



On behalf of Kingsgate Hotel we would like to thank you for giving Kingsgate Catering the opportunity to present menus for your event. Kingsgate have many years of experience in catering to small or large numbers and are able to be very flexible to suit your requirements.

We will assist in co-coordinating your *accommodation* and catering to complement your schedule.

On each of the following pages we have detailed information to help you plan your event. Included is a selection of menus for your consideration. Please advise if you require menu's for dinners as we will tailor them to suit. All menus are samples only and can be adjusted to suit your budget or dietary needs.

Remember - we thrive on challenges and will do everything we can to ensure your event is a totally successful and memorable one.

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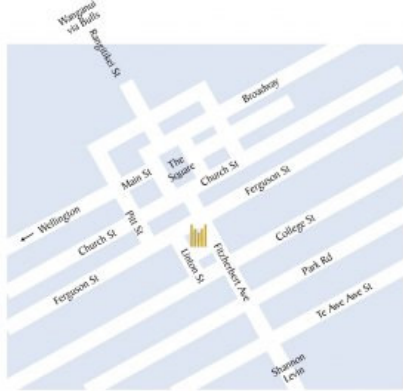
Kingsgate Hotel Palmerston North
110 Fitzherbert Avenue, Palmerston North 4440

NZ Website: www.millenniumhotels.co.nz/kingsgatepalmerstonnorth

SERVICES

Among the services we offer:

- ◆ Great Accommodation rates and information
- ◆ Advice of leisure activities
- ◆ Assistance with catering arrangements including menu compilation and beverage selection which best suit your requirements
- ◆ Recommendation of local entertainment, photographers, florist, etc
- ◆ Full support from the team.



Kingsgate Catering supply certain linen for catering tables as part of your catering costs however if you would like tables clothed over and above there will be a charge. If you have specific needs such as floor length tablecloths, chair-covers or serviettes these will be priced as per requirements.

LINEN HIRE COSTS	
Black or White 135 x 180	\$4-50
Black or White 180 x 245	\$6-50
White 135 x 245	\$6-50
Black or White 230 x 230	\$7-50
White 135 x 135	\$4-50
White 180 x 180	\$6-00
White 180 x 305	\$8-50
Serviettes Black or white	\$1-00



**Winners of the 2008 & 2009
New Zealand Beef & Lamb Hallmark of Excellence Award**

Menu Selections

We have included a selection of menus to help with your food requirements. Please note however, we are more than happy to design menus to suit your personal preference.

Our Chefs from our award winning Restaurant, Zoe's at Kingsgate, are able to accommodate special food requirements, e.g. vegetarian, gluten free.

What our clients say about us.

Kingsgate Hotel Catering have catered for our annual Gala Dinner for many years and each year numbers have increased with added challenges. The team at Kingsgate Hotel strive to deliver great client service working mutually to understand our requirements. Kingsgate Hotel Catering meets our expectations by delivering quality presentation of food and beverages to our event.

Joanna Fifita, Expo Co-ordinator Foodstuffs NZ Expo

I'm still riding the high from such an amazing night!! Everyone has raved about it so far so I'm ecstatic! Thank you so much for all yours and your teams hard work in making the night fantastic, everyone has raved about the food, considering we we're running late for dinner the staff great! You made what was a very overwhelming project for me so easy and also thank you to you for being so great to work with and accommodating, you helped fill in the gaps I had with your experience which is greatly appreciated.

Alison Tawharu. Midcentral Health Awards Dinner

I'd like to say a special thank you to Chetan and Jack The food was absolutely divine. The pre-dinner nibbles looked and tasted delicious. The presentation of the buffet looked wonderful and many guests commented on how tasty the meals were especially the Harpuka steaks and char grilled chicken. The service was very professional and the meal was served at exactly the right time for the guests. Great work team – it was certainly a pleasure to work with you and I would have no hesitation in recommending the catering services of Kingsgate to others.

Jayne Robertson. Forum Meeting Planners

It was great working with you and everything ran really smoothly on Saturday night. Food was great, staff were great - all we could wish for really. Please pass my thanks on to Kim, Edwin and the Chef, waiting staff etc. from Saturday night, they were superb.

Chris Tennant. Events Co-ordinator, Netball NZ

Just want to let you know that the team you had on for us during our Awards Dinner were fantastic. The food was absolutely beautiful, and the hospitality and friendliness was outstandingly high. Very professional service and we all enjoyed it very much.

Christopher Whaiapu, Rangitane Festival coordinator

Petite canapé & cocktail menu

Cold selection

Mini Caesar chicken filoettes	\$4.00
Petite seafood cocktail spoons	\$4.00
Mini salmon nicoise spoons	\$4.00
Cajun & wood smoked salmon wings with sumac aioli	\$4.00
Hot smoked salmon on oatmeal cracker & garlic dressing	\$4.00
Tomato basil bruchetta with bocconcini	\$3.50
Olive tapenade bruchetta	\$3.75
Date & almond pate, blue cheese on oatmeal cracker	\$3.75
Wild mushroom parmesan filoettes	\$3.75
Vegetable crudités with cheese dip & salsa	\$3.50

Hot selection

Gourmet petite quiches, pies & savouries	\$3.50
Mini meat balls with horopito	\$3.50
Chicken potato croquettes	\$4.00
Chilli cheese toast	\$3.75
Chicken chippies with dipping sauce	\$3.75
Prawn shao mai dumplings with soy sauce	\$3.50
Wild mushroom blue cheese vol au vents	\$3.75
Lamb roganjosh, butter chicken puff bites	\$3.75
Cocktail beef/ lamb burgers with relish	\$4.00
Thai chicken & venison mini flaky bites	\$3.50
Spanish chorizo sausage wrapped in damper pastry	\$3.50
Malaysian cocktail chicken/beef satay with peanut sauce	\$4.00
Mini Italian pizza bites	\$3.50
Asian basket – <i>(spring rolls/samosa /wontons with sweet chilli sauce)</i>	\$3.50
Panko crumbed prawns with dipping sauce	\$4.00
Salt & pepper squid with butter ponzu sauce	\$4.00

Sweet selection

Mini raspberry & lime tarts with white chocolate	\$3.75
Hand made chocolate truffles	\$3.50
Dark chocolate brownie squares	\$4.00
Mini Florentines	\$3.75
Fresh fruit skewers with chocolate sauce	\$4.00



WEDNESDAY

Bakers bread roll basket

Cold Salad Buffet

Potato & bacon salad with Dijon mustard & garlic chives

Garden Salad

Tossed salad with greek feta & olives

Carvery

Thyme & mustard crusted beef rump

Served with traditional gravy, mustards & horseradish

Hot Buffet

Hoki fish bites with lemon & tartare

Steamed gourmet potatoes

Seasonal vegetables with Herb Butter

Roasted Kumara & Pumpkin

Dessert buffet

Traditional kiwi individual pavlova

Tropical fruit salad

Selection of dessert condiments

Tea selection with fresh cona coffee

\$35-00 per person



Bakers bread roll basket

Cold Salad Buffet

Shrimp, Surimi, citrus mayonnaise

Tossed salad with greek feta

Potato & bacon salad with Dijon mustard & garlic chives

Garden salad with sprouts

Selection of dressings & condiments

Carvery

Honey & clove studded champagne ham

Traditional Gravy, apple sauce & mustards

Hot buffet

Harissa roast chicken, corn salsa

Mini lamb tikkis, Moroccan coconut cream sauce

New season gourmet potatoes

Seasonal vegetables with herb butter

Dessert buffet

Pecan pie, caramel sauce

Tropical Fresh fruit platter

Chocolate sauce, chantilly cream, berry coulis

Tea selection with fresh cona coffee

\$40.00 Per person

MENU



Chef's soup of the day served with selection bread rolls

SALAD BUFFET

White wine pernod poached tiger pawns

Shrimp, Surimi, citrus mayonnaise

Tossed salad with greek feta & olives

Potato & bacon salad with Dijon mustard & garlic chives

Garden salad with sprouts

Thousand island dressing, vinaigrette dressing, croutons

CARVERY

Thyme & Dijon crusted roast prime Beef Rump

Traditional Gravy, horse radish cream & mustards

HOT BUFFET

Chicken Cassoulet, bean, sausage

Moroccan lamb Tagine

Organic pasta provencale, charred vegetables, parmesan

Cumin scented jasmine rice

Roast kumara yummos with honey sesame glaze

Seasonal vegetables with herb butter

DESSERT BUFFET

Pavlova roulade, crème fraiche

Pecan pie, caramel sauce

Chocolate mousse & mud gateaux

Fresh fruit platter

*Chocolate sauce, berry coulis, marshmallows,
chantilly cream*

Tea selection with fresh cona coffee

\$48.50pp

WED

Beverage List

SPARKLING WINES

Lindauer Brut Mini	\$8-50
Lindauer Brut	\$29-00
Deutz Marlborough Cuvée	\$53-00
Lindauer Special Reserve	\$36-50

WHITE WINES

Settlers Hill Chardonnay	\$6-00/ \$28-00
Montana Gisborne Chardonnay	\$30-00
Montana Gisborne Chardonnay Mini	\$8-50
Church Road Chardonnay	\$48-00
Settlers Hill Sauvignon Blanc	\$6-00/\$28-00
Montana Marlborough Sauvignon Blanc	\$30-00
Montana Marlborough Sauvignon Blanc Mini	\$8-50
Stoneleigh Marlborough Sauvignon Blanc	\$41-00
Stoneleigh Marlborough Riesling	38-00
Corban's Homestead Pinot Gris	\$28-00



RED WINES

Settlers Hill Merlot Cabernet	\$6-00/\$26-00
Montana Cabernet Sauvignon Merlot Mini	\$8-50
Church Road Merlot Cabernet	\$47-00
Jacob's Creek Cabernet Sauvignon	\$37-00
Wyndam Shiraz	\$31-00
Stoneleigh Pinot Noir	\$43-00
Montana Pinot Noir	\$34-00

BEVERAGE

Beverage continued

SPIRITS

Single \$4-00/\$8-00

A full selection is available

RTD's available on request

NON ALCOHOLIC

Keri Orange juice. \$3.50

Coke, Diet Coke, Lemonade \$3.50



BEER

Speight's Gold \$5.50

Summit \$6-00

Stella Artois \$7.00

Steinlager \$7.00

Steinlager Pure \$7.00

Steinlager Lite \$6.00

Tui \$5.50

Your Personalized 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 Kingsgate Hotel Palmerston North has prepared the following Events Checklist.

Conference Room Requirement

- Capacity

Specifications

- Power Source
- Lighting
- Heating
- Black-out facilities
- Microphone
- Floor plans
- Location
- Availability
- Access Time

Room Set-up

- Theatre Style
- Classroom Style
- Boardroom Style
- U-Shape

Technical Support

- Required Equipment
- Costs
- Back-up Equipment
- Personal Support
- Familiarisation of Equipment

The "Extra Touch"

- Pillow Gifts
- Welcome Letter
- Welcome Gifts
- Suite for VIP's
- Surprise Trips/Excursions

Catering Requirements

- Breakfast
- Morning Tea
- Working Lunch
- Afternoon Tea
- Pre-Dinner Drinks
- Cocktails
- Dinner
- Mini Bars
- Menu Selections
- Costs
- Times
- Pax Numbers

Accommodation Requirements

- Number of Rooms
- Payment Details ie
Chargeback to company
Credit card payment

Type of Rooms

- Single
- Twin
- Arrival & Departure Dates
- List of Attendee Names
- Early Arrivals
- Guests Staying On

Special Rooms

- Disabled
- Suite
- Interconnecting/Family

Additional

- Hotel Transfers
- Transport
- Theme Dinners
- Out Catering

If this list encourages any ideas or questions please do not hesitate to contact the Sales Manager who will be more than happy to assist.