

THE CROWN HOTEL
N A P I E R

CONFERENCE AND EVENTS

“a place to meet and gather”

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Our Services:

The Crown Hotel's unique conference facilities are located in the beautifully refurbished, original 1932 Crown Hotel building and contemporary apartments. Our conference facilities provide the ultimate combination of classic elegance and history meets modern luxury.

Our flexible meeting spaces also include 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.

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!

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 across the venue and public areas
- ✦ Business Facilities
- ✦ Complimentary Fitness Centre
- ✦ Complimentary On-Site Parking for all delegates
- ✦ Complimentary Secure Bike Storage
- ✦ Milk & Honey Restaurant
- ✦ Heritage House Bar & Courtyard



Our 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.



Our 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.



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 traveler, 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
- ✧ Complimentary under cover parking
- ✧ Guest laundry facilities
- ✧ Dry cleaning services
- ✧ Wheelchair accessible rooms
- ✧ Fitness centre
- ✧ Work desk
- ✧ Outdoor balconies
- ✧ Mini bar
- ✧ Coffee & Tea making facilities
- ✧ Secure bicycle storage










Room Capacities:

Our flexible meeting spaces means we can do a variety of room layouts for your event.

Simply let us know the details of your event and we will recommend the most effective layout for you!

Please see below information for our venues with layouts and maximum capacities we can offer.

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.

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

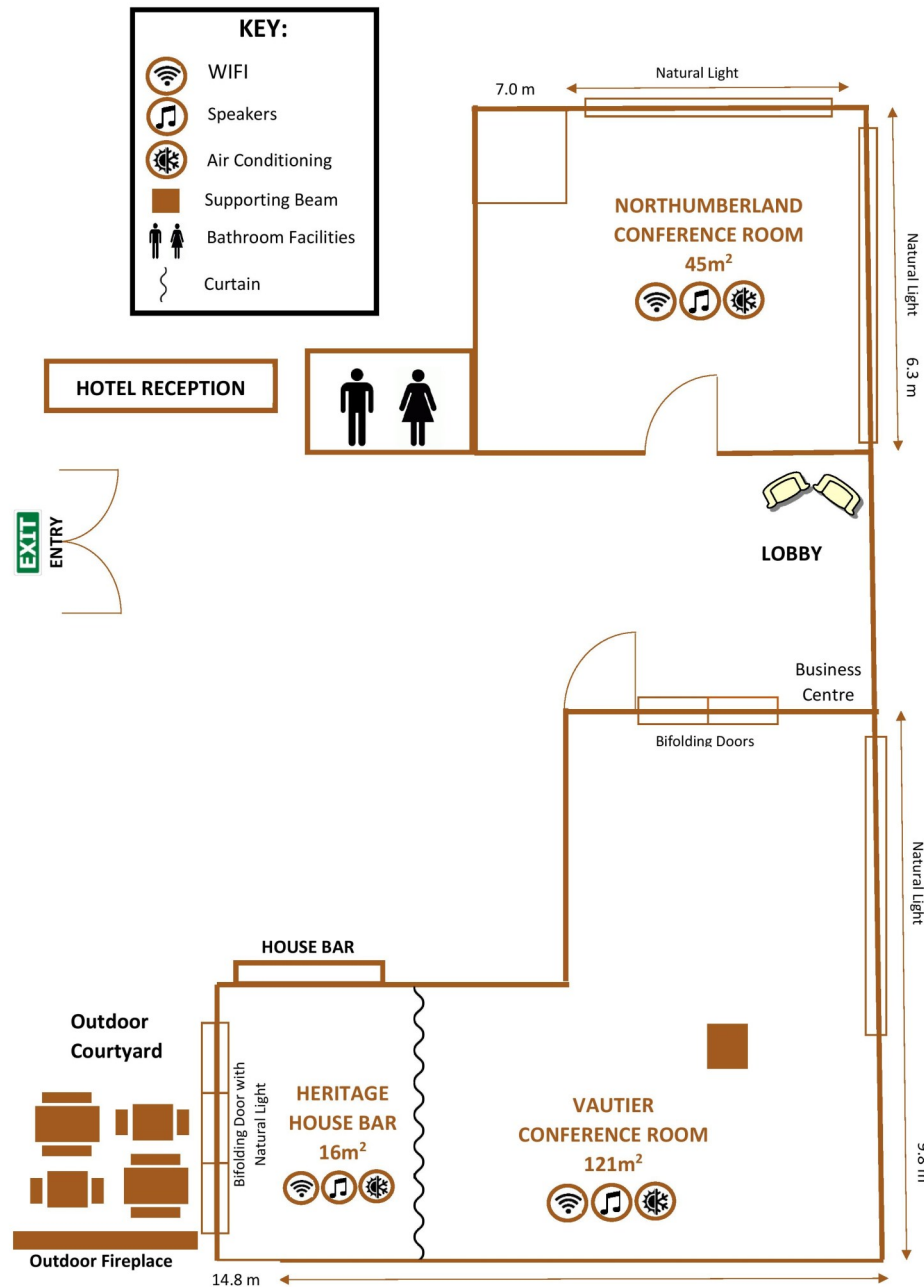
Venue Hire:

Please enquire regarding venue hire pricing

Venue hire includes: Complimentary wireless internet, filtered water, mints, conference stationery, room set to your requirements and service staff



Equipment & Pricing



Data Projector and Screen	\$200
Projector Screen Only	\$25
50" TV with HDMI connection	\$150
Bluetooth Speaker	\$30
Laptop Speakers	\$30
Projector remote with laser pointer	\$25
Whiteboard and Marker Pens	\$35
Flipchart Stand, Pad and Marker Pens	\$40
Lectern	\$25
Onsite Technician	POA
Staging	POA

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.

CATERING MENUS

We are pleased to be partnered with Andrew Poppelwell from **Design Cuisine Catering**

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Please note we **do not** allow BYO catering or drinks to be brought onsite. For smaller groups please be flexible with menu options.

Our Conference Coordinator and Chef are happy to discuss with you alternative options if you require something different.

Pricing is per person and includes GST

Minimum numbers may apply

** Dietary requirements incur a surcharge per person , per break—please discuss this with your Conference Coordinator

Breakfast Selections

Light– canape style

\$30.00 per person

Mini muesli pots with berries
Mini ham & cheese / tomato and
cheese croissants
Mixed fruit yogurts
Fresh fruit platter
Mini fruit muffins

Continental Buffet

\$25.00 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

Hot Buffet

\$40.00 per person

Multi grain & sourdough toast with spreads
Selection of flavored yoghurt
Selection of cereals
Lightly scrambled eggs
Roast tomatoes
Crispy bacon
Pork or beef sausages
Hash browns

A minimum of 10 people is required

Fresh percolated coffee & selection of Dilmah Teas

Orange, Apple or Tomato Juice

Two rashers of streaky bacon

Roasted Portobello Mushrooms

Fruit smoothie (180mls)

Mixed berry, banana, chocolate

Price per person

\$4.00

\$12.00 per jug

\$4.00

\$4.00

\$6.00

Morning and Afternoon Tea Selections

Please select from the below @ \$6.50 per person, per item

Savoury Items

Savoury Muffins
Bacon and Egg Pie
Hot smoked brisket sausage rolls
Mini vegetarian quiche with feta (V)
Cheese Scones
Croissant with ham and cheese
Ham, cheese and tomato sandwich
Egg, mayonnaise and herb sandwich (V)

Sweet Items

Chocolate Brownie
Coffee & walnut cake
Orange polenta cake (GF)
Home made Banana Bread
Blueberry & Cinnamon Muffins
Raspberry and white chocolate friand
Mini danish
Cookie selection
Seasonal fresh fruit platter
Plain scones with jam and cream on the side

Beverages

Freshly percolated coffee and selection of Dilmah teas
Jugs of Orange Juice
Assorted soft drinks or bottled water

\$4 per person

\$12 per jug

\$5 per person

Working Lunch Menu

Classic Light & Quick

\$28.00 per person

The classic light and quick lunch will give your delegates a light and nutritious meal that is designed to keep them energised for the rest of the day.

This option includes:

- Chefs seasonal salad (V) **or** Soup
- Tea Sandwiches (Chicken Caesar | Ham, Cheese & Tomato | Egg, Mayonnaise & Herb (V))- **select one**
- Vegetarian mini quiches with feta **or** Pulled pork bao buns with cucumber ribbons **or** Bacon & Egg Pies - **select one**
- Fresh seasonal fruit platter
- Homemade sweet bite

Platter Options

If you wish to complement your lunch with one or more platters, please select from the below.

Cheese Platter @ \$15.00per person

A selection of NZ cheese, with dried fruits, grapes and crackers

Sushi Platter @ \$13.50 per person

Assorted sushi, pickled ginger, soy and wasabi

Light Charcuterie Board @ \$20.00 per person (a minimum of 10 people is required)

A mix of cheeses, chutneys, breads, dips, cured meats & pickles

All prices are per person and inclusive of GST

Gourmet Light & Quick

\$35.00 per person

Similar to the classic light and quick lunch, however you may select two gourmet fillings to be served as sandwiches, rolls or wraps, plus one hot dish served buffet style

This option includes:

- Chefs seasonal salad (V) **or** Soup
- Gourmet sandwiches, rolls or wraps (see filling options below– please select 2)
- Please select **ONE** hot dish from the list below
- Fresh seasonal fruit platter
- Homemade sweet bite

Hot dish options:

- Meatballs with traditional romano sauce, parmesan on penne pasta
- Lamb curry w/ crispy shallots, fresh coriander on steamed rice
- Moroccan spiced chicken w/ coconut & bell pepper sauce on vegetable couscous
- Roast beef sirloin, sauteed mushrooms w/ bacon and creamy mashed potato

Note: you may select and additional hot dishes for \$12.00 per person, per dish

Gourmet fillings:

- Chicken Caesar with bacon and parmesan
- Rare beef sirloin with caramelised onions and horseradish mayo
- Champagne ham with chilli cheese and homemade pickles
- Roasted cauliflower steak, spinach and Moroccan spiced sauce

All prices are per person and inclusive of GST

Finger Food

1. Pulled pork or beef brisket sliders with melted cheese
2. Korean BBQ chicken skewers with a spicy mayonnaise
3. Mini hot smoked brisket sausage rolls
4. Crispy Fish goujons with homemade tartare sauce
5. Hawke's Bay lamb Rye topped with onion-saffron marmalade
6. Smoked salmon and sweet chilli pillows on crostini (GF)
7. Kumara risotto balls with fresh parmesan and garlic mayo
8. Assorted sushi with pickled ginger and soy sauce
9. Beef fillet mignon skewers with bearnaise dipping sauce (GF)
10. Chicken tikka & onion saffron marmalade mini tarts
11. Rare roast beef on garlic crostini and horseradish cream
12. Cherry tomato, pesto and mozzarella tarts
13. Crispy prawn dumplings with Vietnamese dressing
14. Chocolate brownies
15. Fresh seasonal fruit skewers

A minimum of 10 people is required.

\$20.00 per person

(choose 3 items)

\$29.00 per person

(choose 5 items)

\$39.00 per person

(choose 8 items)

Tailored Buffet Menu

\$65.00 per person

The below menu can be tailored to suit your requirements, please discuss options with your Coordinator

Plated menus available on request

◇ **Soup**

Chefs homemade soup of the day & freshly baked bread rolls

◇ **Salads/ Vegetables**

Fresh green salad with cucumber, carrot ribbons and red onion

Penne pasta salad with roasted capsicum, courgette & eggplant

Fresh steamed seasonal vegetables

◇ **Hot dishes***

Parmesan encrusted Chicken Breast served on a Kumara Risotto topped with a Pomodoro Sauce

Boneless leg of lamb with port and rosemary glaze served with sauteed vegetable couscous & minted yoghurt

Beef sirloin with herb mustard & smashed potatoes

◇ **Desserts**

Sweet Treats Platter: Selection of mini petite fours with berry coulis and whipped cream

Lemon & Lime torte with Ice Cream and a Berry Coulis

***Additional hot dishes are available at \$12.00 per person, per dish**

If you wish to complement your Buffet with one or more platters, please select from the below.

Cheese Platter @ \$15.00 per person

A selection of NZ cheese, with dried fruits, grapes and crackers

Sushi Platter @ \$13.50 per person

Assorted sushi, pickled ginger, soy and wasabi

Light Charcuterie Board @ \$20.00 per person (a minimum of 10 people is required)

A mix of cheeses, chutneys, breads, dips, cured meats & pickles

Beverage List

Sparkling, White and Rose Wines

	G	B
Quartz Reef Methode Traditionnelle Brut		\$65
Paritua Chardonnay	\$12	\$49
Paritua Sauvignon Blanc	\$12	\$49
Elephant Hill Rose	\$12.5	\$55

Red Wine

Paritua Syrah	\$12.5	\$52
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Beer and Cider

Tui		\$9
Steinlager Pure		\$9
The Force Pilsner (Hawke's Bay)		\$11
Corona		\$10
Peroni		\$10
Heineken		\$10
Heineken Light		\$9
Kingston Apple Cider (Hawke's Bay)		\$10

Spirits

All \$10.00 with mixer

Smirnoff Vodka
Absolut Vodka
Jim Beam Bourbon
Jack Daniels Whisky
Johnnie Walker Red
Bacardi Rum
Captain Morgan Rum
Appleton Estate Rum
Bombay Sapphire Gin
Jameson Whisky
Midori Liqueur
Baileys Liqueur

Non Alcoholic Beverages

Coke	\$5
Lemonade	\$5
Ginger Ale	\$5
Tonic Water	\$5
Soda Water	\$5
Orange Juice	\$5.5
Lemon , Lime and Bitters	\$6
Ginger Beer (Hawke's Bay)	\$6.5