

# Mercure MEETINGS

your business means the world to us



## MEETINGS, CONFERENCES AND SPECIAL EVENTS KIT 2011

Mercure Auckland

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At Mercure Auckland we have established a track record of not just being your host, but your business partner, providing you with friendly, professional service as well as attention to detail. We encourage productivity, new thinking and meetings that yield results. It's not just about perception, it's about value which we create to ensure that your meeting is productive as well as economical.

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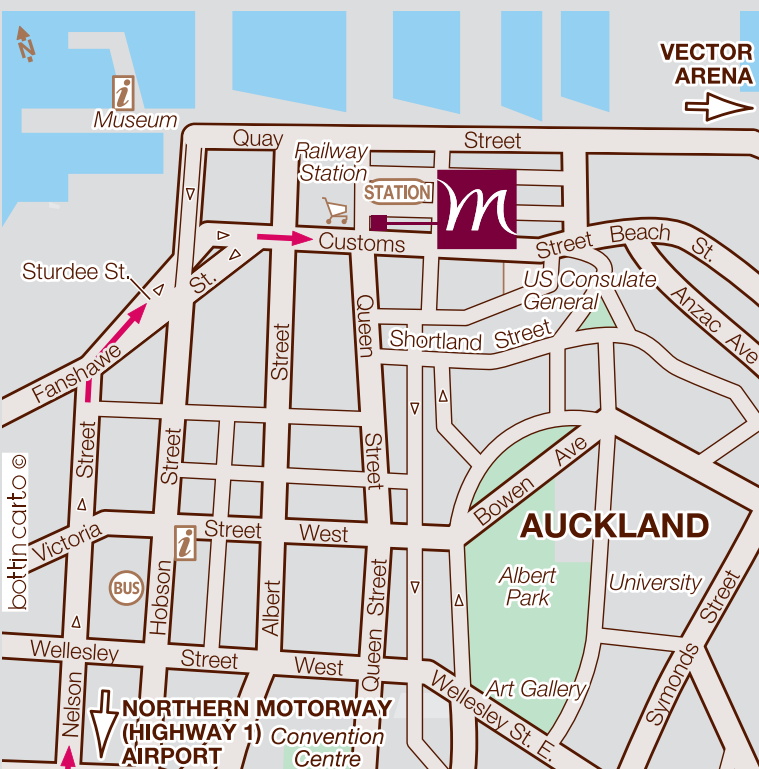
## HOTEL OVERVIEW

Mercure Auckland is conveniently situated overlooking the spectacular Waitemata Harbour and bustling CBD, in the heart of Auckland's main business, shopping and restaurant district.

Mercure Auckland offers 189 accommodation rooms, including 12 suites, with all the services and amenities you would expect from an international hotel. All rooms have ensuite bathrooms, individually controlled air conditioning, minibar, tea and coffee making facilities, Sky television and broadband internet access.

In-house guests also have access to 24 hour reception and room service, gymnasium, laundry and drycleaning facilities as well as valet car parking.

The hotel's restaurant and bar, located on the top floor, combines international cuisine with friendly service, a relaxed ambience and the best view in Auckland.



## MERCURE MEETING COMMITMENTS

At Mercure we look after everything, even the environment, as all Mercure Meetings are Carbon Neutral. We also care about conference delegates and provide deliciously healthy food to keep everyone energised for longer. Plus our meetings expertise means that your meetings are always a success.

Mercure hotels are located in all major centres around New Zealand with a range of conference facilities to suit all requirements.

### CARBON NEUTRAL MEETINGS

- Your Mercure meeting will be Carbon Neutral
- We offset the greenhouse gases produced during the meeting by funding efficient energy sources through the Carbon Reduction Institute
- We will fund the cost of the offsets and do not pass them on to you
- Our hotels follow Accor's global environmental charter with 65 priority actions identified to reduce energy and water consumption and improve waste management and recycling

### PROFESSIONAL AND PERSONAL SERVICE

- You have a single point of contact – your Conference Concierge will take care of all aspects of your booking
- We respond to your enquiry the very same day
- We tailor a solution to suit your requirements
- We provide instant contact should you need assistance during your meeting

### TECHNOLOGY

- Conference rooms with High Speed Internet access
- Professional AV equipment
- Phones provided in each room for instant contact to your Conference Concierge

### MEETINGS FACILITIES

- Well equipped meeting rooms with flexible configurations to suit all requirements – from small meetings to larger events

### DELICIOUS AND HEALTHY FOOD

- Our menus and conference room refreshments are designed to be both indulgent and healthy
- Healthy food = healthy minds, so we keep this in mind to ensure the most positive outcomes for your meetings

[www.mercuremeetings.co.nz](http://www.mercuremeetings.co.nz)



## CONFERENCE ROOMS CAPACITIES

### CONFERENCE AND BANQUET FACILITIES

Mercure Auckland's conference rooms are perfect for any event catering up to 300 delegates. Our fully equipped, air conditioned function rooms offer floor to ceiling windows, which provide the all important natural light that will make your delegates feel more comfortable. Whether it is product launches, trade shows, breakout areas, sponsored catering rooms or gala dinners, we have a space that's ideal. Our dedicated conference floor combined with our experienced Conference Concierge, makes Mercure Auckland a unique conference venue ideal for your next event.

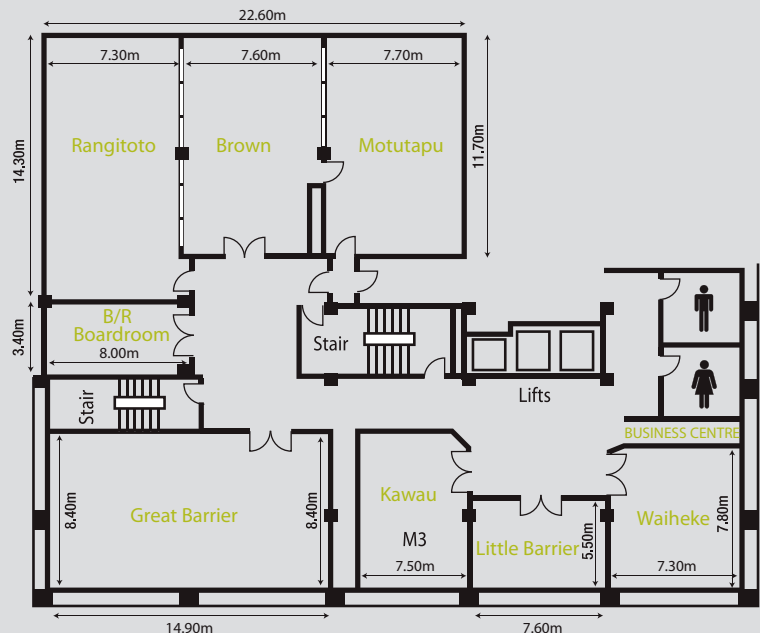
Mercure Auckland Windsor is located within minutes from Mercure Auckland. Mercure Auckland Windsor features one conference room for up to 30 delegates and Vault Lounge. The lounge is an ideal venue for lunch, cocktails or an exclusive dinner party.

NAME	HEIGHT	NATURAL LIGHT	PERFECT FOR	THEATRE	U SHAPE	CLASSROOM	BOARD ROOM	COCKTAIL	BANQUET	CABARET
Vista	3m	Yes	Cocktail	30	10	10	15	35	40	20
Waiheke	3m	Yes	Training	50	25	30	20	30	40	20
Little Barrier	3m	Yes	Training	25	15	16	16	40	30	10
Kawau	3m	Yes	Training	50	25	30	20	50	40	20
Great Barrier	3m	Yes	Cocktails	65	20	30	25	100	80	30
Rangitoto	3m	Yes	Dinners	100	40	40	50	100	80	40
Browns	3m	Yes	Meetings	80	35	30	40	80	60	35
Motutapu	3m	No	Meetings	80	35	30	40	80	60	35
Hauraki Gulf	3m	Yes	Roadshows	200	N/A	100	N/A	300	150	N/A
Boardroom	3m	Yes	Meetings	N/A	N/A	N/A	18	N/A	N/A	N/A

<b>Mercure Windsor Room</b>	3m	No	Training	30	16	18	20	50	40	24
<b>Vault Lounge</b>	5m	No	Dinners	N/A	N/A	N/A	N/A	88	50	N/A

### Mercure Auckland's dedicated conference floor offers the following features:

- 8 rooms with natural light
- Dedicated Conference Concierge
- High speed wireless connectivity
- Audio visual
- Blinds and blackout curtains
- Complimentary business centre



## MERCURE MEETING SOLUTIONS

### MERCURE MEETING SOLUTIONS

From \$62.00 per delegate

#### Room

- Complimentary room hire
- Dedicated Conference Concierge
- Complimentary screen, flip chart and whiteboard
- Welcome wake up
- Refresh break
- Chef's Working Lunch served outside your conference room  
*Or choose to upgrade to the Freestyle Buffet served in Vue Restaurant on the top floor*
- Recharge break

### EXECUTIVE MEETING SOLUTIONS

From \$89.00 per delegate

#### Room

- Complimentary room hire
- Dedicated Conference Concierge
- Complimentary screen, flip chart and whiteboard
- Complimentary data projector
- Complimentary 1000mb of high speed connectivity with the ability to share among multiple users
- Welcome wake up
- Refresh break (2 items)
- Freestyle lunch
- Recharge break (2 items)
- Celebrate Success - let us help you celebrate the success of your day with a complimentary post conference refreshment at the hotel's bar, including a selection of wines, beers and soft drinks.

## REFRESH AND RECHARGE BREAKS

### MERCURE MEETING SOLUTIONS

Please select one complimentary item for your Refresh and Recharge breaks

### EXECUTIVE MEETING SOLUTIONS

Please select two complimentary items for your Refresh and Recharge breaks

### REFRESH AND RECHARGE BREAKS

With one item from the Refresh and Recharge Menu	\$8.50 per person
With two items from the Refresh and Recharge Menu	\$10.50 per person
With three items from the Refresh and Recharge Menu	\$12.50 per person

### CONTINUOUS COFFEE AND TEA

Piazza d'Oro Utz certified sustainable blend coffee with a selection of teas served continuously

Half day (up to four hours)	\$13.00 per person
Full day (up to eight hours)	\$18.50 per person

### REFRESH AND RECHARGE BREAKS

- Seasonal sliced fruit
- Assorted chocolate and fruit muffins
- Pain au chocolate
- Traditional New Zealand afternoon sweet slices
- Mini ciabatta rolls filled with Manuka smoked chicken and camembert cheese
- English bagels with hot smoked Akaroa salmon and dill sour cream
- Chefs selection of mini ice-cream cones
- Gruyere cheese and Manuka smoked ham filled croissant
- Freshly baked scones with chantilly cream and homemade preserve
- Freshly baked assorted savouries
- Selection of homemade wraps
- Chocolate fountain with seasonal fresh fruit and marshmallows
- Greek yogurt and fruit layered shots
- Homemade muesli and nut slice
- Chilled fresh fruit smoothies
- Regional New Zealand cheese platter with dried fruit, toasted artisan breads and crackers
- Mrs Higgin's home baked cookies and shortbread
- Selection of sushi rolls - salmon & cucumber, chicken & avocado, vegetarian

### ONE HOUR SOFT DRINK PACKAGE - \$8.00 PER PERSON

Your choice of two fresh juices and two soft drinks served for a one hour duration

## SUNRISE BREAKFAST

### EXPRESS BREAKFAST - \$19.00 PER PERSON

The Express Breakfast can be served as a buffet or on central platters on your delegates' tables for breakfast on the go.

- Freshly baked croissants and Danish pastries with preserves
- Assorted muffins
- Sliced seasonal fruit
- Fresh apple and orange juice
- Piazza d'Oro Utz certified sustainable blend coffee and a selection of teas

### FRESH CONTINENTAL BREAKFAST - \$26.00 PER PERSON

- Chilled fruit juices
- A selection of cereals
- Toaster with a selection of breads and preserves
- Freshly baked croissants and Danish pastries
- Assortment of fruit and plain yoghurt
- Fruit compote and seasonal fresh fruit
- Sliced cheeses and continental cold cuts
- Piazza d'Oro Utz certified sustainable blend coffee and a selection of teas

### KIWI FULL BUFFET BREAKFAST - \$31.00 PER PERSON

Includes full continental selection plus

- Farm fresh scrambled eggs
- Crispy smoked bacon
- Pork and herb sausages
- Herb roasted New Zealand tomatoes
- Rosemary infused pan-fried button mushrooms
- Golden hash brown nuggets
- Mercure homemade baked beans



## FREESTYLE LUNCH

A Working lunch is included in the Mercure Meeting Solution Package and a Freestyle lunch is included in the Executive Meeting Solution Package.

### WORKING LUNCHES - \$31.00 PER PERSON

While we recommend all our guests take the opportunity for a change of scenery by dining in Vue Restaurant, working lunches are design for your convenience and served outside your conference room. Our Chef creates new dishes daily that showcase fresh, seasonal produce. You'll find examples of these dishes everyday on our changing lunch menus.

Please see the sample menu below:

#### Sample Menu

- Chargrilled Mediterranean vegetable wraps (v)
- Smoked chicken and camembert cheese filled mini ciabattas
- Individual Thai green curry and jasmine rice
- Vegetarian stir-fried udon noodles with black bean sauce
- Selection of mini quiches and savouries
- Fresh fruit salad
- Mini cappuccino éclairs
- Piazza d'Oro Utz certified sustainable blend coffee with a selection of teas

### FREESTYLE LUNCH - \$39.00 PER PERSON

The freestyle lunch buffet is served in Vue Restaurant located on the top floor

- Freshly baked artisan breads
- A variety of seasonal salads
- Chef's selection of 3 hot dishes prepared daily including one vegetarian dish
- Medley of fresh vegetables
- Potato dish of the day
- A sumptuous selection of desserts, cakes and tarts
- Piazza d'Oro Utz certified sustainable blend espresso and filter coffee with a selection of teas
- Fresh juice



## SUNSET DINNER



### SUNSET BUFFET - \$56.00 PER PERSON

#### ENTRÉE

Antipasto and breads can be served on each table for an additional \$5.00 per person.

- Selection of breads, European sourdough and traditional mini loaves
- Antipasti selection of oven-dried tomatoes, marinated olives and feta, cured continental meats

#### SALADS – please select four

- Chilled seafood salad in a spicy Thai dressing
- Smoked chicken salad with rocket, rock melon and aged cheddar
- Mediterranean salad with baby spinach, radicchio, marinated feta and olives, oven-dried tomato
- Potato, gherkin and spring onion salad
- Caesar salad with crispy bacon and grated parmesan
- Waldorf salad with celery, apple and walnuts
- Fresh coleslaw with a mayonnaise dressing
- Mixed leaf salad with a selection of dressings
- Pasta salad with pesto dressing
- Thai beef salad with crispy noodles

#### MAIN DISHES – please select three

Add an additional main dish for \$5.50 per person

- Rich lamb stew with new season root vegetables
- Strips of chicken in a spicy tomato herb sauce
- Roast chicken pieces with herb crust and red wine jus
- Thai green chicken curry with jasmine rice
- Pan-fried fillets of beef in a mushroom, cream and paprika sauce
- Beef and mushroom pie
- Szechuan spiced beef with crispy noodles
- Sautéed pork with a Dijon mustard and onion sauce
- Grilled white fish fillets with chilli, coriander and lime
- Baked salmon fillet with tomato and black olive fondue

## SUNSET DINNER



## SUNSET BUFFET continued

- Pumpkin and spinach ravioli with sage cream reduction
- Spinach and ricotta cannelloni with tomato and béchamel
- Cous cous and ratatouille bake

## CARVERY

Add a carvery selection for \$5.50 per person

- Honey glazed ham
- Rosemary studded leg of lamb
- Herb roasted sirloin of beef with Yorkshire pudding
- Roast loin of pork with apple and sage

## SIDE DISHES - please select two with the following items

- Jasmine or saffron rice
- Steamed new potatoes with olive oil and sea salt
- Medley of seasonal vegetables
- Roast potatoes with rosemary, garlic and sea salt
- Potato gratin topped with Gruyère cheese
- Roast medley of root vegetables
- Steamed broccoli and cauliflower with three cheese sauce

## DESSERTS - please select three

Add an additional dessert for \$3.50 per person

- Selection of sumptuous cheesecakes
- Kiwi fruit pavlova
- Profiteroles filled with chantilly cream and bittersweet chocolate sauce
- Chocolate fudge and macadamia nut brownies
- Lemon meringue pie
- Pecan pie
- Milk chocolate Vienna log
- Fresh seasonal fruit salad

Served with Piazza d'Oro Utz certified sustainable blend coffee and a selection of teas

## HARBOUR DINNER

### HARBOUR PLATED DINNER - \$63 PER PERSON

Please select one item from each of the following courses.  
A surcharge of \$4.50 per person per choice applies for each additional item.

#### ENTRÉE

- Chicken and Cognac parfait with red onion marmalade
- Roasted aubergine, Gorgonzola stuffed Yorkshire pudding with beetroot relish
- Sumac spiced venison carpaccio, picked herb and micro leaf salad
- Roast pumpkin, feta and pine nut tart, rocket salad
- Manuka honey glazed prawns with rocket, shaved fennel and red capsicum salad with a spiced herb sauce

#### MAIN DISHES

- Baked chicken breast, potato skordalia and braised savoy cabbage finished with lime and tarragon jus
- Dukkah spiced rump of lamb, rosemary and port jus, dauphinoise potatoes and herbed courgettes
- Grilled Akaroa salmon fillet, vicotto beurre rouge, garlic roasted new potatoes and seasonal greens
- Pan-fried snapper, warm caramelised fennel, endive and citrus salad finished with red wine reduction
- Corn-fed breast of chicken, chorizo and white bean cassoulet
- Fillet of beef, potato and fresh herb rosti, wild mushroom and horseradish jus
- Smoked bacon wrapped pork fillet with roasted pumpkin and baby beets, calvados and mustard cream sauce
- Roast sirloin of beef, Yorkshire pudding, roasted vine tomatoes and root vegetables
- Ratatouille bake, layered cous cous and yoghurt, mixed leaf salad
- Filo pastry basket filled with char-grilled Mediterranean vegetables, endive and watercress salad

#### DESSERT

- Tiramisu layered with espresso Kahlua jelly
- Bittersweet chocolate chilled soufflé with cassis and lime sherbet granita
- Strawberry and lychee bavarois with Pohutakawa honey ice-cream
- Poached pear, dark chocolate brownie, thick chocolate sauce
- Citrus tart with berry compote and crème fraîche
- White chocolate and blueberry bread & butter pudding with crème anglaise

Served with Piazza d'Oro Utz certified sustainable blend coffee and tea

As an alternative to the traditional plated dessert, a dessert buffet can be set up in the room allowing your guests to enjoy an extensive selection of desserts at their leisure.



## CANAPÉS



## COCKTAIL CANAPÉS

Create your canapé menu by selecting from the menu below

Choice of 4 hot or cold canapés	\$18.00 per person
Choice of 6 hot or cold canapés	\$24.00 per person
Choice of 8 hot or cold canapés	\$27.00 per person

## COLD CANAPÉS

- Pacific oysters with lime infused cucumber pearls
- Pohutakawa smoked chicken and mango barquette
- Mini prawn cocktail with avocado mousse
- Akaroa salmon tartar with lemon lime sherbet
- Manuka honey glazed prawn and roasted herb aioli
- Wasabi cream cheese filled choux bun glazed with sweet plum sauce and mixed herbs
- Whipped goat's cheese and honeycomb tartlet
- Petite insalata caprese of cherry tomato, bocconcini and fresh basil finished with lemon infused olive oil
- Smoked aubergine and sun-dried tomato blini
- Char-grilled Mediterranean vegetable and feta crostini, balsamic crème

## HOT CANAPÉS

- Tempura prawns with chilli and lime sauce
- Scallops wrapped in sage and prosciutto, vincotto glaze
- Spiced Spanish chorizo sausage wrapped in toasted brioche
- Mini venison and fig burgers, smoky chipotle sauce
- Brioche encrusted lamb cutlets with feijoa & basil pesto
- Aromatic spiced tuna carpaccio with truffled lobster bisque
- Steamed pork sumai steeped in sesame oil
- Crumbed Camembert cheese with Creole remoulade
- Char-grilled sweet corn soup with fine herb infused oil
- Freshly baked asparagus and parmesan vol-au-vents
- Potato and fresh herb rosti topped with corn relish
- Vegetarian mini spring rolls with sweet soy dipping sauce
- Petite black sesame cones filled with cocoa and smoked paprika seared beef, horseradish crème fraîche

## DESSERT CANAPÉS

- Chef's selection of filled mini ice-cream cones
- Mixed fruit pastry tarts with apricot glaze
- Petite bittersweet chocolate and boysenberry cheesecake
- Cappuccino crème filled chocolate éclairs
- Chocolate coated profiteroles filled with fresh chantilly cream

## PLATTERS

### COCKTAIL PLATTERS

All platters cater for eight people. Menus can be tailored to your request, please discuss your preferences with your Conference Concierge.

### MEZZE PLATTER - \$57.00

- Selection of smoked and cured Italian meats
- Marinated kalamata olives
- Feta cheese and sun-dried tomatoes
- Spiced Spanish chorizo sausage
- Toasted artisan breads, crackers and selection of dips

### ASIAN FLAVOURS - \$52.00

- Pork sumai steeped in sesame oil
- Vegetarian spring rolls and samosas
- Chicken and sweet corn wontons
- Lightly battered tempura prawns
- Selection of dipping sauces

### BAKERY SELECTIONS - \$52.00

- House made sausage rolls
- Freshly baked assorted mini meat pies and quiches
- Selection sauces and relishes

### PUHOI CHEESE PLATTER - \$65.00

- Kaipara washed rind
- Matakana blue cheese
- Kawau Gorgonzola
- Grapes, selection of nuts and fruit pastes
- Toasted artisan breads, crackers



## QUENCH YOUR THIRST



### BEVERAGE PACKAGES

#### MERCURE BEVERAGE PACKAGE

**\$21.00 per person first hour**

**\$9.50 per person per extra hour**

- Brancott Estate Sparkling
- Settler's Hill Sauvignon Blanc
- Settler's Hill Chardonnay
- Settler's Hill Merlot Cabernet
- Local beers
- Fruit juices and soft drinks

#### EXECUTIVE MERCURE BEVERAGE PACKAGE

**\$27.00 per person first hour**

**\$10.50 per person per extra hour**

- Brancott Estate Sparkling
- Local and imported beers
- Fruit juices and soft drinks

Please select three wines from the following:

- |   |  |
|---|--|
| • Festival Block Sauvignon Blanc            | • Wyndham Estate 444 Cabernet Sauvignon  |
| • Triplebank Awatere Valley Sauvignon Blanc | • Hesketh Thirsty Dog Cabernet Sauvignon |
| • Kopiko Bay Sauvignon Blanc                | • Kopiko Bay Pinot Noir                  |
| • Stoneleigh Marlborough Chardonnay         | • Triple Bank Pinot Noir                 |
| • Kopiko Bay Pinot Gris                     | • St Hallet Gamekeeper Shiraz            |
| • Brancott Estate Riesling                  | • Brancott Estate Rose                   |

**For customised beverage options, please ask your Conference Concierge for details.**

#### Responsible Service of Alcohol

All Mercure hotels are committed to the responsible service of alcohol and our conference team have received specific training in this area.

## AUDIO VISUAL EQUIPMENT

**Complimentary with the Mercure Meeting Solutions Package:**

- 1 x screen
- 1 x whiteboard
- 1 x flipchart
- Mercure pads and pens
- Iced water and mints

**If not taking advantage of the Mercure Meeting Solutions Package, the following charges apply:**

Equipment	Hire Cost
Whiteboard	\$60.00
Flipchart, easel, paper and pens	\$60.00
Screen	\$60.00
Overhead projector	\$60.00
DVD player	\$60.00
Video	\$60.00
Plasma 42 inch	\$200.00
Plasma 50 inch	\$300.00
CD player	\$60.00
Lectern	\$30.00
Lectern microphone	\$60.00
PC speakers	\$60.00
Cordless mouse	\$25.00
Laser pointer	\$25.00
Data projector	\$250.00
Laptop	\$150.00
Speaker phone	\$110.00
Electronic whiteboard	\$160.00
Television and video	\$160.00
Handheld microphone	\$75.00
Lapel microphone	\$75.00
Sound system	\$200.00
Internet connection per day (maximum 1000MB)	\$100.00

Our Conference Co-ordinator is happy to assist with any requests you may have.

## ACCOMMODATION



Book your residential conference with Mercure Auckland and receive an exclusive room rate and complimentary upgrade. Please speak to your Conference Concierge who will be able to assist in providing you with further details.

- **Mercure Guest Room - (Queen Single / King Split)**  
Perfect for your overnight delegates.  
City view and harbour view.
- **Deluxe Room - (Double / Double)**  
Ideal for twin share delegates who need a little more space.  
City view and harbour view.
- **Junior Suite - (Queen / Double Sofabed)**  
Great for Facilitators who need that extra working space.  
Separate lounge with harbour view.
- **Executive Suite - (Queen / Double Sofabed)**  
Suited to senior level management, VIP guests or special occasions.  
Separate lounge with working desk overlooking the harbour.

**All accommodation rooms offer**

- Broadband internet access with working desks
- Sky television and in-house movies
- Individual air conditioning and opening windows
- Mini bars
- Iron and ironing board
- Hairdryer
- Complimentary tea and coffee making facilities
- 100% non-smoking guest rooms

**Hotel Facilities include**

- 24 hour reception / concierge
- 24 hour room service
- Dedicated conference floor
- Dry cleaning / laundry service / guest laundry
- Safe deposit boxes located at reception
- Wifi in public areas
- Gymnasium
- Restaurant and Bar
- Valet car parking for in-house delegates at \$30.00 per day  
(Car parks need to be pre-arranged)

## CONTACT DETAILS

### Mercure Auckland

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Auckland 1010, New Zealand

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[h1721-fb01@accor.com](mailto:h1721-fb01@accor.com)

Website [www.mercuremeetings.co.nz](http://www.mercuremeetings.co.nz)

We look forward to the opportunity to host your event and extend to you the high level of friendly customer service on which we pride ourselves.

