



DISCOVERY SETTLERS

• HOTEL WHANGAREI •

CONFERENCES, MEETINGS & SPECIAL EVENTS KIT
2015

















Welcome to the Discovery Settlers Hotel,
Where organizing functions has never been easier.
We offer a versatile conference facility with indoor/outdoor flow and great surroundings.

No event is too challenging and we are pleased to provide you with the skills and resources included in this kit to assist you in planning your next event.

Our meeting, conference and special events kit includes the following sections;

1 / Venue & Meeting Rooms

Location and Facilities
Venue and Meeting Rooms
Floor Plan

2 / Conference and Special Events

Day Delegate Package

3 / Catering Menus

Breakfast

Morning and Afternoon Tea Breaks

Buffet Menus

Cocktail Food & Canapés

Set Menus

Beverages

4 / Additional Information

Audio Visual and Technical Services
Accommodation

















DISCOVERY SETTLERS HOTEL WHANGAREI

From local hot spots to popular attractions, there's always something to do when staying at Discovery Settlers Hotel Whangarei. Only 30 minutes from some of the country's most spectacular beaches, and a mere 5 minutes from lush native bush walkways, we are perfectly placed for sightseeing around Northland.

Discovery Settlers Hotel, Whangarei are pleased to offer our guests FREE UNLIMITED WiFi during your stay.

Location

Discovery Settlers Hotel Whangarei is set among mature landscaped gardens and flowing lawns.

Beneath the bush-clad hills of Whangarei's iconic Mt Parihaka, Discovery Settlers is only a short, scenic stroll from Whangarei Quayside Town Basin Marina, popular for its international flavors with yachts coming and going from all over the world. Whangarei offers vibrant galleries, gardens galore, bush walks, stunning beaches, attractions, and fine cuisine.

Facilities and Activities

Our timeless hotel is set in relaxed surroundings with private indoor/outdoor flow areas, complete with a heated pool and spa's, these areas also provide an excellent opportunity for team building exercises or summer BBQs and cocktails parties, so relax and unwind after a busy day's conferencing.

Facilities include – One conference room, Settlers Bar & Grill restaurant, onsite pool, & free car parking.

If you are looking for close by activities, our reservations team can assist you with suggestions and ideas, as well as the contacts for team building companies with expertise and knowledge of the area.

Distinction hotels is a New Zealand owned company, with great venue's that offer international quality and superb conference facilities throughout New Zealand, as well as convenient and unique locations.

















CONFERENCES & BUSINESS MEETINGS

Hosting a small conference, business meeting or presentation in Whangarei? Discovery Settlers Hotel Whangarei features two venues available for conferences and meetings; the purpose-built Hatea Conference Room and our larger venue, Settlers Bar & Grill.

Large Conference Venue: Settlers Bar & Grill

The Settlers Bar & Grill hosts 110 in theatre style seating, or 80 classroom style. Ideal for seminars and presentations, the venue opens out to a picturesque garden area, perfect for breakout sessions, morning and afternoon tea breaks, etc.

Room Hire: \$400 full day

\$300 half day

Hatea Conference Room

This air-conditioned meeting venue caters for up to 20 people theatre-style or 12 people boardroom style.

The Hatea Conference Room features:

- Black-Out curtains for use during presentations
- Whiteboard
- DVD Player
- 32" LCD television
- Flip Charts

Room Hire: \$210 full day

\$165 half day



















HOTEL FACILITIES MAP

Settlers Bar & Grill	Bar	Toilets	Reception	Hatea Room
	Lounge Area			

Upstairs Rooms

Downstairs Rooms

Carpark

Downstairs Rooms

Upstairs Rooms



















DAY DELEGATE PACKAGE

CONFERENCE DAY DELEGATE PACKAGE ONLY \$48.00 PER PERSON

Our value for money Day Delegate Package removes the hassle from planning your conference or event. It is our most popular option for groups and makes budgeting for your event simple.

The Conference Day Delegate Package includes:

Meeting Room Hire

Your conference room fully set with iced water, pads, pens, mints and use of a data projector screen (1.8m x 1.8m) and standard whiteboard

Arrival Tea and Coffee
The perfect start to the day, freshly brewed coffee and a selection of teas

Morning and Afternoon Teas

Freshly brewed coffee, a selection of teas and a chef's selection of one of the following items, freshly baked muffins, scones, pastries, cookies or cakes

Lunch

Our Chef's daily lunch buffet, served in with a selection of hot and cold dishes to satisfy the hungriest crowd

Ask us for some additional options that can be included in this package. Examples are;

Extra equipment

A welcome breakfast

Cocktails and Canapés

Dinner Buffet or BBQ

This package is based on a minimum of 20 delegates, and a maximum of 40 with a sit down lunch. Packages are available for groups over 40 people with a working lunch buffet or standing fork buffet.

Please discuss these options with your Conference team.

















PLATED BUSINESS BREAKFAST SELECTIONS

Any of the below menus can be served to your delegates in a private room

Plated Continental Breakfast

Selection of glazed danish pastries, croissants & muffins served w/
breakfast preserves & honey
Individual freshly-cut seasonal fruit salad
White and whole-meal toast with breakfast preserves
Chilled orange & apple juice & Pineapple juice.

Douwe Egberts Coffee with a selection of herbal teas

\$20.00 per delegate

Full Cooked Plated Breakfast

Selection of glazed danish pastries, pain au chocolate, croissants & mini muffins served with breakfast preserves & honey
Individual freshly-cut seasonal fruit platters

Scrambled eggs on toasted ciabatta, middle bacon, roasted tomato & local pork sausage

White and whole-meal toast with preserves Chilled orange and apple juice

Douwe Egberts Coffee with a selection of herbal teas

\$32.00 per delegate

















MORNING & AFTERNOON REFRESHMENT BREAKS

Coffee and tea

Douwe Egberts Coffee with a selection of herbal teas

\$5.00 per delegate

Coffee, tea and juice

Douwe Egberts Coffee with a selection of herbal teas and your choice of two juices. (Orange, Tomato, Apple, pineapple)

\$10.00 per delegate

Continuous coffee and tea

Douwe Egberts Coffee with a selection of herbal teas served continuously

Half day (up to four hours) \$14.50 for each delegate

Full day (four-eight hours) \$19.50 for each delegate

Food and Beverage Refreshments

One item from the food refreshment menu (including coffee and tea) \$8 per delegate

Two items from the food refreshment menu (including coffee and tea) \$10 per delegate

Three items from the food refreshment menu (including coffee and tea) \$12 per delegate

Please see next page for your food selections

















MORNING & AFTERNOON REFRESHMENT FOOD SELECTIONS (continued)

Please select from the following options

Sweet options

Assorted biscuits

Danish pasties with apricot glaze
Scones with jam and cream
Assorted muffins
Banana cake chocolate icing
Carrot cake w/ lemon icing

Energy options

(An additional \$2 applies per delegate for item chosen below)

Red Bull

Cadbury Chocolate bar

Cashew nuts

Savory options

Warm ham & Swiss cheese croissants
Assorted club sandwiches
Date scones with butter & preserves
Sausage rolls
Quiche tomato
Assorted savories

One item from the food refreshment menu (including coffee and tea) \$8 per delegate

Two items from the food refreshment menu (including coffee and tea) \$10 per delegate

Three items from the food refreshment menu (including coffee and tea) \$12 per delegate

















LUNCH MENU SELECTION

Sandwich station

Salad leaf, tomato, cucumber, gherkins, grated carrot, salami, ham, corned beef, chicken, BBQ, mayonnaise, honey mustard

Salad Station

Green salad, potato salad, coleslaw, beetroot, roasted beef / chicken breast, breads and condiments

Working Lunch

Please select five of the following dishes

Deli Selection

Assorted chicken, ham and pastrami baguettes filled with fresh salad & swiss cheese Filled Turkish loaf with assorted fresh greens & continental meats

Assorted wraps with ham, pastrami, salami, fresh greens & swiss cheese Selection of individual salads with dressing

Assorted open sandwiches topped with fresh salads, gourmet meats & cheeses Chefs selection of club sandwiches, fresh greens & continental meats

Hot Selection

Chef's selection of assorted pizzas - vegetarian included
Chicken chow's main served with a prawn cracker
Asian snack boxes with spring rolls, samosas, wontons, tempera prawns
Chicken mango curry satay's served with peanut sauce
Selection of small gourmet pies
Individual fish & chip boxes with lemon wedges
Toasted paninis with smoked chicken or salmon & camembert
Individual chicken, mushroom vol au vents
Oven roasted ham, cheese & pineapple baguettes

Sweets

Carrot and banana cake w/ cream cheese icing
Seasonal sliced fruit platter
Cheese board selection with dried fruit & crackers
Vanilla custard fresh fruit tartlets
Home-made Pecan pie
Seasonal fresh fruit tarts
Assorted fruit yoghurts with a muesli topping
Whole fresh seasonal fruit bowl

Douwe Egberts Coffee with a selection of herbal teas

\$24.00 per delegate (Minimum of 20 people)

















DINNER BUFFET SELECTIONS

Matai Dinner Buffet

Soup station (Please Choose one) Pumpkin w/ crème fraiche Creamy seafood chowder

Baker's station

Selection of breads including - Ciabatta, baguette, grain loaves & home-baked dinner rolls

From the cold kitchen

Selection of continental cold cuts including ham, salami, pastrami & cold smoked chicken

Salad selection

Mediterranean pasta salad, capsicums, sundried tomatoes, olives, pesto dressing Kumara salad, crispy bacon, seeded mustard & mayonnaise Greek salad with tomato, cucumber, olives, feta cheese & red onion Waldorf salad mixed with dried apricots, chopped parsley & walnuts

Tossed green leaf salad with balsamic & garlic dressing

Traditional coleslaw bound in mayonnaise

Assorted dressings and condiments
Vinaigrette, French, blue cheese, thousand island, mayonnaise
Green and black olives, sweet-and-sour gherkins, stuffed vine leaves, sun-dried tomato

Hot selection – (please choose three)

Steamed market fresh fish, over bok choy with lime & coriander sauce hollandaise

Oven baked chicken thigh, sautéed mushrooms, rosemary, red wine jus

Char grilled peppered sirloin, onion & red wine scented jus

Chicken stir-fry in oyster sauce w/ toasted cashew nuts

Roast pork medallions w/ apple & apricot stuffing & Pinot Noir Jus

Prime beef medallions w/ portobello mushroom & peppercorn sauce

Roasted leg of lamb, rosemary & garlic crusted, finished with minted jus

Spinach & ricotta ravioli w/ rich tomato concase

Accompanying dishes
Served with seasonal vegetables, herb dusted gourmet potatoes

Sweets

Chef selection gateaux & cheesecake's Home-made kiwi Pavlova w/ Kiwifruit chantilly cream Seasonal fruit salad with lychees Seasonal fresh fruit bowl

Douwe Egberts Coffee w/ a selection of herbal teas Require a minimum of 25 delegates \$48.00 per delegate

















Kanuka Dinner Buffet

Soup station (Please choose one)

Sweet vine roasted tomato soup Seafood chowder Cauliflower & blue cheese soup Italian minestrone

Baker's station

Selection of breads including - Ciabatta, baguette, grain loaves & home-baked dinner rolls

Salad selection

Mixed leaf salad tossed, cherry tomatoes, sprouts & vinaigrette dressing Spiral pasta with tuna, red capsicum, spring onion & parsley mayonnaise Honey roasted kumara & pumpkin salad with ginger & black sesame seeds Greek salad tomatoes, cucumber, capsicums, red onion furnished with olives & feta Sweet Israel cous cous salad, red onion, parsley, dried apricot & diced tomato Shredded cabbage, carrots tossed with mayonnaise & fresh chopped parsley

Assorted dressings and condiments

Vinaigrette, French, blue cheese, thousand island, mayonnaise Green and black olives, sweet-and-sour gherkins, stuffed vine leaves, sun-dried tomato

Seafood selection

Shrimp & crab salad bound w/ seafood sauce Lemon & Honey Marinated mussels Pacific half-shell oysters Asian-style marinated calamari salad

Hot kitchen selection (please choose three)

Chicken breast oven roasted resting on spinach finished with Pinot Noir Jus
Poached market fresh fish, over bok choy w/ lime & coriander hollandaise sauce
Chicken stir-fry tossed in oyster sauce w/ toasted cashew nuts
Roasted pork loin on buttered cabbage & apple centered Jus
Lamb curry with fresh kefir lime leaves
Roasted rump of lamb, rosemary & garlic crusted, finished with minted jus
Prime scotch fillet steaks with forest mushroom & peppercorn sauce

Baked salmon kebab resting on lemon Israeli couscous with curry crème
Spinach & ricotta ravioli, seeded mustard, crème fraiche
Pork medallions with apple & apricot stuffing Pinot Noir Jus
Stir-fried beef in black bean sauce & portabella mushrooms
Peppered sirloin steaks over garlic mash w/ onion rings & rich tomato scented jus
Stir-fried Asian vegetables tossed w/ hokkien noodles, honey soy sauce

















Kanuka Dinner Buffet (continued)

Accompanying dishes

Served with seasonal vegetables & sautéed potatoes

Carvery selection (please choose one)

Maple cured champagne ham on the bone Roast pork loin with crackling & apple sauce Scotch fillet of beef with mustard crust & Pinot Noir Jus Rosemary & garlic rubbed leg of lamb

Sweets

Home-baked apple crumble Selection of gateaux, cheesecake Home-made kiwi Pavlova w/ Kiwifruit chantilly cream Fresh seasonal sliced fruit platter Seasonal fresh fruit bowl

Douwe Egberts Coffee w/ a selection of herbal teas Require a minimum of 25 delegates \$60.00 per delegate

















DINNER OR LUNCH BARBECUE SELECTION

You can choose to have your dinner either outside in our Garden area or in settlers bar & grill

Kowhai Barbecue

Specialty Breads

Selection of breads including - Ciabatta, baguette, grain loaves & home-baked dinner rolls

Cold Selection

Potato salad, crispy bacon, capers, seeded mustard & mayonnaise
Trio of gourmet lettuce, snow pea shoots, cherry tomatoes fresh meadow herbs
Shredded cabbage and carrots tossed with mayonnaise and fresh chopped parsley
Marinated sweet & sour cucumber with fennel

Assorted dressings and condiments
Vinaigrette, French, blue cheese, thousand island, mayonnaise
Green and black olives, sweet-and-sour gherkins, stuffed vine leaves, sun-dried tomato

From the BBQ

Tandoori marinated chicken breasts
Prime scotch fillet steaks
Sizzling deli sausages
Baked potatoes with chive sour cream
Glazed carrots & green peas

Sweets

Fresh seasonal sliced fruit platter
Pavlova topped with seasonal fruit & thickened cream
Chocolate & fruit filled éclairs

Douwe Egberts Coffee w/ a selection of herbal teas Minimum numbers of 25 people \$48.00 per delegate

















COCOKTAIL MENU SELECTIONS

Cocktail Menu

Cold selection

Roasted beef, micro watercress & garlic aioli Crème smoked salmon, capers & coriander Chicken liver pâté on crispy baguettes

Hot selection

Lightly crumbed camembert with spicy apricot Mini hamburgers, gruyere & tomato chutney Gourmet Indian vegetable spring rolls & samosas

\$ 23.00 per delegate

Cocktail Menu

Cold selection

Seared tuna, sesame seeds, wasabi mayonnaise Chef's selection of sushi rolls with soy sauce, pink ginger Blue cheese mousse with blini

Hot selection

Tempera prawns with sweet chili sauce Mini roasted bell pepper & feta pizza's Warm ham & Swiss cheese croissant

\$ 23.00 per delegate

Minimum requirement 20 guests

Please inform our Conference team if you would like to alter any of the menus. If you would like to add an additional item, a surcharge may apply

















COCKTAIL MENU (continued)

(SELF-SELECTION)
Selection of

Two cold & two hot \$18.00 per delegate

Three cold & three hot \$23.00 per delegate Four cold & four hot \$26.00 per delegate

Cold Canapés Selection:

Smoked salmon blinis w/ cream cheese & caviar
Rare roast beef, micro watercress & garlic aioli
Chicken liver pâté on crisp baguettes
Dutch Salami, gherkin and brie
Blue cheese mousse with Blinis
Selection of sushi rolls w/ pickled ginger, wasabi & soy
Mediterranean vegetable tartlet with feta
Smoked chicken & mango tartlet
Seared tuna en croute with wasabi mayonnaise
Guacamole & chili prawn
chicken liver & cognac pâté in profiteroles

Hot Canapés Selection:
Tempura prawns chili dipping sauce
Roasted bell pepper & feta pizza's
Garlic Prawns twisters
Salmon kebab with hollandaise
Thai-style fish cakes, coriander & chili dipping sauce
Mini hamburgers, gruyere & tomato chutney
Lightly crumbed camembert with apricot chutney
Crumbed fingers of terakihi with tartar sauce
Prunes wrapped with bacon
Warm ham & Swiss cheese croissant
Gourmet Indian vegetable spring rolls & samosas
Marinated chicken tulips

Crudités & dips (hummus, pesto & cream cheese, sun-dried tomato)

Sweet Canapés Selection:
Individual mini chocolate éclairs
Tartlet lemon & white chocolate
Crème patis tarts with fresh berries
Petit cones w/ maple syrup & walnut ice-cream
Homemade Rum Balls, coconut & chopped nuts

















COCKTAIL MENU (continued)

Additional Platters

Antipasto platter

Assorted cold meats including Ham, prosciutto, salami, pastrami, stuffed vine leaves, plain & stuffed olives, cheeses, pickles, crackers, breads, Hummus & balsamic olive oil \$65.00 (Serves 10 persons)

Cheese & crackers
Assortment of NZ cheeses served with crackers, nuts, and dried fruit \$75.00 (Serves 10 persons)

Asian hot platter
Mini Samosa, spring rolls chicken/pork wontons, prawn twister with sweet chili \$45.00 (Serves 10 persons)

Club sandwiches

An assortment Continental clubs sandwiches with a variety of fillings including Ham, salami, pastrami, creamed egg, and various other fillings. (Vegetarian options available on request.) \$35.00 (Serves 10 persons)

Sweet Slice platter

Chef's selection of petit desserts including Black Forest Swiss rolls, chocolate brownies, carrot cake,
Chocolate & vanilla cream puffs.
\$45.00 (Serves 10 persons)

















BEVERAGES

As your guests arrive for the event, our friendly staff will be shaking up a delicious drink for them. Your conference team will be able to supply you with more information.

Local Beers:

Lion red Waikato

Premium Local Beers:

Heineken Steinlager Pure Stella Artois Corona

Non-Alcoholic:

Orange juice and soft drinks

A full wine list is available on request Please ask our conference team

















TECHNICAL SERVICES

The following on-site equipment is available for hire:

FOR HIRE	FULL DAY	HALF DAY
Data projector (1500 ANSI+) Comes with complimentary use of 1x Screen	\$200.00	\$150.00
Flipchart with easel (including pad and markers)	\$25.00	
Additional pad	\$15.00	
Whiteboard with Markers	\$20.00	
Lectern	Complimentary	
Flipchart stand only	Complimentary	

Please discuss your requirements with our Conference team who can assist you in ensuring your presentation is state of the art.

















ACCOMMODATION

Discovery Settlers hotel offers guests great value for money and comfortable hotel rooms that offer convenient no fuss service.

Discovery Settlers Hotel has available 54 accommodation rooms which include:

Executive rooms - majority configured king single bed or two king singles on request – All rooms have shared balcony access

Superior rooms - majority configured with a King bed or two king single beds on request (Two rooms which are disability access rooms)

Comfort Twin Studio –Only five rooms available with one queen and one single beds

Comfort Studio – Studio rooms with one queen bed

Standard Room – smaller rooms with standard double beds.

The hotels facilities and accommodation rooms offer:

Wi-Fi
Settlers Bar & Grill Restaurant
Iron and ironing board
Complimentary coffee and tea making facilities
Guest laundry and dry cleaning services
Sky television and hotel movie system
Public Internet access
Pool
Onsite free car parking
24hour reception
Outdoor entertainment area

We look forward to serving you and your delegates should you have any further questions regarding the above conference kit please don't hesitate contact our Discovery Settlers Hotel team. We will be happy to help you with any questions or amendments/alterations you may wish to make.

Phone - +64 9 438 2699
Email – reservations@discoverysettlers.co.nz
Post – PO.Box 625, Whangarei 0112

Thank you All prices include GST











