

CONFERENCE

JOIN US

WQ

EVENTS

WQHOTEL.CO.NZ

## CONFERENCE SPACES

Our flexible conference centre comfortably hosts groups up to 150. By comfortably, we mean opening windows, individually controlled air conditioning units, in-built, high-grade audio-visual equipment, sound-proof interconnecting doors and, as always, free and fast Wi-Fi.

ROOM	AREA SQM	BANQUET	BOARDROOM	CABARET	CLASSROOM	COCKTAIL	THEATRE	U-SHAPE
Mansfield 1	37	20	15	16	18	30	30	15
Mansfield 2	60	50	21	32	36	50	47	21
Mansfield 3	32	30	15	16	18	30	30	15
Mansfield 1 & 2	97	70	36	48	54	100	99	33
Mansfield 2 & 3	92	70	36	48	45	110	95	33
Mansfield 1, 2 & 3	129	100	54	72	72	150	130	51
Spence 1	49	30	15	24	21	55	52	15
Spence 2	46	30	21	24	30	50	45	21
Spence 1 & 2	95	60	30	40	42	100	80	27

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# PACKAGES



## CATERING

### PACKAGE INCLUSIONS

- Arrival tea & coffee
- Morning Tea, Lunch, Afternoon Tea
- Full conference room set up
- Writing pads & pens for each delegate (upon request)
- Chilled water & mints provided on each table
- Unlimited Wi-Fi
- Individually controlled A/C unit
- Instant response service during your conference
- Conference coordination & support during the lead up to your conference
- Triple filtration air purifiers in each room to minimise airborne virus risk

**\$66** PER PERSON + ROOM HIRE  
MAXIMUM 19 DELEGATES

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# PACKAGES



## HALF DAY DELEGATE

### HALF DAY PACKAGE INCLUSIONS

- Plenary room hire
- Morning or Afternoon Tea, Lunch
- Full conference room set up
- Writing pads & pens for each delegate (upon request)
- Chilled water & mints provided on each table
- Unlimited Wi-Fi
- Individually controlled A/C unit
- Instant response service during your conference
- Conference coordination & support during the lead up to your conference
- Triple filtration air purifiers in each room to minimise airborne virus risk

**\$71**

PER PERSON  
MINIMUM 20 DELEGATES

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# PACKAGES



## DAY DELEGATE

### FULL DAY PACKAGE INCLUSIONS

- Plenary room hire
- Day catering (Morning Tea, Lunch, Afternoon Tea)
- Full conference room set up
- Writing pads & pens for each delegate (upon request)
- Chilled water & mints provided on each table
- Unlimited Wi-Fi
- Individually controlled A/C unit
- Instant response service during your conference
- Conference coordination & support during the lead up to your conference
- Triple filtration air purifiers in each room to minimise airborne virus risk

**\$77** PER PERSON  
MINIMUM 20 DELEGATES

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# MENUS



## DAY DELEGATE MENU 1

MINIMUM 20 DELEGATES

### ON ARRIVAL

Brewed coffee & tea selection

### MORNING TEA

Mini corn fritters with avocado salsa (VG)

Muffins of the day (VG)

Tea & filter coffee

### AFTERNOON TEA

Prosciutto, poached pear & ricotta crostini

Mrs. Higgins anzac cookies (VG)

Tea & filter coffee

### LUNCH

**Battered Market Fish & Chips**

**Mushroom Stroganoff (VG)**

**Focaccia Sandwich**

Focaccia sandwich with pepperoni, roasted bell peppers & cheese

**Mixed Lettuce Salad (V)**

Mixed lettuce with balsamic & olive oil dressing

**Banoffee Cake (VG)**

Sponge cake with fresh bananas, topped with caramel cream icing, caramel sauce & white chocolate flakes

**Tea & filter coffee**

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(V) Vegan, (VG) Vegetarian, (VO) Vegetarian option, (GFO) Gluten free option, (DF) Dairy Free

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# MENUS



## DAY DELEGATE MENU 2

MINIMUM 20 DELEGATES

### ON ARRIVAL

Brewed coffee & tea selection

### MORNING TEA

Yoghurt & granola jars (VG)

Smoked salmon blini with cream  
cheese

Tea & filter coffee

### AFTERNOON TEA

Dates & nuts bliss balls (V)

Crudit  cup with house-made ranch dressing  
Tea & filter coffee

### LUNCH

Diwaker's House-made Butter Chicken

Paneer Stir Fry

Paneer, potatoes, pea & spinach stir fry (VG)

Steamed Jasmine Rice (V)

Falafel Wrap (VG)

Avocado, lettuce, tzatziki & falafel in a wrap

Pearl Couscous Salad (V)

Pearl couscous salad with tomato & cucumber & preserved lemon dressing

Cheesecake (VG)

Tea & filter coffee

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# MENUS



## DAY DELEGATE MENU 3

MINIMUM 20 DELEGATES

### ON ARRIVAL

Brewed coffee & tea selection

### MORNING TEA

Banana & walnut loaf (VG)

Ham & cheese croissants

Tea & filter coffee

### AFTERNOON TEA

Chorizo & smoked paprika sausage rolls

Fruit skewers (V)

Tea & filter coffee

### LUNCH

Lamb Bolognese with Fettuccine

Mixed Bean & Vegetable Stew (V)

Roast Beef Baguette

Roast beef in baguette with sauerkraut, horseradish & cheddar cheese

Iceberg Salad (VG)

Iceberg salad with dill, onion, capers & pecorino ranch dressing

Tiramisu Cups (VG)

Tea & filter coffee

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## EXPRESS CONFERENCE LUNCH

MINIMUM 15 DELEGATES

### BEVERAGES

Tea & Filter Coffee

Soft Drink

### CHOOSE 1 OPTION FROM

#### Chicken Parmigiana

Panko-crumbed schnitzel, tomato sugo, provolone, mozzarella cheese, oregano, salad & fries

#### Frankie's Fish & Chips

Onion bhaji battered market fish, tartare sauce, house salad, fries

#### Glazed Teriyaki Salmon Omega Bowl

Brown rice, pickled ginger, edamame, pickled watermelon, avocado, slaw

#### Wagyu Beef Burger

Wagyu beef, scotty's thick cut bacon, swiss cheese, jalapeno relish, pickles, black garlic aioli, sesame seed brioche buns & fries

#### Frankie's Veg Burger (VG)

Pulled jack fruit, pickled veg, lettuce, cucumber, spring onion, coriander, Brezel mania sesame seed bun & fries

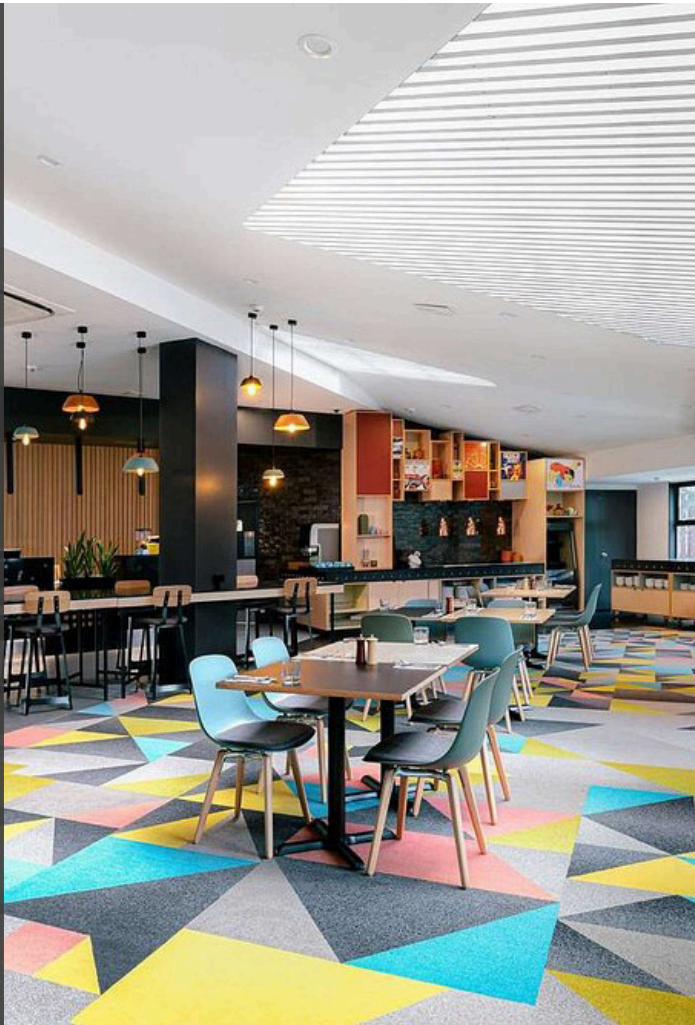
#### Citrus Salad (V)

Citrus segments, rocket, avocado, fennel two ways (fresh/roasted), mint, pomegranate, candied walnut, orange ginger dressing

#### Chicken Katsu Salad

Crumbed free range chicken breast, Asian slaw, crispy shallots, sesame and peanut dressing, fried egg, spicy mayo

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# MENUS



## BUFFET BREAKFAST

MINIMUM 30 DELEGATES

### COLD

Cold cuts with condiments  
Swiss cheese  
Chia seed pudding / Yogurt  
Smoothie shot  
Fruit salad  
Selection of breads & spreads  
Selection of pastries  
Selection of cereals with milk options

### BEVERAGES

Tea & Coffee  
Chilled water  
Orange or Pineapple Juice

### HOT

Scrambled eggs  
Baked beans  
Streaky bacon  
Cheese kranisky  
Pork sausages  
Mushrooms  
Hash bites

**\$30** PER PERSON

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# MENUS



## WALK & FORK BREAKFAST

MINIMUM 30 DELEGATES

### MENU

Chia seed pudding  
Smoothie shot Yogurt  
Pottles  
Fruit Skewers  
Selection of pastries Mini Filled Croissants  
Mini Cheese Scones / Mini Muffins  
Smoked Salmon Mousse & Cream Cheese Bagels  
Potato Rösti with mozzarella, tomato and basil skewers (VG)

### BEVERAGES

Tea & Coffee  
Chilled water  
Orange Juice

**\$30** PER PERSON

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# MENUS



## CLASSIC BUFFET MENU

MINIMUM 30 DELEGATES

### COLD

Sourdough rolls served with compound butter and dips (GFO)

Selection of European cold cuts, pickles and chutney

Greek orzo salad with orzo pasta, cucumber, cherry tomatoes, black kalamata olives, capsicum, red onion, feta with red wine vinegar dressing

### HOT

Grilled chicken thigh in creamy mushroom sauce with roasted bell peppers and peas

Roast ribeye with vegetable panache served with port wine jus and horseradish

Spinach & ricotta ravioli with tomato and basil sauce (GFO, VG)

Sautéed greens with paprika oil, toasted almond flakes (V)

Garlic butter smashed baby potatoes

### DESSERT

Cake of the day

Seasonal fruit salad (V, DF)

Add a New Zealand artisanal cheese platter with crackers, relish and candied walnuts for \$5 per person

**\$65** PER PERSON

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## PREMIUM BUFFET MENU

MINIMUM 30 DELEGATES

### COLD

Artisanal breads served with compound butter and dips (VG, GFO)  
Antipasto selection of European cold cuts, chutneys, pickled vegetables

### SALAD

Nicoise salad with baby potatoes, beans, tomatoes, lettuce and olives finished with lemon dressing  
Mixed green salad with sun dried tomato dressing (V)

### HOT

Grilled harissa chicken with vine tomatoes, served with saffron rice  
Lemon caper baked salmon  
Peppered sirloin served with roasted bell peppers and port wine jus  
Spinach & ricotta ravioli with tomato and basil sauce (GFO, VG)  
Creamy mash potatoes  
Sautéed greens with paprika oil, toasted almond flakes (VG)

### DESSERT

Lemon swiss roll  
Cake of the day  
Fruit platter  
New Zealand artisanal cheese platter with crackers, relish and candied walnuts

**\$78** PER PERSON

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# MENUS



## TWO COURSE SET MENU

MINIMUM 15 / MAXIMUM 60 DELEGATES

### ON THE TABLE

Sourdough rolls served with medallion butter

### MAINS – PRE-ORDER FROM BELOW

Roast chicken with salsa verde

Grilled ribeye with horseradish cream

Market fish with dill and lemon salsa

### SIDES – SERVED TO TABLE

Herbed mash potato (VG)

Sauté seasonal greens (VG)

Garden salad (VG)

### DESSERT – PRE-ORDER FROM BELOW

Flourless chocolate brownie with toasted cornflakes, mascarpone and berry compote (GFO)

Apple strudel with crème anglais & caramel (VG)

**\$65** PER PERSON

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# MENUS



## THREE COURSE SET MENU

MINIMUM 15 / MAXIMUM 60 DELEGATES

### ON THE TABLE

Sourdough rolls served with medallion butter (GFO)

### ENTREES – PRE-ORDER FROM BELOW

Caprese salad of heirloom tomatoes, basil, and fresh mozzarella (VG)

House-cured salmon with pickled beets and horseradish dill cream

### MAINS – PRE-ORDER FROM BELOW

Roast pork with grilled Asian greens and jus

Grilled ribeye with horseradish cream

Market fish with dill and lemon salsa

### SIDES – SERVED TO TABLE

Herbed mash potato (VG)

Sauté seasonal greens (VG)

Garden salad (VG)

### DESSERT – PRE-ORDER FROM BELOW

Flourless chocolate brownie with toasted cornflakes, mascarpone and berry compote (GFO)

Apple strudel with crème anglais & caramel (VG)

**\$78** PER PERSON

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# MENUS



## PLATTER OPTIONS

**EACH PLATTER WILL FEED APPROXIMATELY 6 DELEGATES**

Serving a crowd?

Chat to us for a bespoke platter selection tailored to your group!

### BREADS & DIPS

Freshly baked breads with compound butter, pesto, oils and dukkah (VG) **\$45**

### ASIAN TASTING PLATTER

Tandoori chicken kebabs, samosa, hot wings and spring rolls with dipping sauce and mint yoghurt **\$60**

### MEZZE PLATTER

Baba ghanoush, hummus, yoghurt dip, halloumi, souvlakia and grilled breads (VG) **\$60**

### ANTIPASTO

Selection of cured meats and assorted Mediterranean vegetables, with Spanish olives **\$80**

### CHEESE BOARD

Selection of cheeses served with grapes, relish, assorted breads and crackers (V, GFO) **\$80**

### CHEFS CHOICE

Chefs favourite's from the above platters selection, expertly arranged on this premium platter option **\$110** (serves 8)

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## CANAPÉ OPTIONS

### MINIMUM 20 DELEGATES REQUIRED

Five light canapés served over a one-hour period | \$25 per person  
Ten light canapés served over a two-hour period | \$45 per person

#### COLD ITEMS

- Prawn marie rose with tabasco sour cream
- Vietnamese rice paper rolls (VG)
- Seeded lavosh with goats' cheese, pickle beetroot and walnut praline (V)
- Mini tomato and caramelised balsamic onion tarts (VG)
- Roti with kasundi, curried seeds, nuts, coriander (VG)
- Bruschetta with sundried tomato and skordalia (VG)
- Jackfruit and salsa tostada baskets (VG)
- Classic roast beef and horseradish mayonnaise en croute
- Home-cured salmon with beetroot crisps blini
- Melon and Italian ham skewers

#### HOT ITEMS

- Italian meatballs with tomato sauce
- Mini lamb kofta with mint and cardamom yoghurt
- Mushroom arancini (V)
- Crispy tofu coated in sesame (V)
- Thai-style fish cakes with dipping sauce
- Pork belly with caramelised apple and caraway salt
- Wild mushroom and rocket potato rösti with truffle oil (VG)
- Baolicious pork & chive dumpling
- Chicken tandoori skewers

#### SWEET ITEMS

- Mini lemon meringue
- Individual panna cotta topped with pineapple and toasted coconut (VG)
- Mini doughnut with lemon curd

### SUBSTANTIAL CANAPÉS

#### \$7 PER ITEM

- Slider – chicken or beef
- Sticky eggplant with crunchy sprouts and pickled cucumber in black bao (V)
- Crispy duck mini bao with cucumber and hoisin sauce
- Fish & chip cones with tomato sauce and tartare

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# PACKAGES



## BEVERAGE PACKAGES

### STANDARD

1hr \$30 per person  
1.5hrs \$35 per person  
2hrs \$40 per person  
3hrs \$48 per person  
4hrs \$52 per person  
5hrs \$61 per person

### WINE

Rebel Range  
Sauvignon Blanc, Chardonnay, Pinot Gris,  
Pinot Noir

### BOTTLED BEER

Heineken, Heineken Silver, Heineken Zero

### NON-ALCOHOLIC

Orange Juice, Sprite, Coke

FROM **\$30** PER PERSON

### PREMIUM

1hr \$39 per person  
1.5hrs \$46 per person  
2hrs \$51 per person  
3hrs \$61 per person  
4hrs \$71 per person  
5hrs \$85 per person

### WINE

Loveblock. T. Sauvignon Blanc  
The Maker 'Knighthood' Chardonnay  
Lake Chalice 'The Falcon' Pinot Gris  
Mount Michael 'The Mountaineer' Rose  
Lake Chalice 'Raptor' Pinot Noir Brancott  
Estate Brut Cuvee

### BOTTLED BEER

Heineken, Heineken Light, Heineken Zero  
Selection of Garage Project cans

### NON-ALCOHOLIC

Coca-Cola Range, Orange Juice

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# frankie's

BAR + EATERY

A delectable escape from the boring and bland.

A delectable escape from the boring and bland. Open for breakfast, lunch and dinner every day of the week, this restaurant at Atura Wellington is where refreshingly local and savoury comfort collide.

Serving up a brasserie-style menu complete with mouth-watering steak, indulgent seafood, burgers, pasta, salads and more, Frankie's Eatery has something to tempt every palate and preference.

Bring your team, your friends, your family and yourself for a memorable buffet or chef-curated set menu, your choice.

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