

At Beachside Nelson, we have four function rooms to choose from. We can cater for any sized gathering, large or small. Venue hire charges depend on your selected room and hire duration. Please CONTACT US for more details.

Our venue has complimentary wireless internet throughout, and we can provide everything you need for your meetings, conferences and workshops; including, projectors, screens, whiteboards, stationary. Or you are welcome to bring your own AV equipment.

We offer a full catering service, and have included a selection of price per head menus for you to choose from. Alternatively we can offer a bespoke menu planning service.

To simplify your booking options, we've introduced an 'All-Day Delegate' rate for in-house conferencing.*

\$50 pp (+GST) includes:

Welcome tea and coffee on arrival

Morning tea *(Choose from menu on page 2)*

Working lunch *(Choose from menu on page 2)*

Afternoon tea *(Choose from menu on page 2)*

Water and mints on tables

Free onsite parking

Complimentary Wi-Fi

* Minimum 10 people, room and equipment hire charges apply



ALL-DAY DELEGATE RATE - MENU OPTIONS

LUNCH (Choose one option)

Option One

Assorted Club Sandwiches, Bacon and Egg Savoury, Chocolate Brownie and Fruit Bowl

Option Two

Fresh Bake Bagels – Smoked Salmon and Cream Cheese & Bacon, Lettuce, Tomato and Aioli, Fresh Baked Slice (options vary) and Fruit Bowl

Option Three

Croissant filled with Ham off the Bone, Seeded Mustard, Salad and Brie, Vegetarian Quiche, Chocolate Truffles and Fruit Bowl

Option Four

Assorted Sliders – Pulled Pork with Apple Sauce, Vegetarian, & BLT with Avocado, Sweet Treat, Fruit Bowl

Option Five

Chefs Choice - Let our talented chef surprise you

MORNING & AFTERNOON TEA (Choose one from selection)

Fresh Baked Cheese Scones
Assorted Savouries (2 per person)
Mini Muffins (2 per person)
Club Sandwiches (2 per person)
Sausage Rolls



**ALL DAY BOTTOMLESS TEA
& COFFEE INCLUDED**

We can cater for all dietary requirements and will advise if this affects pricing.

ADDITIONAL CONFERENCE CATERING OPTIONS

WALK & FORK STYLE LUNCH

Lemon Herb Roasted Chicken Thighs
Ham off the Bone with Seeded Mustard
Garden Salad with Black Raspberry
Vinaigrette
Rice Tabouli Salad
Perla Potato Salad with Mustard
Fresh Baked Bread & Butter
Sweet Treat
Fruit Bowl
Tea & Coffee
\$30 per person / Minimum 30 people



BUFFET DINNER

Hot Ham off the Bone with Seeded Mustard
Chicken Roulade with Cranberry and Herb Filling wrapped in Bacon
Roast Beef with Horseradish & Red Wine Jus
Gourmet Roasted Potatoes with Rock Salt and Herb Butter
Roasted Root Vegetable Salad with Spinach and Feta
Japanese Style Slaw with Coriander, Ginger & Orange Jus and Fried Shallots
Garden Salad with Black Raspberry Vinaigrette
Blue Cheese, Pear & Caramelised Walnut on Mesclun Leaves
Orange and Pomegranate Salad with Spinach, Rocket, Pickled Red Onion and Citrus Dressing
Fresh Baked Bread Rolls & Butter

DESSERT PLATTERS TO TABLE

Lemon Tartlets, Macarons, Homemade Chocolate Brownie, Cheesecake, Fresh Strawberries.

\$65 per person

BANQUET STYLE DINNER

Canapes circulated while mingling or platters to table

Kumara Rosti with Onion Jam & Microgreens, New Zealand Scallops wrapped in Bacon, Petite Corn Fritters with Cashew and Red Pepper Creme, Pork Belly with Korean BBQ Sauce

MAIN COURSE

Meat & salmon plated, potatoes, vegetables & salads served as buffet at table

Whole Beef Sirloin with Seeded Mustard and Thyme served with Horseradish Crème
Pan Seared Salmon Medallions with Tropical Salsa.
Gourmet Roasted Potatoes with Rock Salt and Herb Butter
Roasted Root Vegetable Salad with Spinach and Pumpkin Seeds
Garden Salad with Black Raspberry Vinaigrette
Blue Cheese, Pear & Caramelised Walnut on Mesclun Leaves
DESSERT
Platters of Petits Fours for each table
Mini donuts, Lemon Tarts, Macarons, Housemade Chocolate Brownie
\$70 per person

