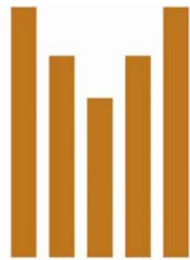


**FOR YOUR NEXT
CONFERENCE VENUE
THINK**



**KINGSGATE
HOTEL
HAMILTON**

**KINGSGATE HOTEL HAMILTON
P O BOX 20015
100 GARNETT AVENUE
HAMILTON
PH: (64) 07 849 0860
FAX: (64) 07 849 0660
EMAIL: sandra.treloar@kingsgatehamilton.net.nz**



Thank you for considering Kingsgate Hotel Hamilton, as your proposed venue for your next Conference, Meeting or Function. To follow our Conference Pack for your perusal.

On each of the following pages we have detailed basic information on our Conference Facilities. Included is a selection of breakfast, morning, afternoon tea and luncheon menus for your consideration. Please advise if you require further details on Dinner and Banqueting menus. All menus are samples only and can be tailored to suit your budget or dietary needs.

Our professional consultants will work closely with you, ensuring all of your requirements are met. They will also assist in co-ordinating accommodation and refreshment requirements to complement your schedule. Remember – we thrive on challenges and will do everything to ensure your event is a totally successful and memorable one.



KINGSGATE
HOTEL
HAMILTON

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KINGSGATE HOTEL HAMILTON

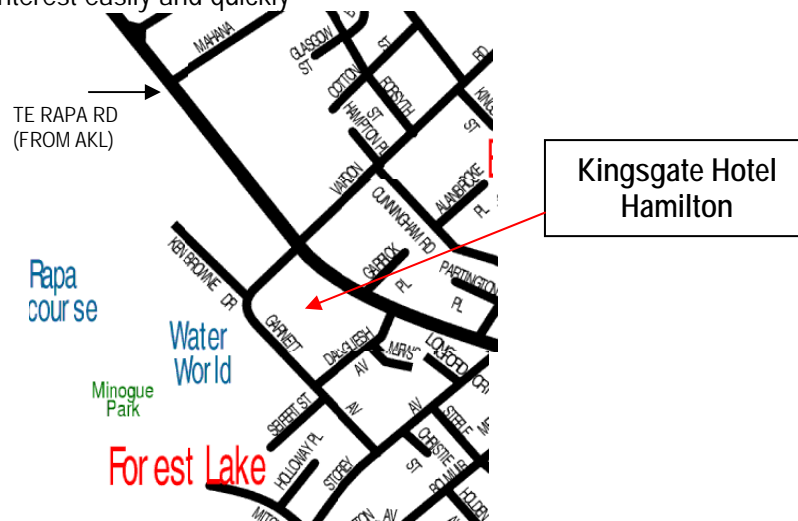
LOCATION

The Waikato is said to be one of the world's greenest and richest agricultural producing regions. Right at the heart of all this is Kingsgate Hotel Hamilton.

Ideally situated as base from which to tour the Waikato region, whether your visit is for business, pleasure or recreation.

Hamilton is New Zealand's biggest inland city and the country's fourth largest overall.

Kingsgate Hotel Hamilton is merely minutes away from the city centre and ideally situated to reach most places of interest easily and quickly



ACCOMMODATION

- A total of 147 rooms, including 4 rooms for people with disabilities, 108 standard rooms, 34 premiums rooms, and 5 suites with spa bath
- Non-smoking rooms available
- Direct Dial Telephone
- Mini Bar
- Tea and Coffee making facilities
- Iron and Ironing Board
- Hair Dryer
- Sky TV
- Check out time is 10.00am
- Check in time is 2.00pm

CONFERENCE AND BANQUET FACILITIES

Four Conference Rooms with Reception Lounges and Bar. Seating 600 theatre style combined

The Conference Foyer provides a separate entrance and registration area with a weatherproof entrance canopy

Three Seminar Rooms, seating 30 theatre style in each room.

RESTAURANT AND BARS

- Our Restaurants offer A la Carte and Buffet style dining. Open for breakfast from 6.30am, lunch from 12pm – 2.00pm and for dinner from 6.00pm daily
- Our Lounge Bar is open from 5.00pm and is the perfect place to relax

SERVICES AND FACILITIES

- Guest Laundry – same day drycleaning
- Babysitting services (notice required)
- 24 hour room service
- Secretarial services available
- Foreign exchange facility
- Free guest parking
- 3 Spa Pools
- 1 Tidal Flow Pool
- 24 piece gym
- 2 Steam Rooms
- Full Changing Rooms with Lockers

TRANSPORTATION

- Auckland – 110km (1.5hours)
- Airport – 17km (20 minutes)
- City Centre – 3km
- Railway Station – 2.5km
- Golf Course – 2.5km
- Waitomo Caves – 80km
- Claudelands Showgrounds – 5km
- Waterworld Pools Te Rapa – 100m
- Ten Pin Bowling – 3km
- Mystery Creek Pavilion – 17km
- Hamilton Gardens – 7km
- Lake Domain – 3km

POINTS OF INTEREST

- Waitomo Caves
- Waterworld Pools
- Hamilton Zoo
- Waipa Delta
- Waikato Museum
- Waikato Balloon Festival
- Waikato Fieldays
- Hamilton Gardens
- Thoroughbred Stud Tours



CONFERENCE FACILITIES AND SERVICES

Within this pack are the detailed specifications and configurations for the Conference Rooms at Kingsgate Hotel Hamilton. Optimum flexibility is offered in terms of style, seating arrangements and presentation facilities. All Conference Rooms are partitioned by soundproof folding doors and have a floor to ceiling height of 3m. Reception Lounges are attached to each Conference Room and provide an area for breakouts, catering and displays. Each Reception Lounge has a built-in Bar. The conference facilities are connected to the Conference Foyer and Main Reception via a 2m wide passage.

The Conference Foyer provides a separate entrance and registration area with a weatherproof entrance canopy. An office and storage area is available for the Conference Organizer. Parking is available for 300 cars.

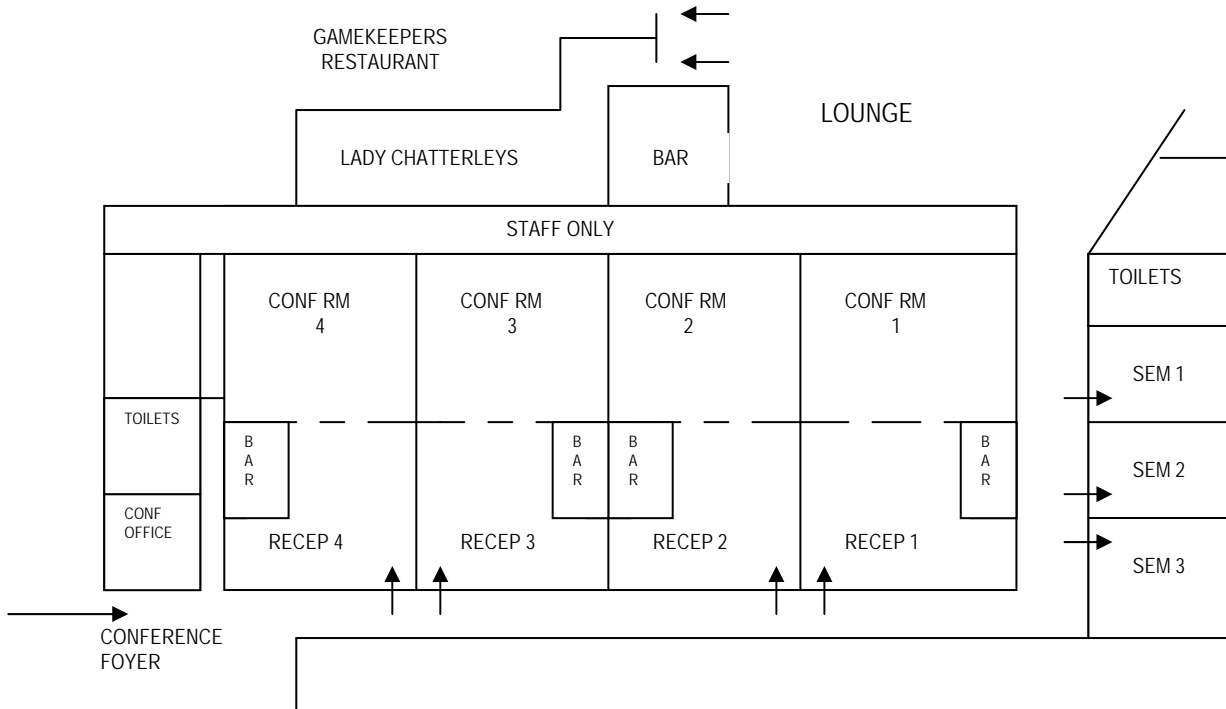
All prices are inclusive of Goods and Service Tax (GST) unless otherwise stated.

All prices are correct at the time of printing.



KINGSGATE
HOTEL
HAMILTON

CONFERENCE ROOM FLOOR PLANS



CONFERENCE ROOM CAPACITIES

| ROOM | DIMENSIONS | SQM | THEATRE | CLASSROOM | U-SHAPE | COCKTAIL | BANQUET |
|------------------------------|-------------|-----|---------|-----------|---------|----------|---------|
| Conference Foyer | 14.3 x 9.6 | 139 | | | | | |
| Conference Rooms (Combined) | 15.3 x 40.4 | 600 | 600 - | 260 | 180 | 460 | 500 |
| Conference Room 1 | 15.3 x 10.1 | 150 | 150 | 60 | 45 | 70 | 80 |
| Conference Room 2 | 15.3 x 10.1 | 150 | 150 | 60 | 45 | 70 | 80 |
| Conference Room 3 | 15.3 x 10.1 | 150 | 150 | 60 | 45 | 70 | 80 |
| Conference Room 4 | 15.3 x 10.1 | 150 | 150 | 60 | 45 | 70 | 80 |
| Reception Lounges (Combined) | 12.0 x 40.4 | 400 | 200 | | | | |
| Reception Lounge 1 | 10.0 x 10.1 | 100 | 50 | | | | |
| Reception Lounge 2 | 10.0 x 10.1 | 100 | 50 | | | | |
| Reception Lounge 3 | 10.0 x 10.1 | 100 | 50 | | | | |
| Reception Lounge 4 | 10.0 x 10.1 | 100 | 50 | | | | |
| Seminar 1 | 10.9 x 5.0 | 50 | 24 | 20 | 12 | 20 | |
| Seminar 2 | 10.9 x 5.0 | 50 | 30 | 20 | 12 | 20 | |
| Seminar 3 | 10.9 x 5.0 | 50 | 30 | 20 | 12 | 20 | |



ROOM HIRE COSTS

| | |
|-------------------|----------|
| Conference Room | \$350.00 |
| Reception Lounge | \$180.00 |
| Seminar Room | \$130.00 |
| Lady Chatterley's | \$350.00 |

EQUIPMENT HIRE COSTS

| | |
|--|---------------|
| Whiteboard & Pens (1 x per Conference Room) | Complimentary |
| Whiteboard & Pens extra | \$25.00 |
| Flipchart & Pens (1 x per Conference Room) | Complimentary |
| Flipchart & Pens extra | \$20.00 |
| Extra Paper | \$15.00 |
| Lectern | Complimentary |
| Laptop computer with Office Power Point Presentation Software | \$135.00 |
| Remote Mouse – PC | \$20.00 |
| Laser Pointer | \$15.00 |
| Small Screen (1.8m x 1.8m)- (6 Foot) | \$40.00 |
| Large Screen (2.4m x 2.4m)- (8Foot) | \$50.00 |
| Plasma Screen (42") | \$330.00 |
| TV & Video (25") | \$70.00 |
| Overhead Projector | \$45.00 |
| DVD Player (Component only, requires TV or Data Projector and sound) | \$35.00 |
| CD Player Mini Stereo | \$35.00 |
| Small Electronic Whiteboard (90cm x 60cm) | \$60.00 |
| Large Electronic Whiteboard (1.8m x 91cm) | \$120.00 |
| Data Projector | \$190.00 |
| Small Sound System with mixer & 1 powered speaker (Up to 50pax) | \$90.00 |
| Large Sound System with mixer & 2 powered speakers (up to 250 pax) | \$145.00 |
| Standing Microphone or Table Microphone with stand | \$50.00 |
| Roving Microphone | \$60.00 |
| Lapel Microphone | \$60.00 |
| Midi Stereo System (May be used for laptop or DVD component audio) | \$60.00 |
| Digital Camera | \$55.00 |
| Video Camera 8mm (Portable) & Tripod | \$65.00 |
| Lectern with Light and Microphone (Requires PA) | \$90.00 |
| Divider Screen | \$10.00 |
| PC Audio Cable 3.5mm Mini Jack | \$18.00 |
| 10m AV Leads | \$12.00 |
| On Site Technician, Charged out Per Hour | \$55.00 |



SECRETARIAL SERVICES

FAXES

| | |
|---------------|---------------------------------------|
| National | \$2.50 first page \$2.00pp thereafter |
| International | \$5.50 first page \$5.00pp thereafter |

PHOTOCOPYING

| | |
|-------------------------|--------|
| Single Sided | \$0.35 |
| Double Sided | \$0.40 |
| A3 copies | \$0.45 |
| Overhead Transparencies | \$1.10 |

COLOUR PHOTOCOPYING

| | |
|----|--------|
| A4 | \$2.00 |
| A3 | \$4.00 |



MENU SELECTIONS

When planning your catering requirements, we offer several different options.

For those who would like to keep working through lunch we can offer a working lunch served into the Conference Room.

Our Executive Chef will prepare a "Chefs Selection" menu using the fresh seasonal produce and including any favourites or preferences you may request. The menus will vary daily for conferences extending over two days or more.



BREAKFAST

BUFFET CONTINENTAL BREAKFAST

\$15.50 per person

Oven Baked Selection of Morning Bakeries – Danishes, Muffins,
Breakfast Rolls, Wholemeal and White Toast
With Honey, Preserves and Butter

Choice of Orange, Pineapple, Feijoa or Tomato Juice
Display of Seasonal Fruits

Weetbix, Cornflakes, Rice Bubbles or Honey Toasted Muesli
With Marinated Fruits
Fruits or Plain Yoghurt, Low or Full Fat Milk

BUFFET COOKED BREAKFAST

\$21.00 per person

Oven Baked Selection of Morning Bakeries – Danishes, Muffins,
Breakfast Rolls, Wholemeal and White Toast
With Honey, Preserves and Butter

Choice of Orange, Pineapple, Feijoa or Tomato Juice
Display of Seasonal Fruits

Our Hot Selection of Eggs, Grilled Bacon,
Grilled Sausages, Tomatoes, and Hashbrowns

Weetbix, Cornflakes, Rice Bubbles or Honey Toasted Muesli
With Marinated Fruits
Fruits or Plain Yoghurt, Low or Full Fat Milk

Additional Breakfast Menus available on Request

Complimented with Freshly Brewed Coffee and a Selection of Teas



MORNING AND AFTERNOON TEAS

Menu's subject to change without prior notice

| ITEM | MENU | PRICE |
|---------------|---|-------------------|
| A | Tea and Coffee | \$3.00 per person |
| SWEET ITEMS | | |
| B | Tea, Coffee and Biscuit Selection | \$4.50 per person |
| C | Tea, Coffee and Scones with jam and whipped cream | \$5.00 per person |
| D | Tea, Coffee and Sweet Muffin | \$5.50 per person |
| E | Tea, Coffee and Glazed Danish | \$5.00 per person |
| F | Tea, Coffee and Chocolate Brownie | \$6.00 per person |
| G | Tea, Coffee and Orange Jaffa Slice | \$6.00 per person |
| SAVOURY ITEMS | | |
| H | Tea, Coffee and Savoury Muffin | \$5.50 per person |
| I | Tea, Coffee and Mini Savouries | \$5.50 per person |
| J | Tea, Coffee and Triangle Sandwiches | \$6.50 per person |
| K | Tea, Coffee and Pizzarette | \$5.50 per person |
| L | Tea, Coffee and Fresh Sliced Seasonal Fruit Platter | \$6.50 per person |

ORANGE JUICE – Add an additional \$1.00 per person to any Menu

Please Note: The prices are based upon one item per person



FINGER FOOD/COCKTAIL MENUS

Create your own menu to suit your budget

(Minimum of 4 choices)

menu's subject to change without notice

| ITEM | MENU – COLD SELECTION | PRICE PER PERSON | QUANTITY PER PERSON |
|-----------------------------|--|---------------------|------------------------|
| 1 | Oven baked ciabatta bread with dips and butter | \$2.50 | 1 |
| 2 | Freshly cut sandwich assortment | \$3.50 | 1 |
| 3 | Mexican corn chips with Guacamole | \$2.50 | 1 |
| PLATTER SELECTION | | | |
| 4 | Vegetarian Greek platter | \$6.00 | 1 |
| 5 | Meat lovers platter | \$6.00 | 1 |
| 6 | Seafood platter | \$8.00 | 1 |
| 7 | New Zealand cheese platter | \$8.00 | 1 |
| 8 | Fresh sliced Fruit platter | \$4.00 | 1 |
| ITEM – HOT SELECTION | | | |
| 9 | Angel Bay lamb patties with piri piri sauce | \$3.00 | 3 |
| 10 | Assorted satay selection with peanut sauce | \$3.50 | 2 |
| 11 | Tandoori chicken nibbles | \$3.50 | 2 |
| 12 | Mini Italian pizza with extra virgin olive oil | \$2.50 | 2 |
| 13 | Mini battered hotdogs with tomato ketchup | \$2.00 | 2 |
| 14 | Golden hoki fish bites with tartare sauce | \$3.00 | 3 |
| 15 | Mini beef hamburger with fruit chutney | \$2.00 | 1 |
| 16 | Crumbed prawn cutlets with cocktail sauce | \$2.50 | 4 |



FINGER FOOD/COCKTAIL MENUS (Continued)

Create your own menu to suit your budget

(Minimum of 4 choices)

Menu's subject to change without prior notice

| HOT SAVOURIES | | <u>PRICE</u> PER PERSON | <u>QUANTITY</u> PER PERSON |
|-----------------------------|--|----------------------------|-------------------------------|
| 17 | Savoury mince | \$1.50 | 1 |
| 18 | Bacon and egg | \$1.50 | 1 |
| 19 | Sausage roll | \$1.50 | 1 |
| 20 | Thai chicken puff | \$2.00 | 1 |
| VEGETRIAN HOT FOOD | | | |
| 21 | Vegetable spring rolls with sweet chilli sauce | \$2.50 | 4 |
| 22 | Indian vegetable samosa with minted yoghurt | \$2.50 | 4 |
| 23 | Gyoza Japanese vegetable dumplings with Thai dipping sauce | \$3.00 | 3 |
| 24 | Spinach and feta puff | \$2.00 | 1 |
| 25 | Vegetable quiche | \$1.50 | 1 |
| EVENING CANAPES ONLY | | | |
| 26 | Smoked salmon wings with sumac & roast garlic aioli | \$3.50 | 3 |
| 27 | Kangaroo Carpaccio with shaved Parmesan | \$3.00 | 2 |
| 28 | Crumbed crab claws with springonion, basil and lemon dipping sauce | \$3.00 | 2 |
| 29 | Char-grilled vegetables on crostini with sun-dried tomato pesto | \$3.00 | 2 |
| 30 | Petite hot savoury strudels with Mexican salsa | \$3.00 | 2 |
| 31 | Double chocolate whoppy brownie with chocolate sauce | \$3.00 | 1 |
| SWEET ENDINGS | | | |
| 32 | Orange Jaffa mud cake | \$3.50 | 1 |
| 33 | Cappuccino & Hazelnut cake | \$3.50 | 1 |
| 34 | Tiramisu cake | \$3.50 | 1 |

FRESHLY BREWED COFFEE AND A SELECTION OF TEAS – Add an additional \$3.00PP

ORANGE JUICE – Add and additional \$1.00pp



WORKING PERSONS LUNCH

(The minimum number required is 20 people)

\$25.00 per person

Monday

TASTE OF IRELAND

Freshly baked bread basket
Roast lamb mid-loin with Guinness & mushrooms
Steamed gourmet new potatoes with herb butter
Garden peas & sugar carrots
Glazed baby beetroot salad
Housed mixed salad with apple dressing
Irish baileys chocolate cake with vanilla cream

Tuesday

TASTE OF THAILAND

Freshly baked bread basket
Thai green coconut chicken curry
Steamed fragrant jasmine rice
Garden picked salad leaves
Sliced tomato & cucumber with rice vinegar
Vegetable springrolls
Freshly cut fruit on Ice

Wednesday

TASTE OF ITALY

Grilled basil pesto ciabata bread
Prime ground beef lasagna
Garden herb & radish salad with balsamic dressing
Three bean salad with tomato & rocket
Pizza with extra virgin olive oil
Roasted rosemary potatoes
Chocochino gateau with pistachio cream

Thursday

TASTE OF INDIA

Garlic naan bread
Pork vindaloo
Coconut flavoured rice with pineapple rita
Kachumber-tomato, red onion & cucumber salad
Beans foogath-green beans tossed in green chilli & mustard seeds
Vegetable samosa
Passionfruit & lime tart with almond cream

Friday

TASTE OF NEW ZEALAND

Freshly cut triangle sandwiches
Golden crispy hoki nuggets with tartare sauce
Lemon scented French fries
Tossed house mixed salad
Kumara and spring onion salad
Vegetable quiche
Chefs pavlova creation

Roast joint of the day will be available
If required at \$4.00 per person

Complimented with Freshly Brewed Coffee and a Selection of Teas



**KINGSGATE
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HAMILTON**

BUFFET MENU A

(The minimum number required is 30 people)

\$40.00 per person

Oven baked hot bread with butter

FROM THE SALAD SELECTION:

Mixed salad greens with a trio of dressings
Mixed bean & caramelized onion salad
Red wine glazed baby beetroots with orange fillets
Sashimi of tomato & cucumber with sumac & capers
Smoked greenlip mussels
Poached whole tiger prawns

HOT FROM THE KITCHEN:

Portuguese chicken piri piri
Grilled mid-loin chop of lamb with star anise jus
Pasta bake with fresh herbs, tomato & parmesan
Golden breaded Hoki bites with roast garlic aioli
Creamed potato with basil pesto
Roast rosemary potatoes
Glazed seasonal vegetables

(Dishes above may change according to seasons & Availability)

FROM THE CHEF'S CARVERY

Honey glazed Champagne Ham

DESSERT:

Chefs' dessert creations of pavlova, gateaux, tarts, mousse cakes, fresh fruit and cheesecake selection
(Desserts may change according to seasons & Availability)

Complimented with Freshly Brewed Coffee and a Selection of Teas



BUFFET MENU B

(The minimum number required is 30 people)
\$50.00 per person

Oven baked hot bread with butter

FROM THE SALAD SELECTION

Mixed salad greens with a trio of dressings
Mixed bean & caramelized onion salad
Red wine glazed baby beetroots with orange fillets
Sashimi of tomato & cucumber with sumac & capers
Hungarian hot smoked Marlborough salmon & Kumara salad
Smoked greenlip mussels
Poached whole tiger prawns

HOT FROM THE KITCHEN:

Zatar crusted roast whole chicken
French style braised beef in red wine and mushroom
Grilled market fish with pinenut, raisin & nut brown butter
Fresh egg pasta tossed with a tuscan style sauce
Steamed new gourmet potatoes with citrus butter
Glazed seasonal vegetables

(Dishes above may change according to seasons & Availability)

FROM THE CHEF'S CARVERY

Garlic & Rosemary studded roast leg of lamb

DESSERT:

Chefs' dessert creations of pavlova, gateaux, tarts, mousse cakes, fresh fruit and cheesecake selection
(Desserts may change according to seasons & Availability)

Complimented with freshly Brewed Coffee and a selection of Teas



BUFFET MENU C

(The minimum number required is 30 people)

\$60.00 per person

Oven baked hot bread with butter

FROM THE SALAD SELECTION

Mixed salad greens with a trio of dressings
Mixed bean & caramelized onion salad
Red wine glazed baby beetroots with orange fillets
Sashimi of tomato & cucumber with sumac & capers
Pacific Half Shell Oysters on Ice
Smoked greenlip mussels
Poached whole tiger prawns
Antipasto platter

HOT FROM THE KITCHEN:

Lemon & thyme roast chicken spatchcock
Indian Pork Biryani
Grilled Marlborough 1 salmon with fennel & pernod
Sliced sweet potatoes cooked in beer & onions
Roast baby kumara with fruit spice
Glazed seasonal vegetables

(Dishes above may change according to seasons & Availability)

FROM THE CHEF'S CARVERY

Roast sirloin of beef with seeded mustard & coriander

DESSERT:

Chefs' dessert creations of pavlova, gateaux, tarts, mousse cakes, fresh fruit and cheesecake selection
(Desserts may change according to seasons and Availability)

Complimented with freshly Brewed Coffee and a selection of Teas



**KINGSGATE
HOTEL
HAMILTON**

SET DUO MENU A

(The minimum number required is 15 people)

\$40.00 per person

Chefs soup of the Moment with cia-batta bread

MAIN

Zatar crusted Corn-fed chicken breast

Or

Chargrilled Prime Scotch Beef

Served with potato rosti, glazed beans & alpine infused jus

DESSERT

Apricot Peach Schnapps Cheesecake with crème chantilly

Complimented with Freshly Brewed Coffee and a Selection of Teas

(Menu may change according to numbers and availability)



SET DUO MENU B

(The minimum number required is 15 people)

\$50.00 per person

Selection of oven baked breads with various dips & oils

ENTRÉE

Marinated chicken, potato, watercress & goats cheese salad
with pine nuts and basil dressing
Or
Chefs soup of the moment

MAIN

Wattleseed Crusted Hawkes Bay Lamb Rump
Or
Lemon Myrtle infused Marlborough Kind Salmon
Served with Roast Garlic Crushed Kumara, Seasonal Greens
and Otago pinot noir jus

DESSERT

Chocolate mint frisson with crème de menthe anglaise

Complimented with Freshly Brewed Coffee and a Selection of Teas

(Menu may change according to numbers and availability)



SET DUO MENU C

(The minimum number required is 15 people)

\$60.00 per person

Selection of oven Baked breads with various dips & oils

ENTRÉE

Vanilla and lime cured salmon with grilled tiger prawn, verjuice reduction
And crispy baby capers
Or
Chefs soup of the moment

MAIN

Roast garlic & theme flavoured fillet of beef
Or
Pan-fried snapper

Served with new baby potatoes, broccolini and basil & walnut pesto

DESSERT

Selection of New Zealand cheeses with chutneys

Complimented with Freshly Brewed Coffee and a Selection of Teas

(Menu may change according to numbers and availability)



BAR PRICES

TAP BEER - Tap beer not available in Conference Room bars

Waikato, Lion Red, Speight's Gold, DB Export, Speight's Old Dark, Tui \$5.00 glass (tap)

NEW ZEALAND BEERS

Waikato, Lion Red, Speights Gold, Ice Beer, Tui, DB Export \$5.00 per bottle
Monteith's Range, Steinlager, Heineken \$6.00 per bottle
Mac's Gold, Black Mac, Speight's Distinction Ale \$6.00 per bottle

IMPORTED BEERS

Crown Lager, Corona, Stella Artois, Becks, Guinness Draught, Kingfisher, Miller Genuine Draft, Victoria Bitters \$6.50 per bottle

LIGHT BEERS

Steinlager Premium Light, Light Ice \$4.50 per bottle

CIDER & GRAPE JUICE

Brightstone Cider \$5.00 per bottle
Sparkling Grape Juice \$10.50 per bottle

SPIRITS

Jim Beam, Vodka, Rum, Whiskey, Gin, Jack Daniel's, Barcardi, Southern Comfort, St Remy Brandy \$3.50 Single
\$6.00 Double

PURE JUICE

Grapefruit, Orange, Tomato and Pineapple \$3.50 per glass
\$12.00 per carafe

SOFT DRINK – NON ALCOHOLICS

Coke, Orange, Soda, Ginger Ale, Diet Lemonade, Lemonade, Tonic, L & P, Diet Coke \$2.50 per glass
\$10.00 per carafe

****All prices are inclusive of GST****



METHODE TRADITIONNELLE

Deutz Marlborough Cuvée \$ 52.00

A premium méthode traditionnelle marrying distinctive Marlborough fruit flavours and traditional Champagne winemaking methods.

Lindauer Brut \$ 26.00

An internationally acclaimed New Zealand méthode traditionnelle with rich fruit flavours.

Lindauer Special Reserve \$ 34.00

An elegant and sophisticated methode traditionnelle that is rich and full flavour.

NON ALCOHOLIC

Sun Country Grape Juice \$ 11.00

MINERAL WATER

Evian \$ 4.00

Every drop starts as rain or snow in the pristine and majestic French Alps. Evian is bottled at its source and is not treated in any way

Ferrarelle \$ 4.00

Ferrarelle is a unique, naturally effervescent water from Italy. The delicate bubbles make it the ideal choice with meals or to appreciate it on its own.



CHARDONNAY

Montana Gisborne Chardonnay \$ 30.00

Mouth-watering tropical fruit flavours are enhanced with soft hints of oak.

Oyster Bay Chardonnay \$ 38.00

Soft and gentle and ever so elegant in weight and texture. The flavours are a mix of stonefruits and quality French Oak.

Saints Hawkes Bay Chardonnay \$ 33.00

Flavoursome, fruit-driven wine with grapefruit and ripe tropical fruit flavours
Complemented by nutty, creamy oak characters.

Huntaway Reserve Chardonnay \$ 39.00

A rich complex creamy chardonnay with mouth watering tropical fruit flavours
Enhanced with soft hints of vanillin oak and a long lingering finish

Church Road Chardonnay \$ 39.00

An elegant, barrique-fermented Chardonnay with ripe stone fruit characteristics
enhanced by toasty oak sweetness and subtle layers of complexity.

Settlers Hill Chardonnay \$ 21.50

This wine has a soft creamy texture with ripe tropical fruit flavours
and a long finish enhanced with just a hint of oak.

Mystery Creek Barrel-Fermented Chardonnay \$ 29.00

After gentle pressing, the juice was cold fermented for an extended period in
French and American oak barrels producing soft tropical flavours
and subtle oak overtones.



SAUVIGNON BLANC

Montana Marlborough Sauvignon Blanc \$ 30.00
Crisp, fresh, and bursting with intense fruit flavours

Stoneleigh Sauvignon Blanc \$ 33.00
A bouquet of passionfruit, Capsicum and melon flavours with a touch of citrus zest.

Oyster Bay Marlborough Sauvignon Blanc \$ 38.00
Good, clean, fresh fruit with very balanced herbaceous characters on the palate. A truly exciting wine.

Saints Marlborough Sauvignon Blanc \$ 33.00
A medium bodied quintessential Marlborough Sauvignon Blanc with classic cut grass and gooseberry flavours.

Settlers Hill Sauvignon Blanc \$ 21.50
A medium bodied Sauvignon Blanc with classic cut grass and Capsicum characters and a clean crisp finish

Mystery Creek Sauvignon Blanc \$ 29.00
This wine displays a vibrant fresh aroma of tropical fruit with herbal overtones that give it complexity.

Church Road Hawke's Bay Sauvignon Blanc \$ 39.00
The Hawke's Bay component offers melon and tropical fruit aromas. The fruit characters are overlaid with subtle mineral and savoury complexity



AROMATICIS

Five Flax Riesling

\$ 25.00

This riesling has zesty citrus flavours of spiced grapefruit and lime with a hint of honey.

Saints Gewürztraminer

\$ 33.00

Toasty & ripe smelling, rich & palate-filling, with tangelo, musky spices, ripe fruit
Long, spicy full-bodied finish.

Bensen Block Rosé

\$ 25.00

"With even more fruit impact than the 2004, I see this wine as an all-year aperitif and dining wine. Enjoy the Rose with poultry, succulent lamb, green and Thai salads .

Huntaway Reserve Pinot Gris

\$ 39.00

A soft, supple and full-bodied Pinot Gris with an attractive bouquet of ripe pear and quince fruit flavours layered with a floral complexity.



RED WINE

Stoneleigh Pinot Noir \$ 35.00

Ripe dark red berry fruit flavours dominate. The palate is soft & supple with lingering sweet fruit & wine, velvety tannins.

Mystery Creek Pinot Noir \$ 42.00

Ripe cherry and raspberry flavours with an underlying savouriness and is well integrated with soft tannins

Boundary Vineyards King's Road Pinot Noir \$ 33.00

This wine is from the exciting region of Waipara and this wine proudly shows the region's ability to produce outstanding Pinot Noir

Jacob's Creek Reserve Cabernet Sauvignon \$ 32.00

An invitation to share a bottle or two of Jacob's Creek Reserve Cabernet Sauvignon is seldom refused. Those rich berry fruit flavours are too tempting to resist especially when pork, lamb or beef is on the menu

CJ Pask Roy's Hill Cabernet Merlot \$ 29.00

Intense fresh berry flavours and spice aromas complemented by subtle oak.

Stoneleigh Merlot \$ 35.00

Ripe blackberry & complex earthy notes. The palate is well structured with Silky oak tannins, with a lingering berry fruit finish.

Church Road Merlot Cabernet Sauvignon \$ 39.00

A rich, complex wine which displays lively berry fruit aromas complemented by spicy French Oak flavours and firm fine-grained tannins.

Benson Block Merlot \$ 25.00

"I've been lucky to see an absolutely fantastic vintage for red wine – for me, Benson Block Merlot is about making red wine drinking a simple Pleasure."
– Simon Groves

Settlers Hill Merlot Cabernet \$ 21.50

A soft full bodied wine with delicious dark fruit characters and a hint of smoky oak

Mystery Creek Syrah \$ 37.00

Rich, wild berry-fruit characters gently blended with toasty oak flavours.

Wyndham Estate Bin 555 Shiraz \$ 25.00

A medium to full bodied traditional Shiraz with distinct, rich plum and pepper characters, matured in oak for up to fifteen months.



TOURIST INFORMATION

Hamilton has many excellent attractions and activities providing visitors with a wide range of beautiful and natural areas to enjoy, including some of New Zealand's most visited attractions, the Hamilton City Gardens and Hamilton Zoo. Other tourist attractions include Waterworld, Waikato Museum of Art and History, Extreme Indoor Climbing, Riverside Bowling Lanes, Waingaro Hot Springs and the Sporting Memories Museum.

To add a new dimension to your Conference let us customise your program with a leisure activity. Our team can advise and book half day, full day, evening, or short activities to personalise your Conference.

Hamilton Zoo

Brymer Road, Hamilton
Ph: 07 838 6720

Waterworld

Garnett Avenue, Te Rapa
Ph: 07 849 4389

Robinson Sports Museum & Gardens

Woodside Road, Matangi
Ph: 0800 35 60 37

Gails of Tamahere

28 Devine Road, Tamahere
Ph: 07 856 6609

Hamilton Gardens

Cobham Drive, Hamilton
Ph: 07 856 3200

Hamilton Lake

City Centre

Waipa Delta

Memorial Park Jetty, Hamilton
Ph: 07 854 7913
Or 0800 472 3353

Waingaro Hot Springs

Ngaruawahia
Ph: 07 825 4761

Woodlands Historic Homestead

42 Whitikahu Road, Gordonton
Ph: 07 824 3687

Hamilton Fun Park

82 Duke Street, Hamilton
Ph: 07 8466455

Waikato Museum of Art

Corner Victoria & Grantham Streets
Ph: 07 838 6606

Riverside Lanes

Victoria Street, Hamilton
Ph: 07 838 3926

Blastcars

82 Duke Street, Hamilton
Ph: 07 846 6455

Extreme Indoor Climbing

90 Greenwood Street, Hamilton
Ph: 07 847 5858

Laser Zone

Kahikatea Drive, Hamilton
Ph: 07 847 2628

Ultimate Game

Rukuhia Road, Ohaupo
Ph: 07 843 4378

YOUR PERSONALISED CHECKLIST

Have you arranged everything? Is there anything you may have forgotten? To ensure you have all that is required to effectively co-ordinate your event Kingsgate Hotel Hamilton has prepared the following Events Checklist

Conference Room Requirements

- Capacity

Specifications

- Power Source
- Lighting
- Heating
- Black-out Facilities
- Microphone
- Floor Plans
- Location
- Availability
- Access Time

Room Set-up

- Theatre Style
- Classroom Style
- Boardroom Style
- U-Shape

Technical Support

- Required Equipment
- Costs
- Back-up Equipment
- Personnel Support
- Familiarisation of Equipment

The "Extra Touch"

- Pillow Gifts
- Welcome Letter
- Welcome Gifts
- Suite for VIP's
- Surprise Trips/Excursions

Catering Requirements

- Breakfast
- Morning Tea

- Afternoon Tea
- Pre-Dinner Drinks
- Cocktails
- Dinner
- Mini Bars
- Menu Selection
- Costs
- Times
- Pax Number

Accommodation Requirements

- Number of Rooms

Type of Rooms

- Single
- Twin
- Arrival & Departure Dates
- List of Attendee Names
- Early Arrivals
- Guests Staying On

Special Rooms

- Disabled
- Suite
- Family
- Smoking/Non Smoking

Additional

- Hotel Transfers
- Transport
- Theme Dinners

If this list encourages any ideas or questions please do not hesitate to contact the Conference Manager who will be more than happy to assist.

Conference Requirement Fast-Fax Form

TO:

FROM: _____

Kingsgate Hotel Hamilton
100 Garnett Avenue
HAMILTON

Contact: Sandra Treloar
Phone: 07 849 0860
Fax: 07 849 0660
Email: Sandra.treloar@kingsgateghamilton.net.nz

CONTACT NAME: _____
PHONE: _____
FAX: _____
EMAIL: _____

FUNCTION TYPE:

- Conference
- Workshop
- Seminar
- Training
- Other

FUNCTION DATE/S: _____

NUMBERS: _____
(including presenter/s)

ROOM REQUIRED:

- Conference Room
- Seminar Room

ROOM LAYOUT

- Theatre
- U-shape
- Other
- Classroom
- Boardroom

CATERING TIMES

- Arrival _____
- Breakfast _____
- Morning Tea _____
- Lunch _____
- Afternoon Tea _____
- Drinks/Nibbles _____
- Dinner _____

MENU SELECTION

EQUIPMENT

- Whiteboard
- OHP/Screen
- TV/Video
- Electronic Whiteboard
- Slide Projector
- Other _____

Notes _____



**KINGSGATE
HOTEL
HAMILTON**

AGREEMENT made on this _____ day of _____ 200_
BETWEEN Kingsgate Hotel Hamilton
AND _____
of _____ ("Client")

RECITALS:

- A. Kingsgate Hotel Hamilton is in the business of providing Conference, Banquet and Accommodation facilities to the Client.
- B. The client wishes to engage Kingsgate Hotel Hamilton to provide certain of these facilities for the client.
- C. The parties now wish to record the terms and conditions of that engagement.

IT IS AGREED THAT:

- 1. The terms and conditions of the engagement are attached.
- 2. The fee schedule is attached

(Kingsgate Hotel Hamilton Conference Confirmation)

SIGNED FOR AND ON BEHALF OF:

Kingsgate Hotel Hamilton

In the presence of:

Sales and Conference Manager

SIGNED FOR AND BEHALF OF:

Company Name

In the presence of.

Signature

Position Held

SCHEDULE A
KINGSGATE HOTEL HAMILTON
CONFERENCE & BANQUET TERMS AND CONDITIONS

1.0 FINAL NUMBERS:

1.1 The numbers expected to attend the event must be advised seven (7) working days prior to the commencement of the event, with final confirmation no later than 10am two (2) working days prior to the event. This number will constitute the minimum charge.

2.0 FUNCTION ROOM HIRE:

2.1 It is agreed that the event will commence at the scheduled time and that the function room allocated will be vacated at the nominated time. The Hotel reserves the right to apply a charge for each additional hour exceeding the agreed specified time.

2.1 In the event that a designated room cannot be made available, the Hotel reserves the right to substitute comparable facilities and where possible will give the Client prior notification of the substitution.

2.3 Room hire charges, if applicable, are subject to the period required, number of guests in attendance and overall catering requirements.

3.0 CONFIRMATION:

3.1 Confirmation of a booking must be made by way of this signed contract by the Client within 14 days of the original reservation otherwise the Management of the Hotel reserves the right to cancel the booking and allocate the venue to another client.

4.0 DEPOSIT:

4.1 To secure a Conference reservation with the Hotel, a minimum deposit of \$500.00 or 20% of the estimated function cost (whichever is the greater) may be required at the time of confirmation.

4.2 To secure a Wedding or Stand-alone Banquet reservation with the Hotel, a minimum non-refundable deposit of \$500.00 is payable at the time of reservation and a further payment of 50% of the estimated function cost is required at three months (3) prior to the function.

4.3 The hotel reserves the right to vary the deposit amount.

5.0 FINAL PAYMENT

5.1 For Conferences, final payment will be due on departure by credit card or bank cheque unless Kingsgate Hotel Hamilton has approved prior credit facilities.

5.2 For Weddings and Stand-alone Banquets, final payment of all known expenditure will be due in full seven (7) days prior to the function and the balance payable at the conclusion of the event, prior to departure.

5.3 It is understood that in instances where prior credit facilities have not been arranged with Kingsgate Hotel Hamilton and where the Client's guests or invitees have incurred additional charges such as meals, laundry, toll charges and liquor, these accounts must be settled by the Client as part of the final account.

6.0 CANCELLATION:

6.1 Food and beverage functions may be cancelled in writing up to 30 days prior to the function commencement without penalty to the client.

6.2 For cancellations between 30 days and 14 days prior to the function, 50% of the deposit may be retained.

6.3 For cancellations between 14 and 7 days prior to the function, the deposit may be non-refundable.

6.4 For cancellations less than 7 days prior to the function a fee of 50% of the estimated total revenue may be charged.

6.5 All cancellations must be received by the Hotel in writing.

7.0 FOOD AND BEVERAGE:

- 7.1 The Hotel will not allow food and/or beverage of any kind on to the premises for consumption or any other purposes for the Client or the Client's guests or invites, unless prior arrangements have been made with the Hotel Management.
- 7.2 If specified, liquor in excess of the amount specified will not be supplied until an authorisation is signed by the Client or a duly authorised representative present at the event.
- 7.3 The Hotel reserves the right to discontinue the supply of liquor at any time, pursuant to the Sales of Liquor Act and Maori Community Development Act 1962.

8.0 ACCOMMODATION

- 8.1 In the event that rooms are reserved in conjunction with a food and beverage booking, a completed room list will be required 30 working days prior to the commencement of the function.
- 8.2 The Hotel reserves the right to charge a cancellation fee of one night's accommodation for any rooms cancelled less than 30 days prior to arrival or any rooms subsequently unoccupied.

9.0 HOTEL DAMAGES/INSURANCE

- 9.1 The Client is financially responsible for any damage, breakage or pilferage sustained to the Hotel Premises or Equipment by the Client, the Client's guests, invitees, outside contractors or other persons attending the function, whether in the room reserved or any area or part of the Hotel, prior to, during or after the event.
- 9.2 Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building unless the Hotel Management has given prior approval. Suitable floor protection is to be used as required. Signage in Hotel public areas is to be kept to a minimum and must be approved by the Hotel Management.
- 9.3 For all exhibitions and stage set-ups produced by outside contractors, plans and power requirements must be approved by the Hotel's Chief Engineer a minimum of 14 days prior to the event.
- 9.4 The Hotel will take all necessary care of the Client's property but will take no responsibility for damage to or loss of property or merchandise left in the Hotel prior to, during or after the function.
- 9.5 The Client will be responsible for the removal of the property after the conclusion of the event and any goods left in the Hotel after the function without prior arrangements will be deemed abandoned.
- 9.6 The Client must arrange their own personal liability insurance and security, as required.
- 9.7 The Client should conduct their function in an orderly manner, in full compliance with all applicable laws at a minimum disruption to other guests of the Hotel.
- 9.8 If the Hotel has reason to believe that a function will affect the smooth running of the Hotel's business, its security or reputation, it reserves the right to cancel the function without liability at any time either before commencement of the function or during it.
- 9.9 The hotel reserves the right to exclude or remove any objectionable persons from the function or Hotel premises without liability at any time during the function.

10.0 PRICING POLICY:

- 10.1 Goods and Service Tax is included in the quoted rates, unless stated otherwise. GST is subject to alteration without notice.
- 10.2 A service charge may be applicable for each additional hour a function continues after midnight based on the number of confirmed attendees. Likewise, a surcharge may apply for Food and Beverage functions of 25 guests or less.
- 10.3 Every endeavour will be made to maintain prices as quoted however prices are based on current costs and may be subject to change without notice to meet increases as they arise

11.0 AGENCY:

- 11.1 Where the Organiser is not the Client, the Organiser warrants that it has the authority to enter this agreement on behalf of the Client.

12.0 ASSIGNMENT:

The Client may not assign its rights under this Agreement without the written consent of Kingsgate Hotel Hamilton.

13.0

DISPUTE AND APPLICABLE LAW:

13.1

This Agreement is made in New Zealand and its construction, validity and performance is determined under New Zealand law.

14.0

ENTIRE AGREEMENT:

14.1

The terms and conditions set out in the Agreement contain the entire Agreement as concluded between the parties.

15.0

FORCE MAJEUR:

15.1

Where matters beyond the reasonable control of Kingsgate Hotel Hamilton impairs or prevents Kingsgate Hotel Hamilton being able to perform its obligations under the event contract, the Client releases Kingsgate Hotel Hamilton from any liability or loss incidental or consequential to such matters.

16.0

COMPLIANCE WITH STATUTES AND REGULATIONS:

16.1

The Client shall observe all relevant statement, regulations, ordinances and by-laws relating to their activity.

17.0

VARIATION:

17.1

Any variation, amendment or modification of these terms and conditions shall only be binding where committed to in writing and executed by the parties.