

# Lincoln Green Hotel & Conference Centre

## CONFERENCE INFORMATION 2010



### Hotel Overview

Lincoln Green has arrived as one of Auckland's best equipped, best value hotel and conference centres.

### Location

Situated just 15 minutes from the Auckland C.B.D & in close proximity to the Trust Stadium, West Wave Aquatic Centre, Waitakere hospital, Henderson & Westgate shopping complexes. A little further out you will find yourself at some of New Zealand's award winning vineyards and beautiful West coast beaches, giving great break out options for those multi day events.

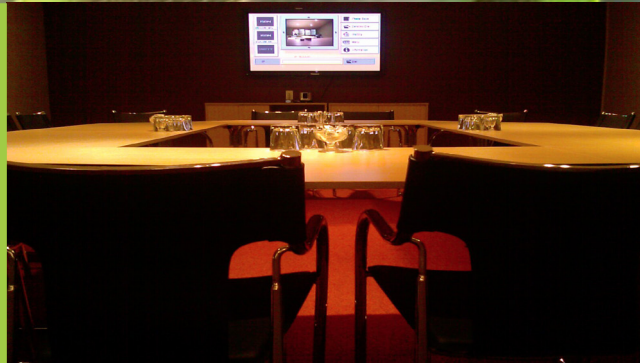
### Hotel Facilities

To compliment our conference facility The Lincoln Green now offers 70 Hotel rooms with three levels of affordable accommodation to suit all budgets & group numbers. All serviced by complimentary well lit off street parking.

Guests have the choice of chic yet comfortable Icon restaurant or the more casual Bar 159 on site to enjoy every type of dining, social or entertainment experience they want.



# Conference Facilities



## Conference Centre

Our conference centre can seat many different configurations. Either 1 large room or broken down into 4 separate rooms.

The conference centre has built in state of the art technology from ceiling data projectors, drop down screens & video conferencing. For your comfort all rooms are fully air conditioned, most with natural light also.

Charges for venue hire start from \$150.00 and vary dependant on set up and space requirements, and can be obtained when discussing your requirements with us.

## Equipment

Equipment (daily charge)

TV / Video / DVD Player	\$50.00
Lectern	\$20.00
Screen	\$45.00
Flip Chart Stands & Paper	\$25.00
Data Projector & Screen	\$200.00
Electronic White Board	\$125.00
PA System (wireless)	\$100.00
Writing Pads / Pens	\$1.00 each
Video Conferencing	On Application

# Conference Facilities

## Room Configurations

Based on our seating arrangements the following chart is an indication to the maximum number of persons per room.

Additional charges may apply for room configurations set outside of our standard set up.

	 m <sup>2</sup>	 Boardroom	 Theatre	 Class Room	 Banquet	 Open Banquet	 U - Shape	 Cocktail	 Herring Bone
Room 1	67	30	60	25	40	24	25	70	25
Room 2	74	25	60	25	40	24	20	70	25
Room 3	61	25	45	20	35	24	15	50	20
Room 4	57	20	45	20	30	18	15	40	20
Boardroom	59	16	30	15	20	12	14	40	15
Club Room	23	10	15	10	-	-	-	20	-
Main Room	259	100	280	140	200	120	80	300	140

# Daily Delagate Packages



## Silver Package

\$50 Per Delegate (Minimum of 15 Delegates)

- Package Includes:
- Venue hire
  - Whiteboard
  - 10' Ceiling Mounted Screen
  - Car parking
  
  - Morning Tea
  - Delegates Lunch
  - Afternoon Tea

## Gold Package

\$57 Per Delegate (Minimum of 15 Delegates)

- Package Includes:
- Venue hire
  - Ceiling Mounted Data projector
  - 10' Ceiling Mounted Screen
  - Audio
  - Flipchart
  - Pads & Pens
  - Whiteboard
  - Car parking
  
  - Tea & Coffee on Arrival
  - Morning Tea
  - Corporate Lunch
  - Afternoon Tea

## Platinum Package

\$75 Per Delegate (Minimum of 20 Delegates)

- Package Includes:
- Venue hire
  - Ceiling Mounted Data projector
  - 10' Ceiling Mounted Screen
  - Audio
  - Flipchart
  - Pads & Pens
  - Whiteboard
  - Car parking
  
  - Tea & Coffee on Arrival
  - Morning Tea with Healthy selection
  - Executive Lunch
  - Afternoon Tea with Healthy selection
  - 1 hour Cocktail drinks

# Breakfast Options

## Delegates Breakfast

### Chilled Fruit Juice

our selection of  
Orange, Pineapple, Tomato, Apple

### Fresh Fruit

platter of seasonal fruit

### Assorted Yoghurts

### Fruit Compote

peaches, pears, plums, apricots

### Cereals

muesli, Weetbix, lite "n" tasty

### Bakery

a selection of freshly baked danishes,  
croissants

### Toast with a selection of spreads

### Hot Selection

bacon  
breakfast sausage  
hash browns  
grilled tomatoes  
scrambled eggs

### Freshly brewed coffee

### Selection of teas

**\$22.50**

## Corporate Breakfast

### Chilled Fruit Juice

our selection of  
orange, spirulina, tropical, apple

### Fresh Fruit

Selection of seasonal fruit

### Assorted Yoghurts

### Fruit Compote

peaches, pears, plums, apricots

### Cereals

natural muesli

### Bakery

a selection of freshly baked danishes,  
croissants, & brioche

### Toast with a selection of spreads

### Hot Selection

Hot cakes with bacon & maple syrup  
gourmet breakfast sausage  
mild chorizo & vegetarian frittata  
scrambled eggs

### freshly brewed coffee

### Selection of teas

**\$28.50**

# Tea & Coffee Breaks

## Tea & Coffee

Menu 1  
Freshly brewed Coffee & Selection of Teas \$3.50 per person

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## Morning Tea

Menu 2  
Freshly brewed Coffee & Selection of Teas  
Selection of Muffins & Scones  
with Preserves & Whipped cream \$6.50 per person

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## Afternoon Tea

Menu 3  
Freshly brewed Coffee & Selection of Teas  
Selection of Biscuits & Sweet Slices \$6.50 per person

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## Healthy Selection

Menu 4 On Request

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## Additional Items

Enhance your break with additional items:

Orange Juice  
Seasonal Fresh Fruit \$3.50 per item

Warm English Muffins with Ham, Cheese & Tomato  
Bacon Butties \$6.00 per item

Gluten free Muffins POA

# Lunch Options

## Daily Menus Available

Enjoy our new daily changing menus designed to give our clients variety throughout the week.

### Light Lunch Menu **\$16.50**

Sample Items:

Gourmet Baps, Beef Lasagne, Garden Salad, Daily baked Cake.

### Working Lunch Menu **\$18.50**

Sample Items:

Gourmet Focaccia Rolls, Pork fried Rice, Greek Salad, Asian Spring Rolls, Fresh Fruit Platter.

## Create your own menu/ Additional Items

These items can be added to your menu for an additional charge

### Cold Dishes **\$4.00 Per Item Per Person**

Caesar salad with crisp romaine lettuce, croutons, olives and creamy dressing

Baby beetroot and walnut salad

Mediterranean salad with grilled artichokes, roasted capsicum, olives, feta and olive oil dressing

Roasted beef and shaved ham platter with condiments

Cajun chicken salad with lettuce, tomato red onions and ranch dressing

### Hot Dishes **\$5.00 Per Item Per Person**

Butter chicken with cumin rice and poppadoms

Mini samosas and pork wontons with sweet chilli sauce

Bacon & egg pie

Sweet and sour pork with rice

Pumpkin, spinach and red onion frittata

## Vegetarian & Gluten Free options

### Vegetarian and gluten free options available on request

Sample Items:

Mediterranean salad with grilled Artichokes, roasted Capsicum, Olives and Olive Oil Dressing

Baby Beetroot and Walnut Salad

Pumpkin, Spinach and Red Onion Frittata

# Banquet Selection

## **Chef's Selection** **\$36.50**

Soup of the day with dinner rolls  
2 Salads  
3 Vegetable Dishes  
3 Hot Dishes  
2 Desserts  
Tea and coffee

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## **Menu 1** **\$39.50**

Soup of the day with dinner rolls  
  
Fresh and Smoked Mussels  
with lime chilli sauce and lemon  
  
Chicken Drums  
Roasted chicken with capsicum cream sauce  
  
Pumpkin & Ricotta Ravioli  
with tomato herb sauce & shaved parmesan  
  
Roasted Potatoes  
With rosemary  
  
Chef's Choice of three seasonal vegetables

Char Grilled Sirloin  
with mustard and gravy  
  
Beetroot Salad  
with walnut, red onions and tomato  
  
Green Salad  
Assorted leaves, ripe Tomato, telegraph  
cucumber & rosemary vinaigrette  
  
Seasonal Fruit Platter  
  
Chocolate Mud Cake  
With soft cream  
  
Brewed Coffee & a Selection of Teas

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## **Menu 2** **\$39.50**

Soup of the day with dinner rolls  
  
Whole Baked Salmon  
with lemon and confit fennel  
  
Red Wine Braised Beef  
Slow braised beef with onions, thyme &  
mushrooms  
  
Vegetable Lasagne  
Layered with rich tomato ragout, caramelised  
onions & roasted pumpkin  
  
Roasted Potatoes  
with rosemary  
  
Chef's Choice of Three Seasonal Vegetables

Roasted Loin of Pork  
with apple sauce & cider gravy  
  
Penne Pasta Salad  
with roasted red peppers, grilled toma-  
toes and pesto  
  
Green Salad  
Assorted leaves, ripe Tomato, telegraph  
cucumber & rosemary vinaigrette  
  
Seasonal Fruit Salad  
  
Baileys Chocolate Cheese Cake  
with poached summer berries  
  
Brewed Coffee & A Selection of Teas

# Banquet Selection

## Menu \$48.50

Soup of the day with dinner rolls

Seafood Platter

With a selection of prawn, mussels and oysters

Persian Marinated Chicken Pieces

With rice and fresh coriander

Slow Cooked Beef

With red wine, mushrooms & thyme

Pine nut & Ricotta Ravioli

With a tomato cream sauce & shaved parmesan

One Carved Meat of Your Choice

Carved to order with Condiments

Roasted Potatoes

With rosemary

Chef's Choice of Three Seasonal Vegetables

Potato Salad

With, bacon, spring onions & chive aioli

Green Salad

Assorted leaves, ripe tomato, telegraph cucumber & balsamic vinaigrette

Beetroot and Walnut Salad

With red onions, fresh herbs and tomato

Seasonal Fruit Platter

Mini Pavlova

With fresh cream & forest berries

Chocolate fudge cake

With Fresh Cream

Brewed Coffee & A Selection of Teas

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Carved Meats Choose One Extra Meat \$5.00 Per Person

Ham on the bone with whole grain mustard

Sirloin with horseradish cream and gravy

Lamb with mint sauce and gravy

Pork with apple sauce and cider gravy

**Vegetarian options on all menus. Gluten free options available on request**

# Cocktail Menu

**Chef's Choice**  
**\$16.50**

5 Chef's choice of items from below

SELECTION OF COCKTAIL ITEMS

**Vegetarian Selection**

Spring rolls with aioli  
Samosas and sweet chilli dipping sauce  
Falafels and coriander yoghurt  
Sun dried tomato and red onion filo-ettes  
Mini spinach and feta quiche

**Savoury Selection**

Marinated chicken nibbles  
Smoked bacon and cream cheese filo-ettes  
Beef skewers with herb mayonnaise  
Thai chicken balls with sweet chilli sauce  
Pork and shitake dumplings with sweet chilli sauce

**Seafood Selection**

Crumbed fish bites with tartar sauce  
Prawn rolls with aioli  
Scallop and chorizo skewers  
Prawn skewers with lemon aioli  
Pacific rock oysters balsamic

All Cocktail Items \$3.50 per item per person  
Minimum 20 People

# Wine & Beverage List

## Beverage List

BUBBLES	200ml	750ml	BEER	Bottle
Lindauer Brut	7.50		Bottled Beer	7.00
Lindauer Fraise	8.50		Light Beer	5.00
Lindauer Special Reserve Cuvee riche		39.00		
CHARDONNAY	Glass	Bottle	R.T.D's By arrangement only	
Oyster Bay		44.00		
Te Henga the westie	7.00	30.00	NON ALCOHOLIC	
Two Tracks	8.00	36.00	Glass	
			Soft Drinks	3.00
SAUVIGNON BLANC	Glass	Bottle	(Coke, lemonade, L&P, Soda & Lime)	
Te Henga the westie	7.00	30.00	Fresh Juice	4.00
The ned white label	8.50	38.00	Orange, Tomato, Apple or Pineapple	
Marlborough				
AROMATICS	Glass	Bottle	SPIRITS	
Te Henga the westie rose	7.00	30.00	All spirits are house pour Double	
Babich Pinot Gris	9.00	40.00	Bacardi, Whiskey, Bourbon	7.50
			Rum, vodka, gin, brandy,	
RED WINES	Glass	Bottle	PREMIUM SPIRITS	
Te Henga the westie vintara	7.00	30.00	Available by prior arrangement	
Angus the bull	8.50	38.00		
cabernet sauvignon				
Tohu Merlot	9.00	40.00		

Special Request Wines available in case lots  
**All wines subject to availability**

# Contact Us

## Contact us

**Physical:** 159 Lincoln Road, Henderson, Waitakere 0610

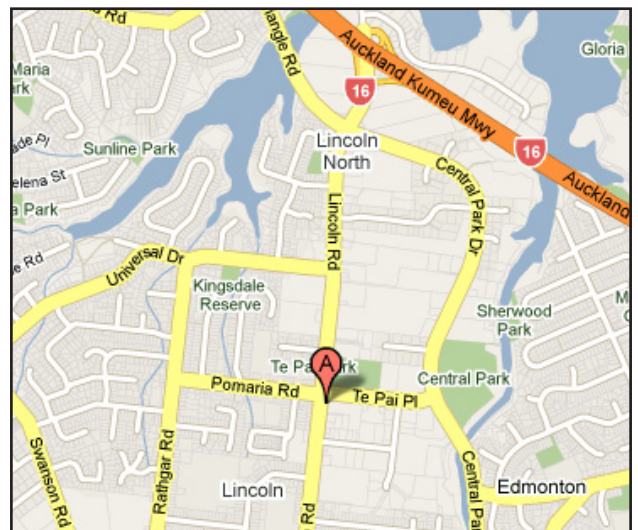
**Postal:** Po Box 21-366, Henderson

**Phone:** 09 838 7006

**Fax:** 09 837 4447

**www.lincolngreen.co.nz**

For Hotel Reception please use our second entrance on Te Pai Road



## Centre Layout

