ALBERTS

FESTIVE SEASON 2026

THREE WAYS TO END THE YEAR

Festive food, considered drinks and beautifully hosted spaces at 1 Albert Street and Formery.

Dates
16 November - 20 December

Guest Numbers
20 - 150 Guests

Auckland CBD Locations
1 Albert Street
Formery, 87 Albert Street

ALBERTS

WHY CELEBRATE WITH ALBERTS

At Alberts, Christmas functions are designed to feel easy from the moment you enquire.

Beautiful spaces, generous food and drink, and a team who genuinely loves hosting all come together so you can relax, be present and enjoy celebrating with your people.

01

ONE POINT OF CONTACT, ALL THE WAY THROUGH
From your first enquiry to the final cheers, your dedicated event manager is there to guide the details and make the whole process feel simple.

02

EVERYTHING IS TAKEN CARE OF
Our packages are thoughtfully put together, so you do not have to juggle multiple suppliers, endless emails or last-minute logistics.

03

WE KNOW HOW TO BRING A ROOM TO LIFE
From setting the tone to keeping the energy flowing, we know what makes a celebration feel effortless, memorable and genuinely fun.

04

FOOD, DRINKS AND GENUINE HOSPITALITY
Chef-led menus, beautifully served drinks and warm, polished service create a celebration that feels generous, seamless and easy to enjoy.

05

ALL YOU NEED TO DO IS ARRIVE
Once the date is locked in, we take care of the details behind the scenes so you can simply show up, settle in and celebrate with your team.

ALBERTS

AT A GLANCE

CHOOSE YOUR CELEBRATION

Each package is designed as a complete hosted experience, with flexible additions for the finishing touches.

01 GOLDEN HOUR

$100 per person

2 HOURS | FROM 20 GUESTS

5 canapés

Dessert available as an add-on

Wine, beer and zero-proof beverages

Room hire charged at the published rate

02 FEAST & ROAM

$150 per person

3 HOURS | FROM 30 GUESTS

3 canapés, then 3 walk-and-fork plates

Dessert included

Arrival cocktail, wine, beer and zero-proof beverages

Room hire included from 50 guests

03 THE GILDED

$235 per person

4 HOURS | FROM 40 GUESTS

5 canapés, two walk-and-fork plates, chef's station, dessert and a late savoury round

Champagne, premium wine, spirits and cocktail cart

Exclusive use and room hire included

Festive styling

**All pricing excludes GST.*

ALBERTS

PACKAGE ONE

GOLDEN HOUR

2 HOURS | FROM 20 GUESTS | $100 PER PERSON

ON THE PASS

Five canapés:

- Brie stuffed pastry bites with cranberry sauce (nut-free, vegetarian).
- Cured salmon blini, juniper cream cheese, tobiko and togarashi (nut-free).
- Mushroom arancini, parmesan cracker, aioli, beetroot julienne (vegetarian, nut-free).
- Fried chicken, maple-soy glaze, sesame, courgette pickle (wheat-free, dairy-free, nut-free).
- Prosciutto, feta and Kalamata olive crostini (nut-free).

*Alternative dietary options available on request.

IN THE GLASS

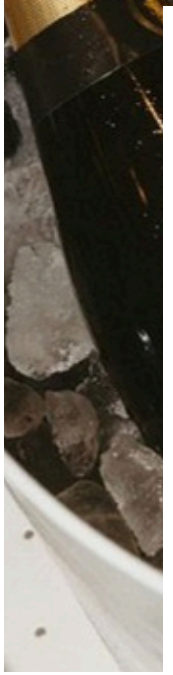
- Two hours of New Zealand sparkling, one white, one red and house beer.
- Full zero-proof list - spritzes and stirred drinks, plus soft drinks.

THE ROOM

Formery:
The Hub

1 Albert Street:
The Library
The Theatre
The Commons
1/2 Club Lounge

*Room hire charged separately.
*All pricing excludes GST.



ALBERTS

PACKAGE TWO

FEAST & ROAM

3 HOURS | FROM 30 GUESTS | $150 PER PERSON

ON THE PASS

Three canapés on arrival, followed by three walk-and-fork plates served in waves throughout the evening.

- Brie stuffed pastry bites with cranberry sauce (nut-free, vegetarian).
- Cured salmon blini, juniper cream cheese, tobiko and togarashi (nut-free).
- Mushroom arancini, parmesan cracker, aioli, beetroot julienne (vegetarian, nut-free).
- Braised beef short ribs, horseradish crème fraiche, almonds.
- Gochujang glazed pork belly, baba ghanoush, sesame and cabbage slaw. (dairy-free, wheat-free, nut-free).
- Fried chicken slider, jalapeño mayo, iceberg slaw, pickled onion (nut-free).

Shared dessert boards:

- Brandy snaps, mini pavlova, gingerbread, brownies and mini Christmas puddings.

*Alternative dietary options available on request.

IN THE GLASS

- Arrival cocktail of choice, with a zero-proof version.
- Three hours of house wine, beer, and the full zero-proof list.

THE ROOM

Formery:
The Loft
Club Lounge

1 Albert Street:
The Commons
Club Lounge

Festive styling included.

*Room hire included from 50 guests.
*All pricing excludes GST.

ALBERTS

PACKAGE THREE

THE GILDED

4 HOURS | FROM 40 GUESTS | $235 PER PERSON

ON THE PASS

Oysters on ice with lemon and mignonette to start.

Four canapés and two walk-and-fork plates:

- Mushroom arancini, parmesan cracker, aioli, beetroot julienne (vegetarian, nut-free).
- Cured salmon blini, juniper cream cheese, tobiko and togarashi (nut-free).
- Fried chicken, maple-soy glaze, sesame, courgette pickle (wheat-free, dairy-free, nut-free).
- Brie stuffed pastry bites with cranberry sauce (nut-free, vegetarian).
- Braised beef short ribs, horseradish crème fraiche, almonds.
- Crumbed fish, hand-cut fries, Kewpie, fried capers (wheat-free, dairy-free, nut-free).

A chef's station:

- Carved ham, house festive salad, dinner rolls and condiments.

Shared dessert boards:

- Brandy snaps, mini pavlova, gingerbread, brownies and mini Christmas puddings.

Late savoury round of truffle fries.

*Alternative dietary options available on request.

IN THE GLASS

- Champagne on arrival.
- Four hours of house wine, beer and house spirits, zero proof list.
- Espresso martinis.

THE ROOM

Formery:
The Loft
Club Lounge

1 Albert Street:
Club Lounge

Festive styling included.

*Exclusive use and room hire included.
*All pricing excludes GST.

ALBERTS

MAKE IT YOUR OWN

ADD TO ANY PACKAGE

OYSTERS

PER DOZEN | POA

Shucked to order with lemon and mignonette.

GRAZING PLATTERS

$100 | FEEDS 10

Paddock, land or garden.
Cured meats, cheese, pickles and crackers

DESSERT BOARDS

$80 | FEEDS 10

Brandy snaps, pavlova, gingerbread, brownies, mini Christmas puddings.

TRUFFLE FRIES

$14 SMALL | $22 LARGE

Vegan, nut-free and wheat-free.

IN EVERY PACKAGE

A COMPLETE MENU FOR EVERYONE
Dietary options run throughout the menus so every guest receives the same amount of food, regardless of requirements.

ZERO-PROOF, BY DESIGN
Stirred and shaken non-alcoholic options are available with every package as a separate list.

ALBERTS

VENUES

1 ALBERT STREET

CLUB LOUNGE

A warm, light-filled space with two outdoor terraces, perfect for summer drinks, client events, cocktail functions and end-of-year celebrations that flow effortlessly from indoors to out.

UP TO 150 PAX COCKTAIL STYLE
PRICING: POA

ALBERTS

1 ALBERT STREET

THE COMMONS, THE LIBRARY & THE THEATRE

THE COMMONS

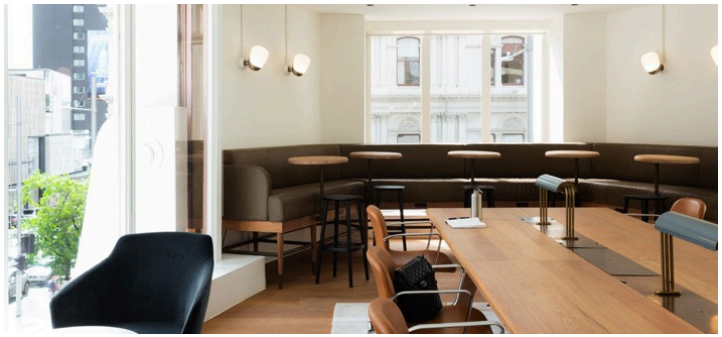
A sociable and versatile space perfect for relaxed cocktails, networking and celebrations.

60 PAX COCKTAIL STYLE
HALF-DAY PRICING: $1,120
FULL-DAY PRICING: $2,240

THE LIBRARY

A refined boardroom by day or an elegant setting for drinks and conversation by night.

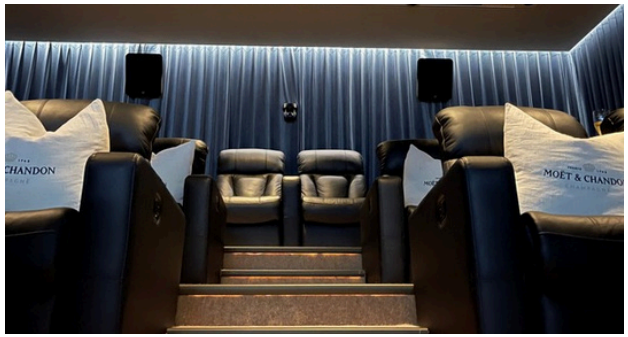
20 PAX STANDING
HALF-DAY PRICING: $1,040
FULL-DAY PRICING: $2,080



THE THEATRE

Private screening space with tiered seating and premium AV for an immersive experience or team movie night.

20 PAX SEATED
HALF-DAY PRICING: $500
FULL-DAY PRICING: $1,000



ALBERTS

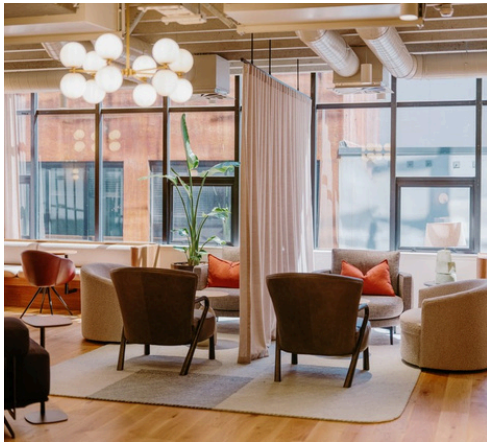
VENUES

FORMERY, 87 ALBERT STREET

CLUB LOUNGE

A polished social setting with an edge. The Club Lounge at Formery is ideal for festive drinks, end-of-year gatherings and beautifully hosted celebrations.

UP TO 150 PAX COCKTAIL STYLE
PRICING: POA



ALBERTS

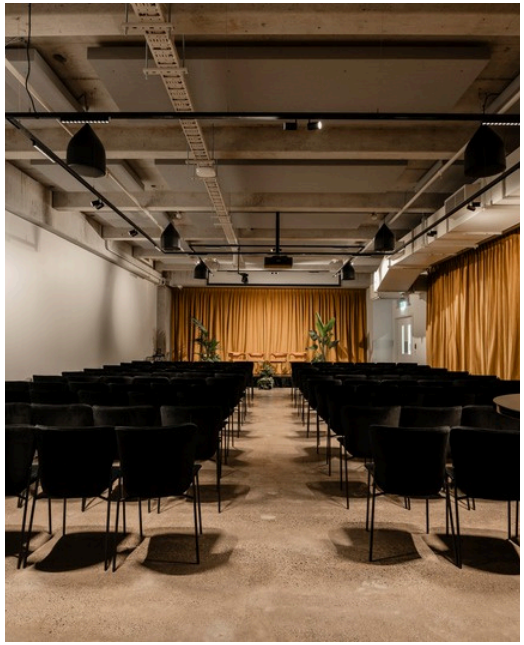
FORMERY, 87 ALBERT STREET

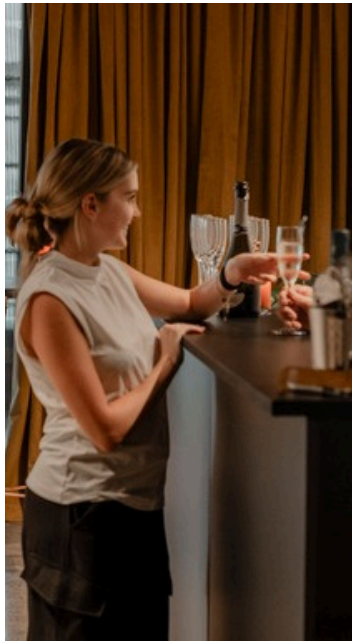
THE LOFT & THE HUB

THE LOFT

An open, industrial-chic space with room to gather, toast and celebrate in style.

150 PAX STANDING
60 PAX BANQUET
HALF-DAY PRICING: $1,300
FULL-DAY PRICING: $2,500





THE HUB

A more intimate setting for smaller celebrations, team moments and relaxed festive hosting.

20 PAX STANDING
HALF-DAY PRICING: $420
FULL-DAY PRICING: $980

ALBERTS

READY TO CELEBRATE? GET IN TOUCH

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