

福子
FUKUKO

**FUNCTIONS
& EVENTS**

MAKE FUKUKO COMPLETELY YOURS.
WITH ROOM FOR 40 GUESTS WE HAVE
HELD BIRTHDAY PARTIES, PRODUCT
LAUNCHES, CORPORATE EVENTS, UNIQUE
EXHIBITIONS, COCKTAIL CLASSES AND
MORE.



VENUE

The rowdy little brother to the wildly popular Ebisu. Perfect place to take over for product launches, birthday parties or a private dinner with a private bar and ability to have your own music. Why would you not?!

CAPACITY	Seated Dining: 25 Guests. Cocktails: 50 Guests
AVAILABILITY	7 days, morning til late
VENUE HIRE	Please contact events@fukuko.co.nz



FUKUKO DINING

福
福
福

CANAPE MENU

CANAPE PACKAGE 1 18.0

Please choose three of the canapes
(ideal for a pre dinner treat)

CANAPE PACKAGE 2 35.0

Please choose six of the canapes
(ideal for a pre dinner treat)

COLD

Ramen Roll w/ tiger prawn, cucumber, julienne, light soy vinegar (df)

Hamachi Sashimi w/ yuzu ponzu, daikon pickles (gf) (df)

Cucumber Finger Roll (gf) (df) (v)

Avocado Finger Roll (gf) (df) (v)

HOT

Miso Glazed Tooth Fish w/ cauliflower puree, black tobiko (gf)

Lamb Skewer w/ yakiniku sauce, baby onion pickles (df)

Ox Tongue Croquette w/ nori mayo, chives

Seared Hokkaido Scallop w/ yuzu kosho butter, orange tobiko (gf)

Wagyu Dumpling w/ firstlight wagyu, yuzu, butternut puree

TEMARI SUSHI

A selection of all three sushi items \$16.50 per person

Seared beef tataki, black garlic, truffle oil (gf, df)

Ora king Salmon, avocado, salmon roe (gf, df)

Cabbage, lotus root, sesame (v)

SWEET

Saffron Mochi

Bake Yuzu Cheesecake

*SAMPLE MENU
GF OPTION AVAILABLE

FUKUKO DINING

福
屋

FUKUKO SNACK FOOD

SNACKS

Nori Chips	5.0
Edamame Beans Smoked sea salt	6.0
Steamed Pork Bun Pork belly cucumber, spring onion, hoisin	7.0
New-style Sashimi Lettuce Cup Market fish, avocado, jalapeno, lime (3pcs)	9.0
Japanese Salt & Pepper Squid Wasabi tartare & lime	12.0
Fukuko Fried Chicken Cabbage salad, Japanese mayo, lemon	16.0

JAPANESE TACOS

Beef Taco Tomato salsa, mixed cabbage, lime shichimi mayo	7.0
Spiced Roast Duck Mixed cabbage, sour cream, red chili	7.0
Sticky Pulled Pork Spring onion, green apple, tomato salsa	7.0
Fish Tempura Wasabi tartar, tomato salsa, spicy sauce	7.0

福寿

PRIVATE DINING

EXPRESS MENU

\$45 per person

ENTREE

Miso soup w/ silken tofu & wakame seaweed*

Seared Angus Beef Tataki w/ fried shallots, spring onion & sansho pepper **

Chef selection of today's best market fish sashimi 3 pieces

Tonkatsu Cup w/ panko crumbed pork belly, crisp lettuce cup, Japanese BBQ sauce & mayonnaise

MAIN

Free Range Teriyaki Chicken w/ broccoli & truffle oil

Char-Grilled Wakanui Scotch w/ sesame-soy sauce

Akaroa Salmon w/ braised shiitake mushroom & miso-sake dressing

DESSERT

Scoop of Matcha Green Ice Cream

Vegetarian option available

*SAMPLE MENU

PRIVATE DINING

EBISU DINING IN FUKUKO

SET DINNER

\$75 per person / \$110 with premium sake match

Ebisu Housemade Pickles

w/ cucumber, daikon & red cabbage

Matched with Ippin Junmai Daiginjō

New Style Mixed Sashimi

Chef's selection of today's best market fish sashimi, scallops, tobiko w/ cucumber, ginger garlic soy & wasabi tartare

Rainbow Roll

mixed sashimi, prawn w/ avocado, tobiko, salmon roe & chives

Beef Tataki

seared Angus sirloin, onion garlic dressing, black truffle paste, white truffle oil & spring onion

Tonkatsu Cup

w/ panko crumbed pork belly, baby cos lettuce, Japanese BBQ sauce & mayo

Free Range Karaage Chicken

w/ mixed carrot salad & soy onion dressing

Grilled Ora King Salmon

w/ sautéed shiitake, yuzu kosho butternut puree, char-grill broccolini & chives

Asparagus

w/ yuzu kosho hollandise & shichimi crumble

Matched with Masumi Junmai Ginjo

Free Range Teriyaki Chicken

w/ Ebisu's signature teriyaki sauce, char-grill broccolini & white truffle oil

Char-grilled Wakanui Scotch 90 Day Grain Fed

w/ wasabi ponzu, sesame soy & wafu sauce

Shredded Cabbage Salad

w/ sesame dressing

Short Grain Rice

Matched with Kubota Hyakuju Honjozo

Green Tea

w/ green tea dust

Matched with Choya Umeshu

#SAMPLE MENU

BOOKINGS FORM



Please read the conditions on the following page. By signing this form and returning it you are agreeing the terms and conditions of holding your event.

BOOKING DETAILS

.....
Function Date _____

Company/client name _____

Event type/purpose _____

Number of guests _____

Agreed minimum spend _____

The minimum spend covers food and beverage charges, all other agreed costs incurred (such as extra security, DJ & AV hire, etc) are additional and to be paid by the client.

CONTACT DETAILS

.....
Contact name _____

Mobile number _____

Landline number _____

Email address _____

Postal address _____

CREDIT CARD DETAILS

.....
Name on card _____

Card number _____

Card expiry date _____

Card CVV number _____

We will use this card only with your specific consent or as per the terms and conditions set out on the following page.

THE AGREEMENT HAS BEEN EXECUTED ON _____ OF _____

SIGNED FOR & ON
BEHALF OF PONDAROSA _____

THE FINE PRINT

CONFIRMATION

On receipt of a signed booking form we will issue you a deposit invoice of 50% of the value of the agreed minimum spend.

The deposit invoice must be paid within 7 days. If the event date is within 7 days of the date of the deposit invoice, payment must be received within 24 hours.

A booking is only confirmed once payment of your deposit has been received and funds cleared. If payment is not received, we reserve the right to cancel the booking.

PAYMENT AND COSTS

All pre-agreed costs for food, security, decoration hire or other ancillary services must be paid prior to the event.

The final payment is to be made at the conclusion of the event or within 48 hours after the event (by prior arrangement).

Where the agreed minimum spend is not met, the balance will be recorded as a 'venue hire' charge. This charge is not refundable.

Events that exceed the agreed set times may be charged an extra \$500 plus GST per hour or part hour where applicable, only if an extension is possible.

Expenditure on food and beverage contributes to the minimum spend requirements. Expenditure on entertainment, security, decoration or other ancillary services does not contribute to the minimum spend amount.

Fukuko accepts cash, credit card and bank transfer payments.

CANCELLATIONS OR CHANGES

Events cancelled with more than 15 days' notice are eligible for a full refund of the deposit paid.

Events cancelled with more than 7 and less than 10 days' notice will be charged a cancellation fee equal to the deposit paid.

Events cancelled with less than 7 days' notice will be charged the agreed 'minimum spend' amount.

We will request your final guest numbers 7 days prior to your event. This is the number you will be charged for.

Neither the client or Pondarosa (trading as Fukuko) shall be responsible to the other for any changes to the agreed Event requirements should the changes be a result of any statute, governmental regulation or any act of god, fire, natural disaster, damage to the venue or other causes beyond the reasonable control of the parties. In the event of such a force majeure, the parties shall agree to amend or cancel the Agreement and all deposits shall be refunded. Northwest Holdings will not be liable for any damages caused as a result of cancellation.

WET WEATHER CONTINGENCY POLICY

If your function or event cannot be held in the outdoor space in which it was planned due to adverse weather conditions, it will be moved to an internal area within the same venue.

OTHER THINGS

Any breakage or damage caused by function guests to the premises including equipment and chattels will be on-charged to the client.

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.

Our wine list and menus change from time to time. If any item you have chosen becomes unavailable or changes price we will assist you select an alternative.

Only food and beverage purchased at Fukuko may be consumed at Fukuko and such food and beverage must not be removed from the premises.

Decorations not supplied by Fukuko or one of our partners must be approved by the Function Coordinator prior to the day of the event.

Food and beverage selection needs to be finalised 7 days prior to the date of your event. We cannot guarantee selections made with less than 7 days notice.

BY SIGNING BELOW, YOU AGREE TO THE ABOVE TS & CS.

SIGNED BY _____

DATE _____