



The Boardroom, Focus on what you do best, while we look after the rest.

The Boardroom

This facility is available for small meetings (12 persons max) or for private dining functions. Ideal for time out from the office, it is fully air-conditioned, equipped with internet access and a 55inch flat-screen television enabled for laptop presentations

Stunning views of the city provide an ideal space for your meeting and our kitchen provides a wide selection of morning and afternoon teas, working lunches or dinners, as well as bar facilities.

Room Hire Only

Half day \$ 250.00 (9am – 1pm or 1pm – 5pm)
Full day \$ 400.00 (9am – 5pm)

Accommodation

Rooms booked in conjunction with conferences \$295.00 single occupancy, \$325.00 twin share for room and breakfast.

Equipment

All conferences include the following included in the room hire rate:

- Whiteboard & flipchart
- 55inch flat-screen television enabled for laptop presentations
- Iced water & mints
- Conference notepads & pens

*Please advise if any other equipment is required which will incur an additional cost. Wireless Internet (charges may apply – please advise requirements)
Room setup available: Boardroom setup only maximum capacity 12.*

Catering options to keep you nourished

Tea & Coffee (Plunger/Leaf Tea) \$4.00pp
Espresso Coffees also available please see our staff to order and for individual prices

Morning Tea Options

prices are per person & include tea & coffee

- Blueberry Friand 9
- Sweet treat selection 15
- Truffle omelette, wild mushrooms, shaved manchego 17
- Valrhona Chocolate scones with berry butter 12
- 12 hour poached egg, soldiers, whipped marmite butter 11

Lunch

- House made steamed pork buns, pickled carrot & daikon with char, sui pork 15
- Beetroot salad, candied walnut, goats curd, basil, baby chipotle onion 19
- Pan fried monk fish, chilli, lime, capers, salsa Verde 26
- Vietnamese banh mi, chilli & lime beef, daikon, pate, Kupe, fresh coriander & chilli 18
- Crispy pork hock, apple slaw, sweet & sour dressing 22

Afternoon Tea Options

prices are per person & include tea & coffee

- Sweet treat selection 15
- Valrhona Chocolate scones with berry butter 12
- Poached free range chicken, cucumber & sesame club sandwiches 15

Additional Items

- Freshly baked sourdough, with lemon & olive oil 8
- House marinated Sicilian olives 9
- Spiced mixed seeds & nuts 6

• Daily Cheese Selection (Our staff will advise today's selections)

\$13 for 50g of one cheese

\$22 for two cheeses

\$31 for three cheeses

\$40 for all four cheeses

Served with lavosh, Marsh's honey comb, quince paste, macerated figs

** Gluten Free & Vegetarian Options available on request

** Full beverage list available

Event Checklist:

Please help us to ensure your conference or event is the best it can be by providing the following information one week prior to your event:

1. Agenda of function, break times, group arrival and departure times.
2. Final numbers attending the event (48 hours prior to the event)
3. Catering required on the day/evening
4. Contact on the day
5. Additional space required for breakout areas (subject to space availability as part of the restaurant area)
6. Final payment instructions
7. Audio visual requirements
8. Accommodation & rooming list/payment instructions (if applicable)
9. Additional information regarding your event

If you have any other questions or requirements please contact us on 0-3-332 9816 or email enquiries@hackthorne.nz