



ATURA

Wellington



CONFERENCE & EVENTS KIT

24 HAWKESTONE STREET, THORNDON, WELLINGTON 6011

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aturahotels.com/wellington

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

- 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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WALK AND FORK BREAKFAST

\$30 PER PERSON

Minimum 30 delegates

Menu

Chia seed pudding (V/GF)

Smoothie shot (V/GF)

Yogurt Pottles

Fruit Skewers (V/GF)

Selection of pastries (VG)

Mini Filled Croissants

Mini Cheese Scones (VG) / Mini Muffins (VG)

Smoked Salmon Mousse & Cream Cheese Bagels (VO)

Potato Rosti with mozzarella, tomato and basil skewers (VG)(VO)

Beverages

Tea & Coffee

Chilled water

Orange 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 anglais & 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)

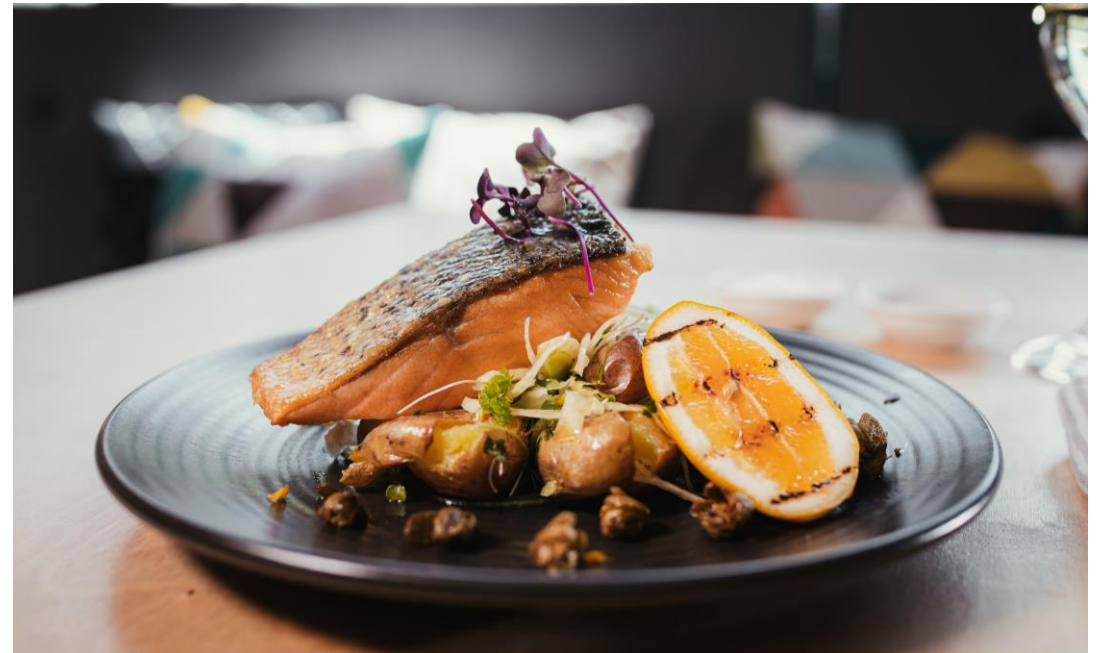
Dessert – pre-order from below:

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

Apple strudel with crème anglais & 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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We look forward to welcoming you to
ATURA WELLINGTON

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