



MEETINGS & EVENTS

At Arawa Park Hotel Rotorua

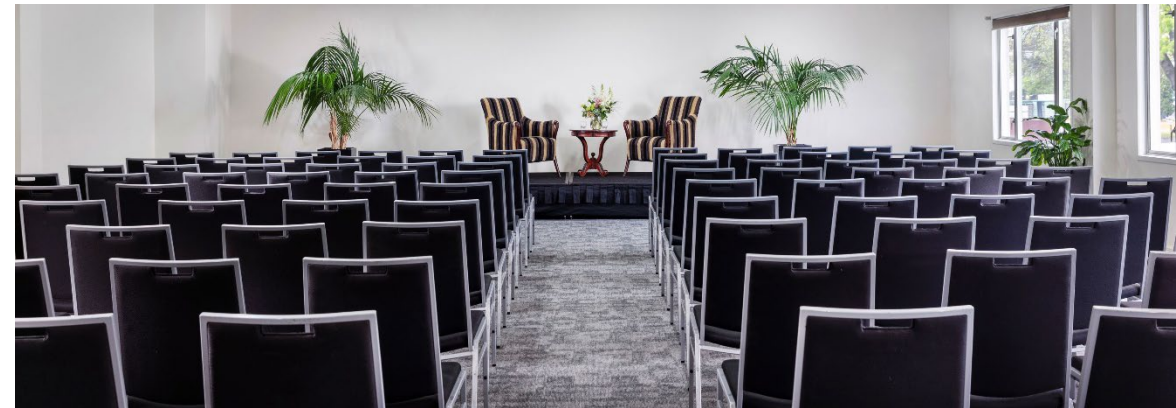
ARAWA PARK HOTEL
ROTORUA

CONFERENCE & EVENT SPACES

Arawa Park Hotel and conference venue boasts over 560 square meters of conference and function space, utilising 6 separate rooms with free Wi-Fi. Our facilities cater for conferences, meetings, events and functions from 10 to 350 guests, both indoors and outdoors with integrated audio visual equipment.



Venue	Banquet	Cocktail	Cabaret	Classroom	Boardroom	Theatre	U-Shape
Ascot	200	400	160	160	80	320	80
Aintree	110	180	100	100	60	180	60
Totara	65	80	45	40	40	80	35
Manuka	65	80	40	40	32	80	30
Executive Boardroom	28	-	-	-	28	-	-
Nikau	10	-	-	-	10	-	-
Atrium Restaurant	300	600	-	-	-	-	-



CATERING PACKAGES

Standard Full Day Delegate Package - from \$59PP

- Plenary Hire
- Arrival Tea & Coffee
- Morning Tea with two item
- Working Lunch
- Afternoon Tea with two item
- Screen, whiteboard, pens and flipchart
- Water, mints, conference pads and pens

Deluxe Day Full Delegate Package - from \$69PP

- Plenary Hire
- Arrival Tea & Coffee
- Morning Tea with two item
- Buffet Lunch
- Afternoon Tea with two item
- Screen, whiteboard, pens and flipchart
- Water, mints, conference pads and pens

A minimum of 20 guests applies to both the Standard and Deluxe Packages.



DAY ONE MENU

On Arrival

Freshly brewed coffee & tea selection

Morning Tea

Muffin selection platters

Slice of the day

Standard Working Lunch

Vegetarian club sandwich selection

Mixture of cured meat club sandwich selection

Citrus Israeli couscous & date salad

Fresh fruit platter

Chocolate mud cake

Afternoon Tea

Mini savory selection

Chefs cake of the day

Deluxe Buffet Lunch

Steamed fragrant rice

Asian stir-fried greens

Butter Chicken, coriander

Vegetable korma Masala, coriander

Citrus Israeli couscous & date salad

Toasted naan

Fresh fruit platter

Chocolate Mud cake

(DF) Dairy Free, (GF) Gluten Free, (V) Vegetarian, (VG) Vegan, (*) Dietary Optional



DAY TWO MENU

On Arrival

Freshly brewed coffee & tea selection

Morning Tea

House made Scones, butter and jam

Slice of the day

Standard Working Lunch

Falafel wrap, hummus, spinach, carrot & aioli

Chicken Caesar wrap, lettuce, cheese bacon, egg.

Kumara, carrot & raisin salad dressed with honey mustard dressing

Fresh fruit platter

Lamington & whipped cream

Afternoon Tea

Ham & cheese muffins

Chefs cake of the day

Deluxe Buffet Lunch

Freshly baked breads

Asian Slaw, mustard mayo

Harissa chicken, mustard gravy and garlic buttered green beans.

Penne alfredo with parmesan

Kumara, carrot & raisin salad dressed with honey mustard dressing

Fresh fruit platter

Lamington & whipped cream

(DF) Dairy Free, (GF) Gluten Free, (V) Vegetarian, (VG) Vegan, (*) Dietary Optional



DAY THREE MENU

On Arrival

Freshly brewed coffee & tea selection

Morning Tea

Savoury quiche

Slice of the day

Standard Working Lunch

Vegetarian club sandwich selection

Mixture of cured meats club sandwich selection

Cobb Salad, smoked chicken, blue cheese, cos lettuce, bacon, boiled eggs, tomato

Ranch dressing

Fresh fruit platter

Mini chocolate fudge brownie bites

Afternoon Tea

Asian style spring rolls, sweet chilli

Chefs cake of the day

Deluxe Buffet Lunch

Steamed fragrant rice

Old fashioned potato salad

Thai Green chicken curry

Thai Massaman veg curry

Cobb Salad, smoked chicken, blue cheese, cos lettuce, bacon, boiled eggs, tomato with Ranch dressing

Fresh fruit platter

Mini chocolate fudge brownie bites

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ADDITIONAL OPTIONS

Tea and Coffee - \$6pp

Arrival Tea & Coffee

Morning Tea / Afternoon Tea - \$12.50pp

Two catering items

Working Lunch - \$27pp

Selection of sandwiches and salads with fresh fruit platter and one sweet item

Buffet Lunch - \$37pp

Selection of hot dishes and salads with fresh fruit platter and one sweet item



EXPRESS LUNCH PLATED

FROM \$25PP

Based on one selected option | Minimum number of 9 guests and maximum number of 25 guests

Choose one from the below

Smoked chicken and bacon club sandwich, fries and aioli

Salt & Pepper squid, petit salad, chipotle mayonnaise, lemon,

Warm falafel salad, roasted cauliflower green leaf salad served with beetroot hummus, toasted almonds.

Roasted pumpkin & cumin soup, charred sourdough, whipped garlic butter

One drink is included, per person, with choice of:

- Tea
- Coffee
- Soft drink
- Juice

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BUFFET DINNER ONE

FROM \$59PP

Minimum number of 30 guests

To Start

Freshly baked bread rolls & butter

Pumpkin & toasted cumin soup

Salads

Fresh green leaf salad & French vinaigrette

Potato salad, gherkin, spring onion, aioli & sour cream

Asian coleslaw & sesame mayo

Mains

Steamed seasonal vegetables tossed in roasted garlic olive oil

Sweet potato, black bean ragout topped with ricotta cheese

Penne Alfredo, penne pasta in creamy mushroom sauce, parmesan.

Slow roasted beef sirloin, Dijon mustard, wholegrain mustard & watercress salsa verde

Tandoori chicken, grilled corn & raita

Desserts

Fresh fruit salad, berry coulis

Chocolate mud cake, whipped cream

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BUFFET DINNER TWO

FROM \$69PP

Minimum number of 30 guests

To Start

Freshly baked bread rolls & butter

Pumpkin & toasted cumin soup

Salads

Green leaf salad & French vinaigrette

Potato salad, gherkin, spring onion, aioli & sour cream

Citrus Israeli couscous & date salad

Asian coleslaw & sesame mayo

Mains

Steamed seasonal vegetables tossed in roasted garlic olive oil

Garlic & herb roasted potatoes

Sweet potato, black bean ragout topped with ricotta cheese

Tandoori chicken, grilled corn raita

Slow roasted beef, Dijon mustard, wholegrain mustard & watercress salsa verde

Crumbed fish fillets, tartare sauce and lemon

Penne Alfredo, (penne in creamy mushroom sauce, parmesan

Desserts

Chefs cheesecake selection

Chocolate mud cake, whipped cream

Fresh fruit salad, berry coulis

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BUFFET DINNER THREE

FROM \$85PP

Minimum number of 30 guests

To Start

Freshly baked bread rolls & butter

Pumpkin & toasted cumin soup

Antipasto platter with marinated olives, artichokes, parmesan, shaved ham, pepperoni, brie, pesto, tomato chutney

Salads

Green leaf salad & French vinaigrette

Potato salad, gherkin, spring onion, aioli & sour cream

Citrus Israeli couscous & date salad

Asian coleslaw & sesame mayo

Mains

Steamed seasonal vegetables tossed in roasted garlic olive oil

Garlic & herb roasted potatoes

Sweet potato, black bean ragout topped with ricotta cheese

Penne Alfredo, (penne pasta cooked in creamy mushroom sauce)

Tandoori chicken, grilled corn raita

Slow roasted beef sirloin, Dijon mustard, wholegrain mustard & watercress salsa verde

Crumbed fish fillets, tartare sauce and lemon.

Glazed ham steaks, rich plum gravy, mustard.

Desserts

Chefs cheese cake selection

Chocolate mud cake, whipped cream

Fresh fruit salad, berry coulis

Warm apple pie, crème anglaise

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PLATED DINNER

FROM \$69PP

Based on a minimum of 20 guests

Entree

Roasted pumpkin & cumin soup, with charred sourdough & whipped garlic butter

OR

Hickory smoked chicken , marinated feta and tomato salad, honey mustard dressing, toasted almonds.

Mains

Grilled Atlantic salmon, garlic herb mash, green beans, caramelised onion relish

OR

Gnocchi alla Norma; (gnocchi pasta cooked in roasted eggplant and rustic tomato basil sauce), parmesan cheese and pine nuts.

OR

Char grilled sirloin steak, confit potatoes buttered beans and mustard hollandaise.

Desserts

Warmed chocolate fudge brownie, mouth-watering fudge brownie, crème anglaise & berry coulis

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CANAPÉS

FROM \$15PP

30 minute function. Based on a minimum of 20 guests

3 items	\$15pp
4 items	\$19pp
5 items	\$23pp

Cold canapé selection

Caramelized onion & feta tartlet

Smoked salmon & caper cream rolled crepe

Cherry tomato, feta and basil pesto

Beef Crostini, mustard mayonnaise, pickled red onion

Filet of beef tartare, puff pastry crisp, horse radish cream

Hot canapé selection

Cocktail samosa, mint yoghurt ,pickled cucumber

Cajun prawns, cauliflower puree, saffron oil drizzle

Chicken tikka masala, roll up, red curry sauce

Seared NZ lamb loin, watercress pesto, horse radish cream

Baba ghanoush, toasted naan, saffron oil

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CANAPÉS

FROM \$15PP

30 minute function. Based on a minimum of 20 guests

3 items \$15pp

4 items \$19pp

5 items \$23pp

Dessert canapé selection

Selection of chefs macaroons

Chocolate fudge brownie bite, red berry sauce

Passionfruit mousse, wafer crisp

Fruit skewers

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PLATTERS

FROM \$30

Prices are per platter, each platter serves approximately 6 guests

Breads & dips - \$30

Freshly baked european inspired bread selection with house made dips

NZ fine cheese platter - \$75

Selection of NZ cheeses, quince paste, wafer crackers, ajwa dates, seasoned fruits, toasted fig pave portefeuilles

Antipasto platter - \$75

Continental sliced meats with an assortment of marinated olives, artichokes, feta, lightly toasted breads, crackers

Mini savoury platter - \$65

Selection of freshly baked savouries, tomato relish (GF*) (V*)

Asian platter - \$65

Wontons, spring rolls, dim sims, samosas, tamarind & plum dipping sauce

Veggie platter- \$60

A selection of veggie sticks, home-made dips

BEVERAGE PACKAGES

Minimum of 20 guests

1 hour package \$40pp

2 hour package \$55pp

3 hour package \$65pp

Wine

Straw Island Chardonnay, Pinot Gris, Sauvignon Blanc, Rose, Merlot, Montana 'Festival Block' Pinot Noir, Brancott Brut, Chardonnay, Merlot, Sparkling

Bottle Beer & Cider

Heineken, Heineken light, Corona, Monteith's Apple Cider

Non-alcoholic beverages

Orange juice, Coke, Sprite, Coke Zero



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