



FUNCTION AND EVENTS VENUES @ ART DECO MASONIC HOTEL

Corner Tennyson Street and Marine Parade, Napier
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WELCOME TO THE ART DECO MASONIC HOTEL

Thank you for considering the Art Deco Masonic Hotel as a venue for your next conference, meeting or event. Please find enclosed our comprehensive Conference, Meetings & Events Compendium which gives an excellent overview of the services we can provide. To discuss your conference or meeting requirements in more depth, please contact our Functions Manager on (06) 835-8689, functions@masonic.co.nz, to arrange a time to visit Art Deco Masonic Hotel.

HOTEL HISTORY

The beautifully refurbished original 1932 iconic Art Deco Masonic Hotel offers the total package with in-house accommodation and extensive conference facilities with function and accommodation rooms enjoying ocean views. Our Hotel has hosted many famous guests along with the local Art Deco Trust Guides hosting visitors on weekly tours to view the special award-winning features of Deco architecture within the complex.

LOCATION

Our Art Deco Complex is centrally located in the CBD Deco Precinct, among Napier's premier collection of Art Deco buildings, with attractions, activities and shopping just outside our door. The elaborate upper storey balcony of the hotel offers breath-taking views for your delegates of the Napier Soundshell and Veronica Memorial area, opposite the hotel, which also provides a stunning setting for photo opportunities.

FLEXIBILITY

Our complex has its own onsite catering team who offer an extensive selection of menus to suit your needs and budget. We have access to a wide range of suppliers; however, we have a comprehensive range of equipment for hire in-house. Our many function rooms listed can be adapted to suit any event or function you have in mind.

RESTAURANTS & BARS

Enjoy stylish dining at the multiple award-winning Emporium Eatery and Bar during your stay in Hawke's Bay. Designed by reputed restaurant designer Tom Skyring, Emporium opened in 2012 and mixes the modern with the classic to create a very special atmosphere. We also have a traditional Irish pub, The Rose, as part of the Art Deco Masonic Hotel complex, which along with its relaxed atmosphere, serves a number of traditional beers on tap.

ACCOMMODATION

The hotel has been carefully renovated so that today it maintains its historical look and timeless charm but with up-to-date modern facilities, perfect for your delegates. A variety of configurations of rooms are available in each wing of the hotel. Boasting 86 guests, twenty of which have sea views and a self-contained two-bedroom apartment (with its own adjoining boardroom), the Hotel can accommodate up to 92 guests.

The Art Deco Masonic Hotels mission for each function is a commitment to deliver a high level of professionalism to ensure your event is a successful and memorable experience. Our front of house staff and our outstanding catering team will work hard to cater for your needs to ensure your event runs smoothly.

CONTACT US

To discuss your requirements further:

Kim Davis, Functions and Events Manager

Phone: (06) 835 8689 Email: functions@masonic.co.nz

CONFERENCE & MEETING ROOM CAPACITIES

Venue	Area	Theatre	Boardroom	Classroom	U-Shape	Cocktail	Dining
Gatsby Landing	120sqm	100		65	22	200*	100
Gatsby Bar	80sqm	40	30	20		100**	30
Gatsby Boardroom	35sqm		24			30	24

*Includes Gatsby Bar and Gatsby Boardroom

**Includes Gatsby Boardroom

The renovated Gatsby Rooms combine to form the largest of our function rooms. The Art Deco interior is impressive and has previously won the 2012 Art Deco Trust Supreme Award for refurbishment. Located on Marine Parade, the rooms enjoy a view over to the famous Napier Soundshell and to the Pacific Ocean beyond. An abundance of natural light helps to enhance The Gatsby Rooms making it the perfect setting for any occasion.

The Gatsby Landing is an ideal space for a conference, training or special occasion function. This room flows out into two additional areas (The Gatsby Boardroom and The Gatsby Bar) which can be used as breakout or catering spaces. Ideal for a business meeting, breakout room or an intimate dinner, **The Gatsby Boardroom** is a beautiful space with an abundance of natural light and views out to the Pacific Ocean. Hireage of this room also includes the use of the Gatsby Bar area for a catering station or pre-dinner drinks area. As its name suggests, **The Gatsby Bar** is perfect for a cocktail party or social get together. Opened only for functions, the room is a multipurpose space commonly used as a breakout or catering space, for meetings, presentations or for an intimate dinner.

CATERING

OUR EXECUTIVE CHEF

Art Deco Masonic Hotel's Executive Chef Damon McGinnis's professional background includes establishing and running his own restaurant, a three-year stint as Executive Chef at a resort and work as a New Zealand Trade and Enterprise Food Ambassador, particularly in Seoul, South Korea.

PRICING AND MENUS

While the information contained in this document is correct at the time of printing, the Art Deco Masonic Hotel reserves the right adjust dish selections seasonally and adjust pricing to match current market value, not to exceed 10%. The room rental covers exclusive use of an air-conditioned facility and, where applicable, cutlery, crockery, glassware, menu printing, linen and white napkins along with the room set to the clients' choice of seating style. Full terms and conditions are available on application. **Full payment is due at the completion. Invoicing and credit terms is by approval only.** Our team is happy to provide alternative dishes to accommodate for guest dietary requirements. All menu selections must be confirmed two weeks before event date. Final billable catering numbers must be confirmed to later than twenty-four hours before event. Cancellations within forty-eight hours of event date will receive a penalty totalling the venue hire fee plus catering fee. Cancellation fee is payable via credit card or bank transfer. All prices are inclusive of GST.

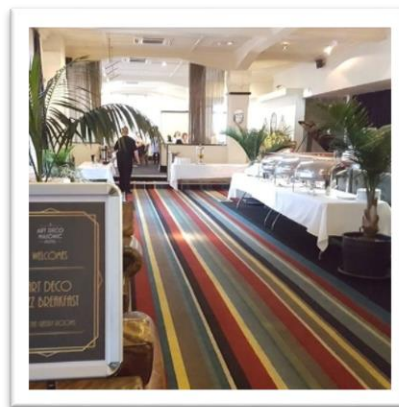
BREAKFAST AND REFRESHMENT BREAKS

A breakfast meeting or presentation is a great way to start the day. We have a number of menu options for breakfast from a cold breakfast buffet through to a fully plated cooked breakfast. Our refreshment break options are perfect for welcome, morning tea or afternoon tea. Pricing is per person.

COLD BUFFET

\$18 PER PERSON

- Specialty breads for toasting
- Daily fresh pastries
- Cereals
- Assorted yoghurts
- Fresh cut seasonal fruits
- Homemade preserves and spreads
- Orange and apple juice
- A selection of herbal teas
- Freshly brewed Hawthorne coffee



FULL BUFFET

\$25 PER PERSON

- Specialty breads for toasting
- Daily fresh pastries
- Cereals
- Assorted yoghurts
- Fresh cut seasonal fruits
- Homemade preserves and spreads
- Orange and apple juice
- A selection of herbal teas
- Freshly brewed Hawthorne coffee
- Esk Valley sausages
- Grilled tomatoes
- Roasted Te Mata Portobello mushrooms
- Potato and red capsicum hash
- Scrambled eggs
- Grilled streaky bacon

PLATED BREAKFAST

\$22 PER PERSON, Total amount of menu options based on total number of guests.

- Granola – Honey roasted oats, nuts, seeds, fruit and homemade yoghurt
- or
- Poached eggs and ham – Champagne ham, potato and cheese croquettes, spinach and soft poached eggs
- or
- Emporium breakfast – Two poached eggs, roasted Te Mata Portobello's, real potato hash, white bean cassoulet, streaky bacon, Esk Valley sausages and toasted sour dough
- or
- Salmon bene and bagel – Smoked Pacific salmon, wilted spinach, poached eggs, toasted bagels and hollandaise

REFRESHMENT BREAKS

Beverage:

- Freshly brewed Hawthorne coffee and a selection of Dilmah herbal teas \$4.50 per person
- Orange juice \$4.00 per person

Food:

- Daily made cookies \$4.00 per item
- Sweet slice \$4.00 per item
- Fresh daily sweet or savoury muffins \$4.50 per item
- Homemade sausage rolls with relish \$4.50 per item
- Scones served with jam and cream \$4.50 per item
- Assorted mini quiches \$4.50 per item
- Prawn twisters with sweet chilli dipping sauce \$4.50 per item
- Malaysian chicken kebabs with satay sauce (gf) \$4.50 per item
- Fresh fruit platter \$4.00 per person
- Fried polenta with truffle oil (gf) \$4.50 per item

LUNCH

BUFFET LUNCH MENU #1

\$25.00 per person

BREADS

Selection of fresh breads and buns **or** selection of sundried tomato, pesto and white wraps

SALAD SELECTION

Lettuce, rocket, mung beans, gherkins, sliced tomato, sliced brie, grated cheddar

Served with aioli and mustards

Orzo pasta salad, feta, sun dried tomatoes and herb dressing

Served with dressings and condiments

MEATS

A selection of cold cut meats served with mustards and sauces

SWEETS

Bite sized peppermint slice

Fresh fruit platter

TEA AND COFFEE

Freshly brewed Hawthorne coffee and a selection of herbal teas

BUFFET LUNCH MENU #2

\$27.00 per person

BREADS

Selection of fresh buns with butter.

SALAD SELECTION

Caesar salad with croutons, bacon and parmesan

HOT DISH

Fried chicken stir-fry with vegetables and white rice

SWEETS

Chocolate brownie

Fresh fruit platter

TEA AND COFFEE

Freshly brewed Hawthorne coffee and a selection of herbal teas

CANAPES & FINGER FOOD

Canapes either at the end of a day of meetings, or prior to a dinner are the perfect accompaniment to a glass of wine or beer whilst networking with friends or colleagues. Our canapé and finger food options are listed here. We will accommodate all dietary requirements wherever possible.

CANAPES

\$12 PER PERSON FOR 3 CHOICES MINIMUM

Each additional canape \$3.50 each

Tempura prawn with pickled ginger and wasabi aioli

Mushroom, thyme and parmesan arancini with whipped goats cheese, V

Smoked salmon, citrus and chive crème fraiche with salmon caviar, GF

Peppered beef carpaccio, toasted capers, horseradish cream and truffle oil, GF

Rare roast beef, nam jim dressing, crispy shallots and sesame

Fried scallop, cauliflower puree with smoked paprika aioli, GF

Hot smoked duck breast, cherry puree and feta cream, GF

Fresh fish ceviche with lime, coconut and fried tortilla

Sesame crusted chicken, Malay curry sauce and Asian greens, GF

Fried ratatouille with parsnip cream and chilli oil, V

FINGER FOOD

\$4.50 PER PIECE PER PERSON

Salt and pepper calamari with wasabi aioli, GF

Pulled pork sliders with chipotle mayo

Pesto and parmesan pizza bread with aioli, V

Angus beef and gruyere cheese sliders

Prawn twisters with lime and chilli dressing

Malaysian chicken kebabs with chunky peanut satay, GF

Assortment of gourmet savouries with smoked relish

Hot onion bhaji with lime and chilli dressing, GF

Thai spiced, fried chicken wing with garlic and ginger dip, GF

Chocolate brownie

Peppermint slice

Lemon slice



Please Note:

- All prices include GST.
- Special dietary requirements can be catered for.
- V = vegetarian, GF = Gluten Free
- All prices are listed on a per person basis.
- Canapes are smaller, more delicate bite sized items and are tray served by our staff.
- Finger Food items are more substantial items and are served on a platter, then placed on a table to create a mini food station for guests to help themselves.
- **All catering selections must be confirmed two weeks prior to event date.**
- **Final billable catering numbers must be confirmed no less than twenty-four hours before event.**
- **Cancellation within forty-eight hours of event will incur full catering and venue hire fee charge.**

SET MENUS

Below are *samples* of set menu options and dish selections. The minimum number of guests required for a set menu is 15 and all prices include GST. Special dietary requests can be catered for.

MAIN AND DESSERT

\$45 PER PERSON

To Start

Fresh ciabatta with hummus, smoked paprika & olive oil

Main

Medium rare roasted beef fillet,
brisket & mushroom pastie, roast tomato, béarnaise

Dessert

Warm sticky date pudding, caramel sauce,
macadamia ice cream, brandy snap

MAIN AND DESSERT

\$50 PER PERSON

To Start

Fresh ciabatta with hummus, smoked paprika & olive oil

Main

Medium rare roasted beef fillet,
brisket & mushroom pastie, roast tomato, béarnaise
or

Free range chicken breast, red curry, kaffir lime rice,
bok choy & pork crackling

Dessert

Warm sticky date pudding, caramel sauce,
macadamia ice cream, brandy snap

ENTRÉE, MAIN AND DESSERT

\$55 PER PERSON

To Start

Fresh ciabatta with hummus, smoked paprika & olive oil

Entree

Cold smoked salmon, lime & herb crème fraîche,
salmon caviar

Main

Medium rare roasted beef fillet,
brisket & mushroom pastie, roast tomato, béarnaise

Dessert

Warm sticky date pudding, caramel sauce, macadamia ice
cream, brandy snap

ENTRÉE, MAIN AND DESSERT

\$60 PER PERSON

\$65 PER PERSON FOR 3 MAIN + 1 DESSERT OPTION

To Start

Fresh ciabatta with hummus, smoked paprika & olive oil

Entree

Cold smoked salmon, lime & herb crème fraîche,
salmon caviar

Main

Medium rare roasted beef fillet,
brisket & mushroom pastie, roast tomato, béarnaise
or

Free range chicken breast, red curry, kaffir lime rice,
bok choy & pork crackling

Dessert

Warm sticky date pudding, caramel sauce,
macadamia ice cream, brandy snap

ADDITIONAL DISH SELECTIONS

Entree

Smoked ham hock, tomato & barley soup, garlic crusty bread

Beef rendang, fried curry leaves, steamed rice, crispy shallots

Fresh mushroom ravioli, duck master stock & whipped kumara

Caramelised goat cheese tart, beet & fennel seed relish, white balsamic V

Main

Crispy skinned salmon fillet, smoked tomato, bok choy and saffron dressing

“12 hour” braised lamb, potato, peas, horseradish butter, port pearls, broth

Roast pumpkin risotto cake, fresh mozzarella, vanilla parsnip, honeyed carrots V

Dessert

Coffee Brulee, vanilla and hazelnut cookies, brandy snap, cream

Lemon cheesecake, ginger nut crunch, tequila & lime syrup

THE GATSBY ROOM BEVERAGE LIST

Bubbles

Lindauer Brut	\$34
Daniel Le Brun Brut NV	\$55
Nicolas Feuillatte	\$115

Aromatic's

Trinity Hill Hawke's Bay Sauvignon Blanc	\$42
Te Whare Ra Sauvignon Blanc	\$52
Trinity Hill Hawke's Bay Pinot Gris	\$42
Mt Difficulty Pinot Gris	\$53

Chardonnay

Trinity Hill Hawke's Bay	\$42
Trinity Hill Gimblett Gravels	\$64
Martinborough Vineyards	\$75

Rose

Trinity Hill	\$42
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Red Wine

Trinity Hill Hawke's Bay Merlot	\$46
Trinity Hill 'The Gimblett'	\$68
Trinity Hill Hawke's Bay Syrah	\$46
Trinity Hill Gimblett Gravels Syrah	\$68
Mt Difficulty Roaring Meg Pinot Noir	\$55
Martinborough Te-Tera Pinot Noir	\$64

Beer

Panhead Supercharger APA	\$9.5
Emerson's Pilsner 330ml	\$9
Steinlager Classic	\$8
Steinlager Pure	\$8
Stella Artois	\$8
Corona	\$8
Speights Gold Medal Ale	\$7
Steinlager Mid	\$7.5
Isaacs Apple Cider	\$7.5

Non-Alcoholic

Soft Drinks	\$4.5
Juice	\$5.5
Mac's Ginger Beer	\$5
Orange juice carafe	\$18

Please Note:

- Beverage Packages are available upon request.
- Spirits and cocktails are available upon request.
- Wine, spirits, beer and other beverages from the Emporium Eatery and Bar's beverage list can be provided for an event based on stock availability, this must be pre-arranged before the event. www.emporiumbar.co.nz
- As we are a licensed premise, BYO is not available.
- **All beverage selections must be confirmed at least one week prior to event date.**

EQUIPMENT HIRE AND PREFERRED SUPPLIERS

The Art Deco Masonic Hotel offers a wide selection of equipment for hire during your event. If a required item is not on this list, we are happy to suggest outside vendors to you. There is complimentary Wi-Fi throughout our complex.

Equipment Item	Price Per Day Includes GST
Data Projector, HDMI cord included	\$50
Screen – 8-foot tripod	\$25
Whiteboard – with pens and eraser	\$20
Flipchart and pad – with pens	\$20
Extra flipchart pad	\$10
Lectern	\$0
Handheld microphone with stand	\$25
Remote mouse	\$25
Bose speaker (excellent for speeches, music, and presentations); HDMI cord included	\$40
Lighting; Chauvet Freedom PAR HEX-4 can lights, 6x lights (each unit has multiple light options)	\$55 for set of 6
Glass tealight holders with tealight candles (15x)	\$35
Art Deco Décor; costume jewel's (strands and loose fake pearls), gold sequences, black feathers, vintage martini glasses, etc. please request a current list of items available	Request quote
Art Deco Costume Pieces; men's gangster hats, tommy guns, ladies' sequin headbands with feather; ladies' gloves (black and white), braces, bow ties, ladies' cloche hat (2)	Request quote

TRANSPORT	Website	Email	Phone
Napier Classic Cars	napierclassiccars.co.nz	napierclassiccars@gmail.com	06 844 0102
Hooters Car Hire	hooters-hire.co.nz	info@hooters-hire.co.nz	06 835 1722
Nimon	nimons.co.nz	buses@nimon.co.nz	0800 4 NIMON
MUSIC	Website	Email	Phone
Stephen Millar - Pianist		lacasamartini@gmail.com	06 834 3954
DJ Clint Frater	Volumedj.co.nz		027 284 2300
DJ Rob Carroll		themightyrobc@gmail.com	022 1933 423
Confetti	confettimusic.co.nz	confettimusic@yahoo.co.nz	027 376 1706
FLOWERS	Website	Email	Phone
Madison's	madisons.co.nz	flowers@madisons.co.nz	06 842 2699
Kim McMillen	lushka.co.nz	kim@lushka.co.nz	0210 584 542
PHOTOGRAPHERS	Website	Email	Phone
Kirsten Simcox	kirstensimcox.co.nz	info@kirstensimcox.co.nz	021 266 6852
John Miles	Johnmilesphotography.co.nz	info@johnmilesphotography.co.nz	027 934 2987
Meredith Lord	meredithlord.com	meredith@meredithlord.com	021 304 476
Tim Whittaker	tim.co.nz	tim@tim.co.nz	021 304 451
VENUE STYLING	Website	Email	Phone
Madison's	madisons.co.nz	flowers@madisons.co.nz	06 835 0056
I Do Glamour	glamourhire.co.nz	enquire@glamourhire.co.nz	027 782 9080
Miss Frou Frou	Missfroufrou.nz	suzannemhardy@hotmail.com	
Bella Events	bellaevents.co.nz	info@bellaevents.co.nz	027 629 9962