

# Event Facilities 2008

## Function Areas

	Seating Capacity					Venue Hire \$	
	Theatre	Classroom	U-Shape	Dinner	Cocktail	Half Day	Full Day
<b>Naumati Room 1</b>	55	24	21	40	70	\$550.00	\$750.00
<b>Naumati Room 2</b>	40	21	18	30	50	\$350.00	\$550.00
<b>Naumati Room 1 &amp; 2</b>	100	80	50	60	70	\$750.00	\$1050.00
<b>Lupulele Room</b>	Boardroom Style Only – 14					\$250.00	\$450.00
<b>Poolside Area</b>						\$750.00	



### Venue Hire Includes:

- The room set to your specifications with tables and chairs
- Table cloths, bottled water, glassware & mints
- Whiteboard
- Flipchart
- Television & VCR
- Poolside Area includes the use of a tent capable of seating up to 120 guests.

**Additional conference requirements-**

Tradewinds Hotel will be pleased to provide quotations on the provision of the following additional services.

- |                       |                        |                         |
|-----------------------|------------------------|-------------------------|
| • Photography         | • Secretarial services | • Fax                   |
| • Photocopying        | • Celebration cakes    | • Bands / Entertainment |
| • Floral arrangements | • Security             | • Name tags             |
|                       | • Special requirements | stationery              |

**Breakfast**

**All buffet menus are available for a minimum of 20 guests**

<p><b>Continental Buffet</b></p> <ul style="list-style-type: none"> <li>• Choice of chilled fruit juices</li> <li>• Variety of cereals</li> <li>• Selection of fresh tropical seasonal fruits and compotes</li> <li>• Our bakers basket of croissants, Danish pastries and breads, served with butter, jams and preserves</li> <li>• Freshly brewed coffee and tea</li> </ul> <p>\$12.50 / person</p>	<p><b>Hot Plated Breakfast</b></p> <ul style="list-style-type: none"> <li>• Farm fresh scrambled eggs, crisp bacon, grilled sausages, hash brown potatoes and grilled tomatoes served with crisp toast points</li> <li>• Freshly brewed coffee and tea</li> <li>• (NB. An extra charge of \$6.00 if you wish to include the continental buffet)</li> </ul> <p>\$10.50 / person</p>
<p><b>Hot &amp; Cold Buffet Breakfast</b></p> <ul style="list-style-type: none"> <li>• Choice of chilled fruit juices</li> <li>• Variety of cereals</li> <li>• Selection of fresh tropical seasonal fruits and compotes</li> <li>• Our bakers basket of pastries and breads, served with butter, jams and preserves</li> <li>• Farm fresh scrambled eggs, crisp bacon, grilled sausages, hash potatoes, grilled tomato, steamed rice</li> <li>• Freshly brewed coffee and teas</li> </ul> <p>\$16.00 / person</p>	

## Coffee Breaks and Snacks

Freshly brewed coffee and tea	\$ 2.50
Cookies	\$ 2.00
Carrot or Banana cake	\$ 4.00
Danish pastries	\$ 4.50
Baby croissants, dairy and preserves	\$ 4.50
Scones, jam and cream	\$ 4.50

### **“Health Break”:**

A selection of chilled fruit juices	\$ 9.00
Fresh tropical fruits with nuts	
Vegetable sticks with an array of yoghurt and low fat based dips	

## Luncheons

### **Luncheon Buffets:**

**All buffet menus are available for a minimum of 20 guests**

#### **Cold Luncheon Buffet**

- Selection of cold meat cuts and cheeses
- Variety of fresh garden salads and sandwich fillings
- Vegetable Crudities with dips
- Choice of dressings, sauces and pickles
- Assortment of freshly baked breads and rolls
- Freshly brewed coffee, tea and orange juice

\$19.00 / person

#### **Hot Luncheon Buffet A**

- Choice of two hot fork dishes from the Hot Luncheon Buffet
- Steamed Almond Buttered rice or fried rice
- Rosemary & garlic potatoes
- Assortment of freshly baked breads and rolls
- Freshly brewed coffee, tea and orange juice

\$22.50 / person

#### **Hot Luncheon Buffet B**

- Choice of two hot fork dishes from the Hot Luncheon Buffet
- Steamed Almond Buttered rice, fried rice or buttered noodles
- Rosemary & garlic potatoes
- Chef's selection of gourmet salads
- Faia'i paka – green bananas w coconut
- Palasami – Taro leaf stew
- Assortment of pickles, sauces & chutneys
- Antipasto of grilled & marinated vegetables
- Platter of sliced Tropical Fruits
- Warm hand made bread rolls with farm butter
- Freshly brewed coffee, tea and orange juice

\$30.00 / person

#### **Hot Luncheon Buffet C**

- Choice of two hot fork dishes from the Hot Luncheon Buffet
- Steamed Almond Buttered rice, fried rice or buttered noodles
- Faia'i paka – green bananas w coconut
- Palasami – Taro leaf stew
- Chef's selection of gourmet salads
- Antipasto of grilled & marinated vegetables
- Assortment of pickles, sauces & chutneys
- Warm new season baby potatoes with sea salt & garden mint butter
- Boutique cheese selection, poppy seed lavish & mixed biscuits dried fruit & nuts  
or
- Chef's selection of petit cakes & pastries, whipped vanilla bean cream, fruit coulis
- Warm hand made bread rolls with farm butter
- Freshly brewed coffee, tea and orange juice

\$35.00 / person

#### **Hot Luncheon Buffet Selection**

- Succulent lamb & mushrooms rich rosemary & garlic jus
- Tender lamb fragrant curry
- Pan fired chicken pieces with basil pesto sauce
- Braised sliced beef in ale sauce with caramelised shallots
- Roast pork with candied apples in cider sauce
- Fragrant Thai style chicken and Asian vegetables

- Slow braised daube of beef with sweet tomatoes
- Beef Stroganoff
- Crisp vegetables in sesame & sweet chilli jam
- Seafood Fricasse
- Faia'i Pilikaki – fish & Coconut casserole
- Sweet & Sour pork
- Vegetable Ratatouille with roast tomato sauce

### Working Lunches:

Finger sandwiches with a selection of various fillings Freshly brewed coffee, tea and orange juice	\$ 11.50
Open Danish sandwiches served on crusty bread with a selection of various fillings. Freshly brewed coffee, tea and orange juice	\$ 14.85
Gourmet wraps with a selection of various fillings Freshly brewed coffee, tea and orange juice	\$ 14.85

Please note: **In addition to all luncheon menus you may like to include a boutique cheese and fresh tropical fruit platters for an extra charge of \$4.50 per person.**

### Plated Luncheon Menu:

southern fried chicken - hand cut potato chips - petite salad - garlic mayonnaise	\$15.00	<input type="checkbox"/>
wahoo & kumara cakes - olive & tomato salad - roast tomato - lime mayonnaise	\$15.00	<input type="checkbox"/>
warm teriyaki chicken salad - green paw paw - cucumber noodles – sprouts - light soy dressing - rice	\$15.00	<input type="checkbox"/>
warm salad nicoise - smoked salmon - golden potatoes – olives - boiled egg snake beans - tomato - tossed salad leaves	\$15.00	<input type="checkbox"/>
grilled samoan sausages - creamed potatoes – vegetables - red wine jus	\$15.00	<input type="checkbox"/>
chicken satay - steamed coconut rice - sprout salad	\$15.00	<input type="checkbox"/>
char grilled swordfish - warm potato salad - bell pepper relish - tossed greens	\$20.00	<input type="checkbox"/>
slow cooked pork - grain mustard sauce - house vegetables - mashed potatoes	\$20.00	<input type="checkbox"/>
daube of sticky beef in red wine - sweet potato puree - seasonal vegetables house jus	\$20.00	<input type="checkbox"/>

oven roasted chicken filled with semi dried tomato - soft cheese - rosemary & garlic potatoes - house vegetables

\$20.00

- Add \$5.00 per person for petit four desserts (4 dessert items per platter)
- Add \$4.00 surcharge for an alternative drop option (select 2 choices per course)\*

## Pupu's

### Tray Service Menu's

<ul style="list-style-type: none"> <li>• beef kofta kebab sticks – cucumber riatá</li> <li>• mushroom risotto balls – parmesan &amp; garlic mayo</li> <li>• pinwheel sandwiches – various fillings</li> <li>• samoan sausage croutes – onion jam and bbq sauce</li> <li>• chinese spring-rolls – dipping sauce</li> <li>• vegetable &amp; macaroni quiche slice</li> </ul> <p>\$10.00 / person</p>	<ul style="list-style-type: none"> <li>• chicken satay skewers – spiced peanut sauce</li> <li>• assorted finger sandwiches</li> <li>• pizza squares – various toppings</li> <li>• hickory smoked meatballs – bbq sauce</li> <li>• ginger blinis – tuna caper mayonnaise</li> <li>• pork and shrimp – crispy wontons</li> <li>• ham and mushroom frittata squares</li> </ul> <p>\$12.00 / person</p>
<ul style="list-style-type: none"> <li>• chicken and corn frittata square</li> <li>• french stick slices – various fillings</li> <li>• thai style fish cakes – chili jam</li> <li>• mixed sushi sandwich squares &amp; nori rolls</li> <li>• spicy buffalo chicken wings</li> <li>• meatballs with sesame honey and soy</li> <li>• foccacia squares with pizza toppings</li> <li>• crab and corn cakes – avocado and green onion salsa</li> </ul> <p>\$15.00 / person</p>	

### Fork Food – Pupu Buffet Menu's

**All buffet menus are available for a minimum of 20 guests**

<ul style="list-style-type: none"> <li>• teriyaki chicken wings</li> <li>• meat balls – honey soy and ginger</li> <li>• quesadillas</li> <li>• vegetable crudité's platter</li> <li>• Chinese spring rolls – dipping sauce</li> <li>• Samoan oka – taro frites</li> <li>• Braised rice</li> </ul> <p>\$15.00 / person</p>	<ul style="list-style-type: none"> <li>• Vegetable and macaroni frittata slice</li> <li>• Samoan oka – taro frites</li> <li>• Bangkok style chicken wings</li> <li>• Seaweed paper wrapped rice balls</li> <li>• Wahoo and spinach dumplings – crème bonne femme sauce – polo piilikaki</li> <li>• Kofta kebab skewers – hot n' sour sauce</li> <li>• Buttered corn cobs</li> </ul> <p>\$17.00 / person</p>
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- U.S.A. baby back ribs – bbq sauce
- Potato and reef fish paupiette parcels
- Shrimp and pork dumplings – teriyaki sauce
- Buttered corn on the cob
- Cheese and mushroom potato skins
- Samoan oka – taro frittes
- Vegetable crudite platter

\$20.00 / person

## Dinners

### Buffet Dinners

All buffet menus are available for a minimum of 20 guests

<ul style="list-style-type: none"> <li>• Chicken tenders – teriyaki sauce</li> <li>• Local fish fillet – beurre blanc sauce</li> <li>• Braised rice</li> <li>• House vegetables</li> <li>• Faia'i paka – green bananas with coconut</li> <li>• Variety of chefs salads</li> <li>• Selection of bread rolls</li> <li>• Choice of dressings – pickles – chutneys</li> <li>• Tea – coffee</li> </ul> <p>\$15.00 / person</p>	<ul style="list-style-type: none"> <li>• Chicken tenders – teriyaki sauce</li> <li>• Local fish fillet – beurre blanc sauce</li> <li>• Slow roast pork – kalua style</li> <li>• Braised rice</li> <li>• House vegetables</li> <li>• Faia'i paka – green bananas with coconut</li> <li>• Variety of chefs salads</li> <li>• Selection of bread rolls</li> <li>• Choice of dressings – pickles – chutneys</li> <li>• Tea – coffee</li> </ul> <p>\$20.00 / person</p>
<ul style="list-style-type: none"> <li>• Salt and pepper chicken fillets - fragrant curry sauce</li> <li>• Local fish fillet – butter sauce</li> <li>• Roast rump of NZ beef – rich onion gravy</li> <li>• Braised rice</li> <li>• Faia'i paka – green bananas with coconut</li> <li>• Variety of chefs salads</li> <li>• Bakers basket of selected breads</li> <li>• Choice of dressings – pickles – chutneys</li> <li>• Tea – coffee</li> </ul> <p>\$23.00 / person</p>	<ul style="list-style-type: none"> <li>• Grilled thick gourmet local sausages</li> <li>• hickory smoked bbq onions</li> <li>• Southern fried chicken</li> <li>• Local fish fillet parcels – lemon &amp; herb butter</li> <li>• Roast rump of NZ beef – rich onion gravy</li> <li>• Island Taro – Fa'alifu</li> <li>• Steamed rice</li> <li>• Faia'i Paka – green bananas <u>w</u> coconut</li> <li>• Chef's variety of garden salads</li> <li>• Assortment of freshly baked breads &amp; rolls</li> <li>• Choice of dressings, sauces, mustards &amp; pickles</li> <li>• Freshly brewed coffee and tea</li> </ul> <p>\$26.50 / person</p>

- Indian style chicken – marinated in yoghurt and spices
- Mustard and brown sugar baked beef rump
- Samoan oka and Ulu chips
- Local reef fish & shrimps – garlic & wine cream sauce
- Char grilled vegetable antipasto
- House vegetables
- Steamed rice
- Choice of Taro or Breadfruit – island style
- Fai'ai Paka – Green Bananas w coconut
- Variety of garden salads
- Choice of dressings, sauces, mustards & pickles
- Assortment of freshly baked breads & rolls
- Cheese selection – dried fruits - mixed biscuits
- Freshly brewed coffee, tea and mints

\$36.00 / person

## **Plated Dinner Function Menu**

### **Soups**

new england style clam chowder	\$8.00	<input type="checkbox"/>
cream of pumpkin - toasted pine nuts - cumin yoghurt ( <u>V</u> )	\$7.00	<input type="checkbox"/>
cream of tomato & coconut	\$7.00	<input type="checkbox"/>
smoked chicken & mushroom	\$8.00	<input type="checkbox"/>

### **To Start**

classic prawn & crab cocktail - house salad - brown bread & lemon butter	\$14.00	<input type="checkbox"/>
caramalised red onion & goat cheese tart - herb salad - sticky balsamic dressing	\$14.00	<input type="checkbox"/>
thai style candied pork & lobster salad - bean sprouts mint - coriander - cucumber green papaya - nham jim dressing	\$16.00	<input type="checkbox"/>
honey roast ham & marinated feta cheese - fine diced potatoes - roast baby tomatoes - herb mayonnaise	\$14.00	<input type="checkbox"/>

### **Mains**

pan-roasted reef fish fillet - creamed potatoes - charred vegetables – onion and bell-pepper jam - balsamic & olive oil dressing	\$26.00	<input type="checkbox"/>
slow cooked beef – roast garlic mashed potato – rosemary and parmesan onion wedge – oven dried tomato – sauté mushrooms – brandy & peppercorn sauce	\$26.00	<input type="checkbox"/>



slow roasted hoi sin pork - bok choy - green beans - shitake mushroom – cilantro, chili & local sprouts - rice \$24.00

oven-roast chicken - filled with feta cheese, pine nuts & herbs – wrapped with Bacon – served with house potato, vegetable bundles and au jus \$23.00

**Dessert**

double dark chocolate & walnut brownie - white chocolate sauce - raspberry essence \$10.00

white chocolate & vanilla bean panna cotta - mandarin salad – chocolate oil \$10.00

glazed lemon & lime tart - vanilla bean ice cream - strawberry sauce \$10.00

Icky sticky toffee pudding – vanilla ice-cream – butterscotch sauce \$10.00

- Please select one of each course ( soup, starter, main or dessert)
- All meals are served with dinner rolls, tea coffee and chocolates
- Add \$4.00 surcharge for an alternative drop option (select 2 choices per course)