







Conference & Events

"A place to meet & gather"

www.thecrownnapier.co.nz

P: +64 6 833 8300 | F: +64 6 833 8330 | E: conference@thecrownnapier.co.nz Corner Bridge Street & Hardinge Road, Ahuriri, Napier 4114



The Crown Hotel's unique conference facilities are located in the beautifully refurbished, original 1932 Crown Hotel building and contemporary apartments. The conference facilities provide the ultimate combination of classic elegance and history to modern luxury. The flexible meeting spaces also provide an outdoor courtyard for breakouts, functions or cocktails and canapés. Our facilities are great for all occasions including corporate meetings/presentations, product displays, evening drinks and nibbles or social gatherings such as birthday high-tea parties or a club/friends get-together.

Functions are supported by the latest audio-visual equipment, complimentary wifi & broad-band internet, full catering and bar service and complimentary onsite car parking for all delegates.

The Crown Hotel's philosophy is a commitment of personalised service, professional staff that are welcoming and understand 'your' needs. Our flexible approach and innovative ideas ensure your clients are energised and inspired through the creation of a memorable and successful event and experience that leaves you with a sense that you want to return!

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For any further information on our conference facilities and services, or to discuss your meeting requirements, please contact Miss Ashleigh Hodgson.

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History

The original Crown Hotel opened for business in 1859 on the corner of Waghorne & Barry Street.

At that time, The Crown Hotel traded as a local pub that provided workman and sailors the best brands of wines & spirits, a first class billiard room, bagatelle tables and there were 17 letting rooms on the second floor. Livery & Bait Stables were also available.

It was destroyed by fire in the 1931 earthquake while the new hotel was being built. The building was to be three levels but was reduced to two levels due to the earthquakes damage.

The building has Heritage Protection and required a signoff from Art Deco Trust and has therefore retained its Art Deco exterior and interior detail such as the unique mosaic foyer, leadlight windows and stairway.

The mural in the Vautier Conference room was discovered under the wallpaper during renovations and was restored. They were thought to be originally painted on the walls in the 1960's. What was originally 17 letting rooms upstairs in the heritage building, are now three luxury heritage suites.









Facilities

The Crown Hotel offers a range of services and amenities to ensure your time spent with us is an enjoyable and memorable experience.

- Complimentary Wifi
- **Business Facilities**
- Complimentary Fitness Centre
- Complimentary On-Site Parking for all delegates
- ♦ Complimentary Tesla Electric Car Charging Station
- Complimentary Secure Bike Storage
- Milk & Honey Restaurant
- ♦ Heritage House Bar & Courtyard

Location

Overlooking the stunning waterfront in the historical seaside village of Ahuriri, Napier, with the sun, sea and landscape on your doorstep...location is everything!

Located only 5kms from Hawkes Bay airport and only several minutes from Napier CBD. The Crown Hotel is situated in the perfect location to ensure your delegates are revitalised and have an exceptional experience.

We are able to assist you and your delegates by organising transportation, no matter how big or small your group is. Simply let us know your arrival/departure details, or your transportation requirements during your stay.



Accommodation

The Crown Hotel is an elegant boutique 4.5 star hotel with 39 guestrooms offering studios, 1 and 2 bedroom suites in an idyllic location where you can come to dine, dream and discover. A timeless hotel which combines modern design and history with our teams genuine personalized service.

Along with our conference facilities located in the refurbished original 1932 Crown Hotel building are three heritage suites offering art deco history with the ambience of sophistication and style or alternatively choose from our guestrooms in the modern and contemporary wing along the Ahuriri waterfront and village.

Enquire about our Corporate accommodation rates.







FEATURES

Rejuvenate and Invigorate! Whether you're a business or leisure traveller, The Crown Hotel offers a range of services and amenities designed with you in mind. All guest rooms offer a wide range of luxurious amenities which include:

- ♦ Complimentary WIFI
- ♦ Air conditioning/heating
- ♦ Milk and Honey Restaurant & In-room dining
- ♦ Alfresco Hour at our House Bar 5pm-6pm daily
- ♦ Complimentary under cover parking
- ♦ Guest laundry facilities
- ♦ Dry cleaning services
- ♦ Wheelchair accessible rooms

- ♦ Fitness centre
- Work desk
- ♦ Outdoor balconies
- ♦ Mini bar supporting local Hawke's Bay products
- ♦ Coffee & Tea making facilities
- ♦ iPod docking stations
- ♦ Secure bicycle storage
- ♦ Tesla vehicle charging stations



Room Capacities

Our flexible meeting spaces means we can do a variety of room layouts from Theatre Style through to Cabaret Style. Simply let us know the details of your meeting/function or what you are wanting to achieve and we will recommend the most effective layout for your event!

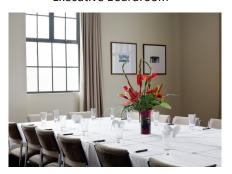
If you are not familiar with any of the below room layouts, please let us know and we can send you a floor plan for the particular setup.



Executive Boardroom



Vautier Room



Northumberland Room

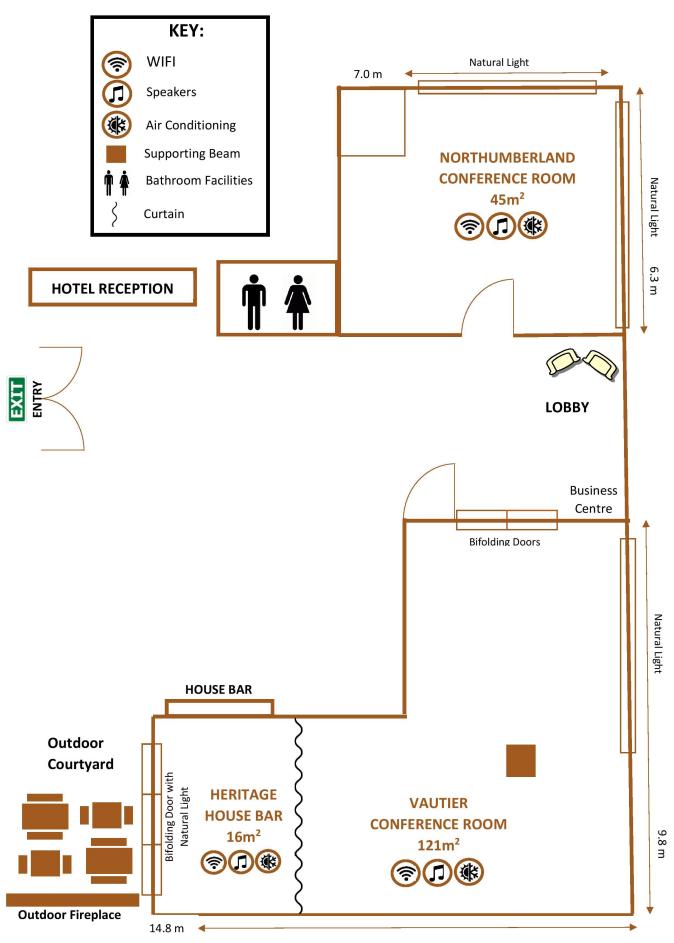


Courtyard and Bar

Room Name	m²	Theatre Style	Boardroom	U Shape	Classroom	Cocktail	Banquet	Cabaret
Vautier Room	121m²	90	36	36	36	80	55	54
Northumberland room	45m ²	35	14	15	12	40	20	18
Executive Boardroom (301 & 302)	27m²	15	10	_	-	30	10	-
One Bedroom Premium (104 & 204)	25m²	8	8	-	-	-	-	-
Heritage House Bar	16m²	-	6	F	-	10	-	-



Conference Room Layout





Pricing & Equipment

ROOM HIRE

Please enquire regarding our room hire pricing.

Room hire includes complimentary wireless internet, on-site car parking, iced water, pens, notepads, mints & room set-up to the clients seating requirements.

AUDIO VISUAL EQUIPMENT

\$200	On-site Data Projector & Screen (VGA Connection)
\$25	Projector Screen Only (will bring own Data Projector)
\$25	Projector Remote (with Laser Pointer)
\$25	Whiteboard & Pens
\$40	Electronic Whiteboard & Pens
\$25	Flipchart Stand, Pad & Pens
\$20 each	Flipchart Pads Only
\$150	50 Inch TV w/ HDMI Connection
\$40	Video/DVD Player
\$50*	Audio Conferencing System Phone *Out-going call charges apply. The cost depends on the duration of the call and the location of the receiver.
\$120	Microphone (Lapel) with speaker system
\$100	On-Site Laptop
	(HP Probook with Windows)
\$30	Laptop Speakers
\$25	Lectern
РОА	Onsite Technician
РОА	Staging
•	

Terms & conditions apply.

All prices are in \$NZD, are inclusive of GST & are subject to change. Please advise if you require further equipment to the items listed above. We are able to source additional AV Equipment upon request.



Morning & Afternoon Tea

All catering is provided by Cliff Fernandes at Eats by The Dosa Project

Savoury Items	Price	Sweet Items	Price
Savoury muffins	\$5.00	Fruit muffins	\$5.00
Tuna, cucumber & tomato sandwich	\$4.00	Pain au chocolate	\$5.00
Egg, mayonnaise & herb sandwich (V)	\$4.00	Profiteroles with Chantilly cream	\$4.50
Chicken & baby spinach tea sandwich	\$4.00	Cookie selection	\$2.50
Bacon & egg pie	\$6.00	Chocolate brownies	\$4.50
Pork and caraway sausage rolls	\$4.80	Coffee walnut cake	\$4.50
Mini vegetarian quiche with feta (V)	\$4.50	Banana and cranberry loaf	\$3.80
Date or cheese scones With cream and jam on the side	\$4.00 \$5.00	Lemon curd lamington	\$5.00
Croissant with ham & cheese	\$6.00	Hazelnut chocolate crunch	\$4.50
Croissant with jam & butter	\$5.00	Seasonal fresh fruit platter	\$4.50
Egg, mayonnaise & herb sandwich (V) Chicken & baby spinach tea sandwich Bacon & egg pie Pork and caraway sausage rolls Mini vegetarian quiche with feta (V) Date or cheese scones With cream and jam on the side Croissant with ham & cheese	\$4.00 \$4.00 \$6.00 \$4.80 \$4.50 \$4.00 \$5.00 \$6.00	Profiteroles with Chantilly cream Cookie selection Chocolate brownies Coffee walnut cake Banana and cranberry loaf Lemon curd lamington Hazelnut chocolate crunch	\$4.5 \$2.5 \$4.5 \$4.5 \$3.8 \$5.0 \$4.5

BEVERAGES

	Price per person
Fresh percolated coffee & selection of Dilmah Teas	\$4.00
Jugs of orange juice	\$12.00 per carafe
Selection of soft drinks	\$4.50
Energy Drink	\$5.00
Bottled water	\$4.50
Fruit smoothie (180mls)	\$4.00
Mixed berry, banana, chocolate	

All prices are per person and inclusive of GST

Our Conference Coordinator & Chef would be happy to discuss with you alternative options if you require something different.



Working Lunch Menu

Classic Light & Quick

\$23.50 per person

The Classic Light & Quick lunch will give you a light yet nutritious meal that is designed to keep you energised & revitalised for the rest of the day. It is prepared using fresh & seasonal ingredients!

This lunch option includes:

- Chefs green salad (v) or hot soup
- Tea Sandwiches (chicken, tuna or egg)
- Choice of vegetarian quiche or pulled pork slider with Asian slaw
- Fresh seasonal fruit platter
- Homemade sweet bite

Note - Sandwiches can be prepared on Gluten Free bread upon request for those with dietary requirements.

If you wish to complement your lunch with one or more platters, please choose from the below. \$8.50 per person, per platter (minimum of 12 people)

Cheese Platter

A selection of New Zealand cheese, with dried fruits, grapes and crackers

Specialty Breads \Diamond

A selection of breads including focaccia bread and crostini served with dips

Sushi Platter \Diamond

Sushi with assorted fillings, pickled ginger, soy sauce and wasabi

Antipasti Platter \Diamond

A selection of sliced cured meats, pickles, marinated vegetables and olive



Gourmet Light & Quick

\$29.50 per person

Very similar to the Classic Light & Quick lunch, however you may choose two gourmet fillings in a variety of different breads, rolls or wraps plus the option of one hot dish served buffet style.

This lunch option includes:

- Chef's green salad (v) or hot soup
- Gourmet sandwiches, rolls or wraps (you may select two of the below fillings)
- Please select **ONE** of the hot dishes from the below to add to your menu
- Fresh seasonal fruit platter
- Homemade sweet bite

Hot dish options

- Meatballs with roasted tomato and garlic sauce, freshly shaved parmesan and penne pasta \Diamond
- \Diamond Lamb curry with crispy shallots, fresh coriander and steamed basmati rice
- \Diamond Korean spiced chicken with stir fried vegetables, soy broth and steamed jasmine rice (gf)
- \Diamond Crispy pork schnitzel with Lyonnaise potatoes and apple sauce
- Roast beef sirloin, sautéed mushrooms with bacon and creamy mash potato

Note—You may select additional hot dishes for \$10.50 per person, per dish

Gourmet Sandwich fillings

- Tandoori chicken thighs with sweet mango pickle and mint yoghurt
- \Diamond Rare beef sirloin with caramelised onions and horseradish mayonnaise
- \Diamond Roasted pumpkin with kale, mixed sprouts and fresh coconut chutney
- Moroccan spiced lamb leg with hummus, tabbouleh and pickled onions \Diamond
- Slow roasted pork leg with coleslaw, grated eggs and whole grain mustard \Diamond

Sandwiches and hot dishes can be prepared for those who have dietary requirements.

Minimum of 12 people



Gourmet BBQ Style Lunch

\$42.50 per person

Freshly prepared and served with a chef in attendance where guests get to enjoy a gourmet style BBQ with fresh and healthy options. Please note this is subject to availability.

♦ Salads

Chefs green salad, potato and egg salad, roasted beetroot and red onion salad

♦ From the grill

Beef steaks with rosemary gremolata, lamb sausages and tandoori marinated chicken

♦ Condiments and Accompaniments

Bread rolls, tomato sauce and relish, Dijon mustard, BBQ sauce, cucumber yoghurt and vinaigrette

Homemade sweet bite

Chefs selection

If you wish to complement your BBQ lunch with one or more platters, please select from the below. \$8.50 per person, per platter

♦ Cheese Platter

A selection of New Zealand cheese, with dried fruits, grapes and crackers

Specialty Breads

A selection of breads including focaccia bread and crostini served with dips

Sushi Platter

Sushi with assorted fillings, pickled ginger, soy sauce and wasabi

Antipasti Platter

A selection of sliced cured meats, pickles, marinated vegetables and olives



Packed 'Lunch on the Go'

\$20.00 per person

If your group would like to go off site to enjoy a quick and easy lunch, then this is the perfect option for you!

The 'Lunch on the Go' pack includes:

- ♦ Gourmet roll or sandwich
- ♦ Muesli Bar
- ♦ Sweet treat
- ♦ Piece of whole fruit
- ♦ Bottled water

Please choose **one** of the below roll or sandwich fillings:

- Ham
- Tuna
- Pastrami
- Vegetarian

If you would like to add additional items to your packed lunch, you can choose from any of the options below:

	Price per person
Orange Juice	\$5.00
Energy Drink	\$5.00
Pringles	\$5.50
Cashews	\$5.50
Peanut slab	\$3.50
Yoghurt	\$2.50

Please advise if you have any dietary requirements so we can cater to your needs.

Maximum of 20 people



Finger Food

- 1. Turmeric potato cake with fresh coconut chutney and crispy curry leaves (v) (gf)
- 2. Manuka smoked salmon on cucumber and crème fraiche (gf)
- 3. Wild mushroom risotto balls with fresh parmesan and romesco sauce (v)
- Assorted sushi rolls with pickled ginger and soy sauce 4.
- 5. Beef skewers with red onion and mushrooms (gf)
- Moroccan spiced lamb kofte with mint yoghurt (gf) 6.
- 7. Mini pork and caraway sausage rolls
- 8. Malaysian spiced chicken skewers with chunky peanut sauce (gf)
- 9. Vietnamese rice paper rolls with soy poached chicken, pickled vegetables and nham jim (gf)
- 10. Rare roast beef on garlic crostini and sauce gribiche
- 11. Crispy fish goujons with classic tartare sauce
- 12. Bruschetta with crushed avocado and tomato salsa (v)
- 13. Crispy pork and prawn dumplings with chili lime dressing
- 14. Chocolate brownies
- 15. Fresh seasonal fruit skewers

\$15.00 per person (choose 3 items) \$20.00 per person (choose 5 items) \$29.50 per person (choose 8 items)

If you wish to complement your Finger Food with one or more platters, please select from the below. \$8.50 per person, per platter

Cheese Platter \Diamond

A selection of New Zealand cheese, with dried fruits, grapes and crackers

Specialty Breads

A selection of breads including focaccia bread and crostini served with dips

Sushi Platter

Sushi with assorted fillings, pickled ginger, soy sauce and wasabi

\Diamond Antipasti Platter

A selection of sliced cured meats, pickles, marinated vegetables and olive



Tailored Buffet

\$55.00 per person

Buffet is inclusive of freshly baked breads and condiments. Additional options and amendments can be discussed with the chef and be tailored as per your requirement.

♦ Soups

Seasonal vegetable soup

♦ Salads

Chefs green salad with cucumber, grated carrot and red onion Pasta salad with sundried tomatoes, grated eggs and spring onion

♦ Hot dishes*

Chicken breast wrapped in bacon with rosemary roasted potatoes

Braised lamb shoulder tagine with black olive cous cous and yoghurt

♦ Desserts

Selection of mini petite fours with berry coulis and whipped cream

If you wish to complement your Buffet with one or more platters, please select from the below. \$8.50 per person, per platter

♦ Cheese Platter

A selection of New Zealand cheese, with dried fruits, grapes and crackers

Antipasti Platter

A selection of sliced cured meats, pickles, marinated vegetables and olive

Minimum of 20 people

^{*} Other options can be discussed with the chef and function coordinator.



Buffet Breakfast

If you would like to start your day off with a delicious breakfast in your chosen conference space prior to your event, please find below our breakfast buffet options:

CONTINENTAL BREAKFAST

\$20.00 per person

Seasonal fresh fruit
Toasted muesli
Natural yoghurt
Selection of cereals
Full cream or skim milk
Selection of breads & muffins with butter and preserves

COOKED BREAKFAST \$29.00 per person

Multi grain & sourdough toast with spreads
Selection of flavored yoghurt
Lightly scrambled eggs
Roast tomatoes
Crispy bacon
Pork sausages
Hash browns
Fresh fruit platter

If you wish to complement your continental breakfast buffet with a hot plated breakfast, please select from one of the following, \$14.50 per person

- Vegetarian frittata on toasted ciabatta, onion jam, smashed avocado and oven roasted tomato
- Lightly scrambled eggs on toasted brioche, Portobello mushrooms and chipolata sausage
- Poached egg on English muffin, wilted spinach, hollandaise sauce and bacon

Please see the below sides you can add to the cooked breakfast option.

Prices are noted per person and include GST.

	Price per person
Fresh percolated coffee & selection of Dilmah Teas	\$4.00
Orange Juice	\$12.00 per carafe
Two rashes of streaky bacon	\$4.00
Roasted Portobello Mushrooms	\$2.00
Fruit smoothie (180mls)	\$4.00
Mixed berry, banana, chocolate	



House Bar Beverage List

\diamond	House Wines - Trinity Hill		<u>Glass</u>		<u>Bottle</u>	
	White Label Sauvignon Blanc		\$9.00		\$42.00	
	White Label Syrah		\$9.00		\$42.00	
	White Label Chardonnay		\$9.00		\$42.00	
	Tukipo River Estate Wines				<u>Bottle</u>	
	Fat Trout Chardonnay				\$49.00	
	Fat Duck Pinot Noir				\$64.00	
\$\dagger\$	Elephant Hill Wines Glass Bottle					
	Elephant Hill Rose		\$10.00		\$48.00	
	Elephant Hill Syrah				\$56.00	
	Clearview Wines				Bottle	
	Clearview Reserve Chardonnay					
	Clearview Old Olive Block Cab/Merl	ot			\$64.00	
\diamondsuit	<u>Trinity Hill Wines</u>				<u>Bottle</u>	
	Gimblett Gravels Black Label Syrah				\$59.00	
	White Label Pinot Noir				\$48.00	
	Champagne & Sparkling Wine				<u>Bottle</u>	
	Quartz Reef Methode Traditionelle				\$50.00	
	(Central Otago)					
	BEER				NON ALCOHOLIC	
٧		\$6.50		Y	Coke/ Diet Coke	\$4.00
	Tui (NZL) Heineken Light (NLD)	\$7.00			Lemonade	\$4.00 \$4.00
	Heineken (NLD)	\$8.00			Soda Water	\$4.00
	Steinlager Pure (NZL)	\$8.00			Ginger Ale	\$4.00
	Peroni (ITA)	\$8.00			Tonic	\$4.00
	Black Duck (Hawkes Bay)	\$8.50			Ginger Beer	\$5.50
	The Force Pilsner (Hawkes Bay)	\$8.50			Orange Juice	\$5.00 (Glass)
					Energy Drink	\$5.00
	CIDER				Orange Juice Carafe	\$12.00
	Kingston Apple Cider (Hawkes Bay)	\$8.50)		SPIRITS WITH MIXER	\$9.00