



Event Facilities

2007

Function Areas

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

Breakfast

All buffet menus are available for a minimum of 20 guests

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

- 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"> • beef kofta kebab sticks – cucumber riata • mushroom risotto balls – parmesan & garlic mayo • pinwheel sandwiches – various fillings • samoan sausage croutes – onion jam and bbq sauce • chinese spring-rolls – dipping sauce • vegetable & macaroni quiche slice <p>\$10.00 / person</p>	<ul style="list-style-type: none"> • chicken satay skewers – spiced peanut sauce • assorted finger sandwiches • pizza squares – various toppings • hickory smoked meatballs – bbq sauce • ginger blinis – tuna caper mayonnaise • pork and shrimp – crispy wontons • ham and mushroom frittata squares <p>\$12.00 / person</p>
<ul style="list-style-type: none"> • chicken and corn frittata square • french stick slices – various fillings • thai style fish cakes – chili jam • mixed sushi sandwich squares & nori rolls • spicy buffalo chicken wings • meatballs with sesame honey and soy • foccacia squares with pizza toppings • crab and corn cakes – avocado and green onion salsa <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"> • teriyaki chicken wings • meat balls – honey soy and ginger • quesadillas • vegetable crudités platter • Chinese spring rolls – dipping sauce • Samoan oka – taro frites • Braised rice <p>\$15.00 / person</p>	<ul style="list-style-type: none"> • Vegetable and macaroni frittata slice • Samoan oka – taro frites • Bangkok style chicken wings • Seaweed paper wrapped rice balls • Wahoo and spinach dumplings – crème bonne femme sauce – polo pilikaki • Kofta kebab skewers – hot n' sour sauce • Buttered corn cobs <p>\$17.00 / person</p>
<ul style="list-style-type: none"> • 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 frites • Vegetable crudite platter <p>\$20.00 / person</p>	

Dinners

Buffet Dinners

All buffet menus are available for a minimum of 20 guests

<ul style="list-style-type: none"> • Chicken tenders – teriyaki sauce • Local fish fillet – beurre blanc sauce • Braised rice • House vegetables • Faia'i paka – green bananas with coconut • Variety of chefs salads • Selection of bread rolls • Choice of dressings – pickles – chutneys • Tea – coffee – lemonade <p>\$15.00 / person</p>	<ul style="list-style-type: none"> • Chicken tenders – teriyaki sauce • Local fish fillet – beurre blanc sauce • Slow roast pork – kalua style • Braised rice • House vegetables • Faia'i paka – green bananas with coconut • Variety of chefs salads • Selection of bread rolls • Choice of dressings – pickles – chutneys • Tea – coffee – lemonade <p>\$20.00 / person</p>
<ul style="list-style-type: none"> • Salt and pepper chicken fillets - fragrant curry sauce • Local fish fillet – butter sauce • Roast rump of NZ beef – rich onion gravy • Braised rice • Faia'i paka – green bananas with coconut • Variety of chefs salads • Bakers basket of selected breads • Choice of dressings – pickles – chutneys • Tea – coffee – lemonade <p>\$23.00 / person</p>	<ul style="list-style-type: none"> • Grilled thick gourmet local sausages • hickory smoked bbq onions • Southern fried chicken • Local fish fillet parcels – lemon & herb butter • Roast rump of NZ beef – rich onion gravy • Island Taro – Fa'alifu • Steamed rice • Faia'i Paka – green bananas <u>w</u> coconut • Chef's variety of garden salads • Assortment of freshly baked breads & rolls • Choice of dressings, sauces, mustards & pickles • Freshly brewed coffee and tea <p>\$26.50 / person</p>
<ul style="list-style-type: none"> • 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 <u>w</u> 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 <p>\$36.00 / person</p>	

Plated Dinner Function Menu

Soups

new england style clam chowder	\$8.00	<input type="checkbox"/>
cream of pumpkin - toasted pine nuts - cumin yoghurt (V)	\$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	<input type="checkbox"/>
oven-roast chicken - filled with feta cheese, pine nuts & herbs – wrapped with Bacon – served with house potato, vegetable bundles and au jus	\$23.00	<input type="checkbox"/>

Dessert

double dark chocolate & walnut brownie - white chocolate sauce - raspberry essence	\$10.00	<input type="checkbox"/>
white chocolate & vanilla bean panna cotta - mandarin salad – chocolate oil	\$10.00	<input type="checkbox"/>
glazed lemon & lime tart - vanilla bean ice cream - strawberry sauce	\$10.00	<input type="checkbox"/>
lcky sticky toffee pudding – vanilla ice-cream – butterscotch sauce	\$10.00	<input type="checkbox"/>

- 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)