



Ascot Park Hotel

INVERCARGILL • NEW ZEALAND

Function & Events Pack 2026



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



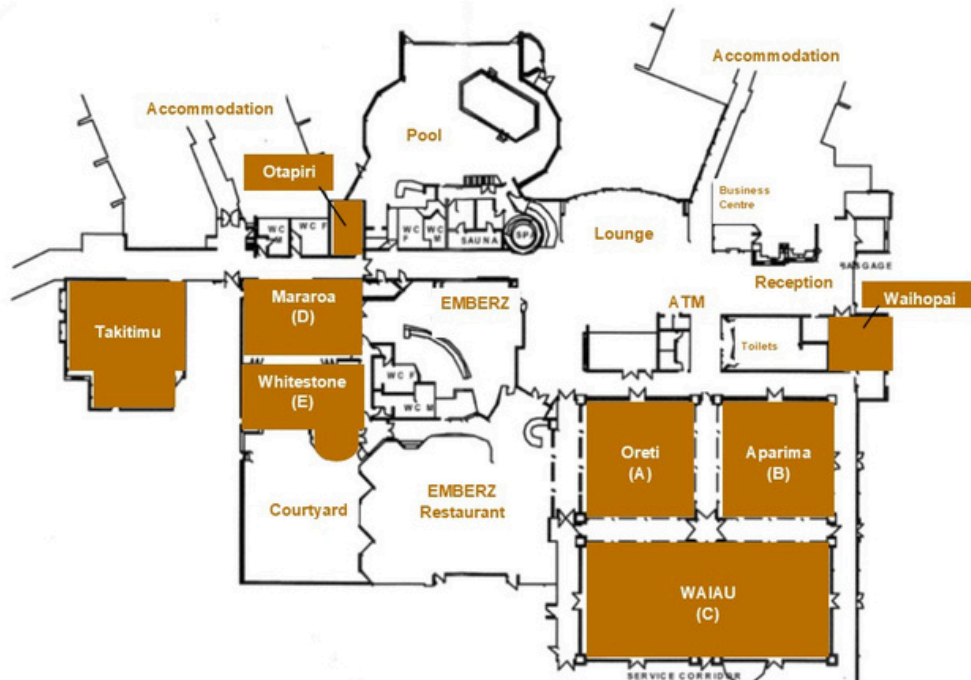
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Venue Map

| 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 |
| WAIUAU (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
- Furniture - tables and chairs
- Table linen
- Onsite car parking
- *Staging * on request



General

| | |
|---|----------|
| Data projector (ceiling mounted) & screen | \$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 (pp) | \$6.00pp |
| AV communication Unit (Zoom, Teams) | \$150.00 |
| 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 \$24.00pp

- 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 \$34.00pp

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 blini 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 GF, V \$7.00
- Sundried tomato pesto and feta scrolls V \$7.00
- Country chicken vol au vents 1pp \$6.00
- 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
- Crustless mediterranean vegetable quiche GF, V \$6.00



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 GF, VEG on request \$7.00
- Cinnamon scrolls \$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
- Individual Vanilla Ice Cream tub \$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
- Beef Lasagne
- 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 | Tex Mex 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 **GF**
- Southern chicken tenders with spiced plum sauce **2pp**
- Penne arrabbiata bake **V**
- Beef lasagne
- Butter chicken with steamed jasmine rice **GF**
- Beef bourguignon with parmesan pomme puree **GF**
- Crushed potatoes and chorizo sausage with caramelised onion and cheddar cheese melt **GF**
- Pulled pork with chuckwagon rice pilaf **GF**
- Marinated chicken drumsticks

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 GF, V | \$7.00 |
| • Sundried tomato pesto and feta scrolls V | \$7.00 |
| • Country chicken vol au vents 1pp | \$6.00 |
| • 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 |
| • Crustless mediterranean vegetable quiche GF, V | \$6.00 |

Add fresh bread rolls and butter **\$2.00 pp**

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Build your own lunch

minimum of 20 people

\$6.00 per item

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

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 GF, VEG on request \$7.00
- Cinnamon scrolls \$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
- Individual Vanilla Ice Cream tub \$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



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Packed lunches

Option 1

\$20.00pp

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



Option 2

\$23.00pp

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



Option 3

\$28.00pp

- 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 \$57.00

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

Option 2 \$67.00

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

Option 3 \$77.00

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 with crispy crackling and apple sauce 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
- Oven baked 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 with caramelised onions and chimichurri DF
- Braised pork belly with star anise soy glaze & steamed bok choy DF, GF
- Beef bourguignon with parmesan pomme puree 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**
- Ratatouille - assortment of traditional vegetables braised in a rich tomato sauce **GF, DF, V, VEG**

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**
- Smoky & 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, V on request**
- 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
- Lemon curd and berry eton mess **GF**
- 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
\$69.00 per person

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

Three Courses
\$88.00 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 fraiche / 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 fraiche / 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 striploin/ 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 / pappardelle 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
- Spiced pumpkin mousse / sable / meringue textures / orange gel / maple whipped ganache
- Bittersweet chocolate tart / citrus textures / Chambord gel / crème fraiche 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 \$24.00pp

1 hour - 4 items
2 Hot | 2 Cold

Option 2 \$30.00pp

1.5 hours - 5 items
2 Hot | 3 Cold

Option 3 \$36.00pp

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**

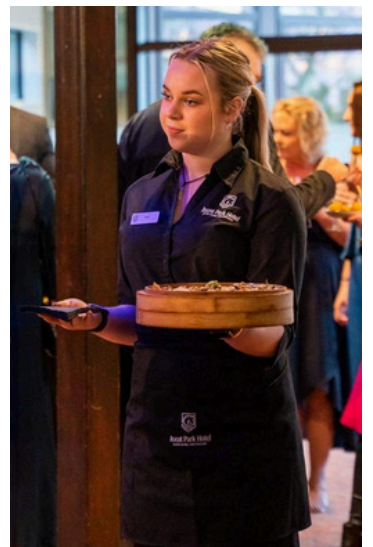
Cold

- 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**

Additional item \$6.00 per item per person

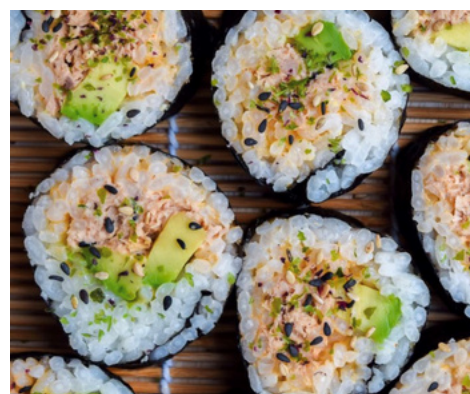




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Platters

| | |
|---|----------|
| Grazing Platter Pickled vegetables, continental meats, cheeses, smoked salmon, breads and crackers | \$100.00 |
| Assorted sushi Chicken, salmon, and vegetarian, wasabi & soy GF 20 pieces | \$70.00 |
| Breads and dips Selection of 3 dips and assortment of breads for | \$50.00 |
| Chicken kebabs Southern fried chicken kebabs 20 pieces | \$110.00 |
| Chicken wings Tossed in a smokey bbq sauce GF 20 pieces | \$70.00 |
| Club sandwiches Sandwich quarters of assorted fillings 20 pieces | \$60.00 |
| Cakes and slices Chef's assorted selection | \$60.00 |
| Deep fried goodness Chicken bites, samosas & spring rolls with fries 30 pieces | \$60.00 |
| Fruit kebabs Seasonal fruit with honeyed yoghurt dipping sauce GF 20 pieces | \$80.00 |
| Mini beef burgers With onion jam, cheddar cheese and ketchup 20 pieces | \$110.00 |
| Party savouries Assortment of savouries and sausage rolls 30 pieces | \$90.00 |
| Southern cheeseboard New Zealand cheeses, fruit paste, breads and crackers | \$100.00 |
| Chunky Wedges With sour cream and sweet chilli sauce V | \$50.00 |
| 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

| | |
|----------------------------------|---------|
| Deutz Cuvee 200ml | \$17.50 |
| De Bortoli 200ml | \$13.00 |
| Brancott Estate Brut Cuvee 750ml | \$39.00 |
| Deutz Cuvee 750ml | \$55.00 |
| Mudhouse Brut Cuvee 750ml | \$38.00 |

Sauvignon Blanc

| | |
|-------------------------------|-------------------|
| Mud House - Marlborough | \$12.00 / \$39.00 |
| Jules Taylor - Marlborough | \$49.00 |
| Mt Difficulty - Central Otago | \$52.00 |

Pinot Gris

| | |
|---|-------------------|
| Mud House - South Island | \$12.00 / \$39.00 |
| Triplebank - Marlborough | \$42.00 |
| Mt Difficulty Roaring Meg - Central Otago | \$45.00 |

Chardonnay

| | |
|---|-------------------|
| Mud House - Marlborough | \$12.00 / \$39.00 |
| Church Road McDonald Series - Hawke's Bay | \$49.00 |

Rose

| | |
|-----------------------------------|-------------------|
| Mud House - Marlborough | \$12.00 / \$39.00 |
| Last Shepherd - Gisborne | \$48.00 |
| Terra Sancta Estate - Bannockburn | \$55.00 |

Pinot Noir

| | |
|---------------------------|-------------------|
| Mud House - Central Otago | \$12.00 / \$43.00 |
| Last Shepherd - Gisborne | \$48.00 |
| Rua - Central Otago | \$52.00 |

Cabernet Sauvignon

| | |
|-----------------------------|-------------------|
| Mud House - South Australia | \$12.00 / \$39.00 |
|-----------------------------|-------------------|

Merlot

| | |
|-------------------------|-------------------|
| Mud House - Hawke's Bay | \$12.00 / \$39.00 |
|-------------------------|-------------------|

Shiraz

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|-----------------------------|-------------------|
| Mud House - South Australia | \$12.00 / \$39.00 |
| Barossa Valley - Australia | \$43.00 |

Beer | Cider

| | |
|----------------------------|---------|
| Speights | \$9.00 |
| Speights Summit Ultra | \$9.00 |
| Export 33 | \$9.00 |
| Steinlager Classic | \$9.00 |
| Steinlager 2.5% | \$7.00 |
| Heineken | \$10.00 |
| Heineken 0% | \$7.00 |
| Corona | \$10.00 |
| Asahi 0% | \$7.00 |
| Monteiths West Coast Hazy | \$9.00 |
| Monteiths Phoenix IPA | \$9.00 |
| Monteith's Cider | \$9.00 |
| Crimson Badger Ginger Beer | \$10.00 |

Spirits | Liqueurs

All served as doubles. An extended range of premium spirits available on request, conditions apply.

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|------------------|---------|
| Bourbon Jim Beam | \$11.00 |
| Gin Beefeater | \$11.00 |
| Jamesons | \$12.00 |
| Jack Daniels | \$12.00 |
| Rum Coruba | \$11.00 |
| Vodka Absolut | \$12.00 |
| Baileys Kahlua | \$9.00 |
| Midori | \$9.00 |

RTD Cans

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|---------------------------|---------|
| Jim Beam and Cola | \$10.00 |
| Coruba and Cola | \$10.00 |
| Canadian Club and Dry | \$10.00 |
| Gordons Gin and Tonic | \$10.00 |
| Gordons Pink Gin and soda | \$10.00 |
| Pals Vodka | \$10.00 |
| Kirin Hyoketsu | \$10.00 |

Non alcoholic

| | |
|----------------------------------|---------|
| Soft drinks 250ml can | \$3.50 |
| Red Bull | \$5.50 |
| Schweppes Ginger Beer | \$4.00 |
| Schweppes Lemon Lime and Bitters | \$4.00 |
| Juice Range 355ml | \$5.00 |
| Orange juice - carafe | \$11.50 |
| Sparkling grape juice | \$12.50 |

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 in writing or release of the booking.
- Confirmation** Confirmation of all bookings must be in writing. A deposit may be required for large events where credit facilities are not held.
- 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 payment 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 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.