

DAILY DELEGATE PACKAGE

Our Daily Delegate Package is an ideal all-inclusive option, designed to offer you the most cost-effective full day solution for your meeting or conference.

\$65.00 per person (minimum 35 people)

- Venue hire
- Free WiFi
- Mineral water all day
- Freshly brewed tea and coffee on arrival
- All day catering (see daily menu)
 - Morning tea
 - Working lunch
 - Afternoon tea
- Professional event coordination
- Free onsite parking

Optional add-ons

- Barista coffee (set up charge of \$150 per machine applies, 100 guest min) \$4.50 per cup
- All-day fruit bowl - \$2.00 per person
- Mini ice creams - \$3.00 per person
- Celebrate with a post-event drink, tray served to guests (price on request)
- AV equipment from Edwards Sound (price on request)

Note: Additional breakout rooms are available. Room hire rates will apply



Package current from April 2021 but is subject to change.
All prices exclude GST and are subject to change.

eventcentre.co.nz

09 524 4069 | functions@ellerslie.co.nz

100 Ascot Avenue, Remuera, Auckland



DAILY DELEGATE PACKAGE

MONDAY

Morning tea

- A selection of petite savouries (including mince & cheese and spinach & feta (v)) served with tomato sauce

Lunch

- Kitchen-smoked chicken in a pita pocket with cucumber and tomato d
- Moroccan spiced lamb meatballs in fragrant Middle Eastern spices on couscous g d
- Bang bang vegetable stir fry with tofu and Mexican rice g d v
- Green salad with avocado oil and balsamic dressing g d v
- Sliced seasonal fruit g d v
- Chocolate fudge slice v

Afternoon tea

- Selection of fine teas & freshly brewed coffee
- Chef's selection of sweet treats v

TUESDAY

Morning tea

- Selection of homemade sausage rolls with sesame and mustard seeds served with beetroot relish
- Spinach and feta savouries with homemade chutney v

Lunch

- Chilli, soy and mandarin caramel chicken on basmati rice with fresh coriander g d
- Winter vegetable cannelloni with fresh tomato sauce and oregano topped with cheese sauce v
- Vietnamese beef salad with fresh chilli, lime and fish sauce g d
- Green salad with avocado oil and balsamic dressing g d v
- Fruit salad g d v
- Raspberry shortcake v

Afternoon tea

- Selection of fine teas & freshly brewed coffee
- Chef's selection of sweet treats v

WEDNESDAY

Morning tea

- Bacon and egg quiche
- Vegetarian quiche served with apricot chutney v

Lunch

- Popcorn chicken with citrus and coriander sauce d
- Cottage pie with New Zealand beef mince and vegetables in rich gravy topped with potato/pumpkin mash and cheddar
- Broccoli salad with crispy smoked bacon, sunflower seeds and raisins served with creamy mayonnaise g d
- Ciabatta rolls with butter v
- Sliced seasonal fruits g d v
- Caramel slice v

Afternoon tea

- Selection of fine teas & freshly brewed coffee
- Chef's selection of sweet treats v

THURSDAY

Morning tea

- Selection of homemade sausage rolls with sesame and mustard seeds served with beetroot relish
- Spinach and feta savouries with homemade onion chutney v

Lunch

- Classic beef lasagne
- Chicken schnitzel with a citrus sauce and spring onion d
- Gourmet baby potato salad with honey mustard dressing g v
- Green salad with avocado oil and balsamic dressing g d v
- Ciabatta rolls with butter v
- Fresh fruit salad g d v
- Rocky road slice v

Afternoon tea

- Selection of fine teas & freshly brewed coffee
- Chef's selection of sweet treats v

DAILY DELEGATE PACKAGE

FRIDAY

Morning tea

- Selection of meat and vegetarian frittatas with sweet chilli and tomato sauces

Lunch

- Bao bun with kitchen-smoked pulled pork and apple glaze
- Thai BBQ chicken with turmeric, lemon grass, kaffir leaves, chilli and fish sauce **g d v**
- Spinach and ricotta ravioli with oregano and tomato sauce **v**
- Mango salad with red onion, coriander, mint, chilli and sesame dressing **g d v**
- Sliced seasonal fresh fruit **g d v**
- Zingy lemon slice **v**

Afternoon tea

- Selection of fine teas & freshly brewed coffee
- Chef's selection of sweet treats **v**

For weekend events, choose your preferred menu from these selections.

Menu add ons

Grazing bowls \$12.50 per person (snack size)

- **Wellness bowl**
Baby spinach, courgette, spring onion, daikon radish, pickled pink ginger, quinoa, acai, Manuka honey **g d v**
- **Free range crispy pork belly bowl**
With wild rice, charred red pepper, spicy plum sauce, young coriander **d**
- **Moroccan za'atar chicken bowl**
With chickpeas, fresh mint, couscous, tzatziki
- **Vietnamese prime Angus beef bowl**
With red onion, fresh chilli, mung beans, jasmine rice, crispy noodles

All-day fruit bowl \$2.00 per person **v**

Fried options

- Fries \$5.00 per person
- Hot dogs \$7.00 per person
- Fried chicken \$10.00 per person



While the best intentions are taken to ensure dietary requirements are met, our kitchens cater for all cuisines and so there may be traces of dairy, gluten and nuts in the dishes. If you have a severe allergy talk to us about arranging alternative option.

g Gluten Free **d** Dairy Free **v** Vegetarian.

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