

CROWNE PLAZA®  
AUCKLAND

# YOUR SUCCESS MATTERS.

WE'LL HANDLE THE DETAILS SO YOU CAN FOCUS ON THE BIG PICTURE

>> ENTER >>

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# CROWNE PLAZA AUCKLAND.

Conveniently located in the heart of Auckland's business district, above the Atrium on Elliott shopping complex and a short stroll from the Civic Theatre, Auckland Town Hall, SkyCity Convention Centre, Aotea Centre, Smith and Caugheys, Elliott Stables, Queen Street and the Viaduct Harbour. Crowne Plaza Auckland is the ideal base when visiting the City of Sails.

Featuring 352 spacious, well-appointed guest rooms, club rooms and suites including 24 hour access to the Club Lounge with all associated benefits.

With a variety of 10 meeting rooms over 3 levels including the ballroom for up to 500 guests, Crowne Plaza Auckland will make your event a success.

At Crowne Plaza Auckland, we will handle the details so you can focus on the big picture. With our dedicated Crowne Meetings Team, two hour proposal response guarantee and daily debrief, arranging your meeting or event is seamless so you can achieve business success.

At Crowne Plaza Auckland we welcome you whether you are organising an event for the first time or you are a professional meeting organiser. We value your business and reward it through IHG® Meeting Rewards Club or our BusinessClub Reward Programme. Both programmes allow the meeting organiser to earn points on qualified events. Points never expire and redemption options are very flexible.



# DAY DELEGATE PACKAGE.

FROM \$70.00 PER PERSON

## Includes

- Arrival refreshments
- Morning and afternoon tea
- Lunch served in Aria Restaurant
- Conference room hire and set up (breakout rooms additional)
- Pads and pens
- Filtered water
- Sweets
- Daily newspapers
- Flipchart, whiteboard and screen

## On Arrival

- Bowl of fresh whole fruit
- Freshly brewed coffee and tea selection

## Morning Tea

- Freshly brewed coffee and tea selection
- Chef's selection of morning tea treats which includes one savoury and one sweet item

## Lunch

- Freshly brewed coffee and tea selection
- Chef's selection of salads, hot dishes and desserts
- Selection of fresh juices

## Afternoon Tea

- Freshly brewed coffee and tea selection
- Chef's selection of afternoon tea treats



# EXTRA SELECTIONS.

\$5.00 PER ITEM, PER PERSON UNLESS OTHERWISE STATED

## Morning / Afternoon Tea Selection

- Assorted finger sandwiches
- Falafel pita pockets with Tzatziki (v)
- Mini BLT bagels
- Mini prosciutto and tomato bagels
- Vegetarian Stromboli with aioli dip (v)
- Smoked salmon, tomato and feta vol-au-vent
- Smoked chicken and brie croissants
- Chicken, mushroom and blue cheese pot pies
- Chorizo rolls with sundried tomato pesto
- Onion and tomato tartlets (v)
- Homemade muesli slice (v, gf)
- Chef's selection of cupcakes (v)
- Chocolate brownie (v)
- Seasonal fruit skewers with natural yoghurt (v, gf)
- Pecan tartlets (v)

## Coffee Break Selection

- Freshly brewed coffee and tea selection \$4.00 per person
- Freshly brewed coffee and tea selection (all day) \$14.00 per person
- Soft drink bottles (330ml) \$4.00 each
- Jug of orange juice (1.5 ltr) \$12.00 each
- Still mineral water (1 ltr) \$9.00 each
- Sparkling mineral water (1 ltr) \$9.00 each

## Snack Attack

If your delegates need a lift, Snack Attack is the answer. We provide soft drinks, juice and water as well as chips, refreshing fruits and health bars.

This is presented at the back of your meeting room so that your delegates can help themselves to snacks throughout the day. The service will be charged on consumption and signed off by you as the conference organiser at the end of each day.

Prices inclusive of GST as at August 2013 (Menus are seasonal and are subject to change)  
 We are happy to accommodate allergies and special dietary requirements  
 (v) = Vegetarian, (gf) = Gluten Free



# HIGH ENERGY SELECTIONS.

\$5.00 PER ITEM, PER PERSON

## Cold

- Bacon and egg slice
- Selection of sushi
- Quinoa, beet and Chia Seed salad cups (v, gf)
- Black bean and corn salad cups with prawns
- Spinach, Goji Berry, date, walnut salad cups (v, gf)
- Enhanced juice shooters (seasonal flavours) either:
  - Orange, carrot, apple, Ginko Biloba and Camu Camu (v, gf)
  - Kale, banana, ginger and honey with Acai Berry and Guarana (v, gf)

## Hot

- Gourmet beef, Quinoa and cheddar cheese pot pies
- Beef satay sliders with coleslaw and Acai Berry aioli
- Falafel burger with sumac and Goji Berry yoghurt (v)

## Sweet

- Chocolate, Goji Berry, Acai Berry and banana muffins (v)
- Dark chocolate brownie with Raw Cocoa Nibs (v)
- Superfood slice - nuts, Chia Seeds, pumpkin seeds, sunflower seeds, honey, Goji Berry, Amaranth and Raw Cocoa Nibs (v, gf)
- Fresh and dried fruit salad cups with passion fruit (v, gf)

## Hi Protein, Carb and Super-Food

|  |  |   |
|--|--|---|
| <p><b>Acai Berry</b><br/>A red berry from the amazon rain forest that increases energy with no "crash"</p>   | <p><b>Chia Seeds</b><br/>A super-food, contains the 8 amino acids, high in fibre, glucose balancing properties and 8 times the omega 3 of salmon</p> | <p><b>Guarana</b><br/>Increases energy and clarity</p>                    |
| <p><b>Amaranth</b><br/>A highly nutritious high fibre grain that also offers a complete form of vegetable protein</p>                                  | <p><b>Ginko Biloba</b><br/>Ginko tree nut extract, helps with concentration and nerves</p>   | <p><b>Quinoa</b><br/>A slow release carbohydrate plus high in protein</p> |
| <p><b>Camu Camu</b><br/>Supports the functions of the nervous, circulatory and immune systems. Contains 30 to 60 times more vitamin C than oranges</p> | <p><b>Goji Berry</b><br/>Chinese berries said to increase concentration</p>  | <p><b>Raw Cocoa Nibs</b><br/>Enhances energy, clarity and mood</p>        |

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# BREAKFAST OPTIONS.

PRICES PER PERSON (MINIMUM OF 40 GUESTS)

## Continental Breakfast \$25.00

- Baker's basket with preserves and butter
- Preserved peaches and pears (v, gf)
- Assortment of cereals (v)
- Freshly sliced seasonal fruit (v, gf)
- Natural yoghurt (v, gf)
- Smoked ham and double brie cheese
- Freshly brewed coffee and tea selection
- Orange juice

## Hot Breakfast Buffet \$27.00

- Streaky bacon (gf)
- Mini breakfast sausages
- Slow roasted tomatoes with fresh herbs (v, gf)
- Creamy scrambled eggs and chives (v, gf)
- Hash browns (v)

## Continental and Hot Breakfast Buffet \$33.00

- Includes all items from the Continental breakfast and hot breakfast buffet

## Additional items \$3.00 per item, per person

- Grilled flat mushrooms (v, gf)
- South American beans in a spicy tomato sauce (v, gf)
- Gluten free pancakes with maple syrup (v, gf)
- Spanish tortilla with potato, onion and spinach (v, gf)
- Miso soup with condiments of tofu, spring onion, wakame seaweed and pickled ginger (v, gf)
- Congee rice with shitake mushroom and chicken (gf)
- Indian spiced Poha – dried rice flakes sautéed with capsicum and spring onions (v, gf)
- Vietnamese Pho - broth with chicken, chives and rice noodles (gf)

## Egg Station \$10.00 per person

(MAXIMUM OF 80 GUESTS)

- Poached (v, gf)
- Fried (v, gf)
- Ham, cheese and tomato omelette (gf)
- Spinach, cheese and tomato omelette (v, gf)



# BREAKFAST OPTIONS.

PRICES PER PERSON (MINIMUM OF 15 GUESTS FOR PLATED BREAKFAST AND 25 GUESTS FOR BREAKFAST ON THE RUN)

## Plated Breakfast \$33.00

### *For the table*

- Freshly baked muffins
- Fruit yoghurts
- Danish pastries, bread rolls and pain au chocolat
- Freshly sliced seasonal fruit
- Orange juice
- Freshly brewed coffee and tea selection

*Please choose one of the following hot plated breakfasts options:*

### *New Zealand Big Breakfast (gf)*

Chicken and sage sausage with streaky bacon, slow roast tomato, portobello mushroom, scrambled eggs and potato rosti

### *Eggs Benedict*

English muffin, Kassler ham, poached eggs, hollandaise and vine tomato

### *Vegetarian Fritters (v)*

Corn and courgette fritters, salsa, wild rocket and Crème Fraiche

## *City Breakfast*

Poached egg on toasted ciabatta, beef sausage, streaky bacon, roast tomato, sautéed spinach and chive hollandaise

### *Huevos Rancheros (v)*

Warm tortilla, capsicum, potato hash, tomato, coriander and scrambled egg

## Breakfast On The Run (Stand up) \$25.00

- Selection of pastries, muffins and friands
- Coffee and tea

*Please choose three of the following:*

- Smoked salmon, cream cheese and dill mini bagel
- Potato, spinach and ricotta frittata (v, gf)
- Grilled mushroom on toasted ciabatta with onion jam (v)
- Toasted muesli with natural yoghurt and berry compote (v, gf)
- Ham, cheese and tomato croissant
- Mexican breakfast burrito, pork sausage, bacon, capsicum, scrambled egg
- Fruit salad with yoghurt and honey (v, gf)
- Mini pancakes with streaky bacon, grilled banana and maple syrup

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# WORKING LUNCH.

\$24.00 PER PERSON (MINIMUM OF 10 GUESTS)

## Inclusions

All menus come with the following dishes as standard and are set inside or outside your meeting room

- Selection of focaccia or finger sandwiches both vegetarian and non-vegetarian
- Green salad with a herb vinaigrette
- Basket of whole fruits
- One dessert item chosen by our pastry chef

*Your choice of one of the following items:*

### *Sandwiches, Wraps and Bagels*

- Thai style beef tortilla wrap
- BLT - Bacon iceberg lettuce, tomato and mayonnaise wrap
- Smoked chicken caesar wrap with cos lettuce, bacon, egg and parmesan wrap
- Classic French style baguette with champagne ham, Dijon mustard, tomato and Brie cheese
- Antipasto vegetable wraps - grilled vegetables, olive tapenade and rocket leaves (v)
- Akaroa smoked salmon bagels with cream cheese and cucumber

### *Salads*

- Kumara, smoked chicken, tomato relish and toasted cashews (gf)
- Gourmet potato, chorizo, spinach and olives (gf)
- Waldorf with celery, apple and walnuts (v, gf)
- Roasted beetroot, spinach and feta (v, gf)
- Orzo pasta with Mediterranean vegetables and pesto dressing (v)

### *Hot Items*

- Middle Eastern spiced lamb kebab with raita yoghurt (gf)
- Quiche Lorraine
- Malaysian chicken skewers with satay sauce
- Mini gourmet pies
- Vegetarian frittata (gf)
- Salami, Kassler ham and olive flat bread
- Vegetarian pizza - chef's choice of seasonal toppings (v)

### *Dessert*

- Chocolate brownie (v)
- Baked cheese cake (v)
- Selection of French pastries (v)
- Seasonal fruit tartlets (v)
- Berry mousse in a chocolate cup (v)

***Additional items can be added for \$4.00 per item, per person***

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# LUNCH BUFFET MENUS.

6 DAY ROTATION  
\$30.00 PER PERSON (MINIMUM OF 25 GUESTS)

## Day 1 - Taste of Asia

### Cold

- Selection of bread rolls, hummus, pesto and olive oil (v)
- Vietnamese noodle salad, glass noodles, julienne vegetables, lotus root, coriander, mint, mung beans and Nuoc Mam dressing (v)
- Chilled Asian greens, tofu, toasted sesame and ginger dressing (v, gf)
- Green mixed salad with Chun Tin dressing (v, gf)
- Chef's selection of local cured meats (gf)
- Mango chutney, fruit relish, satay sauce (v)

### Hot

- Thai chicken jungle curry, kaffir lime leaf, galangal, chicken and a light coconut sauce (gf)
- Steamed fish of the day with fresh lime, bean sprouts and coriander (gf)
- Coconut rice (v, gf)
- Wok fried seasonal vegetables, crispy shallots and herbs (v, gf)

### Dessert

- Coconut custard tarts (v)
- Lemon and lime torte (v)

## Day 2 - Flavours of the Mediterranean

### Cold

- Selection of bread rolls, pita, hummus, pesto and olive oil (v)
- Tabbouleh salad of bulgur wheat, grilled vegetables, parsley and a citrus dressing (v, gf)
- Traditional Caesar Salad with house made dressing
- Green mixed salad with balsamic vinaigrette (v, gf)
- Chef's selection of local cured meats (gf)
- Tzatziki, mustard and aioli (v, gf)

### Hot

- Chicken Tagine of Moroccan spiced vegetables, olives and chickpeas (gf)
- Seven hour slow roasted lamb shoulder marinated in garlic, lemon and oregano (gf)
- North African couscous with toasted nuts, dried fruit and herbs (v)
- Seasonal vegetable sauté with garlic and herbs (v, gf)

### Dessert

- Tiramisu (v)
- Chocolate brownie (v)

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# LUNCH BUFFET MENUS.

6 DAY ROTATION  
\$30.00 PER PERSON (MINIMUM OF 25 GUESTS)

## Day 3 - Taste of India

### Cold

- Selection of bread rolls, naan, hummus, pesto and olive oil (v)
- Carrot and chickpea salad (v, gf)
- Chilled Aloo Gobi - spiced cauliflower, potato and peas (v, gf)
- Green mixed salad with coriander, mint and chilli dressing (v, gf)
- Chef's selection of local cured meats (gf)
- Mango chutney, mixed pickle and raita (v, gf)

### Hot

- Lamb korma with toasted cashew nuts
- Tandoori chicken pieces
- Pea pilau rice (v, gf)
- Seasonal vegetable sauté with garlic, toasted cumin and coriander seeds (v, gf)

### Dessert

- Cheesecake of the day (v)
- Mango mousse chocolate cup (v)

## Day 4 - From France

### Cold

- Selection of bread rolls, hummus, pesto and olive oil (v)
- Traditional green lentil salad with goat's cheese, roasted garlic, herbs and vinaigrette (v, gf)
- Spiral pasta salad with roasted Provençale vegetables (v)
- Green mixed salad with honey mustard dressing (v, gf)
- Chef's selection of local cured meats (gf)
- Mustard, tomato relish and aioli (v, gf)

### Hot

- Coq Au Vin - traditional red wine braised chicken with bacon, mushrooms and onion (gf)
- Roasted salmon fillet (gf)
- Roasted herb and garlic vegetables (v, gf)
- Seasonal vegetable sauté with toasted almonds and butter (v, gf)

### Dessert

- Selection of macarons (v)
- Chocolate éclairs (v)



# LUNCH BUFFET MENUS.

6 DAY ROTATION  
\$30.00 PER PERSON (MINIMUM OF 25 GUESTS)

## Day 5 - Taste of the Americas

### Cold

- Selection of bread rolls and tortillas with pesto, hummus and olive oil (v)
- Chef's selection of local cured meats (gf)
- Green mixed salad with Ranch dressing (v, gf)
- Southern cobb salad of iceberg lettuce, corn, croutons, tomato, cucumber, bacon, red onion and herbs (v, gf)
- Quinoa salad with citrus, capsicum, chickpeas, spring onion and cucumber with a mixed herb dressing (v, gf)
- BBQ Sauce, tomato salsa, mayonnaise, sour cream (v)

### Hot

- Chilli Con Carne with taco crumb and smoked paprika
- BBQ pulled pork shoulder with caramelised onions and capsicum (gf)
- Texan rice (v, gf)
- Seasonal vegetables sautéed with fresh coriander and lemon zest (v, gf)

### Dessert

- Cheesecake selection (v)
- Pecan pie (v)

## Day 6 - Flavours of New Zealand

### Cold

- Selection of bread rolls with pesto, hummus and olive oil (v)
- Chef's selection of local cured meats (gf)
- Iceberg salad with Kiwi salad dressing (v, gf)
- Beetroot, feta and pine nut salad (v, gf)
- Roast potato salad with bacon and aioli (v, gf)
- Tomato relish, mint jelly, mustard (v, gf)

### Hot

- Slow roasted lamb leg with herbs and garlic (gf)
- Steamed market fish with horopito and lemon (gf)
- Rosemary roast potato with caramelised onion (v, gf)
- Seasonal vegetables sautéed with butter and parsley (v, gf)

### Dessert

- Pavlova (v)
- Banoffee caramel tart (v)

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# PLATED LUNCH AND DINNER MENUS.

2 COURSES \$59.00 PER PERSON

3 COURSES \$65.00 PER PERSON (MINIMUM OF 25 GUESTS)

Should you wish to have more than one dish on the evening, the following options are available

*Meals can be served as an alternate drop (two options) for the following surcharges per person:*

|                   |        |
|-------------------|--------|
| All three courses | \$8.00 |
| Main only         | \$4.00 |

*For a choice on the day the following surcharge will apply per person, per choice:*

|                    |        |
|--------------------|--------|
| Additional entrée  | \$5.00 |
| Additional main    | \$8.00 |
| Additional dessert | \$5.00 |

## Entrées

### Cold

- Pepper crusted venison, Provençal vegetables and currant jelly (gf)
- Salmon gravlax, pickled vegetables and poppyseed Crème Fraiche (gf)
- Poached prawns with mesculin, mango, basil and mint Chun Tin dressing (gf)
- Smoked chicken tenderloins, orange and tomato compote with feta, chickpeas and leaves (gf)
- Salad Caprice with vine tomatoes, buffalo mozzarella, balsamic glaze (v) (gf)
- Cured beef carpaccio, tomato, parmesan and basil salad with truffle salt (gf)

### Hot

- French onion soup with gruyère crouton
- Confit duck salad with Hoisin dressing, spring onion, cucumber and crispy noodles
- Crispy black tiger prawns, Succotash, tortilla crisp and corn foam
- Hawkes Bay lamb loin with Moroccan spiced vegetables and Tzatziki (gf)
- Sesame seed crusted beef, Japanese pickled vegetables and Yum Yum sauce (gf)
- Provençal tart with tomato, shallot and rocket salad (v)

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# PLATED LUNCH AND DINNER MENUS.

CONTINUED

## Mains

- Dry aged Angus eye fillet, udon noodles, Asian vegetables and wild mushroom jus
- Hawkes Bay lamb rump on potato and kumara pavé, mint pesto and seasonal greens (gf)
- Harissa spiced free range chicken breast, butternut pumpkin purée and seasonal vegetables (gf)
- Duck confit, pan seared gnocchi with chorizo and port jus
- Slow cooked pork belly with sautéed colcannon and black pudding mash (gf)
- Roasted salmon fillet with crispy potatoes, Ratatouille and herb butter (gf)
- Fish of the day with seasonal vegetables, quinoa and a South American salsa (gf)
- Beetroot risotto cake stuffed with goat's cheese with eggplant parmigiano, red pepper coulis and rocket salad (gf)
- Pan seared South Island venison leg fillet, sweet potato fondant, broccolini and merlot jus (gf)

## Desserts

- Tiramisu - Lady finger sponge soaked in espresso, layered with a mascarpone flavoured sabayon mousse garnished with a gold coffee bean and chocolate walnut
- Chocolate Temptation - Belgian 70% dark chocolate mousse with an almond panna cotta and chocolate brownie base and garnished with cocoa gel and chocolate shavings
- Baked Cheesecake - Malt biscuit base, decadent cream cheese filling topped with caramelised sour cream
- Tropical Paradise - Passionfruit sponge with a citrus scented bavarois, stem ginger, diced pineapple, pineapple chips and chocolate curls
- Classic crème brûlée - with berry sorbet and biscotti (v)
- Banana, rum and chocolate filo parcel with rum and raisin ice cream (v)
- Chocolate marsala lava pots with black forest gelato and biscotti (v)
- Sticky date pudding with butterscotch sauce and vanilla mascarpone (v)

*Or served on platters for the table to share:*

- Chef's choice of petit fours (v)
- Selection of New Zealand cheeses

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# DINNER BUFFET MENUS.

PRICES PER PERSON UNLESS OTHERWISE STATED (MINIMUM OF 25 GUESTS)

## Inclusions

- Freshly baked breads, hummus, pesto and locally produced olive oil (v)
- Green salad with a herb vinaigrette (v, gf)
- Charcuterie - platter of cured meats, salami, Kassler ham and smoked chicken served with traditional condiments of mustards, pickles and cornichons

**Standard Dinner Buffet** \$65.00

*Your choice of:*

- 3 salads
- 3 hot dishes
- 3 vegetable, potato or rice dishes
- 3 desserts

**Premium Dinner Buffet** \$75.00

*Your choice of:*

- 4 salads
- 3 hot dishes
- 1 item from the carvery
- 3 vegetable, potato or rice dishes
- 4 desserts

**Carvery** \$6.00 per item, per person

- Slow roasted scotch fillet with horseradish sauce (gf)
- Lamb leg studded with rosemary and garlic (gf)
- Pork loin with apple compote (gf)
- Glazed champagne ham with cranberry jelly (gf)

**Seafood** \$12.00 per person

Can be served as platters on the tables or on the buffet

- Oysters served on ice
- Hot smoked salmon
- Smoked mussels



# DINNER BUFFET SELECTIONS.

## Salads

- Mixed green salad with honey mustard vinaigrette (v, gf)
- Potato salad with chorizo, egg, spring onion and aioli (gf)
- Red cabbage coleslaw with apple and Dijon dressing (v, gf)
- Roasted kumara, smoked chicken, red onion and herbs (gf)
- Mediterranean salad (v, gf)
- Classic Caesar Salad
- Niçoise Salad – potato, tomato and green beans with egg and olives (v, gf)
- Waldorf – Apple celery and walnut with a creamy dressing (v, gf)
- Mushroom pasta salad with sundried tomato, roast garlic and herbs (v)
- Moroccan cous cous with grilled vegetables (v)
- Rocket, pear and parmesan with balsamic dressing (gf)

## Hot Dishes

- Lamb rogan josh (gf)
- Slow cooked pork shoulder (gf)
- Chicken Adobe
- Braised beef short ribs
- Fish of the day with vegetable noodles and gremolata (gf)
- Chicken thigh stuffed with roast garlic and herbs (gf)
- Free range chicken breast marinated with lemon, rosemary, garlic and olives (gf)
- Slow roasted lamb shoulder with Provençale sauce (gf)
- Whole salmon fillet dressed with saffron Beurre Blanc and chives (gf)
- Lamb Osso Bucco with braising liquor

## Vegetarian Hot Dishes

- Spinach and ricotta pansoti with tomato and basil sauce
- Char grilled vegetable lasagne
- Rocket and ricotta tortelloni with light Béchamel sauce
- Herb and four cheese tortellini with light Béchamel sauce
- Pumpkin and ricotta ravioli with sauce Napolitana

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# DINNER BUFFET SELECTIONS.

CONTINUED

## Potato and Rice

- Fried rice (v, gf)
- Potato pavé (v, gf)
- Pilaf with almonds and raisins (v, gf)
- Rosemary and garlic roast potatoes (v, gf)
- Smoked garlic, onion and rosemary agria mash potato (v, gf)
- Potato Gratin (v, gf)

## Vegetable

- Steamed seasonal vegetables with herbs and roast garlic (v, gf)
- Asian greens with soy, garlic and crispy shallots (v)
- Braised Mediterranean vegetables (v, gf)
- Oven roast seasonal vegetables with fresh herbs (v, gf)

## Desserts

- Hummingbird cake (v)
- Tiramisu (v)
- Brûlée tart (v)
- Chocolate mousse
- Fresh fruit salad (v, gf)
- Selection of gâteaux (v)
- Selection of cheese cakes
- Dark chocolate and cherry pudding with Chantilly cream (v)
- Bread and butter pudding with custard (v)
- Sticky date pudding (v)



# PLATTERS.

## PRICES PER PLATTER

All platters serve 10 guests. Menus can be tailored to your request. Please discuss your preferences with our Crowne Meetings Team.

### **Antipasto** \$65.00

- Cured meats, grilled marinated vegetables, cheese, sun dried tomatoes and breads

### **Charcuterie** \$70.00

- Selection of local cured meats, pâté, rillettes, pickles and mustard with breads and crackers

### **Ploughmans** \$70.00

- Prosciutto, Landjager sausage and salami with sliced cheese, chutney, pickled onions, gherkins, apple and breads

### **Chips and Dips** \$50.00

- Breads, pita and tortilla with a selection of dips, spreads and accompaniments

### **Temptation** \$65.00

- Tempura prawns, dim sums, salt and pepper squid and spring rolls with dipping sauces

### **Asian** \$70.00

- Selection of sushi and Vietnamese spring rolls with condiments

### **South American** \$70.00

- Spiced chicken skewers, smoked paprika sausage, marinated beef skewers with tomato salsa and chimichurri

### **Seafood** \$85.00

- Chilled seafood including prawns, smoked mussels, smoked salmon, oysters, pacific style kokoda and condiments

### **Cheese** \$80.00

- Selection of New Zealand cheeses, grapes, quince paste, crackers, breads and accompaniments

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# CANAPÉS.

PRICES PER PERSON (MINIMUM OF 25 GUESTS)

Create your own cocktail menu from the following package options:

|                                 |         |
|---------------------------------|---------|
| <b>2 Cold and 2 Hot Canapés</b> | \$21.00 |
| <b>3 Cold and 3 Hot Canapés</b> | \$26.00 |
| <b>4 Cold and 4 Hot Canapés</b> | \$31.00 |
| <b>5 Cold and 5 Hot Canapés</b> | \$36.00 |

*Additional canapés can be added for \$3.50 per item, per person*

## Hot Canapé Selection

- Pan seared scallops on green pea purée with watercress (gf)
- Coconut crumbed prawn with mango purée
- Hoisin braised pork belly, vegetables noodles, ginger and garlic
- Boneless chicken wings marinated in lemon and honey (gf)
- Mushroom and blue cheese Arancini balls with truffle oil (v)
- Spinach, sundried tomato and feta filo cups (v)
- Peppered venison loin on Kumara rosti with currant jelly and rocket (gf)

## Cold Canapé Selection

- Mini Ceasar Salad (v)
- Poached prawn with dill crème fraiche (gf)
- Scallop ceviche with orange and watercress (gf)
- Hawkes Bay lamb loin with baba ganoush and pita bread
- Seared beef fillet on potato rosti with horseradish cream (gf)
- Salmon gravlax on toasted brioche topped with lemongrass, lime and chilli caviar
- Blue cheese and pear with truffled honey (v, gf)
- Tomato, olive and onion bruschetta (v)
- Vichyssoise - chilled potato and leek soup (v, gf)
- Bloody Mary oyster shooters (gf)
- Tuna shot with Ponzu, chilli, coriander and truffle oil

## Sweet Canapé Selection

- Chef's selection of macarons
- Chef's selection of chocolate truffles
- Fruit tartlets
- Salted caramel tarts

Prices inclusive of GST as at August 2013 (Menus are seasonal and are subject to change)  
 We are happy to accommodate allergies and special dietary requirements  
 (v) = Vegetarian, (gf) = Gluten Free



# NETWORKING MENUS

PRICES AS INDICATED (MINIMUM OF 25 GUESTS)

Our walk and fork and live cooking stations menus are designed for casual networking.

We provide you with a mobile degustation dinner that sparks conversation while providing you with a unique food experience.

## Live Cooking Stations Menu

Prices per person, per station

- Choice of carvery meats with dinner rolls and condiments \$6.00
- Sushi and rice paper rolls \$8.00
- BBQ pulled pork with ciabatta rolls \$6.00
- Bánh Xèo - Vietnamese prawn and pork omelettes (gf) \$8.00

## Walk and Fork Menu \$27.00 per person for 3 items

*Please choose 3 items:*

- Caesar salad with hot smoked salmon
- Tandoori chicken with garlic naan bread
- Fish of the day sliders
- Venison shank with roast pumpkin and parmesan (gf)
- Confit jerk chicken on wild rice with a capsicum and chilli coulis (gf)
- Pork and fennel meat balls with fettuccine and Pomodoro sauce
- Katsu curry rice don, Japanese chicken curry on rice with fried chicken cutlet (gf)
- Sautéed gnocchi with confit duck and tarragon Beurre Noisette
- Pumpkin and sundried tomato risotto with feta (v, gf)
- Beer battered fish and chips served with tartare sauce
- Garlic and ginger marinated fillet of salmon with udon noodles, stirfried vegetables and toasted sesame seeds
- Chefs selection of petit fours

*Additional items can be added for \$9.00 per person, per item*

Prices inclusive of GST as at August 2013 (Menus are seasonal and are subject to change)  
 We are happy to accommodate allergies and special dietary requirements  
 (v) = Vegetarian, (gf) = Gluten Free



# BEVERAGE PACKAGES.

## PRICES PER PERSON

### Standard Beverage Package

|                |         |
|----------------|---------|
| 1 Hour Package | \$25.00 |
| 2 Hour Package | \$34.00 |
| 3 Hour Package | \$41.00 |
| 4 Hour Package | \$46.00 |
| 5 Hour Package | \$51.00 |

#### Includes

- Settlers Hill Chardonnay
- Settlers Hill Sauvignon Blanc
- Settlers Hill Merlot Cabernet
- Jacobs Creek Sparkling Wine
- Standard Beers
- Orange Juice
- Soft Drinks

### Premium Beverage Package

|                |         |
|----------------|---------|
| 1 Hour Package | \$30.00 |
| 2 Hour Package | \$39.00 |
| 3 Hour Package | \$47.00 |
| 4 Hour Package | \$52.00 |
| 5 Hour Package | \$57.00 |

#### Includes

- Stoneleigh Marlborough Chardonnay
- Stoneleigh Marlborough Sauvignon Blanc
- Stoneleigh Marlborough Merlot
- Brancott Estate Brut Cuvee Sparkling Wine
- Premium Beers
- Orange Juice
- Soft Drinks

### Standard Spirits

\$7.00 per person

The following standard spirits are also available on both beverage packages at an additional cost

- Absolut Vodka
- Havana Club Blanco Rum
- Coruba Rum
- Beafeater Gin
- Wild Turkey Bourbon
- Ballantines Scotch

Prices inclusive of GST as at August 2013 (Menus are seasonal and are subject to change)  
We are happy to accommodate allergies and special dietary requirements



# BEVERAGE LIST.

PRICES AS INDICATED

## Beers

|                                    |       |        |
|------------------------------------|-------|--------|
| Standard Beers                     | Glass | \$8.00 |
| Tui Blond, Export 33, Amstel Light |       |        |
| Premium Beers                      |       | \$9.00 |
| Heineken, Peroni                   |       |        |

## Spirits

|                                       |      |        |
|---------------------------------------|------|--------|
| Standard Spirits - House spirits      | 30ml | \$8.00 |
| Premium Spirits, Available on request |      | \$9.00 |

## Liqueurs and Cognacs

|                      |      |  |
|----------------------|------|--|
| Available on request | 30ml |  |
|----------------------|------|--|

## Non-Alcoholic Beverages

|                         |               |                |
|-------------------------|---------------|----------------|
| Still mineral water     | 1 Litre       | \$9.00         |
| Sparkling mineral water |               | \$9.00         |
| Soft drinks             | Jug (1.5 ltr) | Glass \$4.00   |
| Orange juice            |               | \$12.00 \$4.50 |

## Wine List

### Sparkling wine

|                              |         |
|------------------------------|---------|
| Deutz Marlborough Cuvee N.V. | \$79.00 |
| Brancott Estate Brut Cuvee   | \$60.00 |
| Jacobs Creek Brut Cuvee N.V. | \$45.00 |

### Chardonnay

|                                |         |
|--------------------------------|---------|
| Te Mata Woodthorpe Hawkes Bay  | \$55.00 |
| Church Road Hawkes Bay         | \$64.00 |
| Brancott Estate Festival Block | \$45.00 |

### Sauvignon Blanc

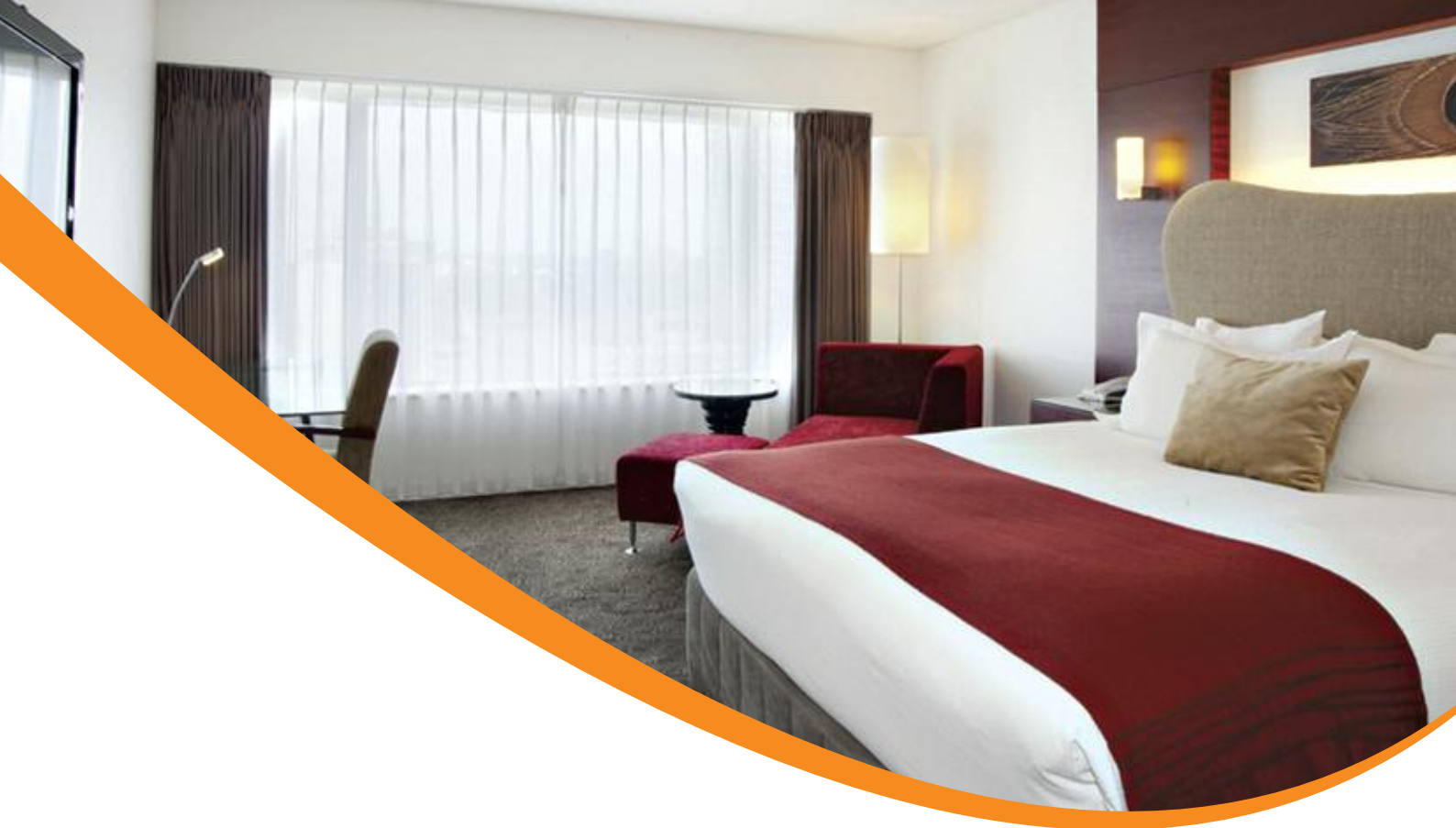
|                                |         |
|--------------------------------|---------|
| Brancott Estate Festival Block | \$45.00 |
| Te Mata Woodthorpe Hawkes Bay  | \$55.00 |
| Man O'War Waiheke Island       | \$69.00 |

### Pinot Gris

|                        |         |
|------------------------|---------|
| Triplebank Marlborough | \$62.00 |
| Stoneleigh Marlborough | \$55.00 |

### Pinot Noir

|                                |         |
|--------------------------------|---------|
| Brancott Estate Festival Block | \$50.00 |
| Squealing Pig Central Otago    | \$70.00 |
| Stoneleigh Marlborough         | \$59.00 |



# ACCOMMODATION.

Book your residential conference with Crowne Plaza Auckland and receive an exclusive room rate. Please speak to our Crowne Meetings Team who will be able to assist in providing you with further details.

From luxurious bedding to spacious rooms, we know the importance of a great nights sleep.

Our rooms and suites are thoughtfully designed to help you unwind and rest easier. With spacious desks and high speed wireless internet, we ensure your stay is productive so you can achieve business success.

At Crowne Plaza Auckland we welcome you whether you are organising an event for the first time or you are a professional meeting organiser. We value your business and reward it through IHG® Meeting Rewards Club or our BusinessClub Reward Programme. Both programmes allow the meeting organiser to earn points on qualified events. Points never expire and redemption options are very flexible.

## All Accommodation Rooms Offer

- Broadband and wireless internet access with working desks
- Sky television and in house movies
- Individual air conditioning and opening windows
- Mini bars
- Iron and ironing board
- Hairdryer
- Complimentary tea and coffee making facilities
- 100% non-smoking guest rooms
- Personal toiletries
- In-room safes

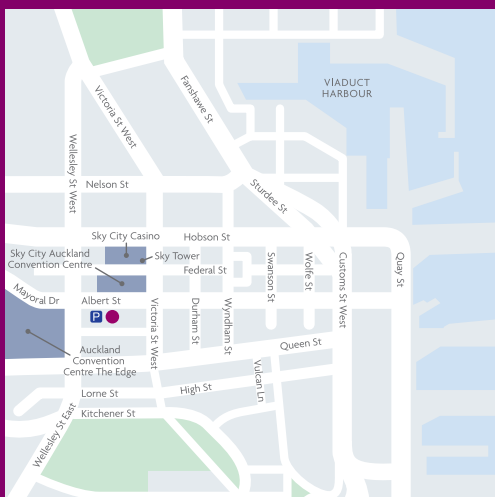
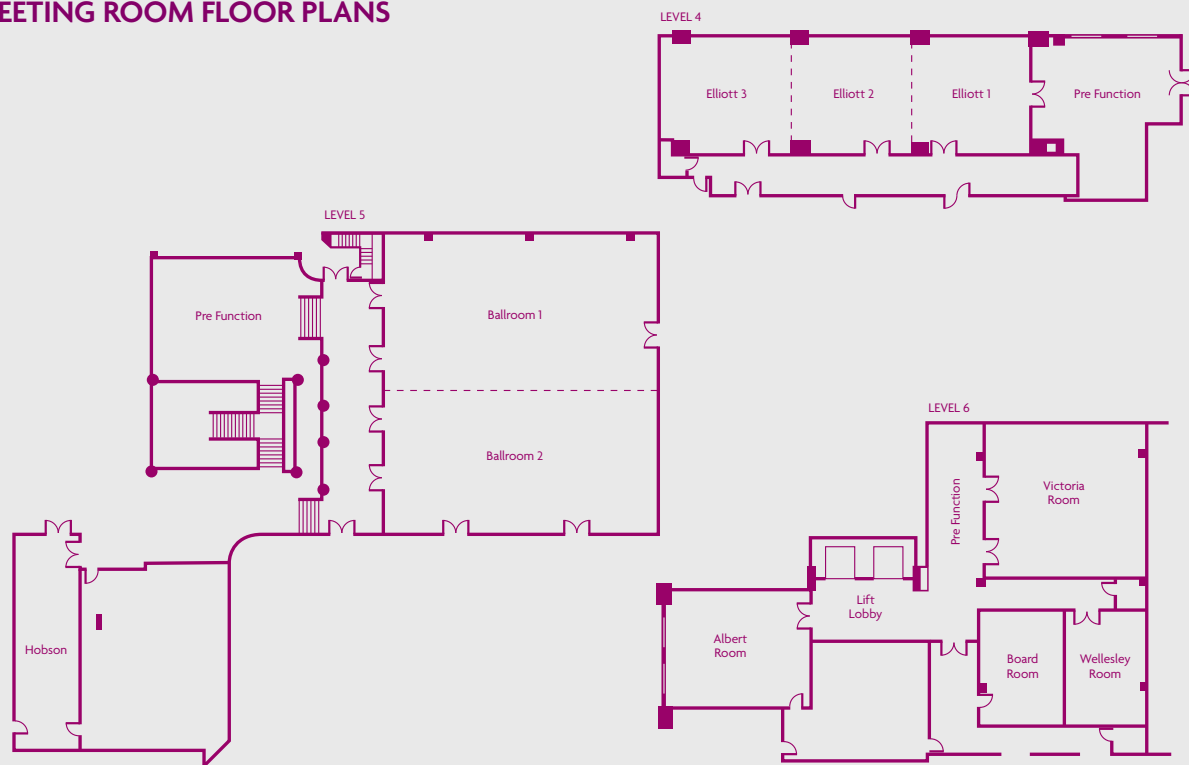
## Hotel Facilities Include

- 24 hour reception and concierge
- 24 hour room service
- Drycleaning/laundry service/guest laundry
- Gymnasium and Sauna
- Restaurant and Bar
- Car parking
- 24 hour access to the Business Centre

## MEETING ROOM CONFIGURATIONS

| ROOM                            | THEATRE | CLASSROOM | BANQUET | COCKTAIL | BOARDROOM | U-SHAPE | CABARET |
|---------------------------------|---------|-----------|---------|----------|-----------|---------|---------|
| Elliott Room One                | 50      | 25        | 40      | 50       | 25        | 18      | 32      |
| Elliott Room Two                | 50      | 25        | 40      | 50       | 25        | 18      | 32      |
| Elliott Room Three              | 50      | 25        | 40      | 50       | 25        | 18      | 32      |
| Elliott Room One and Two        | 100     | 65        | 80      | 100      | 45        | 30      | 64      |
| Elliott Room Two and Three      | 100     | 65        | 80      | 100      | 45        | 30      | 64      |
| Elliott Room One, Two and Three | 180     | 100       | 140     | 180      | 55        | 45      | 112     |
| Ballroom One                    | 230     | 120       | 140     | 250      | 60        | 45      | 112     |
| Ballroom Two                    | 230     | 120       | 140     | 250      | 60        | 45      | 112     |
| Ballroom One and Two            | 500     | 240       | 340     | 500      | 130       | 140     | 272     |
| Hobson                          | 40      | 20        | 30      | 40       | 22        | 20      | 24      |
| Wellesley                       | 20      | 10        | 20      | 20       | 14        | 14      | 16      |
| Albert                          | 60      | 30        | 40      | 60       | 25        | 20      | 32      |
| Victoria                        | 80      | 50        | 70      | 80       | 30        | 30      | 40      |
| Boardroom                       | -       | -         | -       | -        | 14        | -       | -       |

## MEETING ROOM FLOOR PLANS



## CROWNE PLAZA AUCKLAND

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