

D

DISTINCTION WHANGAREI

• HOTEL & CONFERENCE CENTRE •



WEDDING PACKAGE



Your wedding day is one of the most important days in your life and as such we at Distinction Whangarei will work with you to make your vision a reality. Allow us to arrange the perfect setting for your celebration, whether you plan an intimate wedding or a grand affair to mark the new chapter of your life. Our Wedding Package and professional staff will assist you with your arrangements and work in close conjunction with you leading up to the big day to ensure the special event is as smooth and seamless as possible for you, your family and friends. A warm invitation is extended to you to view our venue and further discuss your specific requirements.

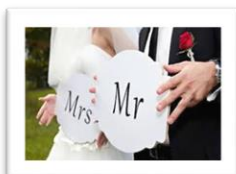
Distinction Whangarei offers the bride and groom a free room on your wedding night and complimentary breakfast in the Restaurant the following morning. Should your guests require accommodation this can be arranged at a discounted rate for groups of ten or more rooms.

We are centrally located with ample onsite complimentary car parking.

Please refer to our conference/banquet terms and conditions of use for payment and deposit details.

If you have any questions please don't hesitate to phone me to discuss any requirements you may have for your special day.

Sirelle Thomson
Conference Co-Ordinator
Distinction Hotel and Conference Centre Whangarei



Marina Function Room: \$335 per day
Hatea Function Room: \$250 per day
Combined: \$595 per day

Banquet: Round = 60 / Trestle = 80
Banquet: Round = 30 / Trestle = 40
Banquet: Round = 94 / Trestle = 120



Included in the venue hire:
Tables – trestle or large round
Table cloths
Linen napkins
Crockery, cutlery and glassware
Professional silver service staff throughout the event



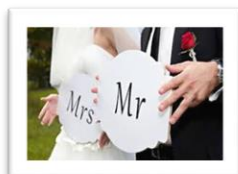
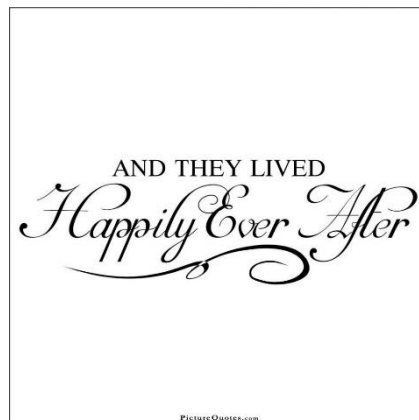
We can also arrange the following at an additional charge:

Floral arrangements
Colour themed, personalised reception styling
Entertainment
Transport
Cake
Photographer



Checklist:

- Planner contact details
- Ceremony venue and time supplied
- Accommodation reserved
- Signed contract and deposit/credit card supplied
- Table plan
- Reception program
- Total number of guests
- Room adornment
- Equipment hire
- Catering and Beverage requirements
- Cake, table, knife
- Any dietary specifics
- Entertainment
- Music
- Photographer
- Hair and Make up
- Transport



BUFFET SELECTION

For groups of 30 – 130 people

Please see the below options we have available for selection and then pick from the appropriate menu.
Please note all buffets are served with a side of Seasonal Vegetables, including Potatoes.

\$45.00 per person

One Entrée
Two Salads
Two Mains
One Hot or cold Dessert

\$55.00 per person

One Entrée
Three Salads
Three Mains
Two Desserts Hot or Cold

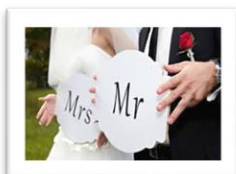
\$65.00 per person

One Entrée
Four Salads
Four Mains
Three Desserts Hot or Cold

Complimented with Tea & Coffee

Alterations can be made to this menu to suit your requirements

All items are subject to availability & any alterations will be substituted accordingly



BUFFET MENU OPTIONS:

Entrée:

Soup of the day with warm breads & butter

Breads with assorted spreads & various dipping sauces

Salads:

Potato & egg salad tossed in mayonnaise

Tossed green salad with lettuce, tomato, spring onion and cucumber
with a citrus dressing

Coleslaw with red & white cabbage and a homemade mayonnaise

Greek salad with feta, olives, cucumber, tomato and red & white onion

Shrimp & Surimi pasta salad

Beetroot Salad

Mains:

Chicken:

Roast Chicken served in a creamy mushroom sauce

Baked Honey soy chicken drumsticks

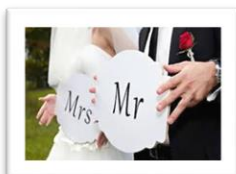
Seafood

Steamed fish with caper cream sauce

Goujons of fish with fries, lemon and tartare sauce

Lamb:

Roast leg of lamb with lamb jus



Beef:

Roast sirloin of beef with jus

Beef stroganoff

Beef shepherd pie

Pork:

Honey glazed baked champagne ham with gravy

Twice cooked belly of pork with a hoi sin bbq sauce

Desserts Hot & Cold:

Apple crumble with custard

Mini pavlova with seasonal fruits

Fresh fruit salad soaked in our very own sauce

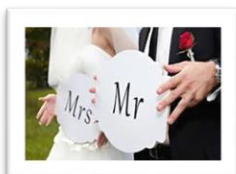
Chocolate Mousse

Lamington with whipped cream & berry sauce on top

Complimented with Tea & Coffee

Alterations can be made to this menu to suit your requirements

All items are subject to availability & any alterations will be substituted accordingly





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Anchor Down Bar

NON-ALCHOLIC Glass Bottle

Fruit Juice <i>Ask your waiter</i>	\$ 6	
Sparkling Water		\$ 6
Sodas <i>Coca-Cola, Diet Coke, Sprite, Ginger ale</i>		\$ 5.5
Bundaberg <i>Ginger beer or this month's flavor</i>	<i>330ml</i>	\$ 6
Mac's Sparkling Feijoa & Pear <i>Fresh Pears combined with Kiwi feijoas</i>	<i>330ml</i>	\$ 5.5

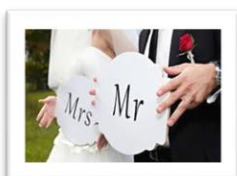
BEERS

Tap Beers <i>Ask your service attendant about the available beers</i>	\$ 9	
Standard <i>Export Gold, Lion Red, DB Export Citrus Estrella, Speight Gold, Steinlager Classic Others on request</i>		\$ 8
Premium & Craft <i>Heineken, Corona, Steinlager Pure, Stella Artois, Panhead Range & Tuatara Range</i>		\$ 9
Somersby Cider <i>Apple or Blackberry</i>		\$ 9

SPIRITS

All spirits served as doubles unless otherwise requested

Standard Spirit	\$ 8
Premium Spirits and Liqueurs	\$ 10
Cognac <i>Hennessey VSOP</i>	\$ 10



CHAMPAGNE

Bottle

Mumm Grand Cordon NV, Reims

750ml \$ 75

*Its intense expression of Pinot Noir, complemented
By the subtlety of Chardonnay and the fruitiness Of Pinot Meunier*

Deutz Marlborough Cuvee

750ml \$ 45

200ml \$ 14

Vibrant lemon sorbet & citrus flavors with superb Vitality & freshness

Brancott Estate Sparkling Sauvignon Marlborough

750ml \$ 31

200ml \$ 12

A zesty and fresh palate with hints of citrus fruit and green apples.

Brancott Estate Brut, Marlborough

750ml \$ 31

*Citrus and cream combine with fresh bread and yeasty
Notes on the nose*

WHITE WINE

Chardonnay

Glass

Bottle

The Grayling East Coast

\$ 8

\$ 30

*A rich, full-bodied Chardonnay with aromas of peach and
tropical fruit with lifted honey notes.*

Church Road Core Marlborough

\$ 10

\$ 38

*Citrusy, peachy, slightly buttery and showing very good
Depth and complicity*

Brancott Letter Series 'O' Marlborough

\$ 12

\$ 48

*Generous aromas of stone fruit with hints of toasty oak,
A subtle creamy texture and citrus freshness With a savory oak finish*

Sauvignon Blanc

The Grayling Marlborough

\$ 8

\$ 30

*This delicious The Grayling Sauvignon Blanc has
Aromas of Ripe gooseberry and melon revealing full fruit
Intensity, resulting in a well-balanced Sauvignon Blanc
With a vivacious, crisp acidity.*

Brancott Estate, Marlborough

\$ 9

\$ 34

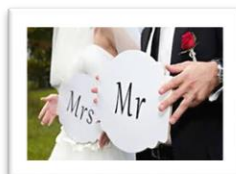
*Sweet ripe fruit character with delightful mix of citrus,
Floral, pear, tropical fruit and crisp nettle highlights
Abound.*

Stoneleigh Latitude Marlborough

\$ 10

\$ 38

*Displays wild gooseberry flavors with freshly cut hay &
Lemon notes, finished with lingering Passionfruit
And rhubarb.*



Pinot Gris **Glass** **Bottle**

The Grayling East Coast **\$ 8** **\$ 30**
*Aromas of white pear and peach with a spiciness that
Flows through onto the sublimely balanced palate.*

Triplebank, Marlborough **\$ 10** **\$ 38**
*Aromas of white peach & pear blossom
Mingled with underlying crisp red apple notes.*

Riesling

Camshorn Classic Marlborough **\$ 10** **\$ 38**
*Handpicked grapes creating a medium dry style with
Aromas of lime, grapefruit and ginger. The palate
Is generous and concentrated.*

RED WINE

Pinot Noir

The Grayling, Waipara **\$ 8** **\$ 30**
*Lifted ripe summer berry rata, flower, Boronia. Taste of
Fresh fruit, overlaying spicy rum and raisin earth less.*

The Last Shepherd, Central Otago **\$ 12** **\$ 46**
*Aromas of cherry and spice, bright and delicate
With superb bright raspberry strawberry flavors.*

Other Red Wines

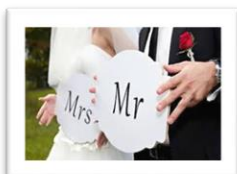
Stoneleigh Latitude Merlot Marlborough **\$ 10** **\$ 38**
*The palate is fresh and vibrant with blueberry,
A touch of herbs and approachable tannins.*

Church Road Syrah, Hawkes Bay **\$ 11** **\$ 42**
*Deep & youthful vibrant crimson colour.
Wild raspberry, blackberry, cracked*

Jacob's Creek Dble. Barrel Shiraz, Barossa Valley **\$ 12** **\$ 48**
*Deep ruby in color, this wine shows a rich and
Complex bouquet of dark plum, berry,
Cassis and spicy fruit*

Rose **Glass** **Bottle**

Church Road Gwen, Hawkes Bay **\$ 12** **\$ 48**
*A soft peach colour with a golden hue. A pretty aromatic
Nose with notes of white blossoms, melon, peach and White strawberry*



PORTS

Taylor's Fine Ta \$ 10

*A fine Portuguese tawny port that shows
Delicate nutty characters from barrel maturity.*

Taylor's Fine Ruby \$ 10

*The aroma is intense and very fruity.
Raspberries, cherries, & blackberries
Flavors*

Taylor's 10 Year old \$ 16

*Deep brick colour, aromas of ripe berry fruit
With a delicate nuttiness, smooth and silky on
The palate, full of ripe figgy and jammy flavours.*

COFFEES **Cup**

Espresso \$ 4.5

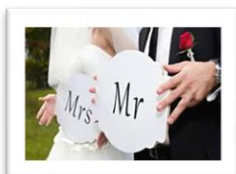
*Cappuccino, Latte, Mochaccino, Long/Short Black,
Flat White and others on request*

Decaf Espresso \$ 5.5

Extra Shot \$ 1

Tea \$ 4

Hot Chocolate \$ 5





DISTINCTION WHANGAREI

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DISTINCTION WHANGAREI
EVENT/BANQUET AGREEMENT

The Agreement made on this _____ day of _____ 202__

BETWEEN Distinction Whangarei **AND** _____
of _____ (Client)

RECITALS:

- A. Distinction Whangarei is in the business of providing Conference, Banquet and Accommodation facilities to the Client.
- B. The Client wishes to engage Distinction Whangarei to provide certain of these facilities for the Client.
- C. The parties now wish to record the terms and conditions of that engagement.

IT IS AGREED THAT:

- 1. The terms and conditions of the engagement are attached.
- 2. The fee schedule is attached (Distinction quotation/confirmation letter).

SIGNED FOR AND ON BEHALF OF:

Distinction Whangarei

In the presence of:

Conference/General Manager

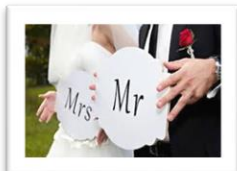
Witness

SIGNED FOR AND ON BEHALF OF:

Name

Witness

Signature



DISTINCTION WHANGAREI

CONFERENCE & BANQUET TERMS & CONDITIONS

1.0 CONFIRMATION:

1.1 Confirmation of a booking must be made by way of this signed contract by the Client within 14 days of the original reservation otherwise the Management of the Hotel reserves the right to cancel the booking and allocate the venue to another client.

2.0 FINAL NUMBERS:

2.1 The numbers expected to attend the event must be advised seven days (5 working days) prior to the commencement of the event, with final confirmation no later than 10am two working days prior to the event. This number will constitute the minimum charge.

3.0 FUNCTION ROOM HIRE:

3.1 It is agreed that the event will commence at the scheduled time and that the function room allocated will be vacated at the nominated time. The Hotel reserves the right to apply a charge for each additional hour exceeding the agreed specified time.

3.2 In the event that a designated room cannot be made available, the Hotel reserves the right to substitute comparable facilities and where possible will give the Client prior notification of the substitution.

3.3 Room hire charges, if applicable, are subject to the period required, number of guests in attendance and overall catering requirements.

4.0 DEPOSIT:

4.1 To secure a Conference reservation with the Hotel, a minimum deposit of \$500.00 or 20% of the estimated function cost (which ever is the greater) may be required at the time of confirmation.

4.2 To secure a Wedding or Stand-alone Banquet reservation with the Hotel, a minimum deposit of \$500.00 is payable at the time of reservation and a further payment of 50% of the estimated function cost is required at three months (3) prior to the function.

4.3 The Hotel reserves the right to vary the deposit amount.

4.4 If deposit is paid by credit card a credit card fee of 1.5% of the amount will apply.

5.0 FINAL PAYMENT:

5.1 For Conferences, final payment will be due on departure by credit card or bank cheque unless prior credit facilities have been approved by the Credit Manager of Distinction Whangarei. If the final accounts are paid by credit card on departure, a credit card fee of 1.5% of the total amount will apply. If the final accounts are paid after departure on invoice by credit card, the full merchant card fee will be applicable to the total amount.

5.2 For Weddings and Stand-alone Banquets, final payment of all known expenditure will be due in full 7 days prior to the function and the balance payable at the conclusion of the event, prior to departure.

5.3 It is understood that in instances where prior credit facilities have not been arranged with Distinction Whangarei and where the Client's guests or invitees have incurred additional charges such as meals, laundry, toll charges and liquor, these accounts must be settled on departure. If these charges are not paid by the individual concerned, they must be settled by the Client as part of the final account.

6.0 CANCELLATION:

6.1 Food and beverage functions may be cancelled in writing up to 14 days prior to the function commencement without penalty to the client.

6.2 For cancellations between 14 days and 7 days prior to the function, the deposit will be non-refundable.

6.3 For cancellations less than 7 days prior to the function, a fee of 50% of the estimated total revenue will be charged.

6.4 For cancellations 24 hours or less prior to the function 100% of the estimated total revenue will be charged.

6.5 Each consecutive 24 hour period prior to the start time/day of the function is deemed to be 1 day

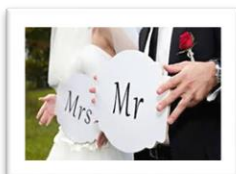
6.6 All cancellations must be received by the Hotel in writing.

7.0 FOOD & BEVERAGE:

7.1 The Hotel will not allow food and/or beverage of any kind onto the premises for consumption or any other purpose, for the Client or the Client's guests or invitees, unless prior arrangements have been made with the Hotel Management.

7.2 If specified, liquor in excess of the amount specified will not be supplied until an authorisation is signed by the Client or a duly authorised representative present at the event.

7.3 The Hotel reserves the right to discontinue the supply of liquor at any time, pursuant to the Sale of Liquor Act and Maori Community Development Act 1962.



9.0 HOTEL DAMAGES/INSURANCE:

- 9.1 The Client is financially responsible for any damage, breakage or pilferage sustained to the Hotel Premises or Equipment by the Client, the Client's guests, invitees, outside contractors or other persons attending the function, whether in the room reserved or any area or part of the Hotel, prior to, during or after the event.
- 9.2 Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building unless prior approval has been given by the Hotel Management. Suitable floor protection is to be used as required. Signage in Hotel public areas is to be kept to a minimum and must be approved by the Hotel Management.
- 9.3 For all exhibitions and stage set-ups produced by outside contractors, plans and power requirements must be approved by the Hotel's Chief Engineer a minimum of fourteen days prior to the event.
- 9.4 The Hotel will take all necessary care of the Client's property but will take no responsibility for damage to or loss of property or merchandise left in the Hotel prior to, during or after the function.
- 9.5 The Client will be responsible for the removal of the property after the conclusion of the event and any goods left in the Hotel after the function without prior arrangements will be deemed abandoned.
- 9.6 The Client must arrange their own personal liability insurance and security, as required.
- 9.7 The Client should conduct their function in an orderly manner, in full compliance with all applicable laws at a minimum disruption to other guests of the Hotel.
- 9.8 If the Hotel has reason to believe that a function will affect the smooth running of the Hotel's business, its security or reputation, it reserves the right to cancel the function without liability at any time either before commencement of the function or during it.
- 9.9 The Hotel reserves the right to exclude or remove any objectionable persons from the function or Hotel premises without liability at any time during the function.

10.0 PRICING POLICY:

- 10.1 Goods & Services Tax is included in the quoted rates, unless stated otherwise. GST is subject to alteration without notice.
- 10.2 A service charge may be applicable for each additional hour a function continues after midnight based on the number of confirmed attendees. Likewise, a surcharge may apply for Food & Beverage functions of 25 guests or less.
- 10.3 Every endeavor will be made to maintain prices as quoted however prices are based on current costs and may be subject to change without notice to meet increases as they arise.

11.0 AGENCY:

- 11.1 Where the Organiser is not the Client, the Organiser warrants that it has the authority to enter into this Agreement on behalf of the Client.

12.0 ASSIGNMENT:

- 12.1 The Client may not assign its rights under this Agreement without the written consent of Distinction Whangarei.

13.0 DISPUTE AND APPLICABLE LAW:

- 13.1 This Agreement is made in New Zealand & its construction; validity & performance is determined under New Zealand law.

14.0 ENTIRE AGREEMENT:

- 14.1 The terms and conditions set out in this Agreement contain the entire Agreement as concluded between the parties.

15.0 FORCE MAJEUR:

- 15.1 Where matters beyond the reasonable control of Distinction Whangarei impairs or prevents Distinction Whangarei being able to perform its obligations under the event contract, the Client releases Distinction Whangarei from any liability or loss incidental or consequential to such matters.

16.0 COMPLIANCE WITH STATUTES AND REGULATIONS:

- 16.1 The Client shall observe all relevant statement, regulations, ordinances and by-laws relating to their activity.

17.0 VARIATION:

- 17.1 Any variation, amendment or modification of these terms and conditions shall only be binding where omitted to in writing and executed by the parties.

