

# ATURA

Wellington



## CONFERENCE & EVENTS KIT

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# CONFERENCE SPACES

Our flexible conference centre comfortably hosts groups up to 150. By comfortably, we mean opening windows, individually controlled air conditioning units, in-built, high-grade audio-visual equipment, sound-proof interconnecting doors and, as always, free and fast Wi-Fi.

Room	Area	Banquet	Boardroom	Cabaret	Classroom	Cocktail	Theatre	U-Shape
Mansfield 1	37	20	15	16	18	30	30	15
Mansfield 2	60	50	21	32	36	50	47	21
Mansfield 3	32	30	15	16	18	30	30	15
Mansfield 1 & 2	97	70	36	48	54	100	99	33
Mansfield 2 & 3	92	70	36	48	45	110	95	33
Mansfield 1, 2 & 3	129	100	54	72	72	150	130	51
Spence 1	49	30	15	24	21	55	52	15
Spence 2	46	30	21	24	30	50	45	21
Spence 1 & 2	95	60	30	40	42	100	80	27

# CATERING PACKAGE

**\$58** PER PERSON + ROOM HIRE

Suitable for groups of 8-19 guests

## Package Inclusions

- Set room hire rate (varies depending on the room)
- Arrival tea & coffee
- Morning Tea, Lunch, Afternoon Tea
- Full conference room set up
- Writing pads & pens for each delegate
- Chilled water & mints provided on each table
- Unlimited Wi-Fi
- Individually controlled A/C unit
- Instant response service during your conference
- Conference coordination & support during the lead up to your conference
- Triple filtration air purifiers in each room to minimise airborne virus risk



# DAY DELEGATE PACKAGES

**\$68** PER PERSON

Minimum 20 guests

## Half Day Package Inclusions

- Plenary room hire
- Morning **or** Afternoon Tea, Lunch
- Full conference room set up
- Writing pads & pens for each delegate
- Chilled water & mints provided on each table
- Unlimited Wi-Fi
- Individually controlled A/C unit
- Instant response service during your conference
- Conference coordination & support during the lead up to your conference
- Triple filtration air purifiers in each room to minimise airborne virus risk



# DAY DELEGATE PACKAGES

**\$74** PER PERSON

Minimum 20 guests

## Full Day Package Inclusions

- Plenary room hire
- Day catering (Morning Tea, Lunch, Afternoon Tea)
- Full conference room set up
- Writing pads & pens for each delegate
- Chilled water & mints provided on each table
- Unlimited Wi-Fi
- Individually controlled A/C unit
- Instant response service during your conference
- Conference coordination & support during the lead up to your conference
- Triple filtration air purifiers in each room to minimise airborne virus risk



# DAY DELEGATE PACKAGE – MENU 1

AVAILABLE FOR 20 GUESTS OR MORE

## On Arrival

Brewed coffee & tea selection

## Morning Tea

Bacon & egg pie

Mini muffins (VG)

Tea & filter coffee

## Lunch

Roast vegetable, quinoa & feta salad (VG/GF)  
*mixed lettuce, olive oil, pomegranate molasses vinaigrette*

Smoked chicken & avocado wrap (GFO)  
*tortilla wraps, smashed avocado, mesculin, garlic yoghurt dressing*

Sweet & sour pork (GF)  
*diced roast pork, house made sweet & sour sauce, assorted vegetables, served with brown rice pilaf*

Vegetable korma (V/GF)  
*sautéed vegetables cooked in a rich coconut based korma sauce*

Caramel slice (VG/GF)

Spiced berry compote yoghurt (VG/GF)

Tea & filter coffee

## Afternoon Tea

Falafel bites (VG/GF)

Lemon tart (VG)

Tea & filter coffee

Please Note: Menus are sample menus only. Hotel works off a pre-determined rotating menu  
(V) Vegan, (VG) Vegetarian, (VO) Vegetarian option, (GF) Gluten free, (GFO) Gluten free option, (DF) Dairy Free



# DAY DELEGATE PACKAGE – MENU 2

AVAILABLE FOR 20 GUESTS OR MORE

## On Arrival

Brewed coffee & tea selection

## Morning Tea

Ham & cheese croissant

Fruit skewers (V/GF)

Tea & filter coffee

## Lunch

Panzanella Salad (GFO)

*tomatoes, focaccia, red onions, baby capers, kalamata olives, charred bell pepper, sherry vinaigrette, basil*

Salami & cheese baguette (GFO)

*mozzarella, paprika aioli, French baguette*

Beef stroganoff (GF)

*cooked in a sour cream & mushroom gravy*

Pasta bake (VG)

*penne pasta, pomodoro, cheese crumb*

Chocolate mouse (VG)

*with brownie crumb jars*

Coconut Pana Cotta (V/GF)

*with mango coulis*

Tea & filter coffee

## Afternoon Tea

Scones (VG)

Short bread (VG)

Tea & filter coffee

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# DAY DELEGATE PACKAGE – MENU 3

AVAILABLE FOR 20 GUESTS OR MORE

## On Arrival

Brewed coffee & tea selection

## Morning Tea

Savoury quiche

Smoothie shots (V/GF)

Tea & filter coffee

## Lunch

Pasta salad (VG)

*sundried tomatoes, aioli, diced peppers, olives, spring onions*

Reuben sandwich (GFO)

*focaccia with sauerkraut, Swiss cheese, Russian dressing, pickles*

Cajun fried chicken (GFO)

*with fries and blue cheese dip*

Cauliflower tikka (V/GF)

*roasted cauliflower in house made tikka masala sauce*

Sponge log cakes (VG)

Seasonal fruit salad (V/GF)

Tea & filter coffee

## Afternoon Tea

Sausage rolls

Mini donuts (VG)

Tea & filter coffee

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# EXPRESS CONFERENCE LUNCH

AVAILABLE FOR 19 GUESTS OR LESS

## On the table:

Selection of breads with house-made dips

## Choose from:

### Panzanella Salad

*heirloom tomatoes, focaccia, red onions, baby capers, olives, charred bell pepper, sherry vinaigrette (V)*

### Market Fish

*onion bhaji batter, curry ketchup, garden salad, fries (GFO)*

### Spaghetti Carbonara

*guanciale, pecorino romano & free range egg*

### Brisket Burger

*slow cooked beef brisket, caramelised onion, pickles, Swiss cheese, served with fries (GFO)*

### Ratatouille Pie

*medley of eggplants, capsicum & zucchini cooked in rich tomato, with filo pastry top (V)*

### Chicken Burger

*crumbed chicken, bacon, slaw, maple spiced sauce & fries*

## Beverages:

Tea & Filter Coffee

Soft Drink

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# BUFFET BREAKFAST

**\$30** PER PERSON

Minimum 30 guests

## Cold

- Cold cuts with condiments
- Swiss cheese
- Chia seed pudding (V/GF)
- Smoothie shot (V/GF)
- Fruit salad (V/GF)
- Selection of breads & spreads (GFO)
- Selection of pastries
- Selection of cereals with milk options (VO)

## Hot

- Scrambled eggs (GF)
- Baked beans (V/GF)
- Streaky bacon (GF)
- Cheese kransky (GF)
- Pork sausages (GF)
- Mushrooms (GF)
- Hash bites (V/GF)

## Beverages

- Tea & Coffee
- Chilled water
- Orange or Pineapple Juice



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# CLASSIC BUFFET MENU

**\$59** PER PERSON

Minimum 20 guests

## Cold

Sourdough rolls served with medallion butter (GFO)

Selection of European cold cuts, pickles and chutney

Greek salad with cucumber, tomato, olives, and feta (VG/GF/DF)

## Hot

Italian herb chicken served with roasted red peppers (GF/DF)

Grilled ribeye mustard rub served with seasonal vegetables and honey roasted dressing (GF)

Risotto of pea and fennel (VG/GF)

Duck fat roasted baby potatoes (GF)

Sauté greens with basil oil dressing (V/GF)

## Dessert

Flourless chocolate brownie with cream fraiche (GF)

Fresh fruit salad (V/GF/DF)

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# PREMIUM BUFFET MENU

**\$69** PER PERSON

Minimum 20 guests

## Cold

Sourdough rolls served with medallion butter (GFO)

Antipasto selection of European cold cuts, chutneys, pickled vegetables

## Salad

Caesar salad with garlic croutons, shaved parmesan and bacon lardons (VO/GFO)

Roast vegetable salad with sweet balsamic dressing and crumbled feta (VG/GF)

## Hot

Teriyaki chicken with pea pilaf

Herb crusted fish of the day with fresh dill, lemon and caper dressing (GF/DF)

Moroccan lamb tagine served on fruit couscous (GFO/DF)

Spinach & ricotta ravioli with herb oil and parmesan (VG)

Duck fat roasted baby potatoes (GF)

Seasonal greens (V/GF)

## Dessert

Apple crumble with vanilla custard (VG)

Flourless chocolate brownie with cream fraiche (GF)

Fresh fruit salad (V/GF)

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# TWO COURSE SET MENU

**\$59** PER PERSON

Minimum 20 guests, maximum 60 guests

## On The Table

Sourdough rolls served with medallion butter

## Mains – pre-order from below:

Roast chicken with salsa verde (GF)

Grilled ribeye with horseradish cream (GF)

Market fish with dill and lemon salsa (GF)

## Sides – served to table

Herbed mash potato (VG/GF)

Sauté seasonal greens (VG/GF)

Garden salad (V/GF)

## Dessert – pre-order from below:

Flourless chocolate brownie with toasted cornflakes, mascarpone and berry compote (GFO)

Apple strudel with crème anglais & caramel (VG)

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# THREE COURSE SET MENU

**\$69** PER PERSON

Minimum 20 guests, maximum 60 guests

## On The Table

Sourdough rolls served with medallion butter (GFO)

## Entrees – pre-order from below:

Caprese salad of heirloom tomatoes, basil, and fresh mozzarella (VG/GF)

House-cured salmon with pickled beets and horseradish dill cream (GF)

## Mains – pre-order from below:

Roast pork with grilled Asian greens and jus (GF)

Grilled ribeye with horseradish cream (GF)

Market fish with dill and lemon salsa (GF)

## Sides – served to table

Herbed mash potato (VG/GF)

Sauté seasonal greens (VG/GF)

Garden salad (V/GF)

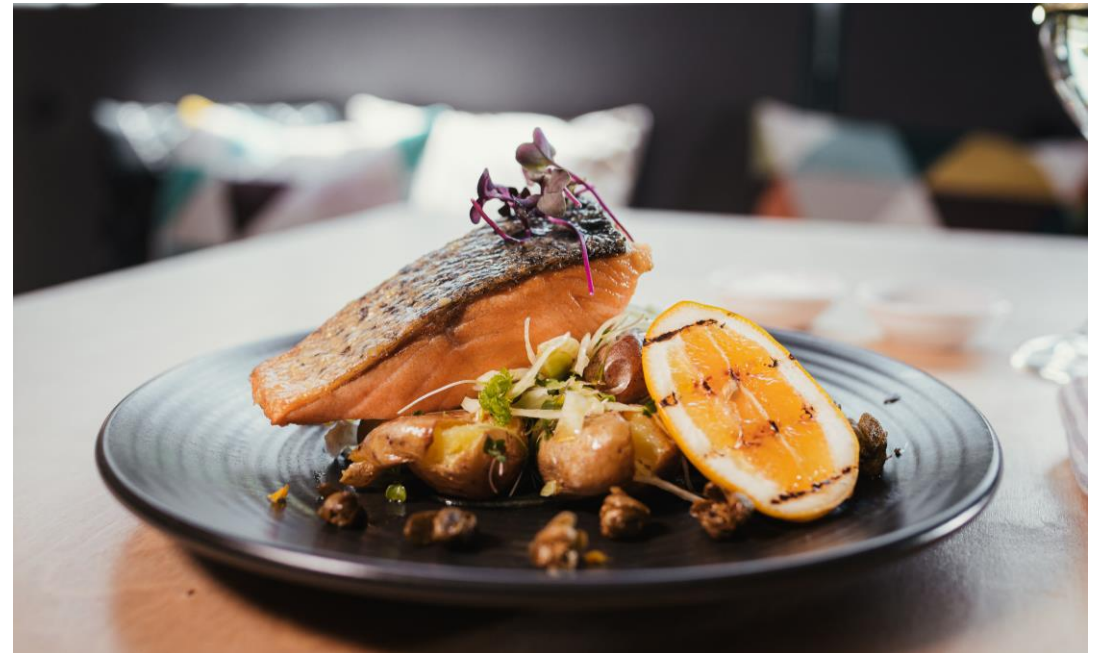
## Dessert – pre-order from below:

Flourless chocolate brownie with toasted cornflakes, mascarpone and berry compote (GFO)

Apple strudel with crème anglais & caramel (VG)

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# PLATTER OPTIONS

EACH PLATTER WILL FEED APPROXIMATELY 6 GUESTS

**Breads & Dips:** *freshly baked breads with compound butter, pesto, oils and dukkah (VG)*  
- \$40

**Asian Tasting Platter:** *tandoori chicken kebabs, samosa, hot wings and spring rolls with dipping sauce and mint yoghurt* - \$60

**Mezze Platter:** *baba ghanoush, hummus, yoghurt dip, halloumi, souvlakia, and grilled breads (VG)* - \$50

**Antipasto:** *selection of cured meats and assorted Mediterranean vegetables, with Spanish olives (GF)* - \$80

**Cheese Board:** *selection of cheese served with grapes, relish and assorted breads and crackers (V/GFO)* - \$80

**Chefs Choice:** *chefs favourite's from the above platters selection, expertly arranged on this premium platter option* - \$110 (serves 8)

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# CANAPÉ OPTIONS

MINIMUM 20 GUESTS REQUIRED

Five light canapés, served over a one hour period | \$22 per person

## Cold Items

Prawn marie rose with tabasco sour cream (GF)

Vietnamese rice paper rolls (VG / GF)

Seeded lavosh with goats' cheese, pickle beetroot and walnut praline (V)

Mini tomato and caramelised balsamic onion tarts (VG)

Roti with kusundi, curried seeds, nuts, coriander (VG)

Bruschetta with sundried tomato and skordalia (VG)

Jackfruit and salsa tostada baskets (VG)

Classic roast beef and horseradish mayonnaise en croute

Home-cured salmon with beetroot crisps blini

Melon and Italian ham skewers (GF)

## Hot Items

Italian meatballs with tomato sauce (GF)

Mini lamb kofta with mint and cardamom yoghurt (GF)

Mushroom arancini (V / GF)

Crispy tofu coated in sesame (VG / GF)

Thai style fish cakes with dipping sauce (GF)

Pork belly with caramelised apple and caraway salt (GF)

Wild mushroom and rocket potato rösti with truffle oil (VG)

Baolicious pork & chive dumpling

Chicken tandoori skewers (GF)

## Sweet Items

Mini lemon meringue

Individual panna cotta topped with pineapple and toasted coconut (VG)

Mini doughnut with lemon curd

## Substantial Canapés | \$7 per item

Slider – chicken or beef

Sticky eggplant with crunchy sprouts pickled cucumber in black bao (V)

Crispy duck mini bao with cucumber and hoisin

Fish & chip cones with tomato sauce and tartare

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# BEVERAGE PACKAGES

FROM \$30 PER PERSON

## Standard

1hrs	\$30 per person
1.5hrs	\$35 per person
2hrs	\$40 per person
3hrs	\$48 per person
4hrs	\$52 per person
5hrs	\$61 per person

## Wine

Montana Festival Block Range:

Sauvignon Blanc | Chardonnay | Merlot  
Cabernet | Pinot Noir

## Bottled Beer

Heineken | Heineken Light | Heineken Zero

## Non-Alcoholic

Orange Juice | Sprite | Coke

## Premium

1hrs	\$39 per person
1.5hrs	\$46 per person
2hrs	\$51 per person
3hrs	\$61 per person
4hrs	\$71 per person
5hrs	\$85 per person

## Wine

Stoneleigh 'Wild Valley' Sauvignon Blanc  
Boundary Road 'Tuki Tuki' Chardonnay  
Camshorn Pinot Gris  
Triplebank Rose  
Lake Chalice 'Raptor' Pinot Noir  
Brancott Estate Brut Cuvee

## Bottled Beer

Heineken | Heineken Light | Heineken Zero

Selection of Garage Project cans

## Non-Alcoholic

Coca-Cola Range | Orange Juice



# FRANKIE'S BAR + EATERY

## A delectable escape from the boring and bland.

A delectable escape from the boring and bland. Open for breakfast, lunch and dinner every day of the week, this restaurant at Atura Wellington is where refreshingly local and savoury comfort collide.

Serving up a brasserie-style menu complete with mouth-watering steak, indulgent seafood, burgers, pasta, salads and more, Frankie's Eatery has something to tempt every palate and preference.

Bring your team, your friends, your family and yourself for a memorable buffet or chef-curated set menu, your choice.



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We look forward to welcoming you to  
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