



Ascot Park Hotel

INVERCARGILL • NEW ZEALAND

Function & Events Pack 2025



EMBERZ
Restaurant & Bar



Ascot *Sports Bar*

☎ 03 219 9076

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🌐 www.ascotparkhotel.co.nz



Ascot Park Hotel
INVERCARGILL • NEW ZEALAND

Welcome

Ascot Park Hotel has the largest and most comprehensive function facilities in Southland.

We pride ourselves on the scale and flexibility of our venue and our eight dedicated conference rooms can host anything, whether it's a simple meeting, wedding or large conference.

Our versatile layout gives you flexibility with options, boardroom meetings for 10 to banquet dinners for 400 people, theatre seating for up to 650 and everything in between!

In addition, our large foyer area is perfect for trade stands and equipment displays.
Our vast landscaped grounds offer ample complimentary parking.

With 116 accommodation rooms and a variety of room types, there is an option for budgets of all sizes.

Our renowned EMBERZ Restaurant features local produce cooked to perfection. EMBERZ Bar and Ascot Sports Bar give you somewhere to relax with a cold drink in hand.

We also welcome you to enjoy our garden courtyards, gym and pool facilities.
Everything you need for a successful event is right here!

Our professional and experienced function team will assist in planning your function or event from start to finish, and have it tailored to meet your every need.

Haley Dreaver

Function & Events
Manager

Hannah Dudley

Function & Events
Coordinator

Chloe Morton

Function & Events
Coordinator



Ascot Park Hotel

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Venue Map

Room	Size (m)	Theatre	Classroom	U shape	Cabaret	Boardroom	Buffet	Served	Cocktails
ORETI (A)	11.5 x 12	100	50	30	48	32	70	90	100
APARIMA (B)	11.5 x 12	100	50	30	48	32	70	90	100
WAI AU (C)	26 x 12	300	140	N/A	160	N/A	150	200	300
ABC Combined	26 x 25	650	250	N/A	240	N/A	350	450	650
TAKITIMU	12 x 11.5	100	40	24	48	32	60	70	100
MARAROA (D)	11.9 x 7.4	40	24	24	32	24	40	40	50
WHITESTONE (E)	11.9 x 6.15	24	16	16	24	24	30	30	40
D & E Combined	11.9 x 13.5	100	40	28	64	32	80	80	120
POOL AREA	19.5 x 14	N/A	N/A	N/A	N/A	N/A	70	N/A	90
WAIHOPAI	7 x 5	20	8	12	6	16	N/A	N/A	N/A
OTAPIRI	5.6 x 3.4	Suitable for interviews or small meetings of up to 10 people							
FOYER		Suitable for trade stand & display use, or for pre dinner drinks							
COURTYARD		Suitable for 30 pax seated & 10—15 pax standing							

Additional space is gained when sound proof dividers are pulled back in main conference area.
Capacity of rooms will decrease if staging, dance floors, bands, bars etc are required.





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Equipment

Inclusions

FREE Wi-Fi for all rooms - 5GHz & 2.4GHz frequencies

Water and mints

Large drop down screen/s

Furniture - tables and chairs

Table linen

Onsite car parking

*Staging

* on request



General

Data projector (ceiling mounted)	\$80.00
Laptop	\$55.00
Whiteboard and markers	\$15.00
Flipchart and markers	\$40.00
Conference phone	\$35.00
Electronic whiteboard	\$45.00
46" TV screen	\$55.00
Pointer/clicker	\$15.00
Pads and pens	\$6.00pp
66" AV communication Unit (Zoom, Teams)	\$130.00
Baby Grand Piano or Upright Piano	\$50.00



Sound equipment

In house system with 1 x microphone \$65.00

Choose from below:

> Lapel microphone

> Handheld microphone

> Lectern and microphone

> Table microphone

> Headset

Additional microphones \$20.00 each

> Hearing augmentation (Conference area) Complimentary



Staging/dancefloor

Built to size required:

> Stage low dais: height 30cm: 1m x 2m

> Stage high dias: height 60cm: 1m x 2m

> Parquet dance floor sections: 1m x 1m

** Please note that the hotel does not provide a AV technician **



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Breakfast

Continental buffet \$22.00pp

- 3 assorted cereals
- Poached and fresh fruit
- Natural yoghurt
- Assorted Danish pastries, croissants and muffins
- Assortment of breads for toasting with jams and preserves
- Tea, coffee and orange juice



Cooked buffet \$30.00pp

minimum of 20 people

Your preferred items from the continental selection above plus:

- Crispy bacon
- Baked beans
- Golden hash browns
- Scrambled eggs
- Grilled breakfast sausages
- Roasted tomatoes
- Sautéed mushrooms
- Tea, coffee and orange juice



Express buffet \$25.00pp

minimum of 20 people

- Crispy bacon
- Baked beans
- Scrambled eggs
- Toast and spreads
- Tea, coffee and orange juice





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Breakfast

Plated

\$32.50pp

Platters of Danishes and seasonal fresh fruit slices

Served plated to each guest:

- Crispy bacon
- Golden hash browns
- Scrambled Eggs
- Grilled breakfast sausages
- Roasted tomatoes
- Tea, coffee and orange juice available from buffet



Finger food

served or buffet style

Hot Items

- | | |
|---|--------|
| • Ham and Swiss cheese petite croissant | \$9.50 |
| • Spanish Agria omelette with sage & onion marmalade GF, DF, V | \$7.50 |
| • Smoked salmon & whipped crème fraiche open mini bagel | \$8.50 |
| • Self crusting Quiche Lorraine with blistered heirloom tomatoes V | \$7.50 |
| • Bacon & avocado blini stacks | \$6.00 |



Cold Items

- | | |
|--|--------|
| • Assorted mini Danish | \$6.00 |
| • Overnight oats, caramelised apple & cinnamon crunch | \$7.50 |
| • Seasonal fresh fruit kebabs with honeyed yoghurt GF | \$6.00 |
| • Granola cups with blueberry compote | \$7.50 |
| • Petite Nutella & strawberry waffle stacks | \$8.50 |
| • Cinnamon scrolls | \$6.00 |



Add on beverages

- | | |
|--|----------|
| • Orange juice | \$4.00pp |
| • Freshly brewed coffee and tea | \$4.00pp |
| • Barista coffees pre- ordered maximum of 15 people | |



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Coffee breaks

Savoury

• Club sandwiches with assorted fillings 2pp	\$6.00
• Assorted savouries 2pp	\$6.00
• Aged cheddar scones and soft butter	\$6.00
• Sausage rolls with tomato compote 1pp	\$3.00
• Gourmet mousetrap triangle 1pp	\$3.00
• Southland cheese rolls with butter 1pp V	\$3.00
• Spinach caramelised onion and parmesan cups V	\$7.00
• Sundried tomato pesto and feta scrolls V	\$7.00
• Country chicken vol au vents 1pp	\$5.00
• Spinach, feta & cheese mini scrolls V	\$5.00
• Sweet chilli & cheese mini scroll V	\$5.00
• Chicken, cress, apricot & capsicum chutney baguette	\$7.00
• Bagel with smoked salmon rocket and preserved lemon cream cheese	\$7.00



Sweet

• Freshly baked muffins	\$6.00
• Berry friands DF,GF	\$6.00
• Scones with jam and cream 1/2pp	\$3.00
• Chocolate and raspberry brownie GF on request	\$6.00
• Mini carrot cake with cream cheese icing	\$7.00
• Chia seed pudding pots with berries GF,K	\$6.00
• Honey and ginger panna cotta GF	\$6.00
• Chocolate pots with hazelnuts and praline crumble GF	\$6.00
• Apricot & coconut cake GF, DF, V, VEG	\$6.00
• Assorted bliss balls 2pp DF,GF,V	\$4.00
• Assorted biscuits 2pp	\$4.00
• Chef's selection of cakes and slices	\$6.00
• Seasonal fresh fruit slices platter	\$45.00
• Fruit bowl 15 pieces	\$35.00
• Assorted Ice Cream	\$6.00



Beverages

• Orange juice	\$4.00pp
• Tea and coffee	\$4.00pp
• Continuous tea and coffee	\$16.00pp
• Tea and coffee 3L (20 cups)	\$49.00 per flask
• Tea and coffee 5L (30 cups)	\$59.00 per flask



Please note: Platters and individual items cannot be divided or halved



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Lunch

Option 1 \$25.00pp

minimum of 10 people

- Choose one option: club sandwiches / wraps / rolls
- Assorted savouries 2pp
- Gourmet mousetrap triangles
- Chocolate and raspberry brownie GF on request
- Tea and coffee

Option 2 \$28.00pp

minimum of 10 people

- Choose one option: club sandwiches / wraps / rolls
- Marinated chicken drums 2pp
- Choice of one of the salads listed below
- Chef's selection of cakes & slices
- Tea and coffee

Option 3 \$30.00pp

minimum of 20 people

The Ascot sub station:

- Create your own filled roll with carved meat, buns, salads and assorted condiments
- Chef's selection of cakes & slices
- Tea and coffee

Option 4 \$35.00pp

minimum of 20 people

- Choose one option: club sandwiches / wraps / rolls
- Pulled pork with chuckwagon rice pilaf
- Southern style chicken kebabs 1pp
- Choice of one of the salads listed below
- Chocolate pots with hazelnuts and praline crumble GF
- Tea and coffee

Salad Options

- Smokey & Spicy roast cauliflower, chickpea & kale with pickled red onion & herb dressing GF, DF, V, Vegan
- Edamame & red cabbage salad with Thai peanut dressing V
- Gourmet potato, bacon & spring onion salad with seeded mustard & sour cream dressing GF





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Build your own lunch

minimum of 20 people

Example:

Beef lasagne | Cheddar scones | Greek Salad | Tea & coffee

\$27.00 per person

Hot dishes \$11.00 per item

- Crumbed fish goujons with lemon wedges and tartare sauce 3pp
- Sweet corn and streaky bacon baked potatoes
- Southern chicken tenders with spiced plum sauce 2pp
- Penne aribiatta bake V
- Beef lasagne
- Butter chicken with steamed jasmine rice
- Beef bourguignon with parmesan pomme puree
- Crushed potatoes and chorizo sausage with caramelised onion and cheddar cheese melt

Savoury

- | | |
|--|--------|
| • Club sandwiches with assorted fillings 2pp | \$6.00 |
| • Assorted savouries 2pp | \$6.00 |
| • Aged cheddar scones and soft butter | \$6.00 |
| • Sausage rolls with tomato compote 1pp | \$3.00 |
| • Gourmet mousetrap triangle 1pp | \$3.00 |
| • Southland cheese rolls with butter 1pp V | \$3.00 |
| • Spinach caramelised onion and parmesan cups V | \$7.00 |
| • Sundried tomato pesto and feta scrolls V | \$7.00 |
| • Country chicken vol au vents 1pp | \$5.00 |
| • Spinach, feta & cheese mini scrolls V | \$5.00 |
| • Sweet chilli & cheese mini scroll V | \$5.00 |
| • Chicken, cress, apricot & capsicum chutney baguette | \$7.00 |
| • Bagel with smoked salmon rocket and preserved lemon cream cheese | \$7.00 |

Add fresh bread rolls and butter \$2.00 pp

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Build your own lunch

minimum of 20 people

Salads

\$6.00 per item

- Pistachio & seasonal green salad with sesame soy dressing GF, DF, V, VEG
- Broccoli, bacon, cashew, red onion and arugula salad GF
- Seasonal garden salad with house dressing DF,GF,V
- Smokey & spicy roast cauliflower, chickpea & kale with pickled red onion & herb dressing GF, DF, V, VEG
- Vegetable Fajita salad with tortilla brittle V
- Cucumber & blueberry spinach salad with goats cheese & toasted almonds GF, V
- Tex Mex black bean & basmati rice salad GF, DF, V
- Tabbouleh salad DF, V
- Edamame & red cabbage salad with Thai peanut dressing V
- Roasted kumara & chickpea salad with creamy balsamic dressing GF, V
- Gourmet potato, bacon & spring onion salad with seeded mustard & sour cream dressing GF
- Roast beetroot, caramelised pear, rocket & goats cheese salad with toasted pecans GF, V

Sweets

\$6.00 per item

- Freshly baked muffins
- Berry friands DF,GF,V
- Scones with jam and cream
- Chocolate and raspberry brownie GF on request
- Mini carrot cake with cream cheese icing
- Chia seed pudding pots with berries GF,K,V
- Apricot & coconut cake GF, DF, V, VEG
- Assorted bliss balls DF,GF,V,VEG
- Chocolate pots with hazelnuts and praline crumble GF,V
- Fruit bowl 15 pieces \$35.00
- Seasonal fresh fruit slices platter 10 people \$45.00

Beverages

- Orange juice \$4.00pp
- Tea and coffee \$4.00pp
- Continuous tea and coffee \$16.00pp
- Tea and coffee 3L (20 cups) \$49.00 per flask
- Tea and coffee 5L (30 cups) \$59.00 per flask



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Packed lunches

Option 1 \$18.00pp

- Club sandwich GF,V on request
- Sweet muffin with butter
- Piece of whole seasonal fruit
- Fruit Juice
- Serviette



Option 2 \$21.00pp

- Filled roll GF,V on request
- Cheese and crackers
- Piece of cake
- Pieces of whole seasonal fruit
- Fruit juice
- Serviette



Option 3 \$26.00pp

- Club sandwich GF,V on request
- Chicken drumstick
- Side salad
- Sweet slice
- Pieces of whole seasonal fruit
- Fruit juice
- Serviette
- After dinner mint
- Salt and pepper sachets
- Knife and fork





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Buffets

minimum of 30 people

Option 1 \$55.00

1 Carvery | 1 Hot | 2 Vegetables
2 Salads | 2 Desserts

Option 2 \$65.00

1 Carvery | 2 Hot | 2 Vegetables
2 Salads | 3 Desserts

Option 3 \$75.00

1 Carvery | 3 Hot | 3 Vegetables
3 Salads | 3 Desserts

Includes fresh bread rolls with butter and tea and coffee

Add a starter

- Breads and dips \$6.50pp
- Soup of the day GF,V on request \$8.00pp
- Seafood chowder \$11.00pp
- Grazing platter GF,V on request \$12.50pp



Carvery

- Champagne ham glazed in apricot and seeded mustard DF,GF
- Roast pork loin marinated in chimichurri DF,GF
- Roast lamb leg with thyme and confit garlic DF,GF
- Beef rump with rosemary and dijon mustard rub DF,GF



Hot dishes

- Sauté chicken breast with smoked paprika & tomato crème , fried shallots GF
- South Island salmon on Puy lentil ragu & roast capsicum coulis DF, GF
- Slow cooked lamb shoulder supreme with parsnip puree & red wine jus DF, GF
- Roast cauliflower & chickpea Tikka Masala DF, GF, V, VEG
- Pulled pork shoulder with hearty cannellini bean ragout DF,GF
- Braised lamb leg with aged balsamic & salsa verde GF
- Chicken pot pie topped with shallots and parmesan crumble
- Gnocchi tossed through salsa Verde with portobello mushroom and baby spinach V
- Beef striploin with caramelised onions and chimichurri DF
- Braised pork belly with star anise soy glaze & steamed bok choy DF, GF





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Buffets

Vegetables

- Roast Agria potato wedges tossed in fresh rosemary and garlic infused olive oil **DF,GF,V,VEG**
- Steamed seasonal vegetable medley tossed with fresh herbs and butter **GF,V**
- Roast vegetable medley with confit garlic and balsamic glaze **DF,GF,V,VEG**
- Baked cauliflower and broccoli mornay **V**
- Gourmet smashed potatoes with caramelised onion jam & grilled cheddar cheese **GF, V**
- Chuck wagon vegetable rice pilaf **DF, GF, V, VEG**
- Creamy potato gratin with parmesan crust **GF,V**
- Honey roasted carrot medley with minted Greek yoghurt drizzle **GF, V**

Salads

- Pistachio & seasonal green salad with sesame soy dressing **GF, DF, V, VEG**
- Broccoli, bacon, cashew, red onion and arugula salad **GF**
- Seasonal garden salad with house dressing **DF,GF,V**
- Smokey & spicy roast cauliflower, chickpea & kale with pickled red onion & herb dressing **GF, DF, V, VEG**
- Vegetable Fajita salad with tortilla brittle **V**
- Cucumber & blueberry spinach salad with goats cheese & toasted almonds **GF, V**
- Tex Mex black bean & basmati rice salad **GF, DF, V**
- Tabbouleh salad **DF, V**
- Edamame & red cabbage salad with Thai peanut dressing **V**
- Roasted kumara & chickpea salad with creamy balsamic dressing **GF, V**
- Gourmet potato, bacon & spring onion salad with seeded mustard & sour cream dressing **GF**
- Roast beetroot, caramelised pear, rocket & goats cheese salad with toasted pecans **GF, V**

Desserts

- Baked New York cheese cake with peach coulis & raspberry crumble
- Bread and butter pudding laced with dark chocolate and sultanas
- Dark chocolate pave with red berry compote
- Apricot & coconut cake with honey ginger coconut yoghurt **GF, DF, V, VEG**
- Tiramisu with Kahlua infused Mascarpone
- Pavlova with whipped cream topped with seasonal fruit and passionfruit glaze **GF**
- Poached apples with a cinnamon, almond, and oat crumble served with vanilla custard
- Self-saucing chocolate pudding with Chantilly crème
- Seasonal fresh fruit salad **DF,GF,V,VEG**
- Add vanilla ice cream \$2.00pp

Due to Food Safety Regulations, food from buffet cannot be removed from premise



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Plated

minimum of 20 people

Two Courses
\$65.00 per person

Choose 1 dish from either Entree or Dessert and 2 dishes from Mains. Mains will be served alternately.

Three Courses
\$85.00 per person

Choose 1 dish from Entree & Dessert and 2 dishes from Mains. Mains will be served alternately.

Includes fresh bread rolls with butter and tea & coffee.

Add an additional menu choice to any course for \$6.00 per person

Add a re-fresher sorbet \$4.00 per person

Entree

- Confit salmon/pickled cucumber salad/ radishes/ toasted sesame/ soy and Star anise reduction GF
- Espresso rub beef filet carpaccio / devilled crème fraîche / parsnip crisp / microgreens GF
- Blue cod Ika mata salad / coconut and citrus textures / sourdough crisps DF
- Pear salad / caramelised walnut / arugula / double cream blue / munro honey vinaigrette GF,V
- Duck breast / baby cos / beetroot gel / black garlic crème fraîche / truffle snow GF
- House smoked salmon / preserved lemon mascarpone / toasted brioche
- Caprese tart / tomatoes / mozzarella / basil / crisp butter puff crust / aged balsamic V

Main

- Beef fillet / mediterranean ratatouille / pomme parmentier / pinot jus GF
- Beef tenderloin / braised cheek / potato fondant / seasonal green / port jus GF
- Beef ribeye / café de paris mash / honey glaze carrots / seasonal green / caramelised onion jus GF
- Chicken roulade / confit garlic & preserved lemon / roast kumara mash / seasonal greens / jus GF, DF
- Chicken breast / leek & green pea risotto / buttered baby carrots / roast chicken jus GF
- Pressed chicken thigh / white bean & pancetta cassoulet / seasonal green / potato straw GF, DF
- Lamb loin / potato gratin / parsley baby carrots / seasonal green / marsala jus GF
- Slow braised lamb shoulder / kumara parmentier / caramelised onion / seasonal green / lamb jus GF
- Pork loin roulade with apple & shallot stuffing / kumara hash / rotkohl crème / balsamic jus
- Venison denver leg / parsnip crème / buttered baby carrots / seasonal green / juniper jus GF
- Salmon supreme / puy lentil ragout / seasonal green / horseradish crème GF
- Quinoa cassoulet / wilted spinach / agria layers /seasonal green / tahini crème V, GF
- Crispy tofu / eggplant caviar / confit cherry tomatoes / seasonal green / soy glaze V, VEG
- Roast tomato & shallot ragu / papardelle basil oil / crispy kale V, DF

Dessert

- Callebaut dark chocolate mousse / raspberry crèmeux / red fruit textures / meringue / chantilly crème GF
- Baked orange cheesecake / dark chocolate anglaise / citrus textures GF
- Dulche de leche tart / spiced apple compote / vanilla bean crème
- Espresso panna cotta / whiskey sponge / salted hazelnut crush / anglaise
- Boysenberry shortcake / blood peach crèmeux / caramelised shiraz
- Bittersweet chocolate tart / citrus textures / Chambord gel / crème fraîche GF
- Toasted coconut mousse / roast pineapple gel / macaroon crumb / key lime snow GF
- Vanilla bean creme brulee / almond biscotti / chantilly creme GF

Individual orders will not be taken. Each guest will receive the chosen entree/dessert. Mains will be served alternately to each guest i.e. one guest will receive one of the menu options and the next guest will receive the other menu option.



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Canapes

Minimum of 20 people | Includes tray service

Option 1 \$20.00pp

1 hour - 4 items
2 Hot | 2 Cold

Option 2 \$25.00pp

1.5 hours - 5 items
2 Hot | 3 Cold

Option 3 \$30.00pp

2 hours - 6 items
3 Hot | 3 Cold

Hot

- Country chicken vol au vent
- Honey bourbon pork belly squares GF
- Salt and pepper squid with a lime, chilli and palm sugar dipping sauce
- Roast cauliflower bhaji bites with a tamarind yoghurt DF,GF,V,VEG
- Malaysian style marinated tiger tail prawns with a lime dip GF
- Braised lamb shoulder croquette with mint gel and aioli
- Vietnamese chicken spring rolls with soy dipping sauce DF
- Confit golden agria & thyme gratin cube with freeze dried ketchup flakes GF, V

Cold

- Beef tartare with dijon mustard crème & crispy shallots GF
- Prosciutto, bocconcini & cherry tomato skewers with aged balsamic glaze GF
- Golden sweet corn fritters with caramelised red onion V
- Beetroot and vodka cured salmon on horseradish crème fraiche bilini
- Fish ceviche with coconut, lime, pepper DF,GF
- Cocktail chicken roll DF
- Crispy duck with hoisin and cucumber in a wonton basket DF
- Spiced tomato and basil salsa with whipped avocado on tortilla crisp DF,V
- Hot smoked salmon on kumara rosti with popped caper DF,GF

Sweet

- Char-grilled pineapple kebabs with mascarpone GF,V
- Chocolate raspberry profiteroles V
- Whipped double cream blue with caramelised pear on crostini V
- Dulche de leche tartlets with chantilly & dark chocolate curls V





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Platters

Grazing Platter \$100.00

Pickled vegetables, continental meats, cheeses, smoked salmon, breads and crackers

Assorted sushi \$65.00

Chicken, salmon, and vegetarian, wasabi & soy GF 20 pieces

Breads and dips \$50.00

Selection of 3 dips and assortment of breads for

Chicken kebabs \$100.00

Southern fried chicken kebabs 20 pieces

Chicken wings \$70.00

Tossed in a smokey bbq sauce GF 20 pieces

Club sandwiches \$60.00

Sandwich quarters of assorted fillings 20 pieces

Cakes and slices \$60.00

Chef's assorted selection

Deep fried goodness \$60.00

Chicken bites, samosas & spring rolls with fries 30 pieces

Fruit kebabs \$70.00

Seasonal fruit with honeyed yoghurt dipping sauce GF 20 pieces

Mini beef burgers \$110.00

With onion jam, cheddar cheese and ketchup 20 pieces

Party savouries \$60.00

Assortment of savouries and sausage rolls 30 piece

Southern cheeseboard \$100.00

New Zealand cheeses, fruit paste, breads and crackers

Chunky Wedges \$50.00

With sour cream and sweet chilli sauce V

Fries platter \$40.00



All platters are based on 10 pax
Platters and individual items cannot be divided or halved

Gluten Free options available on request. POA



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Beverage

Wine

Sparkling

Brancott Estate Brut Cuvee 200ml	\$10.50
Brancott Estate Brut Cuvee 750ml	\$36.00
Deutz Cuvee 750ml	\$50.00
De Bortoli 200ml	\$13.00

Sauvignon Blanc

Stoneleigh - Marlborough	\$10.00 / \$38.00
Triplebank - Marlborough	\$11.00 / \$42.00
Mt Difficulty - Central Otago	\$14.00 / \$54.00

Pinot Gris

Stoneleigh - Marlborough	\$10.00 / \$38.00
Saddleback - Central Otago	\$11.50 / \$44.00
Triplebank - Marlborough	\$11.00 / \$42.00

Chardonnay

Stoneleigh - Marlborough	\$10.00 / \$38.00
Last Shepherd - Gisborne	\$12.00 / \$46.00

Rose

Stoneleigh - Marlborough	\$10.00 / \$38.00
Last Shepherd - Gisborne	\$12.50 / \$48.00

Pinot noir

Stoneleigh - Marlborough	\$10.00 / \$38.00
Last Shepherd - Gisborne	\$12.00 / \$46.00
Saddleback - Central Otago	\$13.00 / \$55.00

Merlot

Stoneleigh - Marlborough	\$10.00 / \$38.00
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Shiraz

Barossa Valley - Australia	\$12.00 / \$46.00
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RTD Cans

Jim Beam and Cola	\$9.00
Coruba and Cola	\$9.00
Smirnoff Ice	\$9.00
Canadian Club and Dry	\$9.00
Gordons Gin and Tonic	\$9.00
Gordons Pink Gin and soda	\$9.00
Pals Mango Vodka	\$9.00

Spirit | Liqueur | Port

Bacardi	\$10.00
Bourbon Jim Beam	\$10.00
Brandy St Remy	\$10.00
Gin Beefeater	\$10.00
Jamesons	\$11.00
Jack Daniels	\$11.00
Rum Coruba	\$10.00
Tequila Jose Ceurvo	\$11.00
Vodka Absolut	\$11.00
Baileys Kahlua	\$9.00
Southern Comfort	\$9.00
Drambuie Midori Cointreau	\$10.00
Taylors Special Fine Tawny 45ml	\$8.00
Dow's Fine Ruby 45ml	\$8.00
Penfolds Grandfather Tawny 45ml	\$15.00

Served as doubles

Beer | Cider

Speights	\$8.00
Speights Summit Ultra	\$8.00
Export 33	\$8.00
Steinlager Classic Steinlager Pure	\$8.00
Steinlager 2.5%	\$7.00
Heineken	\$10.00
Heineken 0%	\$7.00
Corona	\$10.00
Asahi 0%	\$7.00
Monteiths Tight Lines Pale Ale	\$12.00
Monteiths West Coast Hazy	\$12.00
Monteiths Phoenix IPA	\$12.00
Monteith's Cider	\$9.00
Monteiths Hazy Lemonade	\$10.00
Crimson Badger Ginger Beer	\$10.00

Non alcoholic

Small spirit mixer	\$1.00
Large spirit mixer	\$1.80
Large soft drinks 350ml glass	\$4.00
Carafe soft drink	\$9.50
Red Bull	\$5.30
Schweppes Ginger Beer	\$4.00
Schweppes Lemon Lime and Bitters	\$4.00
Juice 355ml: Apple Tomato Cranberry	\$5.00
Pineapple Orange	\$11.50
Orange juice - carafe	\$12.50
Sparkling grape juice	\$3.00
Water bottles	

Beverage prices are subject to change.

Function bar: \$35.00 per hour unless sales are over \$300.00 then the fee is waived.



Ascot Park Hotel
INVERCARGILL • NEW ZEALAND

Terms and conditions

Tentative bookings

Will be held on a first option basis indefinitely. If another client requests this space then we will contact you to ask for immediate confirmation.

Confirmation

Confirmation of all bookings must be in writing. A deposit is required for large events.

Cancellation

All cancellations must be received in writing. Cancellations within 14 days of the event will be subject to a cancellation fee. No-shows and late cancellations will result in charges for room hire and any catering organised.

Price variations

All prices are current at the time of quotation and every effort is made to maintain prices. However food and beverage prices are subject to change. In the unlikely event that quoted prices change, we will notify you prior to your event.

Confirmed numbers

All final details, menus, dietary requirements, beverages, room set up, AV requirements and timings must be confirmed 14 days prior to the event. A guaranteed minimum number is required 14 days prior, with a final number to be advised 5 working days prior. Charges will be based on this number, or the final head count – which ever is greater.

Surcharges

Extra charges may apply for functions scheduled on Public Holidays. Extra labour charges may apply if your event extends beyond midnight prior to a Public Holiday.

Payment

Credit facilities may be available upon completion and approval of a Credit Application form. Unless credit terms have been arranged prior to the event, credit card details are required to guarantee payment via by cash, direct credit or credit card and is required immediately following the event for any outstanding charges. A 7-day invoice may be arranged, with credit card details required to guarantee payment.

Food and beverage

Only food and beverages purchased from the Ascot Park Hotel can be consumed on the hotel premises. Licensing and food safety regulations prevent the removal of food and beverages from the hotel premises. In special circumstances clients may be able to provide sponsored food as long as a written application is confirmed and signed off by the Executive Chef.

Dietary Requirements

We will make every effort to cater to guests with special dietary requirements, i.e. vegetarian, vegan, gluten free, dairy free, or medically diagnosed food allergy anaphylaxis at no extra charge. Any other additional special meal requests will incur a \$10 surcharge per person i.e Keto, Low Carb, as well as late notice dietary requirement. Although every possible precaution has been taken to ensure that these menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten, lupin, fish, crustacean, soybean, sesame seeds and nut products.

Deliveries

The hotel is to be notified of any deliveries. The Hotel will not be responsible for packages, parcels or equipment that arrive without prior notification. All deliveries must clearly state the company or function name and the date of the function.

Insurance

It is the client's responsibility to be insured for all items belonging to them for the period these items are in the hotel. While the hotel will take all necessary care, it will not accept responsibility for the loss of any property left in the Hotel prior to, during or after the event unless specific arrangements have been made with hotel management. Clients are responsible for any damage sustained to hotel property by them or their attendees.

Compliance

Clients will be responsible to ensure orderly behaviour of their guests and the hotel reserves the right to intervene and eject any objectionable person from the function off the hotel premises without liability. The Hotel accepts this responsibility with guidelines set by the Sale and Supply of Alcohol Act. The hotel retains the right to adjust any set up to ensure fire and safety codes are not breached. Particular attention will be paid to the accessibility of fire exits during trade shows where partitioning is erected. Floor Plans must be approved by Hotel management prior to set up.

Function rooms

We reserve the right to reallocate function rooms due to circumstances beyond our control. If final numbers increase or decrease significantly from those advised at the time of reservation, we may substitute a more appropriate room. We will discuss changes with you when the decision is made.

If you wish to guarantee set up and access the day before the event then an additional full day room hire fee is charged.

Unauthorised extras

Unless otherwise instructed in writing, the client will be liable for all charges incurred by the client or his agents during the course of the function.