



Daily Delegate Package

Meet in style at Auckland's iconic venue



Our Daily Delegate Package

We're here to take the stress out of your next meeting.

Our package is versatile, it's convenient, and it's designed to work with you, for you...whatever your next corporate occasion entails.

Our Daily Delegate Package is an ideal, all-inclusive option and it doesn't hurt that it's the most cost-effective full day solution for your next meeting or conference.

\$77.00 per person (minimum 35 people)

- Venue hire
 - Water and mints on tables
- Free WiFi
- Freshly brewed tea and coffee on arrival
- All day catering (see daily menu)
 - Morning tea
 - Working lunch
 - Afternoon tea
- Professional event coordination
- Free onsite parking

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

Optional add-ons

- Barista coffee \$4.78 per cup
(Set up & personnel charges apply)
- All-day fruit bowl \$5.00 per person
- Mini ice creams \$4.35 per person
- AV equipment from Edwards Sound (price on request)

Celebrate with a post-event drink

Wanting to add a networking element or post event celebration to your event? We offer a wide range of canapes and extensive beverage options to suit. Please speak with your account manager if you would like further details on this.

Package current from April 2023 but is subject to change.
All prices exclude GST and are subject to change.



Menus

Monday

Morning tea

Mini mince pies with tomato sauce

Lunch

Bangers and mashed potatoes with sautéed onion and gravy ^G

Cumin roasted carrots with honey mustard glaze ^{G D V}

Salmon cream cheese pretzel roll

Garden salad with cucumber, tomato, parsley with balsamic dressing ^{G D V}

Potato salad with mustard, spring onion, egg and capers ^{G D V}

Individual fruit salads with passionfruit syrup ^{G D V}

Tuesday

Morning tea

Homemade sausage rolls with tomato chutney

Lunch

Beef chow mein with crispy egg noodles ^D

Sweet & sour Asian stir fried vegetables ^{G D V}

Sourdough roll with hummus, cheese & sundried tomatoes ^V

Thai papaya salad ^{G D}

Basil pesto penne pasta salad with toasted almonds ^V

Chocolate brownie

Wednesday

Morning tea

Bacon and egg quiche with tomato relish

Lunch

Lamb kebabs with minted yoghurt and sumac roasted potatoes ^G

Grilled broccoli with toasted almonds and balsamic glaze ^{G D V}

Roast chicken with coleslaw and a roll

Cucumber salad with sesame seeds and an Asian vinegar dressing ^{G D V}

Baby spinach with blue cheese, walnuts and an orange dressing ^{G V}

Ginger slice

Thursday

Morning tea

Mini cheese and ham croissant

Lunch

Korean spiced chicken drumsticks with coriander and crème fresh dressing

Grilled seasonal vegetables ^{G D V}

Mini tomato and cheese croissants ^V

Greek salad ^V

Cos with watercress, croutons and blue cheese dressing

Salted caramel chocolate tarts

Friday

Morning tea

Mini savoury pin wheels ^V

Lunch

Fish and chips with homemade tartare sauce Ratatouille ^{G D V}

Cumin roasted beetroot with crumbled feta and balsamic dressing ^{G D V}

Green beans with pickled red onions, toasted almonds and lemon dressing ^{G D V}

Roast beef with horseradish cream, basil pesto and a roll

Passionfruit and mascarpone cream tart

All days

Afternoon tea

Selection of fine teas & freshly brewed coffee

Chef's selection of sweet treats ^V

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

G — No added gluten D — Dairy free V — Vegetarian

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 dishes. If you have a guest with a severe allergy, please talk to us about arranging alternative offerings. Menus current from November 2023 but are subject to change. All prices exclude GST and are subject to change.







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EVENTS