

conferencing



WE CAN TAKE CARE OF EVERYTHING

welcome

CONFERENCE VENUES AT THE COMMODORE

Function venues with comprehensive conference facilities....

Our conference venues and facilities close to Christchurch Airport are ideal for product launches, national conferences, seminars, planning retreats and special occasion banquets. Conference venues at the Commodore seat up to 200 theatre style with car parking for 150 cars.

- Full conference facilities available including catering and accommodation
- Efficient air conditioning system and controlled lighting
- Conference guests can now socialise on our stylish new resort-style terrace with gas fireplace and large screen television
- Attractive garden setting features leisure facilities such as bar, tennis court, gym, sauna, heated indoor pool/spa, and golf course (over the road).
- Handy conference venue location close to airport - comes with abundant free parking. Complimentary shuttle for guests flying to and from Christchurch Airport
- We can host seven different meetings at the same time, and our venues extend from boardrooms, through to theatre-sized rooms.



MATAI WING ROOM 160

conferencing

SPECIFICATIONS

	m2	Theatre	Classroom	U shape	Board Room	Cabaret	Banquet	Cocktail	Price incl.
Head of the Avon	215	200	120	50	50	96	140	200	\$748
Head of the Avon North	110	85	40	28	32	48	60	80	\$518
Head of the Avon South	110	85	40	28	32	48	60	80	\$518
Mainland Room	64	50	24	20	22	24	24	40	\$380
Ward Room	75	60	40	22	26	32	50	70	\$402
Room 4	60	40	16	16	20	16	20	20	\$288
Room 5	77	60	40	25	26	32	50	50	\$402
Endeavour Room	36	n/a	n/a	n/a	10	n/a	14	n/a	\$253
Discovery Lounge	24	n/a	n/a	n/a	10	n/a	12	12	\$230

prices inclusive of GST, price for rooms is for full day hire

view our virtual tours online
of these conference rooms @
www.commodorehotel.co.nz



HEAD OF THE AVON



conferencing

CONFERENCE VISUAL AIDS

Data Projector	\$150
65" Television & DVD player	\$200
Electronic Whiteboard	\$120
FlipChart Free of Charge - additional sets	\$50
Whiteboard Free of Charge - additional sets	\$45
Sound System (Head of the Avon)	\$230
Portable Bose Sound System	\$150

Conference prices are quoted inclusive of GST



conferencing

GENERAL INFORMATION

Christchurch is New Zealand's gateway to the breathtaking beauty of the scenic South Island.

The Commodore Hotel is proud of its picturesque resort setting and award winning gardens. Its perfect location is only minutes from the airport by the complimentary shuttle (24 hours).

TRANSPORTATION

From Commodore to the Airport = 1.5km

From Commodore to the Central Business District = 8km

From Commodore to the Hornby Business District = 5km

ACCOMMODATION

Total of 161 Guest rooms

47 Business Level Rooms

3 Business Level Suites

107 Premium Rooms

Wheelchair accessible rooms available

SERVICES AND FACILITIES

- Inter-connecting rooms available
- Direct dial telephone
- Mini Bar
- Tea and coffee making facilities
- Iron and ironing board
- Hairdryer, Sky TV, internet
- 24 hour room service
- Business Centre
- Same day laundry / dry-cleaning
- Guest laundry
- Safe deposit facility
- 24 hour free airport shuttle service
- Indoor swimming pool and spa
- Gymnasium, sauna and tennis courts

PATTERSONS RESTAURANT AND BAR

Bar open till late.



conferencing

CAR RENTAL

Touchdown Car Rentals are conveniently located at the Commodore hotel.

We offer luxury 8 and 12 seat Mercedes and Toyota Vans ideal for transporting your Conference delegates. As a guest of the Commodore we offer a \$20 per day discount off your next hire. Our fleet includes luxury brands such as BMW, MINI, Audi along with larger Toyota and Subaru AWD vehicles.

Visit www.touchdowncarrental.co.nz
Receive \$20 off per day of hire when
you stay at the Commodore Hotel



Touchdown
Car Rentals

destination queenstown

QUEENSTOWN PARK BOUTIQUE HOTEL



Queenstown Park’s facilities can be customized to suit small conferences, meetings, events or business functions in a luxury boutique hotel environment. We provide a well-appointed function room complete with catering facilities and wireless internet access. With accommodation for up to 40 guests, your total comfort is taken into consideration. We offer an exclusive and well-appointed venue for corporate retreats just metres from central Queenstown.

The adjoining park is ideal for stretching limbs and inhaling the fresh mountain air, perfect for improving concentration and encouraging innovative thinking.

Hotel Function Room	Executive Apartment or Meeting/Breakout Room
20 pax Boardroom	12 pax Boardroom
20 pax Classroom	12 pax Classroom
35 pax Theatre/Lecture	20 pax Theatre/Lecture
20 pax Seated Dining	12 pax Seated Dining
45 pax Cocktail	30 pax Cocktail

The perfect location for incentive groups, Queenstown Park Boutique Hotel offers 5 star accommodation with unsurpassed style and sophistication. Revel in the luxury and enjoy the latest in contemporary design

For further information about staging events at Queenstown Park Boutique Hotel, please contact: hotel@queenstownpark.co.nz
phone: +64 3 441 8441 • www.queenstownparkhotel.co.nz



cuisine



BREAKFAST

Buffet Breakfast

(served outside or in conference room, minimum 20 people)

\$28 per person

Toasted muesli and yoghurt

Freshly baked croissants and pastries

Seasonal fruit plate

Scrambled free range eggs

Hash Browns

Bratwurst Sausages

Crispy bacon rashers

Grilled tomatoes

Oven roasted mushrooms

Selection of 2 juices

Freshly brewed Burton Hollis filter coffee, twinings herbal and traditional tea selection.

Plated Breakfast

(served to the table, maximum 30 people)

\$30 per person

Freshly baked croissants and pastries

Seasonal fruit plates

Selection of 2 juices

Tea and coffee served at the table

Choice of 1 of the following

Scrambled eggs, crispy bacon, bratwurst sausage, grilled tomato, multigrain toast

Poached eggs, feta and avocado smash, fine leaves, balsamic dressing

Eggs benedict, champagne ham, english muffin, hollandaise

Creamy thyme mushrooms, toasted ciabatta, basil pesto, poached eggs

Freshly brewed Burton Hollis filter coffee, twinings herbal and traditional tea selection.

Full Breakfast Buffet (served in Patterson's restaurant)

Continental \$20.0 per person

Hot buffet \$32.0 per person



cuisine

MORNING/ AFTERNOON TEA

Coffee Express \$5 per person

Freshly brewed Burton Hollis filter coffee, twining's herbal and traditional selection

Coffee Connection \$7.5 per person

Assorted biscuits, freshly brewed Burton Hollis filter coffee, twining's herbal and traditional selection

Morning or Afternoon Tea - 1 item \$9 additional items - \$6

Freshly brewed Burton Hollis filter coffee, twining's herbal and traditional selection

Morning and Afternoon Tea Selection

Date scones with jam and cream

Freshly baked muffins of the day

Chocolate brownies

Danish pastries

Seasonal fruit platter GF

Spinach and feta filo's

Assorted mini club sandwiches

Ham and cheese croissants

Assorted hot savories

Carrot cake with citrus icing

Caramel slice

Individual berry smoothies GF

Assorted wraps

Mini tubs of ice cream GF

Pikelets jam and cream

Individual vegetable frittata GF

GF = Gluten Free

Add orange juice for an additional \$3 per person



Gluten free slices and muffins can be provided as an individual serving. For any other dietary requirements please talk to our conferencing team.

prices inclusive of GST



cuisine

LUNCH

Chef's Daily Buffet

\$30 per person

(served in Patterson's restaurant)

Selection of healthy seasonal salads

Cured meats, wraps, sandwiches

2 hot dishes of the day

Selection of cake or slices

Seasonal fruit platter

Simply squeezed juice

Freshly brewed burton hollis filter coffee and twining's herbal and traditional selection

Add soup of the day for \$5 per person



prices inclusive of GST



cuisine

SET MENUS

Kowhai Dinner Menu \$59

Minimum of 15 people,

Choice of two mains and two desserts

To Start

Seasonal soup of the day

- served with a freshly baked dinner roll



Main - served with steamed seasonal vegetables

Oven roasted pork cutlet, mashed potato, apple compote, braised cabbage, pinot noir jus

Pan roasted breast of chicken, creamed agria potatoes, sauce diane, sautéed spinach

Chargrilled beef medallions, gourmet roasted potatoes, mushroom duxelle, pepper sauce

Pan fried fish of the day, lyonnaise potatoes, tomato salsa, coriander beurre blanc

Mediterranean vegetable crepes, green bean salad, balsamic reduction

Lamb fillets, oven roasted vegetables, crushed minted peas, pinot noir jus

Sweet

Rich chocolate tort, berry coulis, chantilly cream

Apple strudel, sauce anglaise, vanilla ice cream

Sticky date pudding, butterscotch sauce, ice cream

New york baked cheesecake, berry coulis, chantilly cream

Seasonal fruit salad, mango sorbet, passionfruit coulis

Tea and Coffee

Freshly brewed Burton Hollis filter coffee

Twining's herbal and traditional selection

prices inclusive of GST



cuisine

SET MENUS

Matai Dinner Menu \$70

Minimum of 15 people,

Choice of two starters

Choice of three mains,

Choice of two desserts

To Start

- served with a freshly baked dinner roll

Seasonal soup of the day

Seafood chowder

Smoked salmon salad, mango dill salsa, fine leaves, caper dressing

Rare roast beef, seasonal greens, red onion confit, wasabi dressing

Chicken and basil roulade, herb vinaigrette, petite salad

Tomato and mozzarella salad, fresh basil, balsamic dressing

Main - served with steamed seasonal vegetables

Pan seared duck breast, crushed carrot and potato, petite orange salad, pinot noir jus

Akaroa salmon fillet, roasted kumara, spinach cream sauce, puff pastry fleurons

Canterbury fillet of beef, crushed agria potato, roasted field mushrooms, pepper sauce

Pan fried blue cod, spinach and basil linguine, citrus butter sauce

Carved Canterbury rack of lamb, sautéed new potatoes, sautéed green beans, mint jelly, pinot noir jus

Pan seared venison, creamed agria potatoes, braised red cabbage, berry compote, pinot noir jus

Cajun battered garden vegetable and tofu kebabs, steamed rice, crushed avocado

Sweet

Selection blue and brie cheese, crackers, green tomato chutney

Crème brulee with biscotti

Rich dark chocolate mousse, kirsch cherries, chantilly cream

Baked apple crumble, brandy custard, vanilla ice cream

Warm sticky date and toffee loaf, warm caramel sauce, blackberry compote, fresh cream

Seasonal fruit platter, natural yoghurt, granola chunks

Tea and Coffee

Freshly brewed Burton Hollis filter coffee

Twining's herbal and traditional selection
prices inclusive of GST



BUFFET MENUS

Kowhai Dinner Menu \$59 per person
Minimum of 40 people,
Add seasonal soup of the day for \$10

Freshly baked dinner rolls

Cold Selection

Tomato, cucumber and red onion, balsamic dressing

Black-eyed, red kidney & green lima beans, tarragon vinaigrette

Pasta spirals, roast peppers, salami, spring onions, housemade mayonnaise

Garden salad, herb vinaigrette

Charcouterie board, cured meats, spicy chorizo, chicken roulade, pickles

Hot Selection

Steamed seasonal vegetables with cherry tomatoes

Roast potatoes with rosemary and garlic

Duo of salmon and gurnard, sautéed spinach, coriander and prawn sauce

Marinated beef sirloin, mini yorkshire pudding, red wine jus

Add vegetarian lasagne for \$4 per person

Carvery

Oven baked champagne ham with a spiced honey glaze

Sweet Selection

Selection of gateaux and pastries

Fresh fruit salad in orange liquor syrup

Cheese board with crackers and house chutney

Tea and Coffee

Freshly brewed Burton Hollis coffee

Twining's herbal and traditional selection



BUFFET MENUS

Matai Dinner Menu \$70 per person
Minimum of 40 people,

Add alternative drop plated entrée
\$19 per person

(refer entrées on Matai Set Menu)

Cold Selection

Tomato, cucumber, red onion,
balsamic dressing

Mediterranean pasta salad

Mixed leaf salad with a herb vinaigrette

Caesar salad, grilled bacon, poached egg

Charcuterie board, cured meats, spicy sausage, chicken roulade

Seafood plate with cold smoked salmon, chili and coriander mussels, marinated prawns,
natural oysters

Hot Selection

Steamed seasonal vegetables, sautéed cherry tomatoes

Roast potatoes with rosemary and garlic

Duo of salmon and blue cod, sautéed spinach, coriander and prawn sauce

Grass fed Canterbury beef fillet, field mushrooms, pepper sauce

Chargrilled harissa rubbed chicken, seasonal vegetable and buckwheat salad

Add vegetarian lasagne for \$4 per person

Carvery

Oven baked champagne ham with a spiced honey glaze

or

Roast pork with crackling and apple compote

Sweet Selection

Brandy snaps with Chantilly cream

Warm apple pie with custard

Baked cheese cake and gateaux

Fruit salad in a grand mariner syrup

Selection of Whitestone cheese

Tea and Coffee

Freshly brewed Burton Hollis coffee

Twining's herbal and traditional selection

prices inclusive of GST



cuisine

DINNER PACKAGE

Premium Package \$95 per person
Minimum of 40 people,

Half hour cocktail food (chefs selection)

2 hour premium beverage package

Kowhai buffet menu

Add seasonal soup of the day for \$10



Luxury Package \$130 per person

Half hour cocktail food (chefs selection)

3 hour executive beverage package

Matai buffet menu

Add alternative drop plated entrée \$18 per person

(refer entrées on matai set menu)

prices inclusive of GST



cuisine

BARBEQUE MENU

\$58 per person
Minimum of 20 people,

Freshly baked dinner rolls

Cold Selection

Selection of seasonal salads

Off the grill

Grilled corn on the cob

Jacket potatoes with sour cream

Chili and coriander mussels

Char grilled harissa rubbed chicken

Pork cumberland sausages with sautéed onion

Peppered beef sirloin

Sweet Selection

Fresh fruit salad in a grand marnier syrup

Pavlova with chantilly cream and passionfruit coulis

Warm apple pie

Tea and Coffee

Freshly brewed Burton Hollis filter coffee

Twining's herbal and traditional selection



prices inclusive of GST



cuisine

ROAST DINNER MENU

\$58 per person
Minimum of 20 people,

Selection of breads with basil pesto
and sundried tomato hummus
served on table

Cold selection

Tomato and black olive with balsamic glaze
Gourmet potato salad with spring onions and chopped bacon
Mixed leaf salad
Charcuterie board with cured meats, spicy chorizo, chicken roulade, pickles

Hot Selection

Minted peas with butter
Steamed market fresh vegetables with cherry tomatoes
Roast pumpkin wedges
Roast potatoes with chopped rosemary
Char-grilled chicken with lemon, garlic and herbs

Carvery

Roast leg Canterbury lamb carved and served with mint jelly and red wine jus
or
Roast pork with crackling and apple compote

Sweet Selection

Brandy snaps & cream
Warm apple pie with Chantilly cream
Fresh fruit salad with chopped ginger



prices inclusive of GST



PLATES & PLATTERS

Plates

Select 3 - \$24 per person

Lamb meatballs with mint sauce

Chili and garlic prawns

Blue swimmer crab & corn empanadas

Shitake gyoza with dipping sauce

Chicken and mushroom arancini

Pakora fritters with paprika sauce

Salt and pepper calamari with jalapeno aioli

Prawn and ginger dumplings with dipping sauce

Basil & parmesan, chili & cream cheese flatbreads

Marinated olives with shaved parmesan



Platters - minimum 6 people

Charcuterie board

Cured meats, spicy chorizo, chicken roulade

cornichons, dijon mustard, moeraki blue,

totara aged cheddar, creamy brie warm breads and crackers

\$20 per person

Asian plate

Vegetable spring rolls and samosa, prawn and ginger

dumplings, pork money bag, tempura prawns,

shitake gyoza selection of dipping sauces, fresh house made sushi

\$20 per person

Pizza selection

Assorted pizzas including vegetarian.

Seasoned wedges with sour cream and sweet chilli

\$18 per person



COCKTAIL FOOD

Minimum of 10 people,
extra item \$5 per person

COCKTAIL FOOD

1 hour canape service (4 items)
\$19 per person

2 hour canape service (5 items)
\$32 per person

3 hour canape service (6 items)
\$41 per person

Cold Selection

Smoked salmon and cream cheese croute

Smoked chicken and walnut wrap

Homemade sushi with condiments

Salami curls with stuffed olives

Chicken and basil roulade

Thai style beef with onion marmalade

Sundried tomato with hummus

Rolled ham and goats cheese

Mini club sandwiches

Hot Selection

Steamed prawn and ginger dumplings with chili dipping sauce

Mini lamb koftas with mint yoghurt

Goats cheese puff pastry

Battered prawn tails with dipping sauce

Mushroom and blue cheese Yorkshire pudding

Crispy pork wontons with sweet chili

Pakora fritters with paprika sauce

Chicken and mushroom arancini

Sweet Selection

Brandy snap & cream

Chocolate eclairs

Homemade rum balls

Tropical fruit skewers

Mini scotch trifle

prices inclusive of GST



cuisine

BEVERAGE PACKAGES

Add standard range of spirits and mixers for \$6 person

Premium package

- 1 hour \$22 per person
- 2 hour \$36 per person
- 3 hour \$50 per person

Hut Point Waipara Valley Sauvignon Blanc, Pinot Gris, Pinot Noir. Lindauer Special Reserve. Simply squeezed orange juice, Mac's green apple and lemon crush. Steinlager pure and Mac's craft beer.

Executive Package

- 1 hour \$33 per person
- 2 hour \$45 per person
- 3 hour \$62 per person

Two Rivers Sauvignon Blanc, Elephant Hill Chardonnay, Mt Difficultly Roaring Meg Pinot Gris, Gibbston Back Road Pinot Noir, Church Road Mc Donald series Syrah. Deutz sparkling rose, Emerson's Pilsner, 1812, Bookbinder, Panhead blacktop oat stout. Mac's green apple and lemon crush, Simply squeezed orange juice, Strawberry and mint iced tea



prices inclusive of GST





COMMODOREHOTEL.CO.NZ