





DESTINATION & OVERVIEW

Ōtautahi Christchurch is an urban hub in the heart of the scenic South Island, and is known for vibrant street art and unique visitor attractions. The rebuilt city centre features state-of-the-art architecture and easy access to global cuisines, laneway shopping and rooftop bars.

Centrally located in the heart of Christchurch, the ibis Christchurch is immersed in the vibrancy of the refreshed city centre which highlights the rich history of the region.

Whatever your requirements, you'll find Ibis Christchurch the ideal conference venue. Every detail and arrangement will be taken care of so that you can focus on the business at hand. This includes lunches, dinners, after hours socializing through to organizing audio visual equipment.

Phone (03) 367 8634 or email h6592-sb2@accor.com to enquire about booking your next event.

For further information about our hotel, please refer to our website all.com/5983



WORK, SHARE, CREATE!

1 MEETING AND EVENT SPACE & 155 GUEST ROOMS

1 dedicated space for up to 35 guests

Newly opened Perch Dining + Bar located on the first floor with an outdoor balcony

TECHNICAL FEATURES

Wireless internet access

Purpose built in room data projector and screen

TAUHOU ROOM

2.2m high, 70m²

Theatre	Classroom	U- Shape	Boardroom
35	24	25	20

*Alternate seating configurations - available upon request





THE TAUHOU ROOM

Our dedicated conference space ties together the hotel, the community and our newly opened Perch Dining + Bar.

The Tauhou Silvereye bird features across the Ibis in multiple ways, and is the namesake of our renovated conference space. The exterior mural of the hotel features the Tauhou atop a Kowhai tree, aptly named 'Rise from the Rubble' and designed by local artist Brandon Warrell after the 2011 earthquakes. The Tauhou bird is the symbol of our new Perch Dining + Bar. Inquisitive, cheerful and energetic, the Tauhou embodies a new and exciting chapter for the ibis story.

Offering a variety of day delegate packages, room hire options and private functions, the Tauhou Room at the Ibis is the perfect place for your next event.

Conference

Day Delegate Package \$69 per person

Day Use Room Hire (8 hours)
Still & Sparkling water
Personalised set-up assistance
Complimentary cookie station
Meeting notepads and pens

Catering

- Welcome Tea and Coffee
- Morning Tea
- Lunch in Perch Dining + Bar
- Afternoon tea

Audio Visual Inclusions

- 1 x Data projector and screen
- 1 x Whiteboard and pens
- 1 x Flip chart, paper and pens
- Conference WiFi

Conference Room Hire

The Ibis Conference Room can be booked on a room only basis. Full Day refers to eight hours and Half Day refers to four hours.

Full Day Room Hire

\$400.00NZD

Half Day Room Hire

\$275.00NZD

Theming & Entertainment

The Ibis Christchurch team pride themselves in making your event a success and offering that extra 'WOW' factor. We would be delighted to assist with any requirements for event theming, room decoration, team building and leisure activities for guests and partners. Please consult our friendly events team for more information and suggestions.

All pricing is quoted in New Zealand Dollars, and includes GST.
Minimum numbers of 15 delegates apply to the DDP package.

Audio Visual Equipment

Equipment	Each
One Whiteboard & Markers	\$20
One Flipchart (pens & paper)	Complimentary
Additional Flipchart	\$25 per flipchart
Data projector	Half Day \$150 / Full Day \$200
Laptop	\$100
Sound System	\$100
Lectern	\$60
Handheld Microphone	\$80

Additional Equipment

Additional AV Equipment can be provided by our trusted partners. Please consult our friendly events team for more information or to arrange a quote.



Day Catering Options



Day Delegate -Monday menu

On Arrival

- Freshly Brewed Coffee
- Dilmah tea selection

Morning Tea

- Cheese and onion twist *(v, nf)*
- Ham and cheese croissant *(nf)*
- Fruit bowl *(v, vg, gf, nf, df)*
- JD Coffee
- Dilmah tea selection

Lunch

Salads Section

- Chickpeas, tomato, cucumber and onion salad *(v, vg, gf, nf)*
- Garden green salad *(v, vg, gf, nf, df)*

Sandwich Selection

- Grilled chicken wrap w/ mozzarella cheese, iceberg, tomato and ranch dressing *(nf)*
- BLAT (Beetroot, lettuce, avocado and tomato) bagel *(v, vg, df, nf)*

Hot Selection

- Stir fried green beans and broccoli, hoisin and soya *(v, vg, gf, nf, df)*
- Crispy sticky beef w/ roasted sesame and spring onion *(gf, nf, df)*
- Asian fried rice *(v, vg, gf, nf, df)*

Sweets Station

- Cheesecake *(v, nf)*
- Fresh fruit salad *(v, vg, gf, nf, df)*

Afternoon Tea

- Melting moments *(v, nf)*
- Belgium slice *(v, nf)*
- JD Coffee
- Dilmah tea selection

Dietary Restrictions

Dietary: Df: Dairy free Nf: Nut free V: Vegetarian Vg: Vegan Gf: Gluten free
Please advise our events team of any other allergies or dietary requirements.

Day Delegate - Tuesday menu

On Arrival

- Freshly Brewed Coffee
- Dilmah tea selection

Morning Tea

- Tomato and goat cheese tart (*v, nf*)
- Homemade sausage roll (*nf*)
- Fruit platter (*v, vg, gf, nf, df*)
- JD Coffee
- Dilmah tea selection

Lunch

Salads Section

- Spinach, red onion, pears w/ mustard dressing (*v, vg, gf, nf, df*)
- Niçoise salad w/ green beans, potato, olive, tomato and tuna (*nf, gf, df*)

Sandwich Selection

- Roast beef on fresh focaccia w/ crispy capers, horseradish cream (*nf*)
- Vegetable club sandwich (*v, nf*)

Hot Selection

- Chicken and vegetable pasta w/ arabita sauce (*gf, nf*)
- Steamed white fish w/ salsa verde (*gf, df*)
- Roasted pumpkin wedges w/ feta and quinoa (*v, nf*)

Sweets Station

- Apple and rhubarb slice (*v, nf*)
- Fresh fruit bowl (*v, vg, gf, nf, df*)

Afternoon Tea

- Chocolate brownie (*gf, nf*)
- Fruit kebab (*v, vg, gf, nf, df*)
- JD Coffee
- Dilmah tea selection

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Day Delegate - Wednesday menu

On Arrival

- Freshly Brewed Coffee
- Dilmah tea selection

Morning Tea

- Sundried tomato, onion and cheese scone *(nf, v)*
- Corn fritter w/ tomato relish *(nf, v)*
- Fruit bowl *(v, vg, gf, nf, df)*
- JD Coffee
- Dilmah tea selection

Lunch

Salads Section

- Green salad w/ house made dressing *(v, vg, gf, nf, df)*
- Balsamic roasted beetroot, walnuts, orange and herb dressing *(v, vg, gf, nf, df)*

Sandwich Selection

- Smoked chicken on rye w/ celery, mayo, lettuce, carrots and sweet mustard pickles *(nf)*
- Falafel wrap w/ lettuce, peppers, hummus and minted dressing *(df, v, nf)*

Hot Selection

- Thyme roasted beef with root vegetables *(df, gf, nf)*
- Three cheese Macaroni and Cheese *(v, nf)*
- Lentils casserole *(nf, gf, v)*

Sweets Station

- Fresh fruit salad *(v, vg, gf, nf, df)*
- Individual chocolate mousse *(v, gf, nf)*

Afternoon Tea

- Spiced carrot cake w/ chocolate icing *(v, nf)*
- Fresh fruit platter *(v, vg, gf, nf, df)*
- JD Coffee
- Dilmah tea selection

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Day Delegate - Thursday menu

On Arrival

- Freshly Brewed Coffee
- Dilmah tea selection

Morning Tea

- Mini blueberry muffin *(nf)*
- Homemade sausage roll *(nf)*
- Fruit bowl *(v, vg, gf, nf, df)*
- JD Coffee
- Dilmah tea selection

Lunch

Salads Section

- Greek salad w/ tomato, olives, cucumber, feta and capsicum *(gf, nf, v)*
- Cabbage slaw *(nf, gf, v)*

Sandwich Selection

- Pulled brisket slider w/ apple and cabbage slaw *(nf)*
- Vegetable club sandwich *(v, nf)*

Hot Selection

- Mongolian stir-fried beef w/ spring onions, mushrooms and capsicum *(nf, gf)*
- Jasmine fragrant rice *(v, vg, gf, nf, df)*
- Stir-fried Asian vegetables w/ hoisin and soya *(v, vg, gf, nf, df)*

Sweets Station

- Chocolate brownie *(gf)*
- Fresh fruit salad *(v, vg, gf, nf, df)*

Afternoon Tea

- Homemade date scone *(v, nf)*
- Chocolate cookies *(v, nf)*
- JD Coffee
- Dilmah tea selection

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Day Delegate - Friday menu

On Arrival

- Freshly Brewed Coffee
- Dilmah tea selection

Morning Tea

- Ham, cheese & onion muffin *(nf)*
- Tomato & goat cheese twist *(nf, v)*
- Fruit bowl *(v, vg, gf, nf, df)*
- JD Coffee
- Dilmah tea selection

Lunch

Salads Section

- Garden green salad *(gf, df, nf, v)*
- Classic waldorf salad w/ potatoes, apple, walnuts and celery *(v, gf, df)*

Sandwich Selection

- Beef pastrami on olive loaf w/ lettuce, tomato and pickles *(df, nf)*
- Vegetable club sandwich *(v, nf)*

Hot Selection

- Grilled chicken w/ fenugreek, tomato and cream sauce *(nf, df)*
- Fragrant basmati rice *(v, vg, gf, nf, df)*
- Stir-fried vegetables with tomato onion gravy *(v, gf, nf)*

Sweets Station

- Chocolate fudge slice w/ strawberry cream *(v, nf)*
- Fresh fruit salad *(v, vg, gf, nf, df)*

Afternoon Tea

- Apricot slice *(v, nf)*
- Homemade cookies *(v, nf)*
- JD Coffee
- Dilmah tea selection

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Individual Catering Menus





Breaks

Freshly Brewed Tea & Coffee

\$5.00 per person

- Freshly brewed coffee w/ a selection of teas

Morning or Afternoon Tea Break

\$9.00 per person

- Freshly brewed coffee w/ a selection of teas
- Choose one savoury or sweet item from the following selection

Morning or Afternoon Tea Break

\$12.00 per person

- Freshly brewed coffee w/ a selection of teas
- Choose one savoury and one sweet item from the following selection

Additional break items can be added at a cost of \$4.50 per person

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Savoury Items

- Sundried tomato, onion and cheese scone (*v, nf*)
- Ham and cheese croissants (*nf*)
- Tomato and goat cheese tarts (*v, nf*)
- Mini handmade sausage rolls (*nf*)
- Onion and cheese twists (*v, nf*)
- Egg, bacon and cheese muffins (*gf, nf*)
- Chicken Caesar Wrap (*vg available*) (*nf*)
- Club sandwiches

Sweet Items

- Homemade cookies (*nf*)
- Pavlova with berries, kiwi and cream (*nf, gf*)
- Lemon meringue pie (*nf*)
- Spiced carrot cakes (*nf*)
- Chocolate cake (*v*)
- Seasonal fruit kebab (*v, vg, gf, nf, df*)

Lunch

Business Lunch

\$31.00 per person

Easy to eat menu with each item 2-3 bites

Savoury

- Bacon and cheese croquette w/ horseradish cream (*nf*)
- The season's Tempura vegetables (*v, vg, nf, df*)
- Tentsuyu (Tempura dipping sauce)
- Triangle club sandwiches with a variety of fillings (*nf*)
- Vegetable stir fried noodles (*v, vg, nf, df*)

Choice of one salad

- Caesar Salad (*nf*)
- Greek Salad (*v, gf, nf*)
- Garden Salad (*v, vg, gf, nf, df*)
- Potato Salad (*v, gf, nf*)

Sweet

- Seasonal fruit kebab (*v, vg, gf, nf, df*)
- Sweet slice (*nf*)

Freshly Brewed Tea & Coffee

Included with all lunch options

- Freshly brewed coffee w/ a selection of teas

Casual Lunch

\$31.00 per person

Casual and satisfying lunch.

Salad is served in Chinese noodles boxes

Includes:

- Chicken skewers with sweet chilli peanut dips (*gf, df*)
- Bacon and cheese & eggs muffins (*nf*)
- Pasta salad w/ bell peppers, olives & sundried pesto (*gf, nf, df*)
- Club sandwich with a variety of fillings (*nf*)
- Seasonal fruit kebab (*v, vg, gf, nf, df*)
- Sweet slice (*v, nf*)

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Dinner

Dinner Buffet

\$65.00 per person

A minimum number of 25 people is required for a dinner buffet.

Soups and Salads

- Curried butternut pumpkin soup with coconut cream, served with dinner rolls (*v, vg, df*)
- Garden green salad with julienne carrots, red onion, tomato, cucumber (*v, vg, df, gf, nf*)
- German potato salad w/ red onion, herbs (*df, gf, nf*)
- Greek salad with cucumber, tomatoes, olives, feta, oregano (*v, gf, nf*)

Hot Selection

- Chargilled chicken breast with creamy herb and mushroom sauce (*gf, nf*)
- Thyme roasted beef fillet with Pinot Noir jus (*df, gf, nf*)
- Linguine with basil pesto, toasted pine nuts, cherry tomatoes (*v*)
- Roast potatoes with garlic and rosemary (*v, vg, df, nf, gf*)
- Steamed seasonal vegetables (*v, vg, df, gf, nf*)

Desserts

- Selection of individual cheesecakes with Chantilly cream and berry coulis (*v, nf*)
- Sticky date puddings with hot caramel sauce (*v, nf*)
- Fresh fruit salad (*v, vg, df, gf, nf*)

Set Menu Dinner

3 course option, \$62.00 per person

2 course option, \$52.00 per person

(selected entrée and main or selected main and dessert)

Entrée

- Crispy fried dill pickles, ranch dressing (*v, vg, nf, df*)
- Salt and pepper calamari, sriracha mayo and chilli maple (*gf, nf*)
- Bacon and cheese croquettes, horseradish cream and chipotle aioli (*nf*)
- Southern fried chicken, smoky barbeque sauce, ranch dressing (*nf*)

Main

- Spiced grilled cauliflower steak, honey glazed carrots (*v, nf*)
- Harrissa marinated chicken supreme (*nf, gf*)
- Canterbury scotch ribeye (250gm) with duck fat potatoes, roasted field mushrooms and confit vine tomatoes (*nf, df*)
- Chilli lime grilled prawns with mango salad and sticky rice (*gf, nf*)

Dessert

- Banoffee pie, caramel sauce and slices of fresh banana and vanilla ice cream (*v, nf*)
- Trio of ice cream with chocolate soil and berry coulis (*v, nf*)
- Chocolate mousse, berry compote, and orange meringue (*v, nf*)

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Canapés

3 canapé choices
\$14.00 per person

OR

5 canapé choices
\$18.00 per person

OR

Extra individual items are
\$5.50 each, per person

Cold Selection

- Smoked salmon tartlet w/ chives, cream cheese and pickled onion *(nf)*
- Tomato bruschetta w/ feta cheese, rosemary *(v, nf)*
- Duck liver parfait, toasted sourdough and onion marmalade *(nf, gf on request)*
- Barbeque chicken tartlet w/ horseradish cream and coriander *(nf)*

Hot Selection

- Seasonal vegetable tempura w/ soya dipping sauce *(v, vg, nf)*
- Pork belly bites, pineapple salsa and chilli caramel *(gf, nf, df)*
- Salt and pepper calamari, sriracha mayo and chilli maple *(gf, nf)*
- Crispy fried dill pickles w/ ranch dressing *(v, vg, nf, df)*
- Southern fried chicken nibbles, smoky barbeque sauce and ranch dressing *(nf)*

Sweet Selection

- Assorted macarons *(vg)*
- Mini assorted lemon torte *(v, nf)*

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Platters

Bakers Platter

\$50.00 per platter

Assorted Artisan bread w/ pesto, hummus, olive oil, balsamic reduction

Seafood Platter

\$60.00 per platter

Salt and pepper calamari, marinated mussels, chilli garlic prawns, smoked salmon

Asian Platter

\$60.00 per platter

Spring rolls, samosas, chicken dumplings, prawn dim sum, wontons, peanut dips, wasabi soy

Perch Mezze Platter

\$65.00 per platter

Chorizo, salami, prosciutto, hot-smoked salmon, pickles, cheese selections, olives, dips, crackers and grilled sourdough

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Platters serve approximately 10pax

Meeting Planner

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Your points, your choice.

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