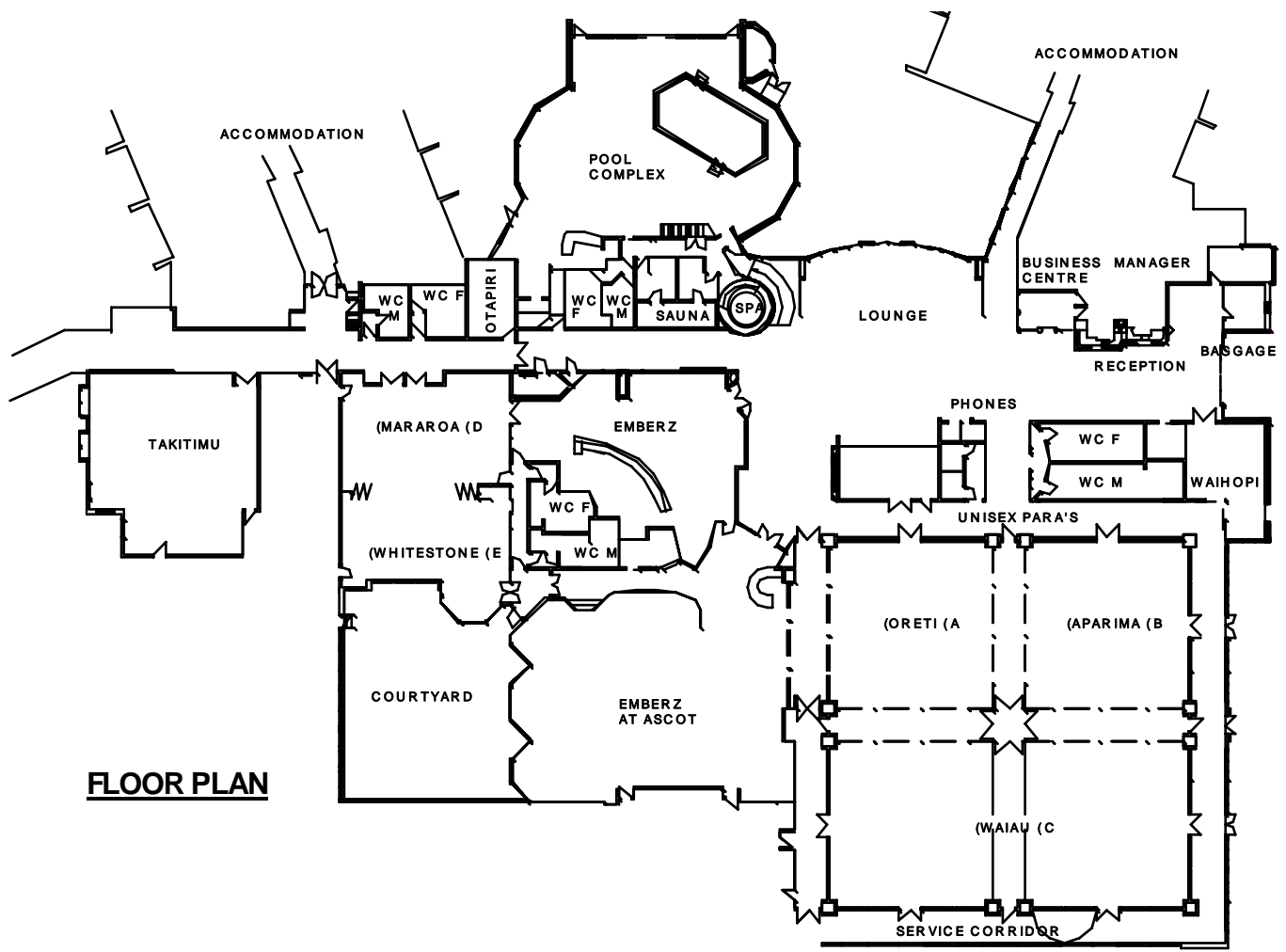


## *Ascot Park Hotel - Functions Terms and Conditions*

- TENTATIVE BOOKINGS** Will be held on a first option basis indefinitely. If another client requests this space then we will contact you to ask for immediate confirmation in writing.
- CONFIRMATION** Confirmation of all bookings must be in writing. A deposit is required for weddings and large events.
- CANCELLATION** All cancellations must be in writing. Cancellations within 14 days of the event will be subject to a cancellation fee. The fee will be at the Hotel Management's discretion.
- PRICE VARIATIONS** All prices are current at the time of quotation and every effort is made to maintain prices. However food and beverage prices are subject to change. In the unlikely event that quoted prices change, we will endeavour to notify you prior to your event.
- CONFIRMED NUMBERS** All final details, menus, beverages, room set up, AV requirements and timings must be confirmed 14 days prior to the event. A guaranteed minimum number is required 14 days prior, with a final number to be advised 48 hours prior. Charges will be based on this number, or the final head count – which ever is greater.
- SURCHARGES** Extra charges may apply for functions scheduled on Public Holidays. Extra labour charges may apply if your event extends beyond midnight prior to a Public Holiday.
- PAYMENT** Credit facilities may be available upon completion and approval of a credit application form. Unless credit terms have been arranged, full payment by cash, direct credit or credit card is required immediately following the event. A 7-day invoice may be arranged, with credit card details required to guarantee payment for any outstanding charges.
- FOOD & BEVERAGE** Only food and beverages purchased from the Ascot Park Hotel can be consumed on the hotel premises. Licensing and food safety regulations prevent the removal of food and beverages from the hotel premises.
- DELIVERIES** The hotel is to be notified of any deliveries. The Hotel will not be responsible for packages, parcels or equipment that arrive without prior notification. Deliveries will be accepted one working day prior to the event and must be collected within 24 hours following the event.
- INSURANCE** It is the client's responsibility to be insured for all items belonging to them for the period these items are in the hotel. While the hotel will take all necessary care, it will not accept responsibility for the loss of any property left in the Hotel prior to, during or after the event unless specific arrangements have been made with hotel management. Clients are responsible for any damage sustained to hotel property by them or their attendees.
- COMPLIANCE** Clients will be responsible to ensure orderly behaviour of their guests and the hotel reserves the right to intervene and eject any objectionable person from the function off the hotel premises without liability. The Hotel accepts this responsibility with guidelines set by the Sale of Liquor Act. The hotel retains the right to adjust any set up to ensure fire and safety codes are not breached. Particular attention will be paid to the accessibility of fire exits during trade shows where partitioning is erected. Floor Plans must be approved by Hotel management prior to set up.
- FUNCTION ROOMS** We reserve the right to reallocate function rooms due to circumstances beyond our control. If final numbers increase or decrease significantly from those advised at the time of reservation, we may substitute a more appropriate room. We will discuss changes with you when the decision is made.
- UNAUTHORISED EXTRAS** Unless otherwise instructed in writing, the client will be liable for all charges incurred by the client or his agents during the course of the function.



**FLOOR PLAN**

*Function Room Capacities*

Room Name	Dimensions (metres)	Square metres	Theatre style	Classroom style	U shape	Cabaret Style (6pax per table)	Boardroom	Buffet Dinners	Set Menu Dinners	Cocktails-Standing	Casual Seating
ORETI (A)	11.5 x 12	138	100	50	30	36	40	70	70	100	70
APARIMA(B)	11.5 x 12	138	100	50	30	36	40	70	70	100	70
WAIIAU (C)	26 x 12	312	300	140	N/A	96	N/A	200	250	350	200
A, B & C Combined	26 x 25	650	650	250	N/A	180	N/A	400	450	700	400
TAKITIMU	12 x 11.5	138	100	40	30	30	40	60	60	80	60
MARAROA (D)	11.9 x 7.4	88	40	24	20	18	26	40	40	40	30
WHITESTONE (E)	11.9 x 6.15	73.1	24	18	15	12	26	30	30	40	30
D & E Combined	11.9 x 13.5	161.1	60	40	30	N/A	N/A	60	70	80	60
POOL AREA	19.5 x 14	273	N/A	N/A	N/A	N/A	N/A	70 (BBQ)	N/A	100	N/A
WAIHOPAI	7 x 5	35	15	10	12	6	16	N/A	N/A	N/A	20
OTAPIRI	5.6 x 3.4	Suitable for interviews or small meetings of up to 10 people									

- NOTES: 1. Additional space is gained when sound proof dividers are pulled back in main conference area.  
2. Capacity of rooms will decrease if staging, dance floors, bands, bars etc are required.

## *Room Hire Fee*

*(Including GST)*

<i>Room</i>	<i>Half Day</i>	<i>Full Day</i>
Oreti (A)	\$140.00	\$200.00
Aparima (B)	\$140.00	\$200.00
Waiau (C )	\$280.00	\$400.00
A & B Combined	\$280.00	\$400.00
A,B,C Combined	\$560.00	\$800.00
Mararoa (D)	\$140.00	\$200.00
Whitestone (E)	\$140.00	\$200.00
D & E Combined	\$280.00	\$400.00
Takitimu	\$140.00	\$200.00
Otapiri	\$ 60.00	\$ 90.00
Waihopai	\$100.00	\$140.00

# *Audiovisual Equipment*

*3 x Digital light processing projector ~ \$50.00inc GST per projector per day*

*2 x 46" Flat screen Televisions*

*3 x DVD players*

*1 x Electronic whiteboard ~ \$40.00inc GST per day*

*1 x Lectern microphone*

*3 x Table microphone*

*2 x Tie microphone*

*2 x Hand held microphone*

*1 x Laser pointer*

*2 x Sound Systems*

*3 x Overhead Projector*

*2 x 35mm carousel slide projector*

*7 x Large Screens (all function rooms have screens)*

*4 x Whiteboard*

*4 x Flipchart stands ~ Flipchart pads are \$20.00 inc GST per pad if required*

*1 x Grand Piano*

*1 x Upright Piano*

*1 x Mirror Ball*

## **Staging**

*Low dais - height 24cm*

*11 pieces - 94 x181 cm*

*High dais - height 60cm*

*6 pieces - 181 x 183 cm*

## **AV Technician**

*Sono Sound Systems*

*David Pay*

*Ph - 2144084*

*Mob - 027 223 8804*

## **Internet Facility**

*Ports in all function rooms - POA*

## **Ascot Pads and Pens**

*We actively promote waste minimisation and recycling. In support of this policy, Ascot Park Hotel A4 pads and pens are supplied on request only and are charged at \$1.00incl per pad/pen unit.*

# Other Equipment

## Trade Exhibitions

We charge for the supply of black or white tablecloths and tables for trade exhibitions.

8' trestle tables @ \$5.00incl

Tablecloths @ \$8.00incl

Note – if a table requires full boxing front and sides, then 3 tablecloths are required.

Exhibition partitions and display equipment – please contact:

Party Plus Marquee and Events                      ph 03 218 2665

## Formal Function Dining

Silver candle holder with coloured candle	\$5.00
Silver candle holder with gold or silver candle	\$6.00
Glowing glass dolphin	\$5.00
Mirror Tile	\$4.00

We include white or black linen napkins on tables with all formal function dining:

Flat or tall folds, no inserts or tying of ribbon	Complimentary
Retro fans with silver or gold inserts	\$1.00 each
Retro fans with coloured inserts	\$0.50 each
Napkins tied with your ribbon	\$0.50 each
Overlays	\$8.00 each

## Local Theming Experts

Our own team may be able to assist with the provision of a theme for your conference at little or no cost, utilising our own props and expertise. Otherwise we recommend:

Plants Plus (John and Sue Fenton)	ph 03 216 4849 or 0274 372 661 Email <a href="mailto:plants.plus@xtra.co.nz">plants.plus@xtra.co.nz</a>
Out Front Design (Bryce Williams)	ph 0274 779 268 Email <a href="mailto:outfront@ihug.co.nz">outfront@ihug.co.nz</a>
Marquee and Party Hire	ph 03 215 7536 Email <a href="mailto:marquee.party@woosh.co.nz">marquee.party@woosh.co.nz</a>
Party Plus Invercargill	ph 03 441 4000 Web <a href="http://www.partyplus.co.nz">www.partyplus.co.nz</a>

Please note the Ascot Park Hotel does not receive commission or any financial benefit from recommending the above preferred suppliers. Put simply, we trust these individuals with our work as they are good operators.

# *Breakfasts*

## *Working Breakfast*

Sliced seasonal fresh fruits  
Croissants filled with scrambled egg, bacon and tomato  
Basket of assorted Danish pastries  
Chilled orange juice  
Freshly brewed tea and coffee  
\$16.50 per person

## *Continental Breakfast*

Selection of fresh juices  
Preserved and fresh fruits  
Cereals and yoghurts  
White and wholemeal toast  
Freshly brewed tea and coffee  
\$17.50 per person

## *Cooked Breakfast Buffet*

Please note we require a minimum of 40 people for a cooked breakfast buffet.

Full continental selection  
Plus the following -  
Scrambled eggs, sausages, bacon, hash browns  
Grilled tomatoes  
White and wholemeal toast  
Freshly brewed tea and coffee  
\$22.50 per person

## *Full Plated Breakfast*

Up to 40 guests \$22.50pp & over 40 guests \$23.50pp

Full continental selection  
Plus a plated cooked breakfast of –  
Scrambled eggs, sausages, bacon, hash browns, grilled tomatoes  
White and wholemeal toast  
Freshly brewed tea and coffee

# Coffee Breaks

## *Menu 51*

Flavoured and herbal teas  
Freshly brewed coffee  
**\$3.00 per person**

## *Menu 52*

Flavoured and herbal teas  
Freshly brewed coffee  
Orange juice  
**\$4.00 per person**

## *Menu 53*

Flavoured and herbal teas  
Freshly brewed coffee  
Orange juice  
Basket of cookies  
**\$5.70 per person**

## *Menu 54*

Flavoured and herbal teas  
Freshly brewed coffee  
Orange juice  
Selection of sandwiches  
**\$7.60 per person**

## *Menu 55*

Flavoured and herbal teas  
Freshly brewed coffee  
Orange juice  
Selection of savouries  
**\$ 7.60 per person**

## *Menu 56*

Flavoured and herbal teas  
Freshly brewed coffee  
Orange juice  
Homemade muffins  
**\$6.60 per person**

## *Menu 57*

Flavoured and herbal teas  
Freshly brewed coffee  
Orange juice  
Freshly made scones with jam & cream  
**\$6.30 per person**

## *Menu 58*

Flavoured and herbal teas  
Freshly brewed coffee  
Orange juice  
Selection of sandwiches & savouries  
**\$10.80 per person**

## *Menu 59*

Flavoured and herbal teas  
Freshly brewed coffee  
Orange juice  
Selection of sandwiches & pikelets  
**\$9.50 per person**

## *Menu 510*

Flavoured and herbal teas  
Freshly brewed coffee  
Orange juice  
Assorted slices  
**\$7.00 per person**

## *Beverages on consumption*

Pure Orange Juice  
**\$10.00 per carafe**

Freshly brewed tea and coffee  
**\$20.00 per 8 cup flask**

Freshly brewed tea and coffee  
**\$37.50 per 15 cup flask**

Freshly brewed tea and coffee  
**\$87.50 per urn (35 cups)**

# *Light Meals*

Listed below are the light meal options for you to compile a menu to suit your requirements.

Items listed are priced per person (some items are served as 2 per person)

## *Breads & Sandwiches*

- Artisan breads & rolls \$3.80
- Garlic or herb bread \$2.20
- Open sandwiches on baguette \$3.50
  - Hot cheese rolls \$2.50
  - Mousetraps \$2.50
- Club sandwiches \$3.60
- Chicken rolls \$3.20
- Bagels with assorted fillings \$3.80
- Croissants with assorted fillings \$4.50

## *Savouries, pies & quiches*

- Assorted savouries \$3.60
- Quiche Lorraine \$3.40
- Chicken & vegetable frittata \$3.90
- Dried tomato & fresh herb tart \$3.50
- Bacon & egg pie \$3.80
- Beef & roast vegetable pie \$4.30

## *International flavour*

- Mini spring rolls \$2.90
- Chicken or beef satays \$7.00
- Vegetable samosa \$3.60
- Assorted sushi rolls \$5.90

## *Seafood*

- Goujons of blue cod \$6.20
- Tempura prawns \$4.90
- Battered fish bites \$3.60
- Prawn & vegetable frittata \$6.50

## *Pasta, pizza & salads*

- Garden salad \$3.10
- Traditional Greek \$3.90
- Coleslaw \$2.20
- Vegetarian ravioli \$5.20
- Minced beef & cheese lasagne \$5.90
- Smoked chicken linguini \$5.10
- Meat lovers pizza \$4.20
- Three cheese pizza \$3.80

## *Hearty fare*

- Butter chicken curry \$6.90
- Marinated Tandoori drums \$5.10
- Chicken & cashew stir fry \$6.90
- Hereford beef navarin \$6.90
- Ham on the bone \$6.90 (req min 40pax)
- Vegetable fried rice \$3.10
- Vegetable stir fry \$2.90
- Platter of assorted cold meats \$6.80
- Creamy pumpkin soup & bread rolls \$5.20

## *Cakes, fruit & cheese*

- Banana cake \$2.30
- Carrot cake \$2.30
- Spiced apple cake \$2.30
- Chocolate cake \$2.30
- Caramel slice \$2.30
- Fresh fruit slices \$5.50
- Fresh fruit basket \$2.60
- Assorted cheese & crackers \$5.50
- Gluten free – cakes \$2.30

## *Beverages*

- Freshly brewed tea and coffee \$3.00
- with orange juice \$4.00

# *Light Menu Selection*

These menus are ideal for a working lunch, or light supper

## *Menu L1*

### **Make your own sandwich menu (ideal for 10-15 people)**

Selection of breads & rolls with an  
Assortment of fillings - including:  
Continental cold cuts, cheeses, tomato,  
Lettuce, sprouts, spreads & pickles  
Chocolate cake  
Fresh fruit basket  
Freshly brewed tea & coffee  
Orange juice  
**\$17.70 per person**

## *Menu L2*

### **Hearty menu**

Selection of artisan breads  
Hereford beef navarin, tomato rice  
Assorted vegetables & greens  
Cheese & crackers, spiced apple cake  
Freshly brewed tea & coffee  
Orange juice  
**\$21.50 per person**

## *Menu L3*

### **Ploughman's platter**

Artisan breads & rolls  
Spicy chicken drumsticks  
Assorted cold cuts of meat, pate  
Salad selection, cheeses, pickles,  
chutneys & spreads  
Chocolate cake  
Freshly brewed tea & coffee  
Orange juice  
**\$20.70 per person**

## *Menu L4*

### **Health break**

Open smoked chicken sandwich on  
baguette  
Assorted cheese & vegetable frittata  
Greek & coleslaw salads  
Fresh fruit, carrot cake  
Freshly brewed tea & coffee  
Orange juice  
**\$19.90 per person**

## *Menu L5*

### **Eastern platter**

Warm flat breads  
Beef stroganoff & savoury rice  
Seasonal vegetables  
Assorted fried pastries  
Fresh fruit platter  
Freshly brewed tea & coffee  
Orange juice  
**\$21.50 per person**

## *Menu L6*

### **Comfort warmer**

Selection of artisan breads & rolls  
Baked chicken on the bone with smoky  
bacon  
Roasted seasonal vegetables  
Fresh garden salads  
Apple & almond tart  
Freshly brewed tea & coffee  
Orange juice  
**\$20.70 per person**

## *'After 5' Menu*

These menus are ideal for a supper or as an alternative to the Cocktail Food options. Please note that for tray service, a charge of approximately \$1.00 per guest is additional to the menu price.

### *Menu 1*

Club sandwiches  
Assorted savouries  
Fried Asian pastries  
Chicken bouchees  
**\$12.00pp**

### *Menu 2*

Club sandwiches  
Assorted savouries  
Chicken wontons  
Crumbed camembert  
Spring rolls  
**\$16.50pp**

### *Menu 3*

Petite club sandwiches  
Beef satays  
Tomato & feta tart  
Salt & pepper squid  
Crumbed prawns  
Assorted wontons  
**\$19.00pp**

### *Menu 4*

Petite club sandwiches  
Chicken satays  
Tempura prawns  
Goujons of blue cod  
Roasted capsicum & olive risotto cakes  
Fried Asian pastries  
**\$25.50pp**

# *Cocktail Platters*

The following items are priced per platter

Corn chips with dip  
**\$19.00**

Seasoned wedges with sour cream  
and sweet chilli sauce  
**\$33.50**

Vegetable sticks with dip  
**\$22.00**

Cheeseboard (15-30 people)  
**\$66.00**

Cheeseboard (30-50 people)  
**\$124.00**

Cheeseboard per person  
**\$5.50**

Antipasto (15-30 people)  
**\$72.00**

Antipasto (30-50 people)  
**\$139.50**

Antipasto per person  
**\$6.50**

All cheeseboards are served with a selection  
of water crackers and seasonal fruit

## *Finger food Tray Selections*

The following cocktail food is priced per tray ~ 24 items per tray. Please note that for tray service, a charge of approximately \$1.00 per guest is additional to the menu price.

### *Hot selection*

Crumbed squid rings  
\$35.00

Tempura prawns  
\$44.00

Goujons of blue cod  
\$48.00

Meatballs and bbq sauce  
\$19.50

Mini spring rolls  
\$31.50

Charred lamb nuggets  
\$35.00

Mini chicken satays  
\$43.00

Beef kebabs  
\$58.00

Tomato & feta tart  
\$36.50

Chicken wontons  
\$38.50

Assorted mini quiche  
\$39.50

Assorted savouries  
\$44.00

Crumbed camembert  
\$37.00

### *Cold selection*

Petite club sandwiches  
\$15.00

Petite asparagus rolls  
\$16.50

Smoked salmon wings  
\$34.00

Petite chicken rolls  
\$19.50

Assorted canapés  
\$60.00

Sushi slices  
\$44.00

Salmon bouchées  
\$28.00

Chicken bouchées  
\$23.00

Assorted bouchées  
\$31.00

Pate on crackers  
\$21.50

Seafood puffs  
\$29.50

## *Menus*

If any of your guests have special dietary requirements please advise us, and we are happy to cater for their needs.

Children's Menus are available on request for children under 12. Alternatively, if they wish to dine from the Set Menu or Buffet Menu, prices are as follows:

Children 5 years and under Free of Charge  
Children 6 – 11 years at half price of Menu selected  
Children 12 and over - adult price applies

## *Set Menus*

Our Functions Manager and Executive Chef are only too happy to assist you with compiling a menu to suit your requirements.

Set menus vary considerably and the following points should be taken into consideration during menu planning.

Seasonal produce  
Number of diners  
Price of menu

Please contact us for the current Set Menu selection

## *Buffet Price List*

All buffets must have a minimum of five items.  
The minimum number of guests for a buffet is 40 people.

A selection of any 5 items.....\$39.00 per person  
A selection of any 6 items.....\$44.00 per person  
A selection of any 7 items.....\$49.00 per person  
A selection of any 8 items.....\$55.00 per person

# *Buffet Meals*

## *Soups*

Cream of seasonal vegetables  
Southland seafood chowder  
Cream of chicken & sweet corn  
Roasted tomato & capsicum  
Kumara, pumpkin & bacon  
Italian style minestrone  
Cream medley of mushroom



Each soup served with hot  
bread rolls is one item.

## *Cold Meats*

Rolled leg ham  
Roast sirloin of beef  
Salami & pastrami  
Roast rolled lamb  
Corned silverside  
Roast loin of pork  
Smoked beef  
Accompanied by relish, chutney  
pickles and mustard



Your selection of five  
of the above is one item.

## *Antipasto*

Assorted bread & dips  
selection of cheese & meat  
antipasto style vegetables



The above antipasto dish is served to  
each table as one dish ~ one item.

## *Cold Poultry*

Smoked chicken breast  
Hawaiian stuffed chicken leg  
marinated Tandoori drums



The above poultry with  
accompaniments is one item.

## *Vegetables*

Seasonal roast and steamed  
vegetables and potatoes



Vegetables and potatoes  
are one item.

## *Salads*

Fresh garden salad  
Baby potato  
Classic coleslaw  
Traditional Greek  
Mixed bean  
Sliced beetroot  
Pasta spirals  
Pineapple & corn  
Pickled onions



A selection of 5 of the above salads with  
dressings is one item.

## *Condiments*

A selection of nuts  
and dried fruits



The above condiments are  
complimentary with all buffets.

# *Buffet Meals*

## *Hot Dishes*

Honey roast carvery ham on the bone  
Roast NZ leg of lamb  
Roast sirloin of beef  
Roast loin of pork  
Butter chicken curry  
Chicken and cashew stir-fry  
Chicken forestiere  
Sweet & sour pork  
Assorted seafood with saffron cream  
Blue cod, tomato, fresh herb salsa  
Smoked chicken ravioli  
Vegetarian dishes on request

♥  
Each hot dish  
is one item.

## *Chilled Seafood*

Prawns - mussels  
Scallops – smoked salmon  
Oysters – whole prawns  
Whole decorated salmon

♥  
The above seafood is  
equal to three items.

## *Desserts*

Fresh fruit salad  
Apple & almond or chocolate & pear tart  
Chocolate & Frangelica profiteroles  
Black forest gateau  
Seasonal fruit crumble & custard  
Brandy snap baskets  
Kiwi pavlova  
Lemon curd gateau  
Apple & cinnamon strudel  
Lemon meringue pie  
Tiramisu  
Baileys chocolate or mixed berry torte  
Ice cream  
Banoffie pie  
Steamed plum duff  
Assorted cheesecakes  
Chocolate & Frangelica torte  
Sticky date pudding

♥  
Your selection of five  
of the above is one item.

## *Cheese Platter*

A selection of cheeses with  
Sliced seasonal fruits  
Served with crackers.  
One platter per table.

♥  
The above cheese and fruit  
is one item.

## *Beverages*

Tea & coffee with after dinner mints

♥  
The above beverages are  
complimentary with all buffets

# Buffet Menus

## *Menu No B1 \$39.00 per person*

Roast Hereford beef sirloin  
Marinated chicken drumsticks  
Grilled fish fillet with herb butter sauce  
Seasonal vegetables and  
Potatoes  
♥  
Condiments of dried fruits and nuts  
♥  
Fresh fruit salad  
Mixed berry & vanilla torte  
Hot apple shortcake  
Lemon cheesecake  
Ice cream  
♥  
Tea - coffee - mints

## *Menu No B2 \$39.00 per person*

Continental cold meat selection  
Assorted salads and dressings  
Condiments of dried fruits and nuts  
♥  
Honey roast carvery ham with  
Madeira jus & cranberry sauce  
Fresh seasonal vegetables and  
Potatoes  
♥  
Fresh fruit salad  
Kiwi pavlova  
Chocolate and Frangelica torte  
Apple and cinnamon strudel  
Ice cream  
♥  
Tea - coffee - mints

## *Menu No B3 \$39.00 per person*

Continental cold meat selection  
Assorted salads and dressings  
Condiments of dried fruits and nuts  
♥  
Hereford beef sirloin forestiere  
Fresh seasonal vegetables with  
Potatoes  
♥  
Fresh fruit salad  
Brandy snap baskets  
Black forest gateau  
Seasonal fruit crumble, custard  
Ice cream  
♥  
Tea - coffee - mints

## *Menu No B4 \$44.00 per person*

Seafood & vegetable chowder  
♥  
Continental cold meat platter  
Assorted salads and dressings  
Condiments of dried fruits and nuts  
♥  
Honey roast carvery ham with fresh herb &  
apricot stuffing and cranberry jus  
Fresh seasonal vegetables & potatoes  
♥  
Fresh fruit salad  
Hot apple crumble  
Dark chocolate profiteroles  
Lemon curd gateau  
Ice cream  
♥  
Tea - coffee - mints

# Buffet Menus

## *Menu No B5 \$44.00 per person*

Continental cold meat platter  
Assorted salads and dressings  
Condiments of dried fruits and nuts



Blue cod, tomato & herb salsa  
Roast sirloin of Hereford beef with Merlot  
jus & horseradish sauce  
Fresh seasonal vegetables & potatoes



Fresh fruit salad  
Black forest gateau  
Lemon & lime cheesecake  
Mixed berry strudel & fruit  
Ice cream



Tea - coffee - mints

## *Menu No B6 \$44.00 per person*

Antipasto platter



Assorted poultry selection  
Selection of salads and dressings  
Condiments of dried fruits and nuts



Roast leg of NZ lamb  
Merlot jus, rosemary & apple stuffing  
Fresh seasonal vegetables & potatoes



Fresh fruit salad  
Banoffie pie  
Baileys chocolate torte  
Hot apple and cinnamon strudel  
Ice cream



Tea - coffee - mints

## *Menu No B7 \$55.00 per person*

Seasonal soup



Assorted cold meat selection  
Selection of salads and dressings  
Condiments of dried fruits and nuts



Tempura of blue cod, teriyaki sauce  
Butter chicken curry with basmati rice  
Roast loin of pork with mustard cream &  
Roasted apples  
Potato & kumara cake  
Fresh seasonal vegetables



Fresh fruit salad  
Apple & almond tart  
Tiramisu  
Sticky date pudding with butter scotch  
sauce

Berry ice cream  
Kapiti cheese selection



Tea - coffee - mints

## *Menu No B8 \$55.00 per person*

Southland seafood chowder



Assorted meat & poultry selection  
Selection of salads and dressings  
Condiments of dried fruits and nuts



Smoked chicken ravioli with a tomato &  
herb sauce  
An assortment of seafood from Southland  
with cream saffron sauce & pilaf rice  
Roast Hereford rib eye of beef with Merlot  
jus & Yorkshire puddings  
Roast potatoes & seasonal vegetables



Fresh fruit platters  
Chocolate & pear tart  
Mixed berry panna cotta  
Roasted apple clafouti  
Vanilla bean ice cream  
Kapiti cheese selection



Tea - coffee - mints

# Entertainment

Sono Sound Systems  
David Pay  
2144084  
027 223 8804

Classic Hits DJ  
Phil  
2173080 (A/H)  
025 371 707

Brendan's D.J Brendan  
214 0050  
0274 334 045

Skitch  
Liv Cochrane  
027 482 3959

Independent DJ Services  
Nigel  
214 5468 (A/H)  
027 277 3829

Comedian  
Kevin Lynch  
03 442 1570  
027 2277306

Neil Chilton  
03 4098242  
027 221 6022

Mista Rock 'N' Roll  
Julian McKay  
213 0144

Small Feet  
Ben O'Connor  
03 218 3362  
0272 540 583

Contraband  
Ross  
217 8833

Brothers in Arms  
Rio  
216 2470

Vision  
Trevor Daley  
218 8179

Bandit  
Brendon Burgess  
215 9050  
027 288 7899

Midnight Cruise  
Les Findlater 218 2149  
Kerry Hawkins 217 9332

Mister DJ  
Chris  
027 226 6735

Maximum Choice Music  
Deon  
215 4501  
021 213 2883

X - Factor  
Bill Acklin  
03 455 5252  
027 555 5252

Piping Hot  
Judy Ward  
216 8249 (hm)  
021 261 0336

Take The A Train  
Jazz for all Occasions  
Alastair Monteath  
03 217 6693

MASDEN PROMOTIONS: Agents for Suzanne Prentice, The Warratahs, ABBAnz, 80's Show, Mayor Tim & Gary McCormick and more .....  
Ph: Marcia Hewetson 03 441 8811 or 0274 48 5778

Christine  
Hainstock  
03 352 8568  
027 4352856

Roger Fox Big Band  
Chamber Groups  
Shannon Cooper-Garland  
Jaysha All Star Band (6 piece)  
Impakt  
SNAP Duo  
Adrian Kirk (Juggler, Comedian)  
Jason Schmidt  
(Cabaret includes Neil  
Diamond, Elvis, Tom Jones)

Jaysha Duo  
Jason Schmidt (Solo all styles)  
Jet Band (4 or 5 piece)  
Midnight Cruz  
Little Green Men  
Peter Cairns  
Wayne McEwan (Magician)

# *Functions Wine List*

## *Sparkling Wines*

Diva Brut  
**\$18.00**

Lindauer Brut  
**\$25.00**

Deutz Marlborough Cuvee  
**\$46.00**

## *Still Wines*

### Riverlands

Cabernet Merlot  
Chardonnay  
Sauvignon Blanc  
**\$18.00**

### Five Flax

East Coast Sauvignon Blanc  
Waipara Riesling  
Gisborne Chardonnay  
Hawke's Bay Cabernet Merlot  
**\$19.00**

### Longridge of Hawkes Bay

Chardonnay  
Sauvignon Blanc  
Merlot Cabernet Sauvignon  
**\$22.00**

# *Functions Wine List ~ Continued*

## Montana Classics

Marlborough Riesling  
Marlborough Sauvignon Blanc  
Gisborne Chardonnay  
Pinot Gris  
Cabernet Sauvignon Merlot  
**\$24.00**

Marlborough Pinot Noir  
**\$26.00**

## Jacobs Creek Reserve

Chardonnay  
Riesling  
Shiraz  
Cabernet Sauvignon  
**\$28.00**

## Stoneleigh

Chardonnay  
Sauvignon Blanc  
Riesling  
Pinot Gris  
Merlot  
Stoneleigh Pinot Noir  
**\$30.00**

For a more extensive selection, wines may be chosen from our current  
Emberz Restaurant Wine List

Supply will be subject to availability  
All prices are inclusive of GST  
Prices are per bottle  
Prices are subject to change without notice

Please note that tap beer is unavailable in the Mararoa & Whitestone Rooms.

**Tap beer:**

Db tap(360ml) .....	\$4.80
Db tap(200ml) .....	\$3.50
Speights tap (360ml) .....	\$4.80
Speights tap (200ml) .....	\$3.50
Shandy .....	\$4.00

**Bottled beer:**

Amstel light .....	\$4.50
Canterbury draught .....	\$5.30
Db draught .....	\$5.30
Db export .....	\$5.30
Guinness .....	\$8.00
Heineken .....	\$6.50
Invercargill brewery range .....	\$6.50
Lion ice .....	\$5.30
Lion red .....	\$5.30
Light ice .....	\$4.50
Mac's beers .....	\$6.00
Montieths beers .....	\$6.00
Monteiths Export Larger .....	\$6.50
Speights .....	\$5.30
Speights craft range .....	\$6.00
Speights old dark .....	\$5.30
Stein export .....	\$6.00
Steinlager Pure .....	\$6.50

**Imported beers:**

Becks .....	\$6.50
Corona-mexico .....	\$7.00
Crown lager .....	\$6.50
Hahn-aust .....	\$6.50
Grosch-holland .....	\$6.50
Stella artois - belgium .....	\$6.00
Tiger - singapore .....	\$6.00

**Ports:**-port list available

**Spirits:**

Bacardi .....	\$3.20
Bourbon .....	\$3.20
Prem.bourbon .....	\$4.20
Brandy .....	\$3.20
Gin (gordons) .....	\$3.20
Premium gin bombay/south .....	\$4.20
Ouzo .....	\$3.20
Pimms .....	\$3.20
Rum .....	\$3.20
Premium rum .....	\$4.20
Tequila gold .....	\$4.50
Tequila deluxe .....	\$4.50
Vodka (Absolut) .....	\$3.20
Vodka premium level (42 below) .....	\$4.00

**Whisky:**

Scotch whisky .....	\$3.20
Malt whisky .....	\$4.80
Irish whiskey .....	\$3.70

**Cognac:**

Cognac vsop .....	\$7.00
Cognac xo .....	\$11.00

**Sherry: (50ml Serve)**

N.Z .....	\$3.20
Imported .....	\$5.20

<b>Liqueurs:</b> .....	\$4.80
Liqueurs (cream) .....	\$4.30
Comari .....	\$4.30
Dubonnet .....	\$3.20
Kahlua .....	\$4.30
Malibu .....	\$4.80
Pernod .....	\$4.80
Schnapps .....	\$4.30
S/comfort .....	\$4.20
Stones ginger wine .....	\$3.20
Vermouth .....	\$3.50
Continental Range .....	\$3.20

**Snacks:**

Chips .....	\$2.00
Cashew nuts .....	\$3.00

**Splits**

Large 370 ml .....	\$2.50
Small 200ml .....	\$1.50
Carafe .....	\$8.00
Mineral water .....	\$5.00
V energy drink .....	\$5.00
Red bull .....	\$5.00
Mac's ginger beer .....	\$3.50

**Juice**

Apple .....	\$3.50
Tomato .....	\$3.50
Pineapple .....	\$3.50
Pure o/juice 370ml .....	\$3.50
Pure o/juice carafe .....	\$10.00

**Rtd's**

Bourbon & cola .....	\$8.50
Coruba & cola .....	\$7.50
Gin & Tonic .....	\$7.50
Jack Daniels & cola .....	\$8.50
KGB .....	\$7.50
Archers .....	\$7.50

