GORE

HEARTLAND HOTEL CROYDON

Heartland HOTELS

conferences

Welcome to Heartland Hotels

Croydon Corporate Pack

The Heartland Hotel Croydon offers 3 star plus accommodation and a truly warm Southland welcome. Situated on 13 acres of land, you can relax in the comfort of the hotel as you sit back and enjoy the serenity of a true Southern escape in a unique part of the country. The hotel is large enough to cater for your conference requirements, yet small enough to care about the little details and individualised service that will make your stay memorable.

Whether it be a small business meeting for 2 or a conference for 400 guests, we can tailor make your special event with professionalism and flair.

The hotel is a complete conference venue. We can provide you with accommodation, conference facilities, dining and assistance with booking your leisure activities. Take the stress out of conference planning and let us help to make your event a success!

Our extensive conference floor area, easily broken down into smaller rooms or left as one large space, makes an ideal environment for meetings, team building, seminars and product displays.

The Food & Beverage department has sculptured superb menu options for your perusal to assist with tailoring a unique menu for your event. We can also cater to any specific theme or requirement that you may have. Heartland Hotel Croydon also has outcatering facilities available for those who would like to set the scene for a special event.

We look forward to holding your next conference, meeting or function at the Heartland Hotel Croydon.

Kindest regards

Tracey Dinan
Food & Beverage Manager

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Contents

Hotel location & regional activities

03 Southland: Gore

04 **Accommodation**

Conference facilities

05 Conference & function rooms, Equipment hire & other services

06 Function room floorplans

Conference catering

07 Breakfast selections, Morning & afternoon tea selections

08 Lunch selections

09 Canapé & snack menus

10 Dinner selections – Buffet

12 Dinner selections – Set menu

13 Barbeque options

14 Wine & beverage list

Location & Regional Attractions

Gore

Under two hours drive from Dunedin and Queenstown and 60 minutes from Invercargill airport, Gore is in the heart of the South. Its reputation as the 'Brown Trout Capital of the World' draws anglers from around the globe and would be an ideal finish to your conference or event in the region.

If you are planning a Southern conference or function, then this venue is at the heart of the region. This is the real New Zealand and we've got a 'down-home' sense of hospitality to make you feel at ease. We'd like to make your visit with us both enjoyable and memorable. That's why good service and pleasant surroundings are so important.

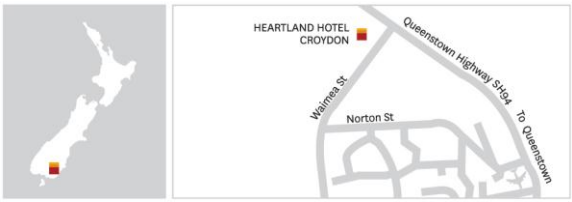
Hotel location

Situated in a rural setting among thirteen acres of park-like surrounds on the outskirts of Gore, Southland's second largest town.

~ The Heartland Hotel Croydon is a short distance from: Hokonui Moonshine Museum, numerous golf courses and shopping in the town centre.

Distance from hotel

Town Centre	2km
Hokonui Moonshine Museum	1.6km
Croydon Aviation Museum	20km
Invercargill	65km
Dunedin	152km
Queenstown	167km



Activities and attractions

~ Salmon and Trout fly fishing
~ The reservation Zoological Gardens
~ Croydon Aircraft Company
~ Scenic flights
~ Hokonui Moonshine Museum
~ Croydon Aviation Museum
~ Bird watching and sanctuaries
~ Art galleries
~ Mountain biking
~ Gore Historical Museum
~ Golf

Accommodation

Heartland Hotel Croydon is a 3.5 star hotel consisting of 36 rooms, situated on thirteen acres of park like surrounds. The hotel has an Enviro Silver rating.

Guest rooms

The majority of our 36 guest rooms each contain a double and single bed; there are also two containing a queen bed and one with three singles. These rooms offer Sky TV, high-speed or dial-up internet access, desk space, central heating. Mini bars are available in certain rooms or on request. All have ensuite bathrooms.

Family rooms

Two of the guest rooms are family rooms. These can sleep up to six people, each containing a double and three single beds.

Special accommodation rates apply to our conference clientele and we will be delighted to included these great rates in your conference quotation.

Check-in time: 2:00pm

Check-out time: 10:00am

Other hotel facilities

~ Restaurant serving breakfast, lunch and dinner
~ The Lodge Public Bar
~ 24-hour reception
~ Room service
~ Guest laundry
~ Valet laundry and dry-cleaning service (available five days)
~ Internet kiosk
~ Wireless Internet service available
~ Extensive conference facilities
~ Complimentary guest parking
~ Courtesy vehicle
~ Complimentary nine hole par three golf course
~ Tourist information and booking service

Conference Facilities

Conference and function rooms – Ground Floor

(See following page for floor plan)

Heartland Hotel Croydon	Theatre	Classroom	U/Shape	Board	Hollow Square	Cabaret	Cocktail	Banquet
The Trust Room	90	60	25	25	30	50	60	80
The Hokonui Room	110	60	25	25	30	50	60	80
Gazebo Room	80	40	20	25	30	50	60	80
Conference Room	80	40	25	25	30	30	-	60
Lager Bar	30	12	14	12	18	-	-	30
Trust, Hokonui & Lager	250	150	-	-	-	-	500	400

Numbers of maximum capacities may be affected if buffet settings are required

Equipment hire & other services

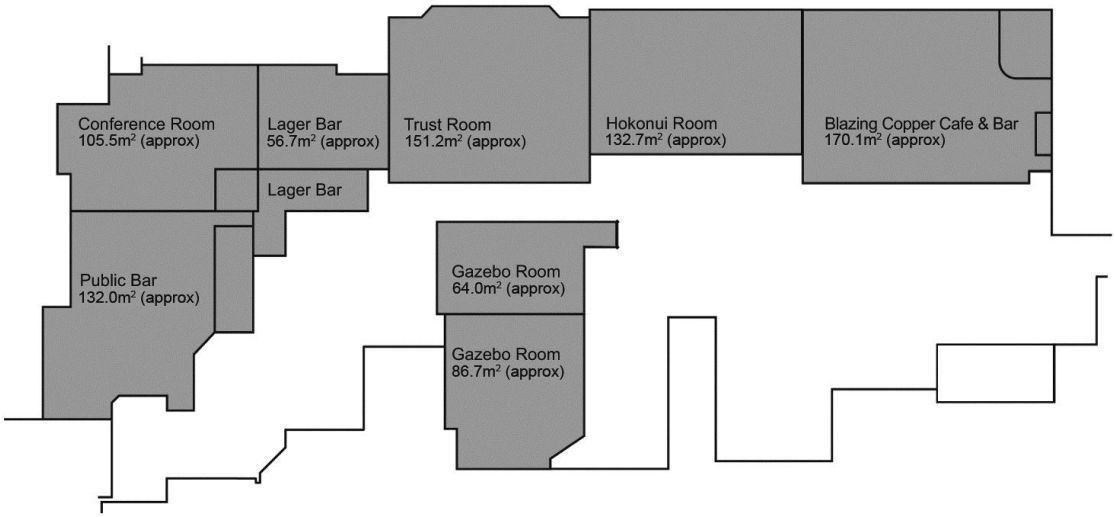
On-site Audio Visual Equipment

Whiteboard	Complimentary
Pads, pens and mints	Complimentary
Screen	Complimentary
Overhead projector and screen	$25.00
Flipchart with paper	$15.00
Lectern	Complimentary
Data projector	$100.00
Microphone	$25.00
Lapel microphone	$25.00
Laptop speakers (small)	Complimentary
Sound system	Complimentary
Wireless broadband internet available in all conference rooms	$69.00 / 18 hours (1000MB)
Large barbeque	$60.00
Roasting oven - LPG	$70.00

Conference rooms automatically come with some basic room set up – pads, pens, iced water and mints.
Any items not listed can be obtained through an independent audio-visual supplier. Prices are subject to application.
All prices are inclusive of GST

Conference Facilities

Function rooms floorplan



The Trust Room

(161.2 m2)
Situated on the ground floor, with the option to combine with the Hokonui Room & Lager Bar for larger functions.

The Hokonui Room

(132.7 m2)
Also situated on the ground floor between the restaurant and the Trust Room; able to extend for larger events.

The Gazebo Room

(150.7 m2)
Able to be split into two rooms. Ideal for mid sized meetings and seminars.

The Conference Room

(105.5 m2)
This room is ideal for meetings and seminars and can open into the Lager Bar for larger functions. If Lager Bar area not required, room entrance is external rather than internal.

The Lager Bar

(58.7 m2)
This smaller room can open into the Conference Room or the Trust and Hokonui Rooms for larger functions.

The Trust, Hokonui & Lager

(850.9 m2)
These three rooms have retractable walls that can be opened to cater for larger conferences and functions.

Conference Catering

We pride ourselves on our quality product, professionalism and our desire to meet the market. With this in mind do remember that our menus are flexible and our executive chef is happy to design a menu specifically for you.

Breakfast selections

Continental Breakfast Selections: $19.00

Kiwi Cooked Buffet Selections: $18.00

'The Works' Breakfast Selections: $24.50

Both cooked and continental breakfast selections.

Morning & afternoon tea selections

Liquid Refreshments

Freshly brewed coffee, tea & iced water $3.00pp

Orange Juice $2.00pp

Set Selections

Menu A: $5.50

Freshly brewed tea & coffee and selection of assorted biscuits

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Menu B: $6.50

Freshly brewed coffee and selection of teas and pikelets with cream & jam

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* Menu C: $7.00

Freshly brewed coffee and selection of teas and sweet or savoury scones

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Menu D: $7.00

Freshly brewed coffee and selection of teas and sweet or savoury muffins

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*Menu E: $7.00

Freshly brewed coffee and selection of teas and mini baguette filled with chicken, lettuce & tomato
(1 each)

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*Menu F: $7.00

Freshly brewed coffee and selection of teas and cheese & ham croissant (1 each)

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*Menu G: $7.50

Freshly brewed coffee and selection of teas and an assorted selection of sandwiches (4 quarters each)

*Extras $5.00 pp

Assorted meat savouries (2 each)

Vegetarian quiche

Chocolate brownies
Carrot cake with cream cheese icing
Fruit platter

Conference Catering

Lunch selections

Conference Buffet Lunch

Menu 1: $16.50pp
Soup of the day or seafood chowder

Mini baguette filled with chicken, lettuce & tomato
(1 each) OR Cheese & ham croissant (1 each)

Fruit platter

Freshly brewed coffee, tea and iced water

Menu 2: $18.50pp
Assorted bread selection

Beef casserole OR Lamb & vegetable casserole

Steamed rice OR Gourmet potatoes

Fruit platter

Freshly brewed coffee, tea and iced water

Menu 3: $20.50pp
Assorted bread selection

Assorted sandwich fillings

Cold meat selection

Fruit platter

Freshly brewed coffee, tea and iced water

Extras: $5.00pp
Sandwiches (4 quarters each)

Assorted meat savouries (2 each)

Chicken kebabs (2 each)

Fish goujons

Vegetarian quiche

Stuffed mushrooms filled with bacon, cream cheese & chives

Sushi selection (3 pieces each)

Cheese & ham croissant (1 each)

Mini baguette filled with chicken, lettuce & tomato

(1 each)

Homemade carrot cake with cream cheese icing

Home baked chocolate brownies

Home baked sultana loaf

Conference Catering

Canapé menus

Canapé Options

Honey roast winter vegetable pate on crusty bread	$4.10
Rosemary onion and olive pizza bread	$3.10
Smoked salmon & pickled ginger sushi	$4.60
Chicken and pistachio nut terrine	$8.10
Spinach and pork wontons	$6.10
Sushi	$4.00
Goats cheese and balsamic figs on crostini	$5.10
Peppered salmon skewers with wasabi mayonnaise	$7.60
Brie and cranberry pastry cups	$4.60
Hoisin and ginger chicken wings	$3.60
Coriander and macadamia crusted chicken loin with lime and sea salt	$6.10
Herbed goat's cheese mousse on baked beer bread	$4.60
Moroccan sweetbreads with garlic aioli crostini	$5.10
Spinach roulade with cream cheese and peppers	$3.60
Bacon, spring onion and cream cheese stuffed mushrooms	$4.10
Chorizo sausage and port cheddar brushetta	$4.60

Any item must be for the entire group

Supper, Snack & Cocktail Selections

Tea and coffee	$3.00	Per person
Orange juice	$2.00	Per person
Assorted canapés (Chef's selection)	$5.00	5 per person
Assorted sandwiches	$5.00	4 per person
Mini spring rolls	$5.00	5 per person
Asian wontons	$5.00	5 per person
Stuffed mushrooms & plum sauce	$5.00	2 per person
Curry samosas	$5.00	5 per person
Fish goujons	$5.00	100 gms per person
Assorted savouries	$5.00	2 per person
Sushi	$5.00	5 per person
Chicken nibbles	$5.00	4 per person
Vegetables with sweet chilli dipping sauce	$5.00	100 gms per person
Scones with jam and cream or savoury	$5.00	1 per person
Mini baguette filled with chicken, lettuce & tomato	$5.00	1 per person
Ham & cheese croissant	$5.00	1 per person
Pikelets with jam and cream	$5.00	2 per person
Fruit or savoury muffins	$5.00	1 per person
Cake – slice of day	$5.00	1 per person
Fruit platter - medium	$20.50	6 types of fruit; 4 of each type
Fruit platter - large	$30.70	6 types of fruit; 6 of each type
Selection of New Zealand cheeses	$22.50	Per platter (4 pax) 3 cheese selection

Any item must be for the entire group

Conference Catering

Buffet dinner selections

Minimum of 35 people

2 Course Buffet: $35.00pp - choose 1 meat

Ham on the bone /Roast beef/Roast pork

Homemade lemon chicken

Roasted potatoes

Minted peas
Honey buttered carrots
Green beans with a tomato Provencal sauce

Red wine gravy

Condiments & sauces

Fresh lettuce, carrot & cucumber salad

Rice, sultana & coriander salad

or

Spiral pasta, capsicum & red onion salad

Creamed Pavlova

Fresh fruit salad

Chantilly cream

Tea & coffee

2 Course Buffet: $40.00pp - choose 1 meat

Ham on the bone /Roast beef/Roast pork

Chicken curry

Steamed Rice

Roasted potatoes

Roasted seasonal vegetables

Minted peas
Honey buttered carrots
Green beans with a tomato Provencal sauce

Red wine gravy

Condiments & sauces

Fresh lettuce, carrot & cucumber salad

Rice, sultana & coriander salad

or

Spiral pasta, capsicum & red onion salad

Creamed Pavlova

Fresh fruit salad

Hot fruit crumble

Chantilly cream

Tea & coffee

2 Course Buffet: $45.00pp - Choose 1 meat

Ham on the bone /Roast beef/Roast pork

Roasted seasonal vegetables

Roasted potatoes

Minted peas
Honey buttered carrots
Green beans with a tomato Provencal sauce

Red wine gravy

Condiments & sauces

Fresh lettuce, carrot & cucumber salad

Rice, sultana & coriander salad

Spiral pasta, capsicum & red onion salad

Creamed Pavlova

Fresh fruit salad

Chocolate gateaux

Chantilly cream

Tea & coffee

Extra selections

Add an extra selection to your choice of buffet

$6.00p.p. - Soups will be served to the table

Tomato & basil

Crème of pumpkin garnished with sour cream & chives

Vegetable with split pea and barley

Crème of mushroom

Minestrone

Crème of chicken & vegetable

Hot Meats - **$7.00p.p.**

Ham on the bone

Roast beef

Roast pork

$9.00p.p.

Roast lamb

Salads - **$5.00pp**

Coleslaw

Potato Salad

Waldorf Salad

Couscous Salad with lime, chilli & coriander

Hot Dishes - **$7.00pp**

Lemon Chicken

Chicken Curry with steamed rice

Battered Fish

Sweet & sour pork

Fried Rice

Lamb & vegetable casserole - **$9.00pp**

Desserts - **$6.00pp**

Profiteroles

Apricot shortcake

Fruit steamed pudding

Chocolate gateau

Cheesecake of day

Chocolate éclairs

Lemon meringue tartlets

Caramel meringue tartlets

Custard **$1.00pp**

Ice Cream **$1.00pp**

Conference Catering

Set menu dinner selections

Minimum 25 guests ~ Choose from the sections below to create a menu.
Option 1 – Only 1 from each section can be chosen to create a menu for your party, which means guests do not have a choice on the night

Option 2 – Choose 2 from each course to create an alternate drop, this then gives your guests an option of swapping with the persons on the table. Selections must be made prior to the event

Option 3 – Choose 2 from each course in advance, which then can be chosen on the night by your guests

2x Course	Option 1 - $38.00	Option 2 - $40.00	Option 3 - $45.00
3x Course	Option 1 - $48.00	Option 2 - $50.00	Option 3 - $55.00

Set Menu Options:

Entrees

Soup of the day – Prepared daily using fresh produce and served with a warm bread roll

Seafood chowder – with toasted French stick

Croydon's smoked chicken salad – Lettuce, carrot, cucumber with a mint yoghurt dressing

Beef stir-fry – Vegetables, Thai plum dressing and crispy noodles

Mains

Fish of the Day – Market fish sourced locally served with confit potato, autumn vegetables, herb and truffle veloute (gf)

Pork medallions – Kumara, leek and bacon mash, baby carrots, apple cider sauce (gf)

Chicken coq-au-vin – Chicken on the bone braised in a red wine, mushroom and carrot stock accompanied with a creamy mash (gf)

Manilla vegetable curry – Fragrant jasmine rice and poppadum

* If wanting extra vegetables of the day $3.00pp

Desserts

Pear and walnut gingerbread pudding – Butterscotch sauce and vanilla ice cream

White chocolate mud cake – Cointreau macerated raspberries and whipped cream

Cheesecake of the day – Served with cream

Heartland Hotel Croydon 3 Course Special - $28pp

Soup – Vegetable or Pumpkin

Roast – Ham or Pork

Dessert – Apple shortcake & cream or fruit salad with ice cream

Please let us know in advance if any of your guests have dietary requirements, as we will cater for these separately.

Conference Catering

Barbeque menu selections

Option 1: 1 choice of meat	$33.00
Option 2: 2 choices of meat	$38.00
Option 3: 3 choices of meat	$44.00

Each option has a choice of 4 salads and 3 desserts plus all the relevant condiments served with the salads and meats and bread roll.

Meats

Beef steak

Sausages

Chicken kebab

Meat patties

Vegetable kebab

Lamb chop

Pork Chop

Salads

Tossed garden salad

Coleslaw

Potato salad

Rice salad

Waldorf salad

Pasta salad

Couscous salad with lime, chilli & coriander

Desserts

Pavlova

Fruit salad

Cheesecake

Chocolate gateaux

Chocolate eclairs

Lemon meringue tartlets

Caramel meringue tartlets

Profiterole towers

Apple strudel

Apricot shortcake

Fruit crumble

Fruit steamed pudding

Custard

Ice cream

These menu choices all come with tea & coffee served with the desserts

Conference Catering

Wine & beer list

Please note that a corkage fee will apply to the service of wines not supplied by the venue

Sparkling Wine	200ml	Bottle
Lindauer Brut	$8.50	
Lindauer Special Reserve		$47.00

Chardonnay	Glass	Bottle
Villa Maria Private Bin	$7.50	$32.00
Thornbury Chardonnay		$38.00
Villa Maria Cellar Selection		$40.00
Saint Clair Chardonnay		$49.00

Sauvignon Blanc	Glass	Bottle
Villa Maria Private Bin	$7.50	$32.00
Thornbury Sauvignon Blanc		$38.00
Saint Clair Sauvignon Blanc		$49.00
Villa Maria Cellar Selection		$40.00

Riesling	Glass	Bottle
Villa Maria Private Bin	$7.50	$32.00
Saint Clair Riesling		$49.00

Aromatics	Glass	Bottle
Villa Maria Private Bin Pinot Gris	$7.50	$32.00
Thornbury Pinot Gris		$38.00
Villa Maria Private Bin Viognier		$32.00
Villa Maria Private Bin Gewurztraminer	$7.50	$32.00
Villa Maria Private Bin Rose		$32.00

Pinot Noir	Glass	Bottle
Villa Maria Private Bin	$9.50	$46.00
Saint Clair		$52.00
Thornbury		$56.00
Villa Maria Cellar Selection		$60.00

Shiraz / Syrah	Glass	Bottle
Villa Maria Private Bin Syrah	$9.50	$46.00
Vidal Syrah		$48.00
Villa Maria Cellar Selection Syrah		$64.00

Merlot and Merlot Blends	Glass	Bottle
Villa Maria Private Bin Merlot Cabernet Sauvignon	$7.50	$32.00
Thornbury Merlot		$38.00
Saint Clair Merlot		$50.00
Villa Maria Cellar Selection Merlot Cabernet		$40.00

Tap Beer (Room dependant)	
Speights	$4.00
Export Gold – Lager Bar only	$4.00
DB Draught	$4.00
Tui Draught – Lager Bar only	$4.00

Bottled Beer	
Amstel Light	$5.00
Export Gold	$6.00
Heineken	$7.00
Steinlager	$7.00
Corona	$7.00
Stella	$7.00
Summitt	$6.50
Monteiths Cider	$7.00
Speights Old Dark	$6.00

Non Alcoholic	
Soft Drink	$2.50
Fruit Juice	$3.00
Coffee and Tea	$3.00
Red Bull	$5.00
Sparkling Grape Juice	$10.00
Orange Juice - carafe	$10.00

Spirits & Liqueurs	
All standard spirits	$3.60
All premium spirits	$4.60
All liqueurs	$4.60
(Based on single nips)	

Ready To Drink	
Woodstock Bourbon & Coke	$7.00
Coruba & Coke	$9.00
Archers Range	$8.00
Cruiser Range	$7.00
Smirnoff Range	$8.00
Gordons Gin & Tonic	$9.00
KGB Range	$7.00
Barrel 51	$7.00