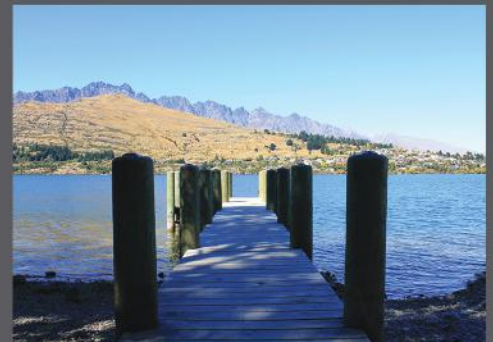




THE REES HOTEL  
THE REES LUXURY APARTMENTS  
THE REES LAKESIDE RESIDENCES

TRUE SOUTH  
QUEENSTOWN, NEW ZEALAND

# Meetings, Incentives, Conference and Events Kit



*“Epitomising southern hospitality at its finest, The Rees Hotel is a fresh expression of the tradition of hospitality created over 150 years ago by Queenstown’s pioneering Explorer, William G. Rees.”*

## HOTEL FEATURES

- Fine Dining “True South” restaurant, led by an Award winning Chef • An extensive Wine Cellar featuring a comprehensive collection of fine Bordeaux wine alongside offerings from Central Otago and New Zealand • Conference Room - ‘Ruma Wai Kahu’ • Bespoke tours and transfers in our Luxury European vehicles • Complimentary shuttle to/from Queenstown • Art gallery of original paintings and Library of rare books • Complimentary wireless internet
- Complimentary concierge team • Complimentary underground secure private car parking • Fleet of mountain bikes • Ski Locker facilities
- Private jetty, offering jet boat and water based activities •





## **The Rees Hotel, Luxury Apartments and Lakeside Residences**

The Rees Hotel Queenstown is a sophisticated five-star hotel situated right on the shores of Lake Wakatipu, in the South Island of New Zealand.

The Rees offers a variety of spacious and luxurious accommodation options including 60 Hotel rooms, 90 Apartments and five private, 3 bedroom, 3 bathroom Lakeside Residences, all with terraces, showcasing spectacular views across Lake Wakatipu to the alpine panorama of the Remarkable Mountain range.

The many exceptional features at The Rees Hotel include a library of rare books and art, courtesy shuttle to/from Queenstown town centre, complimentary high-speed Wi-Fi, movies and local telephone calls, conference rooms, a fully-equipped gymnasium, secure undercover parking, electric car-charging station and its own private beach and wharf accessing jet-boat and water taxi services. Guests can swim from our wharf or beach – but it's not for the faint-hearted!

Our team of experienced local and international staff pride themselves on delivering professional friendly service that consistently exceeds our guests' expectations and is a hallmark of The Rees Hotel's reputation.

Quiet, private and sophisticated, The Rees Hotel Queenstown epitomises southern hospitality at its finest and an authentic New Zealand experience.





## Events at The Rees

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Whether you're hosting a casual meeting, a relaxed company retreat or an intimate board meeting, The Rees Hotel sets the benchmark in bespoke Meetings and Events.

The Rees Hotel is the ideal venue for your stylish Queenstown event with an array of different venues, including our dedicated events space, Ruma Wai Kahu catering for your bespoke meetings and event needs and our award winning restaurant True South Dining Room, on hand for any cocktail conversations or dinner time discussions.

A dedicated and expert Event Specialist will assume personal responsibility for all aspects of your event, ensuring every detail is personalised, on-time and carried out to the high standards we pride ourselves on at The Rees.











## Occasions at The Rees

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We are passionate about creating unique and boutique affairs with our various offerings.

### Meetings

Meetings with The Rees are well known as effortlessly run, versatile events being sophisticated and delectable affairs. When you are searching for a setting that is inspiring and eclectic, The Rees is able to help flesh out your grand plan with a number of boutique spaces.

In a city swarming with meeting spaces, add some of The Rees' southern hospitality to your agenda.

### Private Dining and Events

Some events require a little privacy and The Rees have venues away from the masses. We understand the need for seclusion and our venues can be reserved for exclusive use, as well as a share with others.

Private experiences crafted with impeccable décor and local artisan wining and dining await you.

### Celebrations

The Rees has a certain flair for celebrating events the right way - The Rees way. Whether its birthdays, cocktails, welcomes or farewells – we're passionate about our fresh menus and award winning wine lists, together creating an unforgettable celebration with all the trimmings.





## Ruma Wai Kahu Conference Room

Awash with natural light and total connectivity, our versatile Ruma Wai Kahu (Blue Water) room is the ideal space for meetings and conferences.

Ruma Wai Kahu offers a spacious meeting area with energetic ambience and clean, designer décor. Your dedicated event specialist will ensure your tailored event is remembered, for all the right reasons.

Whether brainstorming, negotiating, budgeting or wining and dining, Ruma Wai Kahu is the perfect space for you and your delegates to get it done.

### FEATURES:

- High speed WiFi
- Ceiling mounted projector and screen
- Full surround sound audio
- Bespoke food and beverage offerings
- Air conditioning

*Ruma Wai Kahu can be designed to suit the following experiences:*

Theatre 70	Classroom 40	Banquet 40	U-Shape 28	Boardroom 28	Cabaret N/A	Cocktail 60







## The Rees Penthouse

The best in 5 star accommodations meets the best in intimate meeting spaces – The Rees Penthouse.








Perched on our highest floors of the hotel, our two bedroom Penthouse apartment provides the difference and change you need to help innovate and initiate fresh, original ideas. With all the comforts of a luxury 5 star hotel, the locally designed Penthouse is your next-level venue.

The Rees Penthouse is perfect for an exclusive private dining experience, where you can enjoy a tailored menu with matching wines from our on-site wine cellar.

### FEATURES:

- High speed WiFi
- 46-inch screen TV and surround sound
- Floor to ceiling windows and outdoor balcony
- Bespoke food and beverage offerings
- 2 bedrooms, 2.5 bathrooms

*The Rees Penthouse can be designed to suit the following experiences:*

						
Theatre	Classroom	Banquet	U-Shape	Boardroom	Cabaret	Cocktail
30	20	24	20	24	N/A	40







## The Rees Residences

Staying true to The Rees' luxurious and natural feel, The Rees Residences allow you to surround yourself with bespoke luxury with a unique, True South, New Zealand flavour and breath-taking Queenstown location. The Rees Residences offer the perfect venue for those looking to redefine where a meeting or event should be held.

The Rees Residences is ideal for an exclusive private dining experience, where you can enjoy a tailored menu with matching wines from our cellar.








### FEATURES:

- High speed WiFi
- 46-inch screen TV and surround sound
- Floor to ceiling windows throughout and 2x outdoor balconies
- Bespoke food and beverage offerings
- 3 bedrooms, 3.5 bathrooms
- 24/7 Curator service available

Private chef and waiter can also be organised as well as bespoke menu options to suit you and your guests.

For any private dinner functions, a private chef is mandatory.

*The Rees Residences can be designed to suit the following experiences:*

						
Theatre	Classroom	Banquet	U-Shape	Boardroom	Cabaret	Cocktail
40	24	36	20	24	N/A	50







## True South Dining Room

With its lake and mountain views and The Rees' penchant for leaving a lasting impression, True South Dining Room can accommodate all of your needs. The award-winning True South Dining Room epitomises sophisticated elegant dining. Annual winners of New Zealand's Beef and Lamb Excellence award, True South's pride in our region is expressed with a menu of dishes based mainly on local produce. Where possible we source high quality ingredients from suppliers in Central Otago - buying local not only assures freshness and quality control, it reduces food miles and encourages sustainable practices. Inspire a memorable event by hosting it at True South Dining Room.

### FEATURES:

- Open plan restaurant
- Gas fireplace
- Floor to ceiling windows

*True South Dining Room can be designed to suit the following experiences:*  
*Cocktail - 60; Seated - 60*







## Function Menus

The following are sample menus of our 'Conference Food and Beverage' offerings.

We can also cater to most dietary requirements, when given enough notice.

### Arrival Tea and Coffee / Beverages

Freshly brewed coffee, tea and filtered water - \$5.00 \* Orange or Apple juice - \$3.50

### Smoothies

Mixed Berry & Banana Smoothie - mixed berries, banana & full milk \$12.00 \*

Mango & Banana Smoothie - mango, banana & full milk \$12.00 \*

Coconut, Pineapple & Banana Smoothie - coconut, pineapple, banana & full milk \$12.00 \*

\* Dairy Free alternatives available upon request for an additional \$2.00 each

### Seasonal Fruit Bowl

Depending on seasonal availability - \$4.50 per piece

### Morning Tea - Sweet

Freshly baked seasonal fruit and oat muffin - \$5.00 each

Danish pastry - \$3.50 each

### Morning Tea – Savoury

Savoury cheese and sun-dried tomato scones and butter - \$6.50 each

Hot smoked salmon bagels with cream cheese and chives - \$14.00 each

Soft Turkish roll filled with streaky bacon and fried egg - \$12.00 each

Local ham and cheese croissant - \$10.00 each

### Afternoon Tea – Sweet

Freshly baked seasonal fruit and oat muffin - \$5.00 each

Freshly baked scones with jam and vanilla bean cream - \$6.50 each

Homemade cake - \$6.50 each

Homemade cookie - \$5.50 each

### Afternoon Tea - Savoury

Warm savoury cheese muffins and butter - \$6.50 each

Warm savoury cheese scones and butter - \$6.50 each

Warm baby spinach and cheese quiche - \$11.00 each

Warm bacon and cheese quiche - \$11.00 each

### Afternoon Snacks

Whittaker's Peanut Slab - \$4.50 each

Proper Crisps – Sea Salt - \$4.50 each

Proper Crisps – Kumara - \$5.00 each

Spiced Nuts - \$7.00 each

House marinated olives – \$12.00 per 50gm

### Platters

These can be added on as extras for lunch or can be ordered for afternoon tea. Platters are suitable for 2 people, except for the bread platter, which would be suitable for 6 people or more. Prices are per platter.

Chef's selection of local cheeses (105gm), crackers and seasonal fruit - \$38.00

Local charcuterie - \$48.00

'True South' antipasto - \$86.00

Local ciabatta, crostini, basil pesto, hummus and butter - \$55.00

Please discuss any allergies or dietary requirements with a member of staff. Whilst every effort will be made, we cannot guarantee that trace amounts will not remain in the kitchen.





## Function Menus

The following are sample menus of our 'Conference Food and Beverage' offerings.

We can also cater to most dietary requirements, when given enough notice.

### Working Lunch

Choose from the below items to build your bespoke 'working' lunch. Please note all items listed below are charged per person.

### Freshly Prepared Sandwiches

Bread and fillings can be mixed and matched to create a bespoke sandwich, curated just for you. Prices are per sandwich.

**Freshly Baked Bread** – Please choose from one of the following bread preferences to build your individual sandwich. Gluten free options include an additional \$2.00 charge each

Sourdough Ciabatta Roll

Turkish Roll

Dark Rye Sourdough Roll

Soft Flour Tortilla Wrap

**Fillings** – Please choose from one of the following fillings to finish your individual sandwich.

**Option 1 - \$17.00 (includes bread choice from above)**

Salami, mustard, pickles, lettuce

Egg salad, chives, cucumber, lettuce

Hot smoked chicken, sundried tomato, cream cheese, chives, lettuce

**Option 2 - \$22.00 (includes bread choice from above)**

Hot smoked salmon, cream cheese, chives, cucumber, red onion, lettuce

Beef Pastrami, Branston pickles, swiss cheese, aioli, lettuce

Grilled Mediterranean vegetables, buffalo mozzarella, basil pesto

### Soup

Seasonal vegetable soup, based on market availability. Please select one portion size for the entire group.

Full portion - \$15.00 each

Half portion - \$7.50 each

### Savouries

Warm baby spinach and cheese quiche - \$11.00 each

Warm bacon and cheese quiche - \$11.00 each

Crunchy prawn 'twisters', Thai sweet chilli sauce - \$13.50 each

Chicken satays, satay sauce - \$13.50 each

Beef satays, Satay sauce - \$13.50 each

### Seasonal Fruit Bowl

Variety depending on seasonal availability - \$4.50 per piece

### Sweets

#### Individual Verrines

Crème Brulee - \$10.00 each

Cheesecake with seasonal fruit garnish - \$10.00 each

Dark chocolate mousse with chocolate wafer - \$10 each

#### Cakes

Homemade cake - \$6.50 per piece

Please discuss any allergies or dietary requirements with a member of staff. Whilst every effort will be made, we cannot guarantee that trace amounts will not remain in the kitchen.





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