

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

Positioned enviably on Princes Wharf, Somm captures the ease and comfort of a local wine bar with the ceremony and allure of a regional cellar door.

Somm draws its name from Sommelier – a wine steward. These experts are masters of the art, science and history of wine. Put simply, a Sommelier represents the joy of sharing and savouring wine. Somm embodies this.

We invite guests to discover some of New Zealand's best wines on their own terms. Lean into the experience as it suits, trying something new each time you visit.

Welcome to Somm.

Somm

SOMM PACKAGES

By choosing Somm to host your next group gathering, your special occasion is not just an event, it's an experience. 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.



WINE & FOOD PACKAGE

\$55 PP

MINIMUM 12 GUESTS

MAXIMUM 30 GUESTS

REGIONAL WINE FLIGHT

Each guest can enjoy the uniqueness each region has to offer across four 75ml pours. Choose from:

Hawke's Bay flight

Martinborough flight

Marlborough flight

Central Otago flight

Please note all guests must be on the same wine flight.

FOOD SELECTION

Enjoy the best regional sharing style platters. Choose one or both:

Somm charcuterie platter, sourdough & condiments

Somm cheese platter, oat crackers & Carol's quince

BANQUET PACKAGE

\$75 PP

MINIMUM 12 GUESTS

MAXIMUM 30 GUESTS

BANQUET MENU

All dishes are designed to share.

ANTIPASTI

Daily Bread sourdough & Lot Eight extra virgin olive oil

Hummus

Olives

Burrata, peas, mint, prosciutto

Somm charcuterie platter, condiments

SIDES

Butter leaves, citrus, fennel

Shoestring fries, rosemary salt

SHARING PLATES

Market fish crudo, verjuice, citrus, fennel

Duck liver toast, onion jam

Prosciutto & pecorino croquettes, walnut mustard

Palermo pepper focaccia, mozzarella, gastrique

Crispy fried chicken, hot honey, aioli

Fig carpaccio, peach, almond, anchoïade

Somm's signature steak, Bannockburn jus, chimichurri

We can adapt our Banquet menu to suit most dietary requirements.

CANAPÉ PACKAGE

3 ITEMS \$22 PP

5 ITEMS \$36 PP

7 ITEMS \$51 PP

MINIMUM 25 GUESTS

MAXIMUM 150 GUESTS

SOMM CANAPÉ ITEMS

Prosciutto & pecorino croquettes, walnut mustard

Market fish crudo, verjuice, citrus, fennel

Crispy fried chicken, hot honey, aioli

Duck liver toast, onion jam

Market oysters, red wine mignonette

Prosciutto & olive skewers

Smoked brie, grape, oat cracker

Palermo pepper focaccia, mozzarella, gastrique

SOMM INTERIOR

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.



SOMM SPACES

Somm is dynamic to suit many types of group events. Let the warm lighting, natural materials and rich textures welcome you and your guests in. Open yet intimate, Somm captures everything you love about a regional cellar door and puts it within reach in an urban setting.

Browse the Somm spaces below.

THE SEMI-PRIVATE ROOM

SEATED: 12 PAX

Tucked away to the east of the venue is Somm's lush & gorgeous semi-private area.

This space is cleverly adorned behind 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 cosiest of settings.



THE TERRACE

SEATED: 52 PAX

A sheltered setting facing North West overlooking the water, the Somm terrace space is perfect for offering you and your guests the full Somm experience on display. Two sides of the terrace offer both low or high seating to suit different event types.



THE BAR

COCKTAIL: 60 PAX

Towards the front of Somm, the bar is the ultimate space for a cocktail style event. Somms bar area has an open flow from inside to the terrace. High seating and leaners are scattered throughout offering the perfect social setting.



TASTING TABLES

SEATED: 20 PAX

Nestled among the exuberant open plan area are Somm's prominent tasting tables. Two high tasting tables set for a communal style experience are perfect for wine tastings or interactive group sittings.



GET IN TOUCH

Talk to us about your group package needs or exclusive use of Somm.

We can also arrange a private viewing if you would like to visit Somm and see if it suits your event.

CONTACT US

info@sommcellardoor.co.nz

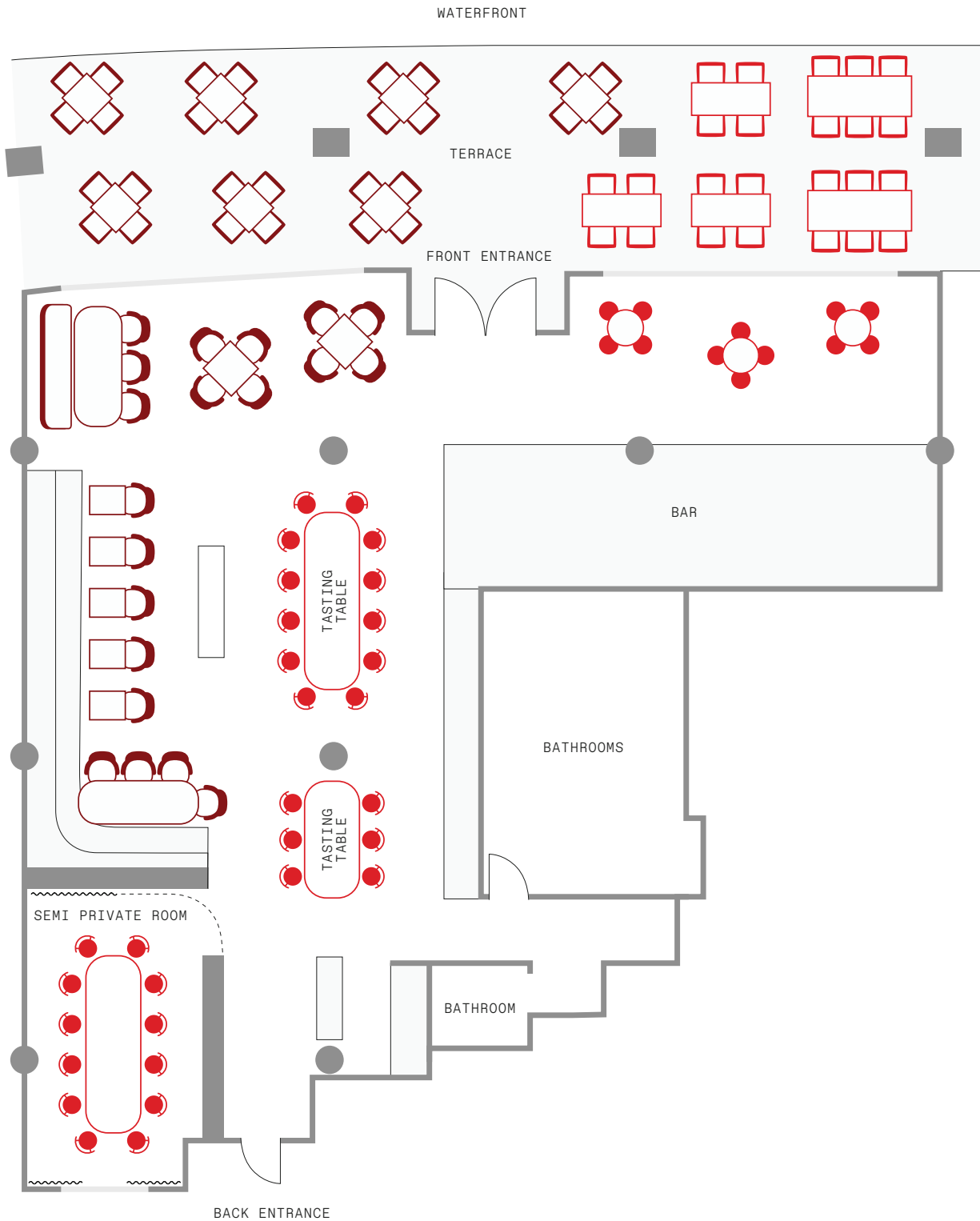
09 972 1598

Shed 22, Princes Wharf, Auckland




Somm

FLOOR PLAN



PUBLIC PARKING

KEY

 High seating

TERMS & CONDITIONS

Minimum spend

In order to maximise our areas, we may require a commitment by the function organiser that a minimum spend requirement will be met. This is a “where applicable” guideline and will be quoted to you upon your enquiry and agreed on by both parties during the booking confirmation process.

All bookings will be confirmed by the Somm Functions Coordinator upon receipt of your booking confirmation form.

Live Music

Somm offers regular live music sessions to its guests. If your desired booking date for exclusive use of Somm falls on a day where Live Music is scheduled, you will be given the option to use or cancel the band for your function. A cancellation of the band is accepted at minimum 14 days prior to your function.

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

All required payments must be made 14 days prior to your function. All arrangements including menus, beverages, time of arrival, and any additional requirements must be finalised no less than 7 working days prior to the event.

Cancellation policy

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 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 notice of cancellation is received within 14 days of the function where a 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.

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.

Final numbers must be notified 14 days prior to your function.

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

Somm