



## **MEETINGS, CONFERENCES AND SPECIAL EVENT KIT**

**Mercure Queenstown Resort**

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## **MOTIVATE AT MERCURE QUEENSTOWN RESORT**

Mercure Queenstown Resort's team of experienced conference and event specialists deliver superior service, hospitality and a venue second to none. From planning to delivery, all aspects are coordinated for you, allowing the organiser to focus on the delegates well-being for a enjoyable meeting, excellent results and a carbon neutral meeting or event. Our team is renowned for their excellent and friendly service and pride themselves on making your event both successful in its objectives and an enjoyable experience in Queenstown.

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## HOTEL LOCATION

### MERCURE QUEENSTOWN RESORT

Motivate at Mercure Queenstown Resort. Located in an alpine paradise, the hotel features stunning 180 degree views over Queenstown, Lake Wakatipu and The Remarkables mountain range. Mercure Queenstown Resort offers a scenic, stylish and relaxing environment.

Groups from 10 - 100 people for meetings, conferences, themed dinners, pool parties and team building are catered for in any one of our conference rooms, restaurants or outdoor areas. A range of audio visual equipment is readily available for every requirement. Trade shows and product presentations are also a specialty, with easy external access to the large and spacious Manata Room with its expansive windows and high ceilings.

This 148 room hotel features lake or garden views from every guest room, with broadband internet and work desks in every room. Wifi available in the lobby, The Lounge Bar, and conference rooms.

Vista Restaurant offers superb à la carte dining in a modern decor with atrium floor to ceiling windows overlooking the panoramic views. Gala dinners, weddings, dinner presentations are available in table d'hôte, alternate drop and buffet style and are complimented with renowned central Otago wines.

Our focus on wellbeing ensures healthy menu options and recreational activities making the most of our surrounding natural environment. We have many additional features and services you can add to your conference such as yoga sessions, aromatherapy and massage to promote the synergy of healthy bodies and active minds in a relaxing, tranquil learning environment.

Extensive conference expertise, an incredible setting and excellent recreational facilities ensure that Mercure Queenstown Resort is a venue your delegates will not forget.



## 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 – with dedicated meetings staff to 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 that works
- Phones provided in each room for instant contact to meetings staff

### 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 AND CAPACITIES

### CONFERENCE ROOM CAPACITIES

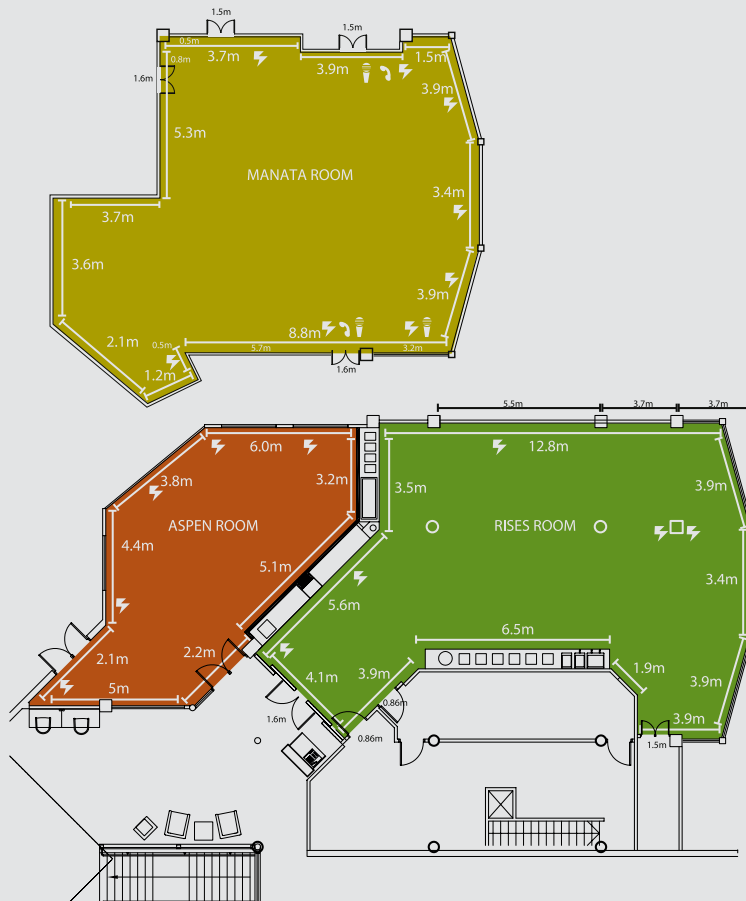
room name	height	area m <sup>2</sup>	u-shape	classroom	theatre	banquet	cocktail
Manata	3.3	113	25	70	100	80	100
Rises	2.2	129	20	20	40	80	100
Aspen	2.6	62	20	20	25	25	30

### ROOM HIRE

room name	Half Day Hire	Full Day Hire
Manata	\$280	\$350
Rises	\$250	\$300
Aspen	\$150	\$250

All prices are based on per room per day. Additional breakout areas are available.

### FLOOR PLANS



#### MANATA ROOM

AREA M<sup>2</sup> 113  
 CEILING HEIGHT - 3.3m  
 DOOR HEIGHT - 1.95m  
 POWER POINTS -   
 PHONE CONNECTION -   
 MICROPHONE CONNECTION -

#### ASPEN ROOM

AREA M<sup>2</sup> 62  
 CEILING HEIGHT - 2.6m  
 DOOR HEIGHT - 2.36m  
 PILLAR WIDTH - 0.5m  
 POWER POINTS -

#### RISES ROOM

AREA M<sup>2</sup> 129  
 CEILING HEIGHT - 2.2m  
 DOOR HEIGHT - 1.95m  
 PILLAR WIDTH - 0.38m  
 POWER POINTS -

## DAY CONFERENCE PACKAGES

— FROM \$34 PER PERSON

### STANDARD DAY DELEGATE PACKAGE \$48.00

per delegate per day

- Main conference room hire and set-up
- Mercure conference pens and pads
- Static whiteboard, flipchart and screen
- Tea and coffee on arrival
- Morning tea
- Buffet lunch
- Afternoon tea
- Iced water and wrapped mints
- Standard audio visual equipment

### HALF DAY DELEGATE PACKAGE INCLUDING LUNCH \$44.00

per delegate per day

- Main conference room hire and set-up
- Mercure conference pens and pads
- Freshly brewed tea and coffee on arrival
- Morning or afternoon tea
- Buffet lunch
- Iced water and wrapped mints
- Standard audio visual equipment

### HALF DAY DELEGATE PACKAGE \$34.00

per delegate per day

- Main conference room hire and set-up
- Mercure conference pens and pads
- Freshly brewed tea and coffee on arrival
- Morning or afternoon tea
- Iced water and wrapped mints
- Standard audio visual equipment

## AUDIO VISUAL EQUIPMENT

### AUDIO VISUAL EQUIPMENT

We can offer the following standard AV equipment and for more technical set-ups we can arrange an expert Audio Visual technician to quote for your requirements. We have wireless internet access from all conference and public areas.

1 Television
1 DVD player
1 Video player
1 Overhead projector
1 Portable whiteboard
2 Cordless microphones
2 Flipcharts
2 Screens

Video, Flip Chart, Lectern, Microphone, Whiteboard, OHP and Screen included in Conference Room / Delegate Day packages arranged. For larger technical set-ups we suggest the services of Shipley's Audio Visual Company.

Electronic Data Projector full day	\$150
Electronic Data Projector half day	\$75
Electronic Whiteboard	\$110

## COFFEE BREAKS

### COFFEE BREAKS

#### Included in Day Delegate Package

Freshly brewed tea and coffee and one of the following:

- Baked scones with jam and vanilla cream
- Savoury muffins
- Muffin of the day
- Chef's choice of cake (chocolate, carrot, banana, choc fudge)
- Warm mini ham and cheese croissants
- Warm mini brie and roasted pepper croissants (v)
- Homemade cookies
- Date and muesli slice
- Seasonal whole fresh fruits

### UPGRADES

You can upgrade your coffee service to cappuccino or espresso selection for an extra \$3.50 per person

Healthy fruit smoothies for an extra \$2.00 per person with a choice of Milo, with berry fruit, mango or banana and date

Energy drinks \$5.50 per can and soft drinks \$4.50 per can

## BREAKFAST MENUS

### CONTINENTAL BREAKFAST

**\$19.00 PER PERSON**

Minimum 10 delegates

Fresh fruit juices  
Assorted cereals  
Danish pastries and croissants  
Preserved fruits and seasonal fresh fruit  
Tea and coffee

### FULL BUFFET BREAKFAST

**\$25.00 PER PERSON**

Minimum 10 delegates

Fresh fruit juices  
Assorted cereals  
Danish pastries and croissants  
Preserved fruits and seasonal fresh fruit  
Egg and bacon English muffin  
Breakfast sausages  
Grilled tomatoes  
Hash browns  
Tea and coffee

### FULL TABLE D'HÔTE BREAKFAST

**\$25.00 PER PERSON**

Minimum 10 delegates, served to your table

Fresh fruit juices  
Platters of fresh cut fruit, baked muffins and Danish pastries on your table

Eggs benedict on an English muffin with hollandaise sauce and hash brown  
or

Traditional alpine breakfast, includes: fried egg, bacon, grilled sausage, grilled tomato and hash brown

Freshly brewed tea and coffee

### BREAKFAST ON THE RUN

**\$15.50 PER PERSON**

Minimum 10 delegates, boxed breakfast

Freshly baked Danish pastries  
Orange juice  
Filled croissant (bacon, egg and tomato chutney)\*  
Piece of whole fruit  
Muffin of the day  
Fruit yoghurt pot

\* Vegetarian option available



## BUFFET LUNCH MENUS

Minimum 15 delegates for these menus.  
For groups under 15 we offer à la carte options from our Lounge Menu.

### PLOUGHMAN

#### Make your own filled baguette

Freshly baked baguette (v)  
Sirloin steak with sweet red onion jam  
Baked tandoori chicken breast with cucumber raita  
Cajun tofu (v)  
Baked jacket potato (v)  
Honey roast ham and Puhoi cheese platter  
Tomato sauce, mayonnaise, citrus dressing and sour cream (v)  
Fresh mixed salad leaves tossed with tomato, onion and cucumber (v)  
Red cabbage, whole grain mustard and date coleslaw (v)  
New Zealand ice-cream tub  
Fresh fruit salad (v)

### TEX MEX

#### Build your own tortilla

Mexican chilli con carne  
Grilled piri piri chicken  
Tomato salsa and cheese quesadillas (v)  
Steamed rice (v)  
Char grilled corn on the cob (v)  
Soft flour tortillas (v)  
Corn tortilla chips (v)  
Shredded iceberg, diced tomato, sour cream, cheese, salsa and guacamole (v)  
New Zealand ice-cream tub  
Fresh fruit salad

### MERCURE BURGER

#### Build your own burger

Sour dough burger buns (v)  
New Zealand lamb and rosemary burgers  
Moroccan chicken breasts  
Falafel patties (v)  
Caramelised onions (v)  
Sliced tomato, sliced beetroot and shredded iceberg (v)  
Sliced colby cheese (v)  
Beer battered fries (v)  
Selection of condiments (v)  
Red cabbage, whole grain mustard and date coleslaw (v)  
New Zealand ice-cream tub  
Fresh fruit salad (v)

## BUFFET LUNCH MENUS



### PIZZA AND PASTA

Chicken, cranberry, brie and pesto pizza  
 Marinated Vegetable with Feta Cheese and balsamic drizzle, olives and oregano pizza (v)  
 Fusilli tri colour pasta (v)  
 Pesto, walnut, red onion and olive sauce (v)  
 Napolitano sauce (v)  
 Fresh mixed salad leaves tossed with tomato, onion and cucumber (v)  
 Tomato Tuscan bread salad (v)  
 New Zealand ice-cream tub  
 Fresh fruit salad (v)

### MERCURE HEALTHY OPTION

The Glycaemic Index (GI) is an indicator of the effect a carbohydrate food has on the body. It describes the rate the carbohydrate is digested and its influence on blood sugar. The below menu is designed to be low GI.

Chef's pumpkin soup with toasted pumpkin seeds and homemade wholemeal bread (v)  
 Steamed fish of the day with chilli and lime on wilted spinach  
 Poached chicken breast with mango and tomato salsa  
 Roasted vegetable and orzo salad (v)  
 Shredded lettuce, grated carrot, sliced red onion, slice tomatoes and sliced cucumber (v)  
 Mint yoghurt, low fat mayonnaise, citrus juice vinaigrette (v)  
 Apple and banana fruit basket (v)  
 Fresh fruit salad (v)  
 Fresh natural yoghurt (v)

### BONUS

All buffet lunches include tea and coffee.  
 You can upgrade to include fruit juices for \$2.50 per person.  
 The lunch choices are included in the Delegates Day Packages.  
 These can be ordered separately at \$25.00 per person.

## SET DINNER MENU

### CREATE A MENU

All meals are prepared using the freshest and highest quality produce available. Any special dietary or allergy requirements can be catered for, by arrangement prior to the event.

Please make your own menu from the list of courses below.

### STRAIGHT SET MENU

Select one dish for each course

**2 courses: \$39.00 per person**

**3 courses: \$44.00 per person**

### CHOICE MENU

Select two entrées, two mains and two desserts

**2 courses: \$44.00 per person**

**3 courses: \$50.00 per person**

### ALTERNATE PLACEMENT

Dishes are alternatively placed in front of guests, no choice of dishes on the evening.  
Select two entrées, two mains and two desserts

**2 courses: \$44.00 per person**

**3 courses: \$50.00 per person**

All set menus include freshly baked bread to start and freshly brewed tea and coffee with an after dinner mint.



## SET DINNER MENU

### SET MENU ENTRÉE SELECTION

Tuscan tomato & lentil soup (v) (gf)  
 Pumpkin & coconut soup with toasted coconut & coriander (v) (gf)  
 Lightly spiced red thai soup with iced yoghurt & samosa's (v)  
 Salt n pepper squid with ponzu dipping sauce & salad leaves  
 Salmon gravalax on scottish oatcakes with dill cucumbers & petite salad  
 NZ green lip mussels stuffed with tomato, garlic, parsley & parmesan served with a petite lemon salad  
 Tomato bruschetta on toasted spinach olive bread with balsamic syrup (v)  
 Field mushroom rarebit served on homemade bread with salsa romeso (v)  
 Tomato, courgette & parmesan tartlet with kalamata olive & red onion dressing (v)  
 Capsicum & chorizo ragout served on sundried tomato bread with petite salad  
 Honey soy chicken salad with soy roasted cashews, mango dressing & crispy noodles  
 Peppered beef carpaccio with rocket leaves & toasted pinenuts (gf)

### SET MENU MAIN COURSE SELECTION

#### Beef

(all served medium)  
 Grilled beef sirloin on potato layers with wilted spinach topped with a red onion tart & sauce béarnaise  
 Grilled beef sirloin with a mini braised beef pie accompanied by hassleback potatoes, pan fried asparagus & roast garlic jus  
 Char grilled beef sirloin served on a creamed horseradish potato cake with braised red cabbage & jus filled Yorkshire puddings  
 Hereford eye fillet on baby spinach with field mushroom horseradish bread pudding & pinot noir black pepper syrup

#### Canterbury Lamb

Blackened lamb rump on goats cheese artichoke mash with glazed sesame carrots & jus (gf)  
 Roasted lamb rump topped with a rosemary crust served with ratatouille & gnocchi  
 Lamb shank with potato tartlet, roasted pumpkin & braising juices  
 Pesto crusted lamb rump on orzo mushroom risotto with roasted field mushrooms & balsamic jus (gf)

#### Akaroa salmon

Pan-fried salmon served on vegetable cous cous with asparagus & smoked salmon chive jus (gf)  
 Pan-fried salmon fillet on crushed herb potatoes with roasted mediterranean vegetables & saffron beurre blanc (gf)  
 Steamed akaroa salmon on chive crushed potatoes with wilted spinach, marinated cucumber & hollandaise sauce (gf)  
 Pan fried akaroa salmon fillet on vanilla mash with red capsicum jam & garlic shrimp butter sauce (gf)

#### Fish

Fish of the day on squid ink linguine with sautéed courgettes & truffle cream sauce  
 Monkfish wrapped in bacon and roasted served with lyonnaise potatoes, wilted spinach & jus (gf)



## SET DINNER MENU

**Poultry**

Chicken breast stuffed with an apricot farce served on artichoke feta mash with char grilled courgettes & red capsicum coulis (gf)

Chicken breast stuffed with red capsicum farce on thai risotto with bok choy & garlic soy jus (gf)

Slow cooked Chicken leg confit served on sundried tomato risotto cake with sauté green beans & warm tomato dressing (gf)

Char grilled chicken paillard with a semi dried tomato potato crush with garlic sautéed green beans & gremolata (gf)

**Pork**

Pork t-bone with crackling served on bacon bread stuffing with roasted celery & cumberland sauce

Pork t-bone on a chick pea cake with bacon wrapped green beans & horopito hollandaise sauce

Pastrami of pork loin on bubble n squeak potatoes with balsamic glazed carrots & thyme jus (gf)

Oven roasted pork fillet with marquis potatoes, otago honey glazed vegetables & speights old dark ale sauce

**Vegetarian**

Feta spinach & tofu pie with warm tomato vinaigrette & roasted cherry tomatoes (v) spinach &

Romesco roulade on green lentils with gazpacho sauce & roasted peppers (v) (gf)

Roasted capsicum, feta and cous cous filo pie with tabouleh & dukkah yoghurt (v)

Olive polenta pudding stuffed with mozzarella & capponata served with salsa romesco & roasted cherry tomatoes (v) (gf)

**Desserts**

Almond citrus cake with vanilla mascarpone (gf)

Lemon & pistachio tart with sugared berries & vanilla bean ice cream

Individual pavlova served with lemon curd, kiwi fruit & sugared berries

Sticky date & fig pudding with butterscotch sauce & frozen yoghurt

Espresso crème brulee with valrhona chocolate & pistachio fudge (gf)

Vista chocolate plate a selection of mini chocolate desserts

Lemon posset with caramelized lemon & mini anzac biscuits

Mulled wine poached pear on vanilla tapioca (gf)

Otago plum & apple crumble with manuka honey & almond ice cream

Dark chocolate bread & butter pudding with triple chocolate ice cream & berry compote

Banoffee pie, bananas, toffee & whipped cream served in a pastry case

Baked vanilla ricotta cheesecake served with roasted otago stone fruit & frozen yoghurt

## BUFFET DINNER MENU

### CARVERY BUFFET ONE \$44.00 PER PERSON

Minimum 15 delegates

All set menus include freshly baked bread to start and freshly brewed tea and coffee with an after dinner mint.

#### Entrées

Freshly made soup for the day

#### Mains

pre-select one carvery dish from the following

Roast leg of lamb with garlic & rosemary  
Roast sirloin mustard crusted with yorkshire puddings  
Honey cinnamon glazed leg of ham  
Roast leg of pork with crackling & apple sauce

Please select three of the following fork dishes

Stir fry beef & vegetables with vermicelli noodles & oyster sauce  
Beef, field mushroom & speight's old dark ale pie  
Thai green chicken curry  
Pan fried chicken with roasted peppers, black olives & smoked paprika  
Vegetable, pumpkin & toasted pine nut lasagne (v)  
Spinach & feta tofu pie with roasted cherry tomatoes (v)  
Pesto crusted akaroa salmon fillets  
Steamed fish fillets on mediterrean vegetables with balsamic syrup  
NZ lamb & mint sausages on rosemary mash  
NZ lamb cutlets with mint jus

#### POTATOES AND VEGETABLES

Roasted baby potatoes with garlic & rosemary (V)  
Steamed rice (V) or Buttered penne pasta (V)  
Herb buttered vegetables (V)

#### SALAD BAR

Italian Tuscan Bread Salad (V)  
Banana & Date Coleslaw (V)  
Fresh mixed salad leaves tossed with tomato, onion & cucumber (V)  
Selection of condiments (V)  
Deli mixed meat platter with pickles

#### DESSERTS

Fresh fruit salad with vanilla cream  
Sticky date pudding with butterscotch sauce  
Individual lemon possets with mini anzac biscuits



## BUFFET DINNER MENU

### CARVERY BUFFET TWO \$50.00 PER PERSON

Minimum 15 delegates

#### Entrées

Seasonal soup of the day

#### Mains

Pre-select two carvery dishes from the following

Roast leg of lamb with garlic & rosemary  
Roast sirloin mustard crusted with Yorkshire puddings  
Honey cinnamon glazed leg of ham  
Roast leg of pork with crackling & apple sauce

Please select three of the following fork dishes

Stir fry beef & vegetables with vermicelli noodles & oyster sauce  
Beef, field mushroom & speight's old dark ale pie  
Thai green chicken curry  
Pan fried chicken with roasted peppers, black olives & smoked paprika  
Vegetable, pumpkin & toasted pine nut lasagne (V)  
Spinach & feta tofu pie with roasted cherry tomatoes (V)  
Pesto crusted Akaroa salmon fillets  
Steamed fish fillets on mediterrean vegetables with balsamic syrup  
NZ lamb & mint sausages on rosemary mash  
NZ lamb cutlets with mint jus

#### Potatoes and Vegetables

Roasted baby potatoes with garlic & rosemary (V)  
Steamed rice (V) or Buttered penne pasta (V)  
Herb buttered vegetables (V)

#### Salad Bar

Italian Tuscan Bread Salad (V)  
Banana & Date Coleslaw (V)  
Fresh mixed salad leaves tossed with tomato, onion & cucumber (V)  
Selection of condiments (V)  
Deli mixed meat platter with pickles

#### Desserts

Fresh fruit salad with vanilla cream  
Sticky date pudding with butterscotch sauce  
Individual pavlova's with lemon curd  
Chocolate coated profiteroles



## HAPPY EATING



### MANGIARE FELICE \$55.00 PER PERSON

Maximum 30 delegates

“Happy eating” in Italian is translated as “mangiare felice” and is a family style dinner or lunch where all the dishes are served on plates and bowls and passed around the table. This creates a more relaxed family style meal where the guests can build their meal from the selection of plates.

#### To Start

Selection of Chef's breads with pesto, dukkah & olive oil

#### Main Plates

Salt and pepper squid on mixed salad greens with ponzu sauce  
 Beef fillet medium rare with caramelised red onions & pinot noir black pepper syrup  
 New Zealand lamb cutlets with red capsicum jam & hummus  
 Hoi sin chicken & vegetable stir fry with glass noodles  
 Feta tofu spinach pie served with warm tomato dressing  
 Potato layers  
 Roasted Mediterranean vegetables  
 Mixed salad greens  
 Selection of dips and sauces

#### To Finish

Individual pavlovas with kiwifruit & vanilla cream  
 Kapiti cheese plate with biscuits & spiced apricots  
 Petit fours  
 Freshly brewed tea & coffee

## BBQ MENUS


**KIWI BBQ MENU ONE**  
**\$41.00 PER PERSON**

Minimum 15 delegates

Freshly baked baguettes  
 Honey soy chicken drum sticks  
 Cajun sirloin steaks  
 Cumberland sausage  
 Sautéed onions  
 Baked potatoes with sour cream  
 BBQ vegetable skewers  
 Chive and poppy seed potato salad  
 Red cabbage, whole grain mustard and date coleslaw  
 Fresh mixed salad leaves tossed with tomato, onion and cucumber  
 A selection of BBQ sauces  
 Carrot cake  
 Fresh fruit salad  
 Freshly brewed tea and coffee

**KIWI BBQ MENU TWO**  
**\$46.00 PER PERSON**

Minimum 15 delegates

Freshly baked baguettes  
 Honey soy chicken drum sticks  
 Cajun sirloin steaks  
 Pesto crusted Akaroa salmon  
 Cumberland sausages  
 Sautéed onions  
 Baked potatoes with sour cream  
 BBQ vegetable skewers  
 Chive and poppy seed potato salad  
 Red cabbage, whole grain mustard and date coleslaw  
 Fresh mixed salad leaves tossed with tomato, onion and cucumber  
 A selection of BBQ sauces  
 Apple and peach crumble with vanilla custard or Individual pavlova's with lemon curd  
 Fresh fruit salad  
 Freshly brewed tea and coffee

## COCKTAIL FOOD AND CANAPÉS

### COCKTAIL PARTY OPTIONS

4 items	\$8.50 per person
6 items	\$12.50 per person
Chips, dips and crudités	\$30.00 per platter
New Zealand cheese board	\$10.50 per person

#### Cold Selection

Hummus and smoked paprika rounds  
 Chorizo and peach chutney toasts  
 Falafel and hummus with cucumber  
 Smoked Salmon mousse filoettes  
 Mini sweet corn fritters with blue cheese  
 Brandade of Whiting on toast with lemon zest  
 Baby pesto, tomato and parmesan bruschetta  
 Figs wrapped in bacon with blue cheese  
 Pumpernickel with aged cheddar and Dijon mayo  
 Tomato and mozzarella crostini  
 Ham and mustard filled filoettes  
 Mushroom duxelle filled bouchees

#### Hot Selection

Petite croque-monsieur  
 Curried vegetable filo triangles (samosas)  
 Mini Yorkshire pudding with warm braised beef  
 Asparagus and parmesan palmiers  
 Sesame prawn toasts  
 Red onion tart tartin  
 Open mini cajun beef burgers and tomato chutney  
 Mushroom rarebit  
 Thai chicken sausage rolls  
 Baby baked potato with chive sour cream  
 Salt and pepper squid bites  
 Smoked chicken, brie and cranberry pizzette

### CHEF'S CHOICE CANAPÉ SELECTION

**\$45.00 per platter**

10 people per platter.  
 Includes all the cold and hot selections below.

#### Cold Selection

Baby pesto, tomato and parmesan bruschetta  
 Smoked Salmon mousse filoettes  
 Pumpernickel with aged cheddar and Dijon mayo

#### Hot Selection

Mini Yorkshire pudding with warm braised beef  
 Petite Croque-monsieur  
 Brandade of whiting on toast with lemon zest



## DELI PLATTERS

### DELI PLATTER MENUS \$40.00 PER PLATTER

Minimum 15 people per platter

#### French Baguette

Seared peppered beef with horse radish cream

#### Mini Quiche

Smoked salmon

#### Deli bites and Spring Rolls

With sweet chilli sauce

#### Petit Club Sandwiches

Traditional club sandwiches with bacon, lettuce and tomato

#### Antipasto

Selection of deli meats, cheese, pickles, olives, breads and dips

#### Potato Skins

Topped with grilled cheese and bacon

#### Pizza

A mixed platter of pepperoni cheese and chicken and cranberry pizza

#### Assorted Savouries

Mince and potato-top pies, sausage rolls and vegetable and meat quiches

#### Spicy Wedges

Served with tomato salsa, garlic mayo and sour cream

#### Buffalo Wings

Lightly spiced chicken wings with BBQ sauce



## BEVERAGE PACKAGES

### Standard Package

House wine range, New Zealand house beers, a selection of soft drinks and orange juice

- 1 hour \$22.00 per person
- 2 hours \$28.00 per person
- 3 hours \$36.00 per person

### All Inclusive Beverage Package

House wine range, standard spirits, New Zealand house beers, a selection of soft drinks and orange juice

- 1 hour \$26.00 per person
- 2 hours \$35.00 per person
- 3 hours \$44.00 per person

### On Consumption Option

House wine selection	\$33.00 per bottle
Lindauer	\$36.00 per bottle
Speight's	\$6.50 per bottle
Macs Gold	\$6.50 per bottle
Steinlager Pure	\$7.50 per bottle
Stella Artois	\$7.50 per bottle
House spirits	\$7.50 per double
Orange juice	\$3.50 per glass
Soft drinks	\$3.00 per glass

All Accor hotels and resorts are committed to the responsible service of alcohol and our function staff have received specific training in this area.



## ACCOMMODATION AND FACILITIES



Mercure Queenstown Resort offers 148 modern, spacious rooms. All rooms feature lake or garden views, minibar, tea and coffee making facilities, Sky TV, LCD televisions and high-speed internet access.

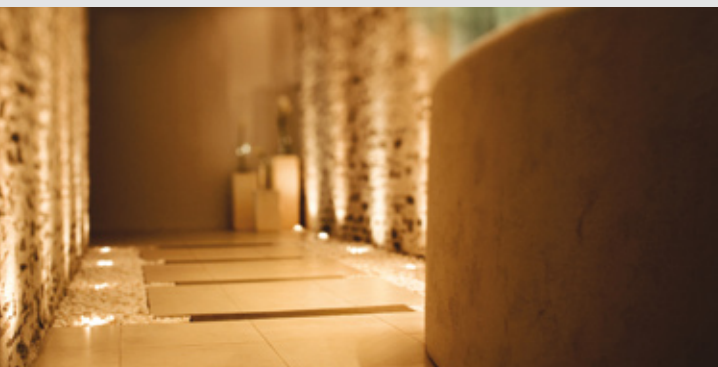
In-house guests also have access to 24 hour reception, room service, gymnasium, sauna, spa pool, seasonal swimming pool, tennis court, laundry and dry-cleaning facilities, as well as on-site complimentary car parking.

### LeSpa

Mercure Queenstown Resort is committed to the wellbeing of your body as well as your mind while conferencing with us. With this in mind we offer the services of Accor's own LeSpa at the nearby Sofitel Queenstown Hotel and Spa.

The moment you enter LeSpa your senses are completely awakened. LeSpa is an intimate sanctuary where mind, body and spirit unite. LeSpa's tranquil elegant spaces have been designed to bring you in tune with nature's elements. Spacious, luxuriously appointed rooms reflect the colours and rich textures from the glaciers, stones and riverbeds, inspired by the beauty of the Central Otago landscape.

Amongst the decadent offerings you will find the MiriMiri, one of the traditional Maori rituals exclusive to LeSpa at Sofitel, or the unique Ataahua treatment, which combines Rotorua geothermal mud for exfoliation, full body massage and body wrap. For complete indulgence, LeSpa also offers the Greenstone massage, using time-honoured "Pounamu" greenstones, believed to possess intuitive healing powers. This, alongside a comprehensive range of express menu services, conference massage services, bridal celebrations, group bookings, 'gals days' and 'post mountain relaxation'.



## CONTACT DETAILS

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