



FUNCTION AND EVENTS VENUES @ ART DECO MASONIC HOTEL

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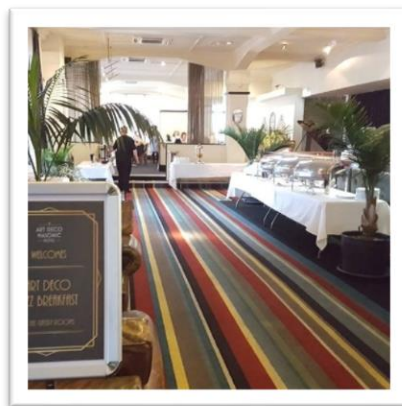
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WELCOME TO THE ART DECO MASONIC HOTEL

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.

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 and great food, 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 43 unique rooms, twenty of which have sea views and a self-contained two-bedroom apartment. 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 ensure your event runs smoothly.

CONTACT US

To discuss your requirements further:

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	70		60	22	200*	90
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. Hiring 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.

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 to adjust dish selections seasonally and adjust pricing to match current market value. 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 no 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.

DAY DELEGATE PACKAGE

Working to a budget is often crucial when planning and organising an event. We've made it easy by putting everything you'll need together for one price, saving you the hassle of working it all out.

FULL DAY PACKAGE

@ \$75.00 PER PERSON (MINIMUM 10 PEOPLE)

Rate Includes

- Exclusive use of the Gatsby Room
- Full room set up
- Dedicated staff during your event
- Crisp white tablecloths
- Pads and pens at each setting
- Bowls of mints on the tables
- Iced water
- Static whiteboard
- Flipchart and easel
- Data projector
- 8-foot tripod screen
- Wireless internet

Catering

- Arrival tea and coffee
- Morning tea with one food item
- Lunch buffet in the Gatsby Bar
- Afternoon tea with one item

HALF DAY PACKAGE

@ \$40.00 PER PERSON (MINIMUM 10 PEOPLE)

Rate Includes

- Exclusive use of the Gatsby Room
- Full room set up
- Dedicated staff during your event
- Crisp white tablecloths
- Pads and pens at each setting
- Bowls of mints on the tables
- Iced water
- Static whiteboard
- Flipchart and easel
- Data projector
- 8-foot tripod screen
- Wireless internet

Catering

- Arrival tea and coffee
- Morning or afternoon tea with two food items



Please Note:

- Fees and charges quoted are current and subject to change.
- Full terms and conditions are available on application.

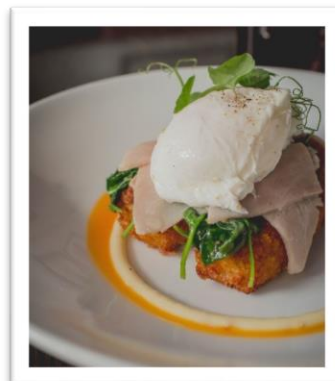
BREAKFAST AND REFRESHMENT BREAKS

A breakfast meeting or presentation is a great way to start the day. We have 2 menu options for breakfast which is a cold breakfast buffet or a hot breakfast buffet. Our refreshment break options are perfect for welcome, morning tea or afternoon tea. Pricing is per person.

COLD BUFFET

\$19 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

\$30 PER PERSON (MIN. 30 PEOPLE)

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
Baked Beans
Homemade creamy mushrooms
Hash Browns
Scrambled eggs
Grilled streaky bacon

REFRESHMENT BREAKS (MIN. 10 PEOPLE)

Beverage:

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

Food:

Sweet slice \$4.50 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
Fresh fruit platter \$4.50 per person
Croissants served with jam and butter \$4.50 per item

LUNCH

BUFFET LUNCH MENU @ \$27.50 per person

BREADS

Selection of fresh breads and buns

SALAD SELECTION

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

Served with aioli and mustards

Fresh 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 slice

Fresh fruit platter

TEA AND COFFEE

Freshly brewed Hawthorne coffee and a selection of herbal teas

DINNER

BUFFET DINNER MENU @ \$60.00 per person

BREADS

Selection of freshly baked breads

SALAD SELECTION

Caesar salad, crispy bacon, parmesan and croutons

Fresh garden salad with Spanish onion and balsamic vinaigrette

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

Dressings and condiments

HOT ITEMS

Champagne ham with maple and orange sauce (carved to order)

Sous vide chicken breast, garlic and crispy herbs

Hot smoked salmon fillets (freshly smoked on site)

Hot gourmet potatoes, butter and herbs

Steamed seasonal vegetables

Alternative to champagne ham option

Herb crusted whole roast beef sirloin, horseradish sauce and gravy (carved to order @ \$65.00pp)

SWEET (Choose one of the 3 following dessert options)

White chocolate cheesecake with raspberry compote

Hot apple and vanilla oat crumble, with custard and whipped cream

Dark chocolate brownie, Belgium chocolate sauce and whipped cream

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

\$13.50 FOR 3 CHOICES & 25 PIECES PER ITEM MINIMUM

Each additional canape \$4.50 each

Tempura prawn, wasabi aioli, frying fish caviar DF

Panko crusted scallop, caper & herb mayo DF

Pumpkin falafel, quinoa crust, garlic & lemon hummus V

Beetroot & goat cheese with smoked button mushroom V

Pork, fennel & lemon meatball, pomegranate tzatziki GF

Asian braised pork & ginger dumpling, soy master stock DF

Red wine & cumin braised lamb tortellini, jus & pea DF

Coconut & lemongrass chicken, pickled ginger & cucumber GF, DF

Smoked salmon, multigrain, citrus cream fraiche & caviar

Herb crusted sous vide beef & bearnaise sauce GF

FINGER FOOD

\$6.00 PER PIECE PER PERSON & 25 PIECES PER ITEM MINIMUM

Shepherds pie croquettes with smoked tomato sauce

Roast lamb shoulder slider, iceberg, harissa mayo

Pesto and parmesan pizza bread with aioli, V

Angus beef and gruyere cheese sliders

Mexican spiced beef empanadas

Malaysian chicken kebabs with chunky peanut satay, GF, DF

Chorizo, cheese & chilli sausage rolls

French goat cheese tart with beet relish V

Pork & lemongrass dumplings, soy & sesame syrup DF

Thai spiced, fried boneless chicken thigh with Asian greens GF, DF

Teriyaki pork fillet, sweet soy & ginger dressing GF, DF

Fried corn polenta with truffle aioli & parmesan V, GF

Moroccan lamb meat balls, hummus & crumbled feta GF

Feta, pea & rosemary quiche V



Please Note:

- All prices include GST.
- Special dietary requirements can be catered for.
- V = vegetarian, GF = Gluten Free, DF = Dairy 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

SET MENU #1

\$45.00 per person

MAINS

Grilled beef rib eye steak with truffle cauli mac n cheese, spinach, jus & bearnaise butter
or

Roast pumpkin and cumin risotto cake, caramelised cauliflower tart, crispy kale & confit tomatoes

DESSERT

Sticky date pudding, served with macadamia ice cream & caramel sauce

SET MENU #2

\$55.00 per person

TO START

Fresh ciabatta, with manuka smoked butter & olive oil

MAINS

Grilled beef rib eye steak with truffle cauli mac n cheese, spinach, jus & bearnaise butter
or

Grilled fresh Bay fish, fried polenta, sweet corn puree, cherry tomato salsa & prawn butter ravioli
or

Roast pumpkin and cumin risotto cake, caramelised cauliflower tart, crispy kale & confit tomatoes

DESSERT

Sticky date pudding, served with macadamia ice cream & caramel sauce
or

White chocolate and raspberry cheesecake, jelly & chocolate crumble

SET MENU #3

\$70 per person

TO START

Fresh ciabatta, with manuka smoked butter & olive oil

ENTREES

Shepherd's pie croquettes, smoked tomato sauce & mint yoghurt
or

Beef rendang, toasted coconut, pressed steamed rice & crispy shallots
or

Coconut chicken salad, cucumber, pickled ginger & candied peanuts

MAINS

Grilled beef rib eye steak with truffle cauli mac n cheese, spinach, jus & bearnaise butter
or

Grilled fresh Bay fish, fried polenta, sweet corn puree, cherry tomato salsa & prawn butter ravioli
or

Roast pumpkin and cumin risotto cake, caramelised cauliflower tart, crispy kale & confit tomatoes

DESSERT

Sticky date pudding, served with macadamia ice cream & caramel sauce
or

White chocolate and raspberry cheesecake, jelly & chocolate crumble

THE GATSBY ROOM BEVERAGE LIST

Bubbles

Morton Estate Brut	\$55
Daniel Le Brun Brut NV	\$70
Nicolas Feuillatte	\$135

White Wine

Trinity Hill Hawke's Bay Sauvignon Blanc	\$47
Trinity Hill Hawke's Bay Pinot Gris	\$47
Trinity Hill Hawke's Bay Chardonnay	\$47
Morton Estate Black Label Chardonnay	\$57
Wither Hills Sauvignon Blanc	\$57

Rose

Trinity Hill	\$47
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Red Wine

Trinity Hill Hawke's Bay Merlot	\$47
Morton Estate Syrah	\$52
Martinborough Te Tera Pinot Noir	\$60
Morton Estate Black Label Merlot	\$60
Trinity Hill Gimblett Gravels Syrah	\$65

Beer

Steinlager Classic	\$9
Steinlager Mid	\$8.5
Becks	\$10
Macs Pressure Drop AIPA	\$9.5
Corona	\$10
Isaacs Apple Cider	\$9

Non-Alcoholic

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

Please Note:

- All prices include GST.
- Special dietary requirements can be catered for.
- All prices are listed on a per person basis.
- **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.**
- **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	\$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

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	info@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
ENTERTAINMENT	Website	Email	Phone
Born to Move Dance Studio (Art Deco Dancers)	Borntomovewebs.com	borntomove@xtra.co.nz	027 299 6177