

# MEETING EVERY EXPECTATION



AN IHG® HOTEL  
QUEENSTOWN



**Holiday Inn Express &  
Suites Queenstown**





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## QUEENSTOWN'S **MEETING AND EVENT DESTINATION**

Centrally located in Queenstown and within easy reach of Lake Wakatipu, Milford Sound, famous ski destinations, world class golf courses and Queenstown's famous adventure activities, our contemporary hotel is the smart choice for accommodation, meetings and events with two multi-function spaces and group accommodation packages available.

Whether it's a small boardroom meeting, an event in our brand new, light-filled meeting spaces - which can be hired as a whole or in part - or a larger cocktail event in our vibrant and expansive Great Room, we're ready to meet your every expectation.

And for the savvy business traveller, enjoy a great night's sleep with your choice of soft or firm pillows, fast and free Wi-Fi and free Express Start Buffet Breakfast.



# GETTING TO QUEENSTOWN FROM AUSTRALIA



APPROXIMATE FLIGHT TIMES FROM  
AUSTRALIA TO NEW ZEALAND

**3.2  
HOURS**

From Brisbane

**3  
HOURS**

From Melbourne

**3.1  
HOURS**

From Gold Coast

**2.4  
HOURS**

From Sydney

# GETTING TO QUEENSTOWN IN NEW ZEALAND



APPROXIMATE FLIGHT TIMES  
IN NEW ZEALAND TO QUEENSTOWN

**80  
MINUTES**

From Wellington

**110  
MINUTES**

From Auckland

**45  
MINUTES**

From Christchurch







# MORE OF WHAT YOU NEED

## ROOMS

227 rooms and suites (5 room type categories)

Suites featuring king size bed, separate lounge with double sofa, kitchenette and two 55" smart TVs

Free in-room high speed uncapped Wi-Fi

Ensuite bathroom with power shower

Personally controlled air conditioning

Hairdryer, iron, ironing board

Staycast technology TVs in every room

Tea and coffee making facilities

In-room safe

Minibar fridge (unstocked)

Built-in black-out blinds

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## ROOM TYPES

Standard Queen

Standard King or Twin

Standard Two Queen Beds

Mountainview Room – Queen

Mountainview Room – King or Twin

Mountainview Room – Two Queen Beds

One Bedroom Suite

Two Bedroom Suite



# EVERYTHING YOU COULD WANT

## FACILITIES

- Outdoor terrace with firepit
- Spacious Great Room with free high speed uncapped Wi-Fi
- Flexible work and social spaces
- On-site car parking
- 24 hour food and beverage offering and reception
- Fitness room and sauna with 24-hour access
- 2 x Self-service guest laundries
- Dry cleaning available
- Free business centre and iPad use, print and scan facility
- Ski drying room
- Self service ski/golf/luggage lockers
- Bike racks and bike washing station





## THE GREAT ROOM

Our Great Room has been designed with versatility in mind. This allows delegates to choose how they want to relax, either by one of two roaring fireplaces with a glass of Central Otago Pinot Noir, in our restaurant enjoying classics prepared by our hotel chefs, or on our outdoor terrace by the inviting fire pit - the perfect place to enjoy a local craft beer or signature cocktail.







# TAKE CENTRE STAGE

Host up to 180 people for a delegate's banquet, or 300 people for a cocktail function, in our Great Room. Enjoy natural light, space for exhibition booths and a fully serviced bar.

Perfect for large presentations or product launches, particularly new vehicles as car spaces are visible from in the room. Want the whole space to yourself? Speak to us about our exclusive buyouts.

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<b>Square metres</b>	400
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<b>Banquet style</b>	170
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<b>Cocktail</b>	300
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\*AV additional











# LARGE BOOKINGS AND EVENTS

## EXCLUSIVE BUYOUT

Book out the hotel exclusively for your event! Take over our brand-new hotel in a prime Queenstown location, with conferencing facilities and all the usual hotel services available to you and your guests. Have our whole place to yourselves, what an incredible way to celebrate your event! Contact us to find out more, minimum booking numbers apply.

## OFFSITE CONFERENCE SPACE

Allow us to assist with booking offsite conferencing for 200+ delegates. There are plenty of options nearby the hotel, including High Country Station, Skyline, Walter Peak and Memorial Hall. Book your guests to stay at the hotel and enjoy food & drinks before and after the event in the Great Room.

## MARQUEE OPTIONS

Set up a marquee in either our Ember Outdoor Lounge or in our carpark. Get in contact with us for further information and for a custom solution to your hosting needs.

## EVENTS WITH **BENEFITS**



Free Wi-Fi



Sweets



Coffee and tea



Flip chart



White board



Conferencing  
facilities



Express  
breakfast



Access to  
happy hour



AV facilities - High definition TV  
and laptop connectivity



Accommodation  
packages



# THE TAHUNA ROOM

The perfect space for a cocktail function or sit-down dinner, this event space provides privacy while still being within the Great Room Restaurant area.

Square metres	60
U shape, 2/3 pax per table	22 or 30
Boardroom	30
Banquet style	40
Cabaret	38
Theatre	60
Classroom	36



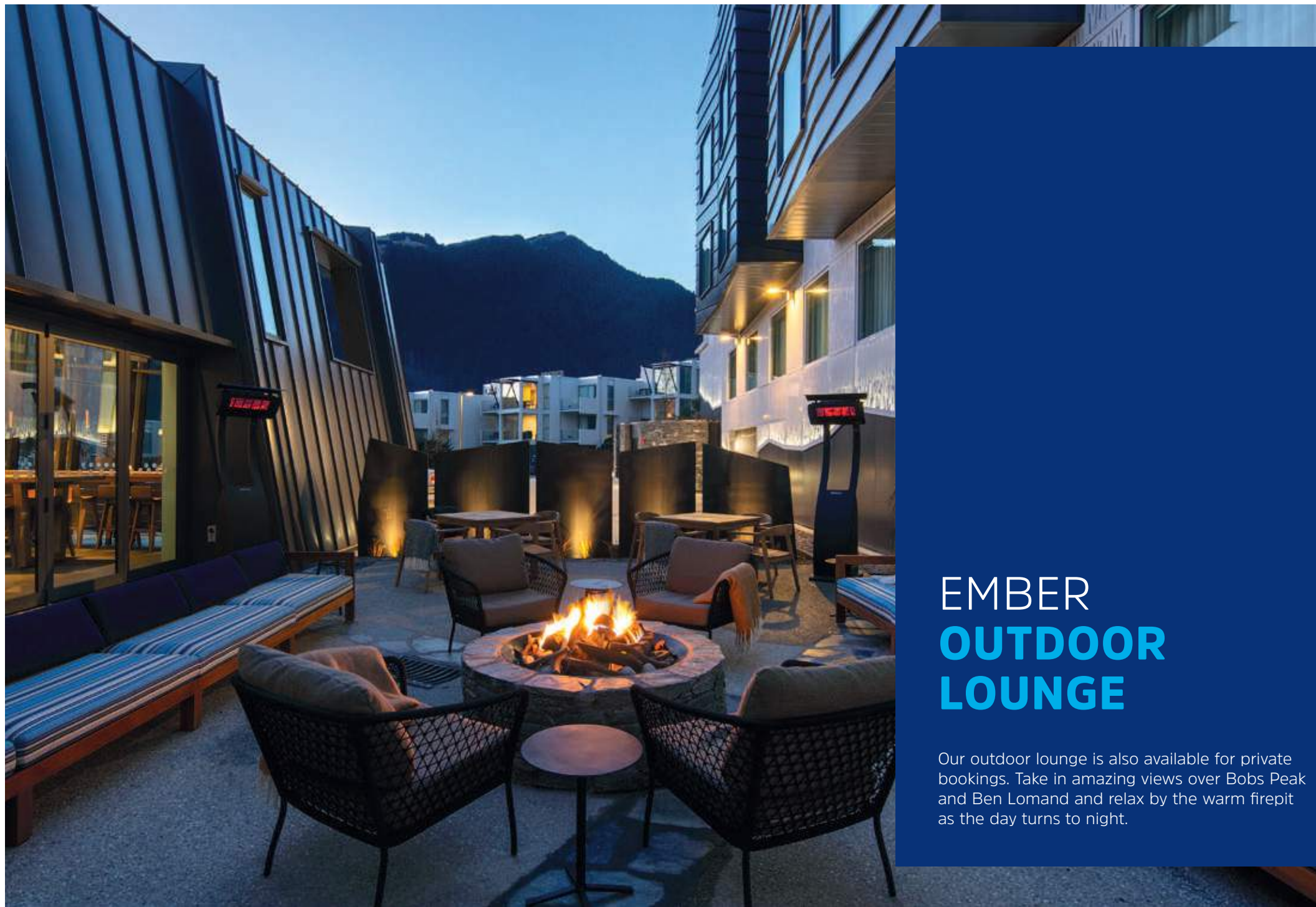
# THE KOPAKA ROOM

Entertain, present or discuss in this multipurpose room. With our full selection of room layouts and catering options available, it's fit for any occasion.

Square metres	36
U shape, 2/3 pax per table	14 or 18
Boardroom	22
Banquet style	23
Cabaret	23
Theatre	30
Classroom	27







## EMBER OUTDOOR LOUNGE

Our outdoor lounge is also available for private bookings. Take in amazing views over Bobs Peak and Ben Lomand and relax by the warm firepit as the day turns to night.





# CAPACITY SNAPSHOT

ROOM AND ARRANGEMENT	Square metres	Theatre style	Classroom style	Banquet style	U-shape style	Boardroom style	Cabaret style	Cocktail style
Tahuna Room	60	60	24 or 36	32	22 or 30	30	38	70
Kopaka Room	36	30	18 or 27	23	14 or 18	22	23	45
The Great Room	400	300	-	170	-	Exhibition - up to 15 trade stands	170	300

# CONFERENCE CATERING

## DAY DELEGATE MENU

Minimum 10 delegates

All morning breaks are served with a refreshing drink, lunch with a selection of soft drinks and self-service tea and coffee is available throughout the session in the Great Room.

## LUNCH OPTIONS

### Chicken Gyros Wraps

Chicken thigh marinated in Greek yogurt, red wine vinegar, oregano, mint and lemon served quinoa tabouleh, tzatziki, hummus and a Greek Salad

### Roasted Pork Belly

Crispy crackling and char sui sauce  
Vietnamese rice noodle salad with sweet chilli dressing  
Asian slaw

### Fijian Fish Curry

Tomato, onion & cabbage  
Lemongrass rice  
Tropical salsa  
Chef's salad

### Roast Lamb Leg

Beetroot relish  
Steamed seasonal vegetables  
Pearl couscous salad  
Rosemary gravy

### Gourmet Sandwiches

Veg panini, grilled eggplant, zucchini, roasted capsicum, basil pesto, and bocconcini  
Smoked chicken baguette, onion relish, lettuce, tomato, Swiss cheese, Japanese mayo  
Smoked salmon bagel, cream cheese, red onion, mesclun and dill mayo

## MORNING TEA / AFTERNOON TEA OPTIONS

*Morning tea served with either mixed berry smoothie shot, Kombucha shot or iced tea - select one only. Afternoon tea served with seasonal fruit platter.*

Maple coconut chia pudding with berry coulis and fresh fruit

Muesli cups  
natural yoghurt and fresh fruit

Sweet scones with jam and cream

Savoury scones with butter

Ham and cheese croissant

Bacon and egg frittata

Mini assorted pies and quiches

Mac and cheese bites with capsicum salsa

Mango passionfruit slice

Chocolate brownie with whipped cream

Mini magnums

Chocolate and jam donuts

Assorted macarons

## MORNING / AFTERNOON TEA BREAK

\$12.50 per person/per break

## WORKING LUNCH

\$35.00 per person



# CATERING OPTIONS

## SHARE STYLE DINNER

\$60.00 per person

Minimum 10 pax

Example menu only

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### Entrée

Charcuterie platters with rustic breads, assorted crackers, two dips, marinated olives, marinated artichoke, pickles, selection of cured meats, selection of Gibbston Valley cheese, fig paste, dried fruit and nuts

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### Main course

Selection of two items

Slow cooked lamb shoulder with red wine and rosemary jus

Crispy skin Akaroa salmon with tomato and caper salsa

Grilled chicken supreme with Zamora chimichurri

Whole roasted cauliflower with almond, thyme and paprika

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### Sides

Selection of two items

Steamed seasonal vegetables

Roast potatoes and kumara

Rocket, pear and parmesan salad

Tomato, bocconcini and basil salad

Garden salad

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### Desserts

Fresh fruit platters

Chocolate brownie with whipped vanilla cream



## BUFFET LUNCH/DINNER

\$80.00 per person

Minimum 50 pax

Example menu only

### Hot mains

Selection of  
three items

Jamaican jerk chicken with pineapple salsa

BBQ wakanui sirloin steak with fried onion

Steam market fish with capsicum salsa

Butter chicken curry with spiced yoghurt and coriander

8hr slow cooked St Louis pork ribs with bourbon bbq glaze

Thai style green lipped mussels with green curry sauce

### Hot sides

Selection of  
three items

Steamed basmati rice

Pot roasted seasonal vegetables

Hokkien noodles with stir fried vegetables

Roast potatoes and kumara

Steamed seasonal vegetables

### Cold sides

Grilled haloumi | Smoked salmon | Shaved ham off the bone

Sliced Danish salami

### Salads

Selection of  
three items

Tomato, bocconcini and basil

Roasted pumpkin, broccoli, beetroot and feta

Thai beef salad with seared sirloin, cherry tomato, onion and mint

Avocado, tofu, rocket with wasabi mayo dressing

Basil pesto pasta salad with fusilli and pine nuts

Creamy potato salad with bacon, chive and egg

### Desserts

Chef's selection of cakes and slices

Fresh fruit platter





## EMBER OUTDOOR LOUNGE LIVE BBQ

\$70.00 per person

Minimum 30 pax

Example menu only

### Mains

Selection of  
three items

Teriyaki salmon fillets  
Jamaican jerk chicken with pineapple salsa  
St Louis pork ribs with bourbon BBQ glaze  
BBQ wakanui sirloin steak with fried onion  
Chargrilled chicken skewers with pineapple salsa  
Gourmet pork sausages  
Bread rolls  
Lamb chops with rosemary gravy

### Sides

Selection of  
two items

Garden salad  
Caesar salad  
Greek salad  
Potato salad  
Cabbage and red apple slaw  
Roast potato and kumara  
Grilled corn (seasonal)

### Desserts

Add \$12.00  
per person  
per item

Chef's selection of cakes and slices  
Fresh fruit platter

### Mains

Add \$12.00  
per person  
per item

BBQ chilli and garlic prawn skewers  
Teriyaki Akaroa salmon skewers  
Crayfish tails (market value)

\*Weather dependent



## WALK N FORK

\$85.00 per person

Minimum 50 pax

Example menu only

### Grazing table

Charcuterie boards  
Central Otago cheese selection  
Antipasto boards  
Crusty rustic breads and crackers

### Mains

Selection of  
four items

Thai beef salad with seared sirloin,  
cherry tomato, cucumber, onion and mint  
Vietnamese noodle salad with pork,  
sprouts, mint and sweet chilli dressing  
Teriyaki Akaroa salmon donburi bowl  
Udon noodle mini bowl with shiitake,  
sprouts and sesame  
Beer battered southern blue cod,  
thick cut chips and tartare sauce  
Fijian Kokoda with marinated white  
fish in lemon juice, coconut cream,  
diced tomato, coriander, onion with  
and touch of chili  
Thai Larb Gai Lettuce Cups –  
south east Asian flavours from  
fresh herbs, lime and chilli  
Chicken, pork or market fish

Seared Savanah eye fillet with  
truffle mash and red wine jus

### Bao Buns

Karaage Chicken with Asian slaw  
and siracha mayo  
Char sui braised pork belly,  
with green shallot and cucumber  
Tempura eggplant, Japanese dressing,  
house pickles, wasabi mayo

### Sliders

Wagyu beef with cheese,  
caramelised onion and aioli  
Chicken or pork katsu with  
Asian slaw tonkatsu sauce  
Jackfruit slider, pico de gallo,  
chipotle mayo, cos and tomato

### Tacos

Pulled pork, pico de gallo and  
guacamole  
Beer battered blue cod,  
Mexican slaw, pineapple salsa  
Slow cooked beef brisket,  
pico de gallo, guacamole  
Jackfruit taco, Mexican slaw,  
pineapple salsa

### Pasta and Risotto

Forest mushroom risotto,  
truffle oil and parmigiano  
Lamb shoulder ragu with pappardelle  
Potato Gnocchi with cherry tomato  
passata, basil and parmigiano  
Pumpkin ravioli with sage and  
brown butter sauce

### Desserts

Selection of  
two items

Mini magnums  
Chocolate and jam donuts  
Mango passionfruit slice  
Chocolate brownie with whipped cream  
Red berry millefeuille  
Fresh fruit salad with vanilla custard





## CANAPÉS

Minimum 15 pax

\$7.00 per person per selection

Example menu only

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### Hot canapé selection

Wild mushroom arancini with soft herbs and parmigiano  
Seasonal vegetable fritter with sweet corn and sour cream salsa  
BBQ garlic and chilli prawn skewers  
Seared scallop with ponzu dressing  
Teriyaki salmon skewers  
Grilled lamb kofta with tzatziki  
Pork shoulder sausage roll with tomato relish  
Steamed prawn and ginger dumpling with soy sauce  
Caramelised onion and goats cheese tart  
Spinach and feta mini quiche

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### Cold canapé selection

Watermelon tartare with Danish feta, cucumber, mint, pomegranate dressing, crispy wonton (VN)  
Smoked salmon bellini with horseradish cream and chives  
Sushi selection served with soy and wasabi  
Cherry tomato and bocconcini skewers with balsamic glaze  
Cherry tomato bruschetta with olive tapenade and feta  
Market fish ceviche shot  
Roast rare beef with sourdough crostini, horseradish cream and alfalfa  
Roast duck rice paper roll with vermicelli, cucumber, green shallot and plum sauce  
Vietnamese rice paper roll with marinated pork mince, sprouts, coriander and hoisin sauce  
Chicken tostadas with Mexican black beans and guacamole



# BEVERAGE PACKAGES

Tailor made packages available on request.

Example menu only

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## **Express Package**

First hour \$26.00 per guest  
Every hour after that \$6.00 per guest

NZ Bubbles  
Festival Block Chardonnay  
Festival Block Merlot Cabernet  
Steinlager Pure Light  
Speight's Gold Medal Ale

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## **Superior Package**

First hour \$32.00 per guest  
Every hour after that \$8.00 per guest

Makers Anonymous Prosecco  
The Grayling Sauvignon Blanc  
Mojo Cabernet Sauvignon  
Steinlager Pure Light  
Emerson's Pale Ale or Peroni



# CUSTOMER TESTIMONIALS



## LAWLINK

I wanted to write to thank you for the wonderful way you treated all of us at the Lawlink conference during this past weekend and in the weeks leading up to conference.

Please ensure your teams are aware of how pleased we were with everything – nothing was any trouble to you, and all our requests were dealt with efficiently and pleasantly.

I can truly say that you are the best team I have worked with in 22 years of Lawlink conferences.

The transformation of The Great Room to a conference venue was superb, and I thank everyone for the hard work with that transformation.

Our sponsors were looked after superbly, and I had great feedback from them too.

I was extremely happy with everything.

### **Carol Patton**

General Manager  
The Lawlink Group Ltd. Auckland



## MTC CONCEPTS

Even high praise does not do justice to this fantastic property that looks chic, modern and welcoming, yet with prices that would still attract even the most discerning traveller, to this lovely hotel.

The staff and management do wonders with a level of hospitality that is top class, and with its location of being on the edge of town, the hotel provides easy access to the sights and sounds of Queenstown.

After making covid-necessary changes to our international destination and moving our event to the adventure capital of the world, we couldn't be happier with the results, given the fantastic feedback from all conference delegates, largely due to the efficiency and quality of the hotel staff.

We cannot thank enough, Jason, Kylie, and the whole team, and would recommend this pretty cool hotel to any individual travellers, couples or groups of any size.

### **Moni Collins**

Managing Director  
MTC Concepts







AN **IHG**® HOTEL  
QUEENSTOWN

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