



SOLWAY PARK • WAIRARAPA

CONFERENCE & EVENTS



Conference & Events at Copthorne Solway Park

We pride ourselves in having the ideal location for your Wairarapa Event. As the largest event space in the region we have hosted small to large gatherings & everything in-between.

Events have evolved these last few years & more consideration is now being given to the health & safety aspects of gatherings. Therefore, we have created menus that are versatile to adapt based on what you or your company are comfortable with.

If you remain cautious we have individually plated meals & snacks to lower the level of interaction amongst attendees. If you prefer a buffet style meal we offer a variety of buffet options to make your event a success.

Terms & Conditions

Our Pricing Policy

All prices include GST. Prices are quoted per adult. Children under 12 years are charged at half price, any children 13 years & over are charged at adult prices. Buffet menu only.

In the event of circumstances beyond the Hotel's control (including but not limited to, increases in food cost, minimum wage costs), the Hotel reserves the right to vary the prices to an extent that reflects such circumstances.

Pay Own Account

If your event is pay own account for your attendees a 5% charge will be added to the pricing. If an individual fails to pay their account, the organizer confirms that the remaining charges will be settled by them as part of the final account.

Confirmed Numbers

The final details of the event (such as minimum numbers, final timings, menus & special requests including dietary requirements) must be confirmed at least ten (10) working days before the event.

The client must inform the hotel of the final number at least three (3) working days before the event. This final number will be catered for, but the amount payable will be the highest of the following:

- (a) the minimum number
- (b) the final number or
- (c) the number who actually attend the event

Should your group have any dietary requirements please let us know in advance. Our chefs are more than happy to cater for your needs.

Please review our full terms & conditions for more information.



Daily Delegate Rate

(minimum 25 delegates)

- Full day - \$68 pp
- Half day - \$48 pp

Includes

- Morning & afternoon tea (only one applicable for half day rate)
- Working lunch (half day rate includes working lunch)
- Plenary meeting room hire
- Water, note pads & pens
- Initial room set up
- Co-ordination of the event by on site event coordinator
- Registration table
- Room refreshed during programmed breaks
- Additional fee for breakout rooms & set up or breakdown days

Catering

- **Morning Tea Break**
 - freshly brewed filtered coffee & herbal tea selection with one food option of your choice.
- **Working Lunch**
 - includes the light lunch option
- **Afternoon Tea Break**
 - freshly brewed filtered coffee & herbal tea selection with one food option of your choice.

Refreshment Break Options

- Coffee & herbal tea selection \$4.00 per person
- Coffee & herbal tea selection served with 1 selected item of food \$10.00 pp
- Coffee & herbal tea selection served with 2 selected item of food \$13.00 pp
- Coffee & herbal tea selection served with 3 selected item of food \$15.00 pp

Savouries

- House-made sausage rolls, topped with seed & served with tomato relish
- A selection of house-made mini pies & quiches, served with tomato relish V*
- Croissants, filled with ham & cheese, topped with parmesan
- Hand rolled arancini, filled with cheese & herbs, served with roast pepper sauce V
- Mediterranean style savoury swirls, served warm with relish V
- House-made fritatas, filled with spring onions & feta GF, V
- Sundried tomato & spinach savoury scones, served warm with butter GF*, DF*, V, VG*
- Ham & cheese pastry scrolls, baked fresh & finished with fresh herbs
- Individual bruschetta, cherry tomato, avocado, whipped feta on grilled ciabatta DF, VG

Sweets

- Sweet scones, served with berry jam & topped with chantilly cream V
- Double chocolate brownies GF
- House-made blueberry & lemon friands V
- Double chocolate chunk cookies V
- Carrot cake, topped with apricot & pumpkin seeds V
- Seasonal fruit platter GF, DF, V, VG

Lunch Options

Packed Lunch \$25 pp

- 2x Packed sandwiches
- 1x Quiche
- 1x Brownie GF
- 1x Piece of fruit

1x Drink (Water, Coke, Sprite)

Daily Delegate Lunch \$30 pp

(Please select 1 salad, 1 hot main, 1 sweet, 1 sandwich)

Dietaries will be catered for

Hot Mains

- **Creamy Butternut Pumpkin Soup** – filled with roasted pumpkin pieces, & served with grilled ciabatta & garlic butter V, GF*, DF*
- **Butter Chicken** – House made tandoori chicken thigh slow cooked with spices, finished in a creamy sauce, topped with coriander & served with steamed cumin scented rice GF
- **Teriyaki Chicken** – Chicken pieces marinated & glazed with teriyaki, served with steamed rice & finished with sesame & spring onion
- **Lamb Tagine** – New Zealand lamb slow braised with dates & spices in a tomato-based sauce, Served with fluffy couscous DF, GF*
- **Karaage Chicken** – Chicken thigh bites marinated in sake & ginger, served on steamed rice & topped with Japanese mayo, sesame & chilli GF, DF
- **Tender Beef Skewers** – Marinated in garlic & rosemary, grilled & served on grilled vegetables & couscous GF*, DF
- **Individual Cottage Pies** – Slow cooked beef ragout, with a rich beef & tomato sauce, Topped with fluffy mashed potatoes & cheese
- **Chicken Parmigiana** – Tenderised chicken fillets, marinated & fried with panko, topped with pepper sauce, cheese & fresh herbs
- **Vegetarian Lasagna** – Layers of grilled vegetables, with roasted tomato ragout & mornay sauce GF, DF*, V, VG*

Finger Sandwich Options

- Egg salad sandwich with spring onions V
- Ham, cheese & salad, with mustard & aioli
- Roast beef, Red onion, Salad with mustard & aioli
- Roast chicken, cranberry, brie & salad
- Salad, cucumber, cheese, hummus V

Salad Options

- **Pearl Couscous** – Israeli couscous, red onion, cherry tomato, spinach in a lemon & herb vinaigrette DF, VG
- **Garden Salad** – Fresh julienne vegetables, mixed with salad greens & finished with vinaigrette DF, VG
- **Kiwi Style Coleslaw** – Red & green cabbage, grilled corn, julienne carrot, tossed with pumpkin seeds & house made garlic aioli DF, V
- **Fusilli Pasta Salad** – sundried tomato, spinach, pesto, topped with crumbled feta V, VG*, N
- **Caesar Salad** – Cos lettuce, egg, bacon & Parmesan, tossed in house-made Caesar dressing & topped with crisp croutons. GF, V*

Sweet Options

- Sweet scones, served with berry jam & topped with chantilly cream V
- Double chocolate brownies GF
- House made blueberry & lemon friands V
- Double chocolate chunk cookies V
- Carrot cake, topped with apricot & pumpkin seeds V
- Seasonal fruit platter GF, DF, V, VG

Canapes

Start your event off with a selection of delicious canapes from the menu

(MINIMUM 20 GUESTS, AVAILABLE PRE OR POST EVENTS)

TRAY SERVED TO ATTENDEES WITH A DURATION BETWEEN 30 MINUTES - 1.5 HOURS

- Choice of 4 (2x hot, 2x cold) \$18 pp
- Choice of 6 (3x hot, 3x cold) \$22 pp
- Choice of 8 (4x hot, 4x cold) \$29 pp

Cold

- Smoked salmon mousse cones topped with dill tips
- Whipped blue cheese & fresh pear crostini topped with a honey thyme drizzle GF, V
- Pepper roast beef with horseradish cream on croute GF
- Whipped avocado & pomegranate filoette, topped with citrus feta DF, V, VG
- Individual bruschetta, cherry tomato, avocado, whipped feta on grilled ciabatta DF, VG

Hot

- House-made dumplings served with Chinese vinegar & chilli DF
- Karaage chicken bites marinated in sake & ginger, Japanese mayonnaise & topped with fresh chilli & sesame seeds GF, DF
- Sticky soy pork belly bites topped with spring onion & fresh chilli DF
- Hand rolled arancini filled with mozzarella & thyme V
- Marinated chicken tenders in garlic & lemon, served with a cilantro yoghurt GF, DF*
- BBQ style pork & beef meatballs served with a roast capsicum dipping sauce

Sweet

- Banoffee tartlets, house made caramel, layers of banana topped with Chantilly cream GF
- Chocolate mousse cups topped with freeze dried raspberries GF
- Snickers slice VG, N, GF, DF
- Lemon meringue tartlets, sweet pastry filled with lemon curd & topped with fresh meringue GF

Event Buffet Menu

Note as well as the buffets we also have the Solway BBQ & Market options available (see page 14-15).

AVAILABLE IN FUNCTION ROOMS

Please contact us for current set & alternate serve menus.

- For groups up to 25 guests may order from the 2 or 3 course set menu. Enquire today.
- For groups of 25+ guests may select two options from each course for alternative service in your function room.

Classic Buffet \$59pp

- Soup of the Day - with soft rolls
- 2x choices of salads
- 1x choice of roast meat
- 1x choice of hot main dish
- 2x choice of Side vegetables
- 2x choice of Desserts

Solway Buffet \$69pp

- Soup of the Day - with soft rolls
- 3x choices of salads
- 1x choice of roast meat
- 1x choice of hot main dish
- 3x choice of Side vegetables
- 3x choice of Desserts

Wairarapa Gourmet Buffet \$79pp

- Soup of the Day - with soft rolls
- 3x choices of salads
- 2x choice of roast meat
- 2x choice of hot main dish
- 3x choice of Side vegetables
- 3x choice of Desserts

The Grill's Premium Buffet \$105pp

- Soup of the Day - with soft rolls
- Antipasto Selection
 - prosciutto, salami, gherkins, peppadews, creamy brie, rich blue, relish
- Seafood Station
 - Hot smoked salmon, marinated mussels, lemon prawns, raw fish salad, lemon, capers, chive fraiche
- 3x choices of salads
- 2x choice of roast meat
- 2x choice of hot main dish
- 3x choice of side vegetables
- 3x choice of desserts

Buffet Options

Roast Meats

- **Roast Beef** – Crusted with mustard, and roasted to medium rare, served with wholegrain mustard & jus DF, GF
- **Roasted Pork Loin** – Juicy pork roasted until golden, Served with homemade crackling, apple sauce & jus DF, GF
- **Leg of Lamb** – Marinated in rosemary & garlic. Served with mint sauce & jus DF, GF
- **Hot Ham off the Bone** – Glazed with sticky honey, served with wholegrain mustard & jus DF, GF

Hot Main

- **Creamy Butternut Pumpkin Soup** – Filled with roasted pumpkin pieces, an served with grilled ciabatta & garlic butter V, GF*, DF*
- **Butter Chicken** – House-made tandoori chicken thigh slow cooked with spices, finished in a creamy sauce, topped with coriander & served with steamed cumin scented rice GF
- **Teriyaki Chicken** – Chicken pieces marinated & glazed with teriyaki, served with steamed rice & finished with sesame & spring onion
- **Lamb Tagine** – New Zealand lamb slow braised with dates & spices in a tomato-based sauce, Served with fluffy couscous DF, GF*
- **Tender Beef Skewers** – Marinated in garlic & rosemary, grilled & served on grilled vegetables & couscous GF* DF
- **Chicken Parmigiana** – Tenderised chicken fillets, marinated & fried with panko, topped with pepper sauce, cheese & fresh herbs
- **Vegetarian Lasagne** – Layers of grilled vegetables with roasted tomato ragout & mornay sauce GF, DF*,V, VG*

Side Vegetable

- **Roasted Potatoes** – Tossed with confit garlic & herbs, GF, DF, V
- **Seasonal steamed vegetables** – Finished with olive oil & parsley GF, DF, V
- **Roasted Vegetable Medley** – Tossed in herbs & honey GF, DF, V
- **Teriyaki Pumpkin** – Roasted & finished with sesame & parsley DF, GF, V
- **New Potatoes** – Steamed & tossed with olive oil & garden fresh mint GF, DF, V
- **Broccoli & Cauli Mornay** – Steamed & finished with cheesy mornay & pumpkin seeds V
- **Minted Peas** – Lightly steamed & tossed with garden fresh mint & garlic butter GF, V

Salad

- **Pearl Couscous** – Israeli couscous, red onion, cherry tomato, spinach in a lemon & herb vinaigrette DF, VG
- **Garden Salad** – Fresh julienne vegetables, mixed with salad greens & finished with vinaigrette DF, VG
- **Kiwi-style Coleslaw** – Red & green cabbage, grilled corn, julienne carrot, tossed with pumpkin seeds & house made garlic aioli DF, V
- **Fusilli Pasta Salad** – sundried tomato, spinach, pesto, topped with crumbled feta V, VG*
- **Caesar Salad** – Cos lettuce, egg, bacon & parmesan, tossed in housemade Caesar dressing & topped with crisp croutons. GF, V*

Dessert

- **Individual Pavlovas** – Mini Pavlovas, topped with berries & chantilly cream GF
- **Home-style Fruit Salad** – Tossed through fresh mint GF, DF, V
- **Sticky Date Puddings** – Glazed with salted toffee sauce V
- **Eton Mess Cups** – Layers of chantilly cream, chocolate shavings, marshmallows, berry yoghurt GF, V
- **Chocolate Mousse Cups** – House made rich chocolate mousse topped with chocolate shavings, brownie bites, berries & mascarpone cream GF, V
- **Banoffee Cups** – Layers of caramel mousse, fresh banana, chantilly cream & white chocolate GF, V
- **Lemon Meringue Cups** – Buttery lemon biscuit, Lemon curd mousse, topped with meringue V
- **Additions**
 - Vanilla ice-cream \$1.PP
 - Chantilly cream .50 PP
 - Berry compote \$1.PP
 - Natural yoghurt .50 PP

Add-ons

Cheese Board - \$15

A selection of cheeses served with dried fruits, bread & crackers GF*

Charcuterie Board - \$15

A selection of cured meats, served with breads, dips & accompaniments GF*, DF*

Breads & Dips - \$15 pp

Grilled breads, dukkah, olive oil, pesto, hummus, garlic butter & pita crisps DF*

Seafood Station - \$15 pp

Hot smoked salmon, marinated mussels, garlic & lemon marinated prawns, raw fish, salad, lemon cheeks, capers & crème fraîche

+ oysters \$poa

Oriental Platter - \$15 pp

- House-made dumplings served with Chinese vinegar & chilli oil DF
- Karaage chicken bites marinated in sake & ginger, served with Japanese mayo GF
- Teriyaki chicken skewers garnished with sesame seeds GF, DF
- Avocado & cucumber sushi with soy sauce GF, DF, VG

Savoury Platter - \$15 pp

- Caramelised onion & mushroom vol-au-vent DF, VG
- House-made pork & sage sausage rolls
- Hand rolled arancini filled with mozzarella & thyme
- Pepper rolled beef with horseradish cream on croute GF

Fresh Fruit Platter - \$15 pp

A selection of fresh fruit

Solway BBQ \$62

EXAMPLE MENU

Included: Soft rolls, tomato sauce, aioli, mustard, gourmet potatoes served with fresh parsley & virgin olive oil.

Meats (choose 3 options)

- **Local Pork Sausages Served With Caramelised Onions** GF
- **Lemon & Thyme Marinated Chicken Drumsticks** GF, DF
- **Teriyaki Chicken Skewers** DF
- **Rosemary & Garlic Marinated Minute Steaks** GF
- **House Made Beef Patties** -build your own burgers, includes all of the usual trimmings! GF, DF

Salad Options (Choose 2 options)

- **Pearl Couscous** - Israeli couscous, red onion, cherry tomato, spinach in a lemon & herb vinaigrette DF, VG
- **Garden Salad** - fresh julienne vegetables, mixed with salad greens & finished with vinaigrette DF, VG
- **Kiwi Style Coleslaw** - red & green cabbage, grilled corn, julienne carrot, tossed with pumpkin seeds & house made garlic aioli DF, V
- **Fusilli Pasta Salad** - sundried tomato, spinach, pesto, topped with crumbled feta v, vg*
- **Caesar Salad** - cos lettuce, egg, bacon & Parmesan, tossed in house-made Caesar dressing & topped with crisp croutons. GF, V*

Dessert Options (choose 2 option)

- **Individual Pavlovas** - mini pavlovas, topped with berries & chantilly cream GF
- **Home-style Fruit Salad** - tossed through fresh mint GF, DF, V
- **Sticky Date Puddings** - glazed with salted toffee sauce V

- **Eton Mess Cups** - layers of chantilly cream, chocolate shavings, marshmallows, berry yoghurt GF, V
- **Chocolate Mousse Cups** - house made rich chocolate mousse topped with chocolate shavings, brownie bites, berries & mascarpone cream GF, V
- **Banoffee Cups** - layers of caramel mousse, fresh banana, chantilly cream & white chocolate GF, V
- **Lemon Meringue Cups** - buttery lemon biscuit, lemon curd mousse, topped with meringue V

Add Ons:

- **Whole Lamb on the Spit** (poa) \$700 (book in advance)
- **Seafood Station** \$15 pp - hot smoked salmon, marinated mussels, garlic & lemon marinated prawns, raw fish salad, lemon cheeks, capers & crème fraiche. + Half shell oysters \$(poa)

The Solway Market Menu \$79

(minimum 75 guests)

2 HOUR SERVING PERIOD

An alternative option to the usual sit down meal, the Solway market has food stations situated around the function area with bar leaners, seating & tables in the interior of the room. This is similar to a stand-up reception with tray served canapes, but with this menu guests move between each station selecting items they would like to have. Items are refreshed regularly throughout the 2 hour dining period.

Please enquire today & we will design a menu for you.

Food Stations

Staff member monitoring each station & topping up during the night.

Seafood Station

- **Salt & Pepper Squid** – with wasabi mayonnaise DF
- **Fish & Chips** – house tempura fish with tartare & lemon cheek DF

Salad Station

- **Bocconcini Skewers** – with cherry tomato, basil, marinated mozzarella GF, V
- **Vietnamese Noodle Salad** – with lime dressing & fresh herbs GF, V, VG, DF, N

Roast Station

- **Rare Roast Beef Baguette Bites** – with horseradish cream & chimichurri GF
- **Grilled Lamb Cutlets** – with mint & Greek yoghurt tzatziki GF

Asian Station

- **Pork & Cabbage Dumplings** – with chilli soy dipping sauce DF
- **Rice Paper Rolls** – filled with fresh vegetables & served with a chilli dipping sauce VG, GF, DF

Sweet Station

- **Mini Pavlova** – with raspberry textures GF
- **Sweet Lemon Tarts** – topped with meringue
- **Double Chocolate Brownie Bites** – with chocolate sauce GF