

# Conference Package Details

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# ROOM RATES

## CONFERENCE ROOM CHARGES, STYLES, CAPACITIES

Room Style & Capacity	Theatre	Boardroom	Cocktail	Dinner	Classroom	U-Shape	Rate (per day)
<b>Woburn Room</b>	<b>150</b>	<b>35</b>	<b>220</b>	<b>120</b>	<b>65</b>	<b>30</b>	<b>\$300</b>
<b>Bloomfields</b>	<b>40</b>	<b>16</b>		<b>40</b>		<b>16</b>	<b>\$180</b>
<b>Tatlers</b>	<b>40</b>	<b>16</b>	<b>100</b>	<b>35</b>		<b>20</b>	<b>\$200</b>
<b>Windsor</b>	<b>10</b>	<b>8</b>					<b>\$120</b>

## ACCOMMODATION

**STANDARD ROOM RATE**     \$135 per room

**BUSINESS SUITE**             \$179 per room

**CORPORATE AND CONFERENCE RATE NEGOTIABLE**

# AUDIO VISUAL EQUIPMENT

WE CAN ARRANGE, FOR YOUR CHOSEN FUNCTION ROOM, EQUIPMENT SET UP READY FOR YOUR USE WHEN YOU ARRIVE ON THE DAY

<b>Overhead Projector</b>	\$25.00
<b>Free Standing Screens</b>	\$25.00
<b>Data Projector</b>	\$100.00 (Full Day) \$60.00 (1/2 Day)
<b>Technical assistance - if required</b>	Cost on request
<b>Slide Projector (Carousel)</b>	\$25.00
<b>Standard Whiteboard (Includes Pens)</b>	\$25.00
<b>Electronic Whiteboard</b>	\$80.00
<b>Flipcharts (Paper &amp; Pens)</b>	\$25.00
<b>Television/Video (24 inch)</b>	\$50.00
<b>Television/DVD/Video (29 inch)</b>	\$50.00

## OFFERED AT NO CHARGE

Lectern; Spotlights; Microphone in Woburn Room only; Portable CD Player

# COFFEE BREAKS

## MORNING TEAS/AFTERNOON TEAS

A selection of freshly brewed Coffee, Tea, and Herbal Tea served with baked treats cooked on the premises.

### TO ACCOMPANY THE BEVERAGES PLEASE CHOOSE FROM THE FOLLOWING SELECTION

Tea and Coffee on arrival	\$3.00 per person
Continuous Tea/Coffee	\$5.00 per person
Assorted Biscuits and Cookies	\$5.00 per person
Homemade Muffins Savoury or Sweet	\$5.50 per person
Apple and Fig Muffins	\$5.50 per person
Sweet Scones with Raspberry Jam & Cream	\$6.00 per person
Cheddar Cheese Scones	\$6.00 per person
Date and Raisin Scones	\$6.00 per person
Mixed Slices and Cakes eg. Mud Cake, Carrot cake	\$6.50 per person
Fresh Fruit Platter (seasonal)	\$6.50 per person
Sausage Rolls and Mini Savouries	\$6.50 per person
Bacon and Avocado Open Sandwiches	\$6.50 per person
1 litre Jug of Orange Juice	\$10.50 per jug

# FINGER FOOD

PLEASE SELECT YOUR OPTIONS FROM THE FOLLOWING MENU

Served on platters buffet style

Selection Of Two	\$10.50 per person
Selection Of Three	\$12.50 per person
Selection Of Four	\$14.50 per person
Selection Of Five	\$16.50 per person

## COLD SELECTION

Filled Mini Croissants with Ham or Smoked Salmon  
Assorted Gourmet Club Sandwiches  
Rye Bread Topped with Prawn and Cream Cheese Mousse  
Chicken and Feta Cheese Salad on German Style Crosstini  
Brushetta with Roast Beef and Mushroom Horseradish Cream  
Vietnamese Rice Paper Rolls with Chicken Soya Honey Dipping Sauce  
Shrimp Cocktail on Sesame Toast and Crispy Apple Salsa  
Fresh Seasonal Fruit Platter  
Fresh Fruit Salad with Vanilla Cream

## HOT SELECTION

Beef and Cumin Chilli Shish Kebabs with Spiced Tomato Chutney  
Moroccan style Chicken Kebabs  
Chicken, Kumara and Lemon Mini Pies  
Pork Spring Rolls with Hoisin Dip  
Goujons of Fish Finger with Spicy Tomato Sauce  
Bacon, Sweet Corn and Potato cakes  
Vegetable Wontons with Blackbean Sauce (Vegetarian)  
Individual Beef Wellingtons with Herb and Mustard Aioli  
Cajun Spiced Chicken Wings with Apple and Yoghurt Sauce  
Selection of Mini Quiches  
Feta and Zucchini Fritters with Onion Marmalade (Vegetarian)  
Lamb, Lemon, Thyme and Walnut Filo Triangles with Minted Sour Cream

## EXTRA TEMPTATIONS

Platter of selected Kapiti Cheeses with fresh Fruit and Crackers @ \$6.50 per person or  
Carrot Cake @ \$3.50 per person

Tea & Coffee is additional at \$3 pp

# WORKING LUNCHES

(MINIMUM OF 20 PEOPLE)

These Lunch Menus Are Designed To Provide A Prompt Lunch With an Informal Atmosphere. A Selection of Those Available Are Listed Below

## MENU A

Fish Goujons with Lemon Tartar Sauce  
Filled cocktail Croissants with Ham and Brie Cheese  
Fettuccine Tossed with Mushroom, Bacon and Creamy Pesto Sauce  
Selection of Pickles, Chutneys and Relish  
Potato Salad  
Tossed gourmet Salad  
Sliced fresh seasonal Fruit platter  
Freshly brewed Tea and Coffee

**\$17.50 PER PERSON**

## MENU B

Basket of Rye Breads, Sundried Tomato and French Bread  
Carrot and Pumpkin Soup  
Thai style Chicken served with Braised Rice  
Continental Meat platter selection  
Selection of Pickles, Chutneys, Relish  
Pasta Salad with Olives and Feta Cheese  
Tossed gourmet Salad  
Potatoes and Herb Salad  
Sliced fresh seasonal Fruit platter  
Assorted NZ Cheeses with Crackers  
Freshly brewed Tea and Coffee

**\$20.50 PER PERSON**

# COCKTAIL MENUS

(TRAY SERVED BY OUR WAITING STAFF)

## MENU A

### COLD

Smoked Salmon served with Cream Cheese on Rye Bread

Rare Striploin of Beef filled with Gherkin, Cream Cheese on Crosstini

### HOT

Tandoori Chicken Satays with Peanut Sauce

Deepfried Wontons with Sweet & Sour Mandarin Sauce

Cocktail Chicken Wings with sweet Plum and Chilli dipping Sauce

**\$15.00 PER PERSON**

## MENU B

### COLD

Smoked Salmon on Crosstini with Caviar, Marscapone and Chives

Nori Sushi Rolls, Vegetarian, Venison and Smoked Salmon with Soya Dipping Sauce and Wasabi

### HOT

Stuffed Mushroom Caps with Blue Vein and Spicy Pork

Deepfried Prawn Tails Served with Sweet Chilli Dipping Sauce

Bacon and Banana Brochettes

Assorted Seafood Vol-au-vents with Sauce Bernaise

**\$17.00 PER PERSON**

Tea & Coffee is additional at \$3 pp

# FORK BUFFET

(MINIMUM OF TWENTY PEOPLE)

This Lunch Menu Is Designed To Provide A Prompt Lunch, With an Informal Atmosphere. Please Make Your Selections From The Following List.

## GARLIC BREAD WITH HERB BUTTER AND OLIVE OIL

### SALAD SELECTION

Tossed green Salad

Potato Salad

Pasta Salad

Coleslaw

### HOT DISH SELECTION

(CHOOSE TWO ITEMS)

Chicken and Vegetable Risotto

Sautéed Pork with Asian Vegetables

Thai style Chicken Curry with sweet Chilli and Coconut Cream served with Rice

Goujons of Fish with Coconut Crumbs and Lemon Tartare Sauce

Fettuccine with Mushrooms, sundried Tomatoes and Capsicum Cream sauce(v)

Lamb Rogan Josh topped with Fruit Chutney and Cucumber Yoghurt

Teryaki Beef with Honey and Soya Noodles

### DESSERT SELECTION

(CHOOSE TWO ITEMS)

Selection of fresh Fruit

Apple and Blueberry Pie

Lemon Tarts

Brandy Snaps filled with Chocolate Mousse

### TEA/COFFEE

**\$28.00 PER PERSON**

# BARBEQUE MENU

Tatlers Bar Poolside—A fun way to entertain your guests with your own personal chef

## FROM THE CHARGRILL

Rump Steak  
Marinated Lamb Leg Steaks  
Sausages  
Marinated Chicken drumsticks  
Baked Pumpkin and Kumara  
Steamed Potatoes with Mint Butter  
Cauliflower Gratin

## BASKET OF BREADS

### SALADS

Tossed fresh green Salad  
Black forest Potato Salad  
Marinated Mushroom and Herb Salad  
Tomato, Basil and Onion Feta Greek Style Salad  
Pineapple Coleslaw  
(Served with a selection of condiments)

### DESSERT

Fresh Fruit Salad with whipped Cream  
Pavlova with fresh Fruit and whipped Cream  
Lemon Meringue Pie  
Carrot Cake with Lemon Cream Cheese Topping

**\$35.00 PER PERSON**

# **BUFFET MENU (1)**

## **BASKET OF BREADS**

### **SALADS**

Mesclun salad

Tomato, Cucumber, Red Onion and Feta cheese

Coleslaw

Potato and Caper salad

Pasta with sun dried Tomato and Olives

Roasted beetroot with garlic mayo

### **SELECTION OF COLD MEATS**

Marinated Moroccan style Chicken

Shaved Ham

Smoked Salami and Chorizo

### **HOT DISHES**

Steamed Fillet of Fish with Silverbeet

Beef Rendang with Coconut sauce

Braised Rice

Steamed Seasonal Vegetables

Minted Baked Potatoes

### **CARVERY**

Baked Shoulder of Pork

Apple Relish, and Red Wine Sauce

### **DESSERT**

Selection of seasonal Fresh Fruit

Pavlova with Kiwifruit Comport and Fruits

Orange and Chocolate Mousse Tarts

Apple and Pear Crumble

### **TEA OR COFFEE**

**\$37.50 PER PERSON**

Please Note:

Buffet Meals are only available in the Woburn Room and for a minimum of 45pax

# BUFFET MENU (2)

## BREAD ROLLS, MULTIGRAIN, RYE AND FOCACCIA

### SALAD SELECTION

Mesclun Salad  
Tomato and Onion  
Californian Coleslaw  
Waldorf  
German Potato  
Roast Pumpkin and Kumara

### CONTINENTAL COLD CUTS ON A MIRROR:

Rib of Beef Jardinière  
Cajun style Chicken pieces  
Assorted Salami, Pepperoni and cured Meats

### CARVERY

(CHOOSE ONE) (SERVED WITH SEASONAL VEGETABLES AND STEAMED POTATOES)

Baked Leg of Lamb  
Ham on the Bone  
Roasted Rump of Beef  
Roasted Leg of Pork

### HOT SELECTION

Thai Style Chicken Curry with Coriander and Mango Relish  
Crumbed Seafood includes fresh Fish, Calamari, Mussels, Prawns in Coconut Sesame Crumbs

### DESSERT

Ricotta and Champagne Cheesecake  
Chocolate Mousse in Mini Pastry Cases  
Fresh Fruit Salad  
Pavlova topped with Fresh Fruits and Cream  
Selection of Cake and Gateau

### TEA OR COFFEE

**\$42.00 PER PERSON**

Please Note:

Buffet Meals are only available in the Woburn Room and for a minimum of 45pax

# **BUFFET MENU (3)**

## **BREAD ROLLS, MULTIGRAIN, RYE AND FOCACCIA**

### **SALAD SELECTION**

Mesclun Salad

Tomato and Onion

Californian Coleslaw

Waldorf

German Potato

Roast Pumpkin and Kumara

### **MAINS**

Mirror or assorted cold Meats and Condiments

A selection of Seafood

Lamb Rogan Josh finished with Mango Chutney and Yoghurt

Baked Fillet of Fish with a Lemon and Chive Butter Sauce

Rice scented with Saffron and Ginger

Seasonal Vegetables

Gratin of Potato

### **FROM THE CARVERY**

Roast Sirloin of Beef with Red Wine and Port Sauce with Horseradish Cream

Baked Ham on the Bone with Pineapple and Orange Glaze

### **DESSERT**

Selection of Gateau

Fresh Fruit Salad finished with Champagne

Bombe Alaska

New Orleans Bread and Butter Pudding

Pavlova topped with fresh Fruits

### **TEA AND COFFEE**

**\$45.00 PER PERSON**

Please Note:

Buffet Meals are only available in the Woburn Room and for a minimum of 45pax

# SET MENU (A)

## ENTRÉES

Smoked Chicken, Apricot and Walnut Filo Parcels with Citrus Salsa and Plum Reduction

Or

Pork and Chicken Liver Pâté, Warm Pear Salad and Grilled Bread

## MAINS

**ALL MAINS SERVED WITH SEASONAL VEGETABLES OR FRESH SALAD**

Baked Fish Fillet with Potato Purée, and Creamed Garlic Silverbeet

Or

Sirloin Steak with Roasted Mushroom, Onions and Creamy Peppercorn Sauce

Or

Moroccan Chicken Breast with Apricot Tagine on Roasted Almonds and Vegetable Couscous

## DESSERTS

Carrot and Spiced Pineapple Pudding with Butterscotch Sauce, Fresh Fruit and Ice-Cream

Or

Vanilla Panna Cotta with Berry Compote, Crème Fraiche and Caramel Fudge

## TEA OR COFFEE

**\$42.50 PER PERSON**

**NB: Vegetarian options available upon request**

# SET MENU (B)

## APPETISER

Soup of the Day Served with Bread

## ENTRÉES

Smoked Salmon and Avocado with Fried Tofu, Horseradish Cream and Micro Salad,  
Served with Balsamic Dressing

Or

Mushroom Tart with Wilted Spinach, Caramelized Onion and Tomato Basil Couli

Or

Caesar Salad with Roasted Chicken Livers, Bacon, Eggs, Anchovies and Parmesan Dressing

## MAINS

Baked Lamb Rack with Minted Peas, Kumara Mash and Rosemary Jus

Or

Chicken Breast with Herb and Lemon Crust, Cream Silverbeet and Apple Relish

Or

Malay Style Fish Curry with Calamari, Shrimp, Coconut Rice, Roti,  
Cucumber and Pineapple Salad

**ALL MAINS SERVED WITH SEASONAL VEGETABLES OR FRESHLY TOSSED SALAD**

## DESSERTS

Cream Brûlée with Dark Cherry, Fruits and Shortbread

Or

Chocolate and Apricot Steamed Pudding with Toffee Sauce, Fruit Compote and Ice-Cream

Or

Poached Pear in Cinnamon and Red Wine Syrup with Ice-Cream and Fresh Fruit

## TEA OR COFFEE

\$45.00 per person

**NB: Vegetarian options are available upon request.**

# BEVERAGE LIST

## METHODE CHAMPENOISE

Jacobs Creek Chardonnay/Pinot	\$18.00
Montana Lindauer Methode Champenoise	\$21.00
Daniel Le Brun Methode Champenoise	\$46.00

## STILL WHITE WINE

Tohu Gisborne Chardonnay	\$29.00
Montana Gisborne Chardonnay	\$21.00
Stoneleigh Chardonnay	\$26.00
Montana Marlborough Sauvignon Blanc	\$21.00
Tohu Sauvignon Blanc	\$29.00

## RED WINE

Delegats Hawkes Bay Cabernet/Merlot	\$21.00
Montana Marlborough Cabernet/Merlot	\$23.00
Tohu Pinot Noir	\$38.00
Whitecliff Merlot	\$24.00

Softdrink Per Glass \$3.00

Orange Juice Per Glass \$3.50

Tap Beer Per Pint \$5.50

Spirits Double \$6.20

- Jim Beam Bourbon
- Gordons Gin
- Smirnoff Vodka
- Coruba Rum
- Bacardi White Rum
- Kahlua
- St-Remy Napoleon Brandy
- Vat 69 Whisky

# BREAKFAST BUFFET OPTIONS

## CONTINENTAL @ \$15.00PP

Tea/Coffee/O' Juice

White/Wholemeal Toast

Cereal selection

Preserved Fruits

Yoghurt

Muffin/Danish

## COOKED @ \$19.00PP

Tea/Coffee/O' Juice

White/Wholemeal Toast

Cereal selection

Preserved Fruits

Yoghurt

Muffin/Danish

Fresh Fruit platter

Bacon

Scrambled Eggs

Tomato

Sausage

Hashbrown

## PLATED TO THE TABLE @ \$25.50PP

Tea/Coffee/O' Juice

White/Wholemeal Toast

Cereal selection

Fresh Fruit platter

Cooked Breakfast served to table

**ALSO AVAILABLE: FINGERFOOD BREAKFAST – PLEASE ENQUIRE**