

# ATURA

Wellington



## CONFERENCE & EVENTS KIT

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# 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

# CATERING PACKAGE

**\$65** PER PERSON + ROOM HIRE

Maximum 19 delegates

## Package Inclusions

- Set room hire rate (varies depending on the room)
- 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



# HALF DAY DELEGATE PACKAGES

**\$70** PER PERSON

Minimum 20 delegates

## 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



# DAY DELEGATE PACKAGES

**\$76** PER PERSON

Minimum 20 delegates

## 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



# DAY DELEGATE PACKAGE – MENU 1

MINIMUM 20 DELEGATES

## On Arrival

Brewed coffee & tea selection

## Morning Tea

Smoked Salmon Mousse & Cream Cheese Bagels (vo)

Shortbread

Tea & filter coffee

## Lunch

Tabouleh Salad (VG)  
*bulgur, mint, onions, tomatoes, lemon, olive oil*

Turkish Melt  
*turkish bread, aioli, pepperoni, mozzarella cheese, mixed leaved, sautéed peppers, onion*

Fish and Chips  
*battered fish of the day served with fries and tartare sauce*

Spaghetti Mushroom Bolognese (VG)

Cheesecake

Tiramisu Jars  
*shortbread crumb with espresso mousse*

Tea & filter coffee

## Afternoon Tea

Cherry Tomato, Feta and Pesto Jars (V/GFO)

Mrs Higgins Cookies (V/GFO)

Tea & filter coffee

Please Note: Menus are sample menus only. Hotel works off a pre-determined rotating menu  
(V) Vegan, (VG) Vegetarian, (VO) Vegetarian option, (GF) Gluten free, (GFO) Gluten free option, (DF) Dairy Free



# DAY DELEGATE PACKAGE – MENU 2

MINIMUM 20 DELEGATES

## On Arrival

Brewed coffee & tea selection

## Morning Tea

Cheese Scones

Chocolate Chia Pudding

Tea & filter coffee

## Lunch

Butter Chicken

*marinated grilled chicken thigh in a rich spiced tomato and butter curry sauce*

Cauliflower Manchurian (V)

*deep fried cauliflower croquettes in a thick spicy sweet and tangy sauce*

Cumin Rice (VG)

*basmati rice cooked in ghee, fragrant spices tempered with cumin seeds, served with coriander*

Falafel Sliders (VG)

*crispy falafel patty, tangy tahini sauce, avocado served in a slider bun*

Kachumbari Salad (V)

*chopped onion, tomato, cucumber, seasoned with chili and coriander*

Trifle Jars

*layers of sponge cake, jam, custard and summer fruits*

Mango Yoghurt

Tea & filter coffee

## Afternoon Tea

Sausage Rolls

Muffins (VG)

Tea & filter coffee

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# DAY DELEGATE PACKAGE – MENU 3

MINIMUM 20 DELEGATES

## On Arrival

Brewed coffee & tea selection

## Morning Tea

Potato Rosti with mozzarella, tomato and basil (VG)

Mixed Berry Friands  
*petite cakes made with almond flour and flavoured with mixed berries*

Tea & filter coffee

## Lunch

Garden salad (VG)  
*mixed leaves, tomatoes, cucumber, avocado, onions, feta and balsamic dressing*

Tuna Sweetcorn Mayo Wrap  
*tortilla wrap, tuna, sweetcorn, mayonnaise, diced onion*

Lamb Tagine  
*slow cooked diced lamb with dried apricots, aromatic spices and saffron*

Vege Thai Green Curry (V/GFO)  
*mixed vegetables, Thai green curry coconut cream sauce, served with couscous*

Mini Apple Tart

Assorted Slice (VG/GF)

Tea & filter coffee

## Afternoon Tea

Spring Rolls (VG)  
*served with sweet chili sauce*

Egg Custard Tartlets

Tea & filter coffee

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# EXPRESS CONFERENCE LUNCH

MAXIMUM 15 DELEGATES

## On the table:

Selection of breads with house-made dips

## Choose from:

### Grain Salad with Roasted Vegetables

*farro, quinoa, roast vegetables, fried chickpeas, toasted pumpkin seeds, coconut yoghurt, mint dressing, tortilla bowl (v)*

### Market Fish

*onion bhaji batter, curry ketchup, garden salad, fries (GFO)*

### Duck Ragu

*confit duck leg ragu, pappardelle, pecorino romano*

### Cheeseburger

*180g beef patty, bacon, lettuce, tomato, onion pickles, cheese, aioli, mustard & ketchup – served with fries (gfo)*

### Ratatouille Pie

*medley of eggplants, capsicum & zucchini cooked in rich tomato, with filo pastry top (V)*

### Chicken Burger

*buttermilk fried chicken, homemade guac, brie & cranberry served in a brioche bun with fries*

## Beverages:

Tea & Filter Coffee

Soft Drink

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# BUFFET BREAKFAST

**\$30** PER PERSON

Minimum 30 delegates

## Cold

- Cold cuts with condiments
- Swiss cheese
- Chia seed pudding (V/GF)
- Smoothie shot (V/GF)
- Fruit salad (V/GF)
- Selection of breads & spreads (GFO)
- Selection of pastries
- Selection of cereals with milk options (VO)

## Hot

- Scrambled eggs (GF)
- Baked beans (V/GF)
- Streaky bacon (GF)
- Cheese kransky (GF)
- Pork sausages (GF)
- Mushrooms (GF)
- Hash bites (V/GF)

## Beverages

- Tea & Coffee
- Chilled water
- Orange or Pineapple Juice



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# CLASSIC BUFFET MENU

**\$62** PER PERSON

Minimum 30 delegates

## Cold

Sourdough rolls served with compound butter and dips (GFO)

Selection of European cold cuts, pickles and chutney

Potato salad with egg, crispy bacon and seeded mustard mayo

## Hot

House made gourmet soup of the day

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

Vegetable ratatouille with filo top (v)

Steamed greens with soy sauce sesame dressing garnished with garlic flakes (v)

Duck fat roasted baby potatoes (GF)

## Dessert

Cake of the day

Seasonal fruit salad (V/GF/DF)

*Add a New Zealand artisanal cheese platter with crackers, relish and candied walnuts for \$3.00 per person*

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# PREMIUM BUFFET MENU

**\$74** PER PERSON

Minimum 30 delegates

## Cold

Artisanal breads served with compound butter and dips (VG)(GFO)

Antipasto selection of European cold cuts, chutneys, pickled vegetables

## Salad

Grain Salad with faro, quinoa, sweet corn, toasted almonds, dried apricots, feta cheese, basil and a balsamic glaze (VG)

Mixed green salad with sun dried tomato dressing (V)

House made gourmet soup of the day

## Hot

Grilled harissa chicken with vine tomatoes, served with saffron rice

Teriyaki Salmon (GF)

Roasted lamb rump with baked root vegetables (GFO/DF)

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

Duck fat roasted baby potatoes (GF)

Steamed greens with soy sauce sesame dressing garnished with garlic flakes

## Dessert

Sticky date pudding with butterscotch sauce

Cake of the day

New Zealand artisanal cheese platter with crackers, relish and candied walnuts

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# TWO COURSE SET MENU

**\$59** PER PERSON

Minimum 15 delegates, maximum 60 delegates

## On The Table

Sourdough rolls served with medallion butter

## Mains – pre-order from below:

Roast chicken with salsa verde (GF)

Grilled ribeye with horseradish cream (GF)

Market fish with dill and lemon salsa (GF)

## Sides – served to table

Herbed mash potato (VG/GF)

Sauté seasonal greens (VG/GF)

Garden salad (V/GF)

## Dessert – pre-order from below:

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

Apple strudel with crème anglaise & caramel (VG)

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# THREE COURSE SET MENU

**\$69** PER PERSON

Minimum 15 delegates, 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/GF)

House-cured salmon with pickled beets and horseradish dill cream (GF)

## Mains – pre-order from below:

Roast pork with grilled Asian greens and jus (GF)

Grilled ribeye with horseradish cream (GF)

Market fish with dill and lemon salsa (GF)

## Sides – served to table

Herbed mash potato (VG/GF)

Sauté seasonal greens (VG/GF)

Garden salad (V/GF)

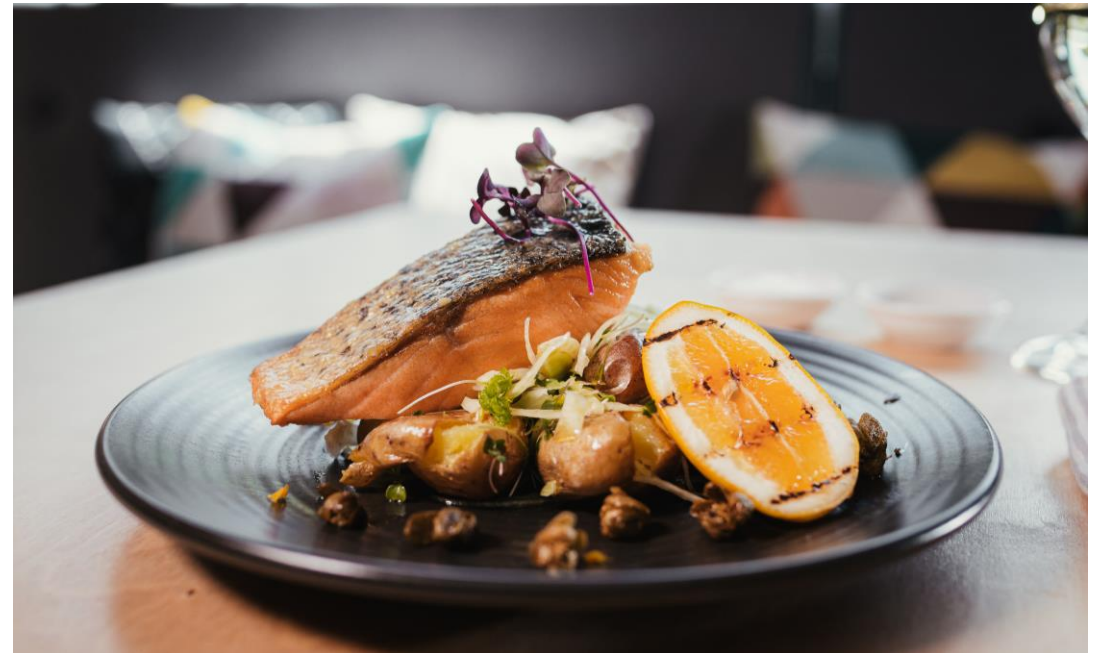
## Dessert – pre-order from below:

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

Apple strudel with crème anglaise & caramel (VG)

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# PLATTER OPTIONS

EACH PLATTER WILL FEED APPROXIMATELY 6 DELEGATES

**Breads & Dips:** freshly baked breads with compound butter, pesto, oils and dukkah (VG) - \$40

**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) - \$50

**Antipasto:** selection of cured meats and assorted Mediterranean vegetables, with Spanish olives (GF) - \$80

**Cheese Board:** selection of cheese served with grapes, relish and 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 | \$22 per person

## Cold Items

Prawn marie rose with tabasco sour cream (GF)

Vietnamese rice paper rolls (VG / GF)

Seeded lavosh with goats' cheese, pickle beetroot and walnut praline (V)

Mini tomato and caramelised balsamic onion tarts (VG)

Roti with kusundi, 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 (GF)

## Hot Items

Italian meatballs with tomato sauce (GF)

Mini lamb kofta with mint and cardamom yoghurt (GF)

Mushroom arancini (V / GF)

Crispy tofu coated in sesame (VG / GF)

Thai style fish cakes with dipping sauce (GF)

Pork belly with caramelised apple and caraway salt (GF)

Wild mushroom and rocket potato rösti with truffle oil (VG)

Baolicious pork & chive dumpling

Chicken tandoori skewers (GF)

## 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 pickled cucumber in black bao (V)

Crispy duck mini bao with cucumber and hoisin

Fish & chip cones with tomato sauce and tartare

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# BEVERAGE PACKAGES

FROM **\$30** PER PERSON

## Standard

1hrs	\$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

Montana Festival Block Range:

Sauvignon Blanc | Chardonnay |  
Merlot Cabernet | Pinot Noir

## Bottled Beer

Heineken | Heineken Light | Heineken Zero

## Non-Alcoholic

Orange Juice | Sprite | Coke

## Premium

1hrs	\$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

Stoneleigh 'Wild Valley' Sauvignon Blanc  
Boundary Road 'Tuki Tuki' Chardonnay  
Camshorn Pinot Gris  
Triplebank 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



# 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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