



MEETING AT NOVOTEL



MEET WITH SUCCESS
AT AUCKLAND ELLERSLIE



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PACKAGES

DAY DELEGATE | \$79 PER PERSON



VENUE INCLUSIONS

- ▶ Iced water
- ▶ Meeting@Novotel note pads & pens
- ▶ Facilitator's kit
- ▶ Complimentary Wi-Fi

AUDIO VISUAL

- ▶ 1 x Data projector audio bundle for video
- ▶ 1 x Screen
- ▶ Additional audiovisual equipment is available at an additional cost

CATERING

- ▶ Arrival tea and coffee served outside room
- ▶ Morning tea, including two food items served outside room
- ▶ Buffet lunch served in Acacia Restaurant*
- ▶ Afternoon tea including two food items served outside room



*A minimum of 15 conference guests required for Acacia lunch buffet. For less than 15, working lunch options will be provided.

PACKAGES

EXECUTIVE DAY DELEGATE | \$99 PER PERSON



VENUE INCLUSIONS

- ▶ Iced water
- ▶ Meeting@Novotel note pads & pens
- ▶ Facilitator's kit
- ▶ Complimentary Wi-Fi

AUDIO VISUAL

- ▶ 1 x Data projector audio bundle for video
- ▶ 1 x Screen
- ▶ 1 x Whiteboard
- ▶ 1 x Flipchart
- ▶ Additional audiovisual equipment is available at an additional cost

CATERING

- ▶ Arrival tea and coffee served outside room
- ▶ Morning tea including a choice of two food items served outside room
- ▶ Buffet lunch served in Acacia Restaurant*
- ▶ Afternoon tea including a choice of two food items served outside room
- ▶ 30-minute post-conference drinks and nibbles in Acacia Bar



*A minimum of 15 conference guests required for Acacia lunch buffet. For less than 15, working lunch options will be provided.

CATERING



BREAKOUT

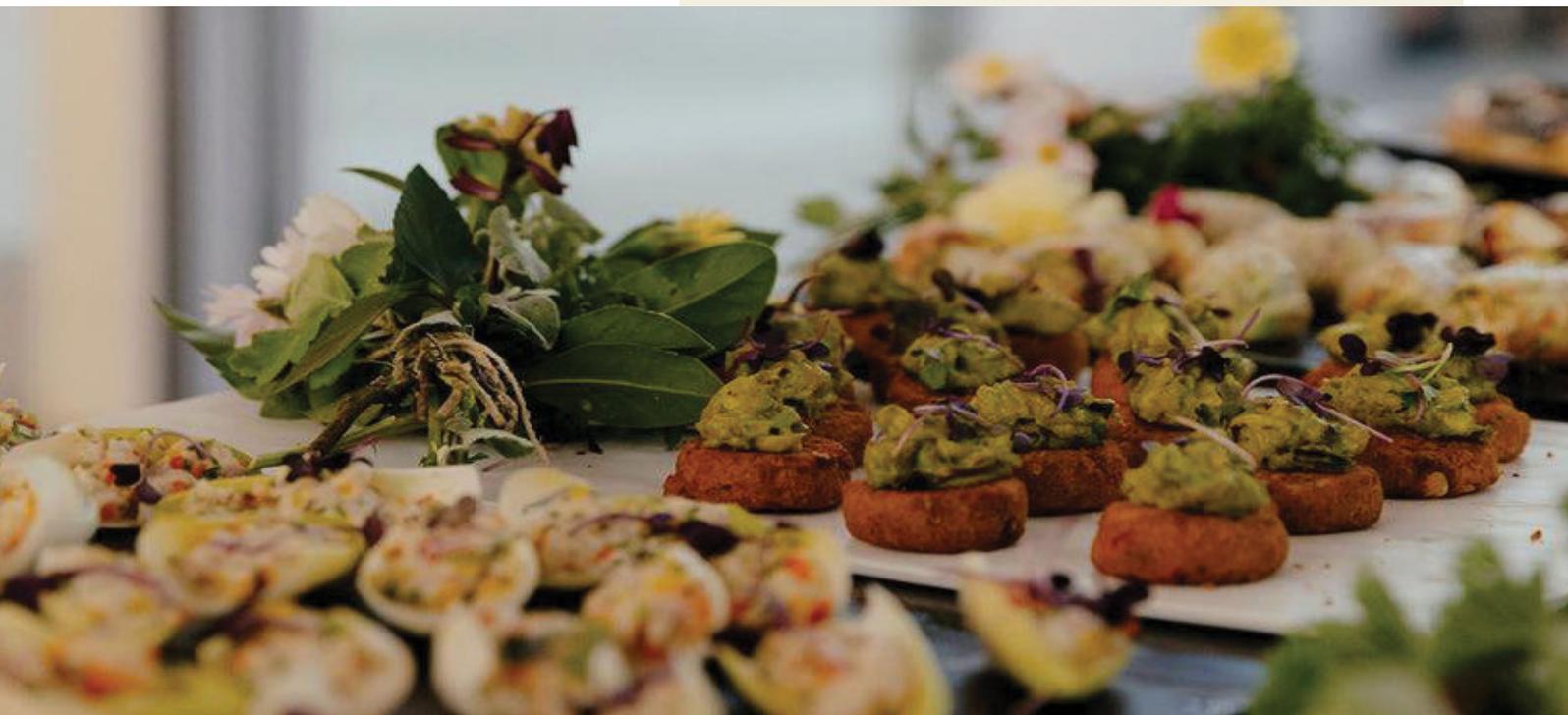
- ▶ Tea and coffee on arrival | \$6 pp
- ▶ Tea and coffee with juice on arrival \$8 pp
- ▶ Morning OR afternoon tea with one food item | \$12 pp
- ▶ Morning tea OR afternoon tea with two food items | \$16 pp

BREAKFAST

- ▶ Light breakfast | from \$27 pp
- ▶ Hot buffet breakfast | from \$37 pp
- ▶ Plated hot breakfast | from \$37 pp

LUNCH

- ▶ Working lunch | from \$39 pp (maximum 15 people)
- ▶ Buffet lunch served in the restaurant \$39 pp (minimum of 15 people)



CATERING

COCKTAIL

- ▶ Food platter | *from \$59 per platter (serves 7 to 8 people)*
- ▶ Canapé cocktail package | *from \$27 pp for 45 minutes of service*



DINNER

- ▶ 2 course alternative serve plated dinner | *\$69 pp*
- ▶ 3 course alternative serve plated dinner | *\$79 pp*
- ▶ Executive Alternate serve plated dinner | *\$89 pp*
- ▶ Sunset buffet A or B | *\$69 pp*
- ▶ Pacific buffet | *\$79 pp*
- ▶ Executive Sunset buffet with 4 hot selections | *\$89 pp*
- ▶ BBQ buffet | *\$69 pp*
- ▶ Indian Vegetarian Buffet | *\$72 pp*
- ▶ Indian Halal Buffet | *\$79 pp*



GENERAL INFORMATION

Novotel Auckland Ellerslie has five flexible meeting spaces that can accommodate up to 300 delegates.

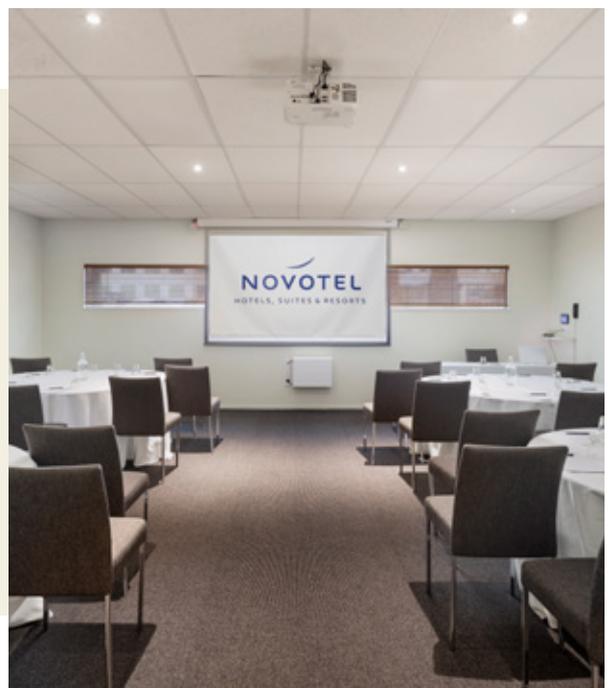


- ▶ On-site professional conference team
- ▶ Indoor and outdoor pre-function areas
- ▶ Rooms with natural light and access to outdoor courtyard
- ▶ On-site car parking (subject to availability)
- ▶ Outdoor team building areas
- ▶ Acacia Restaurant and Garden Bar
- ▶ In Balance Gym

TECHNICAL FEATURES

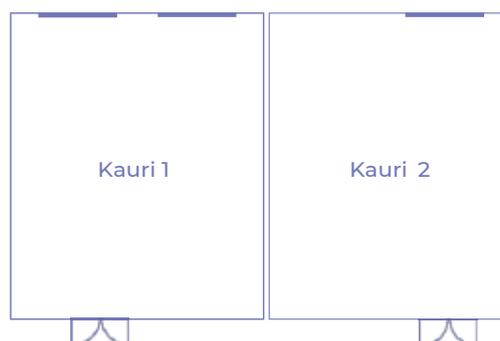
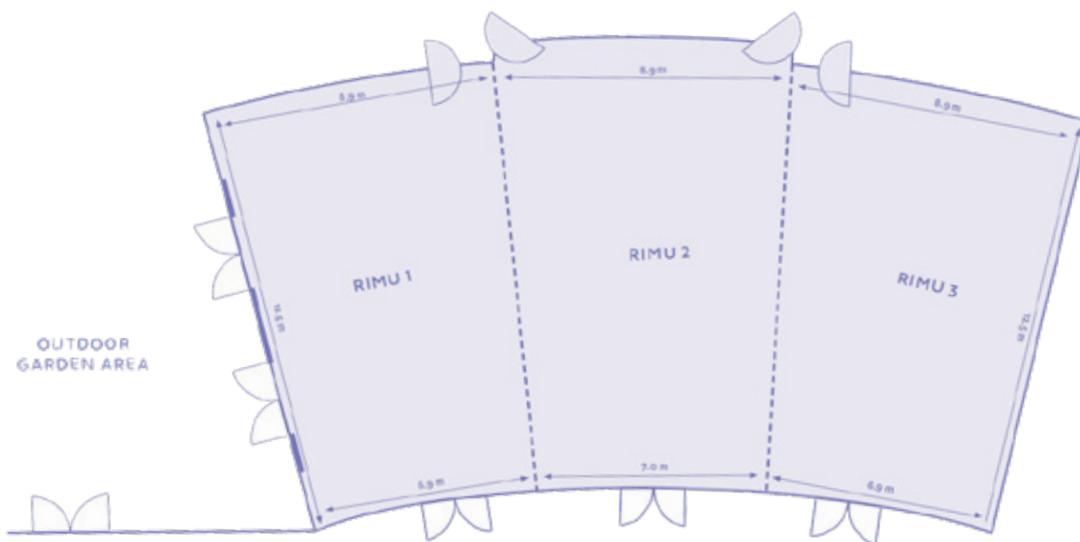
- ▶ Broadband and wireless internet access
- ▶ Purpose built in-room data projectors and screens
- ▶ In-built audio system available

*AV quote available on request



FLOOR PLANS

ROOM NAME	HEIGHT	M ²	NUMBER OF PERSONS						
			THEATRE	CLASSROOM	U-SHAPE	BOARDROOM	CABARET	BANQUET	COCKTAIL
Rimu 1	3	95.5	90	45	30	30	42	54	90
Rimu 2	3	104.4	90	45	30	30	42	54	90
Rimu 3	3	95.5	90	45	30	30	42	54	90
Rimu 1, 2 & 3	3	295.4	300	144	0	0	160	200	300
Rimu 1 & 2	3	199.9	200	90	0	0	84	108	180
Rimu 2 & 3	3	199.6	200	90	0	0	84	108	180
Kauri 1	2.65	55.4	40	18	18	16	28	36	30
Kauri 2	2.65	55.4	40	18	18	16	28	36	30



ACCOMMODATION

Novotel Auckland Ellerslie offers two unique styles of international standard Accommodation in one superb complex. Your Conference Coordinator will be happy to assist you in creating a package to suit your individual requirements and budget.



NOVOTEL AUCKLAND ELLERSLIE

Novotel is a premier 4½ star hotel designed for natural living. Novotel represents contemporary living and innovative designs that offer an experience unlike any other.

Novotel offers 147 accommodation rooms including three suites, a choice of king and twin rooms, as well as special access rooms. Our rooms are 100% nonsmoking.

ibis AUCKLAND ELLERSLIE

ibis is a 3½ star brand hotel and the leader in terms of value for money. ibis is recognized for its friendly and professional service, and essential services.

ibis Auckland Ellerslie offers 100 accommodation rooms including standard queen rooms and king split rooms which can either be used as a king bed or two single beds for twin configurations. Special access rooms are also available. ibis Auckland Ellerslie guests have access to all of Novotel Auckland Ellerslie's 4½ star facilities.





MENU

AT NOVOTEL

Enjoy balanced, gourmet breaks and dining

BREAKFAST

LIGHT BREAKFAST | \$27 PP

Toasted muesli and yoghurt
Selection of assorted muffins, danish pastries & croissants
Assorted fruit platter
Nespresso coffee and a selection of fine teas



PLATED BREAKFAST | \$37 PP

On the table:

Selection of assorted muffins, danish pastries & croissants
Assorted fruit platter

Plated:

Streaky bacon
Gourmet sausages
Grilled tomato
Baked baby potatoes
Grilled Portobello mushroom
Free range scrambled egg

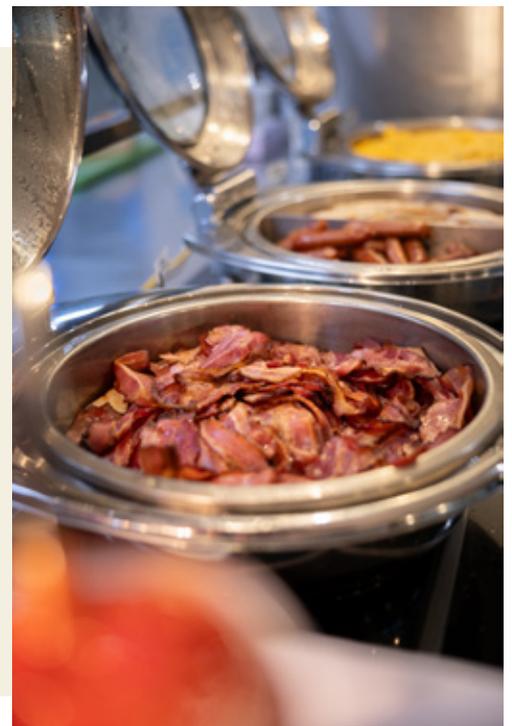
Nespresso coffee and a selection of fine teas

BUFFET BREAKFAST | \$37 PP

Selection of breakfast cereals
Baked croissants
Assorted fruit friands
Freshly baked fruit danish pastries
Mini apple turnover
Mini pain au chocolate
Mini cinnamon scrolls
Assorted sweet low fat muffins
Freshly sliced seasonal fruits
Selection of preserved fruits
Selection of plain & fruit yoghurts

Free range scrambled eggs
Smoked streaky bacon
Cheese kranzky breakfast sausages
Chicken breakfast sausages
Golden hash browns
Button mushrooms
Grilled herb tomatoes
Toast station
Assorted spreads

Nespresso coffee and a selection of fine teas



DAY DELEGATE PACKAGE

FOOD FOR THOUGHT MENU

MENU 1

Morning tea

Chicken and asparagus sausage rolls

Chocolate and raspberry lamington

Nespresso coffee and a selection of fine teas

Buffet Lunch

Gourmet croissants w/ assorted fillings

Singapore noodle & asian vegetable salad

Garden salad w/ assorted lettuce leaves, olives, cherry tomato, red onion, baby beetroot & lemon olive oil

Roast char siu pork w/ garlic mash, green beans & goji berries

Assorted spring rolls, samosas & pork wontons w/ sweet chilli & soy

Shrimp, egg & vegetable fried rice

Stir fry vegetables

Assorted desserts

Afternoon tea

Carrot cake

Classic french palmiers

Nespresso coffee and a selection of fine teas



MENU 2

Morning tea

Savoury frittatas

Black forest cake

Nespresso coffee and a selection of fine teas

Buffet Lunch

Gourmet bagels w/ assorted fillings

Vietnamese coconut poached chicken slaw w/ fresh lemon & chilli dressing

Sun blessed tomato, pumpkin, spinach, kalamata olive & chickpea salad

BBQ beef, bacon & bean ragout

Stir fry udon rice noodles w/ spiced chicken & asian vegetables

Trio of pumpkin, kumara & baked baby potatoes

Steamed seasonal garden vegetables

Assorted desserts

Afternoon tea

Assorted vegetable samosas w/ carrot riata & sweet chilli

Assorted seasonal tarts

Nespresso coffee and a selection of fine teas



DAY DELEGATE PACKAGE

FOOD FOR THOUGHT MENU



MENU 3

Morning tea

Assorted savouries

Chocolate mud cake

Nespresso coffee and a selection of fine teas

Buffet Lunch

Gourmet tortilla wraps w/ assorted fillings

Caesar salad

Sweet potato, cashew & bacon salad

Fish & chips w/ lemon & tartare sauce

Butter chicken curry

Cardamom, cinnamon & bay leaf scented steamed rice

Grilled courgettes w/ rich tomato sauce

Assorted desserts

Afternoon tea

Coconut cream panna cotta & fruit compote

Beef cheek empanadas

Nespresso coffee and a selection of fine teas



WORKING LUNCH | \$39PP

Please select four of the following:

- Assorted gourmet finger sandwiches
- Assorted gourmet tortilla wrap
- Assorted gourmet croissants
- Assorted gourmet bagels
- Assorted gourmet mini savories & quiche
- Chicken & asparagus sausage rolls
- Gourmet spring rolls w/ sweet chilli sauce
- Gourmet samosas w/ roast cumin & carrot riata
- Sirloin beef & swiss cheese sliders
- Steamed dumplings, with oyster & sweet chilli sauce
- Steamed mini BBQ pork buns w/ chilli oil & soy sauce
- Cajun chicken, guacamole & brie sliders
- Pork belly bao bun
- Individual boxes of chicken satays, jasmine rice & thai peanut sauce
- Individual boxes of fish & chips w/ lemon & tartare sauce

Treats:

- Sweet crepes w/ strawberry jam & cream
- Assorted fruit muffins
- Assorted american cookies
- Assorted danish pastries
- Assorted seasonal fruit & custard tarts
- Raspberry & chocolate lamingtons
- Assorted homemade cake selection
- Assorted cheesecake selection
- Assorted fruit friands
- Freshly sliced seasonal fruits
- Nespresso coffee and a selection of fine teas

All working lunches are served in the pre-function area or Acacia Bar

Gluten Free Options:

- Assorted gourmet club sandwiches
- Assorted sushi w/ pickled vegetables, wasabi & kikkoman soy sauce
- Warm chicken & avocado nachos w/ mozzarella & sour cream
- Vegetarian nachos
- Individual boxes of egg, shrimp & chicken fried rice
- Smoked chicken & vegetable rice noodle cold spring rolls w/ chilli oil

Gluten Free Treats:

- Cheese plate w/ grapes & rice crackers
- Assorted fruit panna cotta w/ seasonal fruit salad
- Chocolate mousse w/ fresh seasonal fruits



CANAPES

3 / 5 / 6 CANAPE CHOICES | \$27PP / \$32PP / \$37PP

SEAFOOD

Cold

Smoked market fish on wholemeal croute

Smoked salmon & avocado rice noodle summer rolls with chilli oil

Shrimp & avocado rice noodle summer rolls with chilli oil

Hot

Prawn twisters w/ sweet pineapple & chilli salsa & garlic aioli

Salt & pepper calamari

Chilli prawns w/ pineapple salsa & garlic aioli



MEAT

Cold

Smoked chicken, mango & cream cheese on sourdough croute

Coconut poached chicken & vegetable rice noodle summer rolls w/ chilli oil

Mediterranean lamb filo tartlet

Hot

Southern fried chicken wings with garlic aioli

Steamed dumplings, with oyster & sweet chilli sauce

Mini dogs w/ cheese & bacon chorizo, sauté onion & mozzarella

VEGETARIAN

Cold

Roasted eggplant & red capsicum tartlet

Wild mushroom & leek compote tart

Creamy Danablu (Danish blue cheese) w/ red wine poached pears

Hot

Gourmet spring rolls & samosas w/ sweet chilli and roast cumin & carrot riata

Deep fried camembert w/ plum sauce

Warm sweet potato & feta tart



PLATTERS

SANDWICH PLATTER | \$59 PER PLATTER

Chef's selection of filled wraps and sandwiches

ASIAN INSPIRED HOT PLATTER | \$59 PER PLATTER

Samosas, spring rolls, battered prawns and wontons

PETIT FOURS | \$69 PER PLATTER

Chef's selection of four items

SUSHI PLATTER | \$79 PER PLATTER

Your selection of vegetable, seafood or meat sushi

ANTIPASTO MEZZE PLATTER | \$85 PER PLATTER

1/2 shell mussels, chorizo, salami, smoked chicken, olives, feta, grilled bread, pesto

SAVOURY PLATTER | \$85 PER PLATTER

Assorted mini savoury pies, sausage rolls, and frittata



FRUIT PLATTER | \$75 PER PLATTER

Selection of fresh sliced seasonal fruits

CHEESE PLATTER | \$85 PER PLATTER

Assortment of New Zealand cheeses served with crackers, nuts, and dried fruit

Each platter serves approximately 8 people

DINNER | ALTERNATE SERVE PLATED DINNER

2 Course Alternate Serve | \$69 per person

Your pre-selection of 2 entrées and 2 mains OR 2 mains and 2 desserts

3 Course Alternate Serve | \$79 per person

Your pre-selection of 2 entrées, 2 mains and 2 desserts

Executive Alternate Serve | \$89 per person

Your pre-selection of 2 entrées, 2 mains and chef's choice of selection cakes & sweets buffet style

Alternative serve is where pre-selected dishes are served alternatively around a table i.e. you have preselected 1 chicken main and 1 beef main for a table of ten: the odd numbers around the table will receive chicken and the even numbers would receive beef. People can then exchange their dishes with one another based on preference.



DINNER | ALTERNATE SERVE PLATED DINNER

Entrée

Akaroa salmon gravlax, beetroot vodka & orange infused w/ crumbled feta, baby beets, pea tendrils & saffron aioli

Marinated market fish, chilli, lime, coconut, red onion, cherry tomato & cucumber Kokoda salad

Baked lamb rump marinated in garlic milk on pumpkin & kumara parmentier, bok choy & macerated prune jus

Vietnamese coconut poached chicken w/ Asian slaw, toasted cashews, bean sprouts & sweet chilli lemon dressing

Duck leg confit w/ golden kumara, roast vine tomato, baby leaves & orange sultana jus

Roast peach, pine nut, herb & roasted cumin spiced ricotta cheese w/ baby leaves, sundried cranberry, tomato salsa & balsamic essence

Mains

Roast Angus eye fillet, Dauphinoise potato, baby carrots, mushroom thyme emulsion & red wine jus

Herb crusted lamb rack on a bed of roast kumara, pumpkin & parsnip parmentier w/ smoked garlic, wilted spinach, vine tomato & red wine jus

Chicken roulade, wild mushroom & spinach farce, crisp Parma ham, pumpkin - apple & maple marmalade, roast vine tomato, green beans & cardamom soy essence

Kaffir lime chicken breast w/ shrimp risotto, bok choy, coconut lime green curry & avocado salsa

Roast snapper w/ Mediterranean vegetables caramelised shallots, spinach & cardamom soy essence

Roasted aubergine with spicy Italian vegetables & parmesan polenta cake, drizzled with balsamic vinegar & basil oil

Dessert

Sticky date pudding w/ salted butterscotch sauce & coconut ice cream

Dark cherry & apple crumble w/ Cointreau anglaise, fresh cream & raspberry pomegranate sorbet

Chocolate mousse & raspberry bavaroise torte w/ white chocolate ice cream & berry coulis

Baileys cheese cake w/ mixed berry compote & chocolate ice cream

Chocolate brownie sandwich w/ Ginellis chocolate rocher gelato, white chocolate & raspberry ice cream

Buffet Dessert - A decadent array of assorted cakes, gateaux, tarts, truffles, individual hot & cold desserts, assorted

Cheeses & fresh fruit

DINNER | BUFFET MENUS

Sunset Buffet: Menu A

\$69 per person

Assorted artisan breads w/ sundried tomato hummus, pesto sour cream & baba ganoush

Salads

Traditional Caesar salad

Lamb fattoush w/ cherry tomato, cucumber, roast eggplant, marinated olives, mixed leaves & pita croutes

Sweet potato, bacon & roast peach salad w/ saffron aioli

Mains

Sirloin medallions w/ sautéed spinach, vine tomato & red wine jus

Chicken breast, roast pumpkin, braised leeks & vine tomato

Salted fish & chicken fried rice

Honey & thyme roasted pork shoulder w/ apple sauce

Sides

Medley of steamed seasonal vegetables

Potato & kumara coconut gratin

Desserts

Assorted individual desserts, tarts & slices

Platter of freshly sliced seasonal fruits

Nespresso coffee and a selection of fine teas

Sunset Buffet: Menu B

\$69 per person

Country breads, virgin olive oil & assorted dips

Salads

Chicken Caesar salad w/ garlic herb croutons & spanish anchovies

Pickled mushroom & capsicum salad

Mixed bean, pumpkin, feta & olive salad w/ miso vinaigrette

Greek salad

Mains

Market fish, bok choy, pineapple salsa and wasabi hollandaise

Sirloin medallions w/ sautéed spinach, cherry tomato, wild mushroom & Jack Daniels jus

Chicken Madras w/ roast cumin and carrot raita

Vegetarian penne pasta w/ neapolitan sauce

Sides

Stir fry bok choy, forest mushrooms, bean sprouts & tofu

Trio of pumpkin, kumara & baked baby potatoes

Desserts

Assorted individual desserts, tarts & slices

Platter of freshly sliced seasonal fruits

Nespresso coffee and a selection of fine teas



DINNER | BUFFET MENUS

Pacific Buffet | \$79 per person

Salads

- Coleslaw with pineapple
- Gourmet potato salad with bacon and egg
- Chunky tomato, cucumber and red onion salad
- Fijian Kokoda
- Marinated mussels

Mains

- Roast pork shoulder with crackling and gravy
- Chicken chop suey
- Crumbed fish with lemon wedges and tartare sauce
- Poiusami taro leaves with corn beef and coconut cream

Sides

- Taro and coconut gratin
- Medley of steamed market vegetables

Desserts

- Banana cake, chocolate sauce, Chantilly cream
- Kiwifruit pavlova
- Fresh fruit salad
- Nespresso coffee and a selection of fine teas



DINNER | BUFFET MENUS

Executive Sunset Buffet | \$89 per person

Country breads, virgin olive oil & assorted dips

Fresh New Zealand seafood platter

Salads

Chicken Caesar salad w/ garlic herb croutons & Spanish anchovies

Pickled mushroom & capsicum salad

Mixed bean, pumpkin, feta & olive salad w/ miso vinaigrette

Mains

Duo of South Island salmon fillet & market fish, bok choy, pineapple salsa & wasabi hollandaise

Sirloin medallions w/ sautéed spinach, cherry tomato, wild mushroom & Jack Daniels jus

Butter chicken & jeera rice

Rosemary & garlic roasted Canterbury lamb leg topped w/ roast almonds, feta, chilli & orange soy glaze

Sides

Stir fry bok choy, forest mushrooms, bean sprouts & tofu

Potato & kumara gratin

Desserts

Assorted individual desserts, tarts & slices

Sticky date pudding w/ butterscotch sauce

Whipped cream & ice cream

Freshly sliced seasonal fruit platter



DINNER | BUFFET MENUS

BBQ Buffet | \$69 per person

Country breads, virgin olive oil & assorted dips

Salads

Mediterranean salad w/ cherry tomato, cucumber, roast eggplant, marinated olives, mixed leaves, feta & pita croutes

Ota Ika w/ tomato, cucumber, spring onion, chili, lime, raw fish & coconut cream

Bulgur wheat, roast pumpkin, beetroot, chopped fresh herb, sundried tomato & cucumber salad

Mains

Pure pork sausages w/ sautéed onion & BBQ plum sauce

Asian marinated chicken wings

Sirloin medallions w/ sautéed spinach, wild mushroom, roast pumpkin & rosemary balsamic jus

Sides

Corn on the cob w/ garlic butter

Baked baby potato w/ guacamole & chive sour cream

Desserts

Assorted individual desserts

Fresh fruit salad & home cultured fruit yoghurt

Nespresso coffee and a selection of fine teas

**Chef present for a live BBQ surcharge of \$65 per hour for a minimum of two hours.*



DINNER | BUFFET MENUS

Indian Vegetarian Buffet | \$72 per person

Dhal Makhani w/ baby naan & poppadum

Salads

Kachumber (tomato, red onion, cucumber, coriander salad)

Aloo Chatt Marsala (spiced potato salad)

Gobi (cauliflower, sultana & roast peanut salad)

Bannd Gobi (vegetarian slaw w/ chilli & lime dressing)

Mains

Aloo Matar (potato, blue pea & eggplant)

Chana Marsala (spiced chickpea & tomato)

Vegetable Jalfrazei (tomato base vegetable medley)

Jeera Rice (steamed cumin scented basmati rice)

Sides

Roast cumin & carrot riata

Mint yoghurt

Tamarind sauce

Desserts

Homemade carrot cake

Sliced fresh fruit platter

Nespresso coffee anda selection of fine teas



DINNER | BUFFET MENUS

Indian Halal Buffet | \$79 per person

Dhal Makhani w/ baby naan & poppadum

Salads

Kachumber (tomato, red onion, cucumber, coriander salad)

Aloo Chatt Marsala (spiced potato salad)

Gobi (cauliflower, sultana & roast peanut salad)

Anda (spiced egg kumara & green bean salad)

Mains

Chicken Biryani (spiced chicken pilao)

Beef Vindaloo (spicy beef curry)

Chana Marsala (spiced chickpea & tomato)

Palak Paneer (spinach & homemade cottage cheese)

Vegetable Jalfrazei (tomato base vegetable medley)

Jeera Rice (steamed cumin scented basmati rice)

Sides

Roast cumin & carrot riata

Mint yoghurt

Tamarind sauce

Desserts

Homemade carrot cake

Assorted mini tarts & truffles

Sliced fresh fruit platter

Nespresso coffee anda selection of fine teas



BEVERAGES

DELUXE BEVERAGE MENU

1 hour \$30pp | 2 hours \$45pp | 3 hours \$55pp

Brancott Estate Brut Cuvee, Kopiko Bay *Hawkes Bay* (Sauvignon Blanc, Pinot Gris, Chardonnay, Rose, Pinot Noir, Merlot)

Orchard Thieves Apple/Berry Cider, Steinlager Pure, Steinlager Light, Panhead Pilsner

Orange Juice & Soft drinks



EXECUTIVE BEVERAGE MENU

1 hour \$40pp | 2 hours \$55pp | 3 hours \$65pp

DEUTZ Marlborough Cuvee, The Makers (Sauvignon Blanc, Pinot Gris, Chardonnay), Petal & Stem – Rose, Growers Mark Pinot Noir, Allan Scott Merlot

Orchard Thieves Apple/Berry Cider, Heineken, Steinlager Pure, Steinlager Light, Panhead Pilsner, IPA

Orange Juice & Soft drinks

NON-ALCOHOLIC BEVERAGE MENU

1 hour \$15pp | 2 hours \$25pp | 3 hours \$35pp

Sparkling Grape Juice, Orange / Apple Juice, Coca Cola, Diet Cola, Zero Cola, Sprite, L&P Ginger Ale/Beer, LLB



ABOUT US

Allow Novotel meeting specialists to provide expert guidance for your conferences, meetings and seminars. We care about your success and our teams are driven by your needs and desires. We can advise, organise, and provide high tech equipment and more!

TAILOR-MADE COMFORT

Novotel Auckland Ellerslie is perfectly positioned in the leafy central city suburb of Ellerslie and offers a blend of premium accommodation options that cater to the business and leisure traveler.

Featuring 147 Novotel rooms and suites, the 4 1/2 star hotel offers superior conferencing facilities, a large outdoor courtyard, and a contemporary bar and restaurant. Also within the hotel complex sits the 3 1/2 star, ibis Auckland Ellerslie providing an additional 100 accommodation rooms.

LOCATION

The hotel is conveniently located 10 minutes from Auckland's CBD, Newmarket, Remuera and is only 20 minutes from the airport. Adjacent to Greenlane off ramp on the Southern Motorway the hotel is both easy to access and locate for travelling delegates.





All photographs in this brochure are sample photos and the actual product/meals may vary

MEETING PLANNER
MAKE EVERY EVENT
rewarding

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Organise your meeting online on
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Contact our conference team on:

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