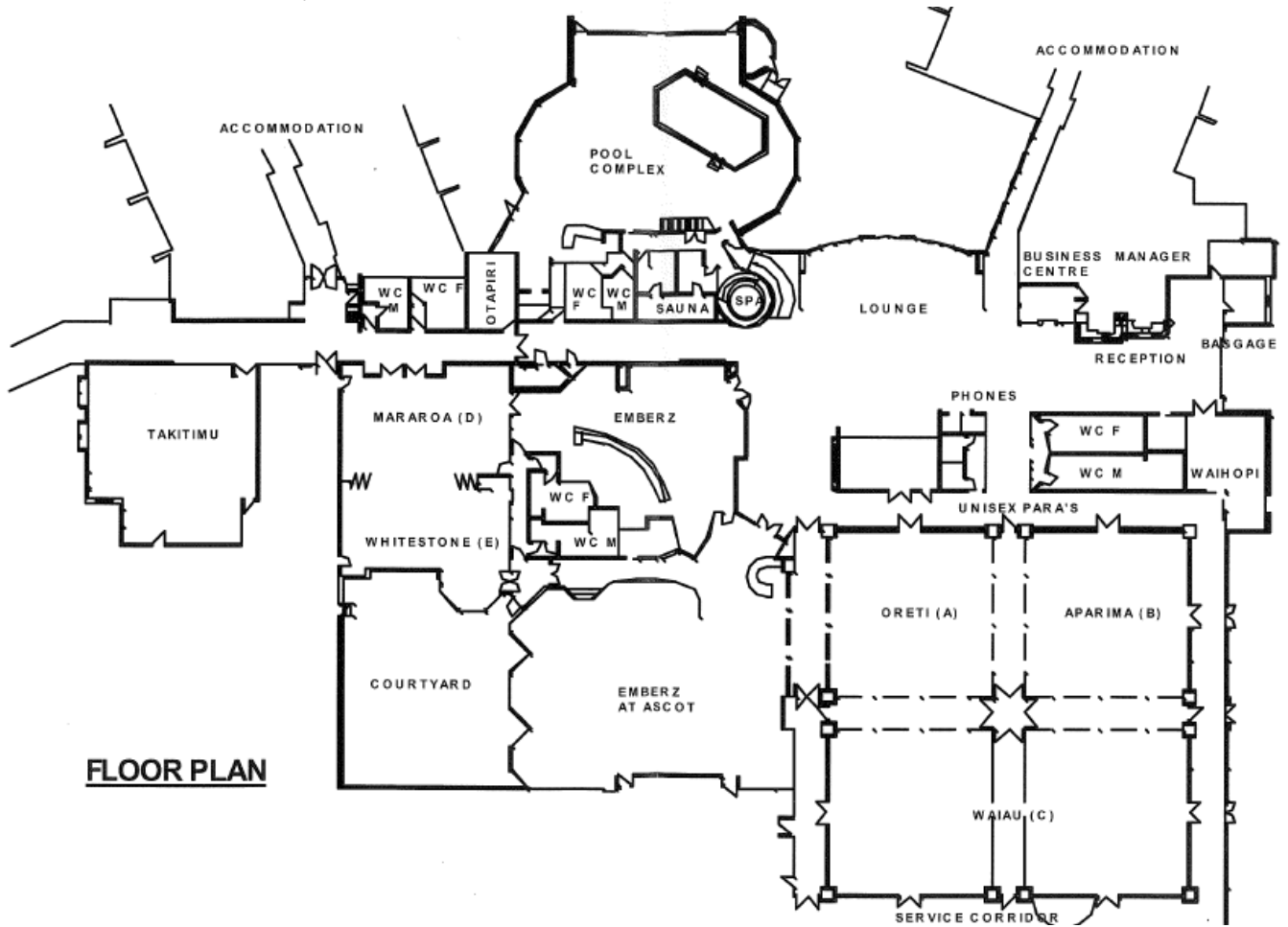


Ascot Park Hotel

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)
Valid from 01 October 2010

Room	Half Day	Full Day
Oreti (A)	\$145.00	\$205.00
Aparima (B)	\$145.00	\$205.00
Waiau (C)	\$290.00	\$410.00
A & B Combined	\$290.00	\$410.00
A, B, C Combined	\$580.00	\$820.00
Mararoa (D)	\$140.00	\$200.00
Whitestone (E)	\$140.00	\$200.00
D & E Combined	\$280.00	\$400.00
Takitimu	\$145.00	\$205.00
Otapiri	\$ 60.00	\$ 90.00
Waihopai	\$100.00	\$145.00

Audiovisual Equipment

3 x Digital light processing projector ~ \$55.00inc GST per projector per day

1 x 46" Flat screen Television

3 x DVD players

1 x Electronic whiteboard ~ \$45.00inc 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

1 x Speaker Phone ~ \$35.00

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 \$21.00 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 - \$50.00 per day

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 each

Silver candle holder with gold or silver candle \$6.00 each

Glowing glass dolphin \$5.00 each

Mirror Tile \$4.00 each

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 plants.plus@xtra.co.nz

Out Front Design (Bryce Williams) ph 0274 779 268
Email outfront@ihug.co.nz

Marquee and Party Hire ph 03 215 7536
Email marquee.party@woosh.co.nz

Party Plus Invercargill ph 03 441 4000
Web www.partyplus.co.nz

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

Continental Breakfast

Please design your own continental breakfast by choosing from the following items. Prices listed are per person – please add together to give total breakfast price per person:

- Freshly brewed tea and coffee \$3.50
- Chilled orange juice \$1.30
- Selection of fresh juices including orange juice \$2.60
- White and wholemeal toast with preserves \$4.60
- Cereal selection and yoghurts \$7.70
- Selection of preserved and fresh seasonal fruits \$8.50
- Assorted Danish Pastries (2pp) \$3.50
- Homemade Muffins (1pp) \$2.70
- Large Croissants filled with Scrambled Eggs, Bacon and Tomato (1pp) \$8.80

Cooked Breakfast Buffet

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

- Cereals, Yoghurt, Fruit and Orange Juice
- Plus the following -
- Scrambled eggs, sausages, bacon, hash browns
- Grilled tomatoes
- White and wholemeal toast and preserves
- Freshly brewed tea and coffee

\$24.50 per person

Full Plated Breakfast

- Cereals, Yoghurt, Fruit and Orange Juice
- Plus a plated cooked breakfast of –
- Scrambled eggs, sausages, bacon, hash browns, grilled tomatoes
- White and wholemeal toast and preserves
- Freshly brewed tea and coffee

\$25.00 per person

Coffee Breaks

Menu T1

Flavoured and herbal teas
Freshly brewed coffee
\$3.50 per person

Menu T2

Flavoured and herbal teas
Freshly brewed coffee
Orange juice
\$4.80 per person

Menu T3

Flavoured and herbal teas
Freshly brewed coffee
Orange juice
Basket of cookies
\$6.80 per person

Menu T4

Flavoured and herbal teas
Freshly brewed coffee
Orange juice
Selection of sandwiches
\$8.80 per person

Menu T5

Flavoured and herbal teas
Freshly brewed coffee
Orange juice
Selection of savouries
\$ 8.80 per person

Menu T6

Flavoured and herbal teas
Freshly brewed coffee
Orange juice
Homemade muffins
\$7.50 per person

Menu T7

Flavoured and herbal teas
Freshly brewed coffee
Orange juice
Freshly made scones with jam & cream
\$7.20 per person

Menu T8

Flavoured and herbal teas
Freshly brewed coffee
Orange juice
Selection of sandwiches & savouries
\$12.80 per person

Menu T9

Flavoured and herbal teas
Freshly brewed coffee
Orange juice
Selection of sandwiches & pikelets
\$11.00 per person

Menu T10

Flavoured and herbal teas
Freshly brewed coffee
Orange juice
Assorted slices
\$8.20 per person

Beverages on consumption

Pure Orange Juice
\$11.50 per carafe

Freshly brewed tea and coffee
\$24.00 per 8 cup flask

Freshly brewed tea and coffee
\$45.00 per 15 cup flask

Freshly brewed tea and coffee
\$99.00 per urn (35 cups)

HOT SAVINGS TIP:

Take Orange Juice out of your Coffee
Break Menu and save \$1.30 pp

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 \$3.90
- Garlic or herb bread \$2.70
- Open sandwiches on baguette \$4.40
- Hot cheese rolls \$2.70
- Mousetraps \$2.90
- Club sandwiches \$4.00
- Chicken rolls \$3.40
- Bagels with assorted fillings \$4.60
- Croissants with assorted fillings \$5.30

Savouries, pies & quiches

- Assorted savouries \$4.00
- Quiche Lorraine \$3.50
- Chicken & vegetable frittata \$4.50
- Dried tomato & fresh herb tart \$3.90
- Bacon & egg pie \$4.40
- Beef & roast vegetable pie \$5.50

Pasta, pizza & salads

- Garden salad \$3.90
- Traditional Greek \$4.80
- Coleslaw \$2.90
- Vegetarian ravioli \$5.80
- Minced beef & cheese lasagne \$6.80
- Smoked chicken linguini \$6.40
- Meat lovers pizza \$5.40
- Three cheese pizza \$4.50

International flavour

- Mini spring rolls \$3.00
- Chicken or beef satays \$7.80
- Vegetable samosa \$3.80
- Assorted sushi rolls \$6.20

Hearty fare

- Butter chicken curry \$7.80
- Marinated Tandoori drums \$6.00
- Chicken & cashew stir fry \$8.00
- Hereford beef navarin \$7.80
- Ham on the bone \$8.70 (req min 40pax)
- Vegetable fried rice \$3.70
- Vegetable stir fry \$4.30
- Platter of assorted cold meats \$7.90
- Creamy pumpkin soup & bread rolls \$5.80

Seafood

- Goujons of blue cod \$7.40
- Tempura prawns \$7.20
- Battered fish bites \$4.80
- Prawn & vegetable frittata \$7.80

Cakes, fruit & cheese

- Banana cake \$2.70
- Carrot cake \$2.70
- Spiced apple cake \$2.70
- Chocolate cake \$2.70
- Caramel slice \$2.70
- Fresh fruit slices \$6.00
- Fresh fruit basket \$3.40
- Assorted cheese & crackers \$5.80
- Gluten free – cakes \$2.80

Beverages

- Freshly brewed tea and coffee \$3.50
- with orange juice \$4.80

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
\$19.80 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
\$23.80 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
\$23.30 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
\$21.90 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
\$23.80 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
Spiced Apple Cake
Freshly brewed tea & coffee
Orange juice
\$23.30 per person

HOT SAVINGS TIP:

Take Orange Juice out of your Light
Menu and save \$1.30 pp

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 up to \$1.00 per guest is additional
to the menu price.

Menu 1

Club sandwiches
Assorted savouries
Fried Asian pastries
Chicken bouchees

\$15.50

Menu 2

Club sandwiches
Assorted savouries
Chicken wontons
Crumbed camembert
Spring rolls

\$19.00pp

Menu 3

Petite club sandwiches
Beef satays
Tomato & feta tart
Salt & pepper squid
Crumbed prawns
Assorted wontons

\$22.50pp

Menu 4

Petite club sandwiches
Chicken satays
Tempura prawns
Goujons of blue cod
Arancini Risotto Balls
Fried Asian pastries

\$27.00pp

Cocktail Platters

The following items are priced per platter

Corn chips with dip
\$21.00

Seasoned wedges with sour cream
and sweet chilli sauce
\$37.00

Vegetable sticks with dip
\$26.00

Cheeseboard (15-30 people)
\$75.00

Cheeseboard (30-50 people)
\$150.00

Cheeseboard per person
\$6.50

Antipasto (15-30 people)
\$85.00

Antipasto (30-50 people)
\$170.00

Antipasto per person
\$8.00

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 cocktail tray service, a charge of up to \$1.00 per guest is additional to the menu price.

Hot selection

Crumbed squid rings
\$36.00

Tempura prawns
\$47.50

Goujons of blue cod
\$52.80

Meatballs and bbq sauce
\$32.00

Mini spring rolls
\$32.00

Charred lamb nuggets
\$36.00

Mini chicken satays
\$46.00

Beef kebabs
\$60.00

Tomato & chive tart
\$44.00

Chicken wontons
\$39.50

Assorted mini quiche
\$44.50

Assorted savouries
\$48.00

Crumbed camembert
\$49.20

Cold selection

Petite club sandwiches
\$18.00

Petite asparagus rolls
\$19.50

Petite chicken rolls
\$24.00

Assorted canapés
\$60.00

Sushi slices
\$48.00

Salmon bouchées
\$32.00

Chicken bouchées
\$26.40

Assorted bouchées
\$34.00

Pate on crackers
\$24.00

Seafood puffs
\$31.50

Menus

If any of your guests have special dietary requirements please advise us.
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 happy to personalise a Set Menu to suit your preferences and your budget.

Set Menus for Dinner groups of 15 – 40 guests are updated regularly throughout the year so are not included in the Function Pack. Please advise if you would like the current menus sent to you. For larger groups, special menus are tailor made according to

The style of the function
Your budget
Number of guests
The timing and formalities of the evening
Seasonal considerations

Please contact us for the current Set Menu Selection or samples of tailored menus

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**.....\$42.50 per person
A selection of any **6 items**.....\$47.50 per person
A selection of any **7 items**.....\$53.00 per person
A selection of any **8 items**.....\$58.00 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.

Antipasto

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



The above selection is served to
each table on platters ~ one item.

Salads

Broccoli and almond
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.

Cold Meats & Poultry

Rolled leg ham
Roast sirloin of beef
Salami & pastrami
Roast rolled lamb
Corned silver side
Roast shoulder of pork
Smoked beef
Accompanied by relish, chutney
pickles and mustard
Smoked chicken breast
Marinated Tandoori drums



Your selection of five
of the above is one item.

Vegetables

Seasonal roast and steamed
vegetables and potatoes



Vegetables and potatoes
is one item.

Condiments

A selection of nuts
and dried fruits



The above condiment selection is
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 forrestiere
Sweet & sour pork
Assorted seafood with lemon 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 in Season
Whole Prawns
Whole Decorated Salmon



The above seafood is
equal to three items.

Desserts

Fresh fruit salad
Chocolate profiteroles
Black forest gateau
Seasonal fruit crumble & custard
Brandy snaps
Kiwi pavlova
Apple & cinnamon shortcake
Lemon and mascarpone tart
Ice cream
Banoffie pie
Passionfruit cheesecake
Sticky date pudding
Pear and walnut gateau
Mint, strawberry & chocolate mousse
gateau
Strawberry & vanilla crème brulee gateau
Trio of panna cotta shot glasses:
-citrus and white chocolate
-raspberry and coke
-triple berry



Your selection of four
desserts is one item.

Cheese Platter

A Selection of Cheeses with
Seasonal Fruits and Crackers.
Two platters per table.



The above cheese and fruit
is one item.

Beverages

Tea & coffee with after dinner mints



These items are complimentary with all buffets

After Dinner Treats

Homemade Chocolates - \$1.80 each
Homemade Biscotti - \$1.50 each

Buffet Menus

Menu No B1 \$42.50 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
Apple and cinnamon shortcake
Passionfruit cheesecake
Ice cream
❖❖❖
Tea - coffee - mints

Menu No B2 \$42.50 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
Sticky date pudding
Ice cream
❖❖❖
Tea - coffee - mints

Menu No B3 \$42.50 per person

Continental cold meat selection
Assorted salads and dressings
Condiments of dried fruits and nuts
❖❖❖
Roasted Hereford beef sirloin
Fresh seasonal vegetables with
Potatoes
❖❖❖
Fresh fruit salad
Brandy snaps
Strawberry & vanilla crème brulee gâteau
Ice cream
❖❖❖
Tea - coffee - mints

Menu No B4 \$47.50 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 and custard
Dark chocolate profiteroles
Ice cream
❖❖❖
Tea - coffee - mints

Buffet Menus

Menu No B5 \$47.50 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
Passionfruit cheesecake
Ice cream
❖❖❖
Tea - coffee - mints

Menu No B7 \$53.00 per person

Seasonal soup
❖❖❖
Antipasto Platter (on the Buffet)
❖❖❖
Tempura of blue cod, teriyaki sauce
Butter chicken curry with basmati rice
Honey roast carvery ham with
Madeira jus & cranberry sauce
Potato & kumara cake
Fresh seasonal vegetables
❖❖❖
Fresh fruit salad
Sticky date pudding & butterscotch sauce
Ice cream & Brandy Snaps
Kapiti cheese selection
❖❖❖
Tea - coffee - mints

Menu No B6 \$47.50 per person

Antipasto platter (to the tables)
❖❖❖
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
Mint, strawberry & chocolate mousse
gateau
Hot apple and cinnamon shortcake
Ice cream
❖❖❖
Tea - coffee - mints

Menu No B8 \$58.00 per person

Southland seafood chowder
❖❖❖
Assorted meat & poultry selection
Selection of salads and dressings
Condiments of dried fruits and nuts
❖❖❖
An assortment of Seafood from Southland
with cream saffron sauce & pilaf rice
Chicken Forrestiere
Roast Hereford rib eye of beef with Merlot
jus & Yorkshire puddings
Roast potatoes & seasonal vegetables
❖❖❖
Fresh fruit platters
Panna cotta shot selection
Fig & Vanilla Brioche & Butter Pudding
Kapiti cheese selection
❖❖❖
Tea - coffee - mints

Entertainment

We have worked up a rapport with many Band's & Entertainment services from around the city and region. Please see below for some great contacts that will take your event to the next level.

AV SERVICES

Sono Sound Systems - David Pay - 027 223 8804 – info@sonosound.co.nz

JAZZ MUSIC

Take The A Train - Alastair Monteath - 03 217 6693

Soulful Contemporary Jazz Guitar - Terrence O'Brien - 021466 741

DJ SERVICES

Classic Rockin DJ Sounds – Phil - 217 3080

Independent DJ Services – Nigel - 2145468 (A/H) - djmaxnz@hotmail.com

Brendan's DJ – Brendan – 2140050

Mista Rock 'N' Roll - Julian McKay - 213 0144

DJ Kelly – Dale - 027 355 3559

COVER BANDS

Neil Chilton & The Business – Neil Chilton - 03 4098242 - www.neilchilton.com

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

After Hours - Simon Thompson - 027 429 7929 - bookings@afterhoursband.co.nz

Contraband – Ross - 217 8833

Midnight Cruise - Les Findlater - 213 1189 or Kerry Hawkins 217 9332

Malo - Marc Colyer - 027 646 9947 - Malo-duo@xtra.co.nz

Skitch, Nitefly - Liv McBride - Ph: 027 347 0379 - livmcmusic@gmail.com

X – Factor - Bill Acklin - 03 455 5252 or 027 555 5252

BOOKING AGENTS/PROMOTIONS

Madsen Promotions

03 5423 808

0272 684491

www.madsenpromotions.co.nz

ABBA • Freddy Mercury Experience •

Superstar Show • The 80's Show • Three Kings

• Tribute to the Bee Gees • Two Tenors •

EAGLESnz

Christine Hainstock

03 352 8568

027 4352856

Jason Schmidt

Jaysha Duo

Voodoo (Four piece band)

The Rockers (Three piece band)

Adrian Kirk (Compere, Street Performer)

Peter Cairns (Solo or Duo)

If you are looking for something different, or a bit off the wall, then please ask as we do have contacts with local performers, school choirs and prominent guest speakers.

FUNCTIONS WINE LIST

VALID FROM 12.08.11 – PRICE INCLUDES GST
Beverage prices are subject to change without notice

Sparkling Wines

Brancott Reserve Brut Cuvee	\$30.00	
Brancott Reserve Brut Cuvee 200ml Piccolo	\$10.00	
Deutz Marlborough Cuvee	\$47.00	

Sauvignon Blanc

Riverlands	\$19.00	
Settlers Hill	\$25.00	
Brancott Estate Reserve – Special Price	\$37.00	\$32.00
Montana Living Land	\$32.00	
Stoneleigh – Special Price	\$37.00	\$32.00

Chardonnay

Riverlands	\$19.00	
Settlers Hill	\$25.00	
Brancott Estate Reserve – Special Price	\$37.00	\$32.00
Montana Living Land	\$32.00	
Stoneleigh – Special Price	\$37.00	\$32.00

Pinot Gris

Brancott Estate Reserve (Marlborough) – Special Price	\$37.00	\$32.00
Stoneleigh (Marlborough) – Special Price	\$37.00	\$32.00

Riesling

Stoneleigh (Marlborough) – Special Price	\$37.00	\$32.00
Camshorn (Waipara)	\$38.00	

Pinot Noir

Brancott Estate Reserve – Special Price	\$37.00	\$32.00
Stoneleigh (Marlborough)	\$37.00	
Boundary Vineyards Kings Road (Waipara)	\$38.00	

Cabernet Merlot

Riverlands	\$19.00	
Settlers Hill	\$25.00	

Shiraz

Penfolds Thomas Hyland Shiraz	\$31.00	
George Wyndham (South Australia)	\$38.00	
Coupers Shed Syrah (Hawkes Bay)	\$38.00	

Supply

will be

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

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

Function Bar List

Please note that Tap Beer is unavailable in the Whitestone and Mararoa Room.
 If your preferred beverage or brand isn't listed below, we are happy to order it for you.
 Please note that for non-house brands of spirits and liqueurs whole bottles will need to be purchased. Prices are subject to change without notice.

Tap beer:

DB tap(360ml)	\$5.50
DB tap(200ml)	\$3.80
Speights tap (360ml)	\$5.50
Speights tap (200ml)	\$3.80
Shandy	\$4.00

Bottled beer:

Amstel light	\$4.80
DB draught	\$5.80
DB export	\$5.80
Heineken	\$7.30
Light ice	\$4.80
Speights	\$5.80
Speights Old Dark	\$6.00
Steinlager Classic	\$7.30
Steinlager Pure	\$7.30
Corona-Mexico	\$8.20
Stella Artois – Belgium	\$7.30

Spirits: (per single serve)

Bacardi	\$3.70
Bourbon – Jim Beam	\$3.70
Brandy – St Remy	\$3.70
Gin (Gordons)	\$3.70
Rum - Coruba	\$3.70
Tequila Agavero	\$5.00
Vodka Absolut	\$3.70

All spirits served as doubles unless specified

Ports: (50ml)

Robard & Butler	\$4.50
Taylors 10 year old	\$8.60

Sherry: (50ml Serve)

Old Master	\$3.40
------------	--------

Whisky (15ml)

Famous Grouse	\$3.70
Glenfiddich	\$5.30
Jamesons Irish	\$4.60

Liqueurs: (Singles)

Baileys	\$4.50
Kahlua	\$4.50
Southern Comfort	\$4.00
Drambuie	\$5.20
Midori	\$5.00
Jagermeister	\$5.00
Cointreau	\$5.00

RTD'S

Bourbon & cola	\$8.00
Coruba & cola	\$8.00
Jack Daniels & cola	\$8.50
KGB	\$7.50

Non Alcoholic Beverages

Sparkling

Small Spirit Mixer	\$1.00
Large Spirit Mixer	\$1.80
Sparkling Grape Juice-700ml	\$10.00
Large Soft drinks 350 ml	\$3.00
Small Soft drinks 200ml	\$2.00
Carafe Soft drink	\$9.30
Red Bull	\$6.00
Schweppes Ginger Beer	\$4.00

Juice

Apple juice 355ml	\$4.00
Tomato juice 355ml	\$4.00
Cranberry juice 355ml	\$4.00
Pineapple juice 355ml	\$4.00
Orange juice 355ml	\$4.00
Orange juice carafe	\$11.50

