

# DAILY DELEGATES PACKAGE

## HOST MEMORABLE CONFERENCES WITH OUR SIMPLE DELEGATES PACKAGE!

Step out of your office and into an environment that is memorable and will inspire. Have your next conference or meeting in style at Ellerslie Event Centre. The backdrop of this iconic racecourse provides a creative space where you and the team's mind are free to think. This idyllic setting generates all the style and inspiration needed to leave a lasting impression with your guests, for all the right reasons.

### **\$59.00 + GST per person (minimum 35 people)**

- Venue hire
- Free Wi-Fi
- Mineral water all day
- Freshly brewed tea and coffee on arrival
- All day catering (see daily menu)
  - Morning tea
  - Working lunch
  - Afternoon tea
- Professional event co-ordination
- Free onsite parking

### **Optional add-ons**

- AV equipment from preferred AV company Edwards Sound
- Pads and pens \$3.00 + GST per person
- Accommodation for the onsite Ellerslie Auckland Novotel or Ibis hotels available on request
- Celebrate with a post event drink, tray served to guests

Note: Additional breakout rooms available. Room hire rates will apply



09 524 4069 | [functions@ellerslie.co.nz](mailto:functions@ellerslie.co.nz)

Package current from May 2018.

All prices exclude GST and are subject to change.

09 524 4069  
[functions@ellerslie.co.nz](mailto:functions@ellerslie.co.nz)



# DAILY DELEGATE PACKAGE

## MONDAY

### Morning Tea

- Freshly brewed tea and coffee
- A selection of petite savouries; steak and mushroom, Spinach and Feta, Mince and cheese, smoked salmon served with kiwi tomato sauce **v**

### Working Lunch

- Smoked breast of free range chicken & streaky bacon wrap with baby lettuce and honey mustard mayo **d**
- Tofu and vegetable Thai red curry with coconut and coriander **g d v**
- Moroccan minced lamb balls in fragrant Middle Eastern spices on couscous
- Tomato, spring onion with toasted pumpkin seeds and sesame dressing **g d v**
- Baby green salad with avocado oil and balsamic vinegar dressing **g d v**
- Sliced fruit **g d v**
- Mini profiteroles with chocolate rum sauce **v**
- Freshly brewed tea and coffee

### Afternoon Tea

- Freshly brewed tea and coffee
- Blueberry muffins **v**

## TUESDAY

### Morning Tea

- Freshly brewed tea and coffee
- Selection of homemade sausage rolls with sesame and mustard seeds served with beetroot relish and spinach and feta rolls with homemade onion chutney **v**

### Working Lunch

- Coconut butter breast of chicken on basmati extra-long rice with fresh coriander **g d**
- Winter vegetable cannelloni with fresh tomato sauce and oregano topped with cheese **v**
- Mini baguette with spinach, plum sauce, camembert and smoked chicken breast
- Homemade slaw with cabbage, carrots, red onion and mayonnaise **g d v**
- Baby green salad with avocado oil and balsamic vinegar dressing **g d v**
- Fruit salad **g d v**
- Mango Bavarian royale **v**
- Freshly brewed tea and coffee

### Afternoon Tea

- Freshly brewed tea and coffee
- Chocolate macadamia cookies **v**

While the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines and so there may be traces of dairy, gluten and nuts in the dishes. If you have a severe allergy then you may wish to arrange alternative options.

**g** Gluten Free **d** Dairy Free **v** Vegetarian.

Minimum attendance numbers apply to some menus.

Menus current from April 2015. All prices exclude GST and are subject to change.

09 524 4069

functions@ellerslie.co.nz



# DAILY DELEGATE PACKAGE

## WEDNESDAY

### Morning Tea

- Freshly brewed tea and coffee
- Bacon and egg quiche and vegetarian quiche served with apricot chutney **v**

### Working Lunch

- Popcorn chicken with citrus sauce and fresh coriander **d**
- Smoked pork loin with almond cream and asparagus **g**
- Asian watermelon salad with pickled radish, spring onions, lettuce and sesame **g d v**
- Vegetarian brunch cake with fresh basil and tomato **g v**
- Baby green salad with avocado oil and balsamic vinegar dressing **g d v**
- Mini lamingtons **v**
- Fresh fruit platter **g d v**
- Freshly brewed tea and coffee

### Afternoon Tea

- Freshly brewed tea and coffee
- Chocolate caramel slice **v**

## THURSDAY

### Morning Tea

- Freshly brewed tea and coffee
- Selection of homemade sausage rolls with sesame and mustard seeds served with beetroot relish and spinach and feta rolls with homemade onion chutney **v**

### Working Lunch

- Sousvide of South Island shoulder rack of lamb slow cooked with red wine and rosemary **g d**
- Classic Moroccan vegetable tagine with cumin, coriander, ginger and sweet paprika **g d v**
- Chicken schnitzel with Chinese lemon sauce and spring onion **d**
- Gourmet baby potato salad with mayo honey mustard dressing **g d v**
- Baby green salad with avocado oil and balsamic vinegar dressing **g d v**
- Fruit salad **g d v**
- Cappuccino cream slice **v**
- Freshly brewed tea and coffee

### Afternoon Tea

- Freshly brewed tea and coffee
- Mini Nutella Cheesecakes **v**

While the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines and so there may be traces of dairy, gluten and nuts in the dishes. If you have a severe allergy then you may wish to arrange alternative options.

**g** Gluten Free **d** Dairy Free **v** Vegetarian.  
Minimum attendance numbers apply to some menus.  
Menus current from April 2015. All prices exclude GST and are subject to change.

09 524 4069  
functions@ellerslie.co.nz



# DAILY DELEGATE PACKAGE

## FRIDAY

### Morning Tea

- Freshly brewed tea and coffee
- Selection of vegetarian and non-vegetarian finger sandwiches **v**

### Working Lunch

- USA tuna mayo on toasted focaccia bread with red onion
- Dad's junior steak and cheese pies with beetroot relish and kiwi tomato sauce
- Spinach and ricotta ravioli with oregano and tomato sauce **v**
- Wild rice salad with ginger, sultanas and red peppers **g d v**
- Baby green salad with avocado oil and balsamic vinegar dressing **g d v**
- Sliced fruit **g d v**
- Lemon mousse with crunchy vanilla crumbs **v**
- Freshly brewed tea and coffee

### Afternoon Tea

- Freshly brewed tea and coffee
- Surprise chef's selection afternoon tea **v**

While the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines and so there may be traces of dairy, gluten and nuts in the dishes. If you have a severe allergy then you may wish to arrange alternative options.

**g** Gluten Free **d** Dairy Free **v** Vegetarian.  
Minimum attendance numbers apply to some menus.  
Menus current from April 2015. All prices exclude GST and are subject to change.

09 524 4069  
functions@ellerslie.co.nz

