

Four Points by Sheraton Auckland

396 Queen Street (Main Entrance 110 Mayoral Drive)

Auckland, 1010

T: 09 393 8240

**FOUR
POINTS**
BY SHERATON

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Auckland

DAY DELEGATE PACKAGE

FULL DAY CONFERENCE PACKAGE (MINIMUM OF 35 GUESTS)

\$72.50 PER PERSON

Room hire

Note pads, pens, mints and water

Arrival tea and coffee

Morning tea - choose one selection of either sweet or savoury with tea and coffee

Lunch – two variety of wraps, three salads, three hot mains, dessert and seasonal fruit platter with tea and coffee

Afternoon tea - choose one selection of either sweet or savoury with tea and coffee

Complimentary Wi-Fi

HALF DAY CONFERENCE PACKAGE (MINIMUM OF 35 GUESTS)

\$62.50 PER PERSON

Room hire

Note pads, pens, mints and water

Arrival tea and coffee

Morning tea **OR** Afternoon tea - choose one selection of either sweet or savoury with tea and coffee

Lunch – two variety of wraps, three salads, three hot mains, dessert and seasonal fruit platter with tea and coffee

Complimentary Wi-Fi

Upgrade Items

Morning and Afternoon tea upgrade extra item for **\$4.50 per person** per item.

Lunches upgrade extra item for **\$8.00 per person** per item.

Optional Audio Visual Add-On to Day Delegate Package (Minimum of 35 guests):

\$14.40 per person

- 1 x Flipchart, paper and markers
- 1 x Whiteboard and markers
- 1 x HD Data Projector
- 1 x 150" Motorised Screen
- 1 x Ceiling Speaker System

ARRIVAL TEA/COFFEE \$4.00 PER PERSON

MORNING AND AFTERNOON TEA \$8.50 PER PERSON

Please choose one item for morning tea and one item for afternoon tea from the following selections:

Additional item \$4.50 per person

Sweet delights (served with tea/coffee)

Tiramisu slice

Chocolate and raspberry brownie

Coconut cookies

Caramel slice

Raspberry shortcake slice

Passionfruit curd tartlets

Flourless chocolate bites (gf)

Blueberry friands

Chocolate and almond tartlets

Lemon and coconut slice

Mini fruit muffin selection

Mini sultana scones with jam

Fruit Danish selection

Mini doughnuts

Cinnamon scroll

Savoury snacks (served with tea/coffee)

Balsamic mushroom and herb frittata (v) (gf)

Mini chicken and tarragon pies

Mini parmesan, caramelised onion and basil muffins (v)

Four Points sausage rolls with tomato sauce (df)

Beef cheek risotto cake with tomato relish

Mini sundried tomato and feta scones with butter (v)

Corn, cherry tomato and coriander frittata (v) (gf)

Mini lamb and olive pies (df)

Roast pumpkin and rosemary quiche (v) (gf)

Beef and olive empanadas with kasundi (df)

Pumpkin and feta risotto cake with chive sour cream (v)

Mushroom, leek and parmesan empanada with eggplant relish (v)

Conference Daily Lunch Menu (Minimum of 20 guests)

MONDAY

Conference Hot Lunch Buffet \$37

Gourmet Wraps

Roast beef, tomato, Swiss cheese, Dijon mustard

Grilled eggplant, caramelised onion, hummus, yoghurt dressing (v)

Healthy Salads

Mesclun leaves, vine tomato, carrot, toasted sunflower seeds and lemon dressing (gf, df, v)

Gourmet potato salad with bacon, capers and seed mustard vinaigrette (df)

Roasted pumpkin, spinach, feta, pickled red onion and balsamic (gf, v)

Hot Mains

Stir fry beef strips with broccoli, oyster sauce and jasmine rice (df)

Market fish, green beans and almonds, salsa verde (gf, df)

Moussaka with braised eggplant, tomato confit, cheese sauce (v)

Dessert

Berry cheesecake

Fresh sliced fruit (gf, df)

Conference Healthy Lunch Platters – lunch only \$28

Gourmet sandwich

Tortilla wrap with roast beef, tomato, Swiss cheese, Dijon mustard

Tortilla wrap with spiced tuna, corn, celery, alpha sprouts (df)

Tortilla wrap with grilled eggplant, caramelised onion, hummus, yoghurt dressing (v)

Mini sesame bagels with a variety of delicious fillings

Healthy Salads

Mesclun leaves, vine tomato, carrot, toasted sunflower seeds and lemon dressing (gf, df, v)

Gourmet potato salad with bacon, capers and seed mustard vinaigrette (df)

Roasted pumpkin, spinach, feta, pickled red onion and balsamic (gf, v)

Dessert

Berry cheesecake

Fresh sliced fruit (gf, df)

TUESDAY

Conference Hot Lunch Buffet \$37

Gourmet Wraps

Tortilla wrap champagne ham, cucumber, egg, mayonnaise (df)

Tortilla wrap roast pumpkin, spinach, quinoa, pesto (v)

Healthy Salads

Classic Caesar with garlic croutons, crispy bacon, boiled egg and parmesan –deconstructed salad (df, gf)

Red and white cabbage slaw with toasted seeds, sesame soy dressing (gf, df, v)

Mediterranean salad red capsicum, green beans, courgette, olives and white balsamic dressing (gf, df, v)

Hot Mains

Chicken chasseur with button mushrooms, confit garlic, roasted potato (gf, df)

Lamb Rogan Josh with basmati rice (gf, df)

Vegetable paella with seasonal fresh vegetables (gf, df, v)

Dessert

Pecan and chocolate tart

Fresh sliced fruit (gf, df)

Conference Healthy Lunch Platters \$28

Gourmet sandwich

Tortilla wrap champagne ham, cucumber, egg, mayonnaise (df)

Tortilla wrap smoked salmon, whipped feta, capers, snow pea

Tortilla wrap roast pumpkin, spinach, quinoa, pesto (v)

Mini croissants with a variety of delicious fillings

Healthy Salads

Classic Caesar with garlic croutons, crispy bacon, boiled egg and parmesan –deconstructed salad (df, gf)

Red and white cabbage slaw with toasted seeds, sesame soy dressing (gf, df, v)

Mediterranean salad red capsicum, green beans, courgette, olives and white balsamic dressing (gf, df, v)

Dessert

Pecan and chocolate tart

Fresh sliced fruit (gf, df)

WEDNESDAY

Conference Hot Lunch Buffet \$37

Gourmet Wraps

Tortilla wrap coronation chicken, rocket, pumpkin hummus, aioli (df)

Tortilla wrap grilled capsicum, feta, basil, baba ganoush (v)

Healthy Salads

Rocket and spinach salad, semi dried tomato, parmesan and sherry vinegar dressing (gf, v)

Bombay potato salad, spiced baby potato with sour cream and herbs (gf, v)

Green bean salad with beetroot, toasted almonds and cider vinaigrette (gf, df, v)

Hot Mains

Classic butter chicken with basmati rice

Tempura Hoki pieces, steamed choy sum with nuoc chum sauce (df)

Falafel waffles with tomato salsa and spinach labneh (v)

Dessert

Mississippi mud cake with berry compote

Fresh sliced fruit (gf, df)

Conference Healthy Lunch Platters \$28

Gourmet Wraps

Tortilla wrap coronation chicken, rocket, pumpkin hummus, aioli (df)

Tortilla wrap salami, cheddar, tomato, ploughman's chutney

Tortilla wrap grilled capsicum, feta, basil, baba ganoush (v)

Seeded baps with a variety of delicious fillings

Healthy Salads

Rocket and spinach salad, semi dried tomato, parmesan and sherry vinegar dressing (gf, v)

Bombay potato salad, spiced baby potato with sour cream and herbs (gf, v)

Green bean salad with beetroot, toasted almonds and cider vinaigrette (gf, df, v)

Dessert

Mississippi mud cake with berry compote

Fresh sliced fruit (gf, df)

THURSDAY

Conference Hot Lunch Buffet \$37

Gourmet Wraps

Tortilla wrap with butter chicken, spinach, cucumber, mango pickle

Tortilla wrap with smashed chickpeas, tabbouleh, carrot, dukkha spice (v)

Healthy Salads

Crisp ice berg lettuce with tomato, salted cucumber, red onion, feta and lemon dressing (gf, v)

Orzo salad with spinach, grilled courgette, broccoli and pesto (v)

Citrus tuna salad with mixed leaves, avocado, corn extra virgin olive oil and sumac pita crisps (df)

Hot Mains

Chicken Marbella, marinated chicken thigh with red wine, olives, capers, prunes (gf, df)

Teriyaki beef with sesame and steamed short grain rice (gf, df)

Tandoori vegetable skewers with raita (gf, v)

Dessert

Apple and rhubarb crumble with vanilla anglaise (gf)

Fresh sliced fruit (gf, df)

Conference Healthy Lunch Platters – lunch only \$28

Gourmet Wraps

Tortilla wrap coronation chicken, rocket, pumpkin hummus, aioli (df)

Tortilla wrap salami, cheddar, tomato, ploughman's chutney

Tortilla wrap grilled capsicum, feta, basil, baba ganoush (v)

Seeded baps with a variety of delicious fillings

Healthy Salads

Rocket and spinach salad, semi dried tomato, parmesan and sherry vinegar dressing (gf, v)

Bombay potato salad, spiced baby potato with sour cream and herbs (gf, v)

Green bean salad with beetroot, toasted almonds and cider vinaigrette (gf, df, v)

Dessert

Mississippi mud cake with berry compote

Fresh sliced fruit (gf, df)

FRIDAY

Conference Hot Lunch Buffet \$37

Gourmet Wraps

Tortilla wrap with bacon, lettuce, tomato, chipotle aioli (df)

Tortilla wrap with marinated courgette, crushed peas, basil, feta (v)

Healthy Salads

Crispy ciabatta with rocket, bacon, boiled eggs, toasted pine nuts and salsa verde (df)

Roasted caraway seed carrots, chickpea, spinach and sultanas with harissa yoghurt (gf, v)

Hokkien noodles with wok fried wombok, crisp shallots and kimchi sauce (df, v)

Hot Mains

Thai chicken curry with kumara and fragrant rice (gf, df)

Moroccan spiced braised lamb with roasted pumpkin (gf, df)

Beetroot and corn fritters with chipotle sour cream (v)

Dessert

Banoffee pie with vanilla cream

Fresh sliced fruit (gf, df)

Conference Healthy Lunch Platters – lunch only \$28

Gourmet Wraps

Tortilla wrap with lamb kofta, slaw, beetroot, herb yoghurt

Tortilla wrap with bacon, lettuce, tomato, chipotle aioli (df)

Tortilla wrap with marinated courgette, crushed peas, basil, feta (v)

Turkish bread with a variety of delicious fillings

Healthy Salads

Crispy ciabatta with rocket, bacon, boiled eggs, toasted pine nuts and salsa verde (df)

Roasted caraway seed carrots, chickpea, spinach and sultanas with harissa yoghurt (gf, v)

Hokkien noodles with wok fried wombok, crisp shallots and kimchi sauce (df, v)

Dessert

Banoffee pie with vanilla cream

Fresh sliced fruit (gf, df)