

Comfort Hotel Flames

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Comfort
HOTEL™

 CHOICE
HOTELS™

-- Conference Pack --

Conference Rooms & Equipment

Conference Room 1 (KAURI)

\$450

Seats 100 theatre style

Seats 50 classroom style

Seats 40 U-shape

Seats 80 Cabaret style (round tables)



Conference Room 2 (RATA)

\$200

Seats 24 Theatre style

Seats 14 Classroom style

Seats 14 Boardroom style



Equipment Hire (Per day):

Screen	Complimentary
White board & pens (first)	Complimentary
Notepads & pens	Complimentary
Lectern	Complimentary
Wireless Internet	Complimentary
Microphones – cordless, lapel or lectern available	Complimentary
Additional whiteboard & pens	\$ 10.00
Flip Chart	\$ 15.00
Power Point/data projector	\$ 50.00
Laptop	\$ 50.00

***All prices are inclusive of GST**

Function Bites

Chinese Yum Cha style steamed pork bun	5.00pp
Authentic Won Tons wrapped in a delicate crispy pastry in a choice of chicken or pork	4.00pp
Lightly marinated Cajun wing dings with assorted dipping sauces	5.50pp
A large Rosti with Bacon, Spinach & Mozzarella and premium Agria potatoes (G)	5.00pp
An assortment of savouries and quiches	4.50pp
Assorted Petit Desserts <i>Lemon Meringue, Choc Caramel, Berry Crumble</i>	5.00pp
Bite sizes pieces of Broccoli & Cheese wrapped in a crumb	2.50pp
Traditional Falafel in bite sized portions (G) (D) (E)	2.00pp
Premium Agria potatoes and fresh herb Rosti (V) (D) (G)	3.00pp
Pumpkin and Feta Risotto cakes (V) (G)	4.00pp
Falafel made with chickpeas on a pumpkin base and mixed with creamy feta, red Quinoa with fresh mint and mild spices. (V) (G)	3.00pp
Muffins	3.00pp
Assortment of Homemade Biscuits	3.00pp
Wholesome 10" Spinach & Pesto or Sundried Tomato Wraps stuffed with your choice of fillings, Chicken, Ham, Vegetarian or a mix	6.00pp
Pizette, mini pizza's	5.00pp
Skewers, your choice of flavours: Chicken, Beef, Pork, Vegetarian, Fruit or a combination of (2 per person)	5.50pp
Chocolate Brownie dusted with icing (GF)	3.50pp
Assorted rustic bread rolls stuffed in an assortment of fillings	4.50pp

A selection of Club Sammies	3.50pp
Fresh Fruit platter (V) (G)	4.50pp
Asian pork balls with chili & plum sauces	3.50pp
Prawn skewer marinated in coconut cream and lime	4.00pp
Tea and Coffee (an assortment including herbal)	4.00pp

*if you are after something in particular,
please feel free to contact us and we'll be happy to help*

Platter Menu

Antipasto Platter: \$10 per person, *minimum 5 people*

Salami and smoked chicken with pickled onions, olives, cheddar cheese, spicy apricot chutney, beetroot pickle and breads.

Pacific Platter: \$10 per person, *minimum 5 people*

½ Shell mussels grilled with salsa and cheddar cheese, salt and pepper squid, crumbed fish goujons and crumbed scallops served with tartare sauce and our own seafood dressing.

Mezze Platter: \$9 per person, *minimum 5 people*

Feta, sun-dried tomatoes, kalmata olives, oven roasted garlic Hummus, pesto, tapenade and breads.

Asian Platter: \$9 per person, *minimum 5 people*

Vegetarian samosas and spring rolls, steamed dumplings, pan fried falafel and Malaysian chicken skewers served with soy, chilli and satay dipping sauces.

Breads and Dips Platter: \$8 per person, *minimum 5 people*

A selection of freshly baked breads served with pesto, hummus and chutneys.

Lunch Menu

STARTERS

Seafood Chowder 12.00

A rich, creamy classic styled chowder with an abundance of New Zealand kaimoana and served with a wedge of ciabatta.

Mexicana Mussel (G) 10.00

A half dozen New Zealand green lipped mussels done under the grill in their own half shell with a mild Mexican styled salsa and topped with cheese.

Kumara Bites (V) 7.50

Oven roasted kumara bites with salad greens and topped with feta cheese and served with a wholegrain balsamic dressing.

Italian Garlic Bread (V) 6.50

Lightly char-grilled ciabatta with lashings of roasted garlic butter.

Mixed Thai Starter 7.00

Chicken skewer in our own Thai satay sauce with a handmade traditional Thai spring roll wrapped in rice paper and fried. A filo pastry gently wrapped around potato, onion and chicken and accompanied with mild sweet and sour chilli sauce.

MAINS

Kai Pad Mit 20.00

A traditional northern Thailand styled stir fried chicken dish with cashew nuts and fresh vegetables in our own special chilli sauce, TM along with a side of Thai rice.

The Stack (V)(G)(D) 20.00

Gluten free corn fritters stuffed with char grilled fresh farm vegetables accompanied with a spicy side sauce and a fresh garden salad

Moroccan Beef Salad (D) 21.00

Tender strips of scotch fillet coated in Moroccan spices over a fresh seasonal salad and drizzled in a pomegranate dressing

Fush and Chups 23.00

Pan fried fillets of today's fish accompanied in a lemon sauce with rosemary and chilli infused polenta chips (we can do good old fashioned fries if you wish) and salad greens.