



HERITAGE[®]

A U C K L A N D

Room Service

the lobby bar



Index

Introduction	3
Hectors Restaurant	
- Breakfast.....	5
- Lunch.....	8
- Dinner.....	11
Room Service	
- Room Service Menu	17
Beverage Selection.....	23
The Lobby Bar	30
Conference	38

Introduction

At Heritage Auckland, we are conscious of our environment, and therefore we have carefully selected an exclusive group of producers, suppliers and growers who are focused on obtaining the highest quality ethical products, utilising natural methods.

Our menu offers healthy, balanced dishes with optimum nutritional value and cooked with extreme care. The menu also features vegan items and meatless options to cater to the discerning.

We are proud to offer food and beverage options which have been carefully selected and designed to suit your palate.

Message from the Chef

Our food philosophy is based on the “Eco Gastronomy” concept, which has strong connections between what and how we eat, and our planet. We strive, where possible, to source fresh, seasonal, local ingredients and include a wide range of light and healthy options on our menus. We believe eating is for the mind, body and soul and therefore it has to be nourishing as well as satisfying.

Bon Appétit!

Jinu Abraham

Executive Chef



Enjoy our exquisite meals in an inspiring atrium setting at Hectors Restaurant. Up to 120 diners can sample selections from a celebrated Pacific-Rim menu under the canopy of native palms and shade sail cloths, which evoke Auckland's maritime tradition.

Hectors Restaurant has developed an enviable reputation as a leader in fresh, innovative cuisine. Expect great service and an atmosphere that's second to none. An evening spent here will leave you wanting to return for more.

Hectors Restaurant is located on the Lobby level of the Heritage Auckland Hotel Wing and is open daily from 6.30am until 10.30pm for breakfast, lunch and dinner.

V Indicates vegan dishes

*** Indicates signature dishes

If you have a query regarding food allergens, please ask a member of our staff who will be happy to assist



G.S.T. included - 20% surcharge applies on public holidays



Breakfast Selection

Available in Hector's restaurant from 6.30am until 10.30am

Hot Selections

- Full buffet \$35
Includes selection from the continental buffet as well as, eggs any style, honey cured bacon, sausage, rosemary mushrooms, grilled tomatoes, hash brown with selection of juices & coffee or tea
- Eggs any style \$19.5
Two eggs any style with honey cured bacon, rosemary mushrooms, grilled tomato & hash brown
- Heritage eggs benedict..... \$19.5
Two poached eggs on ham & English muffin with hollandaise sauce, grilled tomato & hash brown
- Heritage eggs florentine..... \$19.5
Two poached eggs on creamed spinach & English muffin with hollandaise sauce, grilled tomato & hash brown
- Heritage eggs royal..... \$20
Two poached eggs on smoked salmon & English muffin with hollandaise sauce, grilled tomato & hash brown
- Three egg omelette \$19.5
With your three favourite fillings with honey cured bacon, sausage, grilled tomato & hash brown
- Scrambled eggs \$19.5
With smoked salmon, grilled tomato & hash brown



G.S.T. included - 20% surcharge applies on public holidays



- French toast \$17
With maple syrup, poached fruits, berry compote & crème fraîché
- Pancake stack \$17
With maple syrup, grilled banana, berry compote & crème fraîché

Cold Selections

- Express breakfast \$12.5
Breakfast pastries, toast, preserves with selection of juice & tea or coffee
- Continental \$25
Includes breakfast pastries, toast, preserves, croissant & cereal with fresh or preserved fruit & yogurt with selection of juices & tea or coffee

Beverages

- Juice V \$5
Orange, pineapple, apple, tomato, spirulina or grapefruit
- Smoothie \$7
Mango & coconut, wild berry, or banana & Manuka honey
- Tea \$4
English breakfast, earl grey & a full selection of herbal teas
- Coffee \$5
Pot of freshly brewed coffee & a selection of espresso coffees





Lunch

At Hectors, we believe in fresh, real food. That means food made from ingredients your great grandmother would recognize - whole foods with lots of fresh vegetables in tasty combinations.

Because we care about the health of our customers, we use no trans-fats or partially hydrogenated oils in our kitchen. We are continually working to stay on top of the latest information regarding healthy eating and offer options to fit most dietary needs. Vegetarian, wheat-free, vegan, or low-carb: you can always find something delicious to eat at Hectors Restaurant.

Most of our meats are nitrate and hormone free. We source our food locally, thus helping to sustain the local economy.

Served from 12 noon until 2pm.

Square Meal

Choose from one of the square meals which offers a salad, soup and a main on the same plate for a quick and nutritious light lunch packed with energy or from a selection of a la carte options tailored to your needs.

Square meals are priced from **\$20.00**





Lunch Selection

Available in Hector's restaurant from 12 noon until 2pm.

Soup of roasted swede with pickled hazelnuts and cabbage	✓	\$12
Caesar salad with chicken fillet strips and soft boiled egg.....		\$20
Nicoise salad with tuna.....		\$22
BBQ chicken pizza with onions, mushrooms and tomato relish		\$21
Ham & cheese toastie with fresh garden salad or french fries.....		\$15
Beer battered fish and chips.....		\$20
Chilli kelp Hapuka.....		\$29
Preserved lemon cous cous, silverbeet, cokelek, squid ink sauce		



Square Meal

Available in Hector's restaurant from 12 noon until 2pm.

Menu A \$20

Beetroot and rocket with pine nuts, feta, and olive oil

Gazpacho

Miso prawns on black pudding and kumara salad, aioli

Menu B \$20

Vegetarian cheddar cheese and bread salad with olives

Miso soup with organic tofu and ginger


Tuna served with stir fry vegetables, soy and ginger sauce

Menu C \$20

Caesar salad with marinated anchovies

Creamy tomato and Basil Soup

Eye fillet steak served on new potato gratin, vine tomato, jus and quince purée

Menu D  \$20

Grilled mushroom & wakame salad

Roasted swede soup with pickled hazelnuts

Ginger marinated tofu, Preserved lemon and coriander cous cous



Sweets

- Chocolate delice, orange jelly, meringue, coulis.....\$16
- Tiramisu, Vanilla anglaise.....\$15
- Strawberry sorbet, shortbread crumble, raspberry lamington V \$14

Hot Beverages

- Tea all..... \$4
A full choice of teas available
- Coffee all..... \$5
Pot of freshly brewed coffee
A full selection of espresso coffees available





Dinner Menu Selection

Available in Hector's restaurant from 6pm until 10pm.

At Hectors Restaurant, we believe people choose restaurants based on the quality of the food, service and atmosphere. Our food is freshly prepared with a sense of caring, which is what our guests have come to expect.

We offer full flavoured, fresh and healthy Pacific Rim cuisine using only fresh local ingredients of the highest quality.

If you have a query regarding food allergens, please ask a member of our staff who will be happy to assist

Starters

- Red pepper and tomato tartlet..... V \$15
Apple and plum dressing, small leaves salad
- Warm radicchio, potato and bread salad V \$15
Macadamia ricotta and balsamic, flax seeds
- Baby beet and orange salad..... *** V \$16
Beet paint, cashew cheese, dehydrated black olives
- Roasted swede soup V \$12
Pickled hazelnuts and cabbage
- Cream of tomato..... \$14
Herb croutons





Miso and honey marinated prawns *** \$19
Kumara and coriander salad with aioli

Seared scallops *** \$19
Parsnip and pancetta mash, chorizo, home made sweet chilli sauce

Pan fried cajun chicken livers on pastry \$18
Mushrooms, white onion confit, bush honey and orange mustard

Ostrich and veal loaf *** \$18
Kumara balsamic mash, beetroot chilli relish, greens

Clevedon Valley buffalo mozzarella salad \$16
Vine ripe tomatoes, balsamic crystals and basil oil

Side dishes \$8

Seasonal vegetables with avocado oil

Fresh garden salad

Blue cheese and mascarpone polenta

French fries

Rosemary roasted new potatoes

Creamed potatoes





Mains

Bread crusted tofu	✓	\$29
Potato and avocado mash, raisin purée, herb dressing		
Macadamia and herb roasted eggplant filo	*** ✓	\$28
Braised winter greens, corn mousse, wakame tea powder		
Mung bean noodles	✓	\$24
Lemongrass and ginger flavoured vegetables, mung beans, crumbed bean curd, sesame seeds		
Truffled field mushrooms	✓	\$28
Seared polenta, spinach sauce and wakame seaweed		
Paprika, horopito pistachio crusted chicken breast		\$30
Sage fried potatoes, spinach, spiced parsnip purée with sofrito		
Chilli kelp Hapuka		\$34
Preserved lemon cous cous, silverbeet, cokelek, squid ink sauce		
Lemon kelp and chermoula roasted lamb rump	***	\$37
Potato gnocchi, buffalo biltong, baby turnips and peas, rosemary jus		
Confit duck leg		\$32
Black pudding, parsnip and feta mash, beans and jus		
Braised lamb shank		\$32
Soft kikorangi polenta, vine tomato, caper raisin purée and broccoli		



Eye fillet..... *** \$37

Potato stack, roast pepper and tomato, quince alioli and thyme jus

Slow roasted pork belly..... \$30

Pickled cabbage, lemon risotto, spiced apple purée, red wine jus

Grill specials \$38

All grills come with potato cake, vine tomato and beans

Sauce of your choice: thyme jus, mint jus or béarnaise

Choose your special meat:

Chicken breast

Hapuka fillet

Angus eye fillet (200 gms)

Sirloin steak (250 gms)

Lamb rump





Desserts

- Strawberry sorbet *** V \$14
Coconut mousse, shortbread crumble, raspberry lamington
- Macadamia and rhubarb baklava V \$12
Soy cream, limoncello macerated strawberry
- Cinnamon banana fritter *** V \$14
Roast grape salad, saffron syrup and carob ball
- Calasparra rice pudding with palm sugar V \$14
Olive caramel, sesame crisp, charred pineapple
- Plum frangipane \$15
Spiced toffee curd, lemon and gin ice cream
- Tiramisu *** \$15
Sponge fingers in an espresso coffee liqueur, mascarpone and zabaglione cream
- Vanilla panacotta with soft feijoa centre \$15
Pineapple, mandarin sorbet and crisp mandarin
- Chocolate delice *** \$16
Orange jelly, meringue, coulis
- Warm apple pie \$15
Vanilla ice cream, berry coulis and almond praline
- Tasting platter for two \$26



Selection of ice cream and sorbets

Ask your waiter for a selection

1 scoop.....	\$5
2 scoops	\$9
3 scoops	\$12
Kapiti cheese board.....	*** \$16
Selection of three artisan cheeses, Parmesan crackers & fig roll	

Hot Beverages

Tea all.....	\$4
English breakfast	
Earl grey	
Peppermint	
And a full choice of herbal teas	

Coffee..... \$5

Flat white
Long black
Latté
Mocacchino
Pot of freshly brewed coffee
and a full selection of espresso coffees available with soy milk



Room Service

Room Service Menu

Available from 11am to 11pm

Dial 7434 to place your order

Message from the Chef

We have created a modern European menu with a selection of fresh, seasonally changing dishes simply prepared and served.

The menu is honest with clean flavours and complemented by a carefully selected wine list.

We trust you will enjoy your dining experience with us.

Jinu Abraham
Executive Chef

For breakfast orders please refer to the breakfast menu on the back of your door and place on the outside door knob by 3am.

If you desire any item not listed please phone Room Service on extension 7434 for assistance.

Hectors Restaurant is located in the Lobby of the Hotel which serves an extensive a la carte menu as well as a sumptuous breakfast buffet between 6.30am & 10.30am on weekdays and until 11.00am on weekends.

✓ Indicates vegan dishes

*** Indicates signature dishes



G.S.T. included - 20% surcharge applies on public holidays

Room Service

Starters

Cream of Tomato soup with herb croutons.....	\$12
Roast swede soup with pickled hazelnuts & cabbage.....	✓ \$12
Truffle oil marinated field mushrooms on chickpea puree with black olive paste	✓ \$12
Pan fried wild caught prawns with kumara, lime and coriander salad, alioli.....	\$19
Saffron, lemon risotto with buffalo biltong, pickled cabbage.....	\$17

Mains

Savannah eye fillet with potato stack, roast pepper and tomato, quince alioli and thyme jus	\$37
Chilli kelp Hapuka, preserved lemon cous cous, silverbeet, cokelek, squid ink sauce.....	\$34
Paprika & pistachio crusted chicken breast, sage fried potatoes, spinach, spiced parsnip puree with sofrito.....	✓ \$30
Macadamia & herb roasted eggplant filo, braised winter greens, sweetcorn puree and quince puree	\$28

Room Service

Sides\$8 ea

- Seasonal vegetables with avocado oil
- Fresh garden salad
- Rosemary roasted new potatoes
- French Fries
- Kumara and rosemary mash

Sweets

- Chocolate delice, orange jelly, meringue, coulis..... *** \$16
- Plum frangipane, spiced toffee curd, lemon and gin ice cream..... \$15
- Macadamia and rhubarb baklava, soy cream, limoncello
macerated strawberry..... V \$12
- Vanilla panacotta with soft feijoa centre, pineapple,
mandarin sorbet & crisp mandarin..... \$15

Comfort Zone

- Potato wedges with sour cream..... \$12
- Prime beef burger with bacon, baby cos lettuce and beetroot
served with a tomato and herb relish and French fries..... \$23



G.S.T. included - 20% surcharge applies on public holidays

Room Service

Caesar Salad with chicken fillet strips, fresh Spanish anchovy, cos lettuce, bacon and fresh parmesan shavings, herb croutons, soft boiled egg.....	\$22
The Heritage healthy burger with chicken fillet, baby cos lettuce, tomato, beetroot, served with lime yoghurt and polenta fries	\$22
BBQ chicken pizza with onions, mushroom and tomato relish	\$21
The Heritage Club with grain bread, tomato, avocado, chicken slices and a fried egg (gluten free option available)	\$18
Beer battered fish & chips with tartare sauce & lemon.....	\$29
Braised lamb shanks on kikorangi polenta, vine tomato, caper raisin puree and broccoli	\$32

GST INCLUDED

A delivery charge of \$5 will apply to each order

20% surcharge applies on public holidays

Room Service

24 Hour Menu

Cream of Tomato soup	\$13
French fries.....	\$8
BBQ chicken pizza with onions, mushroom and tomato relish	\$22
Toasted panini with ham & Brie with french fries	\$16
Toasted panini with Mediterranean vegetables and basil pesto with french fries	\$16
Warm apple pie with vanilla ice cream	\$16
Tiramisu	\$16

Room Service

Champagne

Mumm Cordon Rouge 375 mls Reims, France	\$19.00	\$50.00
Mumm Cordon Rouge Reims, France		\$95.00
Möet et Chandon Epernay, France		\$100.00

Methode Traditionnelle

Brancott Estate Reserve Brut Cuvee	\$11.00	\$42.00
Daniel Le Brun Marlborough	\$12.00	\$65.00
Deutz Cuvee Marlborough	\$17.00	\$72.00
Lindaeur Special Reserve Blanc de Blanc NV		\$44.00

Sauvignon Blanc

Yealands Estate Awatere Valley, Marlborough	\$14.00	\$55.00
Stoneleigh Marlborough	\$13.00	\$52.00
Wither Hills Wairau Valley	\$12.00	\$49.00
Montana Classic Gisborne	\$10.00	\$42.00
Triplebank Awatere Valley		\$50.00
Church Road Cuve Hawke's Bay		\$58.00
Mt. Difficulty Marlborough		\$52.00
Brancott 'B' Marlborough		\$62.00

Chardonnay

Wither Hills Wairau Valley	\$13.00	\$52.00
Church Road Cuve Hawke's Bay	\$13.00	\$57.00
Huntaway Reserve Gisborne	\$12.00	\$51.00
Montana Classic Gisborne	\$10.00	\$42.00
Cottage Block Hawke's Bay		\$72.00
Boundary Vineyards Tuki Tuki Road Hawke's Bay		\$44.00

Room Service

Aromatics

Te Whare Ra Gewurtztraminer	\$15.00	\$65.00
Triplebank Pinot Gris Awatere Valley, Marlborough	\$14.00	\$55.00
Martinborough Manu Riesling	\$13.00	\$49.00
Peter Yealands Pinot Gris Marlborough	\$12.00	\$56.00
Trinity Hill Vioginier	\$11.00	\$42.00

Pinot Noir

Soho Pinot Noir Central Otago	\$16.00	\$59.00
Triplebank Awatere Valley, Marlborough	\$14.00	\$52.00
Peter Yealands Central Otago	\$14.00	\$52.00
Brancoth Estate Living Land	\$11.00	\$44.00
Gibbston Valley Central Otago		\$78.00
Oyster Bay Central Otago		\$60.00
Mt. Difficulty Roaring Meg Central Otago		\$56.00
Kopikao Bay Marlborough		\$48.00

Syrah

Corbans Private Bin Hawke's Bay	\$13.00	\$53.00
Lake Road Gisborne	\$12.00	\$52.00
Trinity Hill Shiraz Hawke's Bay		\$65.00
Couper's Shed Hawke's Bay		\$58.00

Red Blends

Cottage Block Ruahine Cabernet Merlot Hawke's Bay	\$19.00	\$85.00
Stoneleigh Merlot Marlborough	\$12.00	\$50.00
Tom McDonald		\$225.00
Church Road Merlot Cabernet Hawke's Bay		\$61.00

Dessert Wine

Saints Noble Semillion Gisborne	\$11.00	\$40.00
Spy Valley Noble Chardonnay Gisborne	\$14.00	\$56.00

Room Service

Aperitifs

Campari	\$6
Dubonnet	\$6
Martini Bianco	\$6
Martini Dry	\$6
Martini Rosso	\$6
Noilly Prat	\$6
Pernod	\$6
Pimms	\$6

Rum

Bacardi	\$8
Coruba	\$7
Havana Club	\$8
Appleton Estate	\$8
Bundaberg	\$8

Vodka

Smirnoff Red	\$7
Stolichnaya	\$8
Absolut	\$8
42 Below	\$8
Grey Goose	\$8

Gin

Gordon's	\$7
Tanqueray	\$8
Bombay Sapphire	\$8



Room Service

Whisky

JW Red	\$7
Tullamore Dew	\$7
Jamesons	\$7
Canadian Club	\$7
JW Black	\$8
Chivas Regal	\$10
JW Blue	\$25

Single Malt

Glenfiddich 12 year Old	\$8
Glenfiddich 15 year Old	\$10
Glenfiddich 18 year Old	\$12
Talisker	\$10
Laphroaig	\$10

Bourbon

De Valcourt	\$7
Jim Beam	\$8
Jack Daniels	\$8
Wild Turkey	\$8

Tequila

Jose Cuervo 1800	\$8
Pepe Lopez	\$7

Room Service

Port & Sherry

Dows 10 yrs	\$10
Dows Fine Ruby	\$7
Dows Fine Tawney	\$8
Harvey's Bristol Cream	\$8
Tio Pepe	\$8

Cognac & Brandy

Chatelle	\$8
Courvoisier V.S.	\$8
Courvoisier V.S.O.P.	\$13
Hennessy V.S.O.P.	\$12
Hennessy X.O.	\$25
Remy Martin V.S.O.P.	\$12

Liqueurs

Baileys	\$9
Crème de Menthe	\$9
Cointreau.....	\$9
Drambuie.....	\$9
Tia Maria.....	\$9

Room Service

Beer

Lion Red	\$9
Speights Gold	\$9
Steinlager Classic	\$9
Steinlager Premium Light	\$9
Lite Ice	\$9
Mac's Gold	\$9
Ice Beer	\$9
Mac's Springtide	\$9

Premium

Steinlager Pure	\$10
Heineken	\$10
Corona	\$10
Stella Artois.....	\$10
Becks.....	\$10
Budweiser	\$10
Guinness Draught.....	\$12
Isaac Cider.....	\$10
Founder's Organic	\$16

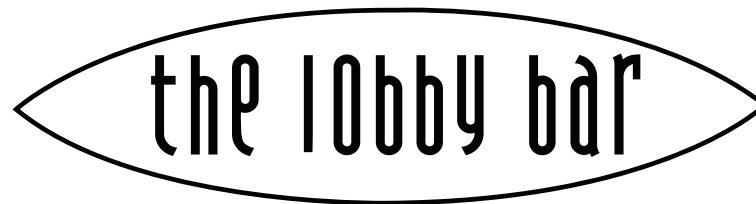
Non Alcoholic Drinks

Seasonal fresh fruit or vegetable juice.....	✓ \$7
Mac's Ginger Beer	\$6
Juices	✓ \$5
Cranberry, Orange, Apple, Pineapple, Grapefruit, Tomato	

Room Service

Cocktails

Brandy Alexander	\$13
Brandy, crème de cacao, cream	
Cosmopolitan	\$13
Vodka, freshly squeezed lemon, triple sec & cranberry juice	
Long Island Ice tea	\$16
Vodka, gin, Bacardi, tequila, triple sec & Coke	
Classic Martini	\$11
Gin & dry vermouth	
Pina Colada	\$13
Bacardi, Malibu, coconut cream & pineapple juice	
Toblerone	\$16
Frangelico, Baileys Irish Cream, crème de cacao & Tia Maria	
Margarita	\$13
Tequila, triple sec & lime juice	
Manhattan	\$13
Whiskey, sweet vermouth & bitters	
Pimms	\$13
Pimms, lemon juice & dry gingerale	
Rusty Nail	\$13
Whisky & Drambuie	



The Healthy Choice

Our newly refurbished Lobby Bar is an ideal location for a business meeting - or to meet friends.

Enjoy the coffee made by our passionate Baristas or choose a freshly squeezed juice made with the highest quality products like beetroot, carrots, celery, ginger, orange, etc. with a warm muffin or a cake. Make a choice from our carefully designed menu with superior, fresh and healthy products.

Indulge in a quick and healthy lunch by choosing a panzanella salad, wholemeal pumpkin pansotti or mushroom and tofu wrap with a banana or mango smoothie.

Enjoy the evening at leisure and savour a choice of Tapas, along with an extensive variety of domestic and international beverages available at The Lobby Bar.

The Lobby Bar is well equipped and carries all premium brands. We offer a wide variety of wines, aperitifs, spirits and cocktails as well as non alcoholic options.

Bon Appétit!

Jinu Abraham
Executive Chef



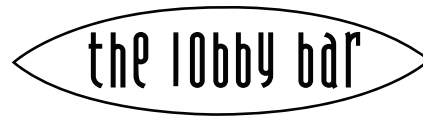
The Healthy Choice

Breakfast

Available in the Lobby Bar from 7am until 10.30am.

- Smoothies & freshly squeezed juices..... ✓ \$7
- Banana and bran muffins..... ✓ \$5
Spiced eggless muffins served with Soy cream
- Spinach and sunflower seed muffins ✓ \$5
Savoury eggless spinach & sunflower seed muffin served with Olivani
- Almond & coconut cake ✓ \$4
Almond meal and coconut, soy icing and pistachio
- Soyurt parfait with cranberry muesli, grated apple..... ✓ \$6
- Berries, macadamia & buckwheat pancakes..... ✓ \$12
Maple syrup & grilled banana



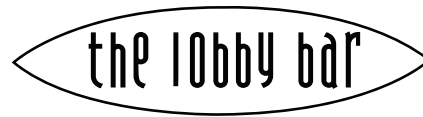


The Healthy Choice

Lunch

Available in the Lobby Bar from 12pm to 2pm.

- Ginger marinated organic tofu skewer ✓ \$15
Preserved lemon & coriander cous cous
- Avocado and tomato focaccia sandwich ✓ \$15
Mango chutney, red onion, lettuce and herb dressing
- Panzanella salad ✓ \$16
Italian bread salad with olives and capers, tomatoes
- Wholemeal pumpkin pansotti ✓ \$17
Spinach and garlic sauce, soy parmesan (diced pumpkin as garnish)
- Mushroom and tofu wrap ✓ \$16
Grilled mushroom, tofu with turmeric root and thyme, vegan pesto



The Healthy Choice

High Tea

Available in the Lobby Bar from 2.30pm until 4.30pm.

Selection of sumptuous sandwiches

Wholemeal sandwich with avocado, hummus and cucumber

White bread sandwich with tomato, basil and vegan cashew cheese

Brownie bites

Petit cupcakes with chocolate

Cranberry, orange and ginger Scones

Served with strawberry jam, soy cream

Fruit tartlets

Butterless pastry filled with fruits in season

Vanilla macaroons

Gluten free coconut and vanilla macaroons

Chocolate dipped apricots

New Zealand apricots dipped in bitter chocolate

Freshly brewed coffee or tea of your choice

Price per person V \$21





The Healthy Choice

Tapas

Available in the Lobby Bar from 5pm until 11pm.

- Selection of Olives..... ✓ \$9
Marinated in garlic & rosemary
- Spiced macadamia ✓ \$9
Olive oil and sweet paprika
- Pickled garlic ✓ \$9
New season garlic pickled with herbs
- Pickled cabbage ✓ \$9
With crusty bread
- Clevedon confit green tomato..... ✓ \$9
Marinated in garlic and rosemary
- Baked filo cigars with tempeh and cauliflower ✓ \$9
Beetroot chilli relish
- Crisp polenta..... ✓ \$9
with paprika flavoured tomato
- Catalan style spinach ✓ \$9
Sweetcorn dumpling
- Truffle oil marinated field mushrooms..... ✓ \$9
On chickpea puree with black olive paste
- Choose any three for \$22





The Healthy Choice

Petit Fours

- Apricot and almond truffles ✓ \$6
Raw almond, apricot and carob flavoured balls, Carob is a tropical pod made into a sweet powder that resembles cocoa and is caffeine free
- Fig & pistachio ✓ \$6
Pistachio and fig in filo pastry roll
- Raspberry & anise center chokolag ✓ \$6
Petit chocolate log, aniseed and raspberry center
- Apricots filled with tahini and orange ✓ \$6

100% Fresh Juices

- Zinger ✓ \$7
Carrot, apple & orange
- Vitamin C ✓ \$7
Pineapple, lemon & orange
- Think Healthy ✓ \$7
Pineapple, kiwifruit & apple
- Liver Lover ✓ \$7
Carrot, apple, beetroot & ginger
- Energizing ✓ \$7
Strawberry, pineapple & apple
- Detox ✓ \$7
Carrot, apple, beetroot, ginger & celery





The Healthy Choice

Smoothie Selection

- Classic Banana ✓ \$7
Banana, soy milk, frozen yoghurt & agave nectar
- Nutrablend ✓ \$7
Banana, oats, agave nectar, peanut & frozen yoghurt
- Tropical Mix ✓ \$7
Pineapple, mango, strawberries, strawberry yoghurt & banana
- Mango Tango ✓ \$7
Mango, banana, passionfruit, frozen yoghurt & orange
- Strawberry Blast ✓ \$7
Strawberries, strawberry yoghurt, banana & apple
- Fresh Spirulina ✓ \$7
Banana, kiwifruit, apple, agave nectar, frozen yoghurt & spirulina shot

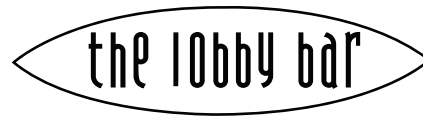
All above smoothies are made with soy yoghurt

Hot Beverages

- Selection of Herbal Teas ✓ \$4
- Short Black, Long Black ✓ \$5
- Macchiato, Ristretto ✓ \$5
- Soy flat White, Cappuccino, Latte ✓ \$5
- Soy moccachino, Hot Chocolate ✓ \$5

All coffee & tea served with soy / almond / rice / hazelnut milk





The Healthy Choice

Special Coffees

Café Espresso, Café Kahlua, Café Tía María	\$10
Café Society	\$10
Espresso, Bailey’s Kahlua & Cream	\$10
Irish Coffee	\$10
Espresso, Irish Whisky & Cream	\$10
Jamaican Coffee	\$10
Espresso, Tía María & Cream.....	\$10
Mexican Coffee	\$10
Espresso, Kahlua & Cream.....	\$10



Conference

Heritage Auckland offers a comprehensive range of conference and banquet facilities, representing one of the finest conference and incentive venues in New Zealand.

The jewel in the crown is The Grand Tearoom ballroom. Meticulously refurbished to its former art deco elegance, The Grand Tearoom features dramatic lighting, intricate detailing and majestic harbour views. The Grand Tearoom is a magnificent and unique setting for elaborate dinners, cocktail functions and special occasions.

Conference Facilities

- Suitable for groups of up to 400 delegates
- Choice of 10 conference and banquet rooms including boardrooms, conference rooms and ballrooms
- Additional break-out areas
- A full range of audio visual presentation equipment
- Fully equipped business centre
- Full food and beverage services
- In-house expertise to co-ordinate on and off-site events and creative theme parties

If you are searching for help with your next event, please contact one of our Conference Specialists on 7436.

Conference Facilities

Venue	Area Sqm	Theatre	Boardroom	Classroom	U Shape	Banquet	Cocktail
Calder Mackay 1	50	30	16	16	12	20	30
Calder Mackay 2	50	30	16	16	12	20	30
Calder Mackay 3	128	60	20	28	30	90	150
Peter Healey 1	50	25	16	16	12	20	25
Peter Healey 2	82.5	60	30	36	26	50	80
Robert Laidlaw 1	150	130	48	60	40	90	150
Robert Laidlaw 2	150	130	48	60	40	90	150
Robert Laidlaw 1 & 2	300	300	80	140	60	200	350
Tass Williamson	72	50	20	16	16	70	100
Grand Tearoom	460	400	-	240	60	300	450

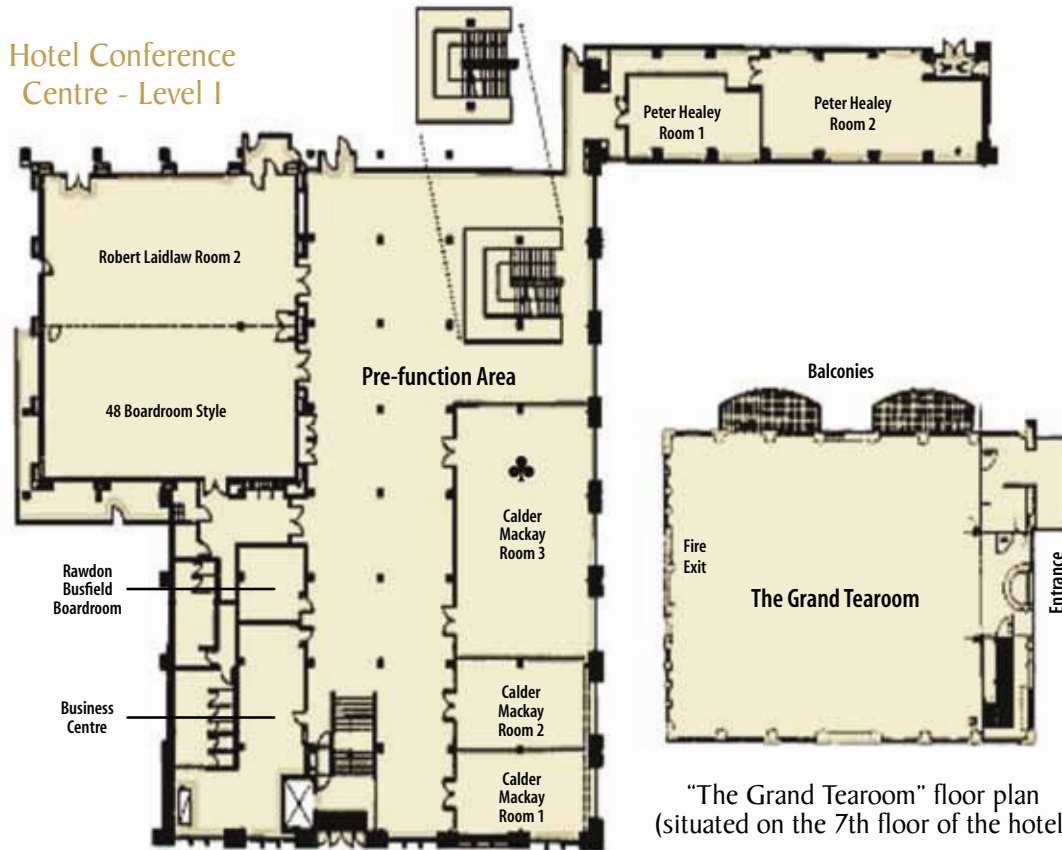
Broadband capability available in all conference rooms.

Conference Floor Plan

Hotel Conference
Centre - Level 2



Hotel Conference
Centre - Level 1



"The Grand Tearoom" floor plan
(situated on the 7th floor of the hotel)