Bar functions terms & conditions.

Name_____ Function Date_____

Email_____ Phone_____

Company Name_____

Event Name_____

Event Start Time _____ Event End Time_____

Booking Area: ____The West Room ____The East Bar ____Deck ____Courtyard

Other_____

Guest Numbers_____

Catering Requirements: ____Standing ____Sit Down

Chosen Menu: ____Haigh ____Drummond ____Galagher ____Forester

Beverage Requirements: ____Beverage Package ____Hours ____Bar Tab____Cash Bar

Audio Visual Requirements: ____Projector & Screen____Television ____Microphone

Please note that pricing of these items is to be discussed directly with your Functions Manager.

Agreed Minimum spend for your function: \$_____

Credit card details are required to confirm your function booking. We will not charge or freeze any money from your account without the consent of the cardholder or event organizers.

20% of the agreed minimum spend is required as a deposit to confirm your booking. This may be paid via direct deposit and will be invoiced by your functions manager on request.

Valid Credit Cards: ____Mastercard ____Visa ____EFTPOS

We do not accept Amex. Please note, surcharge applies on all credit cards (1%).

Cardholders name:_____

Cardholders signature:_____

Card Number: _____Expiry date:_____Security number:_____

I have read and agree to the terms and conditions.

Name_____

Signature_____ Date_____

Saluté Representative

Signature_____ Date_____

TERMS & CONDITIONS of Salut  Tapas Restaurant & Bar ("Salut ")

BOOKING CONFIRMATION AND DEPOSIT

Function areas are subject to availability so be sure to book your event in advance to ensure that your desired function area and date are available. A tentative booking will (on request) be held for a maximum period of seven (7) days. To confirm your function, a deposit is required (20% of the minimum food and beverage spend) as well as a signed booking and credit card authorisation form. Once the deposit and confirmation form have been received your booking will be confirmed.

CANCELLATIONS

We appreciate that circumstances may occur, which could make it necessary for a function to be cancelled. In all instances written notice is required and the following deposit conditions will apply:

30 days or more – full deposit refunded

14 days – 29 days – 50% of deposit refunded

4 days – 13 days – deposit kept by venue

Less than 4 days – client will incur full minimum food and beverage spend charge.

FINAL GUEST NUMBERS & EVENT DETAILS

So we can effectively organise your event, our team will require the confirmed final details and numbers in writing seven days prior to the event. Tentative numbers are required ten days prior with final menu choices. All other final details required from your function coordinator are required seven days prior.

PRICE VARIATIONS AND SURCHARGES

Although every effort is made by Salut  management to maintain menu prices as printed, price variations may occur at the discretion of management.

FINAL PAYMENT

Once your final numbers have been received, a tax invoice will be issued upon your request, with your expected outstanding payment. This amount is required four days prior to your event. Any additional charges incurred between this time and throughout the duration of your event will be charged on conclusion of the event. In the event that guests can not attend on the night, no refund will be issued from the confirmed numbers. All payments will be authorised with the client prior to being processed. Payment options include: credit card, cash or direct debit. No cheques will be accepted.

MINIMUM SPENDS

A minimum spend is a requirement for all events unless negotiated otherwise. In the instance that a minimum spend is not reached, the remaining amount will go towards venue hire and will not be refunded.

FOOD & BEVERAGE POLICY AND LICENSING

Due to the nature of the venue's license and policies, we are unable to permit patrons, guests or invitees to bring liquor or food onto or remove from the premises. All dietary requirements for allergies or preferences are required ten days prior. Reasonable requests will be included in your

function quote. We will inform you of any additional charges for changes to your functions package.

CAKEAGE

\$4.50 per head cakeage fee applies to all restaurant bookings and events wishing to bring external cakes in, this covers basic requirements and the inclusion of coulis and cream.

ENTRY REQUIREMENTS

Guests attending your function are welcome to enter the premises primarily for that purpose. Should your guests wish to utilize the venues other facilities, they must meet the required dress code.

RESPONSIBLE SERVICE OF ALCOHOL AND MINORS

Responsible Service of Alcohol applies to all functions. All guests under the age of 18 must have a guardian remain in the function at all times during their stay. Our house policy does not allow anyone under the age of 18 to purchase or consume alcohol. Our host responsibility policy is posted and available to view in the venue. Intoxicated patrons will not be served alcohol.

PROPERTY AND DAMAGES

Salut  will take all due care with client/guests and third party property, however we do not take responsibility for any items that have been left behind, lost, stolen or damaged during your function. The client is financially responsible for any damage to the venues' property and equipment as a result of your function, along with any damages to equipment hired for use during your function.

DECORATIONS

Salut  does not supply decorations for your functions. Your Function Coordinator must give prior permission for client to supply decorations to compliment your chosen theme in your booked function space only. Your Function Coordinator is happy to communicate with your chosen florist, etc. Please check with your Function Coordinator before attaching fixtures to Salut  property. Salut  management takes no responsibility for damaged decorations or furnishings that client has supplied.

ADDITIONAL EQUIPMENT & ENTERTAINMENT

All equipment and entertainment provided by the client must have prior permission from your Function Coordinator. The venue takes no responsibility if your provided equipment is incompatible throughout your function (prior testing can be arranged on request). If you wish to arrange a DJ, band or any other form of entertainment, they must be approved by your Function Coordinator. Your Function Coordinator can obtain a quote on your behalf from any of our preferred suppliers on request. Please note that strict sound limitations apply and management reserves the right to control the volume of any entertainment.

