## (E) <br> CROWNE PLAZA

AN IHG ${ }^{\circ}$ HOTEL euensstown

CONFERENCE AND EVENTS
Event Planning Guide


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CONTINENTAL BREAKFAST \$28 PER PERSON

Freshly baked Danish pastries \& croissants (V)
Selection of breads, cheese \& meat
Chef's choice seasonal fruits (V,GF,DF)
Assortment of cereals \& milks (V)
Natural yoghurt (V,GF)
Orange juice
Freshly brewed coffee \& tea selection


HOT BUFFET BREAKFAST \$32 PER PERSON

Streaky bacon (DF)
Breakfast sausages (DF)
Hash browns (V)
Grilled tomato (V,GF)
Scrambled eggs (V,GF)
Baked beans (V)
Orange juice


## CONFERENCE PACKAGE

TAKE A BREAK SELECTIONS MORNING \& AFTERNOON TEA

Morning \& Afternoon Tea is served with freshly brewed tea and coffee
** Full day 3 items total

* Half day 2 items total


## SAVOURY OPTIONS

- Kumara rostie, aioli \& chutney (GF, DF, V)
- Halloumi, tomato, spinach \& salsa quesadilla (V)
- Zucchini, smoked cheddar \& rocket quiche (V)
- Ham, cheese \& tomato croissant
- Sausage rolls topped with cumin seeds
- Smoked salmon, cream cheese \& spring onion tart
- Chef's choice savoury muffin
- Spinach \& feta roll (V)


## SWEET OPTIONS

- Chocolate brownie \& vanilla cream patisserie (GF, V)
- Caramel slice (GF, V)
- Coconut \& lemon friand (V, GF)
- Raspberry \& chocolate muffin (V)
- Fruit tartlets (V)
- Portuguese custard tart (V)
- Walnut \& carrot cake (V)


## HEALTHY OPTION

- Fresh sliced fruit platter (V, GF)
- Yoghurt cup with fruit salad \& berry coulis (V, GF)
- Falafel \& tzatziki wrap (V)
- Chickpea hummus \& polenta sticks (GF, DF)
- Mango chia pudding, yoghurt \& granola (V)

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## SANDWICHES \& WRAPS

- Grilled chicken wrap with guacamole, tomato \& crispy lettuce
- Chef's choice finger sandwich selection
- Roast beef sandwich with spinach, roasted capsicum \& basil pesto on Turkish bread
- Marinated aubergine, olive tapenade, roasted capsicum on ciabatta (V)
- BLT sandwich
- Falafel, yoghurt, cucumber, slaw \& lettuce wrap (V)


## SALADS

- Chef's garden salad (V)
- Caesar salad with croutons, egg, shaved parmesan \& crispy bacon with Caesar dressing
- Roasted kumara with smoked chicken \& pineapple
- Roasted beetroot \& feta with walnut dressing (V)
- Thai beef with crisp vegetables \& crispy noodles (GF)
- Penne pasta with feta, sundried tomato, olives, spinach \& pesto (V)
- Greek salad with balsamic dressing (V)


## HOT ITEMS (*Maximum of two items)

- Butter chicken (GF) (no rice included)
- Lamb shoulder casserole
- Catch of the day with white wine Beurre Blanc sauce
- Beef steaks with gravy
- Hoisin roast pork shoulder
- Spaghetti with beef meatballs
- Vegetarian noodles (V)
- Vegetarian lasagne (V)
- Potato wedges (V)
- Lemon \& almond rice (V)
- Roasted potatoes with parsley butter (V)

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## KIWIANA

- Chef's choice salad (V)
- Fish \& chips
- Beef OR vegetable pattie (Please choose one)
- Pork OR beef sausage (Please choose one) (DF)
- Bread buns

All served with tomato, onion, iceberg lettuce, coleslaw, cheese, tomato ketchup, mustard \& tartare sauce

## MEXICAN

## LUNCH MENUS

SET MENUS

- Mexican potato salad (V)
- Cabbage \& carrot salad (V)
- Chicken OR beef fajita mix (Please choose one)
- Tortillas (V)
- Chilli beans (V,GF,DF)

All served with corn chips, salsa, guacamole, cheese, jalapenos \& sour cream
SOUTH AMERICAN STYLE

- Tomato Chilean salad (V)
- Brazilian beef picanha with chimichurri salsa
- Peruvian chicken a la brasa
- Colombian style bean rice (V)
- Patatas bravas (V)


## A TASTE OF ASIA

- Beef larb salad (DF)
- Filipino pancit (noodles) (V)
- Lime \& soy roasted chicken thighs
- Sesame fried rice (DF)


## ADD ON DESSERTS

(Additional \$7.00 Per Person)

- Coconut \& mango panna cotta (V)
- Classic trifle (V)
- Vanilla pavlova, passionfruit curd \& berry compote (V)
- Passionfruit cheesecake (V)
- Chocolate brownie \& vanilla chantilly (V, GF)
- Sliced fruit platter (V, DF, GF)

**Dietary requirements are catered for when confirmed in advance** **We take pride in our commitment to using the freshest ingredients, which is why some of the listed components may vary depending on seasonal availability.**

[^0]BOXED LUNCH MENUS
\$30 PER PERSON

- Chef's choice gourmet sandwich
- Chicken Caesar salad (DF)
- Thai beef salad wrap (DF)
- Smoked salmon \& cream cheese bagel
- Italian salami, pesto, roasted capsicum \& gherkin on ciabatta
- Falafel, iceberg lettuce \& tzatziki wrap (V)
- Sausage roll

AND PLEASE CHOOSE 3 ITEMS FROM THE BELOW:

- Fresh whole fruit (V, DF, GF)
- Bliss ball (V, GF)
- Potato chips (V, DF)
- Chocolate bar (V)
- Fruit yoghurt (V)
- Chocolate brownie (V, GF)
- Chef's choice sweet muffin (V)

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## DINNER BUFFET MENUS

MINIMUM OF 25 GUESTS
Served with tea \& coffee

## OPTION ONE

\$85.00 PER PERSON Includes:

- Bread \& butter
- One soup
- Two salads
- Two hot items
- Two potato, pasta or rice dish
- One vegetable dish
- One dessert


## OPTION TWO

$\$ 110.00$ PER PERSON Includes:

- Bread \& butter
- One soup
- Two salads
- Antipasto platter
- Seafood selection
- Two hot items

OPTION THREE
\$135.00 PER PERSON Includes:

- Bread \& butter
- One soup
- Three salads
- Antipasto platter
- Seafood selection
- Three hot items



## DINNER BUFFET MENUS

MINIMUM OF 25 GUESTS

## SOUP SELECTION

- Mussel chowder (GF)
- Creamy potato \& leek with crispy bacon lardoons (GF)
- Roasted pumpkin \& coconut cream (V, GF)
- Ham \& pea (GF)
- Tomato \& basil (V)


## SALAD SELECTION

- Caesar salad with croutons, shaved parmesan \& bacon served with anchovy-based dressing
- Chefs crisp garden salad (V, GF)
- Rocket with confit cherry tomato, quinoa, parmesan \& balsamic dressing (V, GF)
- Penne pasta with feta, sundried tomato, olives, spinach \& pesto (V)
- Roasted kumara with smoked chicken \& pineapple


## ANTIPASTO PLATTER

- Selection of cured meats
- Olives (V, GF, DF)
- Sundried tomato (V,GF, DF)
- Chargrilled vegetables (V, GF, DF)
- Toasted breads (V)


## SEAFOOD SELECTION

- Salt \& pepper calamari
- Prawn cocktail (GF)
- Smoked salmon (DF)
- Steamed mussels (GF,DF)
- Lemon aioli, tartare


## HOT SELECTION

- Chick pea \& butternut curry (V,GF)
- Miso glazed NZ fish of the day
- Master stock braised pork belly (DF)
- Harissa rubbed chicken thighs (DF)
- Slow roasted lamb shoulder with chimichurri (DF)
- Roast vegetable lasagne (V)
- Grilled sirloin with green pepper gravy
- Sous Vide Southland lamb rump served medium rare (GF)


## POTATO, PASTA \& RICE SELECTION

- Rustic potato gratin (V, GF)
- Roasted gourmet potatoes tossed in butter \& parsley (V, GF)
- Mushroom risotto with parmesan cheese (V, GF)
- Madras rice (V,GF)
- Lemon jasmine rice (V, GF)
- Penne pasta with puttanesca sauce (V,)
- Yorkshire puddings (V)


## DINNER BUFFET MENUS

MINIMUM OF 25 GUESTS

## VEGETABLE SELECTION

- Seasonal steamed vegetables with parsley butter (V,GF)
- Broccoli \& cauliflower bake (V)
- Green beans with confit garlic \& toasted almonds (V,GF)
- Minted peas (V,GF)


## DESSERT SELECTION

- Coconut \& mango panacotta (V)
- Crème brûlée (V,GF)
- Classic tiramisu (v)
- Chocolate mousse \& berries (V)
- Lemon OR lime cheese cake (V)
- Opera gateaux (V)

SEASONAL FRUIT PLATTER

- Chef's selection of seasonal fruit (V, GF, DF)

$\mathrm{V}=$ Vegetarian $\mid \mathrm{GF}=$ Gluten Free $\mid \mathrm{DF}=$ Dairy Free


## PLATTER MENU

each platter serves a MINIMUM OF 10 GUESTS

## TAPAS PLATTER

 \$220.00- Cauliflower bites with spicy aioli (V)
- Tomato \& olive salsa bruschetta (V)
- Buffalo wings (GF)
- Beef koftas in tomato pomodoro
- Prawn popcorn (DF)


## CHEESE PLATTER

 \$225.00- A selection of New Zealand cheeses (V)
- Quince paste (V,GF,DF)
- Fruit chutney (V,GF,DF)
- Crackers \& breads (V)
- Grapes, dried fruit \& nuts (V)


## ANTIPASTO PLATTER

 \$240.00- Selection of cold cured meats (DF)
- Kalamata olives (V,GF,DF)
- Chargrilled vegetables (V,GF,DF)
- Toasted ciabatta (V)

CRUDITES PLATTER $\$ 150.00$

- Vegetable sticks (V,GF,DF)
- Hummus (V,GF,DF)
- Sundried tomatoes (V,GF,DF)
- Kalamata \& tomato tapenade (V,GF,DF)
- Crackers (V)
- Toasted ciabatta (V)


## SEAFOOD PLATTER <br> \$300.00

- Lemon \& dill marinated green lipped mussels (DF)
- Coriander \& lemongrass prawns (GF,DF)
- Smoked salmon (DF)
- Crispy squid \& aioli (GF,DF)
- Toasted ciabatta (V)

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# PLATED <br> DINNER MENU 

MINIMUM OF 20 GUESTS
TWO COURSES \$75 PER PERSON

Please choose 2 items each from entrée, mains \& sides OR mains, dessert \& sides. Served alternative drop

## THREE COURSES \$90 PER PERSON

Please choose 2 items each from entrée, mains \& sides OR mains, dessert \& sides. Served alternative drop

## ALTERNATIVE DROP

Individual orders will not be taken. An equal amount of each dish is prepared and served alternatively to each guest, ie one guest will receive one of the menu options and the next guest the other menu option. We encourage swapping within the table should a dish not be to an individuals' personal taste, however our menu options are our most popular dishes.

## Bread rolls \& butter served to the table

## ENTRÉE

- Beef carpaccio, Asian salad, Naam Jim dressing (DF)
- Seared lamb backstrap with goat's feta cream quinoa salpicon salad with red onion \& Chimichurri (GF)
- Ceviche Mixto: market fish, prawns, sweet potato \& corn (GF,DF)
- Roasted pork belly with melon \& pineapple salad, peanut crumb with honey soy dressing
- Baby beets, grilled haloumi, watercress with a citrus \& walnut dressing (GF)
- Caramelized onion \& Kikorangi blue tart, rocket, pine nuts with balsamic (V)


## MAINS

- Savanna beef fillet, served medium rare with spinach, roasted mushroom \& Kawarau blue cheese jus
- Corn fed free range chicken breast served with caramelised cauliflower \& thyme jus
- Catch of the day on lemon spinach risotto \& a chives beurre blanc sauce (DF)
- Southland lamb rump served medium with potato gratin, salsa verde \& jus (GF)
- Pumpkin ravioli, pumpkin cream, toasted walnuts, goat's cheese \& parmesan (V,GF)


## SIDES

- Green beans, garlic \& almond butter (V)
- Perla potatoes, herbs \& sour cream (V)
- Skin on fries with aioli (V)
- Roast potatoes (V)
- Steamed vegetables \& Asian dressing (V)
- Chef's choice salad (V)


## DESSERTS

- Lemon OR lime cheesecake, vanilla ice cream \& berry coulis (V)
- Coconut panna cotta, spiced roast pineapple \& mango (V,GF)
- Opera chocolate tart, candied orange, cocoa tuille with compressed melon (V)
- Tiramisu cake, mandarin compote with yoghurt ice-cream (V)
- Banana pudding, Chantilly crème, fresh fruit \& caramel sauce (V)
- Vanilla pavlova, berry compote \& whipped custard (V)


## OR Add on:

CHEESE PLATTER
For an additional \$20.00 per person
New Zealand \& international cheese platter served to the table: Selection of four cheeses, accompanied with a selection of crackers, quince membrillo, dried fruit, fig, mustard, fresh grapes \& walnuts

## BBQ MENU

MINIMUM OF 20 GUESTS

## OPTION ONE

KIWI BBQ \$70 PER PERSON

## Includes:

- Pork sausages
- Beef burgers OR veggie pattie
- Chicken breast
- Sautéed onions
- Two Chef's choice salad's
- Bread selection
- Condiments

OPTION TWO
SOUTH AMERICAN ASADO BBQ
$\$ 80.00$ PER PERSON

Includes:

- Chorizo criollo
- Beef rump cap (Picanha)
- Spatchcock chicken
- Grilled sweetcorn
- Two Chef's choice salad's
- Bread selection
- Condiments

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## CANAPÉ MENU

MINIMUM OF 10 GUESTS

Pre-dinner canapés for $1 / 2$ hour choose a total of 3 items - \$24.50pp

Choose a total of four items from hot and cold $\$ 28.50$ pp for 1 hour or \$32.50 pp for 1.5 hours

Choose a total of five items from hot and cold
\$31.00 pp for 1 hour or
$\$ 36.00$ pp for 1.5 hours

Choose a total of seven items from hot and cold
$\$ 40.00$ pp for 1 hour or
$\$ 44.50$ pp for 1.5 hours

## HOT ITEMS

- Chicken tikka with raita \& crisp rice cracker (GF)
- Roast beetroot \& goat cheese Arancini (V)
- Feta \& spinach roll (V)
- Pulled pork, spinach, rosti with a paprika yoghurt (GF)
- Beef koftas on spicy tomato sauce (GF, DF)
- Fried calamari with paprika aioli (DF)
- Prawn popcorn with yuzu mayo (DF)


## COLD ITEMS

- Angus beef tartare with lemon sumac yoghurt (GF)
- Crostini with house made ricotta, caramelised onion \& fennel (V)
- Salmon blini with crème fraiche
- Ceviche of market fish with chilli \& citrus. (GF, DF)
- Seared beef roll, rocket, truffle oil \& parmesan
- Grilled lamb backstrap \& harissa sauce (GF)
- Spanish style prawns with Romesco (GF, DF)

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## BEVERAGE PACKAGES

Includes soft drinks \& juices

HOUSE \& EXECUTIVE
Choose 3 from the house beer section

HOUSE PACKAGES

- 1 Hour
- 15 Hours
- \$44
- 2 Hours $\$ 49$
- 3 Hours $\$ 57$
- 4 Hours $\$ 66$
- 5 Hours \$75

INCLUDES

- House Sauvignon Blanc • The Ned Rosé
- House Chardonnay
- Morton Estate Brut NV
- House Pinot Gris


## EXECUTIVE PACKAGES

| - 1 Hour | $\$ 52$ |
| :--- | :--- |
| - 1.5 Hours | $\$ 63$ |
| - 2 Hours | $\$ 70$ |
| - 3 Hours | $\$ 79$ |
| - 4 Hours | $\$ 85$ |
| - 5 Hours | $\$ 96$ |

- 5 Hours

INCLUDES

- Mt Difficulty 'Roaring Meg' Sauvignon Blanc
- Mt Difficulty Chardonnay
- Gibbston Valley Pinot Gris
- Mt Difficulty ‘Roaring Meg’ Rosé
- Gibbston Valley ‘Gold River’ Pinot Noir
- Morton Estate Brut NV


Crowne Plaza Queenstown reserves the right to refuse service in agreements with liquor licensing requirements.

## BEVERAGE LIST

ON CONSUMPTION

All beverages are charged on a consumption basis. If requested, your spend can be monitored during your event and updates can be given at pre arranged levels of times. Cash bar also available on request.

## HOUSE BEER \& CIDER

 PRICE PER BOTTLE- Speights Gold Medal Ale \$11
- Heineken \$12
- Steinlager Light \$11
- Mac's Cloudy Apple Cider \$11
- Speights Old Dark \$12

EXECUTIVE BEER \& CIDER PRICE PER BOTTLE / CAN

- Corona
- Stella Artois \$11
- Panhead Rat Rod (Hazy IPA) \$13
- Emerson's Pilsner \$12
- Panhead Supercharger \$12

NON-ALCOHOLIC

- Orange, apple or pineapple juice \$6
- Coca Cola range \$7
- Voyage Still / Sparkling Water \$7


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## SAUVIGNON BLANC

| - House Savignon Blanc | Glass | Bottle <br> - Mt Difficulty 'Roaring Meg' |
| :--- | :--- | :--- |
|  |  |  |
| PINOT GRIS \& ROSE |  |  |

CHARDONNAY

| - House Chardonnay | Glass | Bottle |
| :--- | :--- | :--- |
| - Mt Difficulty Roaring Meg | $\$ 13$ | $\$ 65$ |
|  | $\$ 11$ | $\$ 55$ |

## PINOT NOIR

|  | Glass | Bottle |
| :--- | :--- | :--- | :--- |
| - House Pinot Noir | $\$ 15$ | $\$ 76$ |
| - Gibbston Valley ‘Gold River’ | $\$ 13$ | $\$ 67$ |

## SPARKLING WINE

- Morton Estate

Glass
Bottle
$\$ 11$
\$57

## MERLOT



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## MEETING ROOM CAPACITIES

Meeting Rooms Height (M) Room Size (M2) Area (M) Theatre Classroom U -Shape Banquet Cocktail

| Boardroom | 2.8 | $6 \times 7.5$ | 47.1 |  |  | 15 |  |  |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Crowne I | 2.8 | $11 \times 8$ | 90.3 | 70 | 40 | 28 | 60 | 90 |
| Crowne II | 2.8 | $19 \times 8$ | 157.5 | 150 | 100 | 36 | 100 | 200 |
| Crowne III | 2.8 | $9 \times 8$ | 72.2 | 60 | 30 | 20 | 50 | 70 |

Atrium

$$
35 \times 5
$$

175
Suitable for trade display - contact us for details

## MEETING ROOM FLOOR PLAN



## CONTACT US

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MEETINGS \& EVENTS

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THREESIXTY RESTAURANT \& BAR

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