



Meetings and Events 2013

 James Cook
HOTEL GRAND CHANCELLOR
WELLINGTON



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Conferences & Events

From board meetings to conferences, training workshops to weddings, our experienced team has the knowledge and resources to ensure your function runs smoothly and with style. We provide the following facilities and services:

- 8 conference rooms in a variety of sizes
- Experienced event management and operations team
- Dedicated catering facilities and convenient access to Whitby's Restaurant on the 17th floor
- Whitby's Restaurant can be used for lunches, break out space and entertainment before or after your function
- High speed internet access in all rooms
- Audio visual equipment, lighting and theming services available
- Seating for up to 240 delegates theatre style and 200 guests banquet style
- The option to utilise the entire 16th floor for larger events
- Beautiful views of Wellington with natural lighting in most rooms

Capacity Information

	Chancellor 1	Chancellor 2	Chancellor 3	Chancellor 4	Chancellor 5	Chancellor 6	Boardroom 1	Boardroom 2
Banquet	200	80	100	40	30	120	N/A	N/A
Cocktails	300	120	150	50	30	140	30	N/A
Theatre	240	100	100	50	30	100	24	N/A
Classroom	110	50	50	30	15	50	9	N/A
Cabaret	120	50	50	24	18	56	N/A	N/A
U-Shape	50	30	30	22	20	24	11	N/A
Boardroom	30	30	27	24	24	30	16	10
Hollow Square	50	40	44	25	24	30	N/A	N/A
Trade Displays	16+	10	10*	6	3	N/A	N/A	N/A
Floor Area	240sqm	134sqm	152.sqm	73sqm	52sqm	141sqm	40sqm	20sqm

* Six further trade displays can be accommodated in the conference foyer, availability on enquiry.

Function Rooms



Chancellor 1

Chancellor 1 is our “room with a view”. Hold your function here with the picturesque Wellington city and harbour as your backdrop. Chancellor 2 also has a sound system in place, its own annex area for in-room catering and a private bar facility.

Chancellor 1

Chancellor 1 is our largest conference room. This dynamic space is ideal for large conferences, workshops or romantic weddings. It offers a state of the art sound system, a private bar facility and natural daylight.



Chancellor 2

This room is located in the heart of the function's floor and can be utilised in many ways. The two door access set up makes for an easy flow as a catering/buffet area for large banquets.

Chancellor 3

Chancellor 3 is ideal for seminars, cocktail parties and trade shows. The room has a wonderful flow, as well as track spot lighting and incredible city and harbour views. It is a perfect setting to showcase your business or products.



Function Rooms

Chancellor 5

Chancellor 5 is located on the 17th floor of the hotel and offers natural light and privacy. It meets all the needs for any small conference, whether it is a private breakfast, a meeting venue, a cocktail function or an intimate venue for dinner.



Executive Boardroom 1

Located on the lobby level of the Hotel, this boardroom offers plenty of natural daylight. Please note that unfortunately there is no wheelchair access to this room.



Chancellor 6

Chancellor 6 offers great versatility of meeting options and is perfect for that special dining occasion. Located on the 17th floor of the hotel and adjoining Whitby's Restaurant with direct access to Whitby's Bar & Buffet.

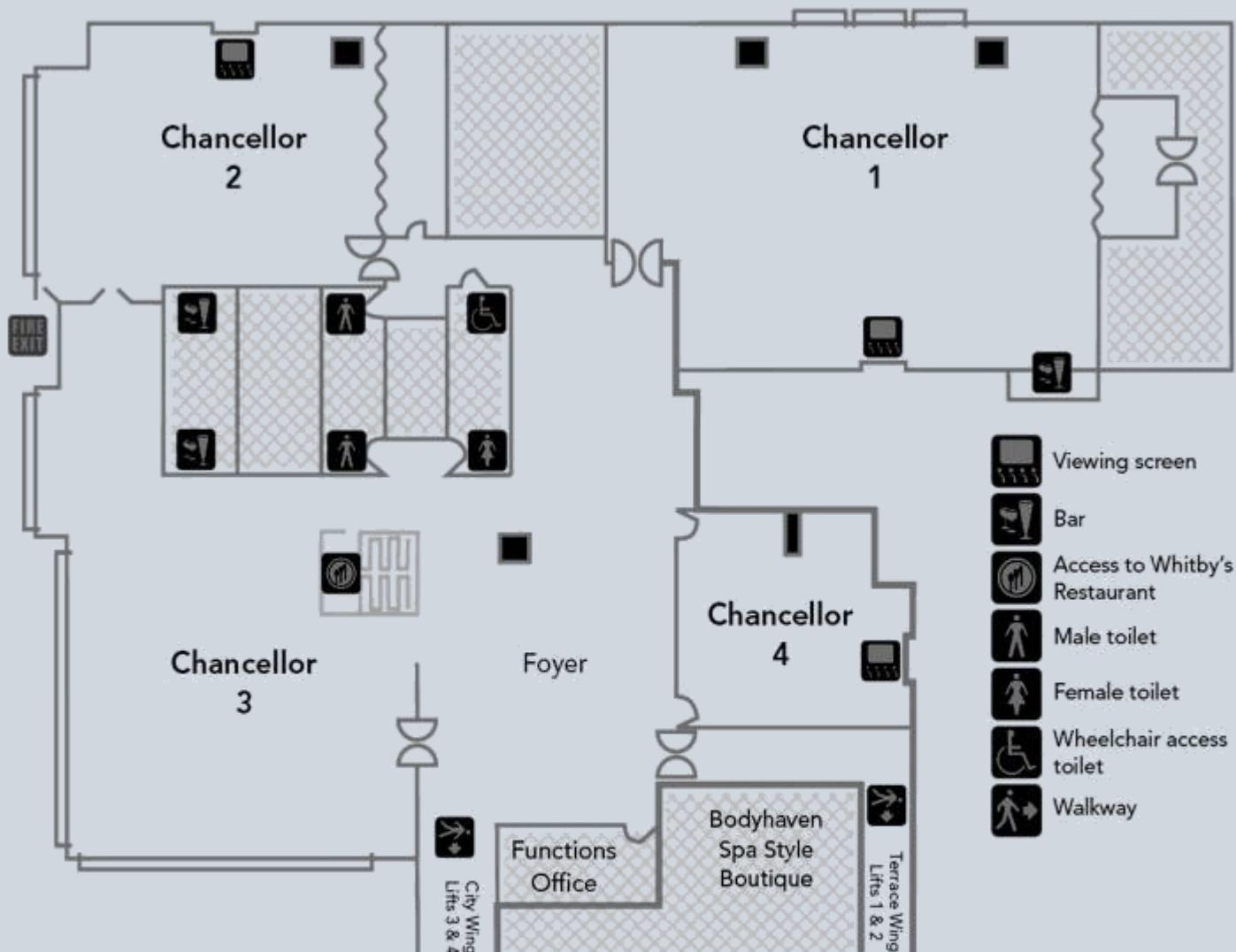


Executive Boardroom 2

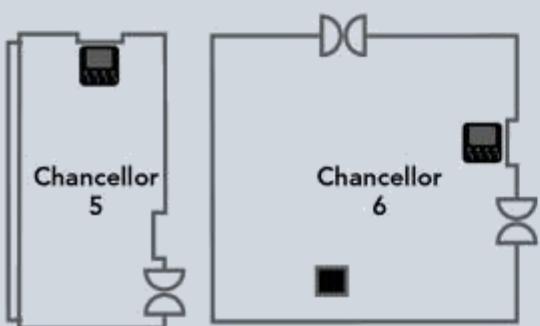
Located on the Lobby level of the Hotel, this boardroom also offers plenty of natural daylight. Please note that unfortunately there is no wheelchair access to this room.

Floor Plan

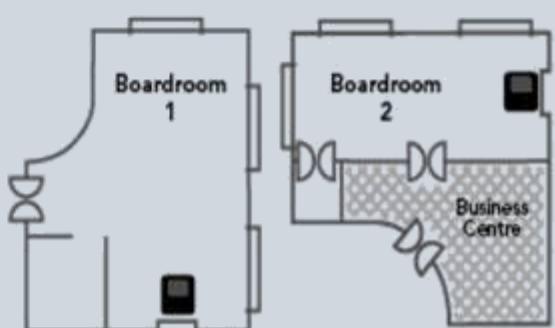
Level 16



Level 17



Lobby



Audio Visual Equipment & Event Management

The following equipment is provided complimentary on request (one of each item per room)

Whiteboard • flipchart • lectern • screen • staging

Additional Equipment

Flipchart	\$40.00
Whiteboard	\$50.00
Electronic whiteboard	\$130.00
Data projector	\$350.00 Dual projection price on enquiry
Data projector half day	\$250.00
LCD / Plasma screens	Price on enquiry
Remote mouse	\$40.00
Laptop computer	\$175.00
Speaker conference phone	\$120.00
Sound system	\$180.00
Sound system with PC audio kit	\$225.00
Lectern microphone	\$40.00
Table microphone	\$45.00
Handheld microphone / lapel microphone	\$80.00
Dance floor	\$200.00
Technician	\$85.00 per hour

Additional audio visual or lighting equipment is available and can be quoted according to your required specifications.

Event Management

Registration desk attendant	\$25.00 per hour
Display panels (1.2mtr x 1.90mtr)	Price on availability

All prices are GST inclusive

Theming

To enhance our rooms for banquets and cocktails we can provide the following at no extra cost:

- Black or white linen table cloths
- Mirror tiles and tea lights
- Candle centrepieces
- An assortment of coloured linen napkins
- Candelabras
- Lighting including coloured wash lights

Chair covers and sashes can be hired on request, please ask your coordinator for a current price and colour list.

Theming

The James Cook Hotel Grand Chancellor has established a strong working relationship with theming companies including 'Red Pebble'. From New Zealand Pacifica to Masquerade, the ideas and possibilities for a themed event are endless. We are more than happy to arrange a proposal based on your ideas, conference theme and budget.

Entertainment

We also have an extensive entertainment portfolio and can supply information on bands, DJ's, string quartets or any other musical requirements you may have, to suit your theme and taste.

Your coordinator can provide you with a quote and book the entertainment on your behalf.

If you have any special requests please enquire with your coordinator.





Conference & Meeting Packages

Chancellor Package

Monday to Thursday inclusive \$65.00 per person per day

Friday to Sunday inclusive \$60.00 per person per day

Includes the following:

- Main conference room hire and set up
- Tea and coffee on arrival
- Morning tea
- Lunch – Choice of a working lunch or a seated lunch in Whitby's buffet restaurant.
- Afternoon tea
- Iced water
- Mints
- Pads
- Pens
- Static Whiteboard
- Flipchart
- Screen



Executive Package

Add on \$10.00 per person per day to the above package

In addition to the Chancellor package above, the Executive package also includes a continuous supply of orange juice and an additional morning and afternoon tea food item.



Packages are based on:

Chancellor 1 | Minimum of 60 delegates

Chancellor 2 | Minimum of 45 delegates

Chancellor 3 | Minimum of 45 delegates

Chancellor 4 | Minimum of 35 delegates

Chancellor 5 | Minimum of 20 delegates

Chancellor 6 | Minimum of 40 delegates



Refreshment Break Menu

Freshly brewed coffee and a selection of teas and herbal infusions only \$4.50

Freshly brewed coffee and tea infusions with:

Selection of one of the following items \$9

Selection of two of the following items \$11

Sweet selection

Choice of fresh house baked muffins including blueberry, bran, chocolate, banana and walnut

Orange zest and raisin scones with jam & whipped cream

Selection of Danish pastries

Anzac biscuits

Assorted home baked cookies including chocolate afghan, shortbread and chocolate chips

Lamingtons

Mini chocolate éclairs

Warm mini apple pies

Chocolate tartlets

Mini lemon meringue pies

Donuts with jam and fresh whipped cream

Savoury Selection

Savoury muffins

Cheese scones with paprika dusting

Sausage rolls

Selection of mini pies

Homemade vegetarian and meat quiche

Mini bagels with vegetarian, seafood and meat fillings

Warm mini croissants with ham and cheese or tomato and cheese

Assorted finger sandwiches with meat and vegetarian filling

Healthy Selection

Sliced seasonal fruits

Seasonal fruit kebabs with creamy fresh yoghurt

Selection of cheese board including Camembert, Gouda, Blue and Goat cheese

with dried fruits, nuts and crackers

Fresh banana and berries smoothies

Prices are per person and GST inclusive

Breakfast Menu

Continental Buffet

\$26.00 per person

Tea, coffee and chilled juice selection

A basket selection of fresh breads, rolls and croissants

Danishes and muffins presented with assorted spreads, preserves and honey

Bulgarian style yoghurt with an assortment of fruit coulis and breakfast cereals served with
full cream and trim milk

Compotes of peach, pear, plum and prunes

Platters of sliced seasonal fruit, cheeses, ham

Buffet minimum of 30 delegates

Plated Executive Breakfast

\$32.00 per person

Tea, coffee and chilled juice selection

Gourmet platters (per table)

'The Bakers Basket' a selection of oven fresh Danish pastries, muffins, rolls and croissants

'Deli Supremes' Italian salami, hickory ham and sliced cheese

Hot Plated Breakfast (per person)

Creamy scrambled eggs with garlic chives

Grilled rolled short cut bacon

Barbecued mushroom skewers

Breakfast sausages

Golden hash browns

Cheese and herb grilled tomatoes

Hot toasted bread with butter

Prices are GST inclusive

Breakfast Menu

Full Buffet Breakfast

\$31.00 per person

Tea, coffee and chilled fruit juice selection

A basket selection of fresh breads, rolls and croissants

Danishes and muffins presented with assorted spreads, preserves and honey

Bulgarian style yoghurt with an assortment of fruit coulis and breakfast cereal

Served with full cream and trim milk

Fresh fruit compote assortment

Deli platters of cheese, continental cold cuts and sausages

Hot Selection

Fluffy scrambled eggs with chives

Grilled short cut bacon

Breakfast sausages

Sautéed button mushrooms

Golden hash browns

Cheese and herb grilled tomatoes

Baked beans in tomato sauce

Priced individually per person

Buffet minimum of 30 delegates

Under 30 delegates will be served a plated breakfast

Prices are GST inclusive



Executive Boardroom Lunch Menus

Menu One \$21.00

- Assorted finger sandwiches including vegetarian, meat and seafood fillings
 - Aubergine and herb frittata with sundried tomatoes, olives, feta cheese and baby spinach
 - Moroccan spiced beef kebabs with sweet chilli dip
 - Miniature savoury quiche with chunky tomato sauce
 - Chef's choice of assorted desserts
- Freshly brewed coffee and a selection of teas and herbal infusions

Menu Two \$21.00

- Filled pita pockets with vegetarian, meat and seafood fillings
 - Aubergine and herb frittata with sundried tomatoes, olives, feta cheese and baby spinach
 - Tandoori chicken kebabs with yoghurt mint dip
 - Miniature savoury pies with chunky tomato sauce
 - Chef's choice of assorted desserts
- Freshly brewed coffee and a selection of teas and herbal infusions

Menu Three \$24.00

- Tortilla wraps including vegetarian, meat, seafood and baby greens
 - Mini bagels with vegetarian, meat and seafood fillings
 - Tandoori chicken kebabs with yoghurt mint dip
 - Beer battered blue cod with tartare sauce
 - Freshly sliced seasonal fruit platter
- Freshly brewed coffee and a selection of teas and herbal infusions

The Executive Lunch Menus are for a maximum number of 15 delegates

Prices are per person and GST inclusive

Working Lunch Menu

Menu One

\$30.00

Crisp mesclun leaves with cucumber and tomato

Roasted vegetable cous cous salad

Baby beetroot salad with olives and Spanish onions

Condiments and dips

Assorted finger sandwiches with vegetarian, meat and seafood fillings

Thai chicken curry with kaffir lime, lemongrass, Asian vegetables and coconut cream sauce

Steamed rice with minted garden peas

Fresh sliced seasonal fruit

Chef's choice of assorted desserts

Freshly brewed coffee and a selection of tea and herbal infusions

Menu Two

\$30.00

Crisp mesclun leaves with cucumber and tomato

Classic coleslaw with fennel

Pear blue cheese salad with pine nuts and raspberry dressing

Condiments and dips

French mini baguettes with a selection of fillings including vegetarian, meat, seafood and mixed baby greens

Beef stir-fry with spring vegetables, garlic and hoisin sauce

Wok fried egg noodles with Asian vegetables and tofu

Fresh sliced seasonal fruit

Chef's choice of assorted desserts

Freshly brewed coffee and a selection of tea and herbal infusions

Working Lunch Menu

Menu Three \$30.00

Crisp mesclun leaves with cucumber and tomato
Chickpeas and roasted pumpkin salad with lemon sweet chilli sauce and fresh coriander
Baby new potato salad with curry mayonnaise sauce
Assorted finger sandwiches including vegetarian, meat and seafood fillings

Authentic Indian butter chicken with roasted yoghurt marinated chicken pieces
cooked in makhani sauce with steamed basmati rice
Vegetable curry with seasonal vegetables and chickpeas cooked in onion masala gravy

Fresh sliced seasonal fruit and Chef's choice of assorted desserts
Freshly brewed coffee and a selection of tea and herbal infusions

Menu Four \$32.00

Crisp mesclun leaves with cucumber and tomato
New baby potatoes and bacon salad with mustard mayonnaise
Thai chicken salad with peppers, red onion and Thai coriander and mint dressing
Filled pita pocket including vegetarian, meat and seafood fillings

Lamb fricassee tender pieces cooked in wine and cream with mushroom
Crumbed fillet of fish served with lemon wedges and tartare sauce
Penne pasta cooked with Mediterranean vegetables and tomato basil sauce with cheese

Fresh sliced seasonal fruit and Chef's choice of assorted desserts
Freshly brewed coffee and a selection of tea and herbal infusions

All prices are GST inclusive and a minimum number of 15 delegates applies

*The working lunches are designed as stand up buffet. If you prefer the above menus as a seated lunch,
an additional charge of \$5.00 per person applies*



Cocktail Menu

Option one – 60 minutes

4 items in total: **\$16.00 per person**

6 items in total: **\$24.00 per person**

Option two – 90 minutes

4 items in total: **\$22.00 per person**

6 items in total: **\$32.00 per person**

Cold Selection

Crunchy crudités with tatziki sauce

Sundried tomato, grilled haloumi and basil pesto bruschetta

Smoked chicken, brie and cranberry pastry basket

Tandoori chicken, mint yoghurt pastry basket

Vietnamese style rice paper rolls with sweet and sour fish sauce

Smoked salmon bilinis with herb citrus cream fraiche

Mini vol-au-vents with chicken & mushroom or chicken & bacon

Chorizo and artichoke tortilla wrap

Miniature blue cheese scones topped with poached pear

California and nigiri style sushi with condiments

Hot Selection

Vegetarian spring rolls and samosas with sweet chilli sauce

Grilled falafel with garlic mint yoghurt

Crumbed broccoli and blue cheese balls

Miniature onion and spinach bhajee with tamarind sauce

Miniature filo parcels with spinach, apricot and brie

Grilled tofu and vegetable skewer with harissa

Tandoori marinated chicken skewer with yoghurt and mint dip

Moroccan beef kebab with plum sauce

Lemongrass and ginger marinated chicken tulips

Beef satay with peanut sauce

Pecorino encrusted beef goujons with béarnaise sauce

Beer battered blue cod with tartare sauce

Tempura prawns with lemon aioli

Mini lamb burger with BBQ sauce

Mini chicken burger with ketchup

Bite sized sausage rolls with tomato sauce

Miniature savoury pies

Prices are per person and GST inclusive

Buffet Dinner Menus

Whitby's Restaurant Dinner Buffet

\$45.00 per person

Private international themed buffets are also available on request, to match your evening event.

Chancellor Buffet

\$58.00 per person

The following items are included in the buffet.

Also included is your choice of two meat options and one vegetarian option from the menu overleaf.

An oven fresh basket of breads and rolls presented with butter and dips

Cold buffet selection

A healthy choice of fresh salads

Grilled Thai chicken

Marinated fish and shrimp and salad nicoise

Antipasto platters with roasted and cured meats including angus beef, Italian and rosette salami

Assorted kransky sausages, tender basted chicken pieces, sliced ham and stuffed eggs

Condiments and chutneys

Homemade bread selection with dips

Hot buffet selection

Fish poached in coconut broth with lemongrass, Vietnamese mint and grilled lemon

Bouquet of steamed vegetables

Baked potatoes with sour cream, crisp bacon and chives on the side

Spanish style paella with seafood and chicken

Buffet Dinner Menus

Chancellor Buffet continued

Please select two meat options and one vegetarian option from the following items

Meat dishes

Olive crusted beef medallions rested over a leek and mushroom ragout

Lamb fricassee - tender lamb pieces cooked in white wine, cream and mushroom

Slow roasted leg of lamb trussed with garlic cloves and rosemary

Corn-fed chicken breast with tomato buerre blanc and roasted wild mushrooms

Vegetarian dishes

Lasagne with ratatouille vegetables, Kalamata olives, rocket pesto and a ricotta topping

Saffron risotto with roasted beets, baby carrots and shitake mushrooms

Stir fried tofu with a medley of garden vegetables, bean sprouts and angel hair noodles

Seasonal vegetables and chickpea curry served with basmati rice

Desserts

Homemade mini pavlova with fruit topping

Retro style cherry trifle served in a bowl

Passion fruit mousse cake

Chunky fruit salad soaked in star anise syrup accompanied with fresh whipped cream

Palm sugar crème caramel

Danish pudding with brandy sauce

Freshly brewed tea, coffee and herbal infusions

Minimum number of 30 delegates

Prices are GST inclusive

Buffet Dinner Menus

Executive Buffet

\$64.00 per person

The following items are included in the buffet.

Also included is your choice of two meat options and one vegetarian option from the menu overleaf.

An oven fresh basket of breads and rolls presented with butter and dips

Cold buffet selection

Odyssey of seafood with fresh, poached tiger prawns, marinated mussels,

Coconut and chilli marinated white fish, whole salmon steam fish with cocktail sauce and calamari salad

Chicken liver paté, thin shaved beef, chicken supreme, continental sausages and salami

Char-grilled vegetables and condiments

Gourmet salad selection including watercress, shrimp, chorizo, salami and sushi platters

Condiments and chutneys

Homemade bread selection with dips

Hot buffet selection

Market fish, scallops and prawns with macadamia, chilli kelp and riesling sauce

Fresh garden vegetables sprinkled with wakame salt

Layered potatoes with thyme and garlic

Penne pasta with Mediterranean vegetables, tomato and oregano

Risotto with mushroom, caramelised onions and prawns

Buffet Dinner Menus

Executive Buffet continued

Please select two meat options and one vegetarian option from the following items

Meat dishes

Lamb Osso Bucco with tomatoes, mint and root vegetables braised in red wine

Olive crusted beef medallions rested over a leek and mushroom ragout

Oven roasted beef scotch fillet with horseradish sauce and braised cabbage

Carvery of honey glazed ham accompanied with pineapple chutney and calvados jus

Roast pork leg rolled with apple sauce and mustard jus'

Cider braised pork belly with cinnamon and served with sweet and sour sauce

Vegetarian dishes

Vegetable moussaka with aubergine, yams, courgette and potato mash (GF)

Seasonal root vegetables roasted with garden herbs

Eggplant, cauliflower and chickpea simmered in a light yoghurt curry sauce and
served with steamed basmati rice (GF)

Pumpkin ravioli gratin topped with tomatoes and cottage cheese

Dessert

Mango cheesecake

Strawberry mousse with fresh strawberries

Homemade chocolate mud cake

Seasonal berries gateaux

Crème brûlée

Homemade mini pavlova with fruit topping

Selection of award winning New Zealand cheeses with fruit jellies, dried fruit, crackers and nuts

Fruit platter with seasonal favourites

Freshly brewed tea, coffee and herbal infusions

Minimum number of 30 delegates

Prices are GST inclusive

Set Plated Dinner Menus

We offer set plated dinner options
Please choose your items from the menu overleaf

Option one

\$59.00

One entrée | One main course | One dessert

Option two

\$69.00

One entrée | Choice of two main courses | One dessert

Option three

\$79.00

Choice of two entrées | Choice of two main courses | Choice of two desserts

All plated meals are served with freshly baked bread and spreads, seasonal vegetables and finished with freshly brewed coffee and a selection of tea and herbal infusions.

We also offer an alternate drop menu.

Minimum number of 10 delegates

Prices are per person and GST Inclusive



Set Plated Dinner Menu Selectors

The following items are available for selection; our Executive Chef is also available to create a menu to suit.

Entrée

Cream of Pumpkin Soup

Homemade creamy pumpkin soup, presented with oven fresh bread

Smoked Salmon

A cold smoked salmon rosette with avocado mousse, citrus and rocket salad, drizzled with honey mustard sauce

Prawns and Scallops

Served on a cucumber and fennel salad with lemon jelly and truffle oil

Chicken Tenderloin

Poppy seed infused battered chicken tenderloins with salad greens with goats cheese and a harissa dressing

Thai Beef Salad

Thai inspired shaved grilled beef served on an Asian vegetable salad with chilli and coriander dressing

Vegetable Towers

A tower of grilled vegetables with crisp salad greens, fried caper berries and a curried mango mayonnaise

Mains

Catch of the Day

Fillets of today's catch served on garlic mashed potato with wilted greens and drizzled with an orange beurre blanc sauce and a fruit salsa

Marlborough Salmon

Pan-fried Marlborough salmon fillet set on wasabi and cashew nut mashed potato with baby vegetables and tzatziki sauce

Beef Fillet

Grilled medallions of beef fillet set on a pool of fine herb jus crowned with an onion marmalade and served with a potato cake and oven grilled seasonal vegetables

Sirloin Steak

Char grilled beef steak served with garlic herb potato, wilted baby spinach and merlot jus

Set Plated Dinner Menu Selectors

Mains Continued

Chancellor Chicken

A corn fed chicken breast filled with spinach and brie, served over tomato risotto, with a creamy chive sauce

Lamb Rump

Thyme infusion lamb rump served with a root vegetable cake, baby rocket and minted jus

Char Sui Pork Tenderloin

Char Sui marinated pork tenderloin served on five spice risotto with savoy cabbage and sweet and sour sauce

Desserts

Caramel Slice

House made caramel slice served with cream chantilly and choco tube

Death by Chocolate

Layered chocolate mousse cake with a chocolate hazelnut cream, fresh berries and a citrus and honey coulis

Tiramisu

Layers of espresso soaked sponge with mascarpone and amaretto crème

Apple Crumble

Traditional tartlet served on a raspberry coulis with vanilla whipped cream

Tres Leches

A Mexican layered milk cake served on a spicy chocolate and chilli sauce

Chocolate and Truffle Torte

Decadent dark chocolate and Grand Marnier truffle torte with crème fraiche and Otaki berry coulis

Additional Items

Sorbet \$5.00 Extra course to cleanse the palate - strawberry and mango or lemon and lime

Standard Cheeseboard \$22.00 Local cheeses presented with salted crackers and caramelised nuts

Deluxe Cheeseboard \$27.00 International cheeses with crackers, dried fruit, nuts and sweet chilli jam

Home-made Truffles \$2.50 each Our hand-made chocolate rum truffle balls

Supper Menu

\$35.00 per person

A basket of freshly baked bread-rolls with butter

Salad Selection

Freshly tossed garden salad of seasonal ingredients with a lemon and herb vinaigrette

Baby beetroot with roasted garlic and fennel salad garnished with orange segments

Potato mayonnaise salad with chopped hard boiled eggs, capers, scallions and parsley

Carvery

Please choose one of the following:

Honey and orange glazed ham on the bone, presented with mustards, gravy and a spiced apple sauce

Or

Pepper encrusted roasted beef with red wine jus, mustards and a horseradish cream

Hot Selection

A choice of

Mini beef burgers with chunky tomato relish

Or

Mini beef mince Bunny Chow – mini loaves filled with curry, served with chutney and sambal

A choice of

Spicy Thai style satay sticks with a sweet chilli dip and peanut sauce

Or

Butter chicken on steamed basmati rice

Plus

Chunky wedges with sour cream

Mini Pavlovas and a selection of sweet tartlets

Freshly brewed tea's, herbal infusions and coffee

These menus are designed for themed events and casual stand up dinners.

Minimum number of 25 delegates

Prices are per person and GST inclusive



Wine & Beer List

Housewines

	Glass	Bottle
Jacob's Creek Chardonnay Pinot Noir	\$11.00	\$44.00
Brancott Brut	\$13.00	\$49.00
House Wines of	\$9.50	\$38.00

Sauvignon Blanc | Chardonnay | Cabernet Sauvignon

We also have a large selection of New Zealand and Australian wines available from our full wine list.

Beers

Montieth's Gold Tap	\$7.50
Montieth's Original	\$7.50
Tui	\$7.50
Heineken	\$8.50
Sol	\$9.00

Further selection, including low alcohol beer are available on request.

Spirits

30ml	\$8.00
Gin Vodka Brandy Whisky Rum Bourbon	

Premium spirits and liqueurs are available on request.

Soft drinks

A selection of juices:	
By the carafe	\$12.00
By the glass	\$5.00
Coke Diet Coke Tonic Water Lemonade	\$5.00
Mineral Water	\$5.00

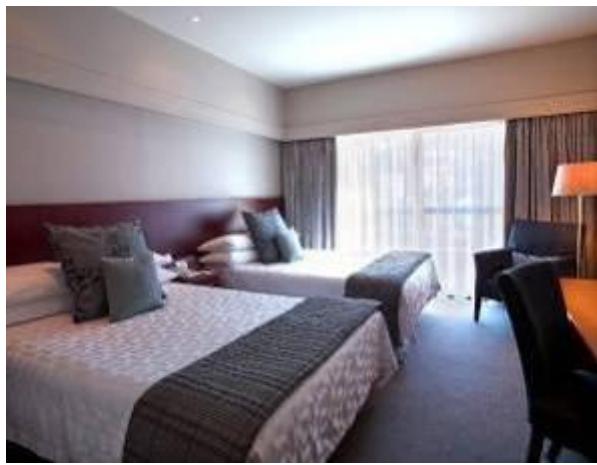
Beverage packages are available on request.

Beverages are subject to availability and prices may change without prior notice.

Your bar can be provided on a cash or consumption basis.

All prices are GST inclusive

Rooms & Suites



Terrace Room



Lambton Room

Choose between Terrace, Lambton, Club King rooms or one-bedroom Suites.

All guest rooms are furnished with:

- Full mini bar
- High speed internet access (charges apply)
- Sky TV
- In house movie system (charges apply)
- Iron and board
- Desk
- Tea and coffee making facilities

Club King Rooms and one-bedroom suites offer access to the Club Lounge on the 26th floor. The Club Lounge includes complimentary breakfast, refreshments and snacks, evening drinks and canapés, internet and workstation, entertainment and reading material. In these rooms we offer upgraded amenities, turndown service, fruit platter, chocolates, bath crystals, slippers, bathrobes and a stationery tray.

If you are interested in accommodation for your function, please speak to your coordinator about special rates.



Restaurant, Café and Spa



Whitby's Restaurant & Bar

Located on the 17th floor of the hotel, Whitby's is renowned as the best buffet restaurant in town. Open 7 days a week, Whitby's offers an extensive buffet for breakfast, lunch and dinner with an A La Carte dinner menu also available.



Sojourn Café & Bar

Sojourn is open from 6.30am till late 5 days a week and offers fantastic contemporary cuisine at an affordable price, as well as great coffee and snack food. Located in the lobby, Sojourn is the ideal place to stop for a quick latte or a glass of New Zealand's finest wines.



Bodyhaven Spa Style Boutique

Bodyhaven spa experiences are delivered in a spirit of generosity. A range of salon and deluxe spa treatments are available. A little pampering, a touch of wellness and relaxation will make your event a memorable one. Open 7 days a week, call for an appointment (04) 495 3255 or go to www.bodyhaven.co.nz.