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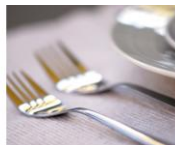


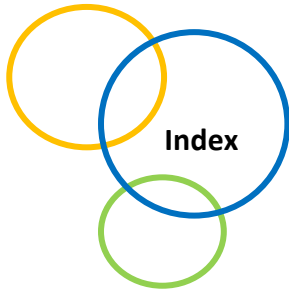
DISTINCTION ROTORUA

• HOTEL & CONFERENCE CENTRE •

Conference, Meetings and Special Events kit

2013





Welcome to the Distinction Hotel Rotorua,
Where organising functions has never been easier.
We offer a versatile conference facility with indoor/outdoor flow and great surroundings.

No event is too challenging and we are pleased to provide you with the skills and resources included in this kit to assist you in planning your next event.

Our meeting, conference and special events kit includes the following sections;

1 / Venue & Meeting Rooms

Location and Facilities
Venue and Meeting Rooms
Floor Plan

2 / Conference and Special Events

Day Delegate Package

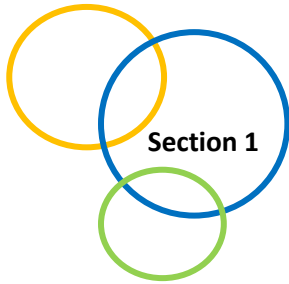
3 / Catering Menus

Breakfast
Morning and Afternoon Tea Breaks
Lunch Breaks
Buffet Menus
Themed Buffets on Request
BBQ Buffets
Cocktail Food & Canapés
Set Menus
Beverages

4 / Additional Information

Audio Visual and Technical Services
Theming and Entertainment
Accommodation





Distinction Rotorua

Distinction Rotorua offers a unique conference facility superbly located and only 5 minutes drive from downtown Rotorua CBD and 15 minutes from Rotorua domestic and international airport. This outstanding complex provides your delegates with a 4 star experience. All our staying guests and visitors can enjoy and access all the hotels on-site facilities.

Location

Our hotel is conveniently located at the top end of Fenton Street, and close to other main centers like Taupo, Tauranga and Hamilton via arterial route, state highway.

In addition to our own superbly equipped conference facilities, we are adjacent to some of Rotorua's biggest actions.

Facilities and Activities

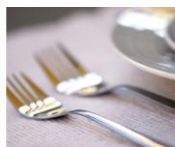
Built new in 1978 and renovated in 2011, our timeless hotel is set in relaxed surroundings with private indoor/outdoor flow areas, complete with a heated pool and spa's, these areas also provide an excellent opportunity for team building exercises or summer BBQs and cocktails parties, so relax and unwind after a busy day's conferencing.

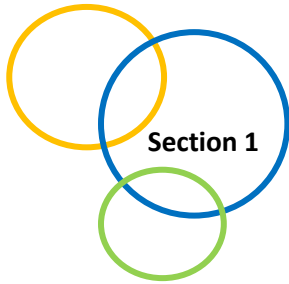
Facilities include – five Conference rooms with one boardroom, Pavilion restaurant, Mr. Yakitori Restaurant, D Bar, Hangi & Concert, gymnasium and on-site car parking.

If you are looking for close by activities, our Conference team can assist you with suggestions and ideas, as well as the contacts for team building companies with expertise and knowledge of the area.

Close by is one of Rotorua's best golf courses and driving range, shopping outlets, Rotorua luge as well as rock wall climbing, white water rafting and other fun attractions – just to name a few!

Distinction hotels is a New Zealand owned company, with great venue's that offer international quality and superb conference facilities throughout New Zealand, as well as convenient and unique locations.





Section 1

BANQUET AND CONFERENCE FACILITIES CHART

<u>Venue</u>	<u>Theatre</u>	<u>Boardroom</u>	<u>Classroom</u>	<u>U-shape</u>	<u>Cocktail</u>	<u>Banquet</u>
Fenton ballroom	500	-	250	-	500	300
Fenton Foyer	-	-	-	-	350	-
Miro	130	40	80	40	180	100
Rimu	130	40	80	40	180	80
Tawa	130	40	80	40	180	100
Kauri	150	50	90	50	200	100
Cards lounge	40	30	30	25	60	40
Boardroom	-	8	-	-	-	-
Kowhai Rest	-	-	-	-	-	180
Pavilion	-	-	-	-	-	45
Courtyard	-	-	-	-	60	40

OUR CONFERENCE ROOMS OFFER THE FOLLOWING FEATURES:

Flexible room sizes

External courtyard accessible from Fenton pre-function area

An on-site specialized conference team

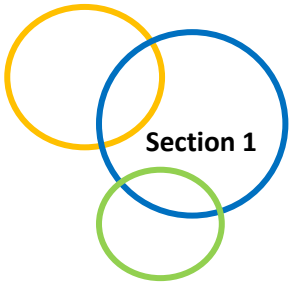
Individually controlled air-conditioning

High ceiling height of 3.5m – 4m

High-speed broadband Internet connections and lines for video conferencing

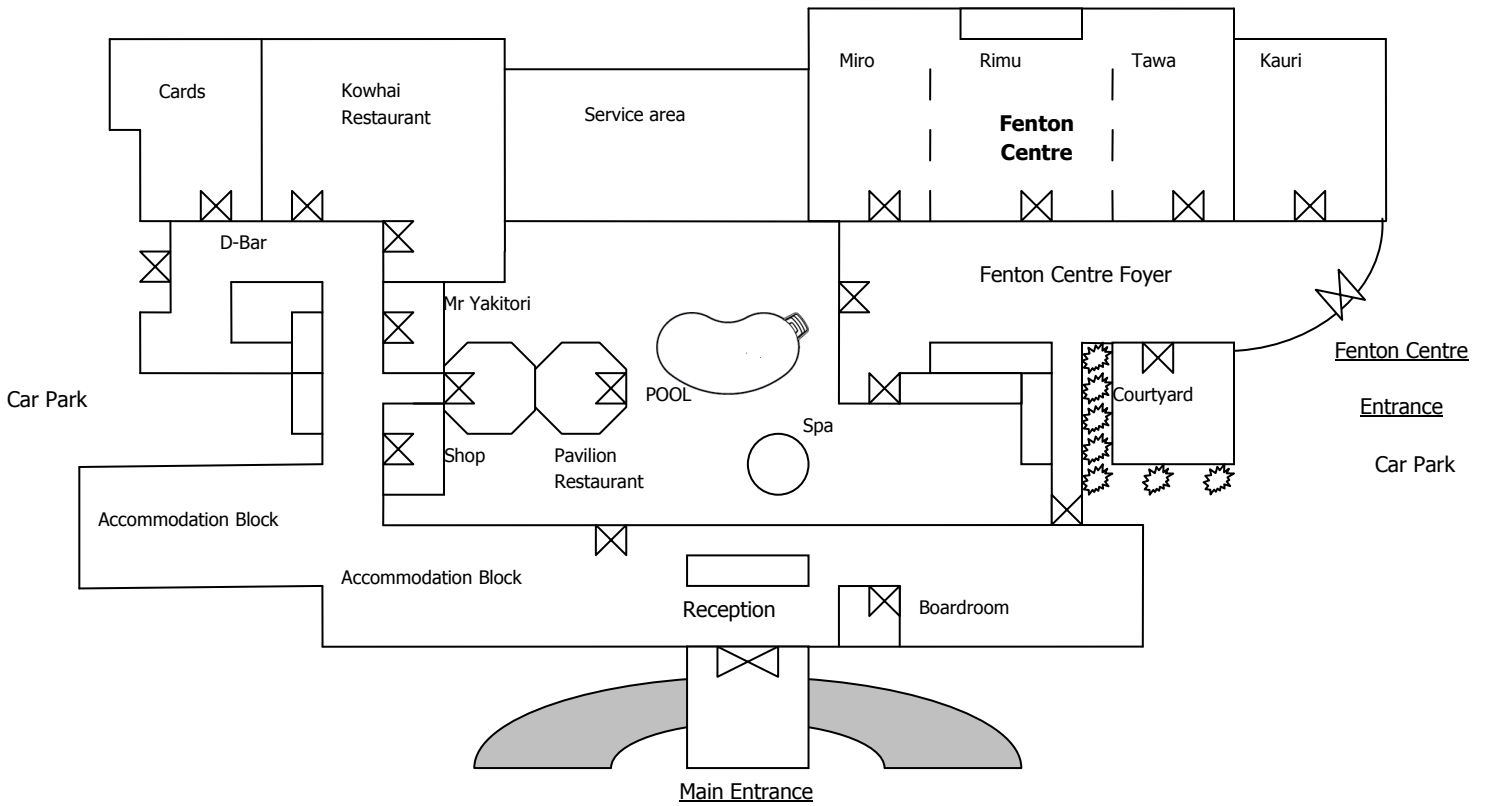
Access for vehicle and machinery displays





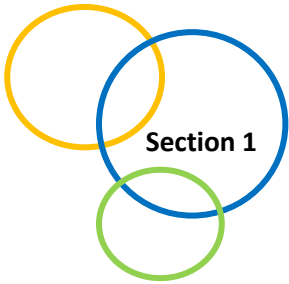
Section 1

HOTEL FACILITIES FLOOR PLAN

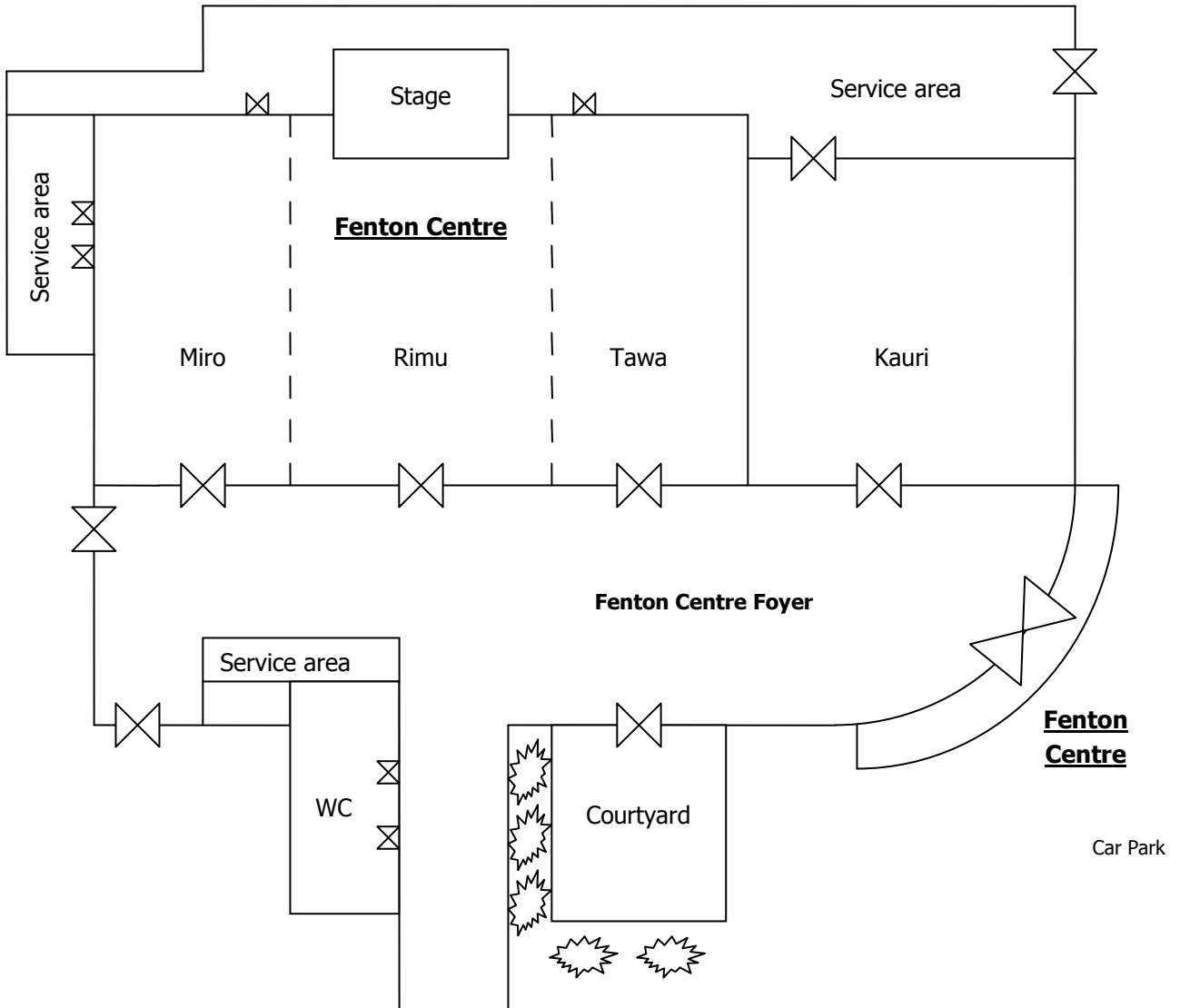


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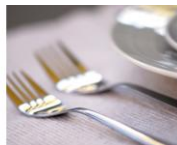


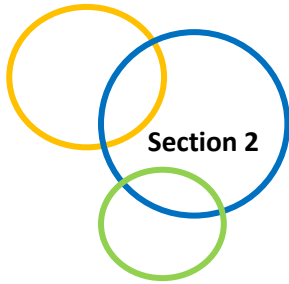


FENTON CONFERENCE FACILITIES FLOOR PLAN



Not to scale measurements on request





Section 2

DAY DELEGATE PACKAGE

CONFERENCE DAY DELEGATE PACKAGE ONLY \$48.00 PER PERSON

Our value for money Day Delegate Package removes the hassle from planning your conference or event. It is our most popular option for groups and makes budgeting for your event simple.

The Conference Day Delegate Package includes:

Meeting Room Hire

Your conference room fully set with iced water, pads, pens, mints and use of a data projector screen (1.8m x 1.8m) and standard whiteboard

Arrival Tea and Coffee

The perfect start to the day, freshly brewed coffee and a selection of teas

Morning and Afternoon Teas

Freshly brewed coffee, a selection of teas and a chef's selection of one of the following items, freshly baked muffins, scones, pastries, cookies or cakes

Lunch

Our Chef's daily lunch buffet, served in with a selection of hot and cold dishes to satisfy the hungriest crowd

Ask us for some additional options that can be included in this package. Examples are;

Extra equipment

A welcome breakfast

Healthy shakes

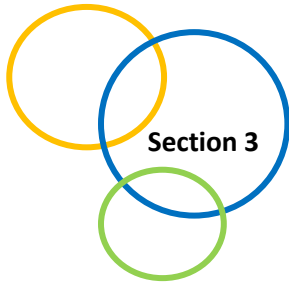
Cocktails and Canapés

Dinner Buffet or BBQ

This package is based on a minimum of 20 delegates, and a maximum of 150 with a sit down lunch. Packages are available for groups over 100 people with a working lunch buffet or standing fork buffet.

Please discuss these options with your Conference team.





Section 3

BREAKFAST SELECTION

For a private breakfast in any of our Conference Rooms the following Breakfast Menus selections require a minimum of 20 delegates

For those delegates staying in the hotel, the continental & international cooked breakfast buffet is served daily in the Kowhai Restaurant between 6.00am and 10.00 am every morning.

Continental Breakfast Buffet

Choice of cereals including Bircher & natural muesli
 Assortment of poached fruits
 Danish pastries, assorted muffins & home-baked croissants
 Continental cold platter with shaved ham, salami & sliced gruyere cheese
 Selection of jams, marmalade, NZ honey and butter
 Assortment of sliced seasonal fruits
 Fruit yoghurt
 Selection of chilled fruit juices

Piazza D' Oro sustainable coffee & herbal infusion teas

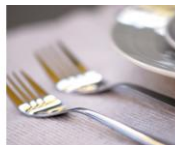
\$18.50 per delegate

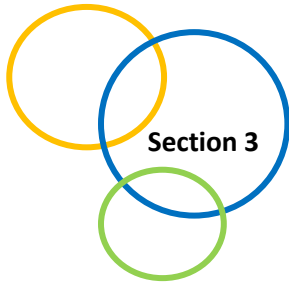
Full Cooked Breakfast Buffet

Includes the above Continental Breakfast Buffet Selection

Farm fresh Scrambled eggs
 Smoked bacon rashers
 Home-style pork and chicken sausages
 Triangle hash browns
 Oven roasted vine tomatoes
 Baked beans

\$28.00 per delegate





Section 3

PLATED BUSINESS BREAKFAST SELECTIONS

Any of the below menus can be served to your delegates in a private room

Plated Continental Breakfast

Selection of glazed danish pastries, a la crème, croissants & muffins served w/
breakfast preserves & honey
Individual freshly-cut seasonal fruit platters
White and whole-meal toast with breakfast preserves
Chilled orange & apple juice

Piazza D' Oro sustainable coffee with a selection of herbal teas

\$20.00 per delegate

Full Cooked Plated Breakfast

Selection of glazed danish pastries, pain au chocolate, croissants & mini muffins served with breakfast
preserves & honey
Individual freshly-cut seasonal fruit platters

Organic poached eggs on toasted sour dough, smoked bacon, roasted vine tomato & home-style chicken
sausage

White and whole-meal toast with preserves
Chilled orange and apple juice

Piazza D' Oro sustainable coffee with a selection of herbal teas

\$32.00 per delegate





MORNING & AFTERNOON REFRESHMENT BREAKS

Coffee and tea

Piazza D' Oro sustainable coffee with a selection of herbal teas

\$5.00 per delegate

Coffee, tea and juice

Piazza D' Oro sustainable coffee with a selection of herbal teas
and your choice of two juices.
(Orange, Tomato, Apple, pineapple)

\$10.00 per delegate

Continuous coffee and tea

Piazza D' Oro sustainable coffee with a selection of herbal teas served continuously

Half day (up to four hours) *\$14.50 for each delegate*

Full day (four-eight hours) *\$19.50 for each delegate*

Food and Beverage Refreshments

One item from the food refreshment menu (including coffee and tea)
\$8 per delegate

Two items from the food refreshment menu (including coffee and tea)
\$10 per delegate

Three items from the food refreshment menu (including coffee and tea)
\$12 per delegate

Please see next page for your food selections





Section 3

MORNING & AFTERNOON REFRESHMENT FOOD SELECTIONS (continued)

Piazza D' Oro sustainable coffee with a selection of herbal teas is served with your selection of food options.

Please select from the following options

Sweet options

Assorted biscuits
 Danish pasties with apricot glaze
 Scones with jam and cream
 Assorted muffins
 Pain Au Chocolate
 Banana cake chocolate icing
 Carrot cake w/ lemon icing
 Mövenpick ice cream cones, served by our staff

Healthy break

Seasonal fresh fruit platter
 Assorted club sandwiches
 Banana & Berry yoghurt smoothies
 Assorted deli wraps
 Seasonal whole fruit display
 Muesli bars

Savoury options

Warm ham & Swiss cheese croissants
 Assorted club sandwiches
 Date scones with butter & preserves
 Smoked chicken savouries
 Mixed Meat and Egg savouries
 Sausage rolls

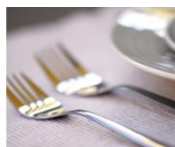
Energy options

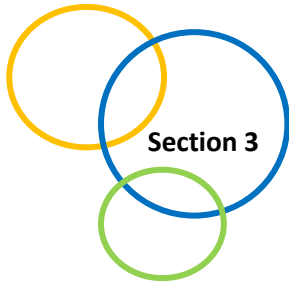
(An additional \$2 applies per delegate for item chosen below)
 Mother energy drink
 lift plus
 Bounty chocolate bar
 Moro choc-bar
 Picnic chocolate bar

One item from the food refreshment menu (including coffee and tea)
\$8 per delegate

Two items from the food refreshment menu (including coffee and tea)
\$10 per delegate

Three items from the food refreshment menu (including coffee and tea)
\$12 per delegate





Section 3

LUNCH MENU SELECTION

We provide a full lunch with menu options changing every day.

Executive Business Lunch

Bread Selection:

A selection of plain & grain loaves, baguettes, home-baked rolls
An assortment of club sandwiches, wraps or open sandwiches

Salads & Deli:

Assorted selection of four seasonal salads
Dressings & accompaniments

A chef's selection of three hot dishes

Examples below:

Market fish, Salmon, Lamb, Beef, Chicken, Vegetable Lasagna, Pasta's, Goujons,
Quiches Asian stir-fry, sweet and sour dishes and much more are on offer.
(Dishes change daily)

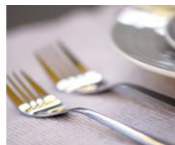
Sweets

Assorted cakes & slices
Seasonal sliced fruit platter
Whole fruit bowl

Piazza D' Oro sustainable coffee with a selection of herbal teas

\$26.00 per delegate

The Executive business lunch is included in the Day Delegate Package



Section 3

Working Lunch (continued)

For those extra small groups, why not have lunch in the Pavilion Restaurant! With its relaxed open-plan seating area, it is the perfect place to take a well-earned break. The all-day dining menu has a variety of snacks to satisfy any hunger. (Maximum 10 people)

For those in small groups we also provide working lunches, these can be delivered to your function room while you continue with your conference.

Please select five of the following dishes

Deli Selection

Assorted chicken, ham and pastrami baguettes filled with fresh salad & swiss cheese
 Filled Turkish loaf with assorted fresh greens & continental meats
 Assorted wraps with ham, pastrami, salami, fresh greens & swiss cheese
 Selection of individual salads with dressing
 Assorted open sandwiches topped with fresh salads, gourmet meats & cheeses
 Chefs selection of club sandwiches, fresh greens & continental meats

Hot Selection

Chef's selection of assorted pizzas - vegetarian included
 Chicken chow's main served with a prawn cracker
 Asian snack boxes with spring rolls, samosas, wontons, tempera prawns
 Chicken mango curry satay's served with peanut sauce
 Selection of small gourmet pies
 Individual fish & chip boxes with lemon wedges
 Toasted paninis with smoked chicken or salmon & camembert
 Individual chicken, mushroom vol au vents
 Oven roasted ham, cheese & pineapple baguettes

Sweets

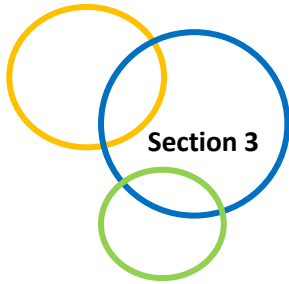
Carrot and banana cake w/ cream cheese icing
 Seasonal sliced fruit platter
 Cheese board selection with dried fruit & crackers
 Vanilla custard fresh fruit tartlets
 Home-made Pecan pie
 Seasonal fresh fruit tarts
 Assorted fruit yoghurts with a muesli topping
 Whole fresh seasonal fruit bowl

Piazza D' Oro sustainable coffee with a selection of herbal teas

\$24.00 per delegate

*Please consult with our Conference team if you would like to alter the menu.
 If you would like to add an additional item's a surcharge may apply.*





Section 3

DINNER BUFFET SELECTIONS**Matai Dinner Buffet****Soup station (Please Choose one)**

Pumpkin w/ crème fraiche
Creamy seafood chowder

Baker's station

Selection of breads including - Ciabatta, baguette, grain loaves & home-baked dinner rolls

From the cold kitchen

Selection of continental cold cuts including ham, salami, pastrami & cold smoked chicken

Salad selection

Mediterranean pasta salad, capsicums, sundried tomatoes, olives, pesto dressing
Kumara salad, crispy bacon, seeded mustard & mayonnaise
Greek salad with tomato, cucumber, olives, feta cheese & red onion
Waldorf salad mixed with dried apricots, chopped parsley & walnuts
Tossed green leaf salad with balsamic & garlic dressing
Traditional coleslaw bound in mayonnaise

Assorted dressings and condiments

Vinaigrette, French, blue cheese, thousand island, mayonnaise
Green and black olives, sweet-and-sour gherkins, stuffed vine leaves, sun-dried tomato

Hot selection – (please choose three)

Steamed market fresh fish, over bok choy with lime & coriander sauce hollandaise
Oven baked chicken thigh, sautéed mushrooms, rosemary, red wine jus
Char grilled peppered sirloin, onion & red wine scented jus
Chicken stir-fry in oyster sauce w/ toasted cashew nuts
Roast pork medallions w/ apple & apricot stuffing & Pinot Noir Jus
Prime beef medallions w/ portobello mushroom & peppercorn sauce
Roasted leg of lamb, rosemary & garlic crusted, finished with minted jus
Spinach & ricotta ravioli w/ rich tomato concase

Accompanying dishes

Served with seasonal vegetables, herb dusted gourmet potatoes

Sweets

Chef selection gateaux & cheesecake's
Home-made kiwi Pavlova w/ Kiwifruit chantilly cream
Seasonal fruit salad with lychees
Seasonal fresh fruit bowl

Piazza D' Oro sustainable coffee w/ a selection of herbal teas

The following dinner buffet's selections require a minimum of 25 delegates

\$48.00 per delegate





Section 3

Kanuka Dinner Buffet

Soup station (Please choose one)

Sweet vine roasted tomato soup
Seafood chowder
Cauliflower & blue cheese soup
Italian minestrone

Baker's station

Selection of breads including - Ciabatta, baguette, grain loaves & home-baked dinner rolls

Salad selection

Mixed leaf salad tossed, cherry tomatoes, sprouts & vinaigrette dressing
Spiral pasta with tuna and shrimp, red capsicum, spring onion & parsley mayonnaise
Honey roasted kumara & pumpkin salad with ginger & black sesame seeds
Greek salad tomatoes, cucumber, capsicums, red onion furnished with olives & feta
Sweet Israel cous cous salad, chives, parsley, dried apricot & poppy seeds
Shredded cabbage, carrots tossed with mayonnaise & fresh chopped parsley

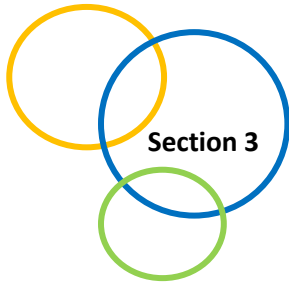
Assorted dressings and condiments

Vinaigrette, French, blue cheese, thousand island, mayonnaise
Green and black olives, sweet-and-sour gherkins, stuffed vine leaves, sun-dried tomato

Seafood selection

Shrimp & crab salad bound w/ seafood sauce
Lemon & Honey Marinated mussels
Pacific half-shell mussels
Whole steamed salmon
Asian-style marinated calamari salad





Section 3

Kanuka Dinner Buffet (continued)

Hot kitchen selection (please choose three)

Chicken breast oven roasted resting on spinach finished with Pinot Noir Jus
 Poached market fresh fish, over bok choy w/ lime & coriander hollandaise sauce
 Chicken stir-fry tossed in oyster sauce w/ toasted cashew nuts
 Roasted pork loin on buttered cabbage & apple centered Jus
 Lamb curry with fresh kefir lime leaves
 Roasted rump of lamb, rosemary & garlic crusted, finished with minted jus
 Prime scotch fillet steaks with forest mushroom & peppercorn sauce
 Baked salmon fillets resting on lemon Israeli couscous with curry crème
 Venison ragout with roasted baby onions bound with Pinot Noir jus
 Spinach & ricotta ravioli, seeded mustard, crème fraiche
 Pork medallions with apple & apricot stuffing Pinot Noir Jus
 Stir-fried beef in black bean sauce w/ bok-choy & portabella mushrooms
 Peppered sirloin steaks over garlic mash w/ onion rings & rich tomato scented jus
 Stir-fried Asian vegetables tossed w/ hokkien noodles, honey soy sauce

Accompanying dishes

Served with seasonal vegetables & sautéed potatoes

Carvery selection (please choose one)

Maple cured champagne ham on the bone
 Roast pork loin with crackling & apple sauce
 Scotch fillet of beef with mustard crust & Pinot Noir Jus
 Rosemary & garlic rubbed leg of lamb

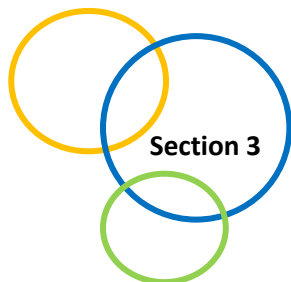
Sweets

Home-baked pecan pies
 Selection of gateaux, cheesecake
 Home-made kiwi Pavlova w/ Kiwifruit chantilly cream
 Fresh seasonal sliced fruit platter
 Seasonal fresh fruit bowl

Piazza D' Oro sustainable coffee w/ a selection of herbal teas

\$61.00 per delegate





Section 3

DINNER OR LUNCH BARBECUE SELECTION

You can choose to have your dinner either outside in our courtyard area or in one of our function rooms

Kowhai Barbecue**Specialty Breads**

Selection of breads including - Ciabatta, baguette, grain loaves & home-baked dinner rolls

Cold Selection

Potato salad, crispy bacon, capers, seeded mustard & mayonnaise
 Trio of gourmet lettuce, snow pea shoots, cherry tomatoes fresh meadow herbs
 Shredded cabbage and carrots tossed with mayonnaise and fresh chopped parsley
 Marinated sweet & sour cucumber with fennel

Assorted dressings and condiments

Vinaigrette, French, blue cheese, thousand island, mayonnaise
 Green and black olives, sweet-and-sour gherkins, stuffed vine leaves, sun-dried tomato

From the BBQ

Tandoori marinated chicken breasts
 Prime scotch fillet steaks
 Sizzling deli sausages
 Baked potatoes with chive sour cream
 Glazed carrots & green peas

Sweets

Fresh seasonal sliced fruit platter
 Pavlova topped with seasonal fruit & thickened cream
 Chocolate & fruit filled éclairs

Piazza D' Oro sustainable coffee w/ a selection of herbal teas

Minimum numbers of 25 people

\$48.00 per delegate





Section 3

COCOKTAIL MENU SELECTIONS**Cocktail Menu**

Cold selection

Roasted beef, micro watercress & horseradish cream
 Crème smoked salmon, pop seeds & capers
 Chicken liver pâté on crispy baguettes

Hot selection

Lightly crumbed camembert with spicy apricot
 Mini hamburgers, gruyere & tomato chutney
 Gourmet Indian vegetable spring rolls & samosas

\$ 23.00 per delegate

Cocktail Menu

Cold selection

Seared tuna, sesame seeds, wasabi mayonnaise
 Camembert, gherkin, lollo rosso en croute
 Chef's selection of sushi rolls with soy sauce, pink ginger

Hot selection

Mini chorizo's wrapped in brioche
 Tempura prawns with sweet chilli sauce
 Mini roasted bell pepper & feta pizza's

\$ 23.00 per delegate

Minimum requirement 20 guests

Please inform our Conference team if you would like to alter any of the menus.

If you would like to add an additional item, a surcharge may apply



Section 3

COCKTAIL MENU (continued)**(SELF-SELECTION)**

Selection of

Two cold & two hot	<i>\$18.00 per delegate</i>
Three cold & three hot	<i>\$23.00 per delegate</i>
Four cold & four hot	<i>\$26.00 per delegate</i>

Cold Canapés Selection

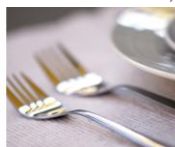
Smoked salmon blinis w/ cream cheese & caviar
 Rare roast beef, micro watercress & horseradish cream
 Chicken liver pâté on crisp baguettes
 Camembert, gherkin, lollo rosso en croute
 Dutch Salami, gherkin and brie
 Oyster bloody-mary shots
 Selection of sushi rolls w/ pickled ginger, wasabi & soy
 Smoked chilli mussel en croute
 Mediterranean vegetable tartlet with feta
 Smoked chicken & mango tartlet
 Seared tuna en croute with wasabi mayonnaise
 Crème avocado & prawn
 chicken liver & cognac pâté in profiteroles
 Crudités & dips (hummus, smoked salmon, sun-dried tomato)

Hot Canapés Selection

Tempura prawns chilli dipping sauce
 Roasted bell pepper & feta pizza's
 Garlic Prawns twisters
 Spicy coriander pork balls w/ satay sauce
 Thai-style fish cakes, coriander & chilli dipping sauce
 Mini hamburgers, gruyere & tomato chutney
 Lightly crumbed camembert with apricot chutney
 Crumbed fingers of tarakihi with tartar sauce
 Prunes wrapped with bacon
 Mini chorizo's wrapped in brioche
 Gourmet Indian vegetable spring rolls & samosas
 Marinated chicken tulips
 Grilled oysters Kilpatrick
 Mini veal croquettes with English mustard

Sweet Canapés Selection

Individual mini cappuccino/custard éclairs
 Candy fresh fruit skewers
 Crème patis tarts with fresh berries
 Petit cones w/ maple syrup & walnut ice-cream
 Homemade Rum Balls, coconut & chopped nuts



**Section 3****COCKTAIL MENU (continued)****Additional Platters****Antipasto platter**

Assorted cold meats including Ham, prosciutto, salami, pastrami, stuffed vine leaves, plain & stuffed olives, cheeses, pickles, crackers, breads, Hummus & balsamic olive oil
\$65.00 (*Serves 10 persons*)

Cheese & crackers

Assortment of NZ cheeses served with crackers, nuts, and dried fruit
\$75.00 (*Serves 10 persons*)

Asian hot platter

Mini Samosa, spring rolls chicken/pork wontons, garlic prawn wraps with chilli & spicy apricot dips
\$45.00 (*Serves 10 persons*)

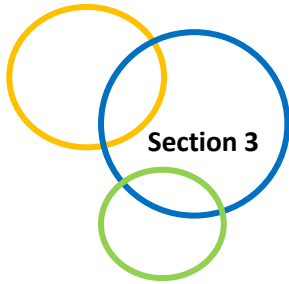
Club sandwiches

An assortment Continental clubs sandwiches with a variety of fillings including Ham, salami, pastrami, creamed egg, and various other fillings. (Vegetarian options available on request.)
\$35.00 (*Serves 10 persons*)

Sweet Slice platter

Chef's selection of petit desserts including Black Forest Swiss rolls, chocolate brownies, carrot cake, Chocolate & vanilla cream puffs.
\$45.00 (*Serves 10 persons*)





Section 3

PLATED BANQUET SELECTIONS

Available only in your choice of Conference Room
A minimum of 20 delegates is required for these Dinner Menus

Please find below two examples of set menus that can be used as they are or for you to modify using the banquet selection on the next page. Should you require any assistance please contact our Conference team.

2 Courses \$45.00

(1 main & 1 dessert) or (1 Entrée & 1 Main)

3 Courses \$60.00

(1 Entrée & 1 Main & 1 Dessert) additional items are \$6 each

SAMPLE MENUS

2 Course set menu**Mains**

Chicken breast with apricot, camembert, honeyed baby vegetables on garlic mash & pinot noir jus.

Desserts

Home-made Malibu cheesecake, w/ raspberry compote & chocolate honey cone

Piazza D' Oro sustainable coffee with a selection of herbal teas

3 Course set menu**Appetisers**

Ora salmon rillettes, hot smoked on brioche, micro salad & honey mustard dressing

Mains

Beef tenderloin, fresh herb rosti, crispy prosciutto with asparagus shoots, honey carrots & vanilla bean jus

Desserts

Red fruit charlotte w/ raspberry dust & crack candy

Piazza D' Oro sustainable coffee with a selection of herbal teas

We provide vegetarian options with all meals





Section 3

PLATED BANQUET SELECTIONS

To design your own menu, please select one item from each of the following courses or we can help you to co-ordinate a balanced and attractive menu for your special event

We are happy to create or alter any dishes you select, and we can help to advise you on a balanced menu selection, to make your event memorable in every way.

Soups

Sweet vine roasted tomato soup w/ a hint of basil pesto
 Seafood chowder w/ a hint of red curry & coriander
 Cauliflower & blue cheese soup
 Italian minestrone, tomato base, chunky vegetables & pasta
 Pumpkin & kumara finished w/ sour cream

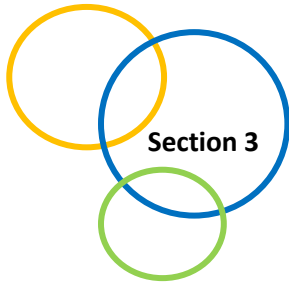
Appetisers

Manuka smoked salmon, crème fraiche potato, micro Asian herbs & citrus wedges
 Tasting platter, miniature Thai beef salad, avocado crème mousse, smoked salmon rose en crousté,
 tempura battered prawn chilli sauce
 Smoked chicken w/ garden greens, crispy noodles, coriander, cashew nuts & vinaigrette
 Caesar salad, baby romaine cos lettuce, grated parmesan, anchovies, smoked bacon,
 croutons & caesar dressing.
 Akaroa salmon rillettes, hot smoked on brioche, micro salad & honey mustard dressing
 Citrus chicken salad with fanned avocado, baby vine tomato, lime & saffron vinaigrette
 Thai lamb salad with crispy noodles, toasted cajun cashews & sweet chilli-soy dressing

Refresher Sorbet (an additional \$4 dollars for this selection)

Pineapple and ginger
 Lemon & Advocaat
 Tropical Lychee
 Lemon & lime with Gin





Section 3

PLATED BANQUET SELECTIONS (continued)**Main Courses**

All dishes are accompanied by daily potato and market vegetables
We provide vegetarian options with all meals

Beef

Beef tenderloin wrapped in bacon, potato rosti, seasonal honeyed vegetables & aged balsamic jus
Beef Wellington w/ lattice pastry, pate, mushroom duxelle, crushed herb potato & cabernet merlot jus
Beef tenderloin, kumara rosti, crispy prosciutto w/ asparagus shoots, honey carrots & vanilla bean jus

Chicken

Supreme of chicken forced w/ sun-dried tomato pesto on seared spinach, toasted Prosciutto & Jus
Chicken breast stuffed apricot, camembert, honeyed baby vegetables on garlic mash & pinot noir jus
Chicken supreme filled w/ camembert on sautéed spinach, pine nuts & red wine glaze

Lamb

Roasted lamb rump w/ pea puree, seasonal honeyed vegetables & sage Jus
lamb rack oven roasted, rubbed in rosemary & garlic, shallot puree, merlot reduction
Braised lamb shank, aged balsamic & rosemary, served on crushed kumara w/ balsamic jus

Fish

Pan seared salmon on Israeli couscous seasonal honeyed vegetables drizzled w/ caper butter
Grilled salmon topped w/ garlic & tarragon butter accompanied by steamed baby vegetables, crushed potatoes seasoned w/ beurre blanc
Pan-fried Market fresh fish, sautéed prawn on wilted spinach, rocket oil & sauce hollandaise

Pork & Game

Free range duck breast over baby bok choy, pumpkin gnocchi & orange honey glaze
Pork loin fillet glazed w/ apple syrup on ham hock potato cake & mustard sauce
Grilled venison loin (150gr), wrapped in apple wood bacon, served w/ sun-dried cherry glaze





Section 3

PLATED BANQUET SELECTIONS (continued)

Sweet treat

- Red fruit charlotte w/ raspberry dust & crack candy
- Vanilla pod infused pancetta w/ clotted cream
- Sticky date cake w/ butterscotch sauce & chantilly cream
- Crunchy chocolate slice w/ raspberry's & Pistachio nuts
- Home-made Malibu cheesecake, w/ raspberry compote & chocolate honey cone
- Chocolate ingot w/ double chocolate & candy
- NZ cheese platter w/ local cheese fresh fruit & cheese board crackers

All meals are followed by a buffet selection of Piazza D' Oro sustainable coffee w/ a selection of herbal teas

2 Courses \$45.00

(1 main & 1 dessert) or (1 Entrée & 1 Main)

3 Courses \$60.00

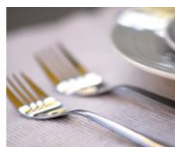
(1 Entrée & 1 Main & 1 Dessert) additional items are \$4 each

3 Courses with 2 mains \$64.00

(1 Entrée & 2 Main & 1 Dessert)

We look forward to serving you and your delegates should you have any further questions regarding the above menus please don't hesitate contact our conference team will be happy to help you with any questions or amendments/alterations you may wish to make.

All menu prices include GST





Section 3

BEVERAGES

We have a wide variety of beverages on hand that will quench any thirst.

Cocktails on Arrival

\$10.00 per person

As your guests arrive for the event, our friendly staff will be shaking up a delicious drink for them. Your conference team will be able to supply you with more information.

Local Beers

Lion red
Export Gold
Tui
Montieths black
Waikato

Premium Local Beers

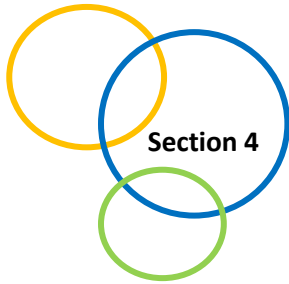
Heineken
Steinlager Pure
Stella Artois
Amstel Lite
Corona

Non-Alcoholic

Orange juice and soft drinks

**A full wine list is available on request
Please ask our conference team**





Section 4

AUDIO VISUAL AND TECHNICAL SERVICES

The following on-site equipment is available for hire:

FOR HIRE	FULL DAY	HALF DAY
Data projector (1500 ANSI+) Comes with complimentary use of 1x Screen	\$200.00	\$150.00
Sound System (includes 2x hand held microphones)	\$200.00	\$150.00
Additional Hand held microphone	\$70.00	
Flipchart with easel (including pad and markers)	\$25.00	
Additional pad	\$15.00	
Whiteboard with Markers	\$20.00	
Lectern	Complimentary	
Flipchart stand only	Complimentary	

We also use the facilities and services of an external audiovisual company who can provide a wider range of equipment if required.

Please discuss your requirements with our Conference team who can assist you in ensuring your presentation is state of the art.

Video conferencing, audio conferencing and technical assistance are also available upon request.





Section 4

THEMING AND ENTERTAINMENT

We have a wonderful portfolio of external companies that can help turn your event into a memorable occasion. We can organise your theme, entertainment or team building for you, or refer you to one of our event partners for assistance.

Theming and Prop companies - Change that scene. Some themes you could choose include:

Jungle Safari, Roar with the Lions!
 Austin Powers, Groovy Baby... yeah!
 Beach Theme, pull out those sarongs!
 Love Boat - come aboard and enjoy the cocktails.
 Winter Wonderland, enjoy the snow, Santa and sleighs!
 Merry Christmas, we wish you a Merry Christmas!
 Medieval, clap on the soup and toast to your King and Queen!

Entertainment - add some spice to your event, Entertainers include:

DJ's, for something new and old!
 Juke Box, choose your own!
 Karaoke, let them sing themselves!
 Solo Entertainers such as pianists, harpists, guitarists
 Live Bands ranging from pop and rock 'n' roll, to swing bands
 Dancing Girls, to perform and instruct
 Bongo Drummers and fire throwers

Team Building - Want to give your team a challenge??

We work with some dynamic and enthusiastic Team Builders who can/will work specifically to the challenge you want to overcome in your workplace

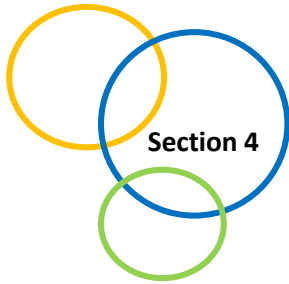
Treasure Hunts to Murder Mysteries
 Physical Assault courses and outdoor challenges
 Games and a range of activities for groups of all sizes
 Group Drumming Sessions
 Overnight Retreats
 Cycling tours
 Canyoning & abseiling tours

If you are looking to keep things simple, but would like to add that something special, why not consider:

Chair covers and table cloths in your company's colours
 Candelabras
 Blackout curtains
 Coloured lighting

Whatever you decide to do, we would be more than happy to lend you a helping hand. Our aim is to make your event as special and enjoyable as possible.





ACCOMMODATION

Distinction hotel offers guests great value for money and comfortable hotel rooms that offer convenient no fuss service.

Distinction Rotorua has available 133 accommodation rooms which include:

- Superior rooms - majority configured with two queen beds but three rooms available with one king bed and four rooms available with one queen and one single (one room which is disability access room);
- Deluxe rooms - majority configured with two queen beds but six rooms available with one king bed;
- Suites – all one king bed;
- Presidential suite – one room with two single beds and master room with one king bed;
- Family room – main room with one king and a second bedroom with three single beds.

The hotels facilities and accommodation rooms offer:

- Gymnasium
- Wi-Fi
- Broadband Internet access with working desks
- Pavilion Café & Restaurant
- Yakitori Restaurant
- Iron and ironing board
- D Bar
- Complimentary coffee and tea making facilities
- Guest laundry and dry cleaning services
- Sky television and hotel movie system
- Public Internet access
- Pool & spa area
- Onsite car parking
- 24hour reception
- Outdoor entertainment area

We look forward to serving you and your delegates should you have any further questions regarding the above conference kit please don't hesitate contact our conference team. We will be happy to help you with any questions or amendments/alterations you may wish to make.

Phone - +64 7 349 5273

Email - conference@distinctionrotorua.co.nz

Post – PO.Box 983, Rotorua 3010

Thank you

All prices include GST

