

CONFERENCE PACKAGE 2017

Thank you for considering WHISTLE
GROUP HOSPITALITY for your event

Okahu Waterfront Venue
can be divided into 4 separate areas
of varying sizes and can cater from
10 to 250 guests.

Available for hire any time between
7am and 3am, 7 days a week

Venue hire

Monday to Friday from 9am to 4pm
@ \$850 per day plus gst
Additional hours @ \$250 per hour
plus gst

Allely Estate marquee
can cater for 10 to 400 guests
depending on your style of event

Allely Estate is available for hire
any time between 7am and 3am,
7 days a week

Venue hire for both venues includes;

- Exclusive venue with venue set up,
clearing in and cleaning
- Chairs, tables and table ware
- Free parking
- All Furniture's as seen on premises
- Rubbish and bottle removal
- Marquee may incl \$650 plus gst
setup fee.

Please discuss with your event
manager



Additional Equipment Hire

Everything below is plus gst

Linen – tables, registration table, bar leaners etc. \$20 per cloth

AV Package available from: \$500

“Black out” to block ambient light for projectors \$150 per 5 meters

P.A. System \$250

Projector \$350

Cordless Microphone \$55

Raised Staging from: \$350

Lectern \$150

Okahu Car park underpass security after 5:30pm

(min. 4 hrs) \$45 per hr

8ft Screen \$90

Flip Charts including paper \$55 each

48 inch plasma TV \$200 each

Whiteboard & Easel with markers, eraser etc. \$40

Mints \$1 per guests

Pens, Pads, post it, pads, white board markers \$8 per guests



Food & Beverage

Beverage

Charged on consumption

Food

All Day Catering Package @ \$55 per guest, depending on the event.
Please discuss with your event manager.

OR

- Morning and Afternoon Coffee/Tea from \$19.50 per guest
- Working Lunch from \$32.00 per guest
- Buffet and Plated Set menu from \$89.00 per guest (Incl FOH STAFF)
- Late afternoon drinks & canapés can also be arranged

Food & Beverage Staff

- Service manager charged @ \$35 per hr as required (min. 4 hrs)
- Event Staff charged @ \$25 per hr as required (min. 4 hrs)
- Chefs Charged @ \$35 per hr as required (min. 4 hrs)



Whistle Morning/Afternoon Tea

\$6.50 per item per person plus GST. (Min 3 items)

Morning Tea Savoury Items

Petit cups of homemade toasted muesli w/citrus coconut yoghurt (GF, V)
Signature salmon gravlax bagels w/spinach & cream cheese, baby capers
Old fashioned kiwi cheese & onion open toasties w/micro greens
Petit quiche (V)
Savoury feta, herb, onion muffins
Filo wraps w/spinach & basil feta filling
French vegetarian twirls crusted w/parmesan & herbs
Mini petit chicken filo's w/garlic aioli
Seasonal fruit platter (GF)

Afternoon Tea Savoury Items

Smoked chicken vol au vents w/parmesan crust
Signature salmon gravlax bagels w/spinach & cream cheese, baby capers
Chicken sausage rolls and homemade tomato sauce
Classic finger sandwiches
Beef burgundy petit pies
Saffron & mirin infused vegetarian sushi rolls
Mexican inspired quesadilla triangles
Filo wraps w/spinach & basil feta filling (V)
Vietnamese shrimp & chicken rolls
Moroccan chicken skewers w/citrus aioli
Asian mini spring rolls w/dipping sauce (V)
Cheese board w/dried fruits & nuts
Bread selection w/assorted dips & chutneys

Sweet Items for any occasion of the day spoil yourself

Noodle box fruit seasonal fruit salad w/citrus coconut yoghurt
Petit cheese cake of the day
Assorted lollies
Apple & rhubarb tarts w/Italian meringue
Chocolate & caramel brownie w/chilli cream & pistachio
Petit Brulee in a spoon
Chef's truffles of the day
Cedilla's inspired fruit meringue w/whipped cream & chilli honey nuts
Danish fruit pastries w/apricot glaze
Fruit kebabs w/coconut yoghurt
Selection of chocolate, berry muffins & whipped cream
Selection fresh baked cookies
Coconut banana friand (GF)
Lemonade scones w/whipped cream & mulled berries
Seasonal fruit platter



Walk 'N Fork

Price for menu \$12.50 per item + GST (Min 2 per person)

Vegetarian

Green pea & roast pepper risotto w/honey & lime olives GF
Spring baby greens Vietnamese rolls w/orange & chilli sauce
Crispy homemade wontons w/sweet & sour dip
Rustic corn fritter w/beetroot puree & basil parmesan crisps
Indian inspired twirls w/cucumber raita & mango chutney GF
Wild mushroom ragout w/handmade gnocchi & pesto lime aioli

Seafood

Potato wrapped prawns w/champagne cream foam
Double panko crumbed fish nibbles w/citrus mayonnaise & lemon pieces
Saffron & tomato infused seafood Paella w/rocket & finger lime salad
Aromatic market fish steamed on rice w/sweet n spice micro salad
Cold confit of New Zealand salmon on spring vegetable fettuccine w/mandarin aioli GF
Asian lemon & orange crispy squid w/citrus cream sauce

Proteins Meat & Poultry

Petit brioche burgers w/angus beef, bush tomato chutney & organic kumara crisps
Confit free range pork belly w/apple cinnamon puree, summer green pea salad
Chicken & herb bites coated w/sticky rice & honey, chilli peanuts
Smoked chicken martinis w/red pepper, Asian green salad & rice noodle salad
Sous vide of beef tenderloin w/mustard infused crushed potatoes & watercress pesto GF
Thai flavoured beef & rice noodle w/cucumber & mint sugar syrup



Whistle Working Lunch Menu

Package One: Two savoury items and two sweet items at \$32.00 per person plus GST

Package Two: Three savoury and two sweet items OR four savoury items at \$38.00 per person plus GST

Package Three: Four savoury items and two sweet at \$45.00 per person plus GST

Savoury Items

Open style gourmet sandwiches

Pitas pockets vegetarian w/roasted peppers, feta, mixed lettuce & mint & honey yoghurt

Selection of club sandwiches honey ham, vegetarian tomato & cucumber

Fresh Turkish bread sandwich of smoked chicken, brie, avocado and relish

Deli Style sour dough sandwich of Pastrami, pickle and rocket

Tortilla petit wraps of ham, cheese, mesclun

Chicken pitas with garden salad, tomato salsa, mint yoghurt

Falafel pitas garden salad, tomato salsa and mint yoghurt (V)

Assorted brioche sliders

Noodle Box Items

Noodle Box of Chicken Caesar Salad

Noodle box of Chinese sticky pork, spring onions and rice (additional \$2)

Noodle box with cold smoked salmon and Udon noodles

Noodle box of Greek salad with croutons and lemon dressing (V)

Noodle box of Asian assorted wontons, spring rolls & prawn twister

Noodle box of fish fingers, rustic chips & spiced tartare

Hot Savoury Items**

Lamb & green pea & mint crusted mini pies

Italian chicken sausage rolls

Petit enchiladas w/red pepper coulis

Burgundy beef pies

Tomato and parmesan tart (V)

Spiced vegetables in vol au vents w/olive tapenade

Angel mini burgers w/Swiss cheese & bush tomato chutney

Savoury muffins w/feta & basil pesto



Sweet Items

Classic ginger & peanut crunch
Assorted fruit muffins
Caramel spoons w/lemon meringue
Homemade baked cookies
Chocolate & caramel brownie slice
Chilli & coconut chocolate brownie
Classical Brulee spoons
Old fashioned petit Pavlova w/mulled berries & coconut crusted cream
Cecilla organic berry infused meringues
Chai panna cotta w/mandarin & chilli jelly
Lemon & coriander meringue tarts
Dark Valona chocolate tarts
Rum infused Rocky road
Mixed lamington's w/whipped cream & berry compote
Mango & chilli chocolate spoons
Homemade chef's variety of truffles
Chocolate mulled fruit cups w/toasted coconut yoghurt



Beverage List - Giggle Water to the Bar

Subject to availability

Alternatively to the beverage packages: BYO Champagne at a flat corkage of a flat rate of \$ 30.00 plus GST per 750ml open bottle.

Limited or unlimited bar tabs, Cash Bar



CHAMPAGNE/METHODE TRADITIONELLE

Odyssey Homer Sparkling Rosé	\$ 38
Veuve Du Vernay Brut	\$ 40
Cloudy Bay Pelorus NV	\$ 65
Louis Roederer Brut	\$ 110
Veuve Clicquot NV	\$ 130

ROSE

Ti Point H/B	\$ 40
Waitiri Creek COTago	\$ 49
Domaine Chandon Yarra	\$ 55

AROMATICS

Kahurangi Dry Riesling Nelson	\$ 38
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SAUVIGNON BLANC

Landscape	\$ 35
Beach House H/Bay	\$ 40
Babich Marlborough	\$ 42
Odyssey Organic Marl	\$ 44
Main Divide Waipara	\$ 46
Cloudy Bay Marl	\$ 68

CHARDONNAY

Landscape	\$ 35
Mills Reef H/Bay	\$ 42
Robert Mondavi Napa	\$ 47
Odyssey Gisb	\$ 48
Clearview Coastal H/Bay	\$ 49
Sacred Hill Halo H/Bay	\$ 51
Cloudy Bay Marl	\$ 76

PINOT GRIS

Landscape	\$ 35
Trout Valley Nelson	\$ 40
Beach House H/Bay	\$ 42
Sacred Hill Marl	\$ 44
Waitiri Creek COTago	\$ 46

PINOT NOIR

Landscape	\$ 35
Gunn Estate Marl	\$ 40
Babich Marl	\$ 42
Square Mile Waipara	\$ 46
Main Divide Waipara	\$ 55
Shakey Bridge COTago	\$ 58
Gibbston Valley GR COTago	\$ 60

SHIRAZ/SYRAH

Landscape Shiraz	\$ 35
Mills Reef Res Syrah H/Bay	\$ 49
Sacred Hill Halo Syrah H/Bay	\$ 51
Elderton Barossa	\$ 52
Thorn Clarke Shotfire Barossa	\$ 55

RED BLENDS/OTHER

George Wyndam Cab/M Sth Aust	\$ 44
Spade Oak Tempranillo Gisb	\$ 45
Clearview Est Merlot H/Bay	\$ 47
Ravenswood Zinfandel Sonoma	\$ 47
Te Mata Estate M/Cab H/Bay	\$ 49
Cape Mentelle Cab/M M/R	\$ 65

LOW ALCOHOLIC WINES

Brancott Pinot Gris Marl	\$ 39
Brancott Sauv Blanc Marl	\$ 39

BEER/CIDER

Heineken Sol & Tiger	\$ 8
Amstel and Heineken Light	\$ 7
Panhead White Wall	\$ 10
Garage Project Beer	\$ 10
Liberty Halo Pilsner	\$ 10
Stock Dark, Amber or Maika IPA	\$ 10
Tuatara Hefe	\$ 10
Zeffer and Monteiths Ciders	\$ 9

NON-ALCOHOLIC

Orange, Apple, Cranberry, Pineapple	\$ 6
Coke, Sprite, Diet Coke, Soda's	\$ 4.5
Red Bull or Gingerbeer	\$ 7.5
Sparkling and Still Water 750ml	\$ 10
Sparkling Grape Juice 750ml	\$ 18
Tea Selection per cup	\$ 3
Coffee per 8 cup French press	\$ 20

SPIRITS (Double Shots)

House	\$ 8.5
Premium from	\$ 10
Supreme	\$ 12



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