

PHIL COLLINS – NOT DEAD YET LIVE! MONDAY 4 FEBRUARY 2019



ENJOY THE BEST OF YOUR EXPERIENCE AND ENJOY PRIVATE VIP TREATMENT FROM YOUR OWN EXCLUSIVE HOSPITALITY SUITE WHILE KEEPING PLUGGED INTO THE ENERGY OF THE CROWD. IT'LL BE SWEET.

Phil Collins' highly anticipated comeback tour Not Dead Yet: Live! began in the UK and Europe last June, with his 5-night show at Royal Albert Hall in London selling out within 15 seconds. He also sold out all 5 arena shows in Germany and 5 arena shows in France, along with successfully headlining a 65,000-capacity show at Hyde Park. With his South & Central America tour just completed and a North American tour scheduled for October 2018, Not Dead Yet: Live! has received both fan and critical acclaim, with *The Guardian* raving, "Collins' voice slips into gear, and a run of great songs sets the hall alight with excitement", while *Irish Independent* said "...pop legend Phil Collins proved he could still deliver...", and *The Sheffield Star* reported, "...he started with a standing ovation and finished with one that almost brought the house down."

With packages available for groups from 10 to 60 people, these are the perfect option for hosting clients or a fantastic social occasion with friends.

Ready to book or have questions, contact us today on 03 339 3599 or email london.matusiak@vbase.co.nz

Don't miss out!

All prices are GST inclusive and are valid for the listed event only.
Minimum service numbers apply.
Availability is subject to supply.

\$450 PER PERSON

PACKAGE INCLUDES*

Event ticket, suite access and an allocated seat for each guest
Food and beverage menu below

HOSPITALITY MENU

ON ARRIVAL

Cured local salmon blini sandwich with citrus and cream cheese

Smoked duck, pickled cucumber, horseradish and radish

Beer and truffle bread with pretzel rolls, corn chowder and truffle aioli

MAIN SERVICE

Infused lamb shoulder with smoked carrots, almond currants and wild watercress

Sausage and chicken breast with crispy skin, dehydrated olives, hazelnuts and salsa verde

Shredded white cabbage slaw, wild mushroom carrots, parmesan, green chili, flat leaf, shallots and aged white balsamic

Green pea, mint, iced cucumber and orzo chienne salad with kale, ricotta and soft herbs

Roasted potato salad with grilled onion, spring onions, whole grain aioli and wild rocket

Served with Artisan Bread selection with olive rolls, baps, ciabatta

DESSERT

White chocolate and raspberry ice creams

LATE SESSION

Select Puhoi Valley Cheese served with dried pear, quince paste and crackers

Organic chicken and rocket sausage rolls with caramelised onion relish

Cauliflower and parmesan arancini with wild onion aioli

BEVERAGES

Premium service of Sparkling Wine, Sauvignon Blanc, Chardonnay, Pinot Gris, Pinot Noir, Merlot, three varieties of beer and a selection of non-alcoholic beverages.

* Package requires a minimum of 10 people.

* Depending on your numbers, you may share the suite space with other hirers (this will be confirmed before contracting). However, each person will have an allocated seat directly outside of the suite.

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