



# BARCITA

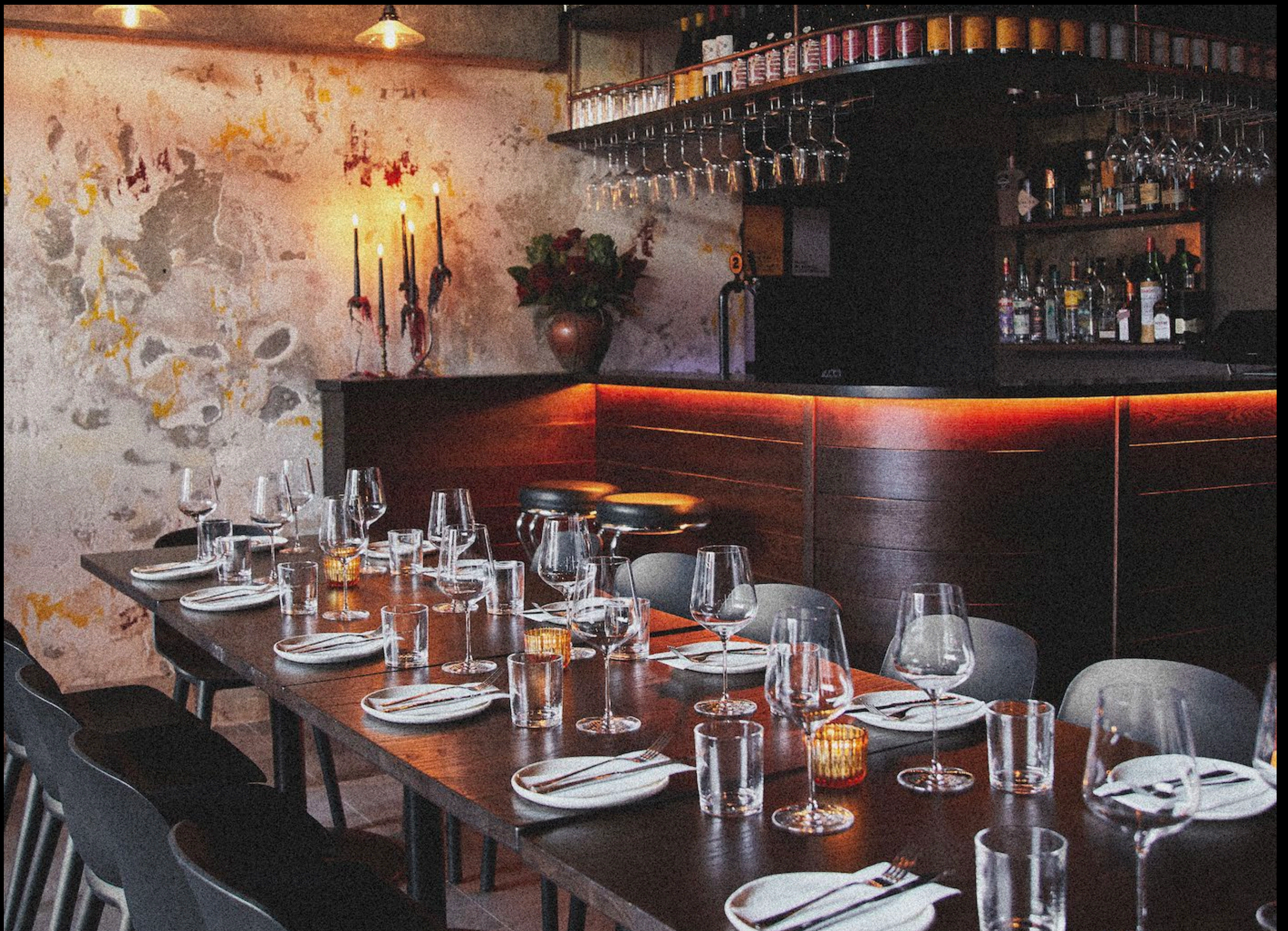






## THE SPACE

A private space for up to 45 guests. Our private dining room and balcony continue the romantic and delicious experience from out front. We offer curated food and drinks honouring the best of Spanish-style dining, designed for large groups.





Both our private dining room and restaurant dining room are flexible enough to accommodate all styles of group dining from Christmas parties to birthdays, anniversaries, brand events and more. We look forward to working with you to curate your perfect event.

## BARCITA PRIVATE DINING ROOM CAPACITY

32 people seated across the inside and sheltered balcony

22 people seated inside

45 people standing across the interior and sheltered balcony









## SHARING MENU

\$89 pp

*Designed for seated events*

### SMALLER

Grilled flatbread, buffalo queso fresco, honey <sup>V</sup>

Trevally ceviche, aji amarillo, kumara crisp <sup>GF/DF</sup>

### BIGGER

Market fish, parsley sauce <sup>GF</sup>

Mixed leaves, vermut vinegar & honey dressing, manchego <sup>V/GF</sup>

Grilled sirloin steak (400g) PX peppercorn jus, parsnip <sup>GF</sup>

Grilled cabbage, ajo blanco, chilli jam <sup>GF/VG</sup>

### DESSERT

Basque cheesecake

Example menus only. Seasonal changes may apply. All dietary requirements will be attended to separately, we are always happy to accommodate.

#### DIETARY TERMS

GF- GLUTEN FREE

DF - DAIRY FREE

V- VEGETARIAN

VG- VEGAN

## CANAPÉS

*Designed for standing events only.*

*One item serves one person.*

### SMALL ITEMS

\$10ea

Mushroom croqueta <sup>V</sup>

Patatas bravas <sup>V/GF</sup>

Beef tartare tostada, pickled zucchini

Grilled zucchini flatbread, manchego <sup>V</sup>

### LARGE ITEMS

\$12ea

Trevally ceviche, aji amarillo, kumara crisp <sup>GF/DF</sup>

Grilled eggplant, px sherry, walnut, goats cheese <sup>GF/V</sup>

Octopus al ajillo, garlic whipped potato, chorizo crumb <sup>GF</sup>

Beef empanadas, mojo verde

## ADD ONS

Freshly Shucked Oysters

\$84doz

\*Oysters can be served at the table or as an oyster bar for standing events.

Large Grazing Platter

\$600

An assortment of cheeses, olives, quince paste, cured meats, and sourdough bread

\*One large platter serves up to 30 people. Smaller and larger platters can be arranged on request.

## WINE & BEER

We provide a reduced beverage list for your guests. This way we can ensure we have the correct amount of stock before your event and you can control the spend. Upon confirmation of your booking, the sample menu above can be selected or you can design your own drinks menu which can include cocktails or higher-end wines based on your preferences. We strongly recommend providing a welcome drink or bar tab or arrival to ensure that your guests are served promptly and avoid any congestion at our small dispensary bar. All cocktails require a minimum pre-order at least 7 working days in advance of your booking.

### *Example Menu*

On Tap- Hallertau No 2. Pale Ale 5.3% (330ml)	Auckland, NZ	9
Black Sands Pilsner 5.2%	Auckland, NZ	12
Capital Cider Co 'Easy Rider' 5%	Nelson, NZ	12
Yeastie Boys 'Blokequet' Hazy Pale Ale 2.5%	Auckland, NZ	16
Behemoth 'Responsibility' Hazy IPA 0.5%	Auckland, NZ	10
Joseph Perrier Cuvée Royal Champagne NV <small>-PRE ORDER REQUIRED</small>	Champagne, France	220
Rockferry Pinot Blanc Brut 2020	Malborough, NZ	90
Baltasar Gracián Rosé 2022	Calatayud, Spain	80
Barbuntin Albariño 2022	Rias Biexas, Spain	85
Deep Down Chardonnay 2022	Marlborough, NZ	90
Zolo Malbec 2018	Mendoza, Argentina	75
Telmo Rodriguez Dehesa Gago Tempranillo 2022	Toro, Spain	90

## COCKTAILS

all \$22

SANGRIA - Cabernet merlot, infused cognac, spices

NEGRONI - Gin, campari, vermouth

MARGARITA / CHILLI MARGARITA - Tequila, agave, lime

Seasonal changes may apply.



## ADDITIONAL

Disposable cameras	\$45ea
Floral arrangements by Grace & Flora	POA
Bespoke table decoration	POA
Live DJ	POA
Celebration cakes	POA

## MUSIC

Feel free to play your music in our private dining room! Just give our team a heads up when organising your event and log in to Spotify on our device when you arrive. If you're interested in having a DJ, just ask our events team for more info.





## THE NITTY GRITTY

### BOOKING FEES

*Booking fees cover the cost of exclusive use of our private dining room during peak times.*

\*2.5% surcharge on credit cards apply

Private Dining Room Friday & Saturday	\$300
Friday & Saturday (Nov/Dec)	\$400

Booking fees are held as a security deposit and will need to be paid in advance to confirm your booking.

### MINIMUM SPENDS

Monday - Thursday	\$2,500
Friday & Saturday	\$3,500
Sunday	POA

### LUNCH BOOKINGS

We are usually closed for lunch but we can accommodate lunch bookings for private events. Minimum spends and room fees may differ from those quoted above. Our events team is happy to provide you with more information on booking a lunch with us.

### FULL VENUE HIRE

Make Candela your own for the evening. With a capacity for up to 60 people seated over 4 tables, Candela is fantastic for larger seated events. Full venue hire is decided on a case-by-case basis and minimum spend requirements, deposit amounts and room fees are priced on application.

Please talk to our events team for more details.



## CONTACT US

Enquire now

[events@barcita.co.nz](mailto:events@barcita.co.nz)

155 Karangahape Road, Auckland CBD

[www.candelabar.co.nz](http://www.candelabar.co.nz)





**HOW MANY GUESTS CAN THE PRIVATE DINING ROOM HOLD?**

Our private dining space can accommodate 32 people seated across the interior and balcony, 22 guests seated inside and 45 people standing across the interior and balcony.

**IS THERE A MINIMUM SPEND TO BOOK THE PRIVATE DINING ROOM?**

Monday - Thursday \$2,500 / Friday & Saturday \$3,500

Enquiries for Sundays will be considered on a case-by-case basis as we are usually closed. Talk to our events team for more information about holding your event on a Sunday. Expenditure on food and beverage contributes towards the total minimum spend amount. Expenditure on contributory services and add-ons are not included in the minimum spend amount.

**DO I HAVE TO PAY A DEPOSIT?**

A booking fee of \$300 and \$400 at peak times will be held as a security deposit and will need to be paid in advance of your event to confirm your booking.

**HOW LONG IS THE PRIVATE DINING ROOM AVAILABLE FOR?**

Our private dining room is available 7 days a week from 5 pm - 12 am for dinner. Lunch bookings are considered on a case-by-case basis, reach out to our events team for more information.

**PAYMENT**

On public holidays an added 15% surcharge applies.

All food and beverage are charged to one bill and is to be settled at the end of the evening. We do not accept split bills unless other arrangements have been made with our events team at the time of booking.

**WHEN DO I NEED TO CONFIRM THE MENU SELECTION, FINAL NUMBERS AND DIETARY REQUIREMENTS?**

Menu selections, dietary requirements and final numbers are to be confirmed no later than 5 business days prior to the booking.

**DECORATIONS & DAMAGES**

No glitter, sparklers or confetti. All decorations must be pre-approved by the events team and you may be charged a clean-up fee if decorations are used without prior permission.

Decorations must be taken away at the conclusion of the event unless other arrangements have been made with our events team.

Any damages to the venue, CANDELA / BARCITA belongings, and breakages will be charged in accordance. The final payment is to be paid prior to or at the conclusion of the event. We reserve the right to charge the credit card you have provided if there is an outstanding balance.

**GUEST CONDUCT**

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. We reserve the right to refuse entry or remove guests from the venue if, in the view of the duty managers, their behaviour is unsuitable. We will not serve alcohol to minors and intoxicated patrons at any time.

**THIRD-PARTY SUPPLIERS**

If you wish to employ a photographer, DJ, or any other person to attend the restaurant in connection with the booking you must notify us and obtain our consent to do so, all outside contractors must liaise with the events manager on all matters of delivery, set up and break down this should be discussed and agreed upon at the time of booking.

**CANCELLATIONS**

All cancellations must be made in writing to the events manager. Cancellations made at least 14 days in advance of the event, will receive a full refund of the deposit. Cancellations with less than 14 days' notice will be charged a cancellation fee equal to the deposit amount, and your deposit will also be retained. Events cancelled with less than 7 days' notice will be charged the full minimum spend amount as the cancellation fee. Cancellations of add-on services with less than 5 days' notice will be charged the full amount.

If your event is unable to be held due to government restrictions (such as COVID-19 restrictions), we will retain your deposit until you are able to reschedule the event for a future available date. If your event is cancelled due to personal COVID-19 implications, you will still be charged a cancellation fee equal to the amount of the deposit.

**WET WEATHER CONTINGENCY POLICY**

BARCITA'S balcony has electric awnings and heaters that shelter the outdoor area from wind and rain. Regardless of weather conditions, the event shall go ahead as planned.

**ALLERGIES**

All allergies must be reported to the function coordinator no less than 7 business days before the book with the guest's name and severity. Due to the nature of the CANDELA and BARCITA kitchens, the equipment used comes in contact with gluten, nuts, dairy, eggs and seafood. We will try our best to avoid contamination. Any adverse reactions to the food presented at the event are not CANDELA / BARCITA's responsibility or liability.

**READY TO MAKE A BOOKING?**

Email [events@barcita.co.nz](mailto:events@barcita.co.nz)



