







Conference Pack

40 Oriental Parade, Wellington **p** 04 385 7799, **e** <u>reservations@bayplaza.co.nz</u> www.bayplaza.co.nz

CITY STYLE • HARBOUR VIEWS

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Welcome to Bay Plaza Hotel

Located on Wellington's exclusive Oriental Parade, the Bay Plaza Hotel offers affordable accommodation with stunning views in central Wellington. Close to the airport, rail and ferry terminals, and a short walk to the vibrant Wellington waterfront, national museum Te Papa, top shops, and the city's best bars, restaurants and cafes. We are within walking distance to Wellington's CBD and the many conference and event centres in Wellington city.

We have two on site conference rooms and can cater for up to 55 attendees. Whether you require a boardroom for an intimate meeting or a venue for a training seminar, Bay Plaza Hotel can help! We offer catered refreshments and delicious meals served by our friendly and professional conference team in either your function room or the restaurant and bar.

We have 76 spacious and comfortable accommodation rooms, combining modern fittings and furnishings with the most interesting of the hotel's original architecture. Guest facilities include on site car parking, an in-house restaurant and bar, 24 hour room service, 24 hour reception, and flat rate wireless broadband access throughout the hotel.

Boardroom	BOARDROOM	U-SHAPE	THEATRE	CLASSROOM	COCKTAILS
Room 205 \$290.00	10	N/A	N/A	N/A	N/A
Room 44 Ground Floor \$230.00 per day	15	25	55	35	80

Convention & Function Area

Boardroom: 307 Square feet, 29 square metres, 2.74 metres high

Room 44: 753 square feet, 70 square metres, 2.59 metres high

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Convention Equipment Hire

Complimentary items available with room hire:

Lectern Staging Blackboard Whiteboard

Items available for hire:

Flipchart pad (stand complimentary)\$15.00Data projector – Quote provided on requestElectronic Whiteboard (Landscape) - Quote provided on request

All equipment hire is on a daily basis. More specific equipment items are available, please enquire for rates.

*All prices are inclusive of GST

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Conference Breakfasts

CONTINENTAL BREAKFAST

\$24.00 per person Selection of chilled fruit juices Variety of cereals Fresh fruit Fruit compote Fresh fruit yoghurt Toast with a variety of condiments Freshly brewed coffee & a selection of teas

COOKED BREAKFAST

\$26.00 per person

Selection of chilled fruit juices Scrambled eggs Mushrooms Sausages Bacon Tomatoes Hash browns Toast with a variety of condiments Freshly brewed coffee & a selection of teas

FULL COOKED BREAKFAST

\$29.00 per person
A combination of both cooked and continental breakfasts
Additional items can be added for \$1.00 per person, per item
Porridge
Fruit muffins
Danish pastries
Croissants
Breakfast can be served in your conference room or in our Restaurant.
Breakfasts can also be served in our Restaurant.

*All prices are inclusive

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Morning & Afternoon Tea Selection

MENU 1

Freshly brewed coffee & a selection of teas \$4.50pp

MENU 2

Freshly brewed coffee & a selection of teas. Your choice of one item below \$8.00pp

Assorted club sandwiches Blueberry muffins Chocolate brownie Carrot cake Mini bacon and egg pies Scones with jam and cream Beef savouries Lemon tarts Freshly baked biscuits

Additional items (per item)	\$3.00pp
Orange juice	\$3.00pp

*All prices are inclusive of GST

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Conference Lunches

Finger Food Lunch \$26.00 per person (Minimum of 10 people required)

Menu 1

Thai fish cakes with sweet & sour sauce Pumpkin, feta and spinach tarts Sticky chicken nibbles Herb salad rice paper wraps with soy dipping sauce Ham cheese rocket and mustard rolls Tossed salad & seasonal fruit platter Choice of a sweet slice

Tea selection and freshly brewed Coffee

Finger Food Lunch \$28.00 per person (Minimum of 10 people required)

Menu 2

Corn fritters with beetroot hummus dip Smoked salmon, cream cheese and spinach croissants Vegetable samosas with yoghurt dip Beef koftas with tomato chilli jam Chicken Caesar salad wraps Tossed salad & seasonal fruit platter Choice of a sweet slice

Tea selection and freshly brewed Coffee

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FORKED LUNCH MENU

\$28.00 per person (Minimum 20 pax)

Please note: We cannot always guarantee availability of this menu, please enquire with your conference coordinator as to the availability of the forked lunch

Your choice of one of each of the following:

Salads

Tossed salad Beetroot, pumpkin, spinach and feta with raspberry dressing Apple, walnut and cabbage slaw Caesar style salad, cos, bacon, parmesan, and garlic croutons with aioli

Main

Beef lasagne and pumpkin and tomato ravioli (vegetarian) Butter chicken and steamed rice Sweet & sour pork and fried rice Freshly beer battered fish and French fries

Breads

Roti bread Garlic bread Bread rolls

Followed by

Fresh fruit platter Freshly brewed coffee and a selection of teas

Dessert option available for additional \$3.00 per person

Cake - chocolate, banana or carrot Custard squares Slices - a choice of caramel, fudge or fruit

Mineral water or orange juice available for an additional \$3.00 per person

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Cocktail Menu

\$4.50 per person, per item

Club sandwiches Chicken liver pate & cranberry jelly crostini's Prawn spring rolls with sweet & sour sauce Mini beef sliders Smoked salmon cream cheese mousse on blinis Panko crusted prawns with sriracha mayo Beef koftas with pomegranate molasses and tahini yoghurt sauce Pea & ham croquettes with aioli Pumpkin, feta & spinach tarts Crispy mushroom risotto balls Fish cakes Chicken camembert & cranberry tarts Feta, peppadew, artichoke & olive crostini's Smoked chicken salad rice paper wraps with soy dipping sauce

Example 1: \$13.50 per person

Pumpkin, feta & spinach tarts Smoked chicken salad rice paper wraps with soy dipping sauce Fish cakes

Example 2: \$18.00 per person

Chicken liver pate & cranberry jelly crostini's Crispy mushroom risotto balls Mini beef sliders Smoked salmon cream cheese mousse on blinis

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Sample Buffet Menu

Minimum 25 people \$45.00 per person - With seafood platter \$48.00 per person

Soup of the day with fresh bread rolls

HOT ENTREES

Chicken curry with poppadum's Freshly battered fish

SALADS

Cabbage, apple & walnut with pomegranate dressing Cos lettuce, bacon and parmesan with aioli Tomato, cucumber with carrots & seeds Beetroot, pumpkin, spinach & feta with raspberry dressing

CARVERY

Roasted beef sirloin with gravy & horseradish cream Roasted pork loin with apple sauce

VEGETABLES

Roast potatoes Vegetable medley

DESSERT

Passionfruit pavlova, chocolate brownie, apple crumble & custard Tiramisu & whipped cream, Fresh fruit salad

TEA AND COFFEE

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Sample Set Menu

Option 1: \$41.00 per person

Bread rolls

Cream of tomato soup

or

Beetroot, feta and apple and walnut salad with a raspberry dressing

Peppered roast beef sirloin with red wine jus & Yorkshire puddings

or

Roasted free range chicken breast wrapped in bacon with mushroom and marsala cream sauce

or

Pan fried fresh fish with saffron & chive butter sauce

or

Mushroom, pumpkin & brie filo parcel with cranberry relish

All mains served with potato gratin with roasted pumpkin and broccoli

Chocolate brownie with salted caramel ice-cream

or

Apple and almond crumble with custard & fig and honey ice-cream

Freshly brewed coffee & a tea selection

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Sample Set Menu

Option 1: \$50.00 per person

Bread rolls

Curry pumpkin Soup

or

Prawn, avocado and orange salad with harissa mayo

Tomato & red wine braised lamb shanks

or

Kumara, pumpkin, spinach & apricot tagine with cous cous

or

Caramelised pork loin roast with an apple chutney

or

Harissa baked salmon fillet with yoghurt tahini sauce

All mains served with chive mashed potato & vegetable stir-fry

Passionfruit meringue roulade with black current coconut gelato

or

Steamed orange pudding with Grand Marnier custard

Freshly brewed coffee & a tea selection

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		Glass	Bottle
<u>Champagne</u>			
Piper Heidsieck	Reims, France		\$105.00
Methode Traditionelle			
Daniel le Brun No. 1	Marlborough, NZ		\$58.00
Lindauer Brut 200ml	Gisborne, NZ		\$13.00
<u>Chardonnay</u>			
Duck Hunter	Gisborne, NZ	\$11.00	\$52.00
Lake Chalice The Haast	Marlborough, NZ	\$10.00	\$45.00
Dusky Sounds	Gisborne, NZ	\$8.00	\$35.00
Sauvignon Blanc			
Jules Taylor	Marlborough, NZ	\$11.00	\$48.00
Nautilus	Marlborough, NZ\$	10.50	\$48.00
Wither Hills Early Light 9.5%	Marlborough, NZ	\$9.50	\$45.00
Three Paddles	Martinborough, NZ	\$9.00	\$40.00
Dusky Sounds	Waipara Valley, NZ	\$8.00	\$35.00
Pinot Gris			
The Ned Pinot Gris	Marlborough, NZ	\$9.50	\$42.00
Farmers Market Pinot Gris	Marlborough, NZ	\$8.50	\$38.00
Dusky Sounds Pinot Gris	South Island, NZ	\$8.00	\$35.00
Aromatics			
CJ Pask Viognier	Hawkes Bay, NZ	\$10.00	\$45.00
Palliser Estate Rose	Martinborough, NZ	\$9.00	\$42.00
Dusky Sounds Riesling	Waipara Valley, NZ	\$8.00	\$35.00
Red Wines			
Akarua Reserve Pinot Noir	Central Otago, NZ	\$13.00	\$60.00
Angus The Bull Cab/Sav	Central Victoria, Aust		\$45.00
Kate Radburnd Pinot Noir	Martinborough, NZ		\$45.00
Torea Oyster Catcher Pinot Noir	Marlborough, NZ	\$9.50	\$42.00
Brookfields Syrah	Hawke's Bay, NZ	\$9.50	\$42.00
Earthworks Shiraz	Barossa, Australia	\$9.00	\$39.00
Dusky Sounds Merlot	South Australia, Aust	\$8.00	\$35.00
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Terms & Conditions

Prices:

All prices quoted are inclusive of GST currently of 15%

Confirmation:

The Bay Plaza Hotel will hold a tentative booking for a maximum of 3 working days. Confirmation of a tentative booking must be made within 7 days and a signed copy of the terms and conditions received. The hotel reserves the right to release the booking after this date without further notice.

Cancellation:

All cancellations must be received in writing and the following conditions will apply:

For cancellations between 30 days and 15 days prior to the commencement of the event, 15% of the total estimated revenue for the conference may be charged.

For cancellations between 15 days and 7 days prior to the commencement of the event, 25% of the total estimated revenue for the conference may be charged.

For cancellations less than 7 working days prior to the commencement of the event, 50% of the total estimated revenue for the conference may be charged.

Damages/Insurance:

The Hotel does not accept any responsibility for damage to, or loss of any property or merchandise left in the Hotel prior to, during or after any function. Special attention should be given to valuable portable equipment such as laptops and data projectors.

In the event of any damages the Client assumes responsibility for any and all damages caused by the Client or any of the Client's guests or invitees or other persons attending the function, whether in accommodation rooms reserved or in any other part of the Hotel.

The Client will be responsible for the removal of all property after the conclusion of the event and any goods left in the Hotel after the function without prior arrangement will be deemed abandoned.

Catering:

Final menu choices and function details are required at least 7 working days prior to your event. Final numbers for catering are to be confirmed 48 hours (2 working days) prior to the function date. Your account will be charged for this amount as a minimum.

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Food and Beverage:

The client shall not bring on to the hotel premise any food, liquor or other refreshments. In the event of a breach of this provision the Manager may terminate the function without effect on the hotel's rights to all costs and charges otherwise payable by the client.

Non Smoking:

Please note all conference rooms, accommodation rooms and public areas within the Hotel are Smoke Free.

Conduct of the Function:

The client is not permitted to exceed any noise levels, which in the opinion of the Hotel, may disturb other guests of the Hotel, or disrupt the normal operations of the Hotel.

Final Payment:

All accounts are to be settled upon departure unless prior arrangement has been made for credit facilities. For clients with approved credit facilities, payment is required by the 20th of the month following the date of invoice.