



# 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 PACKAGE

## Catering Package - from \$59PP / 8 - 29 delegates

*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 Delegate Package - from \$69PP / 30+ delegates

*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*



# 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*

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# 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

|                |               |
|----------------|---------------|
| <b>3 items</b> | <b>\$15pp</b> |
| <b>4 items</b> | <b>\$19pp</b> |
| <b>5 items</b> | <b>\$23pp</b> |

### 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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ROTORUA

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