

VENUE CONFERENCES catering



All SETUP READY TO GO

Our aim is to provide both you and your guests the ultimate Venue experience by taking care of all those details for you in a beautiful inspiring location.

VENUE FEATURES:

- Envia Bay of Plenty location
- Fully serviced venue
- Only minutes to CBD & Accommodation
- Plenty of free 24 hr Parking
- Affordable - we provide more value by having all your venue needs under one roof

CONFERENCE VENUE HIRE INCLUSIONS:

- Duty Manager
- Exclusive use of venue
- Seating & Tables placed to your requirements
- In house sound system
- Wireless microphone with Stand & lectern
- Data projector & Screen with sound system
- Whiteboard / Flip Chart & Pens
- Filtered water Glassware & Mints

HIREAGE:

(up to 4 hrs) 590 + gst

(up to 8 hrs) 990 + gst

Minimum 4 hours hire, Additional hours 150 +gst per hour

MENUS

- * All menus are +gst and subject to seasonal availability.
- * Low allergen menu and dietary options available.
- * Minimum catering numbers apply.

Lunch WORKING LUNCH

Sammie Salad



Lunch WORKING LUNCH

Sammie 32pp

Choose One of each Category from the following :

SALAD

Caesar - Coz sliced Eggs Parmesan Croutons Aioli V
 Greek - Mixed leaves Cucumber Tomato Kalamata olives Feta V
 Asian - Noodle carrot Bok Choy Ginger Soy V
 Green - Mixed leaves Cucumber Savoy Coriander V
 Fresh Fruit Platter V

SAVOURY

Traditional Ham & egg Quiche
 Gourmet Beef & Herb sausage Roll
 Sweet corn & Vege frittata V
 Teriyaki Chicken Pizza slice
 Mushroom & Spinach Penne with coconut cream & pesto V
 Chicken drums

SANDWICH

Farmhouse - Rolls Chicken Salad herbs
 Turkish - Ham Tomato Leaves Onion Relish
 Toasted Ruben - Corned Beef Spinach Cheese Pickle
 Ciabatta Club - Pastrami Salad Cucumber Chow chow

TEA & COFFEE

Please Advise Any Dietary Requirements.
 Vegan / Gluten free / Dairy free / Allergens

Lunch
DE-CONSTRUCTED
Sammie Salad



LUNCH
DE-CONSTRUCTED
Sammie \$32pp + gst

DECONSTRUCTED HAM
SANDWICH

- Hot carved Ham
- Fresh baked wholegrain & Ciabatta Loaf with spreads
 - Green leaf salad
 - Tomato & cucumber salad
- Selection of mustards, pickles & chutney
- Hand cut Potato wedges

TEA & COFFEE

- Great for light lunch or supper
- Onsite at Charthouse at the buffet

Sweet Morning Afternoon

Savoury

Morning & Afternoon Teas

Option 1 for 9.00 includes: fresh brewed Hummingbird Coffee, Tea selection & mini cookie

Option 2 for 14.00 includes: fresh Brewed Hummingbird Coffee, Tea selection & mini cookie PLUS Extra Item

Option 3 for 19.00 includes: fresh Brewed Coffee, Tea selection & mini cookie PLUS 2 extra items



Sweet Morning Afternoon Tea

Savoury

SAVOURY

World famous in Tauranga triple Cheese puffs
Gourmet Herb & Beef sausage rolls
Zucchini & sundried tomato muffin
Dutch Salami & Asparagus pinwheel sandwich

Healthy options

Seasonal fruit Basket
Compote of Warm stewed apple & blackberry
Baked coconut & Muesli slice

Sweet

Country Date Loaf
Orange & Almond Cake GF
Apple & Apricot shortcake
Chocolate Brownie GF
Carrot & Almond Muffin GF
Raspberry Chocolate Muffin
Caramel slice
Anzac cookies

All Pricing excludes GST

Savoury AFTER 5 EVENT



Savoury GRAZING TABLE Event From 25.00 - 35.00pp

- Selection of assorted antipasti - grazing table
- Ideal for after 5 with Drinks
- Can be used in conjunction with Finger food for something more substantial
- Smoked Beef, Kransky & Salami
- Aged cheddar Camembert & Cumin seed Gouda
- Fresh baked Whole grain & ciabatta
 - Pickles, Chutneys & Relish
 - Crackers pretzels & popcorn
 - Fresh & Preserved fruits
- Not intended as a meal replacement
 - Onsite only at Charthouse
 - Maximum display 4 hours
 - Excludes GST

Reward CORPORATE DINNER EVENT



Pier 1 Boutique Buffet CORPORATE DINNER

\$75pp +gst

Choose the main carved course for your guests:

Rosemary Pork Shoulder w apple & Beetroot chutney or
Slow Roasted hindquarter of Beef w horseradish cream or
Hot apricot glazed Ham on the bone w puree of stone fruit

The following is all inclusive...

Moroccan Chicken stack with Sweetcorn fritter
Field Mushroom penne w vine tomato & basil pesto
Crisp breaded fish pieces served with char grilled lemons
& Caper mayo
Fresh Baked Bread Selection.
New season potatoes with lemon pepper
Roasted maple spring carrots
Wok - sauté medley of seasonal green vegetables
Salad of Iceburg, radicchio, & rocket
Platter of Shrimp & Surimi w lime & gherkin relish
Salad of Brown rice, Tomato, Kalamata Olives & coriander
Traditional marinated green lip mussels.
Selection of baby salad pickles
Kalamata Olives, Goats cheese Feta

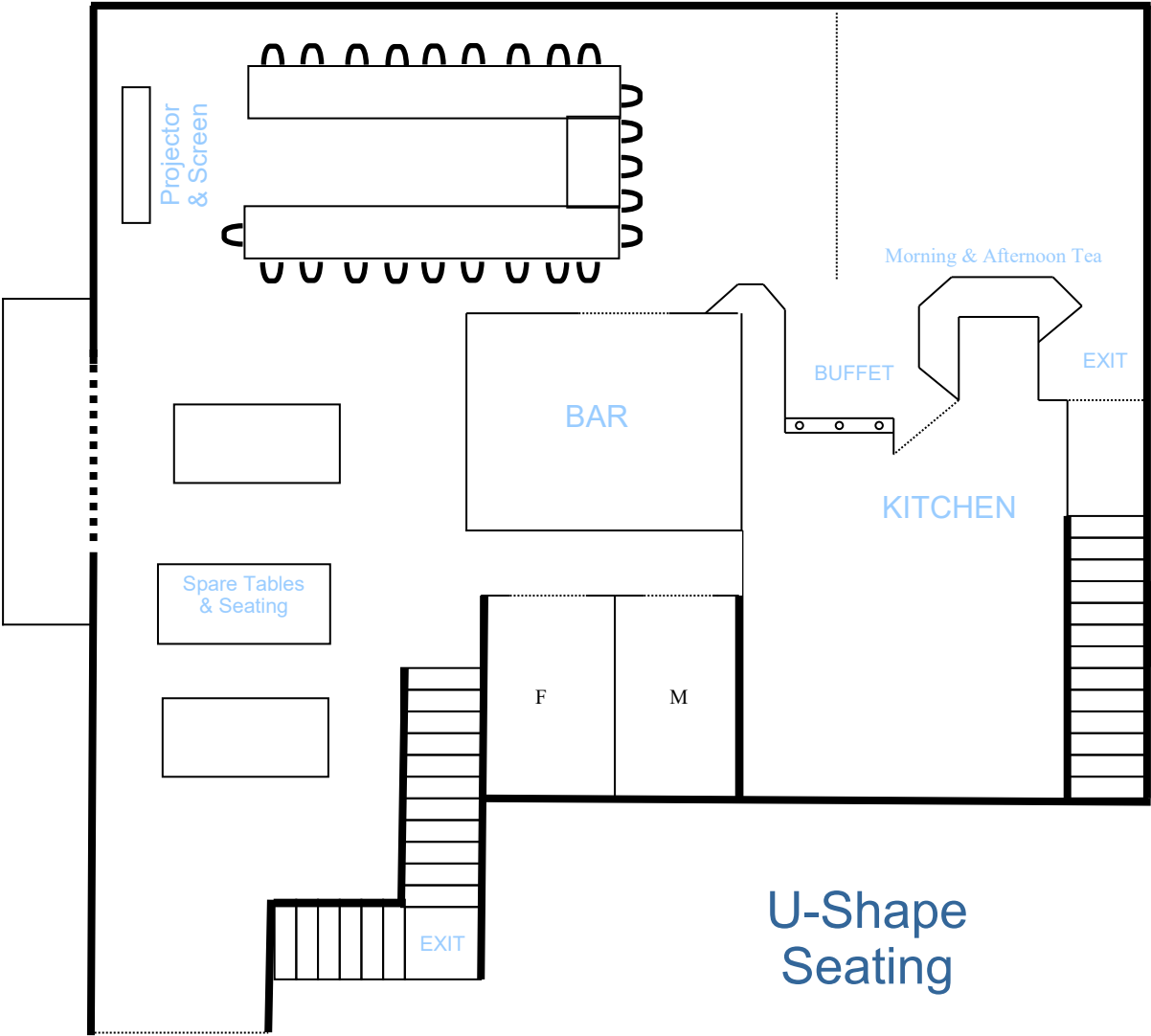
Sweet treats.....

Pavlova log w caramel & passionfruit coulis
Espresso & chocolate Tiramisu
Short pastries of apricot & cinnamon
Tropical fruit salad pineapple, papaya, mango and grapes
Tea & Coffee

*Or ask about our many Buffet, Banquet & Set menu options
Vegetarian & Dietary menu options also available*

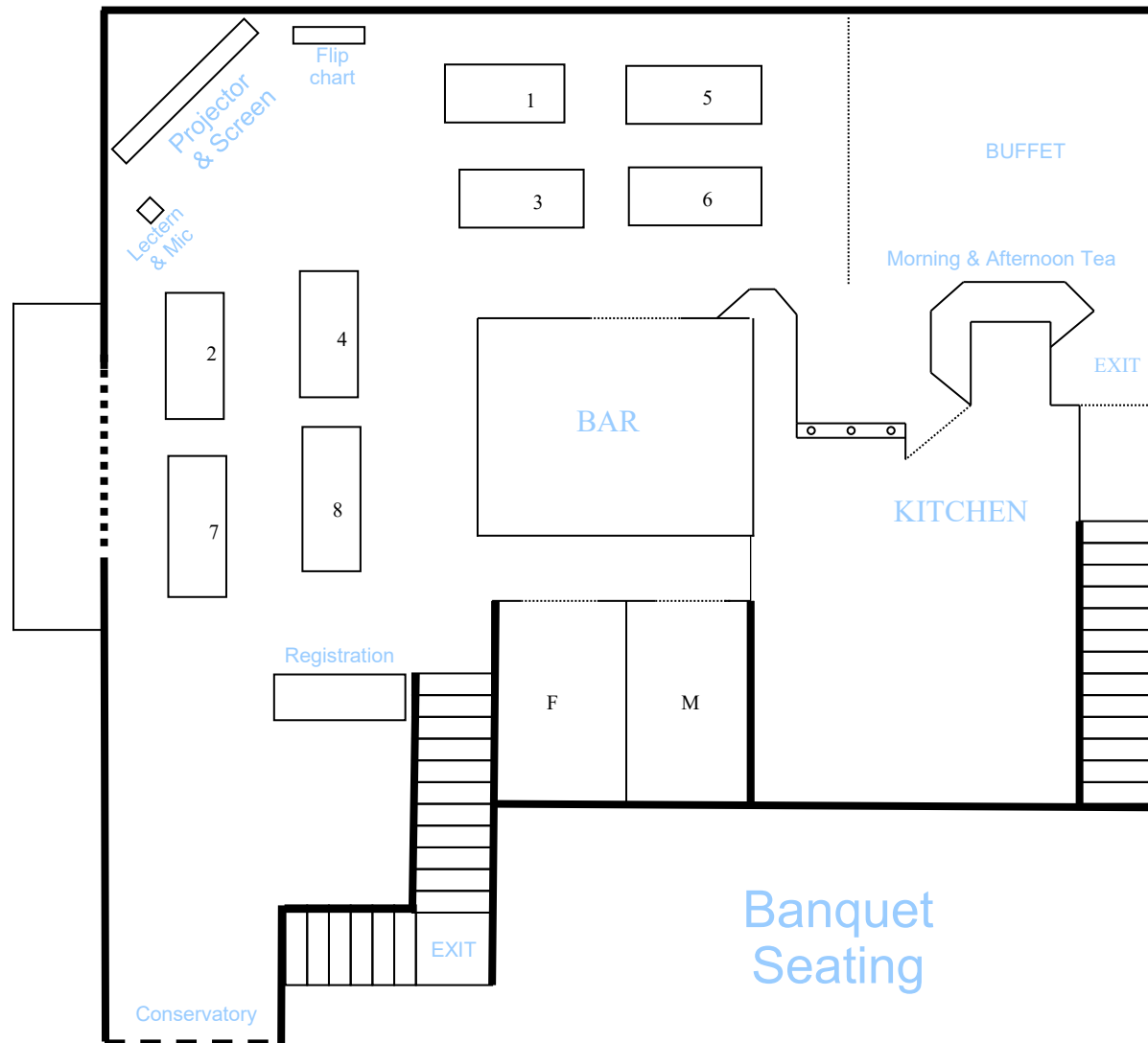
Mt Maunganui

Kaimai
Ranges



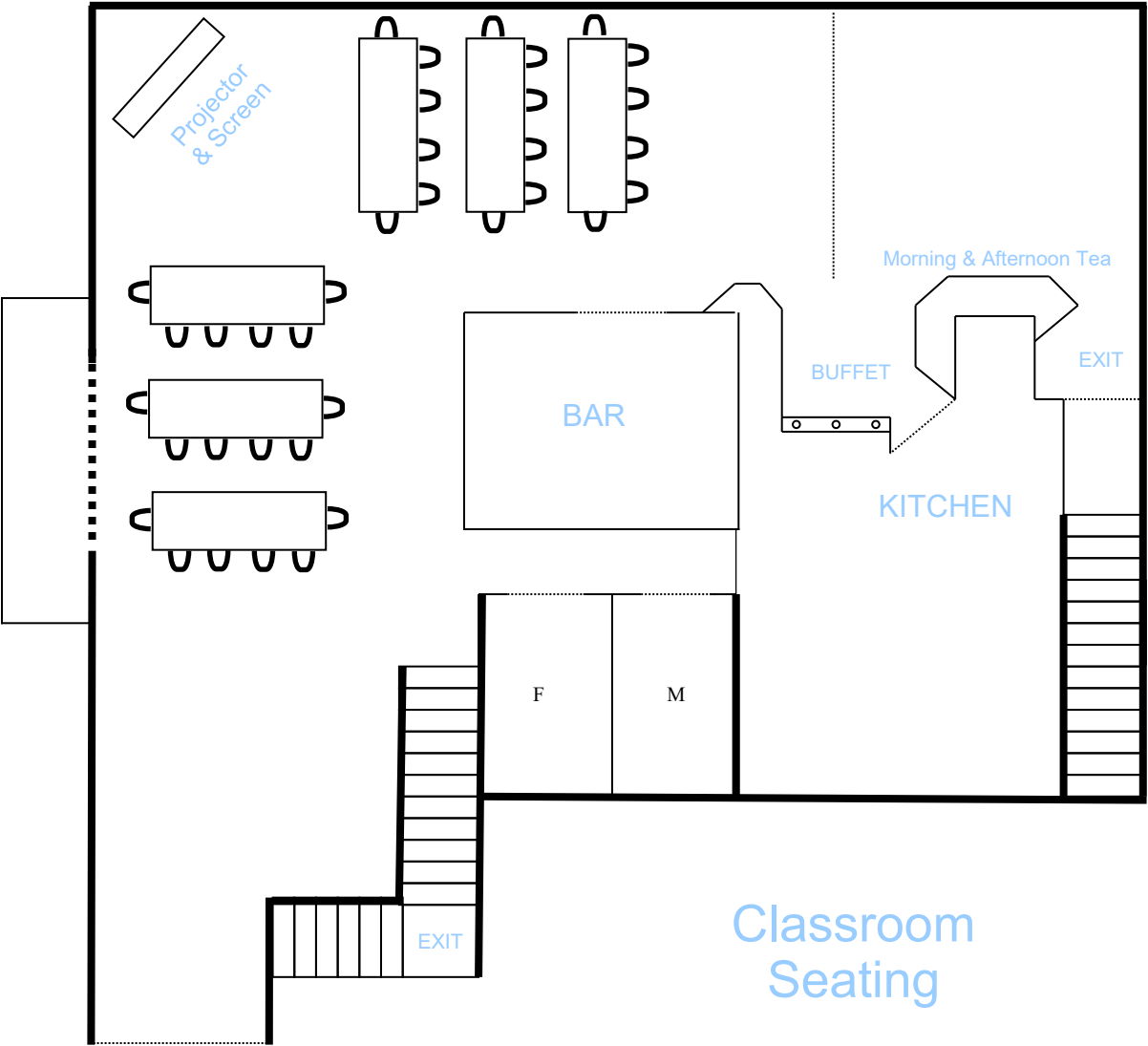
Mt Maunganui

Kaimai
Ranges



Mt Maunganui

Kaimai
Ranges



Classroom
Seating

VENUE AV SETUP



AV SETUP Details

- Data projector & Screen
- Ready to connect your PC with VGA & HDMI inputs
- 3.5mm jack connections to room amplifier
- Laser pointer & presentation remote
- Background sound system with wireless microphone
- Whiteboard, stand & markers
- All conference pricing is GST exclusive