

The Chateau

ON THE PARK

EVENTS FOR ALL OCCASIONS



The Chateau

ON THE PARK

When you choose to hold a conference or event at the Chateau on the Park you are choosing a team committed to excellence.

Overlooking Hagley Park just minutes from the city centre with seven unique conference event venues, outdoor breakout areas, 4 star accommodation and ample free off street parking. We offer a broad spectrum of choice, catering from 4 to 400 guests.

Your delegates will be inspired by our award winning gardens, impressed by our divine cuisine and our professional team will assist you to plan a conference or event that will exceed your expectations.

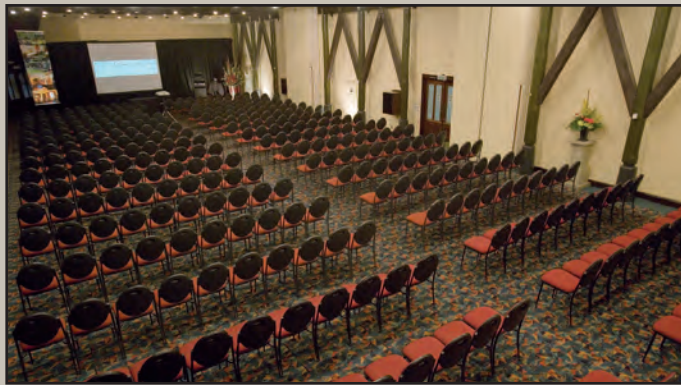
The Chateau on the Park

C H R I S T C H U R C H

Your City Resort

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www.chateau-park.co.nz



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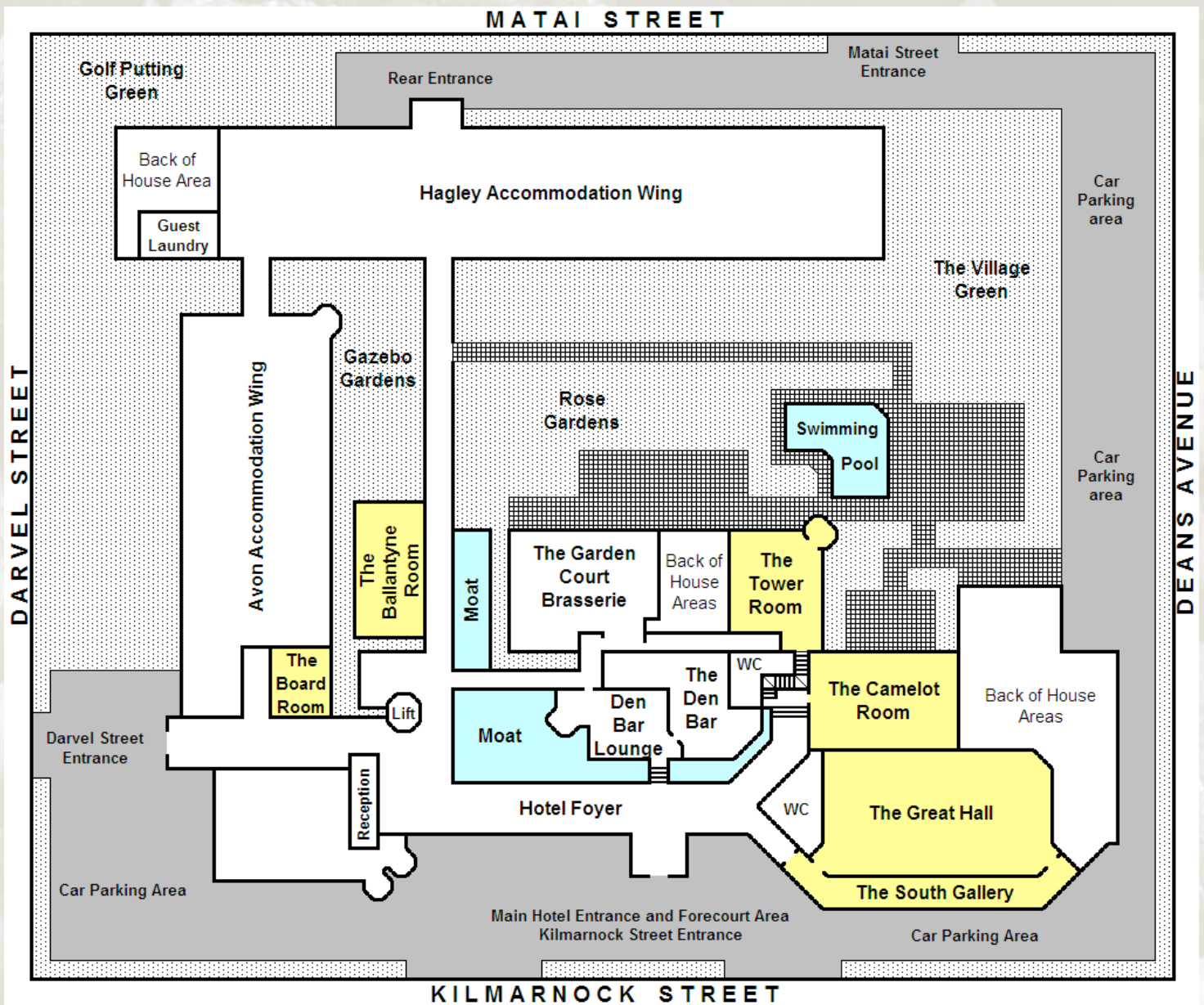
Your City Resort

The Chateau and Gardens

The Chateau on the Park is set amidst a full five acres of beautiful rose gardens, protected mature oaks, towering elm trees, and a wide variety of New Zealand native trees and shrubs. This special botanical combination creates a unique and peaceful oasis environment and yet The Chateau on the Park is located only minutes from the Christchurch city central business district.

Delegates are welcome to enjoy our heated swimming pool, outdoor Jacuzzi, golf putting green and our extensive parking facilities that are not only well lit and fenced but also totally free of charge.

On the premises there are seven Conference and Event Centre venues and in the heart of the Hotel, the Garden Court Brasserie offers a wide range of cuisine to satisfy even the most discerning diner. Adjacent to the Brasserie you will find The Den Bar, a great place for a social get together or to relax with a quiet well earned drink at the end of a busy day.



Chateau on the Park

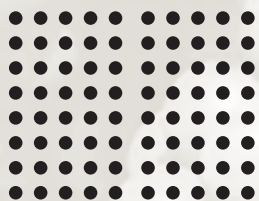
Event Venue Capacity

VENUE CAPACITY DETAILS

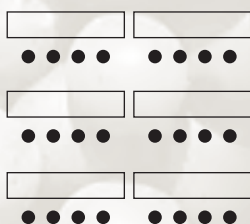
	Floor Area	Ceiling Height	Theatre Style	Classroom Style	U Shape Table	Boardroom	Cabaret Style	Cocktail Party	Buffet Banquet	Served Banquet
The Great Hall Great Hall 1, 2 & 3 Combined *	306m ² 26m x 11.8m	4.5m	340	180	-	-	170	420	240 **	280 ***
Great Hall 1 King Arthur	94m ² 8m x 11.8m	4.5m	80	40	30	24	56	125	70	80
Great Hall 2 Lady Guinevere	106m ² 9m x 11.8m	4.5m	80	40	30	24	56	125	70	80
Great Hall 3 Sir Lancelot *	106m ² 9m x 11.8m	4.5m	80	40	30	24	56	125	70	80
Camelot Room	249m ² 18m x 13.8m	4.5m	120	70	35	-	88	180	110	120
Tower Room (2 nd floor room accessed by stairs only)	140m ² 12.1m x 11.8m	2.85 to 3.3m	100	60	35	-	72	140	70	-
Ballantyne Room	30m ² 9.95m x 4.4m	2.4m to 4m	-	-	-	20	-	-	-	30
The Boardroom	16m ² 4.8m x 3.5m	2.4m	-	-	-	8	-	-	-	-

- * Great Hall 3 has drive in vehicle access (2.05m wide entry)
- ** Up to 240 guests at 1.8m banquet rounds seating 12 guests per table without a dancefloor or staging (up to 200 guests with dancefloor and staging)
- *** Served Banquet for up to 280 guests seated at trestle tables (without a dancefloor or staging)

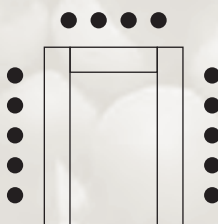
Theatre



Classroom



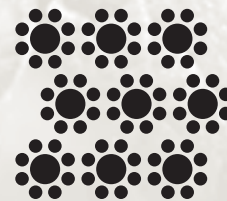
U Shape



Boardroom



Banquet



Venue Charges

Car parking facilities & Equipment

VENUE CHARGES

Venue charges are calculated based on the space required, the duration of the event, availability, food and beverage required for the event, and any associated accommodation reservations.

Our Event Co Ordinators are more than happy to prepare a quote for you based on your requirements and are usually able to generate this for you within 24 hours, Monday to Friday.

FREE ONSITE CAR PARKING FACILITIES

With 150 car parking spaces within the hotel grounds, all free of charge, and additional free on street car parking, The Chateau on the Park is an excellent venue for delegates who are driving to the event and need easy access.

COMPLIMENTARY EQUIPMENT

The following equipment is provided free of charge for all events upon request

- Delegate registration desk
- Note pad and pen for each delegate
- Mints and iced water on the tables
- 6'x 6' projection screen
- Flipchart, whiteboard and marker pens
- Overhead projectors (for slide transparencies)
- Lectern with gooseneck microphone
- Portable staging (up to 2.44m x 10.35m) in The Camelot Room and The Great Hall
- Dance floor (12m² in The Camelot Room, and up to 25 m² in The Great Hall)

ADDITIONAL ON SITE AUDIOVISUAL EQUIPMENT

- 40 inch and 35 inch Flat screened TV monitors with DVD, VCR and computer connection capability
- Lapel microphones
- Hand held cordless microphones
- Broadband internet access
- Additional Flipcharts, Whiteboards, and 6'x 6' projection screens
- 3m² wall mounted drop down projection screen in The Great Hall

RENTAL AUDIOVISUAL EQUIPMENT AND TECHNICAL SUPPORT

We work closely with Shipleys AudioVisual Company who have a wide range of audiovisual equipment available including

- Data projectors
- Electronic whiteboards
- Fully draped projection screens up to 6m
- Staging lights
- Video conferencing equipment
- Professional cameras and operators
- Sound system mixers

We can arrange for Shipleys Audiovisual professional services to set up equipment and provide a full support service to satisfy the requirements of your audiovisual presentations.

Function Room Dimensions

The Great Hall

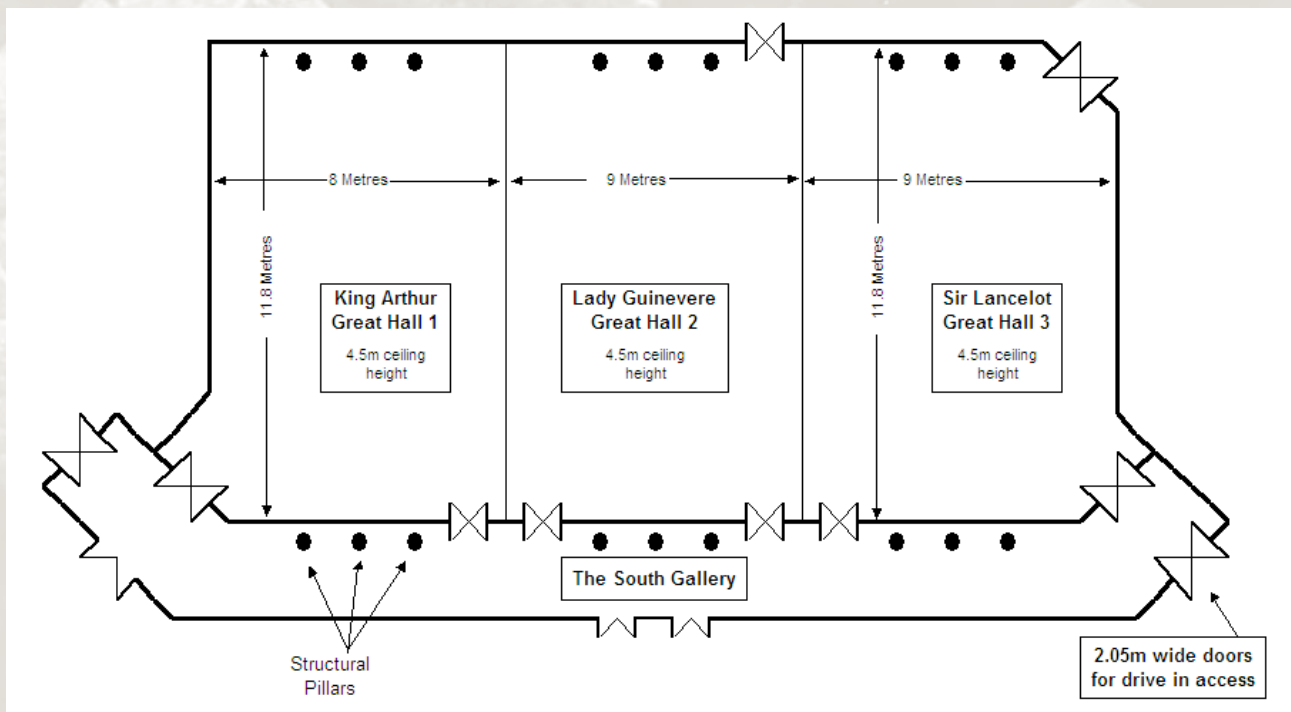
306m² floor area (26m x 11.8m)

Located on the ground floor of the hotel and accessed from the main foyer, The Great Hall is able to be one large Ball Room or Conference room, or can be partitioned into three individual rooms with the use of built in sliding wall panels.

The Great Hall has drive in vehicle access and a lofty ceiling height of 4.5 meters.

The adjacent South Gallery is used as a thoroughfare to access all three sections of The Great Hall, or can be utilised as a buffet catering service area.

The South Gallery has full length windows which provides natural light, and opens directly out to the forecourt car parking area via multiple double doors.



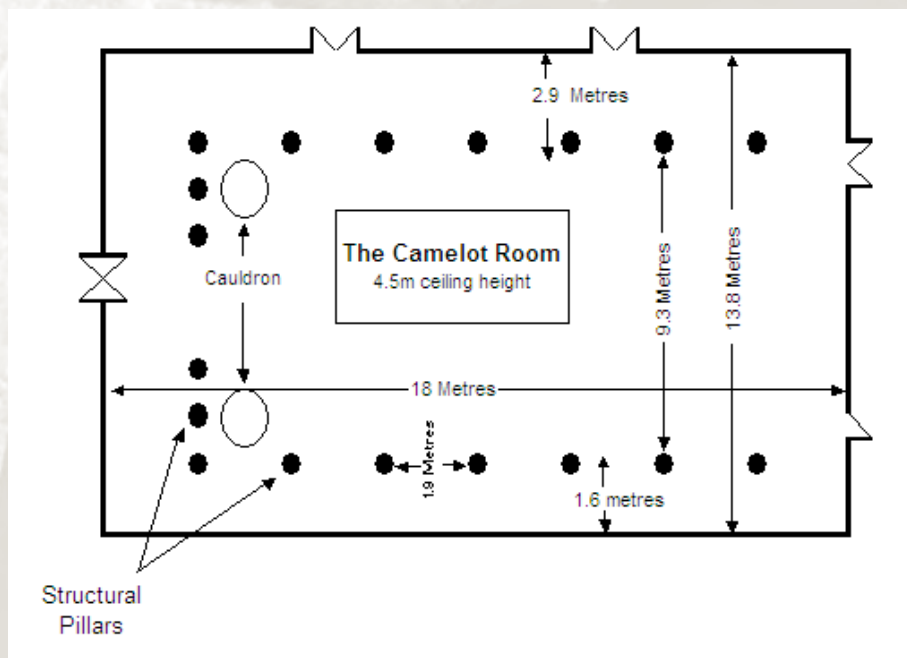
Function Room Dimensions

The Camelot Room

249m² floor area (18m x 13.8m)

Located on the ground floor and washed with natural light through full length windows, The Camelot Room overlooks a courtyard garden which is accessed through French doors. Beyond the garden courtyard opens the poolside area with its out door tables and chairs, and the Village Green.

Resplendent with two majestic gas fired cauldrons either side of the entry doors, The Camelot Room has an air of Baronial elegance with it's unique architectural features. This truly special room is utilised for not only day conferences but also as a Trade Show exhibit room, banquets, and as a catering room for large conferences occupying adjacent The Great Hall.



Function Room Dimensions

The Tower Room

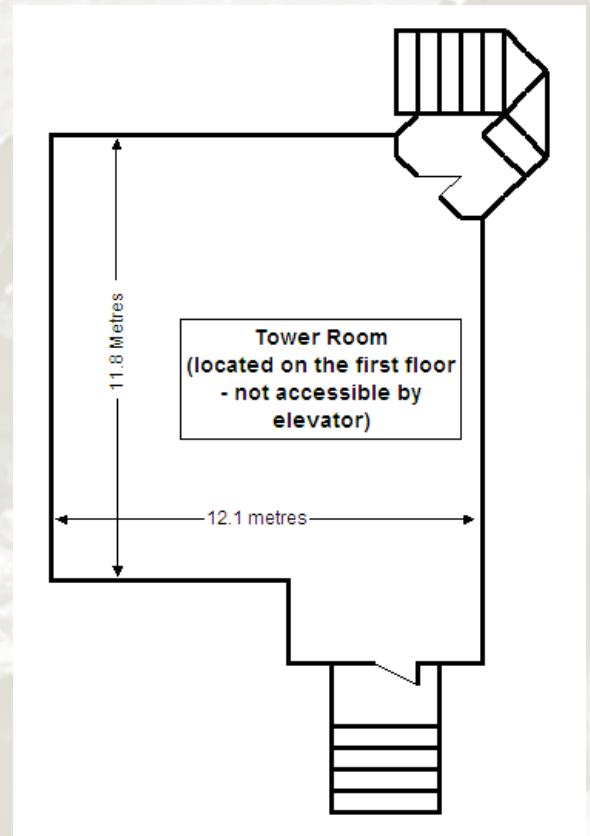
140m² floor area (12.1m x 11.8m)

Overlooking the swimming pool and Village Green, The Tower Room is situated on the 1st floor of the hotel and has direct access to the poolside area via a spiral staircase.

Full length windows allow for dappled natural light in the room which is diffused through leafy vistas.

A built in bar service area lends the Tower Room nicely to cocktail functions as well as full day conferences and seminars.

The most recent addition to the Function Room portfolio at The Chateau on the Park, this room has a contemporary feel about it.



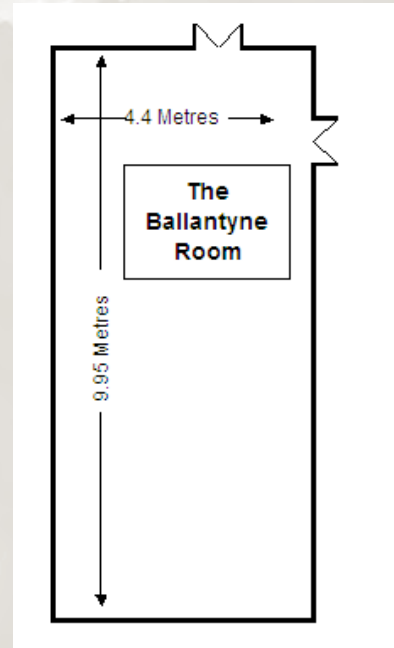
Function Room Dimensions

The Ballantyne Room

30m² floor area (9.95m x 4.4m)

Located on the ground floor with sliding doors out to the Gazebo Garden, The Ballantyne Room is a very popular function room, perfect for boardroom meetings, smaller product displays, or as one of our break out rooms for a larger conference.

The vaulted cathedral style of The Ballantyne Room ceiling adds a feeling of spaciousness to this function room as do the floor to ceiling windows which open out to the garden.



Function Room Dimensions

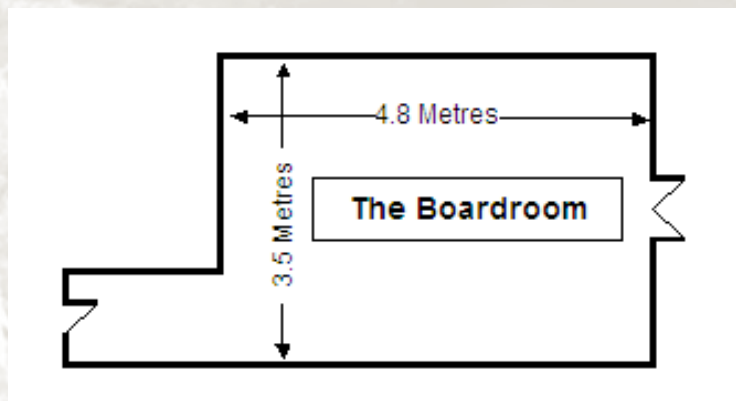
The Boardroom

16m² floor area (4.8m x 3.5m)

Located on the ground floor and with it's own bathroom facilities, The Boardroom is an ideal function room for interviews, small meetings and seminars, or as a secretariat room for large conferences.

Double French doors open off The Boardroom into a tranquil woodland garden of native tree ferns which allows for both natural light and fresh air to flow into the room.

Easily accessible from one of the hotels side entrances The Boardroom is also conveniently located to one of the main car parking areas.



Cuisine & Beverages



The Chateau on the Park
C H R I S T C H U R C H
Your City Resort

Contents

Catering Breaks

From \$5.80 per person

Breakfast Menus

Light Finger Food	\$20.50 per person
Deluxe Buffet	\$24.50 per person

Working Conference Luncheon Menus

Classic Lunch Buffet	\$20.00 per person
Classic Lunch Buffet – With Seasonal Salads	\$22.00 per person
Deluxe Lunch Buffet	\$25.00 per person
Premier Lunch Buffet	\$30.00 per person

Cocktail Menus

Classic Cocktail Menu	\$17.00 per person
Deluxe Cocktail Menu	\$20.00 per person
Premier Cocktail Menu	\$26.00 per person
Custom Cocktail Menu	Various price range

Buffet Menus

Classic Buffet	\$50.00 per person
Deluxe Buffet	\$57.00 per person
Premier Buffet	\$64.00 per person

Served Menus

Classic Served	\$62.00 per person
Deluxe Served	\$67.00 per person
Premier Served	\$77.00 per person

Catering Breaks

Freshly brewed coffee and tea selection	\$3.80 per person
Continuous freshly brewed coffee (per 12 cup flask)	\$43.00 per flask
Chilled orange juice (per 1 ½ litre carafe)	\$15.50 per carafe
Bottled soft drinks (per 330ml bottle – Coke, Diet Coke, Lemonade)	\$3.50 per bottle
Bottled soft drinks (per 330ml bottle – Lemon Lime & Bitters, Gingerbeer)	\$4.50 per bottle
Cookies with freshly brewed coffee and tea selection	\$5.80 per person
Assorted slices from the bakery with freshly brewed coffee and tea selection	\$6.80 per person
Cream filled jam doughnuts with freshly brewed coffee and tea selection	\$6.80 per person
Danish pastries with freshly brewed coffee and tea selection	\$6.80 per person
Fruit & custard tarts with freshly brewed coffee and tea selection	\$6.80 per person
Herb & cheese scrolls with freshly brewed coffee and tea selection	\$7.50 per person
Scones with jam and cream, or savoury cheese and herb with freshly brewed coffee and tea selection	\$7.50 per person
Sweet or savoury muffins with freshly brewed coffee and tea selection	\$7.80 per person
Club sandwiches with freshly brewed coffee and tea selection	\$7.80 per person
Seasonal fresh fruit kebabs with freshly brewed coffee and tea selection	\$7.80 per person
Medley of hot savouries with freshly brewed coffee and tea selection	\$7.80 per person
Tomato & cheese melt croissants with freshly brewed coffee and tea selection	\$7.80 per person
Sausage rolls and mini steak and Guinness pies with freshly brewed coffee and tea selection	\$9.80 per person
Sandwiches and assorted savouries with freshly brewed coffee and tea selection	\$9.80 per person

Breakfast Menus

Light finger food Breakfast Buffet

Fruit kebab
Eggs Benedict on an English muffin
Bagels with smoked salmon
Croissants with tomato, ham and cheese
Fruit Muffin
Served with freshly brewed coffee and tea selection
Decaffeinated Tea and Coffee also available

\$19.50 per person

Deluxe Breakfast Buffet

(Minimum of 30 persons)

Selection of freshly squeezed fruit juice
Selection of cereals, plain & fruit yoghurts
Baker's basket with croissants, Danish pastries, muffins and breakfast rolls
White, brown & grain toasts with spreads
Freshly sliced seasonal and preserved fruit
Low fat, full cream and soya milk
Scrambled eggs
Bacon
Breakfast sausages
Hash browns
Baked beans
Grilled tomatoes
Mushrooms
Served with freshly brewed coffee and tea selection
Decaffeinated Tea and Coffee also available

\$24.50 per person

Working Conference Lunch

Classic Lunch Buffet

(Minimum of 10 persons)

Suitable as a Walk 'n' Fork Menu

Create your own menu by selecting one dish from each category

🍴 Denotes healthy choice suggestions 🍴

Hot and Cold Sandwiches

Asparagus rolls

Toasted ham, cheese & tomato sandwiches

Assorted club triangle sandwiches

🍴 Rye bread sandwiches with salami or pastrami, lettuce and pickle

🍴 Lamb or grilled vegetable Middle Eastern wraps

🍴 Avocado and smoked chicken salad filled ciabatta rolls

Chateau egg salad baguette sandwiches

Hot Savouries

Crumbed fish fingers, squid and mussels with lemon wedges and tartare sauce

🍴 Home made spinach, onion and Gruyere cheese quiche

🍴 Filled mini baked potatoes with herb cream cheese

Steak and Guinness mini pies

Thai chicken & puff pastry rolls

🍴 Vegetarian Spanish frittata

Dessert

Assorted New Zealand cheeses with fruit & crackers

Banana cake

Carrot cake

Chocolate glazed éclairs filled with orange blossom cream

🍴 Fresh seasonal fruit basket

Served with freshly brewed coffee and tea selection

Decaffeinated Tea and Coffee also available

\$20.00 per person

The Classic Lunch Buffet with the option of adding Chef's choice of seasonal salads

\$22.00 per person

Working Conference Lunch

Deluxe Lunch Buffet

(Minimum of 10 persons)

Create your own menu by selecting one dish from each category

☞ Denotes healthy choice suggestions ☞

Hot and Cold Sandwiches

Smoked salmon, dill and cream cheese filled mini bagels

☞ Roast beef & asparagus open rye sandwiches

French baguette open sandwiches with champagne ham or smoked chicken, Brie and chutney

☞ Chicken or grilled vegetable Middle Eastern wraps

Chateau egg salad baguette sandwiches

Hot Savouries

Crumbed fish fingers, squid and mussels with lemon wedges and tartare sauce

☞ Home made pancetta or spinach, onion and Gruyere cheese quiche

Steak and Guinness mini pies

Thai chicken and puff pastry rolls

Mediterranean vegetable pizza baguettes grilled with mozzarella cheese and ham

☞ Penne pasta with choice of fresh vegetable tomato sauce or carbonara style

(Served with Chef's choice of seasonal salads)

Hot Dishes

Chicken satay kebabs with peanut sauce and stir fry rice

Beef stir fry in black bean sauce with egg noodles

☞ Chickpea and lentil dahl with fried sweet potatoes

Char sui pork loin on steamed rice

☞ Vegetarian frittata (or with smoked ham)

Lamb or chicken curry

Dessert

☞ Gluten free orange & maple slice cake

Banana cake

Carrot cake

☞ Sliced seasonal fruit with yoghurt

Fruit tartlets

Chocolate glazed éclairs filled with orange blossom cream

☞ Fresh seasonal fruit basket

Assorted New Zealand cheeses with fruit & crackers

Served with freshly brewed coffee and tea selection

Decaffeinated Tea and Coffee also available

\$25.00 per person

Working Conference Lunch

Premier Lunch Buffet

(Minimum of 20 persons)

From the Bakery

Freshly baked bread basket selection

From the Deli

Antipasto platter of the finest cured and air dried Continental meats with pickles and chutney

Salads

Curried egg salad
Tomato, cucumber and feta
Tossed fresh salad greens

Hot Dishes

Market fresh fish in buttermilk batter with dipping sauces
Beef, onion and mushroom stir fry in black bean sauce
Steamed white rice and seasonal vegetable panache

Dessert

Sliced fresh seasonal fruit platter
New Zealand cheeseboard with assorted cracker selection
Chocolate brownie slice

Served with freshly brewed coffee and tea selection
Decaffeinated Tea and Coffee also available

\$30.00 per person

Cocktail Menus

Classic Cocktail Menu \$17.00 per person

- Cold items** Selection of cocktail sandwiches
Champagne ham mousse tartlets with cornichos and egg tartare
Roast beef on crostini with tomato chutney
- Hot items** Cocktail sausage rolls
Assorted savouries
Bacon and potato croquettes
Fish goujons with tartare sauce

Deluxe Cocktail Menu \$20.00 per person

- Cold items** Roast beef on crostini with tomato chutney
Avocado, smoked salmon and cream cheese mousse in filo cups
Selection of cocktail sandwiches
Assorted sushi rolls with soya sauce
- Hot items** Oriental lamb meatballs with sweet 'n' sour dip
Chicken and Brie mini quiche
Assorted cocktail empanadas
Spring rolls with sweet chilli sauce

Premier Cocktail Menu \$26.00 per person

- Cold items** Manuka smoked chicken and avocado mayonnaise in choux pastry puffs
Lime and sugar cured salmon in savoury tartlets with salsa verde
Champagne ham mousse in filo pastry cups with cornichos and egg tartare
Baguette crostini with feta, tomato and fresh thyme
Pinwheel cocktail sandwiches
- Hot items** Gruyere cheese, bacon and onion mini tarts
Oriental lamb meatballs with sweet 'n' sour dip
Cocktail chicken satays with a peanut and soya dip
Vegetable spring rolls with sweet chilli sauce
Pesto crusted grilled mussels served in the shell

Cheeseboard Addition \$10.50 per person

- Includes** Blue cheese, Brie, Cheddar and Feta with olives, assorted crackers, breads and seasonal fruits

Cocktail Menus - continued

Customised Cocktail Menus

Create your own menu from the following list. Prices listed are per dozen of each item

Cold items	Smoked lamb on toasted focaccia and tomato relish	\$28.80	
	Gravlax rillettes of salmon on a corn tortilla	\$30.50	
	Roast beef and onion confit roll on rye bread	\$26.80	
	Champagne ham mousse tartlet with cornichos and egg tartare	\$26.80	
	Pinwheel cocktail sandwiches	\$22.00	
	Cocktail triangle sandwiches	\$21.00	
	Blue cheese with walnut tapenade in savoury boats	\$26.80	
	Assorted sushi rolls with soya sauce	\$27.80	
	Roast beef on crostini with tomato chutney	\$26.80	
	Avocado, smoked salmon & cream cheese mousse in filo cups	\$29.80	
	Baguette crostini with feta, tomato and fresh thyme	\$24.60	
	Manuka smoked chicken & avocado mayonnaise choux puffs	\$25.60	
	Maryland prawn cocktail in Chinese soup spoon	\$27.50	
	Almond and minted cheese balls	\$24.50	
	Prawn, cucumber & dill canapes	\$28.50	
	Tomato, olive & feta bouchette	\$25.50	
	Rock melon balls in semi sec prosciutto	\$28.50	
	Smoked mussels on bilini with fennel	\$27.50	
	Middle Eastern mini wraps with coriander chicken	\$25.80	
	Hot Items	Cocktail chicken yakatori kebabs with dipping sauce	\$28.80
		Mini sausage rolls with tomato and sour cream dip	\$22.00
		Mini quiche, light pastry with savoury fillings	\$22.00
Steamed shrimp dumplings with plum sauce		\$23.00	
Chicken satay with Thai peanut sauce		\$28.80	
Spicy chickpea and sweet potato fritters with mint raita		\$25.50	
Seared Szechwan crusted skewered beef cubes with tepan dip		\$28.80	
Spring rolls with sweet chilli sauce		\$22.00	
Pacific oysters Kilpatrick		\$33.80	
Vegetarian samosas with yoghurt dip		\$22.00	
Baked tiger prawns in filo with lemon and coriander mayonnaise		\$33.80	
Assorted cocktail empanadas with guacamole		\$25.60	
Oriental lamb meatballs with sweet 'n' sour dip		\$28.80	
Lemon grass skewered scallops and pancetta		\$33.80	
Prunes wrapped in streaky bacon		\$23.00	
Mini vegetable pakhoras		\$26.50	
Stuffed mushrooms with hoi sin pork		\$26.50	
Tempura prawns with dipping sauces		\$33.80	
Chicken drumettes with tartare dip		\$26.50	
Crumbed fish goujons with tartare sauce		\$19.00	

Buffet Menus

Classic Buffet

(Minimum of 40 persons)

From the Bakery

Freshly baked bread basket selection

Salad Selection

Mixed green lettuce with tomato, cucumber and red onion

Potato salad

Italian pasta salad

Coleslaw

From the Deli

Antipasto platter of the finest cured and air dried Continental meats with pickles and chutney

Hot Dishes

Roast sirloin of beef medallions with Portobello mushrooms and red wine glaze

Grilled chicken breast with pesto and mustard

Market fresh fish fillet with mussels, fennel and white wine sauce

Steamed jasmine rice

Roasted gourmet potatoes

Seasonal vegetable panache

Dessert

Pavlova with passionfruit and whipped cream

Chocolate and Kahlua gateau

Apple and hazelnut crumble pie

Fresh seasonal fruit salad

Butterscotch and Baileys cheesecake

Cream Chantilly

Fruit sauces and chocolate topping

Served with freshly brewed coffee and tea selection

Decaffeinated Tea and Coffee also available

\$50.00 per person

Buffet Menus

Deluxe Buffet

(Minimum of 40 persons)

From the Bakery

Freshly baked bread basket selection

Salad Selection

Celery, apple and walnut with yoghurt dressing
Asian noodle with soy and rice wine
Tomato, cucumber, olives and red onion Greek medley
Mixed fresh seasonal greens with French, Italian herb and yoghurt dressings

From the Deli

Antipasto platter of the finest cured and air dried Continental meats with pickles and chutney

Seafood Selection

Smoked salmon fillet
Marinated mussels
Surimi crab cocktail
Shrimp with apple and wasabi mayonnaise
Calamari and monkfish salad on Portuguese salsa

Hot Dishes

Whole grain mustard crusted beef medallions on root vegetable julienne
Breast of chicken roasted with pancetta and fresh rosemary sprigs
Grilled market fresh fish with tomatoes and white wine sauce
Curried jasmine rice pilaf
Gratin potatoes
Seasonal vegetable panache

Dessert

Traditional fruit trifle
Pavlova with kiwifruit
Double chocolate gateau
Strawberry cream filled Swiss roll
Fresh sliced seasonal fruit platter
Butterscotch and Baileys cheesecake
Cream Chantilly
Fruit sauces and chocolate topping

Served with freshly brewed coffee and tea selection
Decaffeinated Tea and Coffee also available

\$57.00 per person

Buffet Menus

Premier Buffet

(Minimum of 50 persons)

From the Bakery

Freshly baked bread basket selection

Salad Selection

Cobb salad station with Caesar, French and Italian dressings

Waldorf salad

Greek salad with feta and fresh thyme

Italian pasta salad with salami

Californian coleslaw

From the Deli and Fish Mongers

Antipasto platter of the finest cured and air dried Continental meats with pickles and chutney

Whole smoked salmon fillet

Marinated mussels

Surimi crab cocktail

Shrimp with apple and wasabi mayonnaise

Prawns with a basil and yoghurt dressing

Carvery Selection

(please select one of the following)

Canterbury leg of lamb with mint sauce

Honey glazed ham on the bone with roasting jus

Roast beef sirloin with Yorkshire pudding and sauce Béarnaise

Roast loin of pork with apple sauce

Hot Dishes

Prime beef medallions on pesto roasted Portobello mushrooms

Tomato and mozzarella grilled breast of chicken

BBQ groper fillet on stir fried Asian greens and Thai lemon butter

Curried jasmine rice pilaf

Gratin potatoes and gourmet roasted potatoes

Seasonal vegetable panache

Dessert

Pavlova with kiwifruit

Lemon cream filled Swiss roll

Double chocolate gateau

Butterscotch and Baileys cheesecake

Fresh sliced seasonal fruit platter

Apricot and almond jalousie

Crème caramel

Cream Chantilly

Fruit sauces and chocolate topping

Served with freshly brewed coffee and tea selection.

Decaffeinated Tea and Coffee also available

\$64.00 per person

Served Menus

Classic Served

Please select two menu items per course

Entrée Selection

Dill and lemon cured salmon carpaccio with egg tartare and buckwheat fleuron

or

Smoked lamb rump on Tuscany style salad with basil aioli

or

Prawn and rice vermicelli salad with coriander and lime dressing

or

Chicken and pistachio terrine with mango and onion marmalade

Main Course Selection

Beef fillet mignon with pesto roasted Portobello mushrooms, potato croquettes and pan glaze

or

Pork loin steak with glazed cranberry, apple mash, potato gratin & fennel seed jus

or

Chicken breast supreme filled with spinach and ricotta set on potato galette and tarragon liaison

or

Grilled market fresh fish on Roma tomato compote with chateau potatoes & lemon vin blanc

(Main course dishes are served with a selection of market fresh vegetables)

Dessert Selection

Butterscotch & Baileys cheesecake with mixed berry sauce

or

Chocolate & orange steamed pudding on vanilla bean sauce Anglaise & ice cream

or

Passionfruit parfait in an almond wafer basket with seasonal fruit & berries

or

Lemon & lime Crème Brûlée with hazelnut biscotti

\$62.00 per person

Served with freshly brewed coffee and tea selection

Decaffeinated Tea and Coffee also available

A surcharge of \$5.50 per person will apply for each additional menu item chosen per course.

Served Menus

Deluxe Served

Please select two menu items per course

Entrée Selection

Manuka smoked New Zealand King salmon over roasted pepperonata & olive salad

or

Thai spiced roast beef salad with light soy and mirin dressing

or

Goat cheese, spinach & pine nut ravioli on baby leaf salad

or

Grilled scallops on rocket leaves with Greek mushrooms & balsamic reduction

Main Course Selection

Beef fillet steak with prawn & coriander wonton on boulangere potatoes

or

Chicken breast filled with pancetta & pea stuffing on saffron risotto with tarragon jus

or

Roasted lamb rump medallions on basil pesto and mustard with kumara gratin

or

Blue cod fillet in Parmesan & herb crust on braised leek and parisienne potatoes

(Main course dishes are served with a selection of fresh market vegetables)

Dessert Selection

Warm apple tart with vanilla ice cream and sauce Anglaise

or

Chocolate & Cointreau pudding with orange salad and ice cream

or

Strawberry parfait with almond tuille basket and fresh berries

or

Black forest Charlotte with mascarpone cream and mulled cherries

\$67.00 per person

Served with freshly brewed coffee and tea selection

Decaffeinated Tea and Coffee also available

A surcharge of \$5.50 per person will apply for each additional menu item chosen per course.

Served Menus

Premier Served

Please select two menu items per course

Entrée Selection

Manuka smoked New Zealand King Salmon salad with Kalamata olive tapanade, beetroot relish and walnut loaf

or

Crab & prawn ravioli on a sweet & sour cucumber salsa & crayfish fume

or

Rosemary skewered char grilled quail with avocado terrine and crispy mushrooms

or

Poached chicken breast carpaccio set on Tuscany salad & balsamic cream

Main Course Selection

Beef fillet steak with garlic butterfly prawns, chateau potatoes & thyme glaze

or

Panko crumbed Groper fillet on a warm Nicoise salad with wasabi aioli

or

Roasted lamb rack on a Mediterranean vegetable filo tart, scalloped potatoes & fennel jus

or

Chicken breast filled with Parma ham, mozzarella and semi dried tomatoes on truffle oil potato mash

(Main course dishes are served with a selection of fresh market vegetables)

Dessert Selection

Passionfruit and honey parfait on lemon Swiss roll and meringue

or

Strawberry mille feuille with hazelnut Anglaise and chocolate dipped strawberries

or

Toffee date steamed pudding with butterscotch sauce and Kahlua ice cream

or

Chocolate & raspberry mousse with almond wafer tuille & fresh seasonal berries

\$77.00 per person

Served with freshly brewed coffee and tea selection

Decaffeinated Tea and Coffee also available

A surcharge of \$5.50 per person will apply for each additional menu item chosen per course.

Function Beverage Selection

WINE SELECTION

Methode Champenoise

	Glass	Bottle
Lindauer Brut	\$8.50	\$30.00
Lindauer Sauvignon Blanc	\$8.50	\$30.00
Lindauer Special Reserve NV Brut		\$36.50

White Wines Chardonnay

Lindemans Premier Selection	\$6.00	\$25.00
Matua Hawkes Bay	\$6.50	\$33.00
Sirens Marlborough	\$7.00	\$35.00

Sauvignon Blanc

Matua Marlborough	\$6.50	\$33.00
Sirens Waipara	\$7.00	\$35.00
Shingle Peak Marlborough	\$7.50	\$36.00

Riesling

Lindemans Premier Selection	\$6.50	\$25.00
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Red Wines

Lindemans Premier Selection		
Shiraz/Cabernet	\$6.50	\$25.00
Matua Hawkes Bay Merlot	\$6.50	\$33.00
Sirens Waipara Pinot Noir	\$7.50	\$37.50

Wines are subject to availability and price increase

A wider range of wines is available on request

PORTS

	Glass	Bottle
Robard & Butler Artillery Australia		\$34.00
Taylors 10 Year Old Portugal		\$86.00

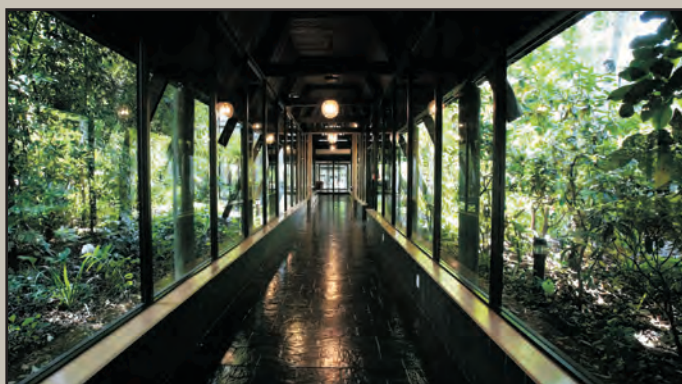
BEER SELECTION

		Bottle
Lion Light Ice	330mls	\$ 5.00
DB Export Gold	330mls	\$ 6.50
Canterbury Draught	330mls	\$ 6.50
Speights Gold	330mls	\$ 6.50
Macs Black Ale	330mls	\$ 7.50
Heineken Lager	330mls	\$ 7.50
Steinlager Pure	330mls	\$ 7.50

NON ALCOHOLIC BEVERAGES

Sparkling Grape Juice	\$15.00 per bottle
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	Glass	Per Litre
New Zealand Mineral Water (still or sparkling)	\$3.50	
Soft Drinks – Coke, Lemonade, Soda Tonic, Diet Coke, Diet Lemonade	\$3.50	
Bundaberg Gingerbeer	\$4.50	
Bundaberg Lemon Lime & Bitters	\$4.50	
Orange Juice	\$4.50	\$10.00



The Chateau on the Park
C H R I S T C H U R C H
Your City Resort

Capacity and Pricing

- CONFIRMATION:** Tentative bookings will be held for a period of fourteen (14) days, after which time the space may be released without prior notice. Confirmation of all bookings must be in writing. A deposit is required at the time of confirming the function, conference or event. The deposit is to be 10% of the estimated event cost subject to a minimum of \$500.00 unless otherwise agreed.
- CONFIRMED NUMBERS:** Guaranteed minimum numbers of delegates is required fourteen (14) days prior and final numbers are required two (2) working days prior to a function, conference or event. Charges will be based on the number of people attending the function, conference or event or the guaranteed number, whichever is greater.
- CANCELLATION:** All cancellations must be in writing. Cancellations within fourteen (14) days of the booking may be subject to a cancellation fee. The cancellation fee will be at the Hotel Management's discretion.
- PRICE VARIATIONS:** All prices are current at the time of quotation, and every endeavour is made to maintain prices, but they are subject to alteration, particularly when bookings are made well in advance.
- MENU SELECTION:** Please confirm your menu selection at least fourteen (14) days prior to the function, conference or event or as otherwise advised.
- FOOD AND BEVERAGE:** No food and beverage may be brought onto the premises for consumption during the function, conference or event. A non-catering surcharge applies to all functions, conferences and events not requiring food and beverage.
- INSURANCE:** Organisers are financially responsible for any damage sustained to Hotel property by the client, any of the client's guests, invitees or other persons attending the function, conference or event. Whilst the Hotel will take all the necessary care, it accepts no responsibility for damage or loss of property left in the Hotel prior to, during or after a function, conference or event.
- PACKAGES:** If you are sending any packages, parcels or equipment to the Hotel prior to your arrival please notify us in advance. The Hotel will not be responsible for packages, parcels or equipment that arrives without prior notification. All packages, parcels or equipment must be collected and removed within twenty four (24) hours following the function, conference.
- CONDUCT OF THE EVENT:** The client will conduct the function, conference or event in an orderly manner in compliance with the directives of the Hotel Management as agreed at the time of confirmation, and including compliance with all applicable legislations, ordinances and regulations including current liquor licensing regulations. The client will comply with the requirements of Health and Safety procedures and practices as notified by the Hotel. The Hotel reserves the right to exclude or eject any and all objectionable persons from the function, conference or event off the Hotel premises without liability.
- EXTENDED HOURS:** An extended labour charge may apply if your event continues after the agreed completion time.
- SURCHARGES:** A surcharge will apply for functions, conferences or events held on Public Holidays.
- PAYMENT:** Credit facilities may be available on the completion and approval of a credit application form. This form is to be completed and approved at least seven (7) days prior to the function, conference or event. Credit approval is solely at the discretion of the Hotel. Unless credit terms have been arranged, full payment by cash, cheque or credit card is required immediately following the conclusion of the function, conference or event.
- UNAUTHORISED EXTRAS:** Unless otherwise instructed in writing, the client will be liable for all charges of food, beverage, rooms or other services incurred by the client or his agents during the course of the function, conference or event.
- FUNCTION ROOMS:** We reserve the right to reallocate function rooms due to circumstances beyond our control. If final numbers increase or decrease significantly from those advised at the time of reservation, we may substitute a more appropriate room of our choice. We will discuss any changes with you when the decision is made.
- RESPONSIBILITY:** Should we be unable to provide facilities reserved due to circumstances beyond our control, no other claim other than the entitlement to a full refund of any deposit may be made. We will endeavour to provide you with reasonable notice.
- HEALTH & SAFETY:** The client shall take all practicable steps to comply with the provisions of the Health and Safety in Employment Act 1992 and all other Health and Safety legislation which has or does come into force for any period of the contract. The client will ensure that all its employees, agents, subcontractors or any other person shall comply with the requirements listed above.

