



# HERITAGE AUCKLAND CONFERENCE PACK

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## HERITAGE AUCKLAND

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## HERITAGE AUCKLAND

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### WELCOME TO HERITAGE AUCKLAND

Auckland's most unique international class hotel has been lovingly restored from the city's most significant and historic former department store, a landmark building and New Zealand icon – The Farmers Department Store.

Heritage Auckland includes two distinctive accommodation wings. The Hotel reflects delightful ornate touches carefully preserved from the buildings' original art deco design while the Tower offers a more contemporary style.

The Hotel and Tower are connected by a walkway enabling guests to easily access the exceptional range of facilities available.

### LOCATION

Heritage Auckland is perfectly positioned overlooking the sparkling Waitemata Harbour and Viaduct Basin Americas' Cup Village.

Situated within the heart of Auckland's business district, Heritage Auckland is within walking distance of the cities' many attractions including the Sky Tower, Casino, Queen Street shops and Auckland's finest cafes and restaurants.

The Hotel Wing entrance and reception is accessible from 35 Hobson Street. The Tower Wing entrance and reception is located at 22 Nelson Street.



## HERITAGE AUCKLAND

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### ACCOMMODATION

Heritage Auckland offers a choice of 467 luxurious rooms and suites including 202 superior rooms and 265 one and two-bedroom suites and Directors suites. The average room size is 42sqm.

### SUITE FEATURES

- Separate bedroom(s)
- Open plan dining/living area
- Self-contained kitchen complete with dishwasher, cooking facilities, crockery and glassware

### ROOM FEATURES

- En-suite bathrooms
- Iron & ironing board
- Complimentary tea and coffee making facilities
- In Room Safe
- Sky and free to air channels
- Radio alarm clock
- Executive writing desk
- Broadband capability
- Minibar
- Hairdryer
- Bathrobes
- Complimentary luxury toiletries

*Tower suites also include a microwave, washing machine and dryer, and balcony with outdoor furniture. Many suites include a CD player or iPod docking station.*

*Tower rooms also include a microwave, washing machine and dryer*





## HERITAGE AUCKLAND

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### SERVICES AND FACILITIES

- Roof top heated swimming pool
- Indoor heated lap pool
- Indoor and outdoor spa pools
- Sauna
- Two well-equipped gymnasiums
- All-weather flood lit tennis court
- Restaurant and bar
- Gift shop
- Business centre
- Hair & Beauty salon
- Concierge
- Valet car parking
- Dry cleaning
- Laundry facilities
- Foreign currency exchange
- 24-hour room service
- Baby-sitting service

### HECTORS RESTAURANT

The award winning Hectors Restaurant is one of the most original architecturally designed restaurants in Auckland.

Set in the hotel's dramatic seven-storey atrium, diners are canopied by native palms and shade cloth sails, evocative of Auckland's sailing heritage.

Hectors seats up to 120 diners and specialises in fresh, innovative Pacific Rim cuisine.

### THE LOBBY BAR

Enjoy the stylish surroundings and relaxed atmosphere of the hotel's refurbished Lobby Bar.

The spacious and comfortable design, plus range of healthy dining and beverage options, offer a unique environment in which to meet or relax before, during or after your conference.

Wireless internet access is also available free throughout the lobby (conditions apply).

## HERITAGE AUCKLAND

### CONFERENCE & EVENTS

From the most private of meetings to large scale conferences and events, Heritage Auckland delivers a range of exceptional, purpose-built facilities to suit all event types.

Our team of dedicated and professional staff can help you arrange full planning, organisation and implementation to ensure your conference runs smoothly.

### THE GRAND TEAROOM

The jewel in the Heritage Auckland crown is The Grand Tearoom ballroom.

Meticulously refurbished to its former art deco elegance, The Grand Tearoom features dramatic lighting, intricate detailing and majestic 180° harbour views. The Grand Tearoom is a magnificent and unique setting for product launches, cocktail parties and elaborate dinners for up to 300 guests.

### CAPACITY CHART

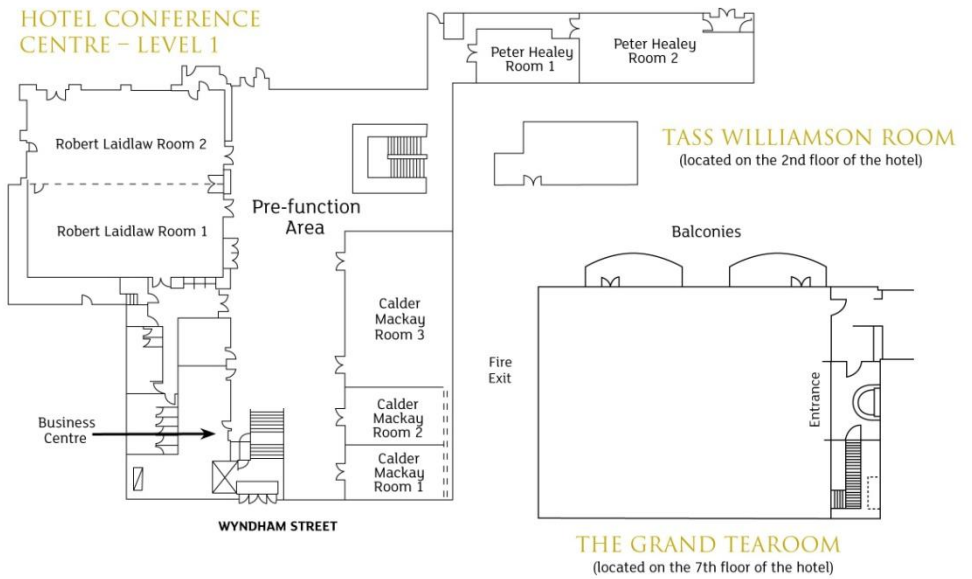
Venue Names	Area Sq.m	Theatre	Boardroom	Classroom	U Shape	Banquet	Cocktail
Azure	90.7	60	18	32	24	40	80
Calder Mackay 1	42	30	16	16	14	16	30
Calder Mackay 2	45	30	16	16	14	16	30
Calder Mackay 3	128	60	20	28	30	90	150
Peter Healey 1	50	25	12	12	14	16	20
Peter Healey 2	82.5	60	30	36	26	50	80
Robert Laidlaw 1	150	130	40	60	40	90	150
Robert Laidlaw 2	150	130	40	60	40	90	150
Robert Laidlaw 1 & 2	300	300	80	140	60	200	350
Tass Williamson 2	72	50	20	18	18	70	100
The Grand Tearoom	460	400	-	240	60	300	450

HERITAGE AUCKLAND

FLOOR PLAN



HOTEL CONFERENCE CENTRE - LEVEL 1



## HERITAGE AUCKLAND

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### DAILY DELEGATE PACKAGE

**From \$65.00 per day**

- Welcome tea & coffee on arrival
- Morning tea with 1 item from our breaks menu
- Working lunch in Hector's Restaurant
- Afternoon tea with 1 item from our breaks menu
- Venue hire\*
- Tripod screen
- Whiteboard
- Flipchart with markers
- Water and mints
- Flavoured lollies
- 2 New Zealand Herald newspapers
- Fresh fruit throughout the day
- Conference pads and pens
- Aromatherapy oils and burners available in each room

Minimum of 15 delegates required.

High speed internet \$63.25 (1000MB limit) or wireless available.

*\*Suitable for the size of your group.*

*Breakout rooms and the Grand Tearoom are additional.*



## HERITAGE AUCKLAND

## AUCKLAND CONVENTIONS

venues and events

### AUDIO VISUAL EQUIPMENT

#### Conference Equipment

Standard Whiteboard	\$34.50
Electronic Whiteboard Package	\$92.00
Flipchart Package	\$34.50
Additional Flipchart Paper	\$11.50
Lectern Only	\$46.00
Laptop	\$172.50
Remote Mouse	\$28.75
Laser Pointer	\$23.00

#### Projection & Screen

Small Data Projector	\$230.00
Large Data Projector (Grand Tearoom)	\$517.50
6' x 6' ft Tripod Screen	\$28.75
8' x 8' ft Tripod Screen	\$46.00
8' x 6' ft Front or Rear Projection Screen	\$69.00

#### Audio Equipment

Lectern & Microphone (requires PA system)	\$74.75
Powered Speakers (laptop sound)	\$40.25
Small PA system (recommended for speeches only)	\$115.00
Medium PA system (recommended for speeches & music)	\$287.50
Wired Microphones (requires PA system)	\$40.25
Wireless Microphone (handheld, lapel or headset)	\$69.00
PC Audio Interface (laptop to sound system)	\$40.25
CD Player ONLY	\$40.25
Ghetto Blaster (CD/Tape Minisystem)	\$34.50
Polycom Speaker Phone	\$69.00

#### Video Playback / Recording

DVD Player or VCR Player	\$51.75
40" LCD Television/Monitor	\$287.50
40" LCD Stand	\$57.50
37" LCD Television with DVD/Video Combo	\$161.00

#### Staging & Draping

1 x 2 metre Stage Piece	\$57.50
3 metre Velvet Drape (free standing)	\$57.50

#### Lighting

Grand Tearoom basic lighting package - 12x LED Parcans	\$207.00
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#### Technical Services

Technical Services (per hour)	\$57.50
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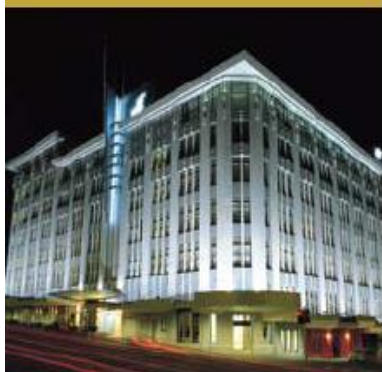
Auckland Conventions are able to provide an in-depth proposal specifically for your event. Please feel free to contact Hadlee Wright on email

[HadleeW@aucklandconventions.co.nz](mailto:HadleeW@aucklandconventions.co.nz) or phone (09) 979 7450.

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## HERITAGE AUCKLAND

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### EVENT CHECKLIST

Please help us ensure your conference or event is the best it can be by providing the following information two weeks prior to your event.

1. Agenda of function, break times, group arrival and departure times
2. Final numbers attending the event
3. Catering on the day/evening
4. Set-up of function rooms (ie. style of seating, stage, dance floor etc.)
5. Foyer board signage
6. Contact on the day
7. Registration/head table requirements
8. Breakout room requirements (if applicable)
9. Final payment instructions
10. Audio visual requirements
11. Accommodation rooming list/payment instructions (if applicable)
12. Additional information regarding your event

### CONTRACTOR COMPLIANCE

In any event where an external contractor is used a Contractor Supervisor must be present. This includes events where:

- Heritage Auckland's in-house audio visual system is used
- Heritage Auckland electrical equipment is used
- Laser effects, pyrotechnics or similar are used
- Lighting production is required
- 3-phase power is required

The Contractor Supervisor is a Heritage Hotels Occupational Safety and Health requirement to safeguard guests, staff and clients.



**HERITAGE AUCKLAND**

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**CHEF'S MESSAGE**

We present gourmet cuisine using the finest ingredients and selected New Zealand produce for creating and delivering fine cuisine.

Care has been taken to produce menu items that are healthy with balanced diet and low carb options. We use carefully selected ingredients to ensure the product is of optimum quality.

Heritage Auckland is committed to an EarthCheck approach and ensures that we source ingredients leaving minimal carbon footprints. We celebrate local produce and encourage sustainability in our menus.

We can tailor menus to suit your specific events and palates.

*Jinu Abraham*  
*Executive Chef*

**SUSTAINABILITY**

Heritage and CityLife Hotels recognise that we have an important role to play in protecting and enhancing the environment for future generations, and to help secure the long-term sustainability of the tourism industry of New Zealand.

To this end the Heritage Hotel group has actively sought to be benchmarked against EarthCheck.

EarthCheck is an independent accreditation company committed to sustainable travel and tourism. Established in 1992, it provides a certification service of businesses' environmental sustainability.

EarthCheck works as an international benchmark for environmental impacts, for example by charting energy consumption, water consumption and waste outputs.

Heritage Auckland is committed to creating an environmentally safe place for work and travel, and as such have been members of EarthCheck since 2002.



**HERITAGE AUCKLAND**



**PLATED BREAKFAST MENU**

Minimum 15 guests

\$32.00pp

**To Share**

Freshly baked croissants and danishes (v)

Assorted sliced breads (v)

Fresh fruit platter (v) (g)

Jams and preserves (v) (g)

**Plated**

The Heritage Big Breakfast of creamy scrambled eggs, cured bacon, petit sausages, potato pave with peppers & onions, herb & cheese crusted tomato

*or*

Grilled minute steak with creamy scrambled eggs or frittata, sautéed mushrooms, vine ripened tomato and hash brown

*or*

Smoked salmon on bagel, grilled tomato, caper & cream cheese & salad

Freshly brewed coffee

Selection of blended and herbal teas

Chilled fruit juices

**CONTINENTAL BUFFET BREAKFAST**

Minimum 10 guests

\$25.00pp

Selection of cereals (v)

Fresh fruit and compotes (v) (g)

Natural and fruit yoghurts (v) (g)

Assorted sliced breads (v)

A selection of cold meats (g)

Sliced edam cheese (v) (g)

Bakers basket of croissants, danish, muffins (v)

Jams and preserves (v) (g)

Freshly brewed coffee

Selection of blended and herbal teas

Chilled fruit juices

## HERITAGE AUCKLAND

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### BREAKFAST BUFFET

Minimum 15 guests

\$29.95pp

#### **Bakehouse**

Bakers basket of croissants, danishes and muffins (v)

Assorted sliced breads (v)

Jams and preserves (v) (g)

Butter and margarine (v) (g)

#### **Continental selection**

Assorted cereals (v)

Fruit compotes (v) (g)

Sliced fresh seasonal fruit (v) (g)

Natural and fruit yoghurt (v) (g)

Low fat, full cream and soy milk (v) (g)

Shaved cured ham, pastrami and edam cheese (g)

#### **Hot selection**

Creamy scrambled eggs with chives (v) (g)

Prime griddle cooked bacon (g)

Mini weisswurst sausages (g)

Herb crusted tomato (v)

Sauté baby potato with peppers (v) (g)

Freshly brewed coffee

Selection of blended and herbal teas

Chilled fruit juices

### SPEED BREAKFAST

Minimum 15 guests

\$25.00pp

Assorted danish pastries (v)

Croissants with tomato and brie (v)

Mini ham quiche

Mini bagels with smoked salmon and cream cheese

Cranberry muesli with flavoured yogurt (v)

Fresh fruit skewers (v) (g)

Orange juice

Freshly brewed coffee

Selection of blended and herbal teas



## HERITAGE AUCKLAND

### WELLNESS BREAKFAST

Minimum 15 guests

\$31.00pp

#### To Share

Seasonal fruit platter (v) (g)

High fibre banana & bran muffins (v)

Honey yoghurt (v) (g)

Multigrain toast (v)

Butter and Olivani spread (v) (g)

#### Plated

Toasted sourdough and poached eggs with layered mushroom & grilled pepper, herb & cheese crusted tomato, pomegranate, coriander & pineapple salsa (v)

or

Baked sweetcorn, cauliflower and feta in filo, poached eggs, crisp lettuce salad and tomato chutney (v)

Freshly brewed coffee

Selection of blended and herbal teas

Chilled fruit juices

### PLANT BASED BREAKFAST BUFFET

Minimum 15 guests

\$28.00pp

#### Bakehouse

Bran and walnut loaf (v)

Fresh assorted toast bread (v)

Jams and preserves (v) (g)

Margarine (v) (g)

#### Continental selection

Mango & coconut muesli with goji berries, chia seeds, soy yoghurt and fruit compotes (v)

Sliced fresh seasonal fruit (v) (g)

Sliced cheddar vegan cheese (v) (g)

#### Hot selection

Creamy scrambled tofu with fresh chives (v) (g)

Buckwheat pancakes, maple syrup and grilled banana

Baked apples with almond meal

Herb crusted tomato (v)

Baked hash (v) (g)

Baked beans

Freshly brewed coffee

Selection of blended and herbal teas

Chilled fruit juices



## HERITAGE AUCKLAND

### MORNING OR AFTERNOON TEA

Tea/coffee and 1 option	\$8.00pp
Tea/coffee and 2 options	\$10.00pp
Tea/coffee and 3 options	\$12.00pp

#### Sweet

- Chocolate brownies (v) (gf on request)
- Scones with fresh cream & strawberry preserve (v)
- Assorted muffins (v)
- Carrot cake (v)
- Lamingtons (v)
- Friands (v)
- Banana cake (v)
- Cinnamon apple tarts (v)
- Mini vanilla éclairs (v)
- Chocolate mud cake (v)
- Chocolate chip cookies (v)
- Rum and raisin cookies (v)
- Fruit and nut cookies (v)
- Afghans (v)
- Anzac cookies (v)
- Cappuccino & hazelnut slice (v)
- Gluten free date & honey slice (v) (g)
- Almond stuffed croissants (v)

#### Savoury

- Ham and cheese twists
- Selection of gourmet savouries
- Chicken tortilla rolls with mango chutney
- Avocado, tomato and vegan cheese finger sandwich (v)
- Smoked salmon and chive cream finger sandwich
- Finger sandwich of tuna mayo, roasted beef, smoked salmon and cream cheese or smoked chicken
- Savoury scones – vegetarian available on request
- Smoked salmon bagels with chive crème cheese & capers
- Truffle scented mushroom and tofu pasties (v)
- Assorted gluten free sandwiches on request (g)
- Smoked salmon bagels, gluten free, on request (g)

**HERITAGE AUCKLAND**

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**WORKING LUNCH MONDAY**

Minimum 15 guests

\$26.50pp

**Cold Selection**

Fresh bread rolls (v)

Mesculin salad with parsley  
vinaigrette (v) (g)

Ham, brie and salad bap, tomato jam

**Hot Selection**

Ratatouille with olives (v) (g)

Cajun spiced chicken with corn rosti,  
tomato and chilli jam

Layered vegetable lasagna with date  
crumble (v)

**Desserts**

Berry mousse & lemon poppy seed  
verrine (v)

Seasonal fruit platter (v) (g)

Freshly brewed coffee

Selection of blended and herbal teas

**WORKING LUNCH TUESDAY**

Minimum 15 guests

\$26.50pp

**Cold Selection**

Fresh bread rolls (v)

Smoked chicken & feta wraps, roast  
peach & preserved ginger chutney

Spanish tomato & red onion salad  
with sherry vinaigrette (v) (g)

**Hot Selection**

Sirloin steak with truffle scented  
polenta and jus (g)

Gourmet quiche of balsamic  
mushrooms and leek (v)

Garlic flaked bokchoy, bean sprouts  
and toasted sesame (v) (g)

**Desserts**

Layered tiramisu with kahlua  
anglaise (v)

Seasonal fruit platter (v) (g)

Freshly brewed coffee

Selection of blended and herbal teas





## HERITAGE AUCKLAND

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### WORKING LUNCH WEDNESDAY

Minimum 15 guests

\$26.50pp

#### Cold Selection

Fresh bread rolls (v)

Sweet potato, artichoke salad with fennel dressing (v) (g)

Fresh garden salad with orange & onion dressing (v) (g)

#### Hot Selection

Lamb massaman curry (g)

Lemon scented rice and pickled cucumber achat (v) (g)

Steamed vegetables with almonds (v) (g)

#### Desserts

Poppyseed and berry cheesecake (v)

Seasonal fruit platter (v) (g)

Freshly brewed coffee

Selection of blended and herbal teas

### WORKING LUNCH THURSDAY

Minimum 15 guests

\$26.50pp

#### Cold Selection

Fresh bread rolls (v)

Crunchy broccoli with pinenuts and parmesan (v) (g)

Fresh garden salad with sundried tomato and basil dressing (v) (g)

#### Hot Selection

Salmon, herbed mash, roasted tomato and citrus beurre blanc (g)

Spinach & feta tortellini with olive and tomato sauce (v)

Honeyed carrots (v) (g)

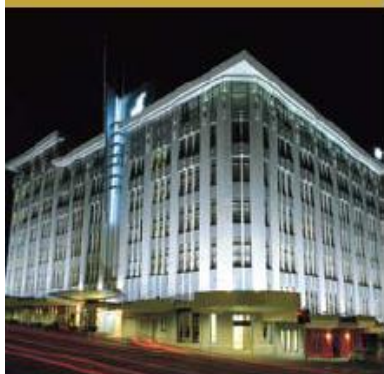
#### Desserts

Orange cake with citrus curd and chocolate (v)

Seasonal fruit platter (v) (g)

Freshly brewed coffee

Selection of blended and herbal teas



## HERITAGE AUCKLAND

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### WORKING LUNCH FRIDAY

Minimum 15 guests

\$26.50pp

#### Cold Selection

Fresh bread rolls (v)

Tomato, pickled onion and cucumber salad with coriander (v) (g)

Fresh garden salad with sundried tomato and basil dressing (v) (g)

#### Hot Selection

Mild spiced butter chicken (g)

Green peas pilau rice (v) (g)

Steamed vegetables (v) (g)

#### Desserts

Black forest cake with maraschino cherries (v)

Seasonal fruit platter (v) (g)

Freshly brewed coffee

Selection of blended and herbal teas

### PLANT BASED WORKING LUNCH

Minimum 15 guests

\$26.50pp

#### Cold Selection

Fresh bread rolls (v)

Roasted pepper, hummus & avocado bap (v)

Baby spinach with julienne carrot, orange segments, shredded coconut and lime dressing (v)

#### Hot Selection

Tofu, chickpea and apricot stew (v)

Cous cous with raisins and parsley (v)

Steamed vegetables with fruit and nut crumble (v)

#### Desserts

Sliced fresh seasonal fruit platter (v)

Moist chocolate cake with berry coulis (v)

Freshly brewed coffee

Selection of blended and herbal teas

**HERITAGE AUCKLAND**

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**QUICK LUNCH**

\$23.00pp

Crisp garden greens with champagne vinaigrette (v) (g)

Focaccia pockets with smoked chicken, sundried tomato, cream cheese and pesto

With one of the following:

Meat lovers pizza with pepperoni, meatballs, lamb kebab

BBQ chicken pizza

Roasted zucchini, olive, tomato pizza (v)

Open salmon and salad ciabatta sandwich

Spinach and feta quiche, salad (v)

Grilled tofu ciabatta with avocado, red pepper and picalili (v)

Moroccan spiced lamb wrap with lettuce, onion, carrot, hummus and aioli (g)

Lemon cheesecake with vanilla strawberries (v)

Fruit salad (v) (g)

Freshly brewed coffee

Selection of blended and herbal teas

**LUNCH IN NOODLE BOXES**

\$33.00pp

Fish and chips with tartare sauce and lemon

Stirfry of beef and udon noodles

Mini burgers with lamb, hummus, chutney

Chicken and tortilla wrap with thousand island dressing

Fruit skewers (v) (g)

Chocolate mud cake (v)

Freshly brewed coffee

Selection of blended and herbal teas



## HERITAGE AUCKLAND

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### BOARDROOM LUNCH A

\$28.00pp

#### Cold Selection

Mini bap with roast lamb, mustard and pickled onion

Homemade wakame, quinoa, avocado sushi (v)

#### Hot Selection

Baked filo of cauliflower & potato with parsley salsa (v)

Handmade chicken & pepper skewers with chimichurri (g)

#### Desserts

Fruit salad (v) (g)

Cinnamon bavaroise with caramelised apple compote (v)

Freshly brewed coffee

Selection of blended and herbal teas

### BOARDROOM LUNCH B

\$28.00pp

#### Cold Selection

Baguette of roast beef, lettuce, dry fruit relish

Individual Greek salad with kalamata olives (v)

#### Hot Selection

Salmon steaks with preserved lemon pearl cous cous, orange blossom tomato (g)

Large mushroom vol au vents (v)

#### Desserts

Fruit salad (v) (g)

Coconut mousse with caramelised pineapple (v)

Freshly brewed coffee

Selection of blended and herbal teas

## HERITAGE AUCKLAND

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### POOLSIDE BBQ (LUNCH/DINNER)

Min 25 guests, Max 80 guests

\$49.50pp

#### **Bakehouse**

Bread rolls with oils and dips (v)

#### **Cold Selection**

Marinated half shell green lip mussels and prawns, lemon (g)

Kumara with sweet capsicum and cows' feta, drizzled caper vinaigrette (v) (g)

Tomato, cucumber and chilli mango salad (v) (g)

#### **BBQ**

Peppered scotch fillet with bearnaise sauce (g)

Calabrese smoked paprika sausages

Chermoula roast chicken skewers (g)

Garlic, mustard and rosemary lamb chops (g)

Grilled lemon corn and baked potato (v) (g)

#### **Condiments**

Sour cream (v), mustard (v), sweet chilli sauce (v) and BBQ sauce

#### **Desserts**

Rich walnut tart with raisin compote (v)

Moist chocolate truffle cake with raspberry jam and rum (v)

Sliced fruit platter (v) (g)

Freshly brewed coffee

Selection of blended and herbal teas

#### **Extras**

Chilled selection of oysters, prawn and mussels with a ponzu vinaigrette (\$6.00pp) (g)

Salmon with hollandaise and grilled courgette (\$7.00pp) (g)

NB: Closing time for Private Functions on Pool Deck is strictly 9.30pm.



**HERITAGE AUCKLAND**

**TABLE D'HOTE MENU (LUNCH/DINNER)**

2 course - \$55.00pp

3 course - \$65.50pp

Choose one dish from each course. If you require a choice with any of your courses, an additional cost of \$6.00 for entrées, \$8.00 for mains and \$6.00 for desserts will apply.

All menus include freshly brewed coffee and a selection of blended and herbal teas.

**Starters – Hot**

Seared South Island salmon with braised cabbage, leek and a saffron puree (g)

Wild mushroom and chevre goats cheese tart, tomato chilli jam and bitter greens (v)

Aromatic poached pear with crispy pork belly, braised savoy cabbage and ginger gastrique (g)

Filo parcel filled with truffled mushrooms and new potato, sofrito sauce rocket salad (v)

**Starters – Cold**

Salmon gravlax on braised red cabbage, artichoke and fennel salad, corriander lime dressing (g)

Parma ham wrapped cream cheese, palm heart salad, compressed rock melon and saffron verjuice dressing (g)

Vine ripened tomatoes with fresh mozzarella, basil, pink peppercorn jelly, balsamic and sea salt (v) (g)

Smoked lamb loin with roasted pepper couli, petit potato and green pea salad with pomegranate dressing (g)

Wakame seaweed & cucumber salad with chilli, silken tofu and sesame seeds (v) (g)

Asian marinated salad of chicken tenderloin with snowpea, bean sprout, glass noodles and ponzu dressing

Baby beetroot with goat's cheese & frosted walnut salad and beet paint (v) (g)

Marinated prawn with mango and cucumber salad and vietnamese mint dressing (g)

Seared horopito crusted tuna with asparagus two ways, tomato concasse, balsamic and lemon jelly (g)

Confit chicken rillettes with toasted sour dough, white bean puree, spiced plum sauce

Continued overleaf



**HERITAGE AUCKLAND**

**TABLE D'HOTE MENU (LUNCH/DINNER)**

**Mains**

Lamb rump with shallot mash, crisp spring onions and red wine jus (g)

Twice cooked pork belly with fondant potato, pickled cabbage, vine tomato and red wine jus (g)

Sumac coated chicken breast, truffled mushroom and polenta cake, pear saffron chutney, petit tomato salad (g)

Seared South Island salmon with lemon polenta cake, balsamic onion slaw, sauce nero (g)

Roast beef tenderloin, crushed artichoke and potato, green beans and porcini glaze (g)

Strudel of spiced root vegetables, tomato tamarind salsa and herbed greens (v)

Oven roast chicken breast wrapped with speck, shallot creamed potato, buttered bok choy and tomato ginger chutney (g)

Garlic roasted lamb with fine olive ratatouille, tomato polenta cake, baby spinach and a light jus

Fresh market fish, green pea risotto, small leaf salad, roast pepper and anchovy coulis (g)

Prime beef sirloin, dauphinoise potatoes, asian greens & jus (g)

**Desserts**

White, dark & milk chocolate mousse stack, passionfruit glaze, orange and berries (v)

Apricot peach schnapps cheesecake, apricot tuile, apple sauce (v)

Tiramisu, raspberry coulis with kahlua anglaise (v)

Moist cake w orange jelly & dark grand marnier chocolate tofu mousse, grapefruit (v)

Caramel chocolate mousse wrapped with crisp dark chocolate, butterscotch sauce (v)

Passionfruit curd & vanilla bavaroise with mini savarin, champagne sabayon (v)

Plum and almond frangipane, salted caramel sauce, sesame crisp (v)

Lemon tartlet trio, vanilla bean ice cream and a berry compote (v)

Sticky date pudding, toffee sauce and vanilla cream, amaretti biscuit (v)

Tropical mango & coconut charlotte, lychee relish & raspberry anglaise (v)



## HERITAGE AUCKLAND

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### BUFFET DINNER MENU 1

Minimum 30 guests

\$65.00pp

#### **Bakehouse**

Freshly baked bread rolls (v)

#### **Cold Selection**

Greek style feta salad with oregano vinaigrette (v) (g)

Fried beancurd, chilli and crisp Asian vegetables (v)

Marinated greenlip and smoked mussel salad with spring onion (g)

Seasonal leaf salad with champagne vinaigrette (v) (g)

#### **Hot Selection**

Roast pork loin with pea risotto, caramelised apple (g)

Gourmet potatoes with shallots and parsley (v) (g)

Beef bourguignon, tender chunks of beef with button mushroom in a rich red wine sauce

Baked fish of the day with white wine, lemon and tarragon cream sauce with chive potatoes (g)

Rosemary and lemon marinated chicken with olive and tomato polenta, mushroom relish (g)

Steamed garden vegetables with olive oil (v) (g)

#### **Desserts**

Apple strudel with rich vanilla cream (v)

Lemon yoghurt bavaroise with vanilla and strawberry (v)

Seasonal fruit platter (v) (g)

Selection of New Zealand cheese and accompaniments (v)

Freshly brewed coffee

Selection of blended and herbal teas





## HERITAGE AUCKLAND

### BUFFET DINNER MENU 2

Minimum 30 guests

\$71.00pp

#### Bakehouse

Freshly baked bread rolls (v)

Olive oils, tapenade, pesto and coarse pâté (v) (g)

#### Cold Selection

Hot smoked salmon with pickled lemon and fried capers (g)

Tomato, cucumber and crisp pita salad with sumac, mint and parsley (v)

Hawaiian coleslaw (v) (g)

Cranberry, almond and lemon ebley salad, grilled fennel and peppers (v)

Roast root vegetable salad with fresh herbs, semi dried tomatoes and mustard dressing (v) (g)

#### Fresh from the oven

Ricotta, spinach and vegetable lasagne with date crumble (v)

Herb roast chicken, sage and onion stuffing, green peppercorn jus

Grilled sirloin, fondant potato with béarnaise sauce (g)

Salmon fillet, parmesan and polenta cake, olive and tomato sauce with fried capers (g)

Trio of roasted pumpkin, potato and kumara (v) (g)

Steamed vegetables (v) (g)

#### Carvery

Boned leg of lamb w mustard and rosemary (g), *or*

Honey and clove ham with mustards and pickles (g), *or*

Whole roasted scotch fillet with horseradish (g)

#### Desserts

Pavlova with fresh cream, berries, kiwifruit (v) (g)

Chocolate fudge slice with caramel (v)

Plum and almond tart squares, vanilla anglaise (v)

Tiramisu with berry compote (v)

Selection of fruits (v) (g)

Selection of New Zealand cheese and accompaniments (v)

Freshly brewed coffee

Selection of blended and herbal teas

#### Additional

Selection of fine New Zealand cheeses, crackers, fig roll, poached pear (\$4.00pp) (v)

Chilled selection of oysters, prawn and mussels with a ponzu vinaigrette (\$6.00pp) (g)

Medallion of beef wild mushroom orzo and pernod hollandaise (\$8.00pp)

Antipasto platter with salami, chorizo, smoked salmon, artichoke hearts, olives (g) (\$5.00pp)

## HERITAGE AUCKLAND

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### CANAPÉS

3 Hot and 3 Cold \$22.00pp – 1/2 Hour

4 Hot and 4 Cold \$32.00pp – 1 Hour

4 Hot and 4 Cold \$38.00pp – 2 Hour

#### **Cold Selection**

Spiced chicken roll with coriander, curry aioli

Horopito crusted beef and tomato petal on pumpernickel, saffron sabayon

Peking duck in rice paper with spiced plum sauce

Clevedon rock oysters in shell with pickled cucumber (g)

Pepper-vodka soaked vine tomato with wasabi, sea salt & basil fraiche (v) (g)

Rice crisp with guacamole and salsa (v) (g)

Selection of cocktail sushi with condiments

Shrimp ceviche with crème fraiche on blini

Tomato & mozzarella in filoettes, balsamic onion slaw (v)

Chicken liver pate with fig chutney and toasted brioche

Tartlet of smoked lamb loin with minted hummus

Goat's cheese rolled in almonds, honey comb and beetroot (v)

Baby potato with cream cheese chorizo and crisp caper (g)

Smoked chicken and mango filo crisps

Mini shrimp cocktail with chive remoulade (g)

Crab and red onion with aioli on blinis

New Zealand smoked salmon, crème fraiche and wasabi tobiko tartlet

Compressed melon and feta, chilli relish (g) (v)

Continued overleaf

## HERITAGE AUCKLAND

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### CANAPES

#### Hot Selection

- Teriyaki chicken kebab with Japanese mayo
- Malaysian beef satay with coconut satay sauce (g)
- Prawn cutlet roll with home made sweet chilli sauce
- Mini lemon polenta cakes with smoked salmon and kelp (g)
- Wasabi salmon mini skewer with lemon sabayon (g)
- Salt and pepper squid with tartare sauce
- Grilled mini meatballs with sauce napolitana (g)
- Falafel with hummus, paprika and mint (v) (g)
- Mini Thai fish cakes, cucumber lemongrass and chilli salsa (g)
- Scallop toast with sesame and Thai chilli sauce
- Mini lamb burger with hummus and tomato chutney
- Mini tofu burger with coriander and avocado yoghurt (v)
- Vegetable spring rolls with Thai chilli sauce (v)
- Scallop wrapped in double bacon with lemon kelp hollandaise (g)
- Curry and mango coated chicken bites with minted yoghurt
- Pork dim sum with black bean sauce
- Pork lantern dumpling with white miso mayo
- Crab lantern dim sum basket with plum sauce
- Baked shiitake and pork, tobiko and hollandaise (g)
- Petit rosti with avocado and tomato salsa
- Mini baked potato with smoked chicken, sundried tomato and cheddar (g)



HERITAGE AUCKLAND

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BEVERAGE LIST

**Champagne**

Mumm Cordon Rouge Reims, France	\$95.00
Möet et Chandon Epernay, France	\$100.00

**Method Traditionelle**

Brancott Estate Special Reserve	\$40.00
Daniel Le Brun Marlborough	\$65.00
Deutz Cuvee Marlborough	\$72.00
Lindauer Special Reserve Blanc de Blanc NV	\$44.00

**Sauvignon Blanc**

Benson Block	\$42.00
Yealands Estate Awatere Valley, Marlborough	\$55.00
Stoneleigh Marlborough	\$52.00
Wither Hills Wairau Valley	\$49.00
Triplebank Awatere Valley	\$50.00
Church Road Cuve Hawke's Bay	\$58.00
MT Difficulty Marlborough	\$52.00
Brancott 'B' Marlborough	\$62.00

**Chardonnay**

Benson Block	\$42.00
Wither Hills Wairau Valley	\$52.00
Church Road Cuve Hawke's Bay	\$57.00
Huntaway Reserve Gisborne	\$51.00
Cottage Block Hawke's Bay	\$72.00
Boundary Vineyards Tuki Tuki Road HB	\$44.00

**Aromatics**

Te Whare Ra Gewurtztraminer	\$65.00
Triplebank Pinot Gris Awatere Valley	\$55.00
Martinborough Manu Riesling	\$49.00
Peter Yealands Pinot Gris Marlborough	\$56.00
Trinity Hill Viognier	\$42.00

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HERITAGE AUCKLAND

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BEVERAGE LIST CONTINUED



**Pinot Noir**

Soho Pinot Noir Central Otago	\$59.00
Triplebank Awatere Valley	\$52.00
Peter Yealands Central Otago	\$52.00
Gibbston Valley Central Otago	\$78.00
Oyster Bay Central Otago	\$60.00
Mt Difficulty Roaring Meg Central Otago	\$56.00
Kopiko Bay Marlborough	\$48.00

**Syrah**

Corbans Private Bin Hawke's Bay	\$53.00
Boundary Vineyards Gisborne	\$52.00
Trinity Hill Shiraz Hawke's Bay	\$65.00
Coupers Shed Hawke's Bay	\$58.00

**Red Blends**

Benson Block Merlot	\$42.00
Cottage Block Ruahine Cabernet Merlot	\$85.00
Stoneleigh Merlot Marlborough	\$50.00
Tom McDonald	\$225.00
Church Road Merlot Cabernet Hawke's Bay	\$61.00

**Dessert Wine**

Saints Noble Sémillon	\$40.00
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New Zealand beers	\$8.00
Premium beers	\$9.00
Standard spirits	\$8.00
Premium spirits	\$9.00
Orange juice	\$5.00 per glass
Soft drinks	\$4.50 per glass



## HERITAGE AUCKLAND

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### BEVERAGE PACKAGES

#### Standard Package

House Wines	Settlers Hill
New Zealand Beers	Speight's Export Gold DB Export Steinlager Classic Tui Mac's Gold

#### Heritage Package

House Wines	Benson Block
Premium Beers	Heineken Stella Artois Corona Steinlager Pure Founders Organic Beer
Bubbly	Lindauer Special Reserve
Soft Drinks, Orange Juice	

Bubbly	Lindauer Brut
Soft Drinks, Orange Juice	

#### Package Rates

##### Standard Package

1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
\$20.00	\$28.00	\$41.00	\$50.00	\$61.00

##### Heritage Package

1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
\$25.00	\$33.00	\$46.00	\$55.00	\$69.00

Other beers & wines available on request.

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