

Holiday Inn Wellington

Christmas Conference Pack 2009



WELLINGTON

ALL PRICES IN THIS CONFERENCE PACK ARE INCLUSIVE OF GST AT 12.5 %

SPACE SEATING CAPACITIES

Room	Area (m2)	Theatre	Classroom	Boardroom	U Shape	Cocktail	Cabaret	Banquet
SPACE 1	59	40	20	20	20	60	24	30
SPACE 2	54	40	20	20	15	50	24	30
SPACE 3	62	50	30	30	20	70	24	30
PRE FUNCTION SPACE	116	100	N/A	N/A	N/A	100	40	50
THE GRAND SPACE	325	230	100	60	50	230	160	200

CHRISTMAS PLATED MENU

\$39 for 2 courses per person

\$49 for 3 course per person

For an alternate plate drop option please add \$5 per person per course

Entrée Selection

Please select one of the following

Selection of Rustic Breads on table

Chef's soup with rustic breads

Carpaccio of salmon with fennel, caperberries and orange salad

Smoked chicken broth with vegetables julienne and herb dumplings

Chilli tiger prawns with lime, on a mango and rocket salad

Prawn bisque with fennel mascarpone

Main Selection

Please select one of the following

Roasted turkey breast, rolled with chestnut and bacon stuffing with cranberry relish

Beef Wellington with plum jus, woodroasted field mushrooms and wilted spinach

Grilled loin of pork with sage and proscuttio with parmesan polenta and red wine jus

Crispy skin salmon on baby nicosise salad with salsa verde

Roasted baby potatoes

Steamed Asparagus

Steamed seasonal vegetables

(served in bowls to the table)

Dessert

Please select one of the following

Apple strudel with vanilla ice-cream

Individual Christmas pudding with brandy ice-cream

Dark chocolate and cherry tart with vanilla bean ice-cream

Freshly brewed coffee and selection of teas

Mini mince pies

(Based on a minimum number of 15 delegates)

CHRISTMAS BUFFET MENU

\$45 per person

Rustic breads with butter and extra virgin olive oil
Antipasti platter - cheeses, smoked and cured meats, pickles, dips and olives
Potato Salad with watercress, lemon mayonnaise and cold chicken
Tomato and basil salad
Green leaf salad with spicy tomato vinaigrette

Traditional baked ham with orange and mustard glaze
Turkey breast rolled with apricot and tarragon stuffing
Walnut, spinach and blue cheese ravioli with brown butter and sage
Roast rib eye of beef with red wine jus

Roasted new potatoes with garlic and rosemary
Asparagus with lemon butter sauce
Minted Peas
Roasted Kumara with a honey sauce

Christmas pudding with brandy icecream
Summer berry fruit platter
Chocolate and cherry mousse cake
Individual Christmas mince pies

Freshly brewed coffee and selection of teas

(Based on a minimum number of 15 delegates)

CHRISTMAS CANAPÉ SELECTION

Each item \$3 per person

Spicy avocado and prawn crostini
½ shell mussels with salsa crude
Baby baguettes with horseradish cream, rocket, tomato and rare roast beef
Minature ciadatta rolls with chicken and chive mayo
Rustic lamb terrine on brushetta with quince paste
Grilled asparagus wrapped with prosciutto
Salami and smoked mozzarella croquettes
Basil, tomato and mozzarella arancini
Flat porcini mushrooms tarts with thyme and feta
Caramelized onion and blue cheese mini pizzas

CHRISTMAS SWEET CANAPÉ SELECTION

Each item \$3 per person

Raspberry crème brulee in shot glass with vanilla tuille
Summer berry mini Christmas pudding
Mango and blueberry mince pie
Mini Pavlova with mascarpone and berry fruit
Fruit mince strudel slices
Port and dark chocolate truffles
Chocolate and ginger truffles

DINNER PACKAGE

(All Dinner packages based on a minimum numbers of 30 delegates)

“A Night of Christmas Festivities” \$119

Three course buffet dinner party
(Entrée, Main, & Dessert)

Four hour beverage package

Frosted tea light candles on each table

Christmas Crackers

Dance floor and limited staging

Function room hire

Personalised menus

A Lavish Christmas Night” \$129

Two course plated set dinner party

Canapés for half an hour
(three hot and one cold)

Five hour beverage package

Frosted tea light candles on each table

Christmas Crackers and streamers

Professional typed seating plan

Dance floor and limited staging

Function room hire

Personalised menus

“A Night of Christmas Opulence” \$149

Canapés for half an hour (three hot and two cold)

Three course set dinner menu or buffet

Black seat covers

Frosted tea light candles on each table

Professionally typed seating plan

Christmas Crackers, streamers and party poppers

Personalised menus

Dance floor and limited staging

Five hour beverage package

BEVERAGE PACKAGES

Standard beverage package includes the following selection.

House Chardonnay/ House Sauvignon Blanc / Lindauer / House Merlot Cabernet /
House Selection of New Zealand Beers /Orange Juice and Soft Drinks

1 Hour Package	\$18 per person	1 ½ Hour Package	\$24.5 per person
2 Hour Package	\$27 per person	3 Hour Package	\$35 per person
4 Hour Package	\$43 per person	5 Hour Package	\$49 per person

Executive beverage package includes the following selection.

Montana Brut Cuvee/ Pencarrow Chardonnay/ Spy Valley Sauvignon Blanc/ Trinity Hill Cabernet Syrah
House Selection of New Zealand Beers /Orange Juice and Soft Drinks

1 Hour Package	\$25 per person	1 ½ Hour Package	\$31 per person
2 Hour Package	\$34 per person	3 Hour Package	\$43 per person
4 Hour Package	\$49 per person	5 Hour Package	\$56 per person

BEVERAGE ON CONSUMPTION

All beverages are charged on a consumption basis. If requested, your spend can be monitored during your event and updates can be given at pre arranged levels or times. Cash bar also available on request.

BEER SELECTION

Export Gold	\$6.5	Sol	\$8
Monteiths Golden	\$7	Tiger	\$7.5
Tui	\$6.5	Stella	\$7.5
Amstel light	\$6	Heineken	\$7.5
Steinlager Pure	\$8.5	Crown Lager	\$8

NON ALCOHOLIC BEVERAGES

Orange, Apple, Pineapple or Tomato	\$4
Full selection of soft drinks	\$3.5
420 Volcanic Still Water 420m	\$4.5
420 Volcanic Sparkling Water 420ml	\$4.5

Holiday Inn Wellington reserves the right to refuse service in agreement with Liquor Licensing requirements

FUNCTION WINE LIST

Champagne

Dom Perignon Brut, France, 2000	\$388
Mumm Cordon Rouge, France NV	\$140

Méthode Traditionnelle

Lindauer Special Reserve	\$39
Deutz Cuvee, Marlborough, NV	\$60

Chardonnay

Settlers Hill	\$35
Montana Gisborne	\$37
Pencarrow, Martinborough	\$44
Church Road Hawkes Bay	\$54

Sauvignon Blanc

Settlers Hill	\$35
Corbans Homestead	\$37
Raparura Road, Marlborough	\$41
Spy Valley, Marlborough	\$45
Montana Reserve, Hawkes Bay	\$50

Varietals

Saints Gewürztraminer	\$38
Corbans Homestead Pinot Gris	\$37
Seresin, Marlborough Riesling	\$54

Pinot Noir

Montana South Island	\$37
99 Rows, Martinborough	\$45
Akarua Gullies, Central Otago	\$74

Merlot

CJ Pask 'Roys' Hill Merlot	\$39
Montana Reserve Merlot	\$45

Red Blends

Settlers Hill Merlot Cabernet	\$35
Corbans Homestead, Cabernet Sauvignon Merlot	\$37
Willowglen Cabernet Merlot, Riverina Australia	\$39
Montana Merlot Cabernet Sauvignon	\$39
Trinity Hill, Merlot Cabernet Syrah	\$45
Church Road Merlot Cabernet	\$54
Huntaway Reserve Merlot Cabernet	\$49
Rockbare Shiraz South Australia	\$50

Dessert Wines

Saints Noble Semillon	\$40
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