

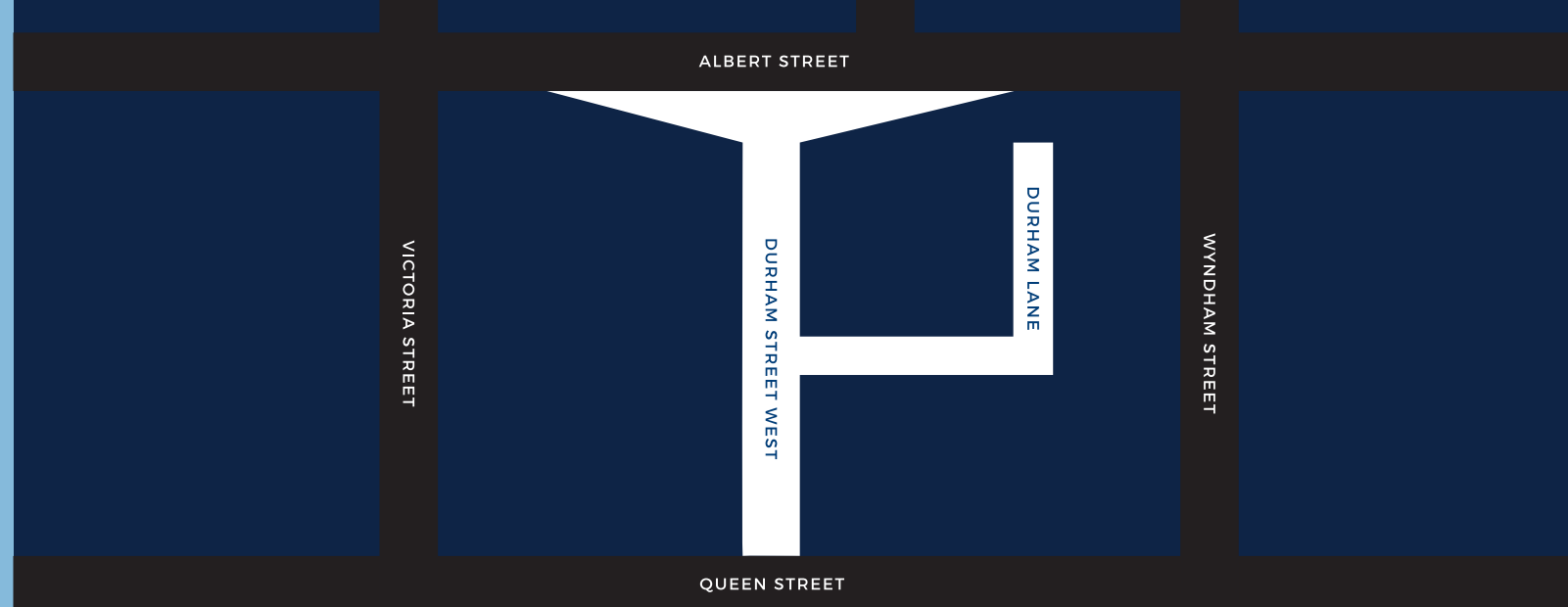
CONFERENCE & FUNCTION VENUE

Corporate Dinners, Conferences, Business
Events, Christmas Parties, Themed Nights,
Fundraisers, Weddings, Award Ceremonies,
& Team Building



Est. 1861

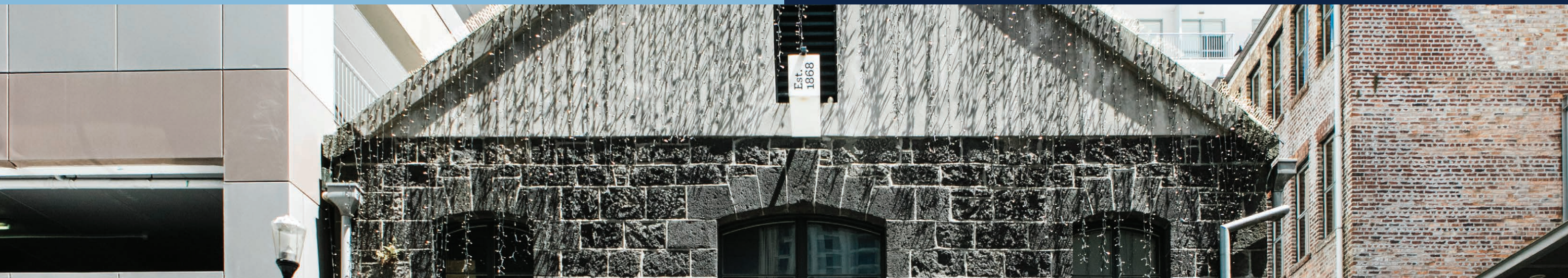
HISTORY OF THE BLUESTONE ROOM



Residing mere metres from Queen Street, The Bluestone Room is situated in the oldest commercial building in Auckland. Combining the character of a superbly restored heritage building, with a unique & welcoming atmosphere, The Bluestone Room is a true hidden gem. Through forming a link to the Auckland of old, with our Kiwi pioneering roots, we are proud to offer modern facilities that allow us to create a warm, & memorable atmosphere, for any occasion.

Named for the distinctive volcanic stone of it's walls, quarried & carted from Mt Wellington, this establishment has the Historic Places Trust's highest degree of protection, as a category one listed building. The function venue is located upstairs, with private guest access, & is away from the bustle of the main bar. As an entirely private venue space, you will have access to your own fully stocked bar, dedicated & professional wait staff, restrooms reserved for you & your guests, & direct access from the street below.

*THE BLUESTONE ROOM WELCOMES GROUPS UP TO 350 GUESTS. *PRICES ARE INCLUSIVE OF GST*



VENUE HIRE

HOURLY RATE / \$210

INCLUDES

- • Music system with integrated sound desk, & lighting
- • Fully customisable room set-up, with tables & chairs for up to 180 guests
- • Professional bartenders & wait staff
- • One-on-one consultation with our Functions Manager
- • Handheld microphone, PA system, staging, projector & screen

EQUIPMENT AVAILABLE TO HIRE

- • Laptop / \$90
- • Whiteboard with pens / \$130
- • Easel with flipchart & pens / \$35
- • Additional microphone / \$95
- • Wireless presentation pointer / \$18
- • Lapel microphone / \$150
- • Lectern with built-in microphone / \$250
- • Dedicated technical support / \$65 p/h

**PRICES ARE INCLUSIVE OF GST*



CONFERENCE CATERING

CONTINENTAL BREAKFAST

\$28

Fresh fruit platter, toasted muesli, coconut yoghurt, assorted fruit danishes, lightly toasted crossiants (filled with ham), cheese, & tomato, freshly brewed tea & coffee. orange juice

HOT BUFFET BREAKFAST

\$32

Toast w/ preserves, creamy scrambled eggs, baked beans, breakfast sausages, manuka smoked bacon, slow roasted tomatoes w/ fresh thyme, hash browns, seasonal fruit salad, freshly brewed tea & coffee, orange juice

**PRICES ARE PP, INCLUSIVE OF GST*



WORKING STYLE LUNCH

\$45

Chicken Tikka masala served w/ basmati rice / GF

Roasted vegetable salad w/ walnuts / V / GF

Penne pasta w/ chorizo sausage, olives, spinach in red sauce w/ feta & basil

Green salad / V / GF

Chef's selection wraps
served w/ tomato relish

Grilled lamb skewers w/ tzatziki / GF

Chocolate torte w/ creme fraiche

Freshly brewed tea & coffee

Orange juice

**PRICES ARE PP, INCLUSIVE OF GST*

SET MENU

SERVED ALTERNATIVELY

ENTREES

Grilled Lamb w/ lettuce leaves, carrot, tomato, olives, topped w/ fried kumara, feta & a minted citrus dressing

Bruschetta w/ cream cheese, crunchy salsa, & avocado

Chili ginger prawn cutlets w/ orzo salad

MAINS

Beef sirloin w/ risotto, roasted vegetables & a creamy peppercorn sauce

Cajun spiced chicken w/ potato garlic mash, roasted vegetables & a roasted lime salsa

Roasted lamb w/ potato garlic mash, roasted vegetables & rosemary jus

Pork collar steak w/ potato garlic mash, roasted vegetables & a smokey BBQ sauce

DESSERTS

Classic tiramisu w/ kahlua sauce & chocolate

Sticky date pudding w/ caramel sauce & vanilla ice cream

Peach & passionfruit cheesecake w/ raspberry coulis & fruits



PRICING OPTIONS

Inclusive of bread rolls & herb butter

\$79

Your choice of **two entrée** options

Your choice of **two mains** options

Your choice of **two dessert** options

**PRICES ARE PP, INCLUSIVE OF GST*

*ALL COURSES SERVED
ALTERNATIVELY TO GUESTS*

GRAZING TABLE

\$26^{PP}

Chefs selection of...

MEATS, CHEESES, BREADS,
CRACKERS, PICKLES, DIPS, NUTS,
FRESH HERBS, DRIED & SEASONAL
FRESH FRUITS & CHOCOLATES

**SUBJECT TO SEASONAL CHANGE AND AVAILABILITY*

**PRICES ARE PP, INCLUSIVE OF GST*

***MIN 50 PAX**



CANAPES

COLD CANAPES

Salmon puffs, w/ cream cheese & chives / \$4.5

Mushroom, beetroot & feta bites / \$4.25 / GF

Chorizo, pumpkin, feta & basil crostini / \$4.5

Thai chicken & melon salsa / \$4.5 / GF

Spinach & sundried tomato quiche w/ tomato relish / \$4

Courgette, ricotta, pine nut & basil bites / \$5 / GF

Spicy prawn shooters / \$5

Goats cheese bilinis w/ onion jam & micro greens / \$4.5

HOT CANAPES

Sirloin skewers w/ peppercorn jus / \$5 / GF

Vegetarian kofta w/ tamarind chutney / \$4.5 / GF

Falafel cakes w/ tomato confit & hummus / \$4

Butter chicken & yoghurt on crispy naan / \$4.8

Pulled lamb, rosemary & tzatziki crostini / \$4.5

Mushroom, thyme & basil arancini w/ sriracha mayo / \$4

Fishcakes w/ mint slaw & lemon aioli / \$4.5

Queen Scallop w/ truffle cauli puree & parmesan crisp / \$5
/ GF

Pizza al padellino *choice of:* Ham, cheese & pineapple /
Halloumi & vegetables / Spicy chicken & bacon / Beef & pesto/
Sausage & salami / \$4.5

Lamb Kofta w/ mint yoghurt sauce / \$4.5 / GF

SUBJECT TO AVAILABILITY. MINIMUM OF 50 PER CHOICE REQUIRED.

**PRICES ARE INCLUSIVE OF GST*

BUFFET MENU

**ALL BUFFETS BEGIN WITH FRESH
WARM BREADS*

**PRICES ARE PP, INCLUSIVE OF GST*

BRONZE BUFFET | \$69

SILVER BUFFET | \$79

GOLD BUFFET | \$89

MAINS

Roasted buttermilk chicken w/ creamy
white wine sauce /GF

Pork medallions w/ crispy crackling & apple jus /GF

SIDES

Roasted potatoes w/ garlic & butter /GF

Steamed beans, green cauliflower & broccoli
w/ port & thyme sauce /GF

SALADS

Mixed leaf salad w/ red onion, tomato,
cucumber, carrot & ranch dressing

Roasted pumpkin salad w/ baby spinach,
warm vinaigrette & feta

DESSERTS

Chocolate brownie

w/whipped cream /GF

or

Berry mousse

w/white chocolate fudge cream /GF

MAINS

Braised lamb w/ middle eastern spice rub &
pomegranate jus /GF

Slow cooked beef ribs w/ barbecue sauce /GF

Berbere chicken baked off w/ lemon & yoghurt.
Served w/ creamy herb sauce /GF

SIDES

Crispy coleslaw w/ onion, cabbage, carrot, kale &
iceberg lettuce /GF

Steamed seasonal vegetables w/ parsley & garlic
butter /GF

Roasted mushrooms w/ thyme & garlic butter /GF

SALADS

Caesar salad w/ cos lettuce, onion, olive,
croûton, egg & ranch dressing

Mediterranean orzo salad w/ chickpeas,
spinach, beetroot, pumpkin & sun-dried tomato
pesto

DESSERTS

Chocolate mocha torte

w/vanilla whipped cream

Fruit trifle w/whipped cream,
raspberry jam & custard /GF

MAINS

Cajun roasted chicken w/ creamy lime salsa

Braised pork belly w/ fennel,
apple cider & five spice rub /GF

Chargrilled sirloin steak
w/ peppercorn sauce. Served medium rare /GF

Potato topped fish pie

w/ lemon zest & bechamel

SIDES

Crispy chickpeas w/ spinach, onion, olives &
tzatziki /GF

Steamed seasonal vegetables w/ caraway
seeds, garlic & butter /GF

Roasted potatoes w/ garlic, rosemary & olive
oil /GF

Braised red cabbage w/ fennel & red wine /GF

SALADS

Mixed leaf salad w/ red onion, tomato,
cucumber, carrot & ranch dressing

Quinoa salad w/ beetroot, carrot, red onion,
cucumber, pumpkin seed, mint, orange &
pomegranate dressing /GF

Beetroot, feta & rocket salad w/ walnuts &
balsamic dressing /GF

DESSERTS

Chocolate fudge cakes w/
french vanilla cream & chocolate ganache

Classic tiramisu w/ kahlua,
mascarpone cream & chocolate

Fruit trifle w/whipped cream, raspberry
jam & custard /GF



PLATTERS

EACH PLATTER WILL SERVE 8-10 PEOPLE

BREAD PLATTER \$55

A selection of artisan breads,
w/ house dips & pickles

DEEP FRIED PLATTER \$80

Vegetable samosas & spring Rolls, prawn twisters, pork
wontons, & crumbed hoki

ANTIPASTO PLATTER \$99

A selection of cured meats, cheeses, fruits, crackers,
pickled vegetables & dips

MIXED HOT PLATTER \$160

Lamb kofta (gf), mini pies, onion rings, spicy prawn
cutlets (gf), southern style chicken sticks, beef nacho bites,
falafel, feta & quinoa bites (gf) & pita breads

SEAFOOD PLATTER \$185

Seared scallops, steamed mussels, smoked salmon, fish
bites, fresh half shell oysters w/ salsa & lemon, salt &
pepper squid & prawns, prawn twisters, & breads

DESSERT PLATTER \$120

Chefs selection of dessert canapés

**MINIMUM OF 3 PER CHOICE REQUIRED.
ADDITIONAL CHARGES MAY APPLY
PRICES ARE INCLUSIVE OF GST*

BEVERAGE PACKAGES

We provide an hourly drinks package based on a per person cost. Alternatively, beverages may be charged on consumption.

HOUSE PACKAGE

Including Monteith's Tap Beers, Heineken, Tiger, Sol, Amstel Light, Export Citrus, Monteith's Apple Cider, Monteith's Pear Cider, Sanctuary Sauvignon Blanc, Sanctuary Chardonnay, Sanctuary Pinot Gris, Sanctuary Pinot Noir, Veuve du Vernay Brut, and a selection of Fruit Juices and Soft Drinks.

HOURLY HOUSE PACKAGE PRICING

- 2 hour drinks package @ \$46 pp
- 3 hour drinks package @ \$66 pp
- 4 hour drinks package @ \$84 pp
- 5 hour drinks package @ \$100 pp

**HOURLY PREMIUM HOUSE PACKAGE PRICE
AVAILABLE ON REQUEST*

**PRICES ARE INCLUSIVE OF GST*





CONTACT US

To discuss and personalise your event requirements in more depth or to arrange an appointment to visit our venue please contact our Functions Manager Chelsea Kingsford on:

(09) 3020930

functions@thebluestoneroom.co.nz

www.thebluestoneroom.co.nz

