

Tanoa Waterfront want your conference to be a resounding success. Our dedicated sales team will take care of every details, from the moment you make your enquiry until the last person leaves your event.

## VENUE OPTIONS

VENUE	AREA (sq/m)	THEATRE	CLASSROOM	BANQUET	U SHAPE
OLD MILL ROOM	473	170	80	100	Single U - 37 Double U - 55
CONFERENCE 1	51	40	20	30	20
CONFERENCE 2	73	70	40	40	35
SUNSET BAR	-	80	30	40	25
SUNSET LAWN	-	-	-	150	-

## PACKAGES

### FULL DAY- \$65 PER PERSON

Includes lunch and morning and afternoon tea.

### HALF DAY- \$60 PER PERSON

Includes lunch and either morning or afternoon tea.

### PACKAGES INCLUDE

Conference pads & pens, Flipcharts with paper & markers, Whiteboards with markers & erasers, Sound system for video, Wireless microphones, Lectern with microphones, Projector screen, Water & mints, Free wifi (capped), Morning and/or Afternoon tea, Buffet lunch. Facilities for zoom available from \$100 (please enquire).

## VALUE ADDS

Book 20+ rooms and get 1 room free.

Book your conference for 4+ days and get:

- 15% off food and beverages at Fins restaurant (in-house delegates only).
- Free self-service laundry facilities (in-house delegates only).
- Free 30 minute cocktail service (all delegates).

ALL PRICES ARE VAT & HTT INCLUSIVE

Prices may increase at any time without notice due to increased direct costs or changes in, or introduction of government charges and taxes.

**P** +679 666 4777 or 999 8579 **E** wfhevents@tanoahotels.com

## MORNING & AFTERNOON TEA

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Served with tea & coffee plus your choice of 2 food items.

Assorted cupcakes	Scones with jam & butter
Chocolate cake	Vegetable samosas & spring rolls
Coconut dacquoise	Spinach bhajia
Chocolate or strawberry lamingtons	Sandwiches
Blueberry & custard danishes	- egg (scrambled, boiled or fried)
Doughnuts	- tuna
Custard pie	- custom (please enquire)
Fresh fruit cuts	

Sunquick juice dispenser (6L) - \$25

Tropical juice (mango, pawpaw, banana, guava, passionfruit, orange) – (6L) - \$28

Fresh kumquat juice dispenser (6L) \*based on availability - \$32

## BUFFET LUNCH

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### MONDAY

Tossed salad, chilli lamb, grilled fish with ginger & garlic sauce, chickpea masala curry, rice, dalo, fruit trifle.

### TUESDAY

Local Indian salad, masala lamb curry, braised chicken in tomato & herbs, potato & eggplant curry, rice, dalo, peach crumble.

### WEDNESDAY

Coleslaw, bbq lamb chops, bbq chicken, rice, steamed mixed root crops, steamed vegetables, ice-cream with cake crumbs.

### THURSDAY

Roast vegetable pasta salad, lamb goulash, roast chicken with gravy, roast pumpkin, rice, steamed mixed root crops, vudi vakalolo.

### FRIDAY

Tossed salad, cajun spiced fish with chunky salsa, local style chicken curry, rice, steamed mixed root drops, dhal, chocolate pudding with custard.

### SATURDAY

Asian slaw, lemon pepper oven baked fish, chilli chicken in gravy, rice, steamed mixed root crops, baked pumpkin, fresh fruit cuts.

### SUNDAY

Roast vegetable pasta, bbq lamb chops, grilled bbq chicken, rice, steamed root crops, vegetable stir fry, orange gateau.