



# DISTINCTION ROTORUA

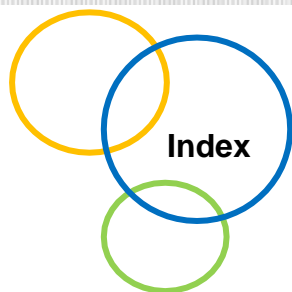
• HOTEL & CONFERENCE CENTRE •

## Conference, Meetings and Special Events Pack



All prices include GST





Welcome to the Distinction Hotel Rotorua, where organising conferences & functions has never been easier.

We offer a versatile conference facility with indoor/outdoor flow and great surroundings.

No event is too challenging and we are pleased to provide you with the skills and resources included in this kit to assist you in planning your next event.

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Our meeting, conference and special events pack includes the following sections:

### **1 / Venue & Meeting Rooms**

Location and Facilities  
Venue and Meeting Rooms  
Floor Plan

### **2 / Conference and Special Events**

Day Delegate Package

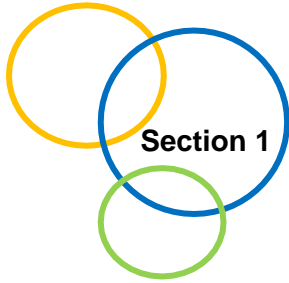
### **3 / Catering Menus**

Breakfast  
Morning and Afternoon Tea Breaks  
Lunch Breaks  
BBQ Buffet  
Buffet Menus  
Set Course Menus  
Canapés & Platters  
Beverages

### **4 / Additional Information**

Audio Visual and Technical Services  
Theming and Entertainment  
Accommodation





## About Distinction Rotorua

Distinction hotels is a New Zealand owned company, with great venue's and accommodation that offer international quality and superb facilities throughout New Zealand, as well as convenient and unique locations.

Built new in 1978 and renovated in 2011, Distinction Rotorua offers a unique experience & the largest hotel conference venue in Rotorua.

This outstanding complex provides your delegates with a 4 star experience where all staying guests and visitors can enjoy and access all our on-site facilities.

## Location

Our hotel is superbly located at the top end of Fenton Street, only a 5 minute drive to downtown Rotorua CBD and a 15 minute drive to Rotorua Regional Airport.

We are also within an hour's drive of other main centers like Taupo and Hamilton via arterial route State Highway 5 & Tauranga via State Highway 36

## Facilities and Activities

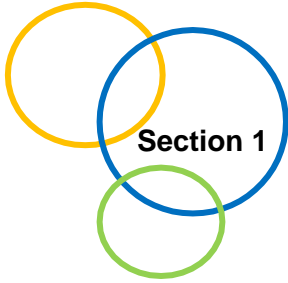
Our hotel is set in relaxed surroundings with private indoor/outdoor flow areas, complete with a garden courtyard area, heated pool, Jacuzzi & private spas. These areas also provide an excellent opportunity for team building exercises or summer BBQs and cocktails parties to help relax and unwind after a busy day's conferencing.

Facilities include – five Conference rooms with one boardroom, Pavilion restaurant, Mr. Yakitori Restaurant, D Bar, Maori Dinner & Concert\*\*, gymnasium, bike storage and on-site car parking.

Close to the hotel are attractions such as one of Rotorua's best golf courses and driving range, the Redwood Forest, thermal & cultural attractions, indoor rock wall climbing, white water rafting, thermal spas & multiple lakes - just to name a few!!!

**\*\*Conditions apply**





**Section 1**

**VENUE & MEETING ROOM CAPACITIES**

<u>Venue</u>	<u>Theatre</u>	<u>Boardroom</u>	<u>Classroom</u>	<u>U-shape</u>	<u>Cocktail</u>	<u>Banquet</u>
Fenton Ballroom	500	-	250	-	500	320
Fenton Foyer	-	-	-	-	350	-
Miro Room	130	40	80	40	180	100
Rimu Room	130	40	80	40	180	100
Tawa Room	130	40	80	40	180	100
Kauri Room	150	50	90	50	200	100
Cards Lounge	40	30	30	25	60	40
Boardroom	-	8	-	-	-	-
Kowhai Restaurant	-	-	-	-	-	180
Pavilion Restaurant	-	-	-	-	-	40
Mr Yakitori	-	-	-	-	-	24
D' Bar	-	-	-	-	-	-
Courtyard	-	-	-	-	60	40

**OUR CONFERENCE ROOMS OFFER THE FOLLOWING FEATURES:**

An on-site specialized conference team

Flexible room sizes

External courtyard accessible from Fenton pre-function area

Individually controlled air-conditioning

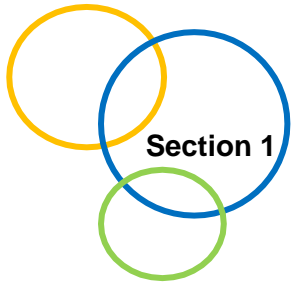
High ceiling height of 3.5m – 4m

High-speed broadband internet connections, WI-FI and lines for video conferencing

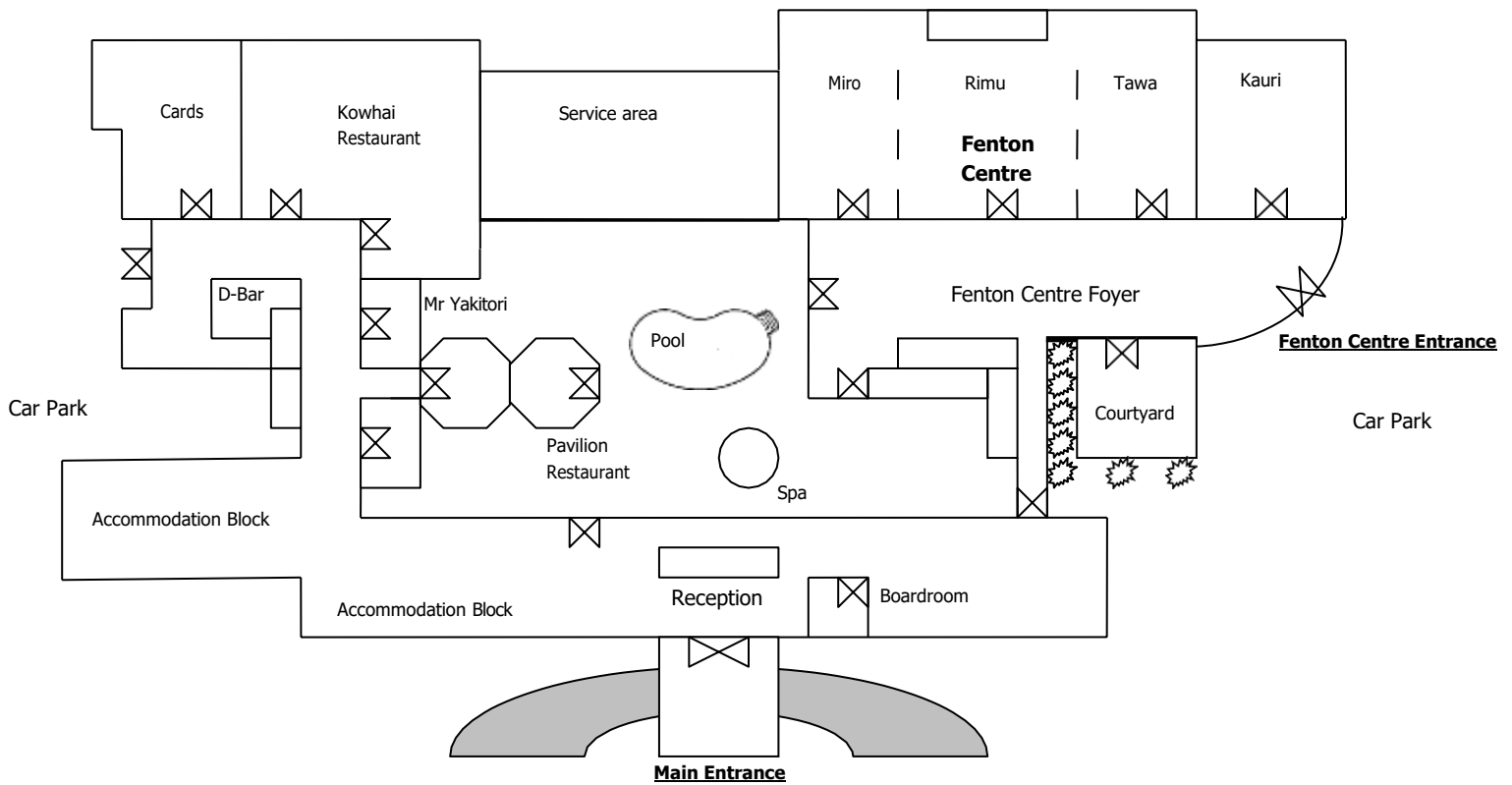
Access for vehicle and heavy machinery displays

Large on-site fenced car-park



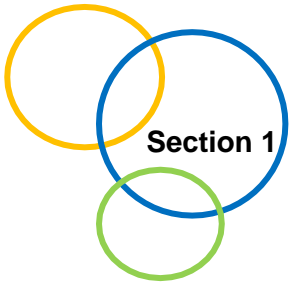


### FULL HOTEL & FACILITIES FLOOR PLAN

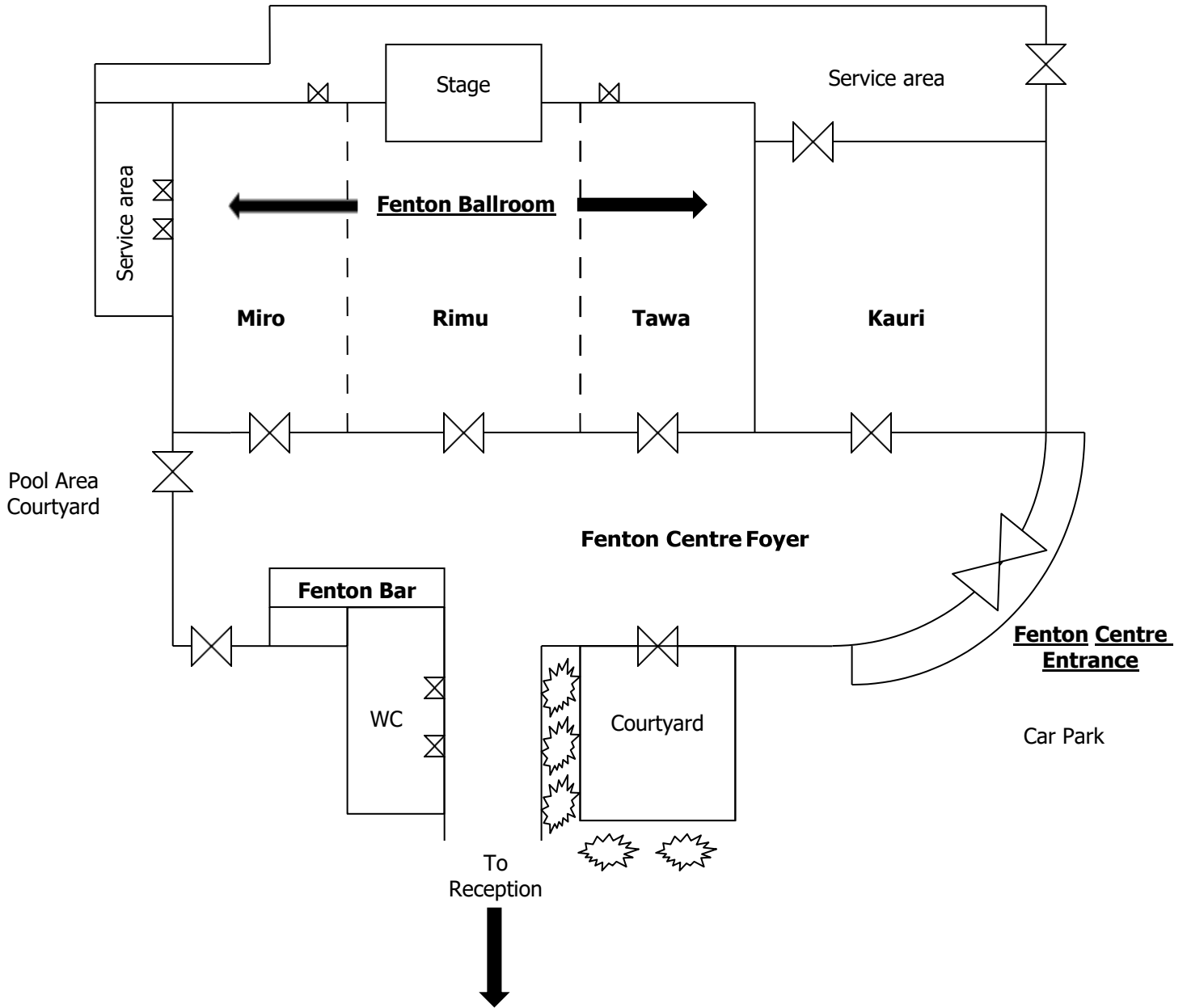


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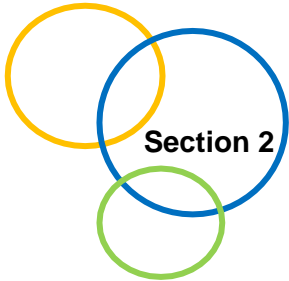


### FENTON CONFERENCE FACILITIES FLOOR PLAN



**\*\*Not to scale - measurements on request**





## Section 2

**FULL DAY \$82.00 PER PERSON / HALF DAY \$70.00 PER PERSON**

***(Our day delegate packages are based on a minimum of 30 delegates)***

Our value for money Day Delegate Package removes the hassle from planning your conference or event.

It is our most popular option for larger groups and makes budgeting for your event simple.

### **The Day Delegate Package includes:**

#### **Meeting Room Hire**

Your conference room fully set with iced water, pads, pens, mints and standard whiteboard with pens. Data projector screen (1.8m x 1.8m) is also available if required at no additional cost.

#### **Morning and Afternoon Tea *(\*\*Choose 1x option only for the half day package)***

Freshly brewed coffee, a selection of teas and one food item per session

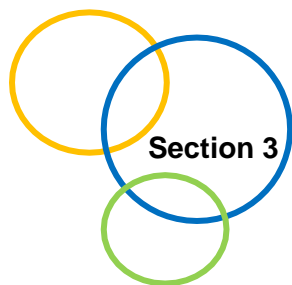
#### **Lunch**

Our Executive Business Buffet served with a selection of hot and cold dishes both savoury & sweet along with a selection of teas & coffee to satisfy the hungriest crowd

Additional options can be added to the package as required such as dinners, welcome drinks, canapes, AV equipment, breakout rooms etc.

If these packages don't quite fit your requirements, please discuss a customized package with our Conference team.





### Section 3

## BREAKFAST SELECTIONS

For a private breakfast in any of our Conference Rooms the following Breakfast Menus selections require a minimum of 20 delegates

For those delegates staying in the hotel, our continental & international cooked breakfast buffet is served daily in the Kowhai Restaurant between 6.30am and 10.00am.

### Continental Breakfast Buffet

Choice of cereals including Bircher & natural muesli  
 Assortment of poached fruits  
 Danish pastries, assorted muffins & home-baked croissants  
 Continental cold platter with shaved ham, salami & sliced cheeses  
 White & wholemeal toast plus a selection of jams, marmalade, NZ honey and butter  
 Assortment of sliced seasonal fruits  
 Fruit yoghurt Selection of chilled fruit juices  
 Selection of teas & filter coffee included

### Full Cooked Breakfast Buffet

*Includes the above Continental Breakfast Buffet Selection plus:*  
 Farm fresh Scrambled eggs  
 Smoked bacon rashers  
 Home-style pork and chicken sausages  
 Triangle hash browns  
 Oven roasted vine tomatoes  
 Baked beans

***\*\*Please note that some items listed above may change due to seasonality or at our chef's discretion***

***(NB: Pricing on application)***







### Section 3

## EXPRESS PLATED BUSINESS BREAKFAST

**(NOTE: Pre-orders are required prior to the morning)**

Ideal for those early morning meetings, the below menu can be served to your delegates in a private room

*Guests are to choose one option from the below selections:*

### Plated Continental Breakfast

Selection of glazed Danish pastries, croissants served w/ preserves & honey  
Seasonal fruits  
White and whole-meal toast with breakfast preserves

### Bacon & Eggs

Organic eggs (fried or poached), bacon, roasted tomato & hash brown served w/ your choice of white or whole-meal toast

### Eggs Benedict

Organic poached Eggs on toasted English muffins, hash brown, grilled tomato & hollandaise sauce served with your choice of streaky bacon, smoked salmon or sautéed baby spinach

### Belgian Waffles

Waffles, grilled banana, berry compote, icing sugar dust, whipped cream & maple syrup

### Omelette *(Please choose your fillings)*

Ham, tomato, mushroom, onion, bacon, cheese, capsicum  
Served with grilled tomato & hash brown

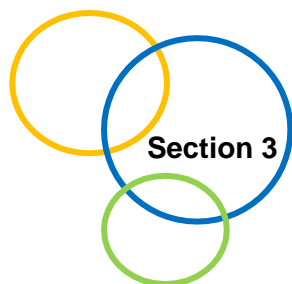
### Toasted Muesli (g/f) *(NOTE: Vegan option available by request with soy or oat milk)*

Almond flakes, berry compote, banana & yoghurt  
White and whole-meal toast with breakfast preserves

Selection of teas & filter coffee included plus your choice of chilled juice (orange, apple or pineapple)

***(NB: Pricing on application)***





## Section 3

**ENERGISING REFRESHMENT BREAKS***Revitalise your team*

Tea & Filter Coffee **\$5.50 pp**  
 Juice (Choose from Orange, Apple or Pineapple) **\$5.50 pp**  
 Continuous Tea & Coffee (½ day) **\$15.00 pp**  
 Continuous Tea & Coffee (full day) **\$20.00 pp**

**MORNING & AFTERNOON TEA***Enjoy a variety of sweet & savoury items*

**(NB: This Menu is Chefs Choice as standard otherwise  
 please select your preferred item/s and advise us prior to your event)**

Sweet or Savoury Muffins  
 Scones served with jam & cream  
 Cookies  
 Mixed Fruit Danishes  
 Cheese Scones  
 Club Sandwiches (Mixed Meat & Veg) (g/f & vegan option available)  
 Mixed Mini Savouries & Pies  
 Ham & Cheese Paninis  
 Sausage Rolls  
 Assorted Deli Wraps (g/f option available)  
 Date Scones  
 Sweet Slices (g/f & vegan option available)

Tea, Filter Coffee & 1 item **\$13.50 pp** (\*\*NOTE This is included in our DDP)  
 Additional Food Selections **\$4.00 pp** per item

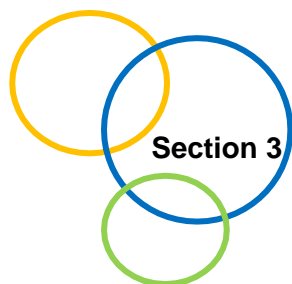
**Prefer barista coffee?**

Our coffee cart, staffed with your own personal barista, is the ideal option for those guests who want that decent caffeine hit!!!

**\$800.00 per day**

Includes 150 coffees. Each additional coffee after the first 150 are \$5.00 each





### Section 3

## LUNCH MENUS

*We provide a full range of lunch menus to suit groups of all sizes*

### EXECUTIVE BUSINESS BUFFET

Refuel & recharge *(Minimum of 30 guests)*

#### Bread Selection

An assortment of club sandwiches and club sandwiches (meat and veg)

#### Salads & Deli

Assorted vibrant & nourishing seasonal salads dressings & condiments

#### Hot Dishes

3 dishes Chefs choice (options change daily)

Beef Lasagna

Thai- green Vegetable Curry (g.f, vegan)

Quiche Lorraine

Beef Stroganoff

Veggie Stir Fry

Honey Soy Chicken

Roast Potato with Capsicum

Lamb Stew

Mashed Potato

Mediterranean Chicken (g.f)

Pumpkin, Spinach & Feta Quiche

Vegan Lasagna (g.f)

Garlic Soy Mixed Veg (vegan)

Steamed Rice (g.f, vegan)

#### Sweets

Assorted cakes & slices

Seasonal fruit

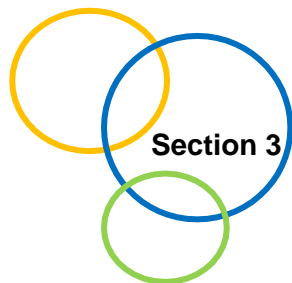
Served with a selection of teas & filter coffee

**\$39.00 per delegate**

*(Additional hot items can be added at \$5 per person/per item)*

**\*\*\*NOTE: The Executive Business Buffet is included in the Day Delegate Package**



**Section 3****WORKING BUFFET**

*Something light (Minimum of 20 guests)*

**Deli Selection**

*\*Please select 2 options*

Assorted Ham & Swiss Cheese Baguettes

Selection of 3 salads (Potato & Kumara Salad, Greek Salad & Mesclun)

Turkish Loaf filled with assorted Fresh Greens and Continental Meats

Assorted Deli Wraps (Mixed Meat and Veg)

**Small Hot Plates & Bowls**

*\*Please select 2 options*

Chicken Satay on Rice

Beef Sliders

Turkish Chicken Skewers

Asian Snack Box (Fish bites, veg spring roll, Indian veg samosa)

Individual Fish & Chips

Assorted Pizzas (g.f available)

Tomato, Lettuce & Camembert Panini

**Sweets**

*\*Please select 1 option*

Seasonal Fruit Platter

Assorted Slices

Fruit Tart

Served with a selection of teas & filtered

**\$32.00 per delegate**

*(Additional hot items can be added at \$5 per person/per item)*




**Section 3**
**EXPRESS PLATED LUNCH**

Looking to stretch the legs? Take a wander over to our Pavilion Cafe & Restaurant  
*(NOTE: Pre-orders are required either prior to the event or during your morning tea break)*

**Beer Battered Fish & Chips**

Freshly deep-fried battered market fish served with fries, leafy salad & tartar sauce

**BLT Sandwich**

Bacon, tomato, lettuce, egg & cheese sandwich, served with house fries & tomato sauce  
 (Veg option available)

**New York Pizza**

Homemade pizza base, tomato sauce, chorizo, ham, bacon, salami & mozzarella cheese  
 (g/f available)

**Margherita Pizza**

Homemade pizza base, tomato sauce, cherry tomato, pesto & mozzarella cheese (g/f available)

**Hawaiian Pizza**

Homemade pizza base, tomato sauce, ham, pineapple, onion & mozzarella cheese (g/f available)

**Beef Lasagna**

Homemade beef lasagna serves with leafy salad (g/f & vegan lasagna options also available)

**Caesar Salad**

Cos lettuce, tomato, capers, anchovies, parmesan, croutons, egg & Caesar dressing  
 (Veg option available)

**Beef Burger**

Brioche bun, Angus beef patty, bacon, lettuce, tomato, beetroot & cheese served with house fries

**Chicken Schnitzel**

Breaded chicken breast, house fries & leafy salad with tomato sauce

**Pan Fried Fish Fillet**

Lightly Cajun spiced pan-fried fish fillet served with leafy salad

Served with a selection of teas & filtered

**\$29.00 per delegate**





Section 3

### PACKED LUNCHES

Heading to off-site activities or wanting something to take with you for the road?

#### Standard Option

Chef selection club sandwiches (gf/veg options avail)  
Individual flavored yoghurt  
Chocolate bar  
Piece of fruit  
Orange Juice or water

***\$19.00 per delegate***

#### Executive Option

Chef selection filled baguette (gf/veg options avail)  
Individual flavored yoghurt  
Chocolate bar  
Piece of fruit  
Individual salad  
Fruit muffin  
Orange Juice or water

***\$25.00 per delegate***





**Section 3**

**BARBECUE MENU**

*Available for lunch or dinner (Minimum of 20 guests)*

*Our Barbecue menu can be served outside in our courtyard area (\*\*weather dependent) or in one of our function rooms.*

**Bakers Station**

Selection of breads including ciabatta, baguette, grain loaves & home-baked dinner rolls served with NZ butter

**Cold Selection**

Potato salad, crispy bacon, capers, seeded mustard & mayonnaise  
 Trio of gourmet lettuce  
 Shredded cabbage and carrots tossed with mayonnaise  
 Beetroot, quinoa, apricot, sultanas w/ chili vinaigrette  
 Platter of assorted cold cut meats

**Assorted dressings and condiments**

Vinaigrette, French dressing, Mayonnaise, Green & Black olives, Sweet-and-sour gherkins, Stuffed vine leaves, Sun-dried tomato, sour cream, BBQ sauce, Pesto, Tomato Sauce

**From the BBQ**

Silver Fern Sirloin Steak  
 Sizzling deli Sausages  
 Chicken Thigh Fillet  
 Baked potatoes  
 Corn on the Cob

**Sweets**

Pecan Pie  
 Gateaux  
 Cheesecake  
 Kiwi Pavlova (g.f)  
 Fruit salad

Served with a selection of teas & filtered coffee

**(NB: Pricing on application)**



## Section 3

**BUFFET SELECTIONS**

*Available for lunch or dinner for a minimum of 35 delegates  
(NB: All Buffet Menus are Chefs Choice as standard otherwise  
please select your preferred dishes and advise us prior to your event)*

**MATAI (STANDARD BUFFET)****Soup Station**

*\*Please choose 1 option*

Creamy Pumpkin Soup (g.f)  
Seafood Chowder

**Baker's Station**

Selection of breads, served with butter

**Cold Meat Selection**

Selection of continental cold cuts including ham, salami, pastrami & smoked chicken (g.f)

**Salads**

Mediterranean pasta salad, capsicums, sundried tomatoes, olives, pesto dressing  
Kumara potato salad, crispy bacon, seeded mustard & mayonnaise (g.f)  
Greek salad with tomato, cucumber, olives, feta cheese & red onion (g.f)  
Tossed green leaf salad with balsamic & garlic dressing (g.f, vegan)  
Traditional coleslaw bound in mayonnaise (g.f)

**Assorted Dressings and Condiments**

Vinaigrette, French dressing, Mayonnaise, Green & Black olives, Sweet-and-sour gherkins,  
Stuffed vine leaves, Sun-dried tomato

**Hot Selection**

*\*Please select 3 options*

Poached Market Fresh Fish, over bok choy with lime hollandaise sauce (g.f)  
Oven baked chicken thigh, sautéed mushrooms, rosemary, red wine jus (g.f)  
Char grilled peppered sirloin, onion & red wine scented jus (g.f)  
Chicken stir-fry in oyster sauce w/ toasted cashew nuts  
Roast Pork medallions w/ Portobello mushroom & Peppercorn sauce (g.f)  
Spinach & ricotta ravioli w/ rich tomato concasse  
Lamb Curry w/ fresh Kaffir lime leaves

These are all served with seasonal vegetables & herb dusted gourmet potatoes (g.f)

**Sweets**

Gateaux, Cheesecake, Kiwi Pavlova (g.f), Fruit salad

Served with a selection of teas & filtered coffee

**(NB: Pricing on application)**







**Section 3**

**KANUKA (PREMIUM BUFFET)**

**Soup Station**

*\*Please select 1 option*

Sweet vine roasted tomato soup (g.f)  
 Seafood chowder  
 Creamy Pumpkin (g.f)  
 Italian minestrone

**Baker's Station**

Selection of breads, served with butter

**Salads**

Mediterranean pasta salad, capsicums, sundried tomatoes, olives, pesto dressing  
 Kumara potato salad, crispy bacon, seeded mustard & mayonnaise (g.f)  
 Greek salad with tomato, cucumber, olives, feta cheese & red onion (g.f)  
 Tossed green leaf salad with balsamic & garlic dressing (g.f, vegan)  
 Traditional coleslaw bound in mayonnaise (g.f)

**Assorted Dressings and Condiments**

Vinaigrette, French dressing, Mayonnaise  
 Green & Black olives, Sweet-and-sour gherkins, Stuffed vine leaves, Sun-dried tomato, sour cream,  
 BBQ sauce, Pesto, Tomato Sauce

**Seafood Selection (g.f)**

Shrimp & Crab salad bound with a Seafood Sauce  
 Lemon & honey marinated Mussels  
 Pacific half-shell mussels  
 Whole steamed salmon  
 Asian-style marinated calamari salad

*\*\*Menu continues on the following page...*





**Section 3**

**KANUKA DINNER BUFFET (CONTINUED...)**

**Hot Kitchen Selection**

*\*Please select 3 options*

- Chicken breast oven roasted resting on spinach finished w/ Pinot Noir Jus (g.f)
- Poached market fresh fish, over bok choy w/ lime & coriander hollandaise sauce (g.f)
- Chicken stir-fry tossed in oyster sauce w/ toasted cashew nuts
- Roasted pork loin on buttered cabbage & apple sauce (g.f)
- Lamb curry with fresh kefir lime leaves
- Roasted rump of lamb, rosemary & garlic crusted, finished w/ minted jus
- Venison ragout with roasted baby onions bound w/ Pinot Noir jus
- Spinach & ricotta ravioli in a rich tomato concasse

These are all served with seasonal vegetables & herb dusted gourmet potatoes (g.f)

**Carvery Selection (g.f)**

*\*Please choose 1 option*

- Maple cured Champagne Ham
- Scotch Fillet of Beef with Mustard Crust & Pinot Noir Jus
- Rosemary & Garlic rubbed Leg of Lamb

**Sweets**

- Pecan Pie
- Gateaux
- Cheesecake
- Kiwi Pavlova (g.f)
- Fruit salad

Served with a selection of teas & filtered coffee

**(NB: Pricing on application)**



## Section 3

## SET COURSE MENUS

*(Min 20 guests / Max 100\*\* - Available lunch or dinner)***NOTE: Set Menus are also available as Alternate Drop** *(Alternate drop menus require no orders to be taken, whereby each dish is served alternately around your table.**Guests may of course swap their meals with their neighbours should they wish)***\*\*NB: Groups of 100 pax or more will automatically be served as Alternate Drop**

## TDH 2 COURSE MENU #1

*Please choose either Entrée & Main or Main and Dessert***To Start**

Homemade brioche roll w/ honey and cinnamon butter

**Entrée**

Panko-fried fried goat's cheese w/ spiced pears, candied nuts, plum jelly, garden greens and basil pesto

**Main**

Pan roasted chicken breast w/ carrot and truffle puree, potato gratin, red cabbage, baby carrots &amp; pinot noir jus (gf)

OR

Pan fried Ora king salmon w/ carrot puree, crushed potato, honey glazed carrots, quinoa tabbouleh &amp; lemon butter sauce (gf)

OR

Pumpkin gnocchi, mushroom, olives, capsicum, baby spinach, pesto, tomato sauce &amp; parmesan (veg)

**Desserts**

Sticky date pudding with oat crumble, vanilla bean ice cream &amp; caramel sauce

Served with a selection of teas &amp; coffee

**(NB: Pricing on application)**

## TDH 2 COURSE MENU #2

*Please choose either Entrée & Main or Main and Dessert***To Start**

Homemade brioche roll w/ honey and cinnamon butter

**Entrée**

Whipped mozzarella, beetroot, tomato, basil pesto, herb croutons, and lime custard

**Mains**

Silver fern rump of lamb with potato gratin, steamed veg, kumara crisp, tomato confit &amp; mint jus (gf)

OR

Slow cooked pork belly with garlic mashed potato, red cabbage, honey glazed carrots, tomato confit &amp; yakitori sauce

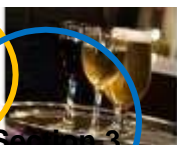
OR

Quiche with mushroom, sundried tomato, caramelized onion, baby spinach &amp; truffle oil served with garden greens (veg)

**Desserts**

Malibu cheesecake with poached pineapple &amp; coconut crumble

Served with a selection of teas &amp; coffee

**(NB: Pricing on application)**



### TDH 3 Course Menu #1

#### To Start

Homemade brioche roll w/ honey and cinnamon butter

#### Entrée

Panko-fried fried goat's cheese w/ spiced pears, candied nuts, plum jelly, garden greens and basil pesto

#### Mains

Beef Sirloin with duck fat potatoes, beetroot and truffle puree, roasted carrot, confit tomato & merlot jus (gf)

OR

Pan fried Ora King Salmon with carrot puree, crushed potato, honey glazed carrots, quinoa tabbouleh & lemon butter sauce (gf)

OR

Risotto, mushroom, cauliflower, candied nuts, beetroot, mascarpone & parmesan (veg)

#### Desserts

Warm chocolate brownie with chocolate soil, meringue, chocolate sauce, raspberry dust & vanilla ice cream

Served with a selection of teas and coffee

***(NB: Pricing on application)***

### TDH 3 Course Menu #2

#### To Start

Homemade brioche roll w/ honey and cinnamon butter

#### Entrée

Whipped mozzarella, beetroot, tomato, basil pesto, herb croutons, and lime custard

#### Mains

Slow cooked shank of lamb with garlic mashed potato, carrot and truffle puree, steamed veg & port wine jus (gf)

OR

Pan fried market fish fillet with mussel, tiger prawn, bok choy, pumpkin gnocchi & béarnaise sauce

OR

Quiche with mushroom, sundried tomato, caramelized onion, baby spinach & truffle oil served with garden greens (veg)

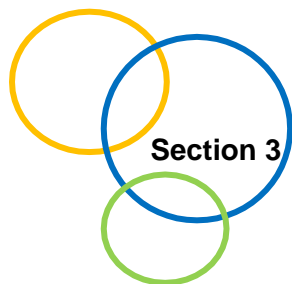
#### Desserts

Apple crumble pie with whipped cream & custard

Served with a selection of teas and coffee

***(NB: Pricing on application)***





**Section 3**

**PREMIUM TDH 5 COURSE MENU**

*Spoil your guests with our Deluxe 5 course set menu*

**To Start**

Homemade brioche roll with honey and cinnamon butter

**First Course**

Panko-crumbed fried goat's cheese with spiced pears, candied nuts, plum jelly, garden greens & basil pesto

**Second Course**

Tuna, wasabi mayo, toasted sesame, seaweed salad, fish flakes and caviar, served on fresh brioche

**Third Course (*Palate Cleanser*)**

Lemon Sorbet

**Fourth Course**

Beef Sirloin with duck fat potatoes, beetroot and truffle puree, roasted carrot, confit tomato & merlot jus (gf)

OR

Herb coated rack of Lamb with du puy lentils, asparagus & shallot and mint jus (gf)

OR

Risotto with cauliflower, mushroom, beetroot, candied nuts, mascarpone & parmesan (gf/veg)

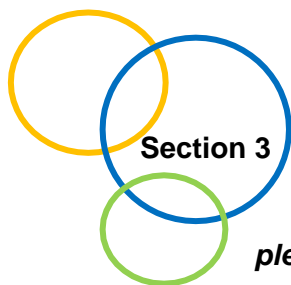
**Fifth Course**

Brown butter roasted pears with sangria prunes, puff pastry & vanilla ice cream

Served with a selection of teas and coffee

***(NB: Pricing on application)***





## Section 3

**CANAPÈS MENU****(Minimum of 20 guests)**

*Whether for a light meal or cocktail event, we provide an excellent selection of high quality, easy to eat canapés and finger foods*

**(NB: Canapes are Chefs Choice as standard otherwise please select your preferred dishes and advise us prior to your event)**

**Hot Selection**

Tempura Prawns w/ chilli dipping sauce  
 Roasted Bell Pepper & Feta mini pizzas  
 Garlic Prawn twists  
 Spicy Coriander Park Balls w/ satay sauce  
 Spring Rolls  
 Beef Sliders w/ Gruyere & Tomato jam  
 Tempura Fish balls w/ tartar sauce  
 Lightly crumbed Camembert w/ apricot chutney  
 Indian Samosas  
 Chicken Satay Skewers  
 Mushroom Arancini balls  
 Mini Yorkshire Puddings w/ Rare Roast Beef topped w/ parsley and thyme

**Cold Selection - Savory**

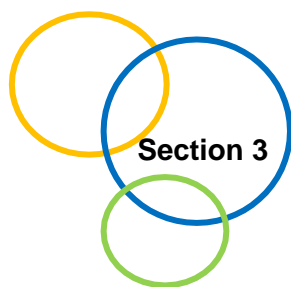
Smoked Salmon Blinis w/ cream cheese and caviar  
 Margarita Bruschetta  
 Rare Roast Beef w/ micro watercress & horseradish cream  
 Chicken Liver Pate on crisp Baguettes  
 Sushi Rolls w/ pickled ginger, wasabi & soy  
 Mediterranean Vegetable Tartlet w/ feta  
 Seared Tuna w/ wasabi mayo  
 Chicken & Liver Cognac pate in profiteroles  
 Crudités & Dips

**Cold Selection - Sweet**

Petite cappuccino & chocolate eclairs  
 Fresh Fruit Skewers  
 Mini Blueberry Muffins  
 Mini Pecan Pies  
 Seasonal Berry Tartlets  
 Chocolate Profiteroles  
 Custard Profiteroles

**\$25.00 per delegate - 2 hot & 2 cold options**  
 (Add any extra item - \$5.00 per person/per item)



**Section 3****PLATTER MENU**

Enhance your social event with our fantastic array of sharing platters  
**(NOTE: Each platter serves approx. 10 people)**

**Antipasto Platter**

Assorted cold meats including Ham, prosciutto, salami, pastrami  
Stuffed vine leaves  
Plain & stuffed olives  
Hard & soft cheeses  
Pickles  
Crackers  
Breads  
Hummus  
Balsamic Olive oil

**\$79.00 per platter**

**Cheese & Crackers**

Assortment of NZ cheeses served with crackers, nuts, and dried fruit

**\$79.00 per platter**

**Asian Hot Platter**

Mini Samosa  
Spring rolls  
Pork wontons  
Prawn Tempura

**\$49.00 per platter**

**Sweet & Petite Slice Platter**

Custard Profiteroles  
Chocolate Brownie  
Carrot Cake  
Red Velvet Cake  
Fresh Fruit Tart

**\$49.00 per platter**



**Section 3****BEVERAGES**

We have a full range of beers, wines, spirits, cocktails & non-alcoholic beverages available to quench any thirst.

**Our current beverage list with pricing is available upon request. Please ask our conference team**

**Section 4****AUDIO VISUAL AND TECHNICAL SERVICES**

The following on-site equipment is available for hire:  
***(NB: Pricing on application)***

**FOR HIRE**

Data Projector & Screen

Sound System w/ 1x Microphone

Additional Hand held or lapel microphones

Laptop

Flipchart with easel (including 1x pad and marker pens)

Additional flipchart pads

Whiteboard with Marker pens

Lectern (with or without gooseneck microphone)

We also use the facilities and services of an external audiovisual company who can provide a wider range of equipment if required (POA).

Please discuss your requirements with our Conference team who can assist you in ensuring your presentations are state of the art.

Video conferencing, audio conferencing and technical assistance are also available upon request (POA).







## Section 4

### THEMING AND ENTERTAINMENT

We have a wonderful portfolio of external companies that can help turn your event into a memorable occasion.

We can help to organise your theme, entertainment or team building events for you, or refer you to one of our event partners for direct assistance.

#### **Theming and Prop companies - Change that scene. Some themes ideas include:**

Jungle Safari, Roar with the Lions!  
 Austin Powers, Groovy Baby... yeah!  
 Beach Theme, pull out those sarongs!  
 Love Boat - come aboard and enjoy the cocktails.  
 Winter Wonderland, enjoy the snow, Santa and sleighs!  
 Merry Christmas, we wish you a Merry Christmas!  
 Medieval, clap on the soup and toast to your King and Queen!

#### **Entertainment - add some spice to your event. Ideas include:**

DJ's playing either contemporary or classic songs!  
 Juke Box, choose your own sounds!  
 Karaoke, let them sing themselves!  
 Solo Entertainers such as pianists, harpists, guitarists Live Bands ranging from pop and rock 'n' roll, to swing bands  
 Dancing Girls, to perform and instruct Bongo Drummers and fire throwers

#### **Team Building - Want to give your team a challenge??**

**We work with some dynamic and enthusiastic Team Builders who can/will work specifically to any challenges you wish to overcome in your workplace**

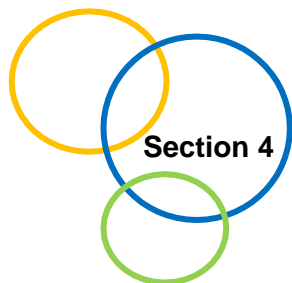
Treasure Hunts to Murder Mysteries  
 Physical Assault courses and outdoor challenges  
 Overnight Retreats  
 Cycling tours  
 Canyoning & abseiling tours  
 Croquet, golf or other sports & games

If you are looking to keep things simple, but would just like to add something a little special, why not consider:

Chair covers and table cloths in your company's colours, Candelabras,  
 Blackout curtains, Colored lighting etc.

Whatever you decide to do, we would be more than happy to lend you a helping hand. Our aim is to make your event as special and enjoyable as possible.





**Section 4**

**ACCOMMODATION (NB: Pricing on application)**

We offer guests great value for money with a variety of comfortable, affordable hotel rooms & convenient no fuss service.

Distinction Rotorua has 133 accommodation rooms available which include:

**Standard Rooms** – our lead-in room type with a mix of bedding configurations incl. two queens, one king or one queen & a single. Ceiling fans & wall heaters. No A/C

**Superior Rooms** - configured with two queen beds. Ceiling fans & wall heaters. No A/C

**Family Economy Rooms** – configures with two queen beds & a single rollaway bed for up to 5 persons. Ceiling fans & wall heaters. No A/C

**Superior Family Room** – 2 Bedrooms, one with a king and a second bedroom with three single beds. Comes with air-conditioning

**Deluxe Rooms** - majority configured with two queen beds but six rooms available with one king bed. All have air-conditioning

**Junior & Executive Suites** – all have lounge & dining areas with king bed in the separate bedroom. Jr. Suites are smaller with A/C while our Exec. Suites are larger with ceiling fans & wall heaters

**Presidential Suite** – our premier suite has 2 bedrooms & comes with separate lounge & dining area. One room has two single beds & the master bedroom has one king bed. Comes with air-conditioning

The hotels facilities and accommodation rooms offer:

Free unlimited Wi-Fi

Sky TV

Iron and ironing board

Complimentary coffee and tea making facilities

Broadband internet access with working desks

Pavilion Café & Restaurant

Yakitori Restaurant

D Bar

Guest laundry and dry cleaning services

Heated pool, Jacuzzi, private spas & sauna

Off-street car park

24 hour reception

Outdoor courtyard

We look forward to serving you and your delegates & should you have any further questions please don't hesitate contact our conference team.

Phone: +64 7 349 5200

Email: [conference@distinctionrotorua.co.nz](mailto:conference@distinctionrotorua.co.nz)

Post: PO Box 983, Rotorua 3010

All prices include GST

