



Christmas Packages

Celebrate in style at Auckland's iconic venue





Celebrate
all together,
your way.



The festivities start here.

Leave it to us to help you celebrate this christmas.

We'd love to help organise an unforgettable celebration for your team and clients.

From intimate cocktail functions to a full team party, we've got you covered. Our flexible Christmas-themed packages are designed to impress a wide range of guests.

Being less than 7km from Auckland City's Queen Street and with free parking, an on-site hotel and easy access to motorways and airports — your guests will enjoy the benefits of a fully-serviced, quality experience from start to finish.

Packages start from just \$84pp + GST* & include:

- Venue hire
- Christmas-themed menu
- Tables with black or white linen
- A dedicated supervisor on the day
- Christmas crackers and napkins
- Festive theming
- Christmas tree
- Free on-site parking
- An experienced professional account manager to offer advice and planning

CHRISTMAS PACKAGE	MENU STYLE	PRICE PER PERSON
Miro	Cocktail & tapas	\$84
Nikau	Buffet	\$101
Kauri	Premium buffet	\$120

NOTE: Plated menu options are available on request

Beverage packages start from just \$55pp + GST*

More information about all our beverage options can be found on pg 12.

**Prices are per person, GST exclusive and correct at time of printing but may be subject to change. Packages do not include the option of Tote on Ascot hire or associated costs. Minimum of 50 guests applies to each package.*



Elevate your Christmas party

Select from the below add-on options

Canapes on arrival

First four options \$32.00 + GST per person

Examples

Selection of sushi with soy and wasabi

Beetroot whip with crème fraiche in a spinach flower cup^V

Chicken skewers marinated with tomato, garlic and oregano^{G D}

Tempura tiger prawns with coriander mayonnaise

Smoked turkey breast on crostini with micro herbs

Chocolate-dipped strawberries

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

Cocktail on arrival

Start the festive season on the right note for your staff, firends and family by offering a cocktail on arrival.

Nothing says summer fun quite like a delicious cocktail and we've got plenty of options for you to choose from.

Prices start at \$13.91 + GST per person - chat to your account manager for more.

Entertainment

Turn your Christmas party up a notch by providing some entertainment for you guests.

We work with experienced DJ and live music agencies DJ4You and Better Band.

They can customise an entertainment package to suit your budget and tastes.

We also can facilitate entertainment such as outdoor games and a kids bouncy castle for a fee.

Ask your account manager for more information.

Black Pineapple Cocktail Masterclass

Learn the secrets of mixing New Zealand's favourite party cocktail from Black Pineapple's talented team.

Classes are 1 hour long and include a seasonal cocktail on arrival, a 'Cocktail 101' class led by a professional bartender followed by an espresso martini make-along.

Prices start at \$75 + GST per person - chat to your account manager for more.





01

Miro

Menu style - Cocktail & Tapas Two hours

Also includes Christmas-themed bar leaners.

A modern option. Perfect for large or small groups who would like to mix and mingle.

Savoury

Roast pork and slaw sliders and pear salsa verde

Grilled snapper sliders with caper mayo and watercress pesto

Popcorn garlic and ginger prawns with tamarind and sweet chilli mayo ^{G D}

Slow braised beef with pumpkin puree, micro herbs and hoisin sauce ^G

Crumbed goat's cheese balls with honey dressing and toasted almond slices ^{G V}

Grilled eggplant and courgette sliders with tomato relish and fresh basil pesto ^V

Dessert

Profiteroles with peppermint cream

Pavlova with berry cream and berry coulis

Mini assorted tarts

Optional Add-on

Carvery Food Station

\$35.00 + GST per person

Honey mustard glazed champagne ham with glazed pineapple and thyme gravy

Rolled and stuffed turkey with cranberry sauce

Roasted duck fat potatoes

Bacon and cabbage and brussel sprouts

Bacon apricot and raisin bread and butter pudding

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

Note: Sample menu. 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. If you have requirements for halal meats, please discuss with your account manager.



02

Nikau

Menu Style - Buffet

Also includes Christmas-themed centrepieces.

A great Christmas party option with something for everyone. This menu features both traditional and modern fare.

Breads to start

Artisan bread with a selection of homemade dips, New Zealand butter, olive oil & balsamic vinegar

Carvery

Free range turkey with cranberry and orange stuffing accompanied by homemade cranberry and gravy sauce

Honey mustard glazed ham with chilli roasted pineapple, bap bread rolls and thyme gravy

Hot dishes

Slow roasted beef with chimmichurri sauce, steamed baby potatoes ^G

Thyme and herb chicken with mushroom jus, tomato salsa ^{G D}

Tyme duck fat roasted potatoes ^{G D}

Herbed potato rosti ^G

Medley of seasonal vegetables with lemon oil ^{G D}

Seafood

Pacific half shell oysters with lemons and mignonette sauce ^{G D}

Shrimp and surimi salad with sweet chilli and tamarind dressing ^{G D}

Marinated mussels with sweet chilli sauce ^{G D}

Salads

Pumpkin feta and watercress salad, toasted pumpkin seeds ^{G V}

Seasonal grilled vegetable salad, basil pesto, lemon vinaigrette ^{G V}

Strawberry, cherry tomato and feta salad ^{G V}

Garden salad with cucumber, tomato and bean sprouts ^{G D V}

Dessert

Christmas pudding with brandy sauce ^V

Christmas mince tarts ^V

Pavlova with berry cream and berry coulis

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03

Kauri

Menu Style - Premium Buffet

Also includes Christmas-themed centrepieces and fairy lights

Upgrade your experience and take your Christmas party to the next level.

Canapes

Choose 2 options

Seared duck breast, plum sauce & duck pâté tart

Pea and ricotta crostini with parmesan floss ^V

Gin cured salmon, citrus crème & walnut infused salmon roe

Crumbed goat's cheese with toasted almonds & honey drizzle ^V

Artisan bread with a selection of homemade dips, New Zealand butter, olive oil & balsamic vinegar

Carvery

Free range turkey with cranberry and orange stuffing accompanied by homemade cranberry and gravy sauce

Honey mustard glazed ham with chilli roasted pineapple, bap bread rolls and thyme gravy

Hot dishes

Slow roasted beef with chimmichurri sauce, steamed baby potatoes ^G

Thyme and herb chicken with mushroom jus, tomato salsa ^{G D}

Tyme duck fat roasted potatoes ^{G D}

Herbed potato rosti ^G

Medley of seasonal vegetables with lemon oil ^{G D}

Seafood

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Salads

Pumpkin feta and watercress salad, toasted pumpkin seeds ^{G V}

Seasonal grilled vegetable salad, basil pesto, lemon vinaigrette ^{G V}

Strawberry, cherry tomato and feta salad ^{G V}

Garden salad with cucumber, tomato and bean sprouts ^{G D V}

Dessert

Christmas pudding with brandy sauce ^V

Christmas mince tarts ^V

Pavlova with berry cream and berry coulis

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Beverage

Options

We offer a selection of champagne, sparkling and still wines, beers, spirits, RTD's and non-alcoholic beverages with several options to suit your needs.

Cash bar

A full cash bar where guests are able to purchase their own drinks for the duration of the event

Bar tab

Pre-set a bar tab and select items from an extensive beverage list that you would like available for your guests to enjoy

Beverage package

Our beverage package is \$55 + GST per person includes house beer, wine & non alcoholic options.

We offer the option to further customise this with other beverage options of your choice. Speak to your account manager for further information.

Security

Security will be required for your event should you wish to have a cash bar or a beverage package for your guests. Speak with your account manager for more information.





Tote on Ascot

Tote on Ascot is the definition of refined tradition.

Originally built in 1885 and once home to the world's first automatic totalisator machine, today this charming building has been painstakingly restored to accommodate events from the opulent to the intimate.

Available for events of over 100 people, the space can hold 220 people banquet style and up to 450 people cocktail style.

Hire prices start from \$3500 + GST, should you also select one of our Christmas packages.





FAQs

Can we add activities to our Christmas party?

You certainly can. With our extensive lawn and outdoor areas, we have the space to create a fun environment for your guests.

Can we organise audio visual equipment through you?

Yes. We work closely with Edwards Sound and Lighting. Get their details off your account manager.

Do you provide any decorations in the packages?

We provide Christmas serviettes, crackers, a Christmas tree and some festive theming in each package. Please see individual packages for inclusions. If you prefer to dress your own room, you're welcome to and with the help of one of our theme designers, we can help create the perfect look for you.

How many people can fit on the table?

The round tables can fit 10 people each.

Do you have any nearby accommodation?

We have two preferred accommodation partners; the Novotel and Ibis hotels. Both are an approximately 5 minute walk.

Do you have parking?

Yes, we have plenty of free onsite car parks available.

Can we hire a dancefloor from you?

Yes absolutely. Depending on the number of guests you are expecting we can provide a dancefloor to suit. Your account manager will be able to provide a quote for you.

Can we hold our Christmas party on a raceday?

Absolutely. We have many rooms and spaces available to hire on a raceday. Our raceday calendar can be found at aucklandracing.co.nz.

You can either purchase tickets to one of our shared hospitality options (visit aucklandracing.co.nz for more) or chat to the team about a private hosting option for 50+ people.

More questions or would like to book a tour of our venue?

Please contact your account manager for further details, availability and/or pricing regarding any of the above.

functions@ellerslie.co.nz | 09 524 4069 | ellerslieevents.co.nz



Testimonials



“ We used the Tote on Ascot venue for our end of year awards night and the feedback we received from our members was very positive. The venue itself was amazing, the food was delicious, the staff were helpful, the sound and lighting was superb and the overall experience was 10/10. “

**Ant Petrie,
Auckland Rugby**

“ Highly recommend Ellerslie Events. The team worked with us to understand our event’s requirements and budget to tailor a suitable package. Everyone was pleasant and efficient to deal with - great service all round! “

**Lisa Kendall,
Ballance**

“ I have been running events for years and given the trying times of the last couple, Ellerslie staff knocked this out of the park. I cannot fault the venue, service or staff. They were next level. I have been singing the venue’s praises every day since. “

**Shelley Cunningham,
College Rifles**





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