



# Conference & Events Pack

[CONFERENCESOUTHLAND.CO.NZ](http://CONFERENCESOUTHLAND.CO.NZ)



[ASCOTPARKHOTEL.CO.NZ](http://ASCOTPARKHOTEL.CO.NZ)



PH. 0800 272 687

All prices quoted are GST inclusive



# Welcome



## Meet our professional conference team Liz and Courtney.

We are dedicated to ensuring your events and conferences at the Ascot Park Hotel are well planned and run smoothly.

We are also the contacts for your catering requirements at ILT Stadium Southland and the Civic Theatre.

Please contact us with any questions that you may have.

[conferencesouthland.co.nz](http://conferencesouthland.co.nz)



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## CONFERENCE AND EVENTS PACK

# Layout and Capacities

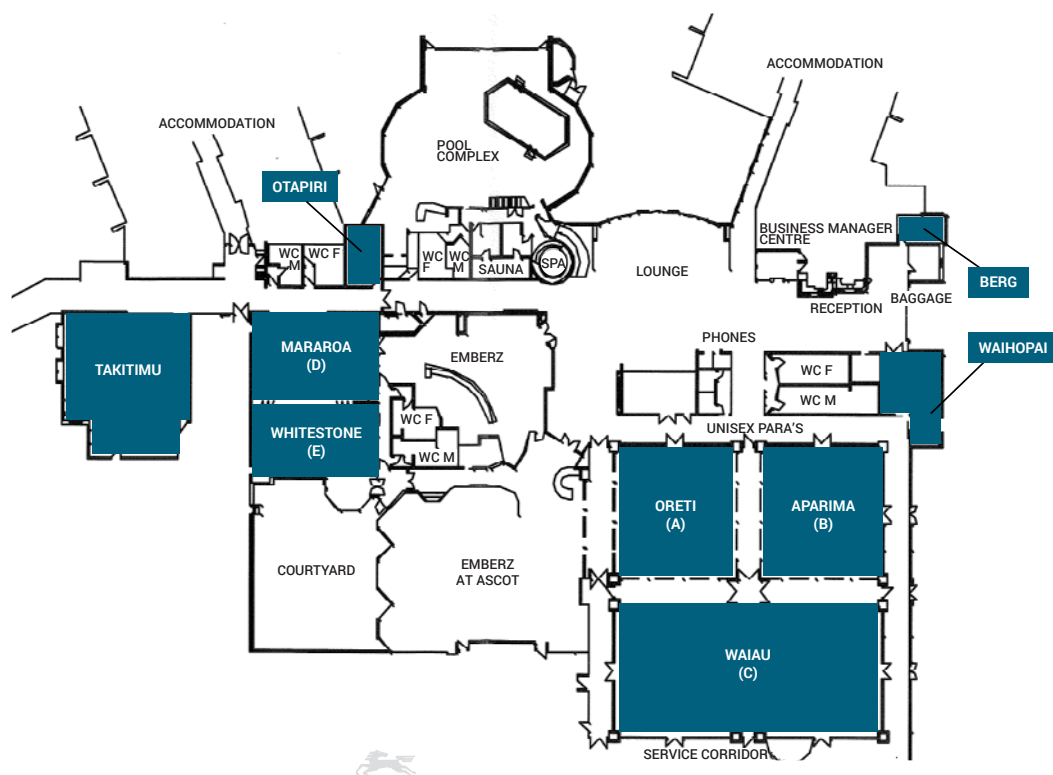
## Function Room Capacities\*

Room hire fees are determined based on your total function package.

Room Name	Dimensions (metres)	Theatre	Classroom	U shape	Cabaret (8pax)	Boardroom	Banquet	Set menu	Cocktails
									
ORETI (A)	10 x 11	100	50	30	56	36	50	60	80
APARIMA (B)	10 x 11	100	50	30	56	36	50	60	80
WAIJU (C)	26 x 12	300	140	N/A	152	N/A	150	200	300
ABC Combined	26 x 25	650	250	N/A	280	N/A	350	450	700
TAKITIMU	12 x 11.5	80	40	24	48	36	60	70	80
MARAROA (D)	11.9 x 7.4	40	24	20	32	26	80	40	100
WHITESTONE (E)	11.9 x 6.15	24	18	15	24	26	30	30	40
D and E Combined	11.9 x 13.5	100	40	30	64	N/A	60	70	80
POOL AREA	19.5 x 14	N/A	N/A	N/A	N/A	N/A	70	N/A	70
WAIHOPAI	7 x 5	15	10	12	6	16	N/A	N/A	N/A
OTAPIRI	5.6 x 3.4	Suitable for interviews or small meetings of up to 10 people							
BERG	2.4 x 3.9	Suitable for interviews or small meetings of up to 6 people							
FOYER and LOUNGE		Suitable for trade stand and display use, or for pre dinner drinks							

### \*NOTES:

1. Additional space is gained when sound proof dividers are pulled back in main conference area.
2. Capacity of rooms will decrease if staging, dance floors, bands, bars etc are required.



## CONFERENCE AND EVENTS PACK

# Function equipment

Priced per day or part thereof:

## General

> Data projector and screen .....	\$75.00
> Whiteboard with pens and duster .....	\$10.00 per board
> Flipchart with pens .....	\$24.00 per pad
> Conference phone .....	\$35.00
> Electronic whiteboard .....	\$45.00
> 46" flat screen television .....	\$50.00
> Professional presenter / laser pointer .....	\$10.00 + \$50.00 bond
> Pad and pen .....	\$2.00

## Sound equipment

In house system with 1 x microphone .....\$60.00

Choose from below:

- > Lapel microphone
- > Handheld microphone
- > Lectern and microphone
- > Table microphone

*Additional microphone @ \$20.00 per mic*

## Staging and dance floor built to required size

- > Stage low dais: height 24cm – 0.9m x 1.8m
- > Stage high dais: height 60cm – 1.8m x 1.8m
- > Parquet dance floor sections: 1m x 1m

## Also available on request

- > Grand piano      > Upright piano

## Wireless internet

> 1GB .....	\$10
> 2GB .....	\$20
> 6GB .....	\$50
> 10GB .....	\$90
> Broadband fixed line .....	\$55
> Unlimited one-day (conference area only) .....	\$90

## Trusted suppliers

### > Plants Plus (John and Sue Fenton)

*Theming and lighting*

03 216 4849 or 0274 372 661

[plants.plus@xtra.co.nz](mailto:plants.plus@xtra.co.nz)

### > Out Front Design (Bryce Williams)

*Theming*

02102941997

[outfrontthemedesign@xtra.co.nz](mailto:outfrontthemedesign@xtra.co.nz)

[facebook.com/partywowfactornz](https://facebook.com/partywowfactornz)

### > Sono Sound Systems (David Pay)

*Audiovisual*

03 214 4084 or 0272 238 804

[david@sonosound.co.nz](mailto:david@sonosound.co.nz)





# Breakfast



## Buffet breakfast options

### > Continental Buffet ..... \$18.50 per person

Selection of cereals and grains  
Assorted Danish pastries, croissants and muffins  
Plain yoghurt  
Selection of poached and fresh seasonal fruit  
Assortment of breads for toasting with jams and preserves

### > Hearty Cooked Buffet ..... \$25.00 per person

Your preferred items from the continental selection above plus:

Crispy bacon  
Baked beans  
Crispy golden hash browns  
Scrambled eggs  
Grilled breakfast sausages  
Roasted tomatoes  
Sautéed mushrooms

### > Quick Cooked Buffet ..... \$20.00 per person

Crispy bacon  
Grilled breakfast sausages  
Scrambled eggs  
Toast and spreads

### > Plated breakfast option ..... \$25.00 per person

On tables:  
Platters of Danishes and seasonal fresh fruit slices  
Served to each guest:  
Crispy bacon  
Golden hash browns  
Eggs – scrambled, fried or poached (choose one)  
Grilled breakfast sausages  
Roasted tomatoes

#### **Beverages included in breakfast menus above:**

Orange juice  
Freshly brewed coffee  
Specialty teas

#### **Extras on request:**

Specialty menu items are available  
– please contact Liz or Courtney  
Spirulina and/or berry smoothie: \$14.00 per litre carafe



# Coffee breaks



## > Priced on consumption

**Orange juice:** \$11.50 per carafe (1L)

### Tea and coffee:

3L (20 cups) \$45.00 per flask

5L (30 cups) \$55.00 per flask

*Replenished on request or as required.*

*Suitable for larger groups of unknown size.*

## > \$3.50 per person

- T1** Tea and Coffee  
Freshly brewed coffee, decaf and specialty teas

## > \$6.50 per person

- T2** Assorted biscuits  
Tea and coffee

## > \$7.50 per person

- T3** Seasonal fresh fruit slices  
Tea and coffee
- T4** Fresh fruit basket  
Tea and coffee

## > \$8.00 per person

Tea and coffee served with one of these items:

- T12** Club sandwiches (2pp)
- T13** Assorted savouries (2pp)
- T14** Freshly baked muffins
- T15** Scones with jam and cream
- T16** Savoury scones with pesto butter
- T17** Kumara scones with crème fraiche and beetroot relish
- T18** Mini Quiche Lorraine
- T19** Gourmet mousetraps
- T20** Little lemon curd tarts
- T21** Strawberry and cream butterfly cakes
- T22** Chocolate and raspberry brownie
- T23** Old fashioned lamingtons
- T24** Danish pastries
- T25** Banana cake with cream cheese icing

## T26 Chef's choice

**T27** Sausage rolls with tomato compote (2pp)

## > \$9.00 per person

Tea and coffee served with one of these items:

- T5** Pinwheel sandwiches (2pp)
- T6** Mini bagels with smoked chicken, watercress and cucumber
- T7** Chicken and leek pie
- T8** Pumpkin frittata with feta and onion jam
- T9** Porcini and forest mushroom vol-au-vent
- T10** French onion tartlets with goat's cheese
- T11** Crepe roulade with ricotta, roasted capsicum and pesto (2pp)





# Lunch breaks

## Lunch breaks for any number of people

### > \$17.30 per person

- L1** Club sandwiches (2pp)  
Assorted savouries (2pp)  
Chef's selection cakes/slices  
Tea and coffee
- L2** Wraps with assorted fillings  
Sausage rolls (2pp)  
Chocolate brownie  
Tea and coffee
- L3** Club sandwiches (2pp)  
Gourmet mousetraps  
Fish goujons (2pp)  
Tea and coffee
- L4** Wraps with assorted fillings  
Assorted savouries (2pp)  
Cajun chicken nibbles (2pp)  
Tea and coffee
- L5** Rolls with assorted fillings  
Honey soy chicken drumsticks  
Assorted savouries (2pp)  
Tea and coffee

- L6** Chef's choice of a selection of hot and cold savoury lunch items and a sweet treat to finish  
Tea and coffee

### > \$21.80 per person

- L7** Club sandwiches (2pp)  
Bacon and egg slice  
Honey soy chicken drumsticks  
Fresh fruit platter  
Tea and coffee
- L8** Wraps with assorted fillings  
Mini Quiche Lorraine  
Cajun chicken nibbles (2pp)  
Chocolate and raspberry brownie  
Tea and coffee
- L9** Club sandwiches (2pp)  
Bacon and egg slice  
Fish goujons (2pp)  
Chef's selection cakes/slices  
Tea and coffee

- L10** Mini bagels with smoked chicken, watercress and cucumber  
Spinach and parmesan slice  
Chocolate cake  
Fresh fruit platter  
Tea and coffee

### > \$23.00 per person

- L11** *(Vegetarian)*  
Pumpkin frittata with feta and onion jam  
Porcini forest mushroom vol-au-vent  
Seasonal garden salad  
Fresh fruit slices  
Tea and coffee

*Boxed lunches available on request.*

*Menus are flexible and can be changed on request.*



# Lunch breaks

## Lunch breaks for 20 or more people

### > \$22.90 per person

#### L201 Fill your own rolls:

Choice of one carvery meat (specify your preference or Chef's choice), buns, salad and condiments

Chef's selection of cakes and slices

Tea and coffee

#### L202 Chicken and leek pie

Broccoli, cashew, bacon and red onion salad

Chef's selection of cakes and slices

Tea and coffee

#### L203 Chicken and butternut lasagne

Rocket, semi-dried tomato, olive and pecorino salad

Scones with jam and cream

Tea and coffee

#### L204 (Vegetarian)

Chickpea, roasted rosemary tomatoes with quinoa, rocket and toasted almonds salad

Spinach and parmesan slice

Kumara scones with crème fraîche and beetroot relish

Seasonal fresh fruit slices

Tea and coffee

#### L205 (Vegetarian)

Vegetarian lasagne

Traditional Greek salad

Seasonal fresh fruit slices

Tea and coffee

#### L206 (Vegetarian)

Pumpkin frittata with feta and onion jam

Porcini forest mushroom vol-au-vent

Seasonal garden salad

Fresh fruit slices

Tea and coffee

### > \$26.50 per person

#### L207 Fill your own rolls:

Choice of one carvery meat (specify your preference or Chef's choice), buns, salad and condiments

Bacon and egg slice

Chef's selection of cakes and slices

Tea and coffee

#### L208 Classic beef bourguignon with steamed rice

Spinach and parmesan slice

Roasted parsnip, kumara and mesclun salad, manuka honey dressing

Chocolate brownie

Tea and coffee

#### L209 Chicken and cashew with rice

Mixed garden salad, capsicum sauce

Fish goujons

Seasonal fresh fruit slices

Tea and coffee

#### L210 Beef lasagne

Traditional coleslaw

Club sandwiches with assorted fillings

Banana cake with cream cheese icing

Tea and coffee

#### L211 Indian butter chicken with basmati rice

Broccoli, cashew, bacon and red onion salad

Club sandwiches with assorted fillings

Seasonal fresh fruit slices

Tea and coffee





# Dinner

## > Buffets

### \$41.50 dinner buffets for 30 or more people

#### > Menu 1

Fresh bread rolls and butter

Manuka honey spiced ham with walnut crust

Chicken Florentine - breast of chicken stuffed with fresh spinach, garlic, shallots, sundried tomato, prosciutto, parmesan and mozzarella cheese served with Italian herb cream sauce

Roasted seasonal vegetables with chive and garlic butter

Steamed seasonal vegetables and parsley pesto

Mixed green garden salad with roasted red bell pepper dressing

Gourmet potato, smoked salmon and dill salad with sour cream dressing

Traditional pavlova with whipped cream, garnished with fresh seasonal fruit

Vanilla ice-cream

Tea and coffee

#### > Menu 2

Fresh bread rolls and butter

House smoked Hereford Prime strip loin with barrel aged bourbon jus

Chicken and shrimp - grilled chicken breast with a light tomato cream sauce and shrimp

Roasted root vegetables with black olive crumble and sundried tomato pesto

Gourmet potatoes with fresh mint

Traditional creamy coleslaw salad

Poached red beet salad, orange, mint, champagne vinaigrette

Cheesecake with passion fruit glaze

Fresh fruit salad and cream

Tea and coffee

#### > Menu 3

Fresh bread rolls and butter

Roasted leg of lamb with honeycomb and rosemary

Beef Bourguignon - classic French provincial beef dish cooked in red wine and served with creamy potato puree

Gourmet potatoes with fresh mint

Steamed seasonal vegetables and parsley pesto

Roasted pumpkin, penne pasta, feta and walnut salad with roasted red bell pepper sauce

Poached red beet salad, orange, mint, champagne vinaigrette

Gingerbread pudding with caramel sauce

Ice cream and cream

Tea and coffee

#### > Menu 4

Fresh bread rolls and butter

Slow roasted pork shoulder with apple and rhubarb ketchup

Braised lamb shanks with Merlot and thyme

Steamed seasonal vegetables and parsley pesto

Creamy potato, cheese and rosemary gratin

Quinoa, goat's cheese, cucumber, blueberries and mint

Mixed green garden salad with roasted red bell pepper dressing

Apple and raspberry crumble with custard and cream

Pavlova with seasonal fruit

Tea and coffee



# Dinner

## > Buffets

### \$47.50 dinner buffets for 30 or more people

#### > Menu 5

Fresh bread rolls and butter  
 Roasted ham with apple glaze  
 Lamb shanks braised with tomato, Merlot and thyme  
 Jamaican jerk spice chicken with charred pineapple salsa  
 Steamed seasonal vegetables and parsley pesto  
 Creamy potato, cheese and rosemary gratin  
 East Indian spiced marinated chick pea with salted yoghurt and coriander dressing  
 Traditional creamy coleslaw  
 Rich dark chocolate mousse garnished with chocolate shards  
 Fresh fruit salad, cream and ice cream  
 Tea and coffee

#### > Menu 6

Fresh bread rolls and butter  
 Slow roasted sticky toffee pork belly  
 Hereford Prime beef strip loin and sautéed whole button mushroom with rosemary and red wine jus  
 Chicken and shrimp, grilled chicken breast with a light tomato cream sauce and shrimp

Roasted seasonal vegetables with chive and garlic butter

Gourmet potatoes with fresh mint

Grated carrot, Chinese cabbage, bean sprout slaw with honey soy vinaigrette

Traditional Greek salad

Chocolate coated profiteroles with cream centers

Fresh fruit salad and cream

Crème Brûlée cheesecake - rich and creamy cheesecake with berry coulis

Tea and coffee

#### > Menu 7

Fresh bread rolls and butter

Slow roasted Hereford Prime rib served with au jus and creamed horseradish

Rustic grilled chicken marinated in lemon, thyme, black garlic and cracked pepper

Shrimp sautéed in garlic with linguini pasta

Steamed seasonal vegetables with parsley pesto

Maple kumara with bacon and walnuts

Grated carrot, Chinese cabbage, bean sprout slaw with honey soy vinaigrette

Traditional Greek salad

Pavlova with seasonal fruit

Warmed rich chocolate brownie garnished with walnuts and berry compote

Cream and ice cream

Tea and coffee

#### > Menu 8

Fresh bread rolls and butter

Roasted leg of lamb with honeycomb and rosemary

Marinated and glazed pork ribs with steamed bok choy

Sun-dried tomato crusted salmon with a basil cream sauce

Steamed seasonal vegetables and parsley pesto

Creamy potato, cheese and rosemary gratin

Mixed green garden salad with roasted red bell pepper dressing

Lightly spiced cauliflower with pine nuts and raisins

Fresh fruit salad, cream and ice cream

Cheese cake with passionfruit glaze

Tea and coffee





# Dinner

## > Buffets

### \$54.50 dinner buffets for 30 or more people

#### > Menu 9

Fresh bread rolls and butter

House smoked Hereford Prime strip loin with barrel aged bourbon jus

Marinated and glazed pork ribs with steamed bok choy

Grilled chicken breast with a light tomato cream sauce and shrimp

Green Thai fish curry and julienne of vegetables

Steamed seasonal vegetables and parsley pesto

Maple kumara with bacon and walnuts

Vegetable tofu chow mein with sesame soy reduction

Grated carrot, Chinese cabbage, bean sprout slaw with honey soy vinaigrette

Traditional Greek salad

Roasted pumpkin, penne pasta, walnut and feta salad, red bell pepper dressing

Triple chocolate cake, strawberry sauce, and cocoa nibs

Lemon sponge filled with lemon cream and raspberry jam

Fresh fruit salad

Cream and ice cream

Tea and coffee

#### > Menu 10

Fresh bread rolls and butter

Manuka honey spiced ham with walnut crust

Hereford Prime Beef strip loin and sautéed whole button mushroom with rosemary and red wine jus

Rustic grilled chicken marinated in lemon, thyme, black garlic and cracked pepper

Lamb shanks braised with tomato, Merlot and thyme

Roasted seasonal vegetables with chive and garlic butter

Roasted eggplant and pumpkin with saffron crumbs

Creamy potato, cheese and rosemary gratin

Mixed green garden salad with roasted red bell pepper dressing

East Indian spiced marinated chick pea with salted yoghurt and coriander dressing

Courgette, baby rocket, basil pesto and garlic bread crumble

Warmed moist ginger bread pudding with caramel sauce

Rich dark chocolate mousse garnished with chocolate shards

Fresh seasonal fruit salad

Ice cream and cream

Tea and coffee

*Menus are flexible and can be changed on request.*

A soup or seafood chowder can be added to any buffet menu either as a buffet item or served to each guest at the tables.

*Additional charges will apply.*



# Dinner

## > Plated meals



### Plated menus

Choose your preferred course items to make up your menu.

Menus include bread rolls and tea and coffee.

> **Option 1** ..... **\$36.00pp**  
One main course and one dessert

> **Option 2** ..... **\$47.50pp**  
One entrée, two main courses alternately served, one dessert

> **Option 3** ..... **\$58.00pp**  
Two entrées alternately served, two main courses alternately served, two desserts alternately served

*Set Menus with a choice of options in each course are available for groups of 15-40 guests.*

*VIP menus can be created and tailored to suit your budget, the occasion and the seasons.*

*Please enquire directly with our functions team.*

#### > Optional starter platters

Breads and dips ..... **\$4.00pp**

Antipasto ..... **\$9.50pp**

#### > Entrée Options

Chicken broth, mustard dumplings, pulled roasted chicken and black truffle

Crisp ricotta beignet, celeriac puree, roasted cauliflower, beetroot, pine nut and endive salad

Yorkshire pudding with venison bolognaise, parsnip puree, blue cheese sauce, shoe string mushroom and truffle

Burnt leeks with hens egg, Portobello mushroom, truffle and Pecorino Romano

South Island smoked salmon with watercress hollandaise and white asparagus

Duck liver terrine, burnt orange and gingerbread

Dry aged duck breast, pickled walnuts, turnips, black pudding, warm cherry compote

Smoked duck breast, butternut pumpkin and sage risotto

King crab and baby shrimp cocktail

King crab cake, pickled vegetable ribbons and citrus emulsion

Ham hock terrine with black garlic puree, parsnip crisps, duck liver hollandaise and micro salad

#### > Main Course Options

Sous vide Hereford Prime strip loin with beef cheek, a burnt onion, porcini & blue cheese tart, beetroot and horseradish gratin, peas a la Francaise and Béarnaise sauce

Porcini rubbed prime New York Strip loin with potato pancetta rosti, roasted shallots, and blue cheese butter

Slow roasted pork loin, braised puy lentils, parsnips, spinach, burnt pears, Cabernet jus and crisp shallots

Pork rib eye and smoked belly with Ascot cured pancetta, crushed minted peas, honey carrots and Madeira Jus

Sous vide chicken breast with garlic and sage, house cured bacon, saffron potato fondant and charred onion slaw

Butter poached chicken breast, charred leek, sweet pumpkin veloute, vadouvan granola and orange poached carrots ribbons

Braised lamb shank with sweet pumpkin puree, sautéed potato and parsnips, edamame beans and tomato jam

Braised lamb shoulder with macadamia purée, broad beans, pickled onions, balsamic macerated cherries & saffron couscous





# Dinner

## > Plated meals



## Plated menus (continued)

### *Main Course continued...*

Sous vide of pure south lamb loin, lamb faggot, black pudding, potato puree cavolo nero and honey carrots

Chestnut gnocchi with brown butter sauce, chestnut, mushroom, kale, sage, garlic and truffle

Roasted pumpkin, maple pear, chestnut and parsnip puree, black truffle and micro herbs

Sous vide Stewart Island salmon, saffron potato fondant, edamame beans, black sesame crisps, Shiso oil, pea feathers and salted lemon

Asian marinated Stewart Island salmon set on green tea noodles, prawn dumplings, black fungi and fish broth

### > Dessert Options

Chocolate gateau, almond tuile, flourless chocolate biscuit, passionfruit cremeux and chocolate Bavarian mousse

Coconut mousse, raspberry cream and financier biscuit

Banana, salted caramel, chocolate cream and coconut dacquoise

Blue cheese smoked over hazel nuts with pear custard, candied hazelnuts and maple syrup jelly

Rum soaked doughnuts, butterscotch mousse and lime segments

Rich chocolate mousse cake with berry gelato, dried raspberries and candied mandarin

Ricotta cake, roasted almonds, preserved lemon ice-cream

Hazelnut meringue with lime curd and mango

Warmed gingerbread pudding, eggnog panna cotta, candied hazelnuts, cinnamon cremeux, caramel sauce and eggnog powder

Chilled rice pudding, chocolate sorbet, mandarin and macadamia nut tuile



# Canapés

## Tray service canapés

### > \$2.80 per item

Minimum of 10 portions per canape

#### > Cold

Parmesan and rosemary shortbread with roasted cherry tomatoes and feta

Assorted nori rolls with wasabi and soy sauce

Tropical fruit kebabs with honeyed yoghurt

Pears with creamy blue cheese wrapped in prosciutto

Chicken pate and beetroot relish on 5-grain toast

Shaved seared Hereford beef fillet on horseradish toast

Sweet corn fritters with avocado salsa

Cheese scones with onion relish

Dill marinated salmon with pistachio parsley pesto and caper berry

Goat's cheese tartlets with sun dried tomato and rocket pesto

Sweet corn fritters with smoked salmon and crème fraîche

Stewart Island salmon mousse tartlet with smoked salmon tartar

Prawn nori rolls with wasabi mayonnaise

Mini baguettes filled with prawns and chervil aioli

Smoked duck served en croute with beetroot relish

Dill buttermilk pancakes with Stewart Island salmon gravlax, horseradish cream and chives

Goat's cheese served en croute with roasted capsicum, red pepper jam and basil

#### > Hot

Walnut dukkha encrusted fish with an orange, parsley and yoghurt dipping sauce

Herb and roast garlic pita bread with chickpea hummus

Lemongrass chicken satay, chilli, coconut peanut sauce

Nut and seed encrusted chicken with mango mayonnaise

Mini sweet kumara cottage pies

Pork wontons with sweet chilli dipping sauce

Tempura prawn cutlets with tartar sauce

Honey glazed pork belly square

Parmesan crusted green lip mussels

Lamb, apricot and rosemary sticks

Chicken, cashew nut, coriander and soy dipping sauce

Lamb, pistachio and harissa sausage rolls

Lemongrass and coriander fish cakes with lime and chilli mayo

Chorizo, shallot and potato croquettes

Seared scallop served on spoon with mango, crushed cashew nut and lime dressing

Leek and double cream brie cocktail quiche

Mini beef burgers with onion jam, tomato relish and aioli

Salt and pepper prawn with roasted garlic mayonnaise

Mushroom and double brie cheese filled profiteroles with sweet pea purée





# Platters

## > Breads & Dips ..... \$80.00

*Designed for 20 people to share*

With a selection of 3 gourmet dips

## > Asian Platter ..... \$55.00

*Designed for 20 people to share*

Spring rolls, samosas and wontons served with a sweet chilli sauce

## > Foveaux Strait Platter ..... \$70.00

*Designed for 10 people to share*

Prawn cutlets, tempura battered blue cod, squid rings, fresh green lip mussels and smoked salmon

## > Party Platter ..... \$56.00

*25 items*

Potato top savouries, bacon and egg savouries, sausage rolls with tomato compote

## > Beef or Chicken Kebabs ..... \$55.00

*20 kebabs*

Your choice of beef or chicken skewers with the Chef's special marinade

## > Antipasto Platter ..... \$95.00

*Designed for 10 people to share*

Assorted bread and dips, selection of cheese and meat, antipasto style vegetables

## > Club Sandwich Platter ..... \$96.00

*For 20 people*

40 sandwiches with a selection of assorted fillings

## > Deep Fried Goodness ..... \$55.00

20 chicken bites, 20 spring rolls, 20 samosa and 20 wontons served with sweet chilli sauce





# BBQ Buffet



**The Ascot team will cook and serve your BBQ meal.  
Please build your preferred menu from the following options:**

Assorted Bread Basket  
(Buns, French Sticks etc) \$2.00 per person

## > Meat / Seafood

Pork sausage .....	\$3.00 each
Hamburger patties 150gm .....	\$4.60 each
Rump steak 200gm .....	\$11.00 each
Porterhouse steak 150gm .....	\$12.50 each
Lamb cutlet .....	\$3.50 each
Chicken kebab .....	\$2.80 each
Mussels .....	\$9.00 per 500g
Grilled blue cod 100gm + lemon butter sauce .....	\$10.50 each
Salmon 160gm .....	\$16.50 each
Prawn skewer .....	\$12.00 each

*BBQ condiments will accompany your selections.*

## > Salad \$4.50 per person

Gourmet potato salad with sour cream dressing  
Mixed green garden salad with roasted red bell pepper dressing  
Poached red beets, orange, mint, champagne vinaigrette  
Roasted pumpkin, penne pasta, feta & walnut, capsicum sauce  
Creamy coleslaw  
Grated carrot, Chinese cabbage, bean sprout slaw, honey soy vinaigrette  
Traditional Greek Salad  
Lightly spiced cauliflower with pine nuts & raisins

## > Dessert \$4.00 per person

Chocolate profiteroles  
Pavlova with seasonal fruit  
Chocolate mousse  
Cheesecake with passion fruit glaze  
Crème brûlée  
Gingerbread pudding with caramel sauce  
Tiramisu  
Carrot cake with cream cheese icing  
Rich chocolate mud cake  
Apple and raspberry crumble & custard  
Fresh fruit salad and cream  
Ice-cream





# Beverages

## > Sparkling Wines

Brancott Estate Brut Cuvée .....	\$36.00
Brancott Estate Brut Cuvée 200ml .....	\$10.50
Deutz Marlborough Cuvée .....	\$50.00

## > Sauvignon Blanc

Grayling .....	\$32.00
Brancott Estate .....	\$36.00
Stoneleigh .....	\$38.00
Brancott Flight (low alcohol) .....	\$36.00

## > Chardonnay

Grayling .....	\$32.00
Brancott Estate .....	\$36.00
Stoneleigh .....	\$38.00

## > Pinot Gris

Grayling .....	\$32.00
Brancott Estate .....	\$36.00
Stoneleigh .....	\$38.00
Brancott Flight (low alcohol) .....	\$36.00

## > Riesling

Stoneleigh .....	\$38.00
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## > Pinot Noir

Grayling .....	\$32.00
Brancott Estate .....	\$36.00
Stoneleigh .....	\$38.00

## > Merlot

Stoneleigh .....	\$38.00
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## > Shiraz

George Wyndham (South Australia) .....	\$44.00
Jacob's Creek Double Barrel Shiraz .....	\$42.00

## > Bottled Beer

Amstel light .....	\$4.80
DB draught .....	\$6.00
DB export .....	\$6.00
Heineken .....	\$7.50
Heineken light .....	\$7.50
Speight's .....	\$6.00
Speight's Old Dark .....	\$6.00
Speight's Mid Strength .....	\$5.00
Steinlager Classic .....	\$7.50
Steinlager Pure .....	\$7.50
Corona – Mexico .....	\$8.20
Stella Artois – Belgium .....	\$7.50
Monteith's Cider .....	\$7.50
Export Citrus .....	\$4.80



# Beverages



## > Spirits Double Serve

Bacardi	\$7.80
Bourbon – Jim Beam	\$7.80
Brandy – St Remy	\$7.80
Gin – Gordon's	\$7.80
Rum – Coruba	\$7.80
Tequila – Agavero	\$10.40
Vodka – Absolut	\$7.80

*All spirits served as doubles unless specified*

## > Port 50ml Serve

Taylor's 10 Year Old	\$8.80
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## > Sherry 50ml Serve

Old Master	\$4.20
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## > Liqueurs Double Serve

Baileys	\$9.00
Kahlúa	\$9.00
Southern Comfort	\$8.40
Drambuie	\$10.00
Midori	\$10.00
Cointreau	\$10.00

## > RTDs

Bourbon and cola	\$8.50
Coruba and cola	\$8.50
Jack Daniel's & cola	\$8.50
KGB	\$7.50

## Non Alcoholic

### > Sparkling

Small spirit mixer	\$1.00
Large spirit mixer	\$1.80
Large soft drinks 350 ml glass	\$3.20
Carafe soft drink	\$9.50
Red Bull	\$5.50
Bundaberg Ginger Beer	\$4.50
Bundaberg Lemon, Lime & Bitters	\$4.50

### > Pure Fruit Juice (355ml)

Apple juice	\$4.00
Tomato juice	\$4.00
Cranberry juice	\$4.00
Pineapple juice	\$4.00
Orange juice	\$4.00
Orange juice carafe	\$11.50

*If your preferred beverage or brand isn't listed above, we are happy to order it for you. Please note that for non-house brands of spirits and liqueurs whole bottles will need to be purchased.*

*Prices are subject to change without notice.*





## CONFERENCE AND EVENTS PACK

# Terms & Conditions

<b>Tentative Bookings</b>	Will be held on a first option basis indefinitely. If another client requests this space then we will contact you to ask for immediate confirmation in writing.
<b>Confirmation</b>	Confirmation of all bookings must be in writing. A deposit is required for weddings and large events.
<b>Cancellation</b>	All cancellations must be received in writing. Cancellations within 14 days of the event will be subject to a cancellation fee. The fee will be at the Hotel Management's discretion
<b>Price Variations</b>	All prices are current at the time of quotation and every effort is made to maintain prices. However food and beverage prices are subject to change. In the unlikely event that quoted prices change, we will notify you prior to your event. If you have received a firm and final quotation which has been accepted this will be honoured.
<b>Confirmed Numbers</b>	All final details, menus, beverages, room set up, AV requirements and timings must be confirmed 14 days prior to the event. A guaranteed minimum number is required 14 days prior, with a final number to be advised 72 hours prior. Charges will be based on this number, or the final head count – which ever is greater.
<b>Surcharges</b>	Extra charges may apply for functions scheduled on Public Holidays. Extra labour charges may apply if your event extends beyond midnight prior to a Public Holiday
<b>Payment</b>	Credit facilities may be available upon completion and approval of a credit application form. Unless credit terms have been arranged, full payment by cash, direct credit or credit card is required immediately following the event. A 7-day invoice may be arranged, with credit card details required to guarantee payment for any outstanding charges.
<b>Food And Beverage</b>	Only food and beverages purchased from the Ascot Park Hotel can be consumed on the hotel premises. Licensing and food safety regulations prevent the removal of food and beverages from the hotel premises. In special circumstances clients may be able to provide sponsored food for events as long as a written application is confirmed and signed off by the Executive Chef.
<b>Deliveries</b>	The hotel is to be notified of any deliveries. The Hotel will not be responsible for packages, parcels or equipment that arrive without prior notification. All deliveries must clearly state the company or function name and the date of the function.
<b>Insurance</b>	It is the client's responsibility to be insured for all items belonging to them for the period these items are in the hotel. While the hotel will take all necessary care, it will not accept responsibility for the loss of any property left in the Hotel prior to, during or after the event unless specific arrangements have been made with hotel management. Clients are responsible for any damage sustained to hotel property by them or their attendees.
<b>Compliance</b>	Clients will be responsible to ensure orderly behaviour of their guests and the hotel reserves the right to intervene and eject any objectionable person from the function off the hotel premises without liability. The Hotel accepts this responsibility with guidelines set by the Sale of Liquor Act. The hotel retains the right to adjust any set up to ensure fire and safety codes are not breached. Particular attention will be paid to the accessibility of fire exits during trade shows where partitioning is erected. Floor plans must be approved by Hotel management prior to set up.
<b>Function Rooms</b>	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. We will discuss changes with you when the decision is made.
<b>Unauthorised Extras</b>	Unless otherwise instructed in writing, the client will be liable for all charges incurred by the client or his agents during the course of the function.

