



*Conference Pack*



# Welcome



Welcome to the Kelvin Hotel Invercargill, located in the CBD with free parking and just an eight minute drive from the airport.

Our air-conditioned purpose-built conference rooms are well equipped to cater for your next meeting, dinner, conference or family get-together in comfort and style. Our five versatile function spaces provide a tasteful, relaxed ambience and can be configured for interviews, training seminars, boardroom meetings, banquet settings, and almost anything in-between. Designed to cater for small to medium groups, from 3 to 150 theatre style, or up to 140 banquet style, no set-up is too big, too small or too difficult.

Versatile, with a team dedicated to making every event a success, the Kelvin Hotel also boasts a conference venue like no other in Invercargill. Offering abundant natural light, panoramic views of our city and picturesque scenery beyond, the 6th floor venue is our crown jewel.

For your out of town conference attendees, the Kelvin Hotel offers 60 well-appointed hotel rooms and suites. Affordable catering and accommodation packages are available upon request. When planning your catering we offer different solutions plus, we can easily tailor make menus to suit dietary requirements and your budget.

The hotel's on-site Level One Restaurant and lounge bar serves delicious meals plus a range of New Zealand Wines & Invercargill's largest range of draught Craft beers daily.

With an experienced team dedicated to exceeding your expectations, relax knowing that your function or conference will be well looked after from conception to completion. Our conference team will work diligently to ensure your event is successful and memorable.

To arrange an appointment to view our rooms or discuss options, please contact:

**Brendan Mason**  
KELVIN HOTEL FUNCTIONS MANAGER  
**Phone** (03) 218 2829  
**Email** [functions@kelvin.ilt.co.nz](mailto:functions@kelvin.ilt.co.nz)

## 2018 *Conference Pack*

20 Kelvin Street, PO Box 1064 Invercargill P 03 218 2829 F 03 218 2287 E [functions@kelvin.ilt.co.nz](mailto:functions@kelvin.ilt.co.nz)





# Room Configuration



Room Name	Dimensions	Theatre	Classroom	U-Shape	Cabaret (6PPL)	Boardroom	Buffet	Served	Cocktail
6TH FLOOR		140	80	30	60	40	140	150	180
BOARDROOM		25	16	18	N/A	20	N/A	N/A	N/A
ESK ROOM		20	8	14	N/A	16	N/A	N/A	N/A
LEVEL 1 CONF		30	12	18	N/A	20	N/A	N/A	90
MAIN DINING		Lunch & dinner only					50		
HOKONUI		Suitable for interviews/small meetings of up to 6 people							



# Breakfast



## MEETINGS CASUAL OR PRIVATE AREAS AVAILABLE (ADJACENT TO THE RESTAURANT)

Full buffet	\$24.50
Cooked breakfast buffet	\$19.00
Continental buffet	\$16.50
Served plated	
5 items from cooked breakfast with pastries and fruit served to the table	\$20.00
<i>Corporate breakfast – finger food available on request</i>	

## ON ARRIVAL/AVAILABLE ALL DAY – EARLY MORNING KICK START

Freshly brewed tea and coffee	\$3.00
	<small>per person per break</small>
Flasks of tea and coffee	\$13.50
	<small>per litre</small>

## UPGRADE

Espresso coffee machine	\$5.00
	<small>per person per break (20 max numbers)</small>
Orange juice	\$10.00
	<small>per carafe</small>
Seasonal fruit bowl or platter	\$3.00
	<small>per person/break</small>

*Dietary Requirements – please let us know in advance and we can cater for these separately.  
All prices include GST and are guaranteed till 31st October 2018*



# Morning/ Afternoon Tea Selection



## SWEET

Assorted Baked Biscuits	\$2.50	Freshly brewed tea and coffee	\$3.00
Assorted Fresh Baked Muffin – Sweet	\$3.50		per person per break
Fresh Baked Scones with Strawberry Jam & Cream	\$3.00	Orange juice	\$10.00
Slice of Cake – Chocolate, Carrot or Banana	\$4.00		per carafe
Assorted Slices & Chocolate Brownie	\$4.00		
Assorted Danish Pastries	\$3.00		
Chocolate & Plain Profiterole – filled with cream	\$3.00		
Basket of assorted Fruit (pp)	\$3.00		
Platter of Seasonal Fresh Fruit (pp)	\$3.00		
Chocolate Torte	\$4.00		

## SAVOURY

Savoury Scones (1/2)	\$3.00
Club Sandwich (1/4)	\$2.50
Herb Crumbed Hoki Gougons (2pp)	\$7.00
Assorted Fresh Baked Muffins – Savoury	\$3.50
Hot Savouries & Quiches with Tomato Chutney (2pp)	\$4.00
Savoury filled Vol Au Vent	\$4.50
Gourmet Savoury Mousetraps	\$3.00
Croissants Filled with Bacon & Egg (Large)	\$6.00
Croissants Filled with Bacon & Egg (Small)	\$4.00
Individual Bacon & Egg Quiche	\$4.50

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# Lunch Selection



## HOT OPTIONS

\$9.90PP  
(MIN 20PEOPLE)

Selection of bread @ \$2pp

### ■ Pumpkin & Spinach Lasagne **V**

Spinach lasagne sheets layered with seasoned pumpkin mash, fresh spinach & a creamy mornay sauce finished with cheese

### ■ Mushroom & Bacon Pasta

Thick chunks of button mushrooms & bacon through fusilli pasta with a rich creamy white sauce

### ■ Beef Bourguignon

Tender cubes of beef braised with herbs & spices, diced carrot, onion, bacon & mushrooms with red wine and beef jus served with fluffy rice

### ■ Traditional Beef Stroganoff **GF**

Chunky beef cubes & mushrooms braised in sour cream & lemon juice with a splash of white wine, finished with thyme & tomatoes with fluffy rice

### ■ Thai Chicken Curry **GF**

Tender chicken pieces mixed through a mild green curry sauce with cauliflower, carrots, broccoli, red onions & capsicum with fluffy rice

### ■ Assorted Seafood Paella Mornay

An assortment of seafood – mussels, clams, shrimp & prawns in a Spanish saffron rice

### ■ Broccoli & Cauliflower Mornay

Florets of broccoli & cauliflower steamed & coated in rich creamy mornay sauce topped with parmesan shavings

## SALAD OPTIONS

\$4.50PP

### ■ Beetroot, Spinach & Feta Salad **V / GF**

Baby beetroot, feta, walnut halves & baby spinach with a light balsamic dressing & toasted pumpkin seeds

### ■ Pesto, Bacon & Potato Salad **GF**

Chunky potato pieces, grilled bacon, onion, celery, binded with basil pesto & mayonnaise dressing, topped with almonds

### ■ Greek Salad **V / GF**

Thick diced pieces of sweet tomatoes, red onion, kalamata black olives & Greek creamy feta dressed in their own juices

### ■ Garden Salad **V / GF**

Rocket leaves, tomato, cucumber & sprouts

### ■ Roast Vegetable Salad **V / GF**

Chunky cubes of kumara, parsnips, gourmet potatoes, capsicum, red onions, courgette, and carrot roasted in honey & sesame seeds tossed through a light garlic aioli dressing & toasted pumpkin seeds

### ■ Gourmet Coleslaw **V / GF**

Medley of green & red cabbage, julienne on carrot, sliced red onion, silver beet, spinach crunchy combo & toasted pumpkin seeds with a creamy tangy dressing

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## Lunch Selection CONTINUED



### GOURMET SANDWICHES/BUNS/WRAPS \$4.80PP

- Roast Beef, Green Leaf Lettuce & Horseradish Cream
- Smoked Salmon with Spinach, Capers & Crème Fraîche
- Cranberry, Chicken Breast & Mesclun Lettuce
- Ham off the Bone, Fresh Lettuce, Swiss Cheese & Pickles
- Brie Cheese, Sundried Tomato, Baby Spinach & Pesto
- Open Sandwich – 'Make-Your-Own'
- A selection of 3 Meats, Breads, Rolls or Wraps with various sandwich fillings & spreads \$16.00pp

### SAVOURY

- Savoury Scones (1/2) \$3.00
- Club Sandwich(1/4) (GF on request) \$2.50
- Herb Crumbed Hoki Gougons (2pp) \$7.00
- Assorted Fresh Baked Muffins – Savoury \$3.50
- Hot Savouries & Quiches with Tomato Chutney (2pp) \$4.00
- Savoury filled Vol Au Vent \$4.50
- Gourmet Savoury Mousetraps \$3.00
- Croissants Filled with Bacon & Egg (Large) \$6.00
- Croissants Filled with Bacon & Egg (Small) \$4.00
- Individual Bacon & Egg Quiche \$4.50

### PLATTER OPTIONS

(PRICED PER 10PAX)

- **Ploughman's Platter**  
Pickled onions, tomatoes, gherkins, brie, blue & edam cheese, salami, ham & beef with pickles, chutney & a selection of breads and basil pesto \$70
- **Cold Meat Platter**  
Chicken, ham, beef, pastrami, chutneys & pickles \$70
- **Cold Seafood Platter:**  
Smoked salmon, grilled prawns, shrimps, whole shell green lip mussels & prawns in shell \$80
- **Hot Seafood:**  
Tempura prawns, crumbed fish goujons, prawn twisters, crumbed calamari rings, lemon & tartare sauce \$70
- **Deep Fried Platter**  
Fish bites, chicken nuggets, spring rolls, samosas & fries with tomato sauce \$50
- **Seasonal Fruit Platter**  
Selection of seasonal fresh fruits \$35
- **Pastry Platter**  
Sausages rolls, quiches, mince & potato top with tomato sauce (20 pieces) \$40
- **Antipasto Platter**  
Salami, ham off the bone, char grilled vegetables, pickled onions, gherkin, mixed olives, brie cheese, edam cheese & crackers \$50
- **Cheese Board**  
Brie, cheddar, blue cheese, crackers & dried fruit \$45
- **Sandwich Platter**  
Selection of assorted fillings (20 sandwiches) \$48

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## Lunch Selection CONTINUED



### SWEET TREATS

Assorted Baked Biscuits	\$2.50
Assorted Fresh Baked Muffin – Sweet	\$3.50
Fresh Baked Scones with Strawberry Jam & Cream	\$3.00
Slice of Cake – Chocolate, Carrot or Banana	\$4.00
Assorted Slices & Chocolate Brownie	\$4.00
Assorted Danish Pastries	\$3.00
Chocolate & Plain Profiterole – filled with cream	\$3.00
Basket of assorted Fruit (pp)	\$3.00
Platter of Seasonal Fresh Fruit (pp)	\$3.00
Chocolate Torte (GF)	\$4.00

### TEA COFFEE AND JUICE

Orange juice	\$10.00 per carafe
Freshly brewed tea and coffee	\$3.00 per person

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# Dinner Options



## DINNER

Seasonal soup/antipasto/breads & dips platters can be added as an additional option on request

## BUFFET MENU OPTIONS

(MIN 35PAX)

### Option 1

\$38.50pp

Choose 1 x hot carvery 1 x hot dish 3 x seasonal  
vege 3 x salad 2 x dessert

### Option 2

\$44.50pp

Choose 2 x hot carvery 1 x hot dish 3 x seasonal  
vege 3 x salad 3 x dessert

### Option 3

\$49.50pp

Choose 2 x hot carvery 1 x hot dish 4 x seasonal  
vege cold meat platter 3 x salad 3 x dessert

### Option 4

\$54.50pp

Choose 2 x hot carvery 2 x hot dish 4 x seasonal  
vege seafood platter 4 x salad 3 x dessert

## HOT CARVERY

### Honey Cured Baked Ham

with Apricot Glaze & Pineapple Sauce

### Garlic and Mustard infused Beef

with Gravy & Horse Radish

### Roasted Roll of Pork

with Rich Gravy & Apple Sauce

### Rosemary Infused Bone Leg of Lamb

with Gravy & Mint Jelly

### Herb Crusted Sirloin

with Rich Jus & Seeded Mustard

## HOT DISH

### Assorted Seafood Paella Mornay **GF**

An assortment of seafood – mussels, clams, shrimp & prawns in a Spanish saffron rice

### Blue Cod & Salmon Mornay

Chunky pieces of blue cod & salmon in a thick creamy sauce with a twist of lemon juice

### Herb Crumbed Hoki Gougons

Small fillets of hoki coated in breadcrumbs & fresh herbs with tartare sauce & lemon wedges

### Thai Chilli Mussels in Shell **GF**

Juicy green lipped mussels steamed & coated with tangy chilli sauce

### Baked Salmon Fillet Darnes

Darnes of Stewart Island salmon with lemon & herb crust, drizzled with a citrus hollandaise sauce resting on julienne vegetables

### Pumpkin & Spinach Lasagne **V**

Spinach lasagne sheets layered with seasoned pumpkin mash, fresh spinach & a creamy mornay sauce finished with cheese

### Mediterranean Pasta with Chickpeas **V**

Penne pasta with olives, courgettes & sliced tomatoes & capsicums tossed through a rich red wine tomato sauce

### Mushroom & Bacon Pasta

Thick chunks of button mushrooms & bacon through fusilli pasta with a rich creamy white sauce

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## *Dinner Options* CONTINUED



### ■ Beef Bourguignon

Tender cubes of beef braised with herbs & spices, diced carrot, onion, bacon & mushrooms with red wine and beef jus served with fluffy rice

### ■ Traditional Beef Stroganoff **GF**

Chunky beef cubes & mushrooms braised in sour cream & lemon juice with a splash of white wine, finished with thyme & tomatoes with fluffy rice

### ■ Lamb Ragout **GF**

Slow braised lamb casserole, thyme, carrots, celery & mushrooms in rich tomato gravy

### ■ Lamb Shoulder **GF**

Tender sliced lamb shoulder covered with rich tomato sauce, olives & peppers with a hint of rosemary

### ■ Chicken Chasseur

Pieces of chicken braised with mushrooms, bacon & tomato with red wine & gravy with fluffy rice

### ■ Thai Chicken Curry **GF**

Tender chicken pieces mixed through a mild green curry sauce with cauliflower, carrots, broccoli, red onions & capsicum with fluffy rice

## SEASONAL VEGETABLES

### ■ Roasted Gourmet Potatoes **GF**

Baby potatoes roasted in olive oil, rosemary & rock salt

### ■ New Potatoes (Seasonal) **GF**

Steamed & tossed through minted butter & lightly seasoned

### ■ Oven Roasted Pumpkin **GF**

Roasted until golden & finished with salt & chopped herbs

### ■ Roasted Kumara **GF**

Chunky pieces of kumara roasted with maple syrup & olive oil, sprinkled with sesame seeds.

### ■ Honey Sesame Glazed Carrots **GF**

Steamed carrots drizzled with honey butter & sprinkled with sesame seeds

### ■ Broccoli & Cauliflower Mornay

Florets of broccoli & cauliflower steamed & coated in rich creamy mornay sauce topped with parmesan shavings

### ■ Steamed Green Beans **GF**

Whole steamed green beans tossed with slices of sundried tomatoes

### ■ Minted Green Peas

Green peas with fresh mint

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## *Dinner Options* CONTINUED



### SALADS

#### Beetroot, Spinach & Feta Salad **V / GF**

Baby beetroot, feta, walnut halves & baby spinach with a light balsamic dressing & toasted pumpkin seeds

#### Mediterranean Pasta Salad **V**

Fusilli pasta tossed through chunky tomato, kalamata black olives, coopoliva green olives, slivers of roasted garlic, capsicum, basil, sundried tomatoes combined with a feta & tomato pesto dressing

#### Rice Salad **V**

Brown rice tossed with toasted salted peanuts, celery, crunchy combo, salad beans with an Asian honey soy dressing

#### Pasta Salad

Orzo pasta dressed with toasted corn kernels, celery, capsicum, fresh herbs & pine nuts finished with citrus lime vinaigrette

#### Pesto, Bacon & Potato Salad **GF**

Chunky potato pieces, grilled bacon, onion, celery, binded with basil pesto & mayonnaise dressing, topped with almonds

#### Greek Salad **V / GF**

Thick diced pieces of sweet tomatoes, red onion, kalamata black olives & Greek creamy feta dressed in their own juices

#### Carrot, Current & Coconut Salad **V / GF**

Grated sweet carrot, sweet currents, toasted coconut tossed with chopped herbs & dressed with a light honey vinaigrette

#### Garden Salad **V / GF**

Rocket leaves, tomato, cucumber & sprouts

#### Roast Vegetable Salad **V / GF**

Chunky cubes of kumara, parsnips, gourmet potatoes, capsicum, red onions, courgette, and carrot roasted in honey & sesame seeds tossed through a light garlic aioli dressing & toasted pumpkin seeds

#### Gourmet Coleslaw **V / GF**

Medley of green & red cabbage, julienne on carrot, sliced red onion, silver beet, spinach crunchy combo & toasted pumpkin seeds with a creamy tangy dressing

#### Cous Cous Chickpea & Roast Vegetable Salad **V**

Cous Cous tossed with juicy chickpeas, chunks of kumara, courgette, parsley & drizzled with light sesame honey vinaigrette

#### Tomato & Olive Pasta Salad **V / GF**

Penne pasta, diced carrot, celery, tomato & black olives tossed through tomato mayonnaise

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## Desserts



### Strawberry Mousse Tarts

Individual tart cases filled with raspberry jelly & a sweet strawberry mousse sprinkled with chocolate

### Apple and Sultana Strudel

Fruit mixed and wrapped in pastry cooked and sprinkled with sugar, served with vanilla custard

### Berry Mascarpone Brandy Baskets

Individual brandy baskets filled with mascarpone & mixed berries, topped with berry coulis and fresh mint

### Individual Banoffee Pie

Crisp biscuit base with thick rich caramel, sliced fresh banana and vanilla cream topped with a chocolate garnish

### Sticky Date

Moist pieces of cake coated in delicious butterscotch sauce served warm with cream

### Chocolate Gateaux

Chocolate cake sandwiched together with mixed berries and cream finished off with a chocolate cream

### Individual Lemon Meringue Tarts

Petite tarts filled with zesty lemon curd topped with fresh sweet meringue

### Apple & Raspberry Crumble with Vanilla Custard

A sweet treat with a slight bite of tang together with a crispy crust served with vanilla custard cream

### Individual Cheesecake

Homemade biscuit base with your choice of Irish Cream or Peppermint flavour

### Chocolate Fudge Brownie with Chocolate Sauce & Chopped Nuts

Pieces of warm brownie drizzled with warm chocolate sauce and toasted chopped nuts

### Tiramisu Layered Mascarpone Gateau Saturated with Rum & Coffee

Layers of moist coffee and rum soaked sponge with mascarpone and cream

### Traditional Pavlova

Served with cream, kiwifruit and passionfruit

### Profiterole Tower

A medley of flavoured profiteroles built to a tower with chocolate flavours, chocolate coated or a filling of vanilla, strawberry or chocolate

### Individual Plated Dessert Selection

Choose 3 individual desserts to be plated & served to guests at the table

All meals served with Bread. Dessert will be served with cream & fruit salad or berries. Freshly brewed tea and coffee available.

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# Canape Selection



**CANAPES – TRAY SERVICE \$2.90 PER ITEM OR 6 FOR \$16  
(MIN OF 10 PER ITEM)**

## Roasted Beef Crostini

Toasted crouton with sundried tomato pesto, sliced ribeye beef, spinach & horseradish cream

## Smoked Salmon Blini

Petite pancake with pesto cream fraiche, spinach, smoked salmon & caper

## Sweet Chilli Lime Glazed Sausages **GF**

Mini sausage cooked in a sticky chilli & lime glaze

## Chicken Satay Sticks **GF**

Chicken tender on a stick marinated in satay sauce then baked & served with a creamy peanut sauce

## Duck Liver Pate on Melba Toast

Toasted melba squares spread with rich duck liver pate & topped with tangy beetroot relish

## Prawn Spring Rolls in Filo Pastry

Diced prawns, vegetables and vermicelli noodles wrapped in filo pastry & baked till golden

## Mushroom Cups

Golden toast bread baked with a garlic mushroom filling

## Garlic Pizza Wedges

Pizza base smothered in rich garlic butter & finished with basil pesto

## Butterflied Honey Prawns (1pp)

Prawns marinated in a soy & honey mix then grilled till perfect

## Honey Glazed Chicken Wings

Chicken wings with honey soy & sesame marinate then baked till sweet & sticky

## Prawn, Chorizo and Tomato Kebabs **GF**

Whole prawns, chunky chorizo and sweet cherry tomatoes threaded on sticks then grilled

## Smoked Salmon and Avocado Sushi **GF**

Bite size piece of sushi filled with smoked salmon, avocado and spinach

## Prawn and Guacamole Blinis

Petite pancake topped with avocado guacamole & a citrus prawn

## Blue Cod Arancinis

Sticky citrus risotto resting around chunky blue cod pieces then coated in breadcrumbs & fried

## Mushroom Turnovers

Mushroom stuffed pastry puff baked till golden served with a chived sour cream

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# Platter Selection



## PLATTER OPTIONS

(PRICED PER 10PAX)

### ■ Ploughman's Platter

Pickled onions, tomatoes, gherkins, brie, blue & edam cheese, salami, ham & beef with pickles, chutney & a selection of breads and basil pesto \$70

### ■ Cold Seafood Platter

Smoked salmon, grilled prawns, shrimps, whole shell green lip mussels & prawns in shell \$80

### ■ Hot Seafood

Tempura prawns, crumbed fish goujons, prawn twisters, crumbed calamari rings, lemon & tartare sauce \$70

### ■ Deep Fried Platter

Fish bites, chicken nuggets, spring rolls, samosas & fries with tomato sauce \$50

### ■ Seasonal Fruit Platter

Selection of seasonal fresh fruits \$35

### ■ Pastry Platter

Sausages rolls, quiches, mince & potato top with tomato sauce (20 pieces) \$40

### ■ Antipasto Platter

Salami, ham off the bone, char grilled vegetables, pickled onions, gherkin, mixed olives, brie cheese, edam cheese & crackers \$50

### ■ Cheese Board

Brie, cheddar, blue cheese, crackers & dried fruit \$45

### ■ Cold Meat Platter

Chicken, ham, beef, pastrami, chutneys & pickles \$70

### ■ Sandwich Platter

Selection of assorted fillings (20 sandwiches) \$48

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