



# 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

## Day Delegate Package - \$75PP

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

## Half Day Delegate Package - \$65PP

Plenary Hire  
Arrival Tea & Coffee  
Morning Tea OR Afternoon Tea with two items  
Buffet Lunch  
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



# 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



# 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 Massamanveg curry Cobb Salad, smoked chicken, blue cheese, cos

lettuce, bacon, boiled eggs,  
tomato with Ranch dressing

Fresh fruit platter

Mini chocolate fudge brownie bites



# ADDITIONAL OPTIONS

## **Tea and Coffee - \$7pp**

Arrival Tea & Coffee

## **Morning Tea / Afternoon Tea - \$15pp**

Two catering items

## **Working Lunch - \$32pp**

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

## **Buffet Lunch - \$39pp**

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



# EXPRESS LUNCH PLATED

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

## FROM \$29PP

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



# BUFFET DINNER ONE

FROM \$65PP

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



# BUFFET DINNER TWO

FROM \$75PP

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



# BUFFET DINNER THREE

# FROM \$89PP

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



# PLATED DINNER

# FROM \$75PP

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





# CANAPÉS

FROM \$25PP

30minute function. Basedona  
minimum of 20 guests

**3 items \$25pp**

**4 items \$27pp**

**5 items \$29pp**

## 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

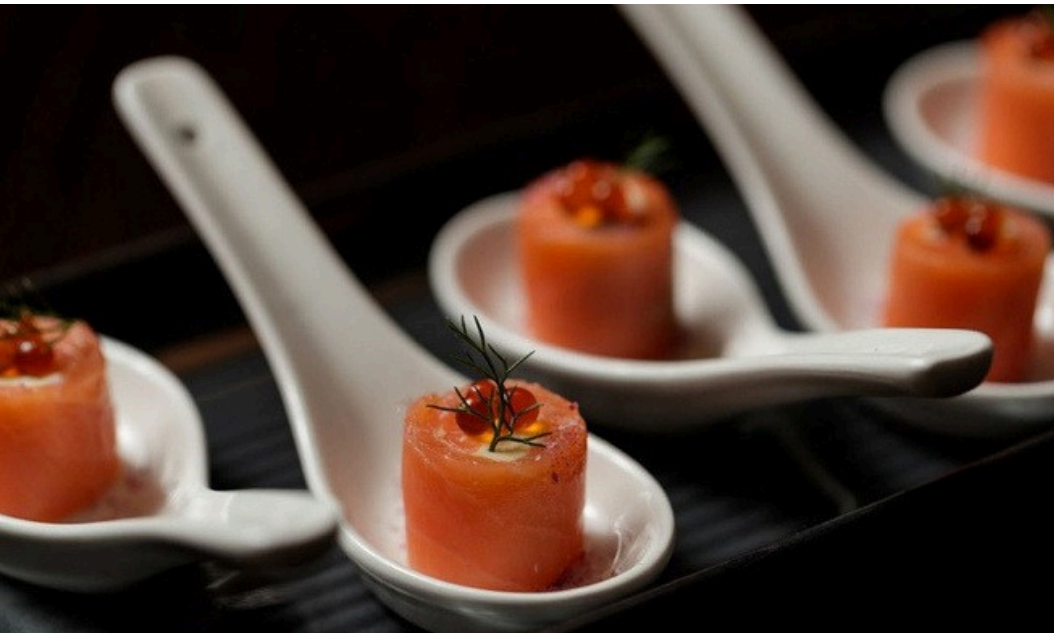
Cocktailsamosa,mintyoghurt ,pickled cucumber

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





# CANAPÉS

**FROM \$25PP**

30 minute function . Based on a minimum of 20 guests

**3 items \$25pp**

**4 items \$27pp**

**5 items \$29pp**

## **Dessert canapé selection**

Selection of chefs macaroons

Chocolate fudge brownie bite, redberry sauce

Passionfruit mousse, wafer crisp

Fruit skewers



# PLATTERS

**FROM \$35PP**

Prices are per platter, each platter serves approximately 6 guests

## **Breads & dips - \$35**

Freshly baked european inspired bread selection with house made dips

## **NZ fine cheese platter - \$80**

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

## **Antipasto platter - \$80**

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

## **Mini savoury platter - \$70**

Selection of freshly baked savouries, tomato relish

## **Asian platter - \$70**

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

## **Veggie platter - \$65**

A selection of veggie sticks, home-made dips

# BEVERAGE PACKAGES

Minimum of 20 guests

**1 hour package**    \$49pp

**2 hour package**    \$60pp

**3 hour package**    \$70pp

## Wine

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

## Bottle Beer & Cider

Heineken, Heinekenlight, Corona, Monteith's Apple Cider

## Non-alcoholic beverages

Orange juice, Coke, Sprite, Coke Zero





272 Fenton Street, Glenholme

Rotorua, 3010

[events\\_arawaparkhotelrotorua@evt.com](mailto:events_arawaparkhotelrotorua@evt.com)

[arawaparkhotel.com](http://arawaparkhotel.com) | +64 7 349 0099