

DAILY DELEGATE 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.

\$60.00 + 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
- Grazing bowls (price on request)
- Red Bull (price on request)
- Mini ice cream tubs (price on request)
- Whole fruit (price on request)

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



09 524 4069 | functions@ellerslie.co.nz

Package current from May 2019 but is subject to change.
All prices exclude GST and are subject to change.

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ELLERSLIE
— EVENT CENTRE —

DAILY DELEGATE PACKAGE

MONDAY

Morning tea

- A selection of petite savouries including mince and cheese, spinach and feta served with tomato sauce

Lunch

- Kitchen-smoked chicken in a pita pocket with cucumber and tomato **d**
- Moroccan spiced lamb meatballs in fragrant Middle Eastern spices on couscous **g d**
- Bang bang vegetable stir fry with tofu and Mexican rice **v g d**
- Green salad with avocado oil and balsamic dressing
- Sliced seasonal fruit **v g d**
- Chocolate fudge slice

Afternoon tea

- Chef's selection of sweet treats

TUESDAY

Morning tea

- Selection of homemade sausage rolls with mustard or sesame seeds with beetroot relish
- Spinach and feta savouries with homemade chutney

Lunch

- Chilli, soy and mandarin caramel chicken on basmati rice with fresh coriander **g d**
- Winter vegetable cannelloni with fresh tomato sauce and oregano topped with cheese sauce **v**
- Vietnamese beef salad with fresh chilli, lime and fish sauce **g d**
- Green salad with avocado oil and balsamic dressing **v g d**
- Fruit salad **v g d**
- Raspberry shortcake **v**

Afternoon tea

- Chef's selection of sweet treats

WEDNESDAY

Morning tea

- Bacon and egg quiche
- Vegetarian quiche served with apricot chutney

Lunch

- Popcorn chicken with citrus and coriander sauce **d**
- Cottage pie with New Zealand beef mince and vegetables in rich gravy topped with potato/pumpkin mash and cheddar
- Broccoli salad with crispy smoked bacon, sunflower seeds and raisins served with creamy mayonnaise **g d**
- Ciabatta rolls with NZ butter **v**
- Sliced seasonal fruits **v g d**
- Caramel slice **v**

Afternoon tea

- Chef's selection of sweet treats

THURSDAY

Morning tea

- Selection of homemade sausage rolls with sesame and mustard seeds served with beetroot relish
- Spinach and feta savouries with homemade onion chutney

Lunch

- Classic beef lasagne
- Chicken schnitzel with a citrus sauce and spring onion **d**
- Gourmet baby potato salad with honey mustard dressing **v g**
- Green salad with avocado oil and balsamic dressing **v g d**
- Ciabatta rolls with NZ butter **v**
- Fresh fruit salad **v g d**
- Rocky road slice

Afternoon tea

- Chef's selection of sweet treats

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 of 35 guests apply.

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FRIDAY

Morning tea

- Selection of meat and vegetarian frittatas with sweet chilli and tomato sauces

Lunch

- Bao bun with kitchen-smoked pulled pork and apple glaze
- Thai BBQ chicken with turmeric, lemon grass, kaffir leaves, chilli and fish sauce **g**
- Spinach and ricotta ravioli with oregano and tomato sauce **v**
- Mango salad with red onion, coriander, mint, chilli and sesame dressing **v g d**
- Sliced seasonal fresh fruit **v g d**
- Zingy lemon slice

Afternoon tea

- Chef's selection of sweet treats

ADD ONS

Grazing bowls \$12.50+GST

- Wellness bowl - baby spinach, courgette, spring onion, daikon radish, pickled pink ginger, quinoa, acai, Manuka honey **g d v**
- Free range crispy pork belly bowl - wild rice, charred red pepper, spicy plum sauce, young coriander **d**
- Moroccan za'atar chicken bowl - chickpeas, fresh mint, couscous, tzatziki
- Vietnamese prime Angus beef bowl - red onion, fresh chilli, mung beans, jasmine rice, crispy noodles

Fried options

- Fries \$5.00 + GST per person
- Hot dogs \$7.00 + GST per person
- Fried chicken \$10.00 + GST per person

For weekend events, choose your preferred menu from these selections.

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