

CONFERENCE PROPOSAL



When it comes to selecting the venue for your next meeting, private function or conference, Distinction Whangarei Hotel and Conference Centre have it all sorted

www.distinctionwhangarei.co.nz www.distinctionhotels.co.nz

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WELCOME

Thank you for your interest in Distinction Whangarei as the proposed venue for your next Conference, Seminar, Meeting or Private Function. On the following pages we have detailed information on our Venue and facilities, including a selection of menus for your consideration.

All menus are samples only and can be tailored to suit your budget or dietary needs.

Our Conference Manager, will work closely with you to ensure all of your requirements are met. They will also assist in co-ordinating accommodation if required, equipment and refreshments to complement your schedule.

Please feel free to contact the hotel should you require further information or wish to make a reservation.

Our rates are valid to 31 December 2026

All prices are inclusive of GST at 15%, should GST alter, these rates will be subject to the additional GST component.

CONFERENCE FACILITIES AND SERVICES

Within this proposal are the detailed specifications and configurations for the conference rooms at the Distinction Whangarei. Optimum flexibility is offered in terms of style, seating arrangements, and presentation facilities. We can even adapt the venue to suit promotional themes or events, stage displays, wedding, or private functions.

Among the conference services we offer:

 $\sqrt{\text{Advice}}$ and booking of leisure activities

 $\sqrt{}$ Allocation of accommodation with the provision of a full rooming list

 $\sqrt{}$ Detailed accounts at the end of your event

√ Assistance with catering arrangements including menu and beverage selection



RESTAURANT AND BAR

- Our Restaurant offers A la Carte style dining.
- Open for Breakfast Monday Friday 6.30am to 9.30am, and Saturday Sunday from 7.00am to 10.00am
- Open for Dinner from 6.00pm daily
- Our Anchor Down Lounge is open from 4.30pm daily and is the perfect place to relax
- Private Restaurant Space at \$100.00 per day Monday Friday 11.00am to 3.00pm Saturday - Sunday from 12.00pm to 4.00pm

DAILY DELEGATE PACKAGE

\$70.00 per person – Full day rate (minimum of 20 Delegates)

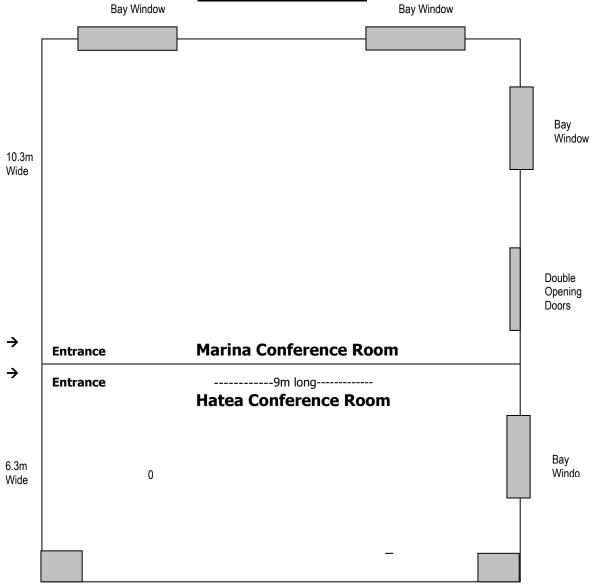
Includes:

- Function Room Hire
- Morning and Afternoon Tea (One Item per break per person) Chef's Choice
- Lunch Chef's Choice
- Standard Equipment Projector Screen, Whiteboard, and markers
- Water, Mints, Pens, and Pads



THE TELL OF CONTENENCE CENTRE

CONFERENCE ROOMS



Storage 1m Storage 1m

	THEATRE	CLASSROOM	U-SHAPE	BOARDROOM	BANQUET Round/Trestle	CABARET	AREA (M SQUARED)
MARINA	80	36	24	30	64 / 80	36	93
HATEA	40	30	21	20	25 / 40	30	70
COMBINED	130	80	1	1	96 / 120	1	163



Marina Room



Hatea Room





CONFERENCE ROOM PRICES

Marina Conference Room\$380.00 per dayHatea Conference Room\$280.00 per dayBoth Conference Rooms\$650.00 per day

Half Day Rates on Application

EQUIPMENT HIRE COSTS

COMPLIMENTARY

First Whiteboard, Markers, Duster
Mint, Pens & Pads
Water Cooler in the Conference Room
100 Inch Projector Screen
Lectern
Unlimited Wi-Fi Access

Flipchart Stand \$30.00 each per day One Page (Flipcharts) \$3.00 per page Extra Whiteboard \$25.00 per day Data Projector \$150.00 per day 42' Inch TV and HDMI \$80.00 per day Speaker and One Microphone \$100.00 per day Additional Microphone \$70.00 per day Big Bluetooth Speaker \$80.00 per day Small Bluetooth Speaker \$30.00 per day Zoom Mic \$60.00 per day

<u>ADDITIONAL SERVICES</u>

Photocopying Faxes Secretarial Services IT Support

We have access to additional equipment not listed, please make a request and we may be able to accommodate your needs.

Any equipment hired in from offsite prices are subject to change.



CATERING COVER NOTES

When planning your catering requirements, we offer several different options, however our chef in conjunction with the conference manager are only too happy to create and tailor a menu to suit your specific needs.

Any delegates with specific dietary needs such as vegetarian or gluten intolerance can be catered for with prior notification. Without prior advice the hotel cannot guarantee special dietary requests can be provided. Buffet meal quantities are prepared based on confirmed numbers and for some items will not be replenished during the meal. These special items will be advised at time of enquiry.

Health and Safety

Due to health and safety regulations, food may only be kept out for a maximum of two hours. Please note our menus have minimum numbers and are subject to change at any time.

Final Numbers & Dietary Requirements

Final numbers expected to attend the event and any special dietary requirements must be advised no later than 7 days prior to the commencement of the event. This number will constitute the minimum charge.

Cancellations

For cancellations between 14 and 7 days prior to the event, the deposit will be non-refundable. For cancellations less than 7 days prior to the event, a fee of 50% of the estimated total revenue will be charged. For cancellations less than 24 hours prior to the event, 100% of the estimated total revenue will be charged.

All cancellations must be received by the Hotel in writing.

Each consecutive 24-hour period prior to the start time/day of the event is deemed to be 1 day.

BREAKFAST MENU

For groups of 10 – 130 people

Continental Buffet Tea, coffee, cereal selection, pastries, yoghurt, juice, fruit, toast & spreads	\$27.50pp
Plated Cooked Breakfast Tea, coffee, eggs, bacon, breakfast sausages, hash browns, baked beans	\$32.00pp
Buffet Breakfast Tea, coffee, eggs, bacon, breakfast sausages, hash browns, baked beans	\$36.00pp
Finger Food *Tea, coffee, danishes and croissants, assorted muffins	\$15.50pp
Barista Coffee	\$6.00pp
CONTINIOUS COFFEE	
Tea and Coffee	\$5.50pp
Tea and Coffee Half Day (up to 4 hours)	\$15.50pp
Tea and Coffee Full Day (up to 8 hours)	\$21.50pp



MORNING TEA & AFTERNOON TEA ITEMS

Selections of Teas and Coffee available at an additional \$5.50pp
Orange Juice at an additional \$6.50pp

Savoury \$12.00pp, per item

Assorted savouries

Vegetarian spring rolls with a sweet chili dipping sauce

Assorted club sandwiches (vegetarian available)

Ham and Cheese croissant

Homemade sausage rolls

Samosas with sweet chili dipping sauce

Bacon and cheese Scones (vegetarian available)

Chicken goujons

Scones

Sausage roll

Sweet \$12.00pp, per item

Merengue with custard and fruit Assorted cheesecake

Mousse tart

Chocolate brownie

Lamington with jam & cream

Assorted Danishes

Mixed seasonal fruit platter (subject to availability)

MORNING TEA & AFTERNOON REFRESHMENT FOOD SELECTIONS

One item from the food refreshment menu (including coffee and tea) \$15.50pp

Two items from the food refreshment menu (including coffee and tea) \$27.50pp

Three items from the food refreshment menu (including coffee and tea) \$39.50pp

CONTINIOUS COFFEE

Tea and Coffee \$5.50pp

Tea and Coffee Half Day (up to 4 hours) \$15.50pp

Tea and Coffee Full Day (up to 8 hours) \$21.50pp



LIGHT LUNCH MENU

Open steak sandwich	\$18.00pp
Vegetarian Wraps	\$13.00pp
Chicken wraps	\$13.00pp
Ham, cheese, and onion tomato Panini	\$13.00pp
Bacon and egg panini	\$13.00pp
Beef pie	\$13.00pp

Selections of Teas and Coffee available at an additional \$5.50pp
Orange Juice at an additional \$6pp
Juice Despencer (One Flavor: Orange, Apple, Tomato) and Tea and Coffee at \$11.00pp



TABLE DE HOTE LUNCH MENU

Beer Battered Fish Served with house salad, fries, lemon wedge & tartare sauce	\$28.00pp
Butter chicken Served with steamed rice poppadom's	\$28.00pp
Grilled Chicken Burger Homemade Grilled chicken with, salad served with fries	\$28.00pp
Angus Sirloin Steak Served with chips, salad, and jus	\$34.00pp
WORKING LUNCH MENU Minimum Numbers of 20 (buffet style)	
Butter chicken Served with steamed rice	\$28.00pp
Poached pork belly Seved with mashed potato	\$28.00pp
Beer Battered Fish Served with house salad, fries, lemon wedge & tartare sauce	\$28.00pp
Roast beef Served with chips, salad, and jus sauce	\$31.00pp
Lamb shank (1 each) Served with mashed potato and salad	\$31.00pp
Vegetarian Stir fry noodles	\$29.00pp
Vegetarian Curry Served with steamed rice	\$29.00pp
Chicken drumstick Served with battered chips and salad	\$32.00pp



Cocktail Platters

Assorted cold meats such as, Ham, salami, pastrami, prosciutto, smoked chicken, marinated olives, crackers, breads, homemade hummus, and balsamic olive oil.

\$80.00 (serves 10 persons)

Assorted cheeses such as, crackers, assorted nuts, assorted dried fruit

\$90.00 (serves 10 persons)

Assorted seasonal fruit (Subject availability)

\$75.00 (serves 10 persons)

Assorted sweets such as, chocolate mousse tart, Lemington with cream, brandy snaps, assorted cheesecake (subject availability)

\$85.00 (serves 10 persons)

Canape / Finger Food Selection

Savoury \$12.00pp, per item

Ham and cheese mini croissant

Fish goujons

Vegetable kebab

Crumbed camembert

Egg sandwich

Chicken goujons

Pull pork bao bun

Sausage roll

Sliders

Sweet \$12.00pp, per item

Cream puff profiterole Mini Pavlova Lemon meringue tart Assorted cheesecake Fruit kebab Chocolaté mousse tarte

Selections of Teas and Coffee available at an additional \$5.50pp
Orange Juice at an additional \$6pp
Juice Despencer (One Flavor: Orange, Apple, Tomato) and Tea and Coffee at \$11.00pp



All items are subject to availability and alternative dishes may will be substituted accordingly

Alterations can be made to this menu to suit your requirements

TABLE DE HOTE SAMPLE MENU

Minimum of 5 people required – Maximum of 20 people

2 Courses (Entrée and Main or Main and Dessert) \$50.00pp including GST per person 3 Courses (Entrée, Main and Dessert) \$60.00 including GST per person

Entrée:

Herb garlic bread

Seafood chowder with warm bread

Main:

Salmon

Serve with roasted kumara with iceberg, Japanese mayonnaise, teriyaki sauce crispy onion

Pumpkin and feta risotto

Served with grilled pumpkin, feta cheese, and herb oil

Angus Sirloin steak

Served with chips broccoli, mushroom, and jus

Butter chicken

Served with steamed rice and poppadom's

Dessert:

Cookies and cream

Served with vanilla ice cream

Trio Ice-Cream

Berry sauce & chocolate sauce

The above menu is based on our current A La Carte menu which does change seasonally,

Dependent on your date of stay the above menu items may change.

A confirmed menu will be provided closer to your arrival, using the operational A La Carte Restaurant menu.



Alterations can be made to this menu to suit your requirements

BUFFET SELECTION

For groups of 30 – 90 people

Please see the below options we have available for selection and then pick from the appropriate menu.

\$55.00 per person

One Entrée
Two Salads
Two Mains
One Hot or cold Dessert
Roast vegetables
Steamed seasonal vegetables

\$65.00 per person

One Entrée
Three Salads
Three Mains
Two Desserts Hot or Cold
Roast Vegetables
Steamed seasonal vegetables

\$75.00 per person

2 Entrée 4 Salads 4 Mains 4 desserts Dessert Hot or Cold Roast vegetables Steamed seasonal vegetables



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 dressing

Coleslaw with red & white cabbage and a homemade mayonnaise

Creamy crab salad

Capri Salad

Shrimp & Surimi salad

Orzo and quinoa salad

Beetroot and feta with balsamic dressing

5 Bean salad

Greek salad



Mains:

Chicken:

Chicken drumstick with mushroom sauce

Caramelised chicken drumsticks

Chicken drumstick with garlic honey soy

Cajun chicken breast with tomato base sauce

Seafood

Steamed fish with creamy parsley sauce

Panko fish with tartare sauce

Poached fish with tomato base sauce

Lamb:

Roast lamb with jus

Lamb stew

Lamb shank (1 each per person)

Beef:

Roast Sirloin beef with jus

Slow cooked beef stew

Beef stroganoff

Pork:

Honey glazed champagne ham with gravy

Caramelised pork belly with sauce

Crispy pork belly with sweet vinegar sauce

Roast pork with sauce



Desserts Hot & Cold:

Apple crumble with custard

Lemon meringue tart

Fruit platter

Chocolate Mousse tart

Assorted cheesecake bites

Assorted cakes

Berry crumble with custard

Individual ice cream

Please notify us of any dietary requirements. Availability on the day may be limited.



Alterations can be made to this menu to suit your requirements All items are subject to availability and any alterations will be substituted accordingly

BEVERAGE SELECTION

NON-ALCOHOLIC		Glass Bottl	<u>e</u>		
Fruit Juices	\$	6 6			
Ask your waiter					
Sparkling/ Still Water	300ml	\$ 7			
Sodas Coca-Cola, Coke No Sugar, Sprite	e, Ginger ale,	\$ 5 L&P			
Bundaberg Ginger Beer	330ml	\$ 7			
Sparkling Fruit Juice	330ml	\$ 7			
Red bull	250ml	\$6			
BEERS					
Tap Beers	<u> </u>				
Standard (Lager)		\$ 12	2		
Premium (Craft Beer)		\$ 14	l .		
Standard Bottle		\$ 11	L		
Craft Beer (IPA, APA, XPA, Pi	lsner, Stout	\$ 13	\$ 13		
Cider (Apple, Blackberry)		\$ 12	2		
SPIRITS					
All spirits served as doubles unle	ss otherwise i	requested			
Standard Spirit		Single \$8	Double \$12		
Premium Spirits		Single \$10	Double\$14		
Extra Premium Spirits & Liqu	eurs	Single \$11	Double\$15		



CHAMPA	GNE &	SPARKLING
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WHITE WINE	Glass	Bottle
Lindauer Fraise	200ml	\$ 15
Lindauer Brut	200ml	\$ 15
Ruffino Prosecco 750ml		\$ 60
Deutz Marlborough Cuvee	750ml 200ml	\$ 70 \$ 20
CHAINT AGINE & SPAINKLING		

Sauvignon Blanc

Montana Festival Block- Marlborough

\$ 12

\$ 40

The wine is pale straw in color with green highlights. The aromas of grapefruit and white flesh nectarine is complemented by notes of capsicum and tomato leaf

Villa Maria Marlborough

\$13

\$55

Bright and fruity with crisp notes of lemongrass, passion fruit, lemons, and white grapefruit on the nose. Vibrant acidity with a juicy finish

Kahurangi Estata, Nelson

\$13

\$55

Classic Sauvignon Blanc features, vibrant notes of citrus, lime, and grapefruit alongside tropical fruit hint like passionfruit and guava.

Church Road, Hawke's Bay

\$17

\$ 70

Fragrant elderflower, grapefruit, mandarin, basil, and subtle passionfruit notes. Oak bringing an underlying creaminess with a slightly flinty edge

PINOT GRIS

Montana Festival Block-New Zealand

\$ 12

\$ 40

Aromas of meadow flowers and wild honey. The nose makes way for a rich, weighty palate with pear and guava notes underpinned with subtle mixed spice

Kahurangi Estate, Nelson

\$13

\$55

Aromas of a ripe pear, apple, and stone fruits with hints of floral notes. The palate is medium bodied with a smooth texture, balanced with refreshing acidity.

Villa Maria Reserve

\$ 14

\$ 55

Rich, textural, opulent wine with a creamy palate from spending extended time ageing on yeast lees. The exotic tropical fruit flavors are framed by a soft, yet balanced acidity and unctuous texture



CHARDONNAY	Glass	<u>Bottle</u>
Montana Festival Block, East Coast	\$ 12	\$ 40
Vibrant stone fruit aromas and hints of toasty of full-textured palate, which has a creamy, linger	·	ne freshen the rounded a
Villa Maria Single Vineyard	\$ 16	\$65
Fragrant citrus, complex flint, and nut aromas c mealy characters to form a seamless palate.	ombine with a distinctive c	ore of mineral, lemon, an
Rosé		
Villa Maria	\$12	\$ 40
This lighter in alcohol Rosé displays fresh, red be lelicately balanced, smooth, and refreshing.	erry fruits and floral aroma	s on the nose. The palate
Gwen Church Road, Hawkes Bay	\$ 17	\$ 70
A soft peach color with a golden hue. An aroma	•	•
each and white strawberry.	·	
RED WINE	Glass	<u>Bottle</u>
RED WINE	Glass	<u>Bottle</u>
RED WINE PINOT NOIR	Glass \$ 10	Bottle \$ 39
RED WINE	\$ 10	\$ 39
PINOT NOIR Montana Festival Block, Waipara	\$ 10 nouth filling body, cherry, p	\$ 39
PINOT NOIR Montana Festival Block, Waipara Scented and moderately concentrated, with me showing a touch of complexity, and a smooth	\$ 10 nouth filling body, cherry, p finish.	\$ 39 lum and herb flavors,
PINOT NOIR Montana Festival Block, Waipara Scented and moderately concentrated, with m	\$ 10 nouth filling body, cherry, p finish. \$ 16	\$ 39 lum and herb flavors, \$ 62
PINOT NOIR Montana Festival Block, Waipara Scented and moderately concentrated, with m showing a touch of complexity, and a smooth The Last Shepherd, Central Otago	\$ 10 nouth filling body, cherry, p finish. \$ 16	\$ 39 lum and herb flavors, \$ 62
PINOT NOIR Montana Festival Block, Waipara Scented and moderately concentrated, with m showing a touch of complexity, and a smooth The Last Shepherd, Central Otago Aromas of cherry and spice, bright and delicate	\$ 10 nouth filling body, cherry, p finish. \$ 16 e with superb bright raspbe	\$ 39 Ium and herb flavors, \$ 62 erry strawberry flavors. \$ 52

\$ 17

Aromas of blackberry and dark fruits dominate the nose, showcasing their ripe and juicy

Metala Langhorne Creek Shiraz

\$ 70



PORTS	Glass
Taylor's Fine Tawny A fine Portuguese tawny port that shows Delicate nutty characters from barrel mat	\$ 14 urity.
Taylor's Fine Ruby The aroma is intense and very fruity. Raspberries, cherries, & blackberries Flavors	\$ 14
COFFEES	
Fluffy (Kids) Tea	\$ 3 \$ 5
Espresso, Long Black, Macchiato	\$ 5
Flat White, Cappuccino Latte, Mocha, Hot chocolate	\$ 6



YOUR CHECKLIST

Have you arranged everything? Is there anything you may have forgotten? To ensure you have all that is required to effectively co-ordinate your event Distinction Whangarei has prepared the following Event Checklist:

Conference Room Requirements	Catering Requirements
□ Capacity	☐ Menu Selections☐ Breakfast
Specifications	☐ Arrival Tea & Coffee☐ Morning Tea
☐ Lighting	☐ Lunch ¯
☐ Heating	☐ Afternoon Tea
☐ Floor Plan	☐ Energy Break
□ Availability	☐ Dinner
☐ Access Time	□ Beverages
☐ Microphone	☐ Times
	□ Costs
Room Set-up	☐ Final Numbers
☐ Theatre Style☐ Classroom Style	Accommodation
☐ Boardroom Style	□ Number of Rooms
☐ U-Shape Style	☐ Room Type
	☐ Arrival & Departure Dates
Technical Support	☐ Guest Names
□ Required Equipment□ Costs	
□ Set-Up of Equipment	



DISTINCTION WHANGAREI CONFERENCE AGREEMENT

The Agreem	ent made on this		dav of		202
J	ent made on this	(DAY)		(MONTH)	
BETWEEN	Distinction Whangarei AND _				
			(NAME)		
of					
RECITALS:		(Business/O	rganization)		
A. Distinction the Client.	n Whangarei is in the business	of providing Co	nference, Banquet an	d Accommodation facil	ities to
B. The Clien	t wishes to engage Distinction	Whangarei to p	rovide certain of these	facilities for the Client	
C. The partie	es now wish to record the terms	and conditions	s of that engagement.		
IT IS AGRE	ED THAT:				
1.The terms	and conditions of the engagem	ent are attache	d.		
2.The fee so	hedule is attached (Distinction	quotation/confir	mation letter).		
SIGNED FO Distinction V	R AND ON BEHALF OF: Vhangarei				
(0	Conference Manager)	_			
SIGNED FO	R AND ON BEHALF OF:				
	(Company Name)	_			
	(Signature)	_			
	(Position Held)				



<u>DISTINCTION WHANGAREI</u> 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:

- 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:

- 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, it's 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 endeavour 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:

1 14.1 The terms and conditions set out in this Agreement contain the entire Agreement as concluded between the parties.

15.0 FORCE MAJEURE:

1 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:

1 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.