



**HAMILTON AIRPORT
MOTOR INN
AND CONFERENCE CENTRE**

**Conference Centre
Facilities & Prices**



Adjacent to the Terminal Building
Airport Road, RD 2
Hamilton
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Fax: +64 7 843 4756
Email: conferences@airportinn.co.nz
Website: www.airportinn.co.nz

**Meet
Somewhere
that's
Going
Places**

Welcome



The Hamilton Airport Motor Inn & Conference Centre is conveniently located adjacent to the Hamilton International Airport terminal, and only 15kms from the city centre. Our central location is perfect for delegates driving from around the Waikato region or beyond, and delegates can fly in from around the country and be at their conference within minutes – as we are only a short walk from the terminal.

Extensive Conference & Banquet Facilities

We offer 4 meeting rooms seating up to 200 people theatre style. Rooms include an executive boardroom, and a smaller meeting room perfect for interviews. All rooms are air conditioned with uninterrupted views and natural light. Full catering, bar facilities and AV equipment are available. The Conference Centre has its own separate entrance and ample free parking is available. For team-building or relaxation we can organise golf, wine-tasting, pistol shooting, jet-boating and more – all located adjacent or close to the airport.

Accommodation

The property features 61 well appointed rooms with a choice of Standard Studios; Executive Studios (with air conditioning and spa baths); and one and two bedroom apartment style rooms.

Restaurant & Bar

Hudson's Restaurant & Bar is open daily for breakfast, drinks and dinner (a la carte). We can also host dinners in the conference centre, or buffet dinners for groups in the Restaurant's private dining room.

Facilities

Our facilities include 24-hour reception, outdoor swimming pool, gym, sauna, tennis court, petanque court, guest laundry, room service and wireless internet.

Contact Details

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Hamilton Airport Motor Inn &
Conference Centre
Adjacent terminal building
201 Airport Road
Hamilton 3282

Room Hire

Room	Theatre	Classroom/ Banquet	Area Sq M	Height	Rate
Hudson I	100	50	100	3.3m	\$200
Hudson II	100	50	100	3.3m	\$200
Hudson I & II	200	120	200	3.3m	\$360
Harvard Boardroom	-	12	35	3m	\$140
Meeting Room	-	4	12	3m	\$120
Whole Facility					\$550

Room hire includes complimentary standard size whiteboard and whiteboard pens (approximately A1 size), iced water, & wrapped mints.

All rooms are air conditioned with natural lighting, and uninterrupted views.

Equipment Hire

Additional Standard Whiteboard	\$ 20
Flipchart Stand, Paper & Pens	\$ 20
Additional Paper(per pad)	\$ 10
Electronic Whiteboard	\$150
Screen for Projector	FOC
TV / Video / DVD	\$ 80
OHP	\$ 60
CD Stereo System	\$ 50
Data Projector	\$220
PA System with Cordless Microphone	
- Stand <u>or</u> Lapel	\$185

Additional equipment is available on request – please enquire

Tea & Coffee on Arrival

\$3.00p/p

Morning & Afternoon Tea

\$6.00 per delegate one choice

\$8.00 per delegate two choices

\$11.00 per delegate three choices

\$14.00 per delegate four choices

Choose from the following
which includes

Freshly brewed coffee and tea

Homemade biscuits

Mini quiche

Sweet Muffins

Savoury muffins

Homemade slice

Scones with jam and freshly whipped cream

Cheese scones

Asparagus rolls

Variety of bread cases filled with smoked fish, bacon and mushroom or sweet corn

Selection of Danish pastries

Homemade cake selection

Fresh Orange Juice

\$12.00 per litre

Working Lunches

Working Lunch ① "Chef's Choice" \$21.00

Our Chef will create a lunch menu consisting of 5 choices.

Working Lunch ② \$22.50

Filled Croissants Meat and Vegetarian

Tortilla wraps filled with fish/meat/poultry and seasonal salad

Homemade Pizza on ciabatta bread

Selection Lamb Beef and Chicken Satays with peanut sauce

Fruit Kebabs

Tea and Coffee

Working Lunch ③ "Healthy Option" \$23.50

Tortilla wraps filled with fish/meat/poultry and seasonal salad

Penne pasta with seasonal vege and homemade tomato sauce

Corn and Herb Fritters

Greek Salad

Chicken Salad

Carrot cake

Fruit Kebabs

Conference Catering cont...

Working Lunch ④ \$24.50

Pumpkin and ricotta ravioli in a homemade tomato sauce
Corned beef and mustard sandwiches
Lamb satays with a honey and mustard sauce
Tossed green salad with a balsamic dressing
Smoked salmon and dill quiche
Fresh fruit platter
Passion fruit cheesecake
Tea and Coffee

Working Lunch ⑤ \$25.00

Tortilla wraps filled with fish/meat/poultry and seasonal salad
Smoked fish parcels
Selection Lamb Beef and chicken Satays with peanut sauce
Greek salad
Potato Salad
Fresh Fruit Salad
Truffles
Tea and Coffee

BBQ Option \$25.50

Minimum 20 persons

Freshly baked bread rolls
Homemade coleslaw
Penne pasta salad
Tossed green salad
Steamed potatoes with mint leaves
Lamb loin chops with marinated in garlic rosemary and mint sauce
Kransky sausages with a mango chutney
Marinated chicken tenderloins with an Indian spice yoghurt and cumin dipping sauce
Mini sirloin steaks with a BBQ sauce

Additional Lunch Selections

\$3.00 per person per choice

Kransky Sausages
Minute steaks
Meat Kebabs Chicken or beef
Mussel fritters
Egg Mayonnaise Salad
Corn Salad
Baby minted potatoes
Pasta salad
Chicken Drumsticks
Coleslaw
Selection of slices
Truffles
Profiteroles
Fresh Fruit salad
Fruit Kebabs

Dinner Buffet

\$48.00 per person

Minimum of 30 persons

Duo of kumara and red potato soup, cooked with fresh herbs and double cream
served with bread rolls

Cold dishes

Fresh garden salad with a balsamic dressing

Shrimp Salad

Half shell green lip mussels

Green leaf salad

Greek salad

Potato salad with a wholegrain dressing

Assorted cold meats and condiments

Hot dishes

Tricolour pasta tossed in a basil sauce

Baked linefish in a citrus butter

Chicken tikka masala fillets with a yoghurt and cumin sauce

Steamed seasonal vegetables with a hollandaise sauce

Potato gratin scalloped potatoes

Carvery

Maple glazed ham on the bone

or

Roast pork leg

or

Roasted lamb leg smeared in rosemary and garlic

or

Moroccan spiced roast beef

served with apple sauce, port wine jus , gravy or a wild mushroom sauce

Desserts

Pavlova with cream and fresh fruit

Dark chocolate cake

Pecan nut tart with fresh cream

Fresh fruit salad

New Zealand Cheese selection accompanied by crackers and nuts

Freshly brewed tea and coffee

Dinner Buffet **Seafood Extravaganza**

\$60.00 per person

Minimum of 30 persons

Curried seafood chowder with dill leaf tips
Freshly baked bread rolls

Cold selection

Hot smoked salmon with potato salad
Tuna green beans and black olive salad
Smoked mussels
Shrimp salad
Selection of pacific oysters whole prawns and green lipped mussels
Assorted condiments and dressings

Hot dishes

Seared salmon teriyaki fillets
Penne pasta baby capers smoked fish and sundried tomato pesto
Classic cauliflower gratin
Roasted herb and garlic baby gourmet potatoes
Steamed seasonal vegetables with a hollandaise sauce

Carvery

Maple glazed ham on the bone
or
Roast pork leg
or
Roasted lamb leg smeared in rosemary and garlic
or
Moroccan spiced roast beef
served with apple sauce, port wine jus , gravy or a wild mushroom sauce

Desserts

Pavlova with freshly whipped cream and seasonal fruits
Cheesecake selection
Chocolate mousse
Apple and wild berry crumble with custard

Freshly brewed tea and coffee

Conference Catering cont...

Set Menu ①

\$45.00 per person

Soup of the day
prepared fresh daily

Fish of the Day
Fresh fish prepared daily by our chef

or

Sirloin Steak
Served medium rare

Both mains served with steamed seasonal vegetables

Cheesecake of the day
Freshly brewed tea and coffee

Set Menu ②

\$49.50 per person

Soup of the day
prepared fresh daily

or

Chicken Caesar Salad
Tenderloins, croutons, anchovies, garlic aioli and shaved parmesan

Fish of the day
Fresh fish prepared daily by our chef

or

Pork Fillet
On braised red cabbage apples watercress salad and drizzled with mustard jus

All mains served with steamed seasonal vegetables

Chocolate Mousse
Silky smooth chocolate mousse on a moist sponge base

or

Cheesecake of the day
Made fresh daily

Freshly brewed tea and coffee

Set Menu ③

Alternative Drop Menu

\$48.00 per person

An innovative way to serve a set menu is to provide an alternative drop menu as follows:
A selection is made of two choices of each course off the set menus above and guests are given alternatively each choice, each course. The guests can prefer to swap with another should they want.

Set Menu ④

\$55.00 per person

Entrees

Soup of the day

or

Chicken Caesar salad

or

Ricotta and Spinach Tortellini

Main Courses

Fish of the day

or

Chicken Breast

or

Sirloin Steak

All mains served with seasonal steamed vegetables

Desserts

Chocolate Mousse

or

Cheesecake of the day

or

New Zealand Cheeseboard

Freshly brewed tea and coffee

Accommodation

Please note that not all rooms may be available due to prior bookings*. The following rates are corporate rates.

All rooms feature:

- Sky Digital TV
- Tea & Coffee making facilities
- Refrigerator
- Alarm clock / radio
- Writing desk
- Hairdryer
- Iron / ironing board
- En suite bathroom with shower over bath
- Wireless broadband internet



31 Standard Studios \$102.00

Sleeps 3 guests (\$15.00 per extra guest with rollaway – maximum 4 guests)

- Queen bed & single bed in same room

20 Executive Studios \$118.00

Sleeps 3 guests

- Queen bed & single bed in same room
- Air conditioning
- Spa bath with shower over

4 One Bedroom Apartments \$128.00

Sleeps 4 guests

- Queen bed & single bed in bedroom, pull out sofa bed in lounge
- Kitchenette with microwave & hot plates

3 Two Bedroom Apartments \$144.00

Sleeps 6 guests (\$15.00 per extra guest after 4 guests)

- Full kitchen facilities with fridge/freezer
- Queen bed in main bedroom, 2 x single beds in 2nd bedroom, pull out sofa bed in lounge

3 Access Studios \$102.00

Sleeps 3 guests

- Queen bed & single bed in same room
- Non slip / flat shower base
- Wheelchair accessible

* Please note that 8 rooms are permanently allocated for aircrew therefore we only have 53 rooms available.

Guest Services

Breakfast

Served daily in Hudson's Restaurant
Continental \$14.50 *or*
Full Cooked \$20.00
From 6am daily

Services Available

24 hour Reception
Wake Up Calls
Room Service
Clerical Services
Wireless broadband internet access

Other Facilities include

Hudson's Restaurant & Bar
Garden Bar with Petanque court
Guest Laundry
Swimming Pool
Gym
Sauna
Tennis Court
Conference Rooms

Secretarial Services

Photocopying		20c per page
Facsimile	Receiving	20c per page
	Sending – National	\$1 first page 50c per additional page
	Sending – International	\$2 first page 50c per additional page
Word processing		\$12 per hour

Business Terms & Conditions

Please take a moment to review our standard terms and conditions of booking:

Confirmation and Deposit

Confirmation in writing, together with a deposit is required within 14 days of making your booking. The deposit is based on the quoted cost of the function and will be advised at the time of booking. Management of the Motor Inn reserve the right to cancel any booking which has not been confirmed within 14 days of a tentative booking.

Management of the Motor Inn also reserve the right to decline any booking which may affect the smooth running of the Motor Inn, its security or reputation.

Cancellation

If the booking is cancelled one month prior to the date of the function, the deposit will be refunded in full. If cancelled between one month and 14 days of the date of the function, 50% of the deposit will be withheld. Where a booking is cancelled less than 14 days prior to the date of the function, the full deposit will be withheld.

Guaranteed Number of Guests

A guaranteed minimum number of guests attending the function must be advised two working days prior to the date of the function. This is the number that will be catered for and charged for. Increases may be accepted after this time where reasonable notice to Management is given.

Hireage

Unless otherwise quoted or arranged, Room Hire and Equipment Hire costs will be charged as per our current price list. Note that prices include GST and are subject to change without notice.

Payment

A method of payment must be established prior to the function being held. Where credit is approved, the balance of payment is due by the 20th of the following month.

Insurance & Damage

Organisers are responsible for any damage sustained to equipment or premises by the Organiser, Organiser's guests, invitees, outside contractors or any other person attending the function, in any area of the Motor Inn prior to, during or after the function.

Nothing is to be nailed, screwed, stapled or adhered to any wall, door or other surface or part of the building unless approved by Management. All signage in public areas and foyers must be approved by Management.

The Hamilton Airport Motor Inn will take every care but no responsibility for the loss or damage of property prior to, during or after the function. We advise organisers to take out their own insurance if necessary.

Alcohol

Unless authorised by the Management of the Motor Inn, no liquor may be brought in to the Motor Inn premises for the purposes of consumption.