



QUALITY
HOTEL ELMS

— Quality Hotel Elms

A Seamless Canterbury Conference Experience



Welcome to the Garden City!

When you choose a high-quality conference experience at the Quality Hotel Elms, you'll find yourself conveniently located next to Canterbury's flourishing CBD.

Out-of-town guests will love the beautiful scenery and electric atmosphere that Christchurch has to offer, from the bustling Riverside Market to the stunning Port Hills. Once your guests have finished their post-conference adventures, they can unwind in one of our beautiful rooms, situated just 8km from the airport.

Delicious food is an essential part of what we do. From enjoying indulgent light bites to tasting our mouthwatering main courses, we provide a culinary experience that caters for all. Our contemporary cuisine is created by the talented on-site team at our iconic restaurant, Fig, where you can dine throughout your stay.

As well as outstanding food, high-quality service is at the heart of our well-executed conference experience. Our staff pride themselves on this service and their unbeatable knowledge of Canterbury's hidden gems.

It is our pleasure to offer a conference experience that you'll be proud to put your name on. We can't wait to welcome you.





Conference package details

A key way we facilitate an exceptional conference experience is through our bespoke break-out spaces. Each room offers the perfect environment for productive and inspiring sales meetings, seminars, boardroom meetings and product presentations, whether it's for 2 people, or 150.



NATURAL LIGHT



**MODERN CONFERENCE
EQUIPMENT**



BEAUTIFUL GARDENS



City View Room

(Up to 50 people)

A more intimate space to connect with smaller conference groups.



Green Room

(Up to 40 people)

Eclectic interior styling meets stunning indoor-outdoor flow in this space. You'll also have access to a breakout space in our beautiful gardens.



Garden View Room

(Up to 150 people)

This expansive collaborative space will facilitate and impress larger delegate groups, all while enjoying a beautiful garden view.



Sun Room

(Up to 10 people)

A sunshine-soaked stage to impress your guests, this intimate space opens onto our beautiful courtyard.



Conference rates

ROOM	HALF DAY (5 hours maximum)	FULL DAY
Garden View Room	\$549.00	\$699.00
City View Room	\$399.00	\$499.00
Green Room	\$349.00	\$449.00
Sunroom	\$185.00	\$299.00
	\$59.00 per person Includes: <ul style="list-style-type: none"> • Arrival tea and coffee • Mid-morning tea, coffee, juice & refreshment • Lunch • Venue hire • Stationery • Basic audio & visual • Bottled water (Minimum of 20 Delegates, additional venue fee will apply if less than 20)	\$69.00 per person Includes: <ul style="list-style-type: none"> • Arrival tea and coffee • Mid-morning tea, coffee, juice & refreshment • Lunch • Afternoon tea, coffee & refreshment • Venue hire • Stationery • Basic audio & visual • Bottled water

Minimum spend of \$500.00 on catering, or a non-catering fee applies of \$50.00 for Half day and \$100.00 for Full day.





Room specifications

The maximum number of delegates that each room can accommodate is indicated in the capacity chart below. Additional charges may apply for room configurations set outside of our standard set-up.

	City View Room	Garden View Room	Green Room	Sun Room	Exec Boardroom
Size	60m ²	200m ²	55m ²	25m ²	30m ²
Boardroom Style	24	60	20	10	10
Theatre Style	50	150	40	20	15
Classroom Style	24	70	20	-	-
Banquet Style	32	120	32	-	-
U-Shape Style	24	40	20	-	-
Cocktail Style	50	200	40	30	-

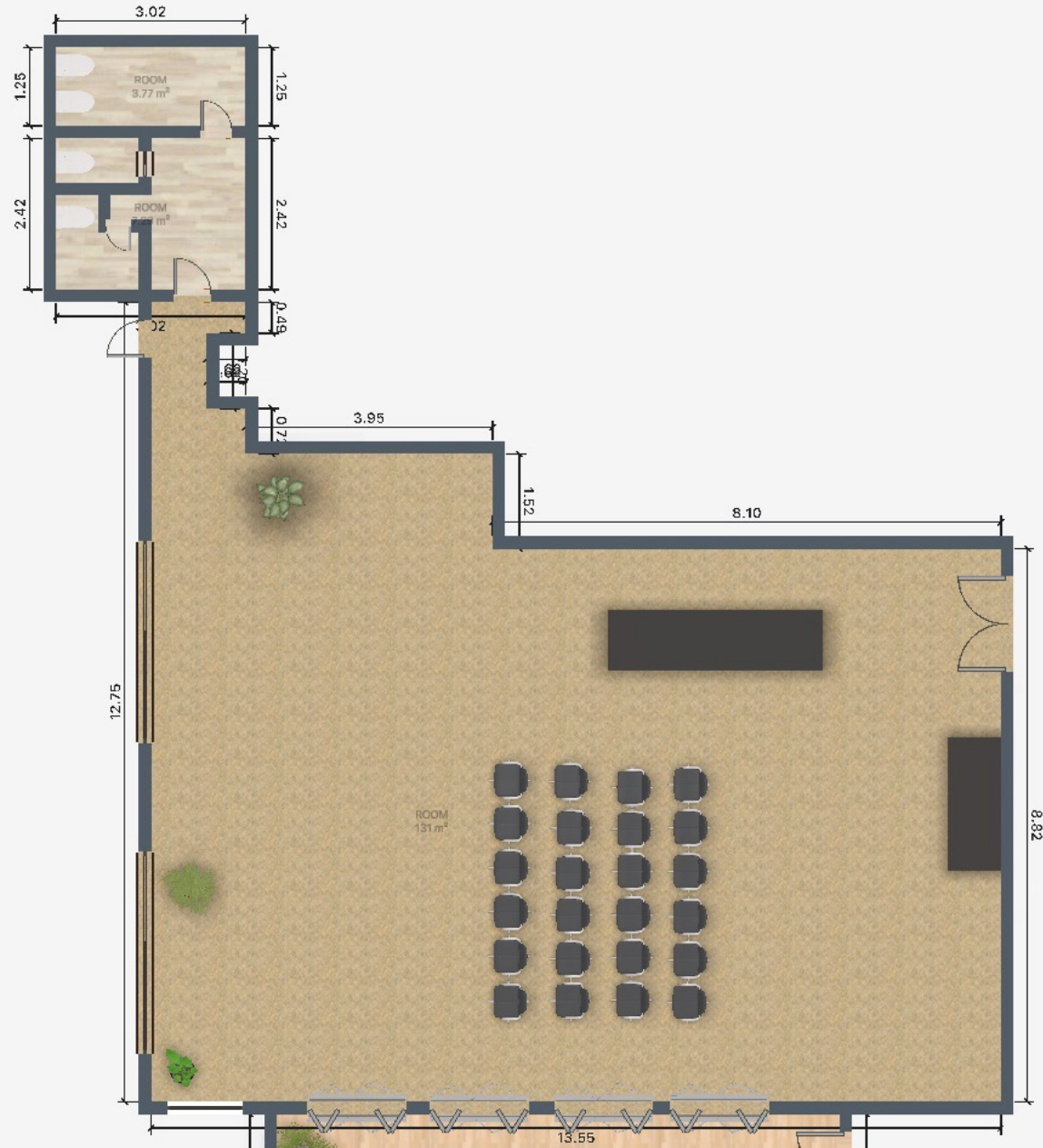
City View Room

Floor plan example: U-Shape



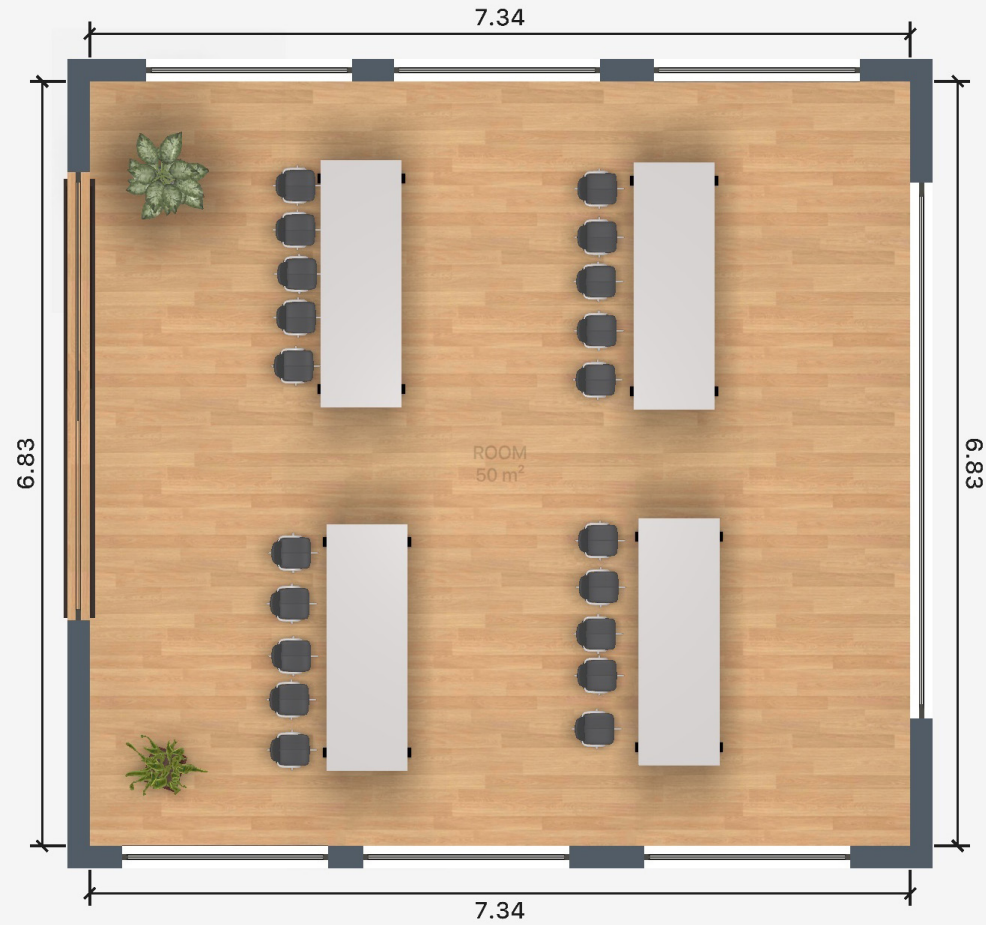
Garden View Room

Floor plan example: Theatre style



Green Room

Floor plan example: Classroom style





Sunroom

Floor plan example: Boardroom style





Equipment

Complimentary screens and data projectors are offered in all of our packages and venues. We offer a PA system and microphone in our Garden View room when your conference/meeting is for 20 delegates or more on the Daily Delegate Package.

Equipment Type	Venue Availability	Price
Lectern	Garden View	Complimentary on request
Whiteboard & pens	All venues	Complimentary on request
Portable whiteboard & pens	All venues	Included in package
Flipchart stand, pens & paper	All venues	Included in package
Electronic whiteboard	All venues	\$POA - outsourced
Wireless microphone	Garden View	Complimentary
Writing pads & pens	All venues	Included in package
Data projector	All venues	\$100.00 per day if less than 20 delegates
Ultra fast unlimited wifi	All venues	Complimentary
Specialised AV equipment & staging	All venues	\$POA - outsourced



Menu

Menus and pricing may be subject to change due to seasonal availability. Full catering menus are available either online or by getting in touch with the team.

Please see pages 12-18 for menus of our morning and afternoon tea, lunch, canapes, dinner set and buffet.



Menu: Morning & Afternoon Tea

Select 1 sweet, and 1 savoury item. Additional items are extra.

Sweet Selection

Super seed muesli bar (V)
 Raspberry cream cheese muffins (V)
 Scones with strawberry jam and whipped cream (V)
 Hummingbird cake with icing (V)
 Assorted fruit patter (GF/V/H)
 Blonde berry slice (GF/V)
 Chocolate fudge (V)
 Custard slice (V)
 Lamington with fresh cream (V/N)
 Seasonal fresh fruit slice (GF/V/H)
 Assorted cookies platter (V)

Savoury Selection

Vegetable fritters (DF/GF/V)
 Hash cake with avocado and tomato salsa (DF/GF/V)
 Freshly baked pies and quiches
 Pinwheel scroll with spinach and cream cheese (V)
 Spring roll and samosa with sweet chilli (DF/V)
 Mini wraps with assorted fillings (GFO/V)
 Pumpkin and lentil cake with hummus and cherry tomatoes (DF/GF/VG)
 Assorted savoury muffins (V)
 Classic BLT sandwich (GFO)





Menu: Lunch Pre-ordered

Butternut Gnocchi With Lamb Ragout (VO)

Topped with cherry tomatoes, wilted spinach, pickled onions and chevre

Citrus Chicken Salad (GF/DFO)

Dukkah crusted chicken tossed with mesclun, saffron infused pear, roast beetroot, cherry tomatoes and feta, topped with almonds and citrus dressing

Ficelle Beef Sandwich

Stir fried beef with julienne of vegetables, served with cheese, tomato, aioli and chips

Scotch Broth (DF)

Angus beef pattie with sourdough bun, tomato, cheese, bacon and sage and onion marmalade, served with beer battered chips

Beef Burger (GFO)

Angus beef pattie with sourdough bun, tomato, cheese, bacon and sage and onion marmalade, served with beer battered chips

Chicken Burger (GFO)

Crumbed free range chicken with sourdough bun, tomato, cheese, crushed avocado and beetroot relish, served with beer battered chips

Vegetarian Burger (GFO)

Vegetarian pattie in sourdough bun, served with cheese, tomato, crushed avocado, aioli and battered chips

Fish 'n' Chips

Tempura battered fish and beer battered chips, served with side of slaw and preserved lemon dressing

Pastry Flaky Roll (DF/V/VG)

Stuffed with chickpeas, spinach and caramelised onions, served with a corn and cherry tomato salad

Butter Chicken Vegan Pie (VG)

Butter chicken flavour, served with cumin yoghurt and a garden salad



Menu: Lunch Buffet

Option One

Halloumi, carrot and orange salad (GF/V)
Guacamole and mango salad, black beans and tomatoes with balsamic dressing (DF/GF/V)
Smoked salmon, hummus and avocado wrap (DF/GFO)
Lamb rogan josh
Steamed basmati rice (DF/GF/V)
Stir-fried vegetables with fried tofu (V)
Roasted pumpkin and kumara with cinnamon and herbs (DF/GF/V)
Fresh fruit salad with passionfruit pulp (DF/GF/V)
Cheesecake of the day with whipped cream

Option Two

Fresh garden salad with tomatoes, fennel and lemon dressing (DF/GF/N)
Potatoes, green beans, spinach, and French dressing, finished with cherry tomatoes
Smoked chicken sandwich with lettuce, beetroot hummus, tomato and tzatziki
Battered fish fillet with tartare sauce
Cajun spiced chunky chips
Steamed vegetables with garden herb butter
Pasta of the day with creamy garlic basil pesto sauce
Berry panna cotta
Fresh fruit salad

Option Three

Baby beetroot and red onions with yogurt, lemon juice and pumpkin seed salad
Fresh garden salad with julienned vegetables and balsamic dressing
Mini pizza baguette with tomato relish, cheese and mesclun
Slow-cooked beef goulash
Chicken tikka masala
Tempered turmeric rice
Lentil bolognese with coriander
Fresh fruit salad
Banoffee pie with whipped cream





Menu: Canapes

Your Choice of

- 4 Items
- 6 Items
- 8 Items
- Chefs choice 8 items

Hot Selection

- Honey soy marinated pork belly (GF)
- Beef burger with cheese, sage and onion marmalade
- Chicken burger with cranberry and brie cheese (GFO)
- Lamb and beetroot burger with tzatziki sauce (H)
- Crumbed catch of the day fish bite with garlic aioli
- Falafel with quinoa and tomato salsa (DF/GF/VG)
- Broccoli and cheese bites with chipotle mayo (N)
- Assorted mini pies and quiches served with tomato relish (V)
- Pork and apple wonton with spicy chilli sauce (DF/N)
- Pumpkin and lentil slider with sage onion marmalade (DF/GFO/VG)
- Crispy chicken with chilli mayo and micro herbs (DF)
- Crispy camembert with cranberry compote (V)
- Chicken satay with spicy peanut dipping sauce (DF/GF)
- Corn and spinach frittata with chipotle mayo (DF/GF/V/H)

Cold Selection

- Smoked salmon, cream cheese and red onion on a rice cracker (DFO/GF)
- Sushi selection with wasabi, ginger and soy sauce (DF/GF/V)
- Tuna, sriracha mayo, red onion and micro greens (DF/GFO)
- Pistachio, goats cheese and pomegranate crostini
- Bruschetta with red capsicum and feta cheese (GFO/V)
- Shrimp cocktail with cucumber and lemon (DF/GF)
- Sweetcorn fritters with tomato cucumber salad (DF/GF/V/H)
- Selection of breads with hummus, pesto and olive oil
- Thai beef salad with crispy noodles (GFO)
- Guacamole and tomato salsa tortilla with chicken (DF/GF)
- Tomato bruschetta with parmesan cheese
- Assorted club sandwiches (GFO)

Sweet Selection

- Chocolate rum balls
- Mini fresh fruit tart
- Apple shortcake with whipped cream
- Selection of traditional sweet slices
- Macaroons (GFO)
- Chocolate and custard profiterole



Menu: Dinner Set

Sample menu only, more options available.

Entrée

Moroccan Lamb Salad (GF)

With yoghurt, sweet chilli and cherry tomatoes OR;

Kumara Leek Soup (V)

Main

Lemon Chilli Chicken (GF)

Spicy lemon and paprika chicken breast, herb roasted potatoes, steamed greens and honey mustard sauce OR;

Roasted Sirloin (GF)

Thyme and mustard rubbed sirloin with mashed potatoes, buttered vegetables and mushroom jus OR;

Mushroom Gran Girsoli (V)

With creamy chilli basil pesto with parmesan cheese and a garden salad

Desserts

Lemon Meringue Tart

Served with nut crumble and whipped cream OR;

Fresh Fruit Salad (DF/GF/V/VGO)

Selection of fresh seasonal fruits served with berry sorbet





Menu: Dinner Buffet

Superior Buffet

Your selection of:

- 1 Soup
- 2 Salads
- 2 Mains or
- 1 Main & 1 Carvery
- 3 Vegetable sides
- 2 Desserts

Deluxe Buffet

Your selection of:

- 1 Soup
- 3 Salads
- 2 Mains
- 1 Carvery
- 3 Vegetable sides
- 3 Desserts

Soup

- Cream of pumpkin soup with a dinner roll (GFO/V)
- Leek and potato soup (GF)
- Creamy chilli tomato soup (GF)

Salad

- Classic caesar salad with chopped egg and bacon (GFO)
- Chickpea, avocado and tomato salad (DF/GF/V)
- Apple slaw with pumpkin seeds and raisins (GF/V)
- Classic garden salad with cherry tomatoes and almonds (GF/V)
- Waldorf salad (apple, celery, walnuts and grapes) (GF/V)

Salad (Continued)

- Thai cucumber and pineapple with sweet chilli (DF/GF/V)
- Greek salad (tomato, cucumber, capsicum, olives and feta) (GF/V)
- Quinoa with cucumber, capsicum, tomato and lemon (DF/GF/V)
- Baby beetroot and feta salad with orange segments and toasted pine nuts (GF/V/H)
- Broccoli, orange and almond salad (GF/V/H)
- Tomato carpaccio with Greek feta and basil pesto (GF/V/H)

Mains

- Lamb rogan josh
- Herb baked chicken breast with peri peri sauce (DF/GF)
- Lemon chicken thighs (sweet and sour lemon glaze) (DF/GF)
- Stir fried chicken with assorted vegetables, roasted cashew nuts and honey soy
- Sliced ham, green beans and cherry tomatoes, with mustard gravy
- Italian meatballs with napolitana sauce, eggplant and zucchini (DF)
- Braised beef with mushrooms, capsicum, gherkins and sour cream
- Brazilian fish stew with tomatoes, lime, olives and eggplant (DF/GF)
- Baked fish of the day with spinach, lemon pepper and sun blushed tomato and olive butter (GF)
- Penne pasta with mushroom bolognese (V)

Menu: Dinner Buffet (Continued)

Carvery

Angus beef sirloin (GF)

Champagne leg ham (GF)

Canterbury slow roasted lamb leg (GF)

Sage and orange pork loin (GF)

Accompanied by matching condiment

Sides

Buttered vegetables with garlic (GF/V)

Herb roasted gourmet potatoes (GF/V)

Cajun spiced baked potato wedges (DF/GF/V)

Truffle scented garlic mash (GF/V)

Mustard and parmesan potato mash (GF/V)

Thyme and garlic baked potato gratin (GF/V)

Steamed basmati rice (GF/V)

Stir fried vegetables with roasted almonds (DF/V)

Herb roasted kumara and pumpkin (DF/GF/V)

Roasted vegetables braised with tomato concasse

Orzo pasta with capsicum, spinach, and green beans (V)

Dessert

Fresh fruit salad with whipped cream (DFO/GF/N)

Apple crumble with anglaise sauce

Warm chocolate mud cake with berry compote (V)

Cheesecake of the day

Black forest gateau with whipped cream

Banoffee pie with whipped cream

Orange almond cake with berries (DF/GF)

Chocolate mousse pie with almonds

Included: Filtered coffee & tea selection





Accommodation

Guests that have travelled to attend your conference will be greeted with outstanding service at Quality Hotel Elms. We offer 98 rooms over four levels, with accommodation options which include everything from standard to deluxe rooms, to ensure all guest needs are catered for.

We also offer complimentary, fully secure on-site parking and an airport shuttle (upon request). We're experts in providing an unforgettable accommodation experience and look forward to showing your guests from around the country Canterbury's spark and hospitality.





Local activities

Christchurch has so much to offer your out-of-town guests. From iconic entertainment venues and sights, right through to chances to get outdoors, there’s an abundance of things to do once the conference comes to a close for the day.

Iconic sights	Places to dine	Outdoor activities
Isaac Theatre Royal	Riverside Market	Port Hills
Christchurch Cathedral	Little High Eatery	The Gondola
New Regent Street	Fig (our restaurant!)	Botanic Gardens





Book and be rewarded

Book your next meeting, conference or event at Quality Hotel Elms and be rewarded.



\$50 PREZZY CARD

When you spend \$5000 or more.



1 FREE NIGHT'S ACCOMMODATION

When booking 20 or more rooms.





— Quality Hotel Elms

Enquiries

Email	meetings@qualityhotelelms.co.nz	Address	Quality Hotel Elms
Phone	+64 03 355 3577		456 Papanui Road,
Mobile	+64 27 506 6466		Christchurch 8053,
Website	qualityhotelelms.co.nz		New Zealand