COMMODORE

HOTEL

Conferences and events

We've thought of everything you need for a great conference

Close to Christchurch Airport, our conference venue and facilities are ideal for product launches, national conferences, seminars, planning retreats and special occasion banquets. Conference rooms at the Commodore seat up to 200 theatre style, with car parking for 150 cars.

- Full conference facilities available including catering and accommodation.
- Efficient air conditioning system and controlled lighting.
- Conference guests can socialise on our stylish resort-style terrace with gas fireplace and large screen television.
- Attractive garden setting features leisure facilities such as bar, tennis court, gym, sauna, heated indoor pool/spa, and golf course (over the road).
- Handy conference venue location close to airport - comes with abundant free parking. Complimentary shuttle for guests flying to and from Christchurch Airport.
- Seven different meetings can be hosted at the same time, and venues extend from boardrooms through to theatre-sized rooms.

Facilities

Rooms

	m²	Theatre	Classroom	U shape	Boardroom	Cabaret	Banquet	Cocktail	Price
Head of the Avon 1	215	200	120	50	50	96	140	200	$748
Head of the Avon North 2	110	85	40	28	32	48	60	80	$518
Head of the Avon South	110	85	40	28	32	48	60	80	$518
Mainland Room	64	50	24	20	22	24	24	40	$380
Ward Room	75	60	40	22	26	32	50	70	$402
Room 4	60	40	16	16	20	16	20	20	$288
Room 5	77	60	40	25	26	32	50	50	$402
Endeavour Room 3	36	n/a	n/a	n/a	10	n/a	14	n/a	$253
Discovery Lounge 4	24	n/a	n/a	n/a	10	n/a	12	12	$230

Prices inclusive of GST.

Resources

	Price
Data Projector	$150
65” Television and DVD player	$200
Electronic Whiteboard	$120
FlipChart Free of Charge - Additional Sets	$50
Whiteboard Free of Charge - Additional Sets	$50
Sound System (Head of the Avon)	$230
Portable Bose Sound System	$150

Prices inclusive of GST.

Hotel rooms and facilities

At the Commodore Hotel, nothing is more important than ensuring you experience excellent service and genuinely welcoming hospitality.

Accommodation

- Total of 161 Guest Rooms
- 47 Business Level Rooms
- 3 Business Level Suites
- 107 Premium Rooms
- Wheelchair accessible rooms available

Services and facilities

- Inter-connecting rooms available
- Direct dial telephone
- Mini Bar
- Tea and coffee making facilities
- Iron and ironing board
- Hairdryer, Sky TV, internet
- 24 hour room service
- Business Centre
- Same day laundry/dry-cleaning
- Guest laundry
- Safe deposit facility
- 24-hour free airport shuttle service
- Indoor swimming pool and spa
- Gymnasium, sauna and tennis courts

Pattersons Restaurant and Bar

Bar open till late.

Location

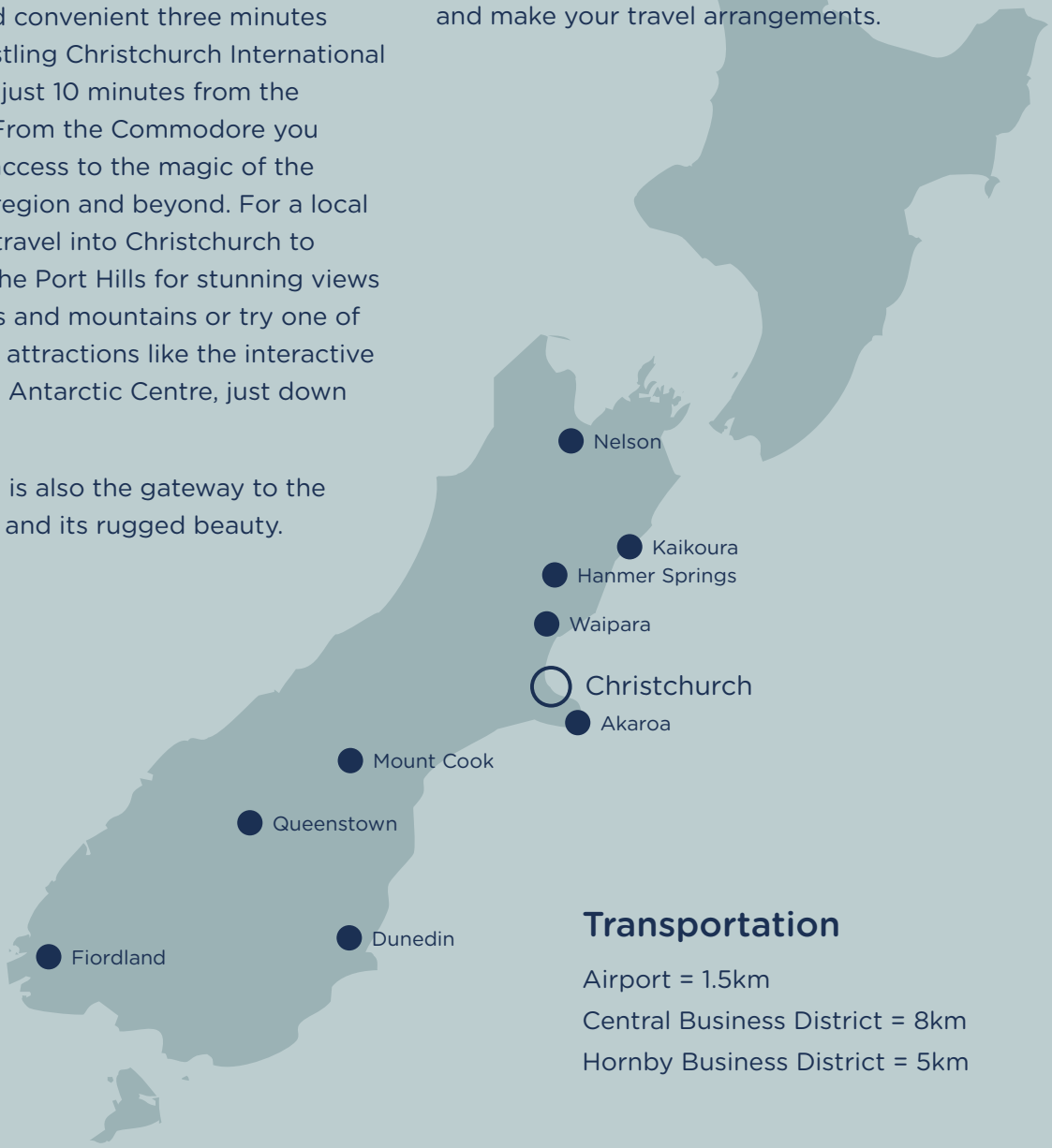
Christchurch is known as ‘The Garden City’ for a reason. Located in one of the city’s most welcoming suburbs and set on seven acres of land we’re surrounded by lush and leafy trees and peaceful gardens.

You’d never guess the Commodore Hotel is a swift and convenient three minutes from the bustling Christchurch International Airport, and just 10 minutes from the city centre. From the Commodore you have ready access to the magic of the Canterbury region and beyond. For a local experience, travel into Christchurch to shop, stroll the Port Hills for stunning views of city, plains and mountains or try one of our fun local attractions like the interactive International Antarctic Centre, just down the road.

Christchurch is also the gateway to the South Island and its rugged beauty.

Head north to enjoy whale watching in Kaikoura and the thermal pools at Hanmer Springs. Sample the wines of Waipara and other Canterbury vineyards or visit the quaint French settlement of Akaroa on the south side of Banks Peninsula. Zip west across the plains to take on the ski fields of the Southern Alps. After your stay with us, you are conveniently poised to head south for the charms of Queenstown and Fiordland.

Our staff can help you plan your itinerary and make your travel arrangements.



Transportation

Airport = 1.5km

Central Business District = 8km

Hornby Business District = 5km

Touchdown Car Rentals

Touchdown Car Rentals are conveniently located at the Commodore Hotel.

We offer luxury 8 and 12 seat Mercedes and Toyota Vans ideal for transporting your Conference delegates. Our fleet also includes luxury brands such as BMW, MINI, Audi along with larger Toyota and Subaru AWD vehicles.

As a guest of the Commodore we offer a $20 per day discount off your next hire.

Visit www.touchdowncarrental.co.nz and use the promo code COMMODORE.

Queenstown Park

Queenstown Park's facilities can be customised to suit small conferences, meetings, events or business functions in a luxury boutique hotel environment.

We provide a well-appointed function room complete with catering facilities and wireless internet access.

With accommodation for up to 40 guests, your total comfort is taken into consideration. We offer an exclusive and well-appointed venue for corporate retreats just metres from central Queenstown.

The adjoining park is ideal for stretching limbs and inhaling the fresh mountain air, perfect for improving concentration and encouraging innovative thinking.

The perfect location for incentive groups, Queenstown Park Boutique Hotel offers 5 star accommodation with unsurpassed style and sophistication. Revel in the luxury and enjoy the latest in contemporary design.

For further information about staging events at Queenstown Park Boutique Hotel, please contact:

hotel@queenstownpark.co.nz
+64 3 441 8441
www.queenstownparkhotel.co.nz

Function rooms

	Boardroom	Classroom	Theatre/Lecture	Banquet	Cocktail
Main Function Room	20	20	35	20	45
Executive Meeting/Breakout Room	12	12	20	12	30

Food and beverage options

Breakfast

Eggs benedict, champagne ham, English muffin, hollandaise

Buffet Breakfast – $28pp

Served outside or in conference room, minimum 20 people

- Toasted muesli and yoghurt
- Freshly baked croissants and pastries
- Seasonal fruit plate
- Free-range scrambled eggs
- Hash browns
- Bratwurst sausages
- Crispy bacon rashers
- Grilled tomatoes
- Oven roasted mushrooms
- Selection of 2 juices
- Freshly brewed filter coffee, herbal and traditional tea selection

Plated Breakfast – $30pp

Served to the table, maximum 30 people

- Freshly baked croissants and pastries
- Seasonal fruit plates
- Selection of 2 juices
- Tea and coffee served at the table

Choice of 1 of the following

- Scrambled eggs, crispy bacon, bratwurst sausage, grilled tomato, multigrain toast
- Poached eggs, feta and avocado smash, fine leaves, balsamic dressing
- Eggs benedict, champagne ham, English muffin, hollandaise
- Creamy thyme mushrooms, toasted ciabatta, basil pesto, poached eggs
- Freshly brewed filter coffee, herbal and traditional tea selection

Full Breakfast Buffet – from $20pp

Served in Pattersons restaurant

- Continental $20pp
- Hot buffet $32pp

GF V Gluten free and vegetarian options available. Prices inclusive of GST.

Morning and afternoon tea

Freshly baked muffin

Coffee Express – $5pp

- Freshly brewed filter coffee, herbal and traditional tea selection

Coffee Connection – $7.50pp

- Assorted biscuits
- Freshly brewed filter coffee, herbal and traditional tea selection

Morning or afternoon tea – from $9pp

One item $9pp, additional items $6pp

- Date scones with jam and cream
- Freshly baked muffins of the day
- Chocolate brownies
- Danish pastries
- Seasonal fruit platter GF
- Spinach and feta filos
- Assorted mini club sandwiches
- Ham and cheese croissants
- Assorted hot savouries
- Carrot cake with citrus icing
- Caramel slice
- Individual berry smoothies GF
- Assorted wraps
- Mini tubs of ice cream GF
- Pikelets jam and cream
- Individual vegetable frittata GF

Served with

- Freshly brewed filter coffee, herbal and traditional tea selection

Orange juice – $3pp

Add to any of the above

Gluten free slices and muffins can be provided as an individual serving. For any other dietary requirements please talk to our conference team.

GF V Gluten free and vegetarian options available. Prices inclusive of GST.

Lunch

Chef's Daily Buffet – $30pp

Served in Pattersons restaurant

- Selection of healthy seasonal salads
- Cured meats, wraps, sandwiches
- 2 hot dishes of the day
- Selection of cakes or slices
- Seasonal fruit platter
- Simply squeezed juice
- Freshly brewed filter coffee, herbal and traditional tea selection

Soup of the Day – $5pp

Seasonal soup of the day – add to the above

Cured meats and fresh bread

GF V Gluten free and vegetarian options available. Prices inclusive of GST.

Kowhai set menu

Soup of the day

Kowhai Dinner Menu – $59

Minimum of 15 people. Choice of two mains and two desserts

Starter

Served with a freshly baked dinner roll

- Seasonal soup of the day

Main

Served with steamed seasonal vegetables

- Oven roasted pork cutlet, mashed potato, apple compote, braised cabbage, pinot noir jus
- Pan roasted breast of chicken, creamed agria potatoes, sauce diane, sauteed spinach
- Chargrilled beef medallions, gourmet roasted potatoes, mushroom duxelle, pepper sauce
- Pan fried fish of the day, lyonnaise potatoes, tomato salsa, coriander beurre blanc
- Mediterranean vegetable crepes, green bean salad, balsamic reduction
- Lamb fillets, oven roasted vegetables, crushed minted peas, pinot noir jus

Sweet

- Rich chocolate torte, berry coulis, chantilly cream
- Apple strudel, sauce anglaise, vanilla ice cream
- Sticky date pudding, butterscotch sauce, ice cream
- New York baked cheesecake, berry coulis, chantilly cream
- Seasonal fruit salad, mango sorbet, passionfruit coulis

Tea and Coffee

- Freshly brewed filter coffee, herbal and traditional tea selection

GF V Gluten free and vegetarian options available. Prices inclusive of GST.

Matai set menu

Carved Canterbury rack of lamb

Matai Dinner Menu – $70

Minimum of 15 people. Choice of two starters, three mains, two desserts

Starter

Served with a freshly baked dinner roll

- Seasonal soup of the day
- Seafood chowder
- Smoked salmon salad, mango dill salsa, fine leaves, caper dressing
- Rare roast beef, seasonal greens, red onion confit, wasabi dressing
- Chicken and basil roulade, herb vinaigrette, petite salad
- Tomato and mozzarella salad, fresh basil, balsamic dressing

Main

Served with steamed seasonal vegetables

- Pan seared duck breast, crushed carrot and potato, petite orange salad, pinot noir jus
- Akaroa salmon fillet, roasted kumara, spinach cream sauce, puff pastry fleurons
- Canterbury fillet of beef, crushed agria potato, roasted field mushrooms, pepper sauce
- Pan fried blue cod, spinach and basil linguine, citrus butter sauce
- Carved Canterbury rack of lamb, sauteed new potatoes, sauteed green beans, mint jelly, pinot noir jus
- Pan seared venison, creamed agria potatoes, braised red cabbage, berry compote, pinot noir jus
- Cajun battered garden vegetable and tofu kebabs, steamed rice, crushed avocado

Sweet

- Selection blue and brie cheese, crackers, green tomato chutney
- Creme brulee with biscotti
- Rich dark chocolate mousse, kirsch cherries, chantilly cream
- Baked apple crumble, brandy custard, vanilla ice cream
- Warm sticky date and toffee loaf, warm caramel sauce, blackberry compote, fresh cream
- Seasonal fruit platter, natural yoghurt, granola chunks

Tea and Coffee

- Freshly brewed filter coffee, herbal and traditional tea selection

GF V Gluten free and vegetarian options available. Prices inclusive of GST.

Kowhai buffet

Charcouterie board

Kowhai Dinner Menu – $59pp

Minimum of 40 people

Cold Selection

- Tomato, cucumber and red onion, balsamic dressing
- Black-eyed, red kidney and green lima beans, tarragon vinaigrette
- Pasta spirals, roast peppers, salami, spring onions, housemade mayonnaise
- Garden salad, herb vinaigrette
- Charcuterie board, cured meats, spicy chorizo, chicken roulade, pickles

Hot Selection

- Steamed seasonal vegetables with cherry tomatoes
- Roast potatoes with rosemary and garlic
- Duo of salmon and gurnard, sauteed spinach, coriander and prawn sauce
- Marinated beef sirloin, mini yorkshire pudding, red wine jus

Add vegetarian lasagne for $4 per person

Carvery

- Oven baked champagne ham with a spiced honey glaze

Sweet

- Selection of gateau and pastries
- Fresh fruit salad in orange liquor syrup
- Cheese board with crackers and house chutney

Soup of the Day – $10pp

Seasonal soup of the day with freshly baked dinner rolls – add to the above

Tea and Coffee

- Freshly brewed filter coffee, herbal and traditional tea selection

GF V Gluten free and vegetarian options available. Prices inclusive of GST.

Matai buffet

Coriander mussels

Matai Dinner Menu – $70pp

Minimum of 40 people

Cold Selection

- Tomato, cucumber, red onion, balsamic dressing
- Mediterranean pasta salad
- Mixed leaf salad with a herb vinaigrette
- Caesar salad, grilled bacon, poached egg
- Charcuterie board, cured meats, spicy sausage, chicken roulade
- Seafood plate with cold smoked salmon, chilli and coriander mussels, marinated prawns, natural oysters

Hot Selection

- Steamed seasonal vegetables, sauteed cherry tomatoes
- Roast potatoes with rosemary and garlic
- Duo of salmon and blue cod, sauteed spinach, coriander and prawn sauce
- Grass fed Canterbury beef fillet, field mushrooms, pepper sauce
- Chargrilled harissa rubbed chicken, seasonal vegetable and buckwheat salad

Add vegetarian lasagne for $4 per person

Carvery (select one)

- Oven baked champagne ham with a spiced honey glaze
- Roast pork with crackling and apple compote

Sweet

- Brandy snaps with chantilly cream
- Warm apple pie with custard
- Baked cheese cake and gateau
- Fruit salad in a Grand Marnier syrup
- Selection of Whitestone cheese

Alternative Drop Plated Starter – $19pp

Refer starters on Matai Set Menu – add to the above

Tea and Coffee

- Freshly brewed filter coffee, herbal and traditional tea selection

GF V Gluten free and vegetarian options available. Prices inclusive of GST.

Roast dinner

Roast leg Canterbury lamb

Roast Dinner – $58pp

Minimum of 20 people

Table

- Selection of breads with basil pesto and sundried tomato hummus

Cold Selection

- Tomato and black olive with balsamic glaze
- Gourmet potato salad with spring onions and chopped bacon
- Mixed leaf salad
- Charcuterie board with cured meats, spicy chorizo, chicken roulade, pickles

Hot Selection

- Minted peas with butter
- Steamed market fresh vegetables with cherry tomatoes
- Roast pumpkin wedges
- Roast potatoes with chopped rosemary
- Chargrilled chicken with lemon, garlic and herbs

Carvery (select one)

- Roast leg Canterbury lamb carved and served with mint jelly and red wine jus
- Roast pork with crackling and apple compote

Sweet

- Brandy snaps and cream
- Warm apple pie with chantilly cream
- Fresh fruit salad with chopped ginger

GF V Gluten free and vegetarian options available. Prices inclusive of GST.

Barbeque

Peppered beef sirloin

Barbeque – $58pp

Minimum of 20 people

Cold Selection

- Selection of seasonal salads
- Freshly baked dinner rolls

Hot Selection

- Grilled corn on the cob
- Jacket potatoes with sour cream
- Chilli and coriander mussels
- Chargrilled harissa rubbed chicken
- Pork cumberland sausages with sauteed onion
- Peppered beef sirloin

Sweet

- Fresh fruit salad in a Grand Marnier syrup
- Pavlova with chantilly cream and passionfruit coulis
- Warm apple pie

Tea and Coffee

- Freshly brewed filter coffee, herbal and traditional tea selection

GF V Gluten free and vegetarian options available. Prices inclusive of GST.

Small plates and platters

Dumplings

Plates, select 3 – $24pp

- Lamb meatballs with mint sauce
- Chilli and garlic prawns
- Blue swimmer crab and corn empanadas
- Shitake gyoza with dipping sauce
- Chicken and mushroom arancini
- Pakora fritters with paprika sauce
- Salt and pepper calamari with jalapeno aioli
- Prawn and ginger dumplings with dipping sauce
- Basil and parmesan, chilli and cream cheese flatbreads
- Marinated olives with shaved parmesan

Charcuterie Board – $20pp

Minimum 6 people

- Cured meats, spicy chorizo, chicken roulade
- Cornichons, dijon mustard, Moeraki blue
- Totara aged cheddar, creamy brie, warm breads and crackers

Asian Plate – $20pp

Minimum 6 people

- Vegetable spring rolls and samosa, prawn and ginger dumplings
- Pork money bag, tempura prawns
- Shitake gyoza selection of dipping sauces, fresh house made sushi

Pizza Selection – $18pp

Minimum 6 people

- Assorted pizzas including vegetarian
- Seasoned wedges with sour cream and sweet chilli

GF V Gluten free and vegetarian options available. Prices inclusive of GST.

Canapés

Sundried tomato with hummus

Canapés

Minimum of 10 people,
extra items $5 per person

Cocktail food

1 hour canapé service (4 items) $19pp

2 hour canapé service (5 items) $32pp

3 hour canapé service (6 items) $41pp

Cold Selection

- Smoked salmon and cream cheese croute
- Smoked chicken and walnut wrap
- Homemade sushi with condiments
- Salami curls with stuffed olives
- Chicken and basil roulade
- Thai style beef with onion marmalade
- Sundried tomato with hummus
- Rolled ham and goats cheese
- Mini club sandwiches

Hot Selection

- Steamed prawn and ginger dumplings with chilli dipping sauce
- Mini lamb koftas with mint yoghurt
- Goats cheese puff pastry
- Battered prawn tails with dipping sauce
- Mushroom and blue cheese Yorkshire pudding
- Crispy pork wontons with sweet chilli
- Pakora fritters with paprika sauce
- Chicken and mushroom arancini

Sweet

- Brandy snap and cream
- Chocolate éclairs
- Homemade rum balls
- Tropical fruit skewers
- Mini scotch trifle

GF V Gluten free and vegetarian options available. Prices inclusive of GST.

Dinner packages

Champagne and mussels

Premium Package – $95pp

Minimum of 40 people

- Half hour cocktail food (chef's selection)
- 2 hour premium beverage package
- Kowhai buffet menu

Soup of the Day – $10pp

Seasonal soup of the day with freshly baked dinner rolls – add to the above

Luxury Package – $130pp

Minimum of 40 people

- Half hour cocktail food (chef's selection)
- 3 hour executive beverage package
- Matai buffet menu

Alternative Drop Plated Starter – $18pp

Refer starters on Matai Set Menu – add to the above

GF V Gluten free and vegetarian options available. Prices inclusive of GST.

Beverage packages

Cocktail selection

Premium Package

1 hour $22pp

2 hour $36pp

3 hour $50pp

Hut Point Waipara Valley Sauvignon Blanc, Pinot Gris, Pinot Noir, Lindauer Special Reserve, Steinlager Pure, Mac's craft beer range, Simply Squeezed orange juice and Mac's green apple and lemon crush

Executive Package

1 hour $33pp

2 hour $45pp

3 hour $62pp

Two Rivers Sauvignon Blanc, Elephant Hill Chardonnay, Mt Difficulty Roaring Meg Pinot Gris, Gibbston Back Road Pinot Noir, Church Road McDonald series Syrah, Deutz Sparkling Rosé, Emerson's Pilsner, Emerson's 1812, Emerson's Bookbinder, Panhead Blacktop oat stout. Mac's green apple and lemon crush, Simply Squeezed orange juice, strawberry and mint iced tea

Standard – $6pp

Standard range of spirits and mixers – add to the above packages

Prices inclusive of GST.

Take a virtual tour of our conference and event facilities at commodorehotel.co.nz

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