Fale Pasifika Venue - FAQs

HOW DO I BOOK THE FALE PASIFIKA?

- A Booking Form and the full General Terms & Conditions are emailed through and at the initial stages only page 2 of the Booking Form need be completed. Further details will be requested further into the process.
- Catering details can be confirmed later but please indicate whether there will be supply of alcohol.
- Please note that all events must end no later than 11pm and guests to be clear of the property by 11.30pm without exception.

WHAT IS THE COST?

- There are no printed prices available to send out.
- Upon receipt of the completed Booking Form (page 2 initially) a minimum estimation of costs is emailed through.
- Prices for internal departments differ from external and are settled via internal journal.
- There are range of different prices for external parties such as government agency, communities, Charitable Trusts and so on. Criteria apply.
- To progress the booking, confirmation is sought.
  - Internal parties are expected to send through an activity code for internal journal.
  - External parties are billed via invoice and payment must be received at least 30 days prior to the event.

WHAT DO YOU MEAN BY ‘MINIMUM ESTIMATED COSTS’?

- This is only an estimation of costs at a minimum and can differ from the final and actual costs due to the following main occurrences listed below.
  - If the event runs over the originally stipulated time which impacts on Fale Crew cost.
  - If there is a request for additional equipment and/or associated costs that was not included in the hireage (as outlined below) and was not organised prior.
  - If there is a request to increase the time of hire of the venue.

WHAT IS INCLUDED IN THE HIREAGE?

- The following items are included in the hire fee and does not cost any extra.
  - Use of kitchen – In adjacent building
  - Screen – 3 metres
  - AV Trolley – Projector and sound
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- Lectern – Wooden
- Lead Microphone – Mounted on the lectern
- Trestle Tables – 2.75m x 0.75m x 0.75m (approximate measurements)
- Black Chairs

WHAT WILL COST EXTRA?

- Outside area of the Fale – All areas beyond the bottom of the stairs around the perimeter of the Fale $150 GST exclusive.
- Stage – There is a small stage that can be hired, please ask for more detail at $150 GST exclusive.
- Catering Equipment – There is catering equipment that can be hired and a price list can be provided upon request.

WHAT IS THE CAPACITY?

Maximum seating capacity for each function type is as follows;

- **Cocktail Function**: Standing room only with an allowance of up to 4 trestle tables for beverage and/or food stations, 10 chairs and 250 people is the maximum allowance
- **Theatre Style**: Rows of chairs with an allowance of speaking / presentation area in the front only (Māori Studies end).
  - For non-catered events 230 chairs only is the maximum allowance **OR**
  - For catered events 150 chairs only and up to 4 trestle tables is the maximum allowance
- **Buffet Dinner**: Seated dinner that allows room for a buffet, main or head table and a small dance area set up as one of the following options below.
  - 160 pax using round tables. Maximum allowance - 16 x 1.8m round tables, 4 trestle tables and 160 chairs, no exception **OR**
  - 140 pax using trestle tables. Maximum allowance - 20 trestle tables and 140 chairs, no exception
- **A la carte Dinner**: Seated dinner, full food and beverage service with an allowance of room for a bar and small stage for presentations etc.
  - 70 pax maximum using either round or trestle tables and 70 chairs only. This number is the maximum number that the kitchen is able to accommodate for a a la carte

**IMPORTANT NOTE**: Exceeding capacity will result in the shutting down of the event

WHAT IS FALE CREW?

- Fale Crew members are a necessary cost and is essential when using the Fale Pasifika, especially outside of office hours (09.00 – 16.30)
• Their role is to...
  o Carry out Occupational Safety & Health duties, i.e. Provide first aid should the need arise, execute and provide guidance around emergency evacuation procedures, ensure the premises is secure
  o Oversee that the events are adhering to UoA policies and other relevant legislations (ie. Sale and Supply of Alcohol Act 2012, Emergency Management Statue 2007, Bookable Spaces Management Policy)
  o To raise the alarm should there be reasonable doubts to security and safety of all occupants of the Fale and /or UoA property
  o Access more trestle tables and chairs if necessary and only when this will not exceed the maximum capacity of the Fale.
  o Clear and reset the Fale after the hirer(s) have cleared out all decorations, rubbish, external equipment etc that has been brought in for the purpose of the hirer(s) event.
  o Check that the kitchen and hired areas have been cleaned and meet the expected standards. Refer to 9.5.1 – 9.5.6 for expected kitchen cleaning standards
  o Provide technical support with the AV equipment that is included in the hireage of the Fale Pasifika
  o Provide other support where reasonable that still enables them to carry out their primary tasks as set above

IS THE BOND REFUNDABLE?
• Yes as long as there have been no damages or breaches of the full general Terms & Conditions

DO I NEED TO APPLY FOR A SPECIAL LICENCE IF WE ARE SUPPLYING ALCOHOL?
• Yes, consent for alcohol supply and service must be granted by the registrar or nominated representative
• Please click on the link below for further information
  
  https://www.auckland.ac.nz/en/about/the-university/how-university-works/policy-and-administration/university-organisation-and-governance/conduct/events-management-policy.html#fdda45296a3de7a6f5eb8a27887af5df

DO YOU PROVIDE CATERING?
No we do not. The University of Auckland does have their own preferred suppliers that are listed below.

Dawsons Catering – www.dawsons.co.nz
Flame Tree Catering – www.flametreekitchen.co.nz
Urban Gourmet Catering – www.urbangourmet.co.nz