

## Special Packages

These are examples of special packages designed to fit a certain situation. They are based on actual examples of functions we have held in the past. If you have a similar situation we can tailor a similar package to meet your needs. They are not available for weddings.

### **1. 'Bare Bones'. Small birthday package.** **30 people. \$6.90 per person.**

#### Food.

Everyone receives a takeaway box with Teriyaki chicken and rice. 'Alternate drop' option available, i.e. 15 teriyaki chicken and 15 'fish and chips' boxes. (Other similar dishes available, e.g. Teriyaki fish, yakisoba noodles).

#### Drinks.

A bar is set up and everyone pays for their own drinks. Mobile eftpos facilities available.

Total cost = \$207.

Conditions. Available Saturday night only in 'Ripple section'. 10:30pm latest finish. Person having the function not able to pay for any drinks (i.e. no providing for example 6 bottles of sparkling as well as food. All guests must buy own drinks from the start for this package). Available in main garden Monday – Thursday and Sunday.

### **2. '40/50/60/70th birthday'. 40 people.**

#### Food.

You choose between dinner 1,2,3 etc.

#### Drinks.

This is when an hourly package is not wanted, and a bar tab not wanted, and an exact amount of money is wanted to spend on the drinks.

a) A fixed amount of drinks is purchased. A typical order would be (based on 40 people) ...

3 bottles Willow Bridge Cab merlot @\$30 (90)

3 bottles Waterdancer Sem Sauv Blanc @\$31 (93)

3 bottles Stony Peak sparkling @\$28.50 (85.5)

30 Asahi beers (lite beers available on request) @\$8 (240)

3 carafes lemon lime and bitter @\$6.50 (19.5)

(Sparkling water available on request at \$1/hour/ person. Different wines can be chosen beforehand from Tsunami's wine list).

Total price = \$528, **cost per person = \$13.20**

b) Upon arrival guests are served standing up with beers, glasses of sparkling and also wine if requested (usually reserved for when guests are seated).

c) When guests are seated for dinner, wine bottles are opened and put on the tables (together with sparkling water if requested). Remaining drinks, i.e. Beers and sparkling placed on a table in ice buckets for guests to help themselves.

d) When the drinks are consumed the function is either over or additional bottles can be purchased. All unused alcohol can be taken home (no wastage).

Conditions. Payment for function to be in advance. Final numbers 48 hours in advance. (If there is a late cancellation early in the day and you contact us we can adjust but definitely numbers need to be advised at the latest 48 hours beforehand so the kitchen can order and prepare).

May not be available in main garden on Saturday night (but available in 'Ripple' section).

### **3. 'Small celebration'. Special mixture. 100 people.**

Food.

A combination of 6 pieces of finger food (Tsunami rolls, gyoza dumplings, tempura prawns, harumaki spring rolls etc) plus a takeaway box containing Teriyaki chicken, Fish and chips, or half-half. \$24.90.

The advantage with this is that everyone gets a box of food so no one goes hungry. The trouble with cocktail functions where not many pieces are provided is that some people 'hog' all the food and some people don't get any. Unless you have a package with many pieces this is the only way we know where all are guaranteed something to eat. (In fact it's a good idea to add a 'food pail' to any cocktail function for this reason).

Drinks.

Either normal bar tab 'on consultation' (we inform you when getting close to your limit and you decide to end or continue function) or 'bar goes dry' when limit reached (handy for social clubs etc).

Ask us about our frozen margaritas or strawberry daiquiris or sake cocktail options as well. Also available is a large 1.8L bottle of sake (looks good and a couple will supply a large function).

### **4. 'Small gourmet celebration'. Special mixture. 16-20 people.**

Food.

Multi course 'omakase' menu cooked in front of you at 'Tsunami Ko' next door.

\$135/head for 6 courses. Includes specialties such as wagyu beef grade 9 (please enquire as changes seasonally).

\$170/head for deluxe menu, 7 courses. Includes specialties like crayfish, wagyu grade 9, prawns and scallops, o toro tuna belly, and other exotic creations. For when only the best will do.

For both menus a special 'teppanyaki show' is available upon request where the chef will juggle spatulas or toss eggs into the air (no food will be flicked to guests to catch in their mouth) or 'onion volcano' etc. It makes for an enjoyable evening.

#### Drinks

On consumption. We recommend trying our extensive sake range, especially the 'nama' (unpasteurised) or genshu (undiluted) types.

#### Conditions

Deposit required for booking large groups.