

A photograph of an outdoor courtyard at dusk. The courtyard is paved with dark bricks and features several tables and chairs. There are large, light-colored wicker sofas and a large, dark, round planter with a plant. The courtyard is surrounded by a modern building with large windows and balconies. String lights are strung across the courtyard, and the sky is a mix of purple and orange from the setting sun.

# MEETING

## AT NOVOTEL



**MEET WITH SUCCESS**  
AT AUCKLAND ELLERSLIE



# CONTENTS

Day Delegate Package	3
Floor Plans	4
Accommodation	5
Menus	6
Breakfast	7
Day Delegate Package	8
Working Lunch	10
Canapes	11
Platters	12
Dinner   Alternate Serve Plates	13
Dinner   Buffet Menus	15
Beverages	17

# DAY DELEGATE PACKAGE

\$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

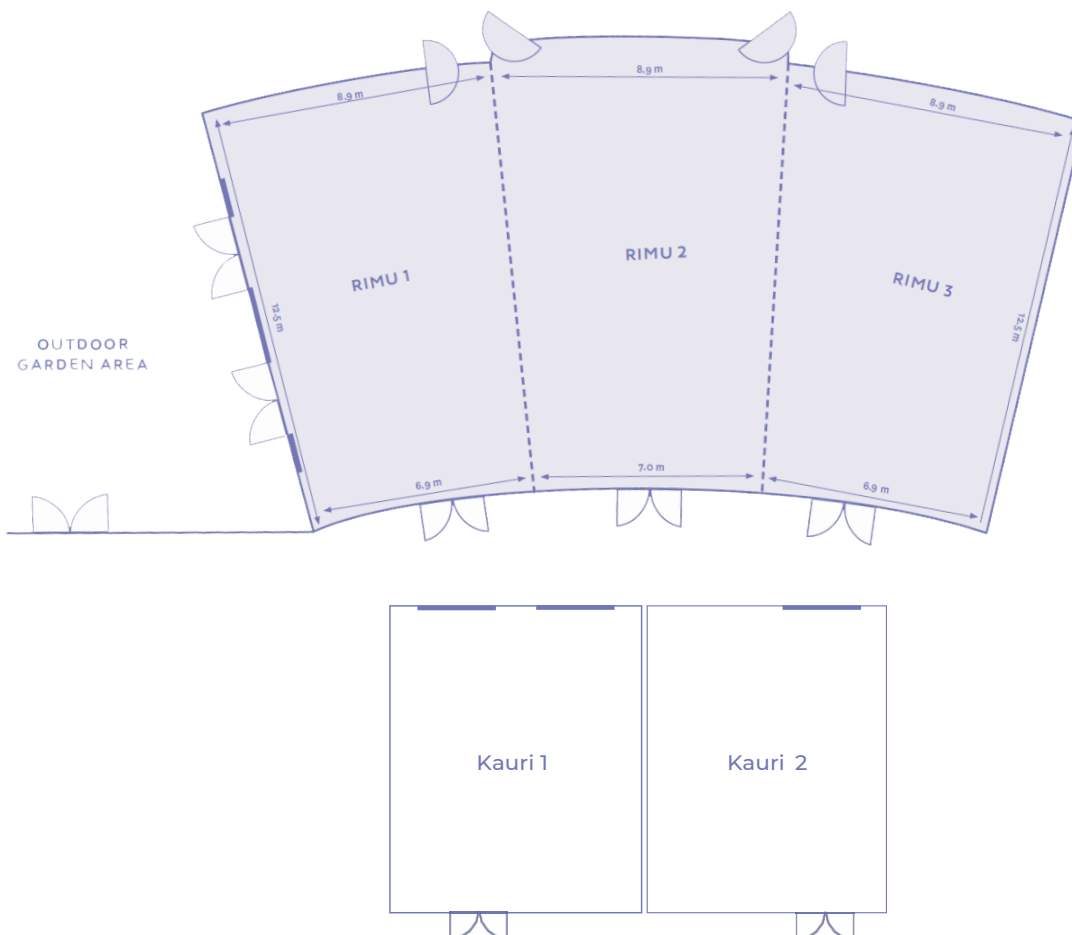
- ▶ Arrival tea and coffee served outside room
- ▶ Morning tea, including one food item served outside room
- ▶ Buffet lunch served in Acacia Restaurant\*
- ▶ Afternoon tea including one food item served outside room

\*A minimum of 25 conference guests required for Acacia lunch buffet. For less than 25, working lunch options will be provided.



# FLOOR PLANS

ROOM NAME	HEIGHT	M <sup>2</sup>	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	135	0	0	126	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	24	32	30
Kauri 2	2.65	55.4	40	18	18	16	24	32	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 | \$29 PP

Toasted muesli and yoghurt  
 Selection of fruit muffins, Danish pastries & croissants  
 Fresh fruit platter  
 Nespresso coffee, a selection of fine teas & orange juice



## PLATED BREAKFAST | \$39 PP

### On the table:

Selection of fruit muffins, Danish pastries & croissants  
 Fresh fruit platter

### Plated:

Streaky bacon  
 Gourmet sausages  
 Grilled tomato  
 Baked baby potatoes  
 Button mushrooms  
 Free range scrambled egg

Nespresso coffee, a selection of fine teas & orange juice

## BUFFET BREAKFAST | \$39 PP

Selection of breakfast cereals  
 Baked croissants  
 Fruit friands  
 Freshly baked Danish pastries  
 Mini apple turnover  
 Mini pain au chocolate  
 Mini cinnamon scrolls  
 Selection of fruit muffins  
 Sliced seasonal fruits  
 Selection of preserved fruits  
 Selection of plain & fruit yoghurts  
 Free range scrambled eggs

Smoked streaky bacon  
 Cheese kransky breakfast sausages  
 Chicken breakfast sausages  
 Golden hash browns  
 Button mushrooms  
 Grilled tomatoes  
 Toast station  
 Assorted spreads  
 Nespresso coffee, a selection of fine teas & orange juice



# DAY DELEGATE PACKAGE

## FOOD FOR THOUGHT MENU

### MENU 1 (MONDAY & THURSDAY)

#### Morning tea

Sundried tomato, spinach & chicken wellington

Nespresso coffee & a selection of fine teas

*Add fruit friands for \$5 per person*

#### Buffet Lunch

Ham & egg club sandwiches

Spiced cauliflower & chickpea salad

Shiratzi Salad | Cucumber, red onion, tomato, carrot & coriander

Chicken Saagwala | Chicken drum, spinach & tomato curry

Aloo Gobi | Cauliflower potato curry

Bagara Rice

Carrot cake

Fresh fruit salad

#### Afternoon tea

Chocolate brownie mousse

Nespresso coffee & a selection of fine teas

*Add feta, spinach & pesto swirl for \$5 per person*



### MENU 2 (TUESDAY & FRIDAY)

#### Morning tea

Selection of mini pies

Nespresso coffee & a selection of fine teas

*Add apple turnover for \$5 per person*

#### Buffet Lunch

Smoked chicken salad wraps

Deconstructed garden salad

Seasonal vegetable, boiled egg & Thai peanut salad

Italian beef ragout | Mushroom, spinach & sour cream

Roast pumpkin spaghetti | Green pea, basil & feta

Steamed garden vegetables

Chocolate mud cake

Fresh fruit salad

#### Afternoon tea

Mini salted caramel donut, toasted almond cream

Nespresso coffee & a selection of fine teas

*Add spinach quiche for \$5 per person*



# DAY DELEGATE PACKAGE

## FOOD FOR THOUGHT MENU



### **MENU 3** (WEDNESDAY & SATURDAY)

#### **Morning tea**

Roast capsicum, edamame & herb Arancini

Nespresso coffee & a selection of fine teas

*Add eclairs for \$5 per person*

#### **Buffet Lunch**

Beef, tomato, mustard and pickle baps

Deconstructed Caesar salad

Sweet potato, cashew & bacon salad

Pork Ribs | Hoisin, orange & ginger glaze

Salt & pepper tofu | Stir-fry Asian veg

Creamy Agria & Truffle Mash

Banana Cake

Fresh fruit salad

#### **Afternoon tea**

Fruit custard tarts

Nespresso coffee & a selection of fine teas

*Add tomato, avocado & feta bruschetta for \$5 per person*

# WORKING LUNCH | \$39PP

**Please select four of the following:**

- Ham & egg finger sandwiches
- Vegetarian tortilla wrap
- Ham and cheese croissants
- Smoked chicken and avocado bagels
- Gourmet spring rolls w/ sweet chilli sauce
- Gourmet samosas w/ roast cumin & carrot riata
- 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:**

- Fruit muffins
- American cookies
- Danish pastries
- Seasonal fruit & custard tarts
- Raspberry & chocolate lamingtons
- Fruit Friands

Nespresso coffee and a selection of fine teas

**Gluten Free Options:**

- Gourmet club sandwiches
- Sushi w/ pickled vegetables, wasabi & GF Kikkoman soy sauce
- Warm chicken & avocado nachos w/ mozzarella & sour cream
- Vegetarian nachos
- Individual boxes of egg, shrimp & chicken fried rice

**Gluten Free Treats:**

- Cheese plate w/ grapes & rice crackers
- Gluten free slice
- Fruit kebabs, Greek yoghurt



# CANAPES

3 / 5 / 6 CANAPE CHOICES | \$29PP / \$34PP / \$39PP

## SEAFOOD

### Cold

Smoked market fish, gazpacho salsa tartlet  
Smoked salmon & avocado rice noodle summer rolls  
Som Tum Oyster, tomato chili caviar

### Hot

Prawn twisters w/ sweet pineapple & chilli salsa & garlic aioli  
Salt & pepper calamari  
Coromandel green lip mussel, garlic butter, panko herb crust



## MEAT

### Cold

Smoked chicken, mango & cream cheese tartlet  
Coconut poached chicken & avocado tartlet  
Mediterranean lamb tartlet

### Hot

Southern fried chicken wings with garlic aioli  
Pork wonton, plum sauce  
Mini cheese & bacon chorizo dogs, black & white sesame, bbq sauce

## VEGETARIAN

### Cold

Roasted eggplant & red capsicum tartlet  
Wild mushroom & leek compote tartlet  
Kumara, cashew hummus & sun dried tomato tartlet

### Hot

Gourmet spring rolls & samosas w/ sweet chilli and roast cumin & carrot riata  
Deep fried camembert w/ plum sauce  
Vegan bites w/ cauliflower blue cheese hummus



# PLATTERS

## SAVOURY PLATTER | \$135 PER PLATTER

Selection of steak pepper, bacon and egg, butter chicken, venison and rosemary, steak and cheese, vegetarian quiche

## ASIAN INSPIRED HOT PLATTER | \$155 PER PLATTER

Prawn twisters, salt and pepper calamari, marinated mussels, vegetarian samosas, spring rolls, and pork wontons

## WELLNESS PLATTER | \$175 PER PLATTER

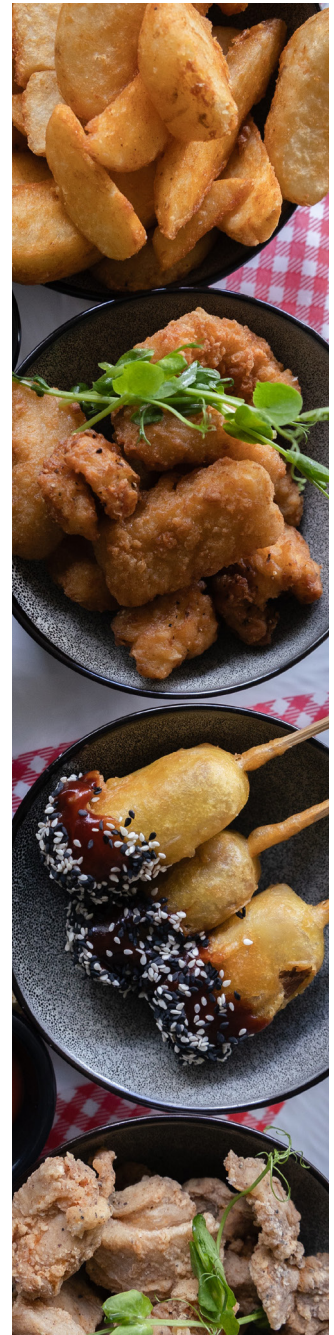
Crudités, hummus, beetroot dip, guacamole, pickled vegetables, coconut chia pudding, fruit kebabs, corn chips, gluten free bread

## MEZZE PLATTER | \$195 PER PLATTER

Selection of double smoked ham, natural chorizo, smoked chicken, olives, sundried tomatoes, roast capsicum, balsamic pickled mushrooms, marinated feta, pesto, hummus, artisan bread

## SALMON PLATTER | \$225 PER PLATTER

Gin beetroot and orange cured Marlborough salmon, cucumber, feta crumb mandarin, radish cherry tomato, saffron aioli, cream cheese, mini bagels



## DESSERT PLATTER | \$195 PER PLATTER

Selection of macarons, madeleine, canelé, mini tarts

## CHEESE PLATTER | \$250 PER PLATTER

Danablu cheese, Totara cheddar, Puhoi brie, Danish Feta and Smoked Gouda served with tree nuts, dried fruits and crackers

*Each platter serves approximately 10 people*

# DINNER | ALTERNATE SERVE PLATED DINNER

## 2 Course Alternate Serve | \$79 per person

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

## 3 Course Alternate Serve | \$89 per person

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

## Executive Alternate Serve | \$99 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

**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

**Cauliflower Tabbouleh**, Danablu cheese & cauliflower hummus, pickled saffron cauliflower, roast almond, goji berry & labneh

## 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, smoky bacon, 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 King Ora salmon** w/ Mediterranean vegetables, caramelised shallots, spinach & cardamom soy essence

**Baked pumpkin**, smoked butternut, black garlic & cashew hummus, caramelised walnut, goji berry, dried cranberry, baby leaves, Tuscan tomato sauce, pumpkin seed & garden herb oil

## Dessert

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

**Apple phyllo** w/ butterscotch sauce, vanilla mascarpone & pomegranate sorbet

**Baked dark chocolate & Cointreau tart** w/ forest berry gelato

**Pineapple butterscotch** w/ white chocolate pistachio wafer & coconut gelato

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

# DINNER | BUFFET MENUS

## Set Menu A

\$79 per person

Artisan breads w/ sundried tomato, pesto sour cream & butternut hummus

### Salads

Chicken Caesar salad w/ garlic herb croutons & anchovies

Traditional Greek salad

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

### Mains

Braised beef cheeks in Red wine jus

Chicken breast, braised leeks & vine tomato

Honey & thyme roasted pork shoulder w/ apple sauce

Vegetarian penne pasta with creamy basil pesto

### Sides

Steamed seasonal vegetables

Mushroom and potato gratin

### Desserts

Selection of individual desserts, tarts & slices

Nespresso coffee and a selection of fine teas

## Set Menu B

\$79 per person

Artisan breads w/ sundried tomato, pesto sour cream & butternut hummus

### Salads

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

Pickled mushroom & capsicum salad

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

### Mains

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

Five spice, sweet soy chicken drums w/ boiled egg, tofu & spring onion

Market fish, bok choy, pineapple salsa and wasabi hollandaise

Egg & vegetable fried rice

### Sides

Steamed seasonal vegetables

Trio of kumara, carrot & baked baby potatoes

### Desserts

Selection of individual desserts, tarts & slices

Nespresso coffee and a selection of fine teas



# DINNER | BUFFET MENUS

## BBQ Buffet | \$89 per person

*\*Exclusive Live BBQ with our chef*

Artisan breads w/ sundried tomato, pesto sour cream & cauliflower blue cheese hummus

### 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

Grilled Italian vegetables

Baked baby potato w/ guacamole & chive sour cream

### Desserts

Selection of individual desserts, tarts & slices

Fresh fruit salad & home cultured fruit yoghurt

Nespresso coffee and a selection of fine teas



# BEVERAGES

## STANDARD PACKAGE

1 hour \$35pp | 2 hours \$45pp | 3 hours \$55pp

Anonymous Prosecco

Rebel Wine Range - Sauvignon Blanc, Pinot Gris, Pinot Noir, Merlot, Rose

Mac's Cloudy Apple Cider

Steinlager & Mac's Beer Range - Steinlager Classic, Steinlager Pure, Mac's Gold

Orange Juice & Soft drinks



## EXECUTIVE PACKAGE

1 hour \$44pp | 2 hours \$54pp | 3 hours \$62pp

Canti Prosecco

The Grayling Wine Range - Sauvignon Blanc, Pinot Gris, Chardonnay, Pinot Noir

Orchard Thieves Cider

Stella Artois, Corona, Heineken, Panhead

Orange Juice & Soft drinks

## NON-ALCOHOLIC BEVERAGE MENU

3 hours \$28pp | 4 hours \$32pp | 5 hours \$38pp

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



*\*Choose 4 wines (still and/or sparkling) & 3 beers (beer and/or cider) for Standard or Executive Package*

# 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.



# VIRTUAL TOUR LINK

## FULL VIRTUAL TOUR

<https://radian.mintdesign.co.nz/virtual-tour?vt=K4oeEyWe0B&scene=pZPQ>



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

Organise your meeting online on  
<https://accorevents.com/accor-meeting-events>

OR

Contact our conference team on:

TEL: (09) 529 9090

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## NOVOTEL AUCKLAND ELLERSLIE

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