



COPTHORNE
HOTEL

AUCKLAND, HARBOURCITY

WELCOME

2010 Conference Pack



MILLENNIUM
HOTELS AND RESORTS

MILLENNIUM • COPTHORNE • KINGSGATE



COPTHORNE
HOTEL

AUCKLAND, HARBOURCITY

Auckland "City of Sails"

New Zealand's largest city is an urban environment where beautiful beaches, subtropical forest, enchanting islands, vibrant cultural experiences, and great food and wine are all within easy reach.

As part of Millennium, Copthorne & Kingsgate Hotels & Resorts, the Copthorne Hotel Auckland, Harbourcity belongs to New Zealand's largest hotel group. We have enormous resources, experience and knowledge in the conference, banqueting and incentives markets.

It is my pleasure to introduce the Copthorne Hotel Auckland, Harbourcity as a venue for your planned conference or event. The Copthorne Hotel Auckland, Harbourcity has 4 conference rooms, varying in capacities. They can accommodate 20 executives for a board meeting, 40 delegates for a company-training seminar, or up to 140 guests for a conference – and still have room to cope with break out areas and meals. With the Conference room hire you receive complimentary mints and iced water. The Hotel has become popular as a conference and meeting venue as we are located in the heart of Auckland's CBD.

Our Executive Chef has put together a stimulating variety of menus to suit all conference groups budgets and tastes. Should you have any special requirements or changes to any of the menus, we are more than happy to accommodate you wherever possible.

In-house services include the fabulous & award winning licensed Tactics Brassiere for Breakfast, Lunch and Dinner, Tactics Bar, and 24-hour room service.

Full details of our conference facilities are contained in this conference pack which also includes information on our services, menus and beverages. Copthorne Hotel Auckland, Harbourcity specialises in events with a difference, where we can make your day just that little bit more memorable and comfortable. If you would like further information, or would like to make a time to view our facilities and discuss your requirements, please feel free to contact us. We would be more than happy to assist.

Kind Regards

Olivia

Conference Department
+64 9 377 0349

Capacity

Facilities to cater for up to 150 delegates.

	Size (sq. metre)	Height	Cocktail	Theatre	Banquet	Boardroom	U-Shape
Copthorne One	140	2.4m	150	140	100	30	30
Copthorne Two	108	2.75m	100	110	80	30	30
Copthorne Three	30	2.1m	30	30	20	16	16
Copthorne Four	30	2.1m	30	30	20	16	16
Tactics Bar	80		100	-	-	-	-
Tactics Restaurant	100		-	-	80	-	-

Daily Rates

Room	Daily Rate
Copthorne 1	\$495.00
Copthorne 2	\$395.00
Copthorne 3	\$295.00
Copthorne 4	\$295.00
Tactics Restaurant & Bar	P.O.A.

Included in the conference room hire you receive complimentary mints, iced water, whiteboard and whiteboard markers or flip chart and stand (one pad per room) note pads and pens for each delegate.

Daily Delegate rate of \$55.00 Per person is available. This includes room hire and full catering Minimum 18 pax. Offer only available until December 2010.

All room and catering rates are GST inclusive (GST is currently 12.5%, however should the GST rate change, then these rates will be adjusted to included the additional GST component)

Equipment Hire

Data Projector (including screen)	\$250.00
Electronic Whiteboard	\$120.00
Overhead Projector	Complimentary
Screen (tripod)	\$50.00
Sound System including lapel microphone	\$200.00
Extra microphone (lapel or hand held)	\$80.00
Television 29" including DVD or video	\$50.00
Television 21" including DVD (built in)	\$45.00
Lectern	\$100.00
Additional flipcharts	\$30.00
Flipchart pad	\$20.00
Laptop Speakers	\$60.00

As we out source all of our AV Equipment a delivery charge of \$25.00 will be incurred per order.

A full range of conference equipment is available – please ask.

All equipment rates are GST inclusive (GST is currently 12.5%, however should the GST rate change, then these rates will be adjusted to include the additional GST component)

Tea and Coffee Breaks

Arrival tea and coffee / Basic break \$5.00 per person

Fresh tea and coffee

Plus 1 choice \$7.50 per person
Plus 2 choices \$9.50 per person

Choices from the following:

Freshly baked mini muffins
Scones with soft cream and jam
Freshly baked cookies
Danish pastries
Chocolate brownie slices
Lemon cake individuals
Cream filled profiteroles
Sausage rolls
Selection of pies, quiche and savouries
Filled croissants
Filled mini bagels
Platter of sliced seasonal fruits

Juice selection (orange, pineapple, apple or tomato) @ \$15.00 per litre
Continuous Tea & Coffee \$8.00 per person for 4 hours
Continuous Tea & Coffee \$14.00 per person for up to 8 hrs

All room and catering rates are GST inclusive (GST is currently 12.5%, however should the GST rate change, then these rates will be adjusted to included the additional GST component)

Conference Working Lunch Menus

\$23.50 per person
(maximum of 20 pax and minimum of 6 pax)

Menu 1

Pita pockets filled with tossed spring vegetables and mesculin
Chicken satay skewers with a peanut sauce
Garden fresh salad with a mustard vinaigrette
Potato and bacon salad with a herb aioli dressing
Platter of cold continental meats
Carrot cake slices
Fresh fruit platter

Menu 2

Tortilla wraps with smoked chicken filling
Oven roasted tandoori chicken drums
Deli platter of cold meats
Pasta salad with basil and sun-dried tomato
Garden fresh salad with a french dressing
Banana cake slices
Fresh fruit platter

Menu 3

Selection of club sandwiches
Beef satay skewers with a peanut sauce
Selection of savouries
Caesar salad with accompaniments
Waldorf salad with a creamy mayonnaise
Selection of New Zealand cheeses with dried fruit, grapes and crackers
Fresh fruit platter

Menu 4

Toasted panini with guacamole and other fillings
Bacon and egg pie
Tempura chicken tenderloins with garlic aioli
Tomato and cucumber salad with balsamic vinaigrette
Noodle salad with shrimps
Fresh fruit platter
Cappuccino swirl cake slices

Standard Buffet Conference Lunch Menus

\$29.50 per person (minimum 20 pax)

Menu A

Soup of the day
With oven fresh bread rolls

*

Cucumber and tomato salad in balsamic vinaigrette

Traditional coleslaw in a creamy mayonnaise

Pasta with basil and char grilled vegetables

Garden fresh salad

*

Char grilled Beef sirloin minute steak marinated in ginger and soy

Slow roasted spicy chicken drums

*

Seasonal buttered vegetables

Potato of the day

*

Selection of gateau

Seasonal fresh fruit platter

**

Tea / Coffee

Standard Buffet Conference Lunch Menus

\$29.50 per person (minimum 20 pax)

Menu B

Soup of the day with oven fresh breads

*

Chickpea and fresh coriander salad

Beetroot and orange salad

Traditional greek salad

Garden fresh salad

*

Roast New Zealand leg of lamb with a thyme jus

Oven baked chicken breast with a creamy herb sauce

*

Gourmet baby minted potatoes

Roasted pumpkin and kumara

Steamed fragrant rice

*

New Zealand cheese selection with crackers and dried fruit.

Seasonal fresh fruit salad with soft cream

*

Tea / Coffee

Standard Buffet Conference Lunch menus

\$29.50 per person (minimum 20 pax)

Menu C

Soup of the day with oven fresh breads

*

Herb yoghurt marinated cucumber and pepper salad

Potato and bacon salad with a creamy mayonnaise

Caesar salad with condiments

Fresh garden salad

*

Grilled chicken thigh with tandoori spices

Steamed market fish with a lemon caper sauce

*

Steamed fragrant rice

Herb roast garlic potatoes

Stir fried vegetables

*

Seasonal fresh fruit platter

Pavlova with fruit topping

**

Tea / Coffee

Buffet Lunch Menu Options

Barbecue Menu

\$42.50 Per Person

**Menu I
(minimum 20 pax)**

Teriyaki Beef steaks

*

Fresh fish of the day marinated in ginger, coriander and lemon Juice with chilli herb butter

*

Boned chicken thigh tandoori spices

*

Spiced pork sausages

**

Rosemary and herb focaccia and oven fresh bread rolls

**

Char grilled vegetables (capsicums, carrots, courgettes ,red onions, parsnips, field mushrooms with roasted garlic aioli

*

Tomato and cucumber salad with balsamic vinaigrette

*

Pickles and condiments

*

Platter of summer melons and grapes (water melon, rock melon, honeydew melon)

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Tea / Coffee / Juice

Buffet Lunch Menu Options

Menu 2

(minimum 20 pax)

\$48.50 Per Person

Sirloin steaks
with olive and sun dried tomato mash and onion gravy

*

Salmon fillets marinated with fennel and mustard
roast red pepper relish

*

Marinated chicken breast
With tomato and basil sauce

*

Pork chops with apple sauce and honey mustard dressing

*

Roast potatoes

*

Oven fresh breads with dips

*

Char grilled summer vegetables with butter, herbs, olives and capers.

*

Garden fresh salad
Marinated tomato salad
Coleslaw

*

Pickles and condiments

*

Selection of NZ cheeses
basket of fresh seasonal fruits

*

Tea / Coffee / Juice

Buffet Dinner Menus

Menu A

\$55.00 per person

To Begin

Oven fresh breads and dips
Selection of salmon
(Poached, marinated and smoked)
Shrimp cocktail
Antipasto

*

To Follow

(Choice of two)
Honey glazed champagne ham
Sirloin of beef with rosemary jus and confit onions
Market fish on asian greens
Chicken with tomato and basil sauce

*

Served with

Fragrant steamed rice
Bacon and potato salad
Tomato cucumber salad with balsamic dressing
Tossed green salad
Vegetable selection

*

To Finish

Fresh seasonal fruits
Passion fruit cheesecake
New Zealand cheese selection with crackers

*

Tea / Coffee

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Buffet Dinner Menus

Menu B

\$65.00 per person

To begin

Oven fresh breads
Selection of seafood
(including Fresh rock oysters, selection of salmon, mussels and whole prawns)
Antipasto

To follow

(Choice of three)
Carved leg of pork with madeira and thyme sauce
Hoisin chicken with noodles and cashews
Sirloin of beef with confit onions, rosemary jus
Market fish with mussels and avocado oil
Honey glazed champagne ham
Lamb cutlets with roast tomato jus

Served with

Fragrant steamed rice
Gratin potatoes
Vegetable selection
Tossed green salad
Caesar salad

To Finish

Fresh seasonal fruits
Chocolate fudge brownie
Berry cheesecake
New Zealand Cheese selection with crackers
Assorted gateaux

*

Tea / Coffee

**

Buffet Dinner Menus

Menu C

\$75.00 per person

Canapés

Selection of asian nibbles and dips
Sushi, pickled ginger and soy
Assorted bread and dips

Salads

Seasonal mixed greens
Pasta with smoked salmon and pesto
Potato with gherkin and capers
Pumpkin feta and kumara salad
Fresh oven breads

Hot Selection

Asian chicken on soft noodles
Char grilled vegetable medley
Green lip mussels with tomato, coriander, chilli and coconut sauce
Steamed Jasmine rice

Carvery

Select one of the following

Roast leg of lamb
Shoulder of pork
Traditional roast beef
Glazed ham

Desserts

Citron tart
Chocolate fudge brownie
Seasonal fresh fruit platter
Selection of New Zealand cheeses

Tea / Coffee

TDH Menu Selections

Entrees

Blackened yellow fin tuna on a mesculin bouquet with roasted pine nuts and a tangy dressing

*

Marlborough salmon, sprinkled with Lemon myrtle served with sun dried tomato and baby spinach

*

Hearty seafood chowder loaded with seafood including shrimps, mussels, pipis, clams, squid and fish.

*

Char grilled tender lamb fillet served on spring roast vegetables with mediterranean tzatziki

*

Smoked Chicken salad , avocado, red onion, crispy noodles with a curry mango vinaigrette.

Mains

Canterbury lamb rack rubbed with kawakawa and pepper served on new season garlic herb roasted potatoes and rosemary Jus.

*

Eye fillet of beef, wilted spinach and a kumara and eggplant fritter served with madeira jus

*

Oven baked chicken breast on a capsicum and sun dried tomato risotto with creamy parmesan sauce and vine ripe tomatoes

*

Hapuka on a roast garlic mash and asian greens with Lime butter sauce.

*

Free range pork loin chops, char grilled, served on honey roasted kumara with a pineapple salsa.

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Desserts

Traditional home made warm apple pie with vanilla anglaise and gourmet Ice cream

*

Sticky date steamed pudding served with a light custard and vanilla bean Ice-cream

*

Fresh fruit salad with lime syrup and a selection of sorbets.

*

New Zealand cheese selection with dried figs, crackers and grapes

**

Tea / Coffee

Two Choices each course @ \$60.00 inc GST

Three Choices each course @ \$75.00 inc GST

Four Choices each course @ \$90.00 inc GST

Canapé Platters

Platter 1

\$110.00

Asian nibbles – 2 dozen
Chilli coriander prawn skewers – 2 dozen
Spicy chicken wings – 2 dozen
Lamb satay with peanut dipping sauce – 2 Dozen

Platter 2

\$120.00

Antipasto platter consisting of

Crostini
Sushi, pickled ginger and soy
Sliced continental meats
Char grilled vegetables
Marinated mushrooms
Feta cheese
Smoked salmon
Pickles and relishes
(For 12 pax)

Platter 3

\$130.00

Chicken salad on toast-2 Doz
Mushroom and herb vol au vents- 2 Doz
Herb crusted tuna on chilli bread – 2 Doz
Tempura prawn tails wrapped in seaweed – 2 Doz
Mini Lamb satay, peanut dipping sauce – 2 Doz

Canapés

Cold selection

Sushi, pickled ginger and Soya
Spicy seafood tartlets
Half shell mussels with a tomato and coriander salsa
Baby potatoes with smoked salmon and sour cream, chives
Chilli Coriander prawn skewers
Herb Crusted tuna on celeriac and tomato bread
Sesame, chilli and shrimp toasts
Chilled oysters and cucumber relish
Moroccan chicken tartlet
Chicken salad on toast
Lamb and mint chutney on crostini
Rare beef and horseradish on melba rounds
Peppered venison with pineapple relish on chilli bread
Parma ham and fresh melon rolls
Pesto crostini with prosciutto and mascarpone
Char grilled vegetable skewers
Profiteroles with camembert and walnut
Feta cheese, tomato and olives in baskets
Polenta cakes with roast mediterranean vegetables

Hot Selection

Asian nibbles and dips
(Samosa, spring roll and dim sums)
Mini vegetable quiche
Mushroom and herb vol au vents
Pizza bites
(Tandoori chicken, banana, mango chutney)
Chilli hot beef bites
Mini Lamb satay with peanut dipping sauce
Prunes wrapped in bacon
Teriyaki chicken drum wings
Cajun chicken goujons with garlic dip
Tandoori style chicken satay with a mint yoghurt dressing
Sesame oysters with wasabi mayonnaise
Prawn and noodle balls
Tempura prawn tails wrapped in seaweed
Mini Thai fish cakes

Three items @\$16.50 per person inc GST

Four items @\$22.50 Per person inc GST

Six items @\$31.50 per person inc GST

Beverage Packages

House package

Corbans Homestead Chardonnay
Or
Corbans Homestead Sauvignon Blanc
Corbans Homestead Cabernet Sauvignon Merlot
Selection of local beers
Fresh orange juice and soft drinks

\$25.00 per person for the 1st hour then *\$20.00* for additional hours.

Premium Package

Corbans Homestead Chardonnay
Or
Corbans Homestead Sauvignon Blanc
Corbans Homestead Cabernet Sauvignon Merlot
Premium & local beers
Fresh orange juice and soft drinks

\$28.00 per person for the 1st hour then *\$25.00* for additional hours.

Deluxe package

Montana Gisborne Chardonnay
Or
Stoneleigh Sauvignon Blanc
Wyndham estate Bin 444 Cabernet Sauvignon
Premium & local beers
Fresh orange juice and soft drinks

\$32.00 per person for the 1st hour then *\$28.00* for additional hours.

Platinum Package

Church Road Chardonnay
Or
Triplebank Sauvignon Blanc
Church Road Merlot Cabernet
Premium & Local beers
Fresh Orange juice & soft drinks

\$40.00 per person for the 1st hour then *\$37.00* for additional hours.