

DDP-Day Delegate Package



A seamless, all-inclusive day package - designed to keep your team energized, connected, and focused throughout your event. @ Harbourside Function Centre.

Package Inclusions:

-Venue Hire: Full-day venue hire for **one** space (8 am – 6 pm).

-Full-Day Catering:

Daily rotating menu including
All day beverage station,
Morning tea, Standing buffet lunch, and Afternoon tea.
Menus are subject to seasonal availability and minor variations.

-Standard Room Amenities Included:

-Wi-Fi access
-Water service

Smaller #s

@ \$89.50 +gst per person (30-60 persons)

Prices exclude GST (15%).

DDP-DAY DELEGATE PACKAGE

RĀHINA (Mon) / RĀPARE (Thur)-DAY DELEGATE PACKAGE (61persons or more)

\$79.50 per person

Tea & Coffee

Includes:

- ALL-DAY BEVERAGE SELECTION: Morning to Mid-Afternoon Brews: Freshly brewed artisan coffee, zesty lemon-honey & ginger infusions, and a curated selection of fine teas.

Morning Tea

Includes all of the following:

- Delicate GF soft-wrap bite, with shaved ham, aged cheddar, crisp market greens, and a touch of creamy aioli.
- Freshly baked cheese & chive scones, subtly infused with native kawakawa and served warm with whipped butter.
- Chilled market fruit skewers dusted with toasted coconut flakes.

Standing Buffet Lunch

Includes all of the following:

- Warm, crusty French baguette, butter.
- Crisp, golden pastry cigars filled with sweet honey-roasted squash, sage, and creamy crumbled feta.
- Melt-in-your-mouth, slow-roasted lamb shoulder, infused with wild horopito and confit garlic, finished with a rich savory pan jus.
- Roasted carrots and kumara tossed with aromatic cumin, Mānuka honey glaze, and crunchy toasted pistachios.
- Al dente penne pasta salad tossed with sweet roasted pumpkin, fragrant basil pesto, crunchy pumpkin seeds, and a cool ranch drizzle.
- Crisp seasonal garden salad with vibrant house-made vinaigrette.

Afternoon Tea

Includes all of the following:

- Silky, rich white chocolate cheesecake on a buttery biscuit base

(paired 50/50 with chocolate fudge brownie for groups over 50).

- Chocolate fudge brownie
- Freshly sliced seasonal fruit platter.

Dietary Advised

Includes:

- Dietary to be advised (additional charges may apply)

RĀTŪ (Tues)- DAY DELEGATE PACKAGE (61persons or more) \$79.50 per person

Tea & Coffee

Includes:

- ALL-DAY BEVERAGE SELECTION: Morning to Mid-Afternoon Brews: Freshly brewed artisan coffee, zesty lemon-honey & ginger infusions, and a curated selection of fine teas.

Morning Tea

Includes all of the following:

- Classic layered club sandwich triangles featuring chef's gourmet seasonal fillings.
- Chilled market fruit skewers dusted with toasted coconut flakes.
- Golden-baked puff pastry sausage rolls with savoury pork and sage, paired with tangy tomato relish.

Standing Buffet Lunch

Includes all of the following:

- Warm, toasted garlic bread rolls drizzled with herb butter.
- Traditional baked beef lasagne layering rich, slow-simmered Bolognese, tender pasta sheets, fragrant herbs, and melted mozzarella and parmesan.
- Golden-baked bacon and egg pie made the old-fashioned way, served with rich tomato relish.
- Decadent cream-baked potato, sweet kumara, and pumpkin gratin, layered with fresh watercress.
- Crispy flatbread pizza topped with kawakawa-infused oil, garlic, and charred garden vegetables.
- Crisp seasonal garden salad with vibrant house-made vinaigrette.

Afternoon Tea

Includes all of the following:

- Goosey golden caramel slice layered over a rich shortbread crust
(Paired 50/50 with dense chocolate fudge brownie for groups over 50)
- Chocolate fudge brownie
- Freshly sliced seasonal fruit platter.

Dietary Advised

Includes:

- Dietary to be advised (additional charges may apply)

RĀAPA (Wed)/RĀMERE (Fri)- DAY DELEGATE PACKAGE (61persons or more)

\$79.50 per person

Tea & Coffee

Includes:

- ALL-DAY BEVERAGE SELECTION: Morning to Mid-Afternoon Brews: Freshly brewed artisan coffee, zesty lemon-honey & ginger infusions, and a curated selection of fine teas.

Morning Tea

Includes all of the following:

- Gourmet soft wraps filled with vibrant, fresh seasonal ingredients.
- Chilled market fruit skewers dusted with toasted coconut flakes.
- Fluffy baked frittata with tender broccoli florets, fresh herb pesto, and rich feta, served with a tangy house relish.

Standing Buffet Lunch

Includes all of the following:

- Warm, crusty sourdough slices served with creamy farm butter.
- Golden, succulent oven-roasted chicken rubbed with fragrant rosemary and zesty lemon.
- Soft, pillowy steamed bao buns stuffed with crispy pork belly, zesty pickle, and a kick of sriracha mayo.
- Flaky butter tart filled with sweet caramelized root vegetables and rich, melted Gruyère cheese.
- Refreshing Green Oak leaf salad layered with crisp celery, green apple slices, creamy avocado, radishes, and a lush Goddess dressing.
- Tender broccoli, pesto, and creamy feta salad.

Afternoon Tea

Includes all of the following:

- Warm, nutty pecan pie featuring a rich, buttery filling in a flaky crust
(Paired 50/50 with dense chocolate fudge brownie for groups over 50)
- Chocolate fudge brownie
- Freshly sliced seasonal fruit platter.

Dietary Advised

Includes:

- Dietary to be advised (additional charges may apply)

RĀ WHAKATĀ (Weekend)- DAY DELEGATE PACKAGE (61persons or more) \$79.50
per person**Tea & Coffee**

Includes:

- ALL-DAY BEVERAGE SELECTION: Morning to Mid-Afternoon Brews: Freshly brewed artisan coffee, zesty lemon-honey & ginger infusions, and a curated selection of fine teas.

Morning Tea

Includes all of the following:

- Warm baguette slice topped with creamy melted camembert and sweet caramelized onion jam.
- Chilled market fruit skewers dusted with toasted coconut flakes.
- Fluffy baked frittata with tender broccoli florets, fresh herb pesto, and rich feta, served with a tangy house relish.

Standing Buffet Lunch

Includes all of the following:

- Flaky butter tart filled with sweet caramelized root vegetables and rich, melted Gruyère cheese.
- Creamy Paneer Saagwala with spiced spinach, served over fragrant, fluffy jasmine rice.
- Smoky BBQ jackfruit brioche sliders with crunchy rainbow slaw and tangy house-made pickles
(Paired 50/50 with classic juicy cheeseburger sliders for groups over 50)
- Classic juicy cheeseburger sliders
- Flame-grilled Tandoori chicken drums served with cool minted yoghurt, toasted sesame, fresh coriander, and a splash of lemon.
- Crisp seasonal garden salad with vibrant house-made vinaigrette.

Afternoon Tea

Includes all of the following:

- Golden apple crumble tartlets topped with spiced apples and a buttery oat crumble
paired 50/50 with rich caramel slice for groups over 50
- Rich caramel slice
- Freshly sliced seasonal fruit platter.

Dietary Advised

Includes:

- Dietary to be advised (additional charges may apply)