



event perfection in the centre of chic Parnell



Quality Hotel Parnell

welcome

Conveniently located in the exclusive inner-city suburb of beautiful Parnell.

Quality Hotel Parnell Limited is unique in the New Zealand hospitality industry, in that the shareholder, the **Norman F B Barry Foundation** and the hotel company, are both registered charities. Income generated by the property is donated to community based charitable organisations.

Situated in beautiful, mature tree-studded grounds in the heart of Parnell's exclusive residential area, this well-established property has recently undergone a tasteful makeover, including sensitively preserving the older areas of the buildings, some that date back to 1905 and showcasing the expansive views over Auckland City and the Waitemata Harbour. It's exceptional location, just a short distance from the CBD and with excellent access to motorways and Auckland's immediate and wider attractions, makes this an ideal property for incentive and partner activities.

Quality Hotel Parnell offers extensive, purpose built conference and events facilities including 8 separate, flexible venues, catering for 3 to 300 delegates in theatre-style and 140 banquet style, as well as a variety of other configurations to suit. The property is ideal for residential conferences offering a wide variety of guestroom, studio and suite accommodation.

Our dedicated and experienced conference and events personnel are committed to ensuring that whatever the reason, size or style of your meeting or celebration, it will be a resounding success.

For more information and professional service, please call our event coordinator on 09 3033789 or email to conference@theparnell.co.nz



Wayne Darbyshire
General Manager
Quality Hotel Parnell



www.theparnell.co.nz

contents

location	01
activities	01
venue options	02
set up and seating	03
facilities	03
services	03
day delegate packages	04
residential packages	04
on-site conference equipment options	05
off-site conference equipment options	06
breakfast menus	08
break menus	09
lunch menus	10
buffet menus	11
platter options	16
table d'hote menus	17
wine selection	19
beer selection	20

a special, unique and historic location

Parnell is New Zealand's oldest, established suburb and is famed for its boutique shopping, galleries, cafès, restaurants and charming village ambience.

Essentially a desirable residential area, Parnell exudes exclusivity, with historic homes, tree-lined streets and a number of beautifully maintained parks and public gardens. Quality Hotel Parnell is a short distance from central Auckland and the waterfront, the Domain and elegant War Memorial Museum and the Parnell Rose Gardens over-looking the inner Waitemata Harbour and Port.



numerous pre, post and partner activities

Parnell and the greater Auckland region offers delegates and partners an exceptional visitor experience. The magnificently diverse Auckland area boasts a wide variety of village and mall shopping, attractions, galleries, museums, theatres, nightlife, nearby island visits, international golf courses, wine-tasting, pristine beaches, harbour excursions, sailing experiences and dolphin and whale-watching tours.

Quality Hotel Parnell is a perfect, central city location for an incentive-based or partner inclusion conference, that can cater to all tastes and interests.



varied and flexible venue options

Brilliantly located in the leafy, exclusive inner-city suburb of Parnell, the conference and events facilities at Quality Hotel Parnell are spacious and versatile, with natural light. Offering 8 variable space rooms with a tastefully relaxed ambience, the rooms are designed to cater for groups from 3 - 300 delegates in theatre-style or 140 in banquet setting and a range of alternative, convenient set-up configurations.

All meeting rooms are air-conditioned and well-equipped with the latest A.V systems, free wi-fi broadband internet and access to speciality hire equipment. Quality Hotel Parnell offers **free**, on-site car parking and the convenience of being just a short distance away from Auckland's vibrant CBD.

Our internationally experienced chefs provide a wide variety of excellent menu choices and packages and willingly cater for individual requirements and create personalised menus. The dedicated, professional conference and events team at Quality Hotel Parnell will assist in the planning of any occasion, including themeing and specialist requirements, ensuring an event to impress.

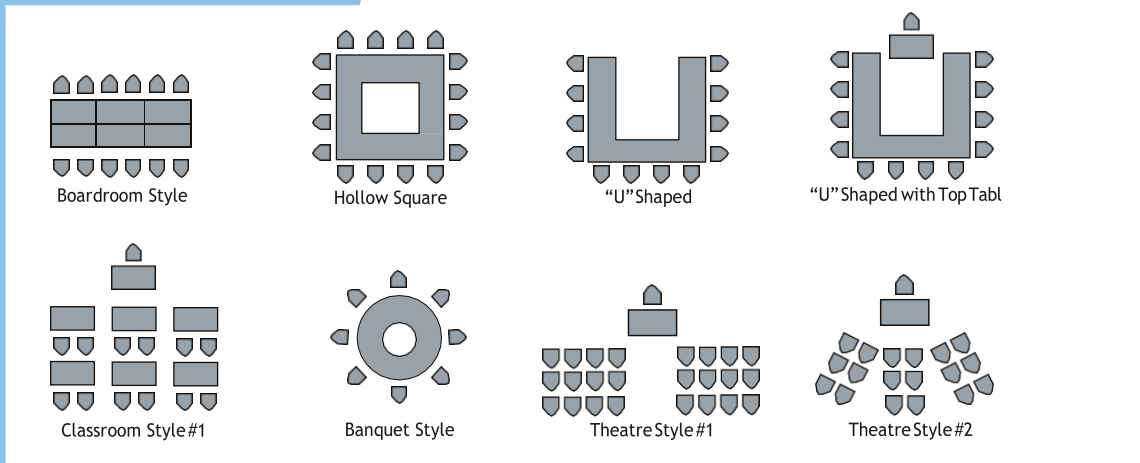
Residential conferences are ideally suited to the Quality Hotel Parnell, providing a choice of recently refurbished hotel rooms, studios and apartments, many with panoramic views of the Waitemata Harbour and Auckland's impressive cityscape, or charming views of the Parnell residential area.

Enjoy the relaxing, post-meeting ambience of Gladstone's Restaurant and Bar, ideal to meet friends and colleagues for a convivial beverage and sample tastes either from our cafe snack menu or the a la carte menu, including an extensive New Zealand and international wine and beers list, with speciality coffees and blended teas. Open daily for breakfast, lunch, dinner and casual, light meals.

Talk to our experienced conference co-ordinator about the size, nature and budget of your next event.



room set up and seating plans



facilities for all occasions

Room Name	Disraeli Room	GLADSTONE One	GLADSTONE Two	GLADSTONE Three	Private Brasserie	Victoria Room	Private Brasserie & Victoria (combined)	Endeavour Room	Discovery Room	Discovery & Endeavour Room (combined)
Stud Height Ground Floor - 2.95m. Stud Height 1st Floor - 3.65m.										
Room Dimension	5m x 6m 30 sq.m	6m x 5m 30 sq.m	5m x 4m 20 sq.m	6m x 6.3m 45 sq.m	10m x 6m 60 sq.m	10m x 6m 60 sq.m	10m x 12m 120 sq.m	15m x 11m 165 sq.m	14m x 11m 154 sq.m	29m x 11m 319 sq.m
Number of People Per Room Per Style										
Theatre Style	25	20	15	25	40	40	100	140	140	250
Class Room	12	10	N/A	16	24	24	56	56	60	100
U - Shape	10	10	8	16	20	20	32	32	36	N/A
Board Room	10	10	8	16	24	24	40	40	40	N/A
Banquet Style	18	N/A	N/A	N/A	40	40	96	64	64	140
Cocktail Style	20	N/A	N/A	N/A	50	50	100	130	130	260
Room Hire Per Day	\$185.00	\$165.00	\$120.00	\$220.00	\$290.00	\$310.00	\$600.00	\$440.00	\$475.00	\$915.00
With No Catering	N/A	N/A	N/A	N/A	\$420.00	\$430.00	\$850.00	\$750.00	\$750.00	\$1,500.00

All Prices are G.S.T. Inclusive And Subject To Changes

superb services

- Experienced team of event professionals
- Tailor-made event programmes and menus
- 24 hour reception, room service and porters
- Complimentary wireless internet access in all rooms
- 100% smoke-free
- Bar and restaurant
- Coffee shop
- Air-conditioning
- Laundry and dry cleaning service
- Business centre facilities
- High definition projection
- Free on-site parking available
- Kitchenette facilities in 70 rooms
- Rental cars on-site
- Pads, pens, iced water and mints

Enjoy the flexibility that a Quality Hotel Parnell conference or event offers, either a centrally located day functions venue or a residential meeting, with an excellent choice of newly-refurbished accommodation, many guestrooms with spectacular Auckland harbour and city vistas.

day delegate packages \$59.00*

- Conference room and basic conference equipment, including; 1 flip chart, 1 white board, lectern and staging
- Water and mints
- Arrival tea and coffee
- Morning tea with choice of scones or muffins and spreads
- Conference luncheon
- Afternoon tea with homemade biscuits
- Complimentary wi-fi Internet

residential packages price on application*

- Hotel guestroom accommodation, per night, double or share twin
- Full buffet breakfast
- Conference room and basic conference equipment, including; 1 flip chart, 1 white board, lectern and staging
- Water and mints
- Arrival tea and coffee
- Morning tea with choice of scones or muffins and spreads
- Conference luncheon
- Afternoon tea with homemade biscuits
- Complimentary wi-fi Internet

*Prices are per person, including GST. Free on and off-site car parking. Minimum of 20 persons.



on-site conference equipment hire

Whiteboard (one per room)	Complimentary
Whiteboard (extra)	\$15.00
Flipchart (one per room)	Complimentary
Flipchart (extra)	\$15.00
Electronic Whiteboard (large)	\$72.00
Duplex Conference Phone	\$22.00
Overhead Projector and Screen	\$39.00
Portable Screen (only)	\$15.00
32" LCD TV and Video or DVD Player	\$49.50
High Definition Portable Data Projector and Screen (Using the in-house sound system)	\$165.00
Staging	Complimentary
In-room Sound System	\$88.00
Slide Projector	\$38.50
Hand Held and Lapel Microphones	\$49.50 each
Lectern	Complimentary
Laser Pointer	\$13.00
Portable CD and Cassette Player	\$27.50
Bernstein Grand Piano	\$110.00
Discovery Room Data Projector, 180" screen and in-house sound system	\$165.00
Discovery Room TV & Video or DVD, 180" screen & in-house sound system	\$198.00

All prices are per day and GST inclusive.

off-site conference equipment hire

- Whiteboard
- Flipchart
- Electronic Whiteboard (large)
- Electronic Whiteboard (small)
- Video Camera (VHS or 8mm with Tripod)
- Data Projector (XGA capable)
- Data Projector
- Hand Held and Lapel Microphone
- 8 Channel Mixer with Speakers
- Portable CD or Cassette Player
- Laptop Computer

Equipment Price schedule on request

In addition to the on-site equipment listed above, our AV and IT provider can supply an extensive range of state-of-the-art equipment. Simply ask our event co-ordinator for assistance.





Our Chef will cater for your specific tastes and budget

Either choose from our extensive, versatile package menu options or let our chef custom design a menu exclusively for your event.

Dietary specific menus available.
All prices are per person and include GST.
Food and Beverage prices are subject to change without notice.

set up the day **breakfast menu**

express breakfast _____ \$13.50 pp

Freshly brewed coffee or choice of tea
Assorted toast breads with a selection of spreads and preserves
Assorted fruit yoghurt
Selection of fruit juices

continental breakfast _____ \$17.50 pp

Freshly brewed coffee or choice of tea
Selection of cereals: Cornflakes, Ricies, Muesli and Light 'n' Tasty
Fresh, sliced seasonal fruit and preserved fruit
Assorted toast breads with a selection of spreads and preserves
Freshly baked croissants, Danish pastries and mini muffins
Assorted fruit yoghurt and fruit compotes
Continental platter with deli meats and cheese
Selection of fruit juices: apple, orange and grapefruit and cranberry

the complete kiwi breakfast _____ \$26.50 pp

Freshly brewed coffee or choice of tea
Your choice from the continental buffet and cooked selection
Bacon, eggs, sausages, hash browns, baked beans, spaghetti



refresh and revive **break menus**

freshly brewed tea and coffee _____ **\$3.50 pp**

bowl of seasonal fruit _____ **Price on request**

freshly brewed tea and coffee with:

One of the following choices _____ **\$7.50 pp**

Two of the following choices _____ **\$10.50 pp**

Three of the following choices _____ **\$13.50 pp**

Sweet muffin of the day

Assorted sweet biscuits

Chocolate-caramel fingers

Sultana scones with whipped cream and raspberry jam

Ham and cheese mini filled croissants

Selection of savouries and sausage rolls

Assorted finger sandwiches

Assorted Danish pastries

Assorted cheesecake slices

Freshly sliced fruit with honey yoghurt dip

additional choice _____ **(per item, per person) \$4.50**

fresh orange juice, per litre _____ **\$15.00**

For special dietary needs gluten free/dairy free etc.

extra \$2.50pp



light, tasty and recharge **lunch menus**

Light Lunch _____ **\$23.50 pp**

Assorted club sandwiches with a variety of fillings, including vegetarian

Mixed garden greens with Spanish onions, cucumber and carrot julienne.
Served with French dressing

Bacon and egg pie and spinach and feta quiche

Assorted sweet slices

Freshly sliced seasonal fruit platter

Freshly brewed tea and coffee

Business Lunch _____ **\$29.50 pp**

Sesame bagels with roasted beef and horseradish cream

Tortilla wraps filled with shredded iceberg lettuce, tomato, cucumber relishes
and assorted deli meats, seafood and vegetarian fillings

Salad of gourmet potatoes, with crispy bacon and spring onions in mustard Dijonnaise

Pasta salad with sundried tomato pesto, corn kernels, marinated peppers
and spring onions

Crumbed hoki bites with fries and lemon aioli

Assorted cheesecakes

Freshly sliced seasonal fruit platter

Freshly brewed tea and coffee

Executive Lunch _____ **\$35.00 pp**

Grilled panini with smoked chicken and feta cheese

Mini croissants filled with bacon and avocado or ham, cheese and tomato

Salad of marinated roasted root vegetables

Classic Caesar salad; crunchy cos lettuce with shaved parmesan, garlic croutons
and crispy bacon in a tasty anchovy dressing

Beef stir fry with steamed basmati rice

Tandoori chicken kebabs with chilli dip

Chocolate dipped éclairs

Freshly sliced seasonal fruit platter

Freshly brewed tea and coffee

gourmet buffet menus

Minimum 25 guests

Buffet One _____ \$45.00 pp

A selection of freshly baked breads and rolls

Crisp garden greens with cucumber, Spanish onions, carrot julienne and Balsamic vinaigrette

Curried sweet potato and orange salad with spring onions

Seashell pasta salad with sundried tomato pesto, corn kernel and marinated peppers

Antipasto platter; marinated mussels, assorted cold cuts, feta cheese, sundried tomatoes, gherkins, olives, hummus and basil pesto

Beef Bourguignon; Tender beef in a tasty red wine sauce with mushroom and silver onions

Pumpkin ravioli with Mediterranean tomato ragout, topped with melted mozzarella cheese

Cajun chicken breast set on basil pilaf rice, with spicy tomato salsa

Cauliflower mornay

Roasted rosemary potatoes

Apple and blueberry crumble served with vanilla custard and Chantilly cream

Traditional pavlova with fresh fruit garnish and whipped cream

Iced chocolate log with raspberry coulis

Freshly brewed tea and coffee

Additional

Carvery

Honey glazed ham on the bone with apple sauce and jus _____ \$5.50 pp

Roasted rosemary leg of lamb, mint jelly, port wine jus _____ \$7.50 pp

Beef scotch fillet rubbed in wholegrain mustard with

horseradish and port wine jus _____ \$8.00 pp

Roasted pork loin with apple sauce and crackling _____ \$6.50 pp

A selection of New Zealand cheese, with crackers, dried and fresh fruit _____ \$6.50 pp

Buffet Two _____ \$54.00 pp

A selection of freshly baked breads and rolls

Pumpkin-honey and ginger soup

Mesclun salad mix with Spanish onion, carrot julienne and cucumber. Balsamic vinaigrette and French dressing

Marinated mushroom salad with fresh herbs and roasted capsicum

Mediterranean roast vegetable salad with crumbled feta cheese

Caesar salad. Crunchy cos lettuce with shaved parmesan croutons, crispy bacon and an Anchovy dressing

Anti-pasto platter. Marinated mussels, assorted cold cuts, feta cheese, sundried tomatoes, olives, pickles, hummus and basil pesto

Green chicken and pumpkin curry with steamed basmati rice

Catch of the day. Fresh market fish, baked in the oven and served with creamy shrimp sauce

Pork medallions topped with sundried tomato and mushroom cream on linguine pasta

Potatoes in herb butter

Roasted root vegetables

Bread and butter pudding with macerated sultanas and vanilla bean sauce

Chocolate cheesecake

Crème caramel with Chantilly cream

Fresh fruit salad marinated with lemon-passionfruit syrup

Freshly brewed tea and coffee

Additional

Carvery

Honey glazed ham on the bone with apple sauce and jus _____ \$5.50 pp

Roasted rosemary leg of lamb, mint jelly, port wine jus _____ \$7.50 pp

Oven roasted beef scotch fillet rubbed in whole-seeded mustard, with

horseradish and port wine jus _____ \$8.00 pp

Roasted pork loin with apple sauce and port wine jus _____ \$7.50 pp

A selection of New Zealand cheese, with crackers, dried and fresh fruit _____ \$6.50 pp

Buffet Three _____ **\$64.00 pp**

A selection of freshly baked breads and rolls with dips

Mediterranean tomato soup with pesto croutons and sour cream

Mesclun leaves with tomatoes, cucumber, Spanish onions and carrot julienne.
Balsamic vinaigrette and French dressing

Roasted pumpkin and sun dried tomato salad with toasted pumpkin kernels
and spring onions

Tomato and mozzarella salad with basil and Spanish onions

Curried rice salad with roasted chicken and pineapple, spring onions
and chargrilled peppers

Shrimp cocktail; Marinated shrimps in a classic cocktail sauce with fresh dill
and lemon wedges

Mixed seafood platter; Raw marinated fish in coconut cream with lemon and coriander.
Fresh mussels, surimi, hot smoked salmon, lemon aioli

Beef stroganoff; Tender beef strips in a Dijon mustard cream with mushrooms,
onions and gherkins. Topped with sour cream

Tandoori chicken; Marinated chicken pieces in tandoori sauce and finished with yoghurt

Oven baked lamb and eggplant moussaka

Steamed scented basmati rice

Roasted gourmet potatoes

Selection of seasonal steamed vegetables

Black forest gâteau

Traditional pavlova with whipped cream and fresh fruit garnish

Apple and rhubarb crumble served with runny cream and vanilla bean ice cream

Homemade banoffi pie, biscuit base topped with caramel, bananas and Chantilly cream,
finished with chocolate sauce

Freshly brewed tea and coffee

Additional

Carvery

Honey glazed ham on the bone with apple sauce and jus _____ **\$5.50 pp**

Roasted rosemary leg of lamb, mint jelly and port wine jus _____ **\$7.50 pp**

Oven roasted beef scotch fillet rubbed in whole-seeded mustard with
horseradish and port wine jus _____ **\$8.00 pp**

Roasted pork loin with apple sauce and port wine jus _____ **\$6.50 pp**

A selection of New Zealand cheese, with crackers, dried and fresh fruit _____ **\$6.50 pp**

Special BBQ Buffet _____ **\$56.00 pp**

A selection of freshly baked breads and rolls

Mesclun salad mix cucumber, Spanish onions and carrot julienne. Balsamic vinaigrette

Potato and bacon salad in whole-seeded mustard Dijonnaise

Coleslaw

Seafood platter; Raw marinated fish in coconut cream and coriander.
Shrimps, surimi and marinated mussels. Lemon wedges and seafood sauce

Choice of 4 of the following BBQ items:

- | | |
|------------------------------|-----------------------------|
| • Beef sirloin steak | • Beef mince patties |
| • Beef & mushroom kebabs | • Lamb Kofta |
| • Minted lamb sausage | • Marinated lamb chops |
| • Beef teriyaki | • Assorted gourmet sausages |
| • Chicken lemon medallions | • Seafood kebabs |
| • Chicken kebabs | • Vegetarian kebabs |
| • Pork loin with fried apple | • Prawn kebabs |
| • Lemon squid | • Pork and pepper kebabs |

Served with baked potatoes and sour cream, caramelized onions, mustards,
pickles and condiments

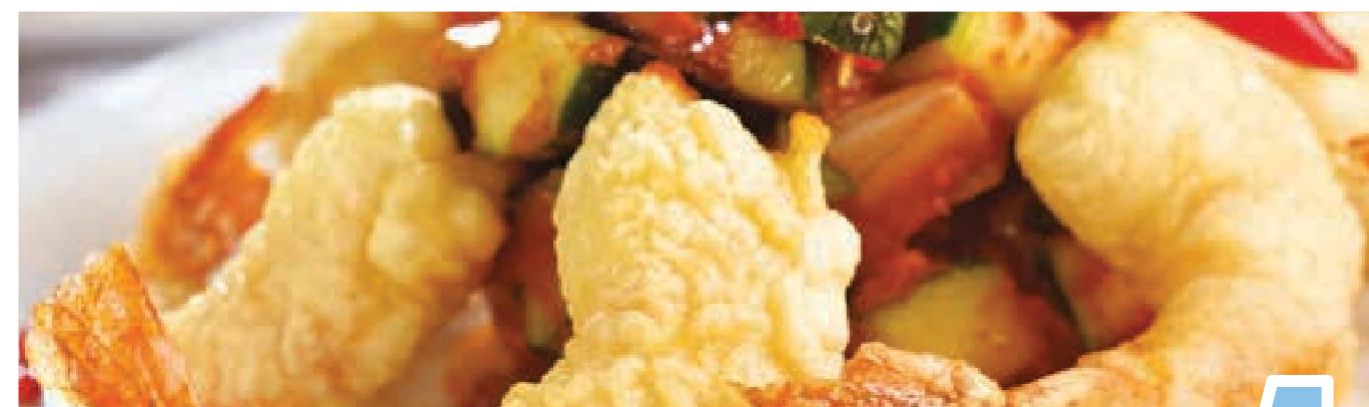
Traditional pavlova with fresh fruit and whipped cream

Mississippi mud cake

Lemon meringue pie

Fresh fruit salad marinated in lemon-passionfruit syrup

A selection of New Zealand cheese, with crackers, dried and fresh fruit _____ **\$6.50 pp**





additional platter options

Antipasto Platter _____ \$5.00 pp

Kalamata olives, sundried tomatoes, cocktail onions, marinated mussels, capers, meats and cheeses, served with crusty breads and dips.

Cheese Platter _____ \$8.00 pp

A selection of New Zealand cheeses served with rice and water crackers, fresh and dried fruits and nuts.

Asian Nibbles _____ \$5.00 pp

Cocktail spring rolls and samosas, prawn twisters and won tons served with Asian dipping sauces, selection of sushi served with soy and wasabi.

Bread and Dips Platter _____ \$4.00 pp

Assorted freshly baked breads with a choice of any three dips; dukkah and olive oil, basil pesto, sundried pesto, tzatziki, hummus or olive tapenade.

Vegetable Crudité _____ \$5.00 pp

Sliced carrots, celery, cherry tomatoes, cauliflower, cucumber and peppers with any three dips.

Fruit Platter _____ \$6.00 pp

Freshly sliced seasonal fruit served with marshmallows, honey-yoghurt and chocolate dip.

Dry Snacks _____ \$4.00 pp

Potato chips, corn chips, assorted nuts, bujah mix, pretzels served with salsa.

*Minimum twenty people, price per person.



table d’hote

menu 1

\$39.00 pp

Freshly baked breads and dips
Oven roasted supreme of chicken topped with mango and brie cheese set on a light chicken veloute, served with roasted agria potatoes and steamed vegetables
Tiramisu gateau with coffee caramel sauce and three berry compote
Passionfruit cheesecake served with Chantilly cream and raspberry coulis
Freshly brewed tea and coffee

table d’hote

menu 2

\$45.00 pp

Soup of the day served with freshly baked bread rolls and butter
Pan fried fish of the day wrapped in bacon on roasted vegetable couscous with red capsicum reduction served with steamed seasonal vegetables
Pan fried pork fillet on blackberry jus served with almond broccoli, honey glazed carrots and set on a soft red onion marmalade polenta
Swiss chocolate roulade filled with blackberry and raspberry coulis
Fresh fruit salad marinated on lime syrup and served with mango-passionfruit sorbet
Freshly brewed tea and coffee

table d’hote

menu 3

\$54.00 pp

Cream of cauliflower soup with sundried tomato oil and smoked salmon julienne served with freshly baked bread rolls
Roasted vegetable couscous strudel on a red capsicum reduction and served with mesclun leaves
Oven baked chicken supreme on gratin potatoes served with sundried tomato and mushroom ragout, garlic shallots and green beans
New Zealand beef scotch fillet with roasted root vegetables and garlic-potato mash served with a rich port wine jus
Roasted coconut pannacotta on caramelised pineapple and blueberry coulis
Apple and rhubarb crumble served individually with vanilla bean ice cream
Freshly brewed tea and coffee

table d’hote

menu 4

\$60.00 pp

Oven baked portabello mushrooms filled with bacon & feta cheese, served with balsamic reduction
Smoked salmon tartare set on char grilled lemon and mesclun salad served with sour cream
Oven baked rump of lamb with ratatouille and shiraz glaze served with roasted rosemary potatoes
Steamed fish of the day with a white wine caper cream, served with buttered parsley potatoes
All mains served with steamed seasonal vegetables
Chocolate marquise set on blueberry coulis, macerated berries and Chantilly cream
Fresh fruit salad marinated in lime syrup and served with passionfruit mango sorbet
Freshly brewed tea and coffee

table d’hote

menu 5

\$66.00 pp

Broccoli and stilton soup with toasted almonds and truffle oil served with freshly baked bread rolls
Pan fried scallops in lime glaze set on a potato-herb rosti and rocket leaves served with a whole king prawn and balsamic reduction
Oven baked supreme of duck set on char grilled orange and almond broccoli served with roasted gourmet potatoes and cassis glaze
Pan fried fillet of beef topped with mushroom duxelles set on wilted spinach served with potato gratin and port wine jus
White chocolate cheesecake and pineapple cheesecake with blueberry compote and chocolate shavings
Assorted New Zealand cheese, served with crackers, dried and fresh fruit and nuts
Freshly brewed tea and coffee



wine selection

champagne	bottle
Moët & Chandon Brut Impérial	\$99.50
Veuve Cliquot NV	\$110.00

methode traditionnelle	
Grandin	\$32.00
Lindauer 200	\$8.00
Lindauer Brut Cuvée	\$19.50
Lindauer Special Reserve	\$29.50

sauvignon blanc	
Spy Valley - Marlborough	\$31.50
Mudhouse - Marlborough	\$23.90
Craggy Range - Marlborough	\$33.50
The Ned - Marlborough	\$28.00
Wither Hills - Marlborough	\$27.50

rosé	
The Ned - Marlborough	\$28.00
Stoneleigh - Marlborough	\$26.00
Kate Radburnd - Hawke's Bay	\$33.00
Wither Hills - Marlborough	\$26.00

chardonnay	
Lake Chalice - Marlborough	\$31.25
Wither Hills - Marlborough	\$27.50
Oyster Bay - Marlborough	\$33.50
Huntaway - Marlborough	\$31.50

pinot gris	
The Ned - Marlborough	\$28.90
Mudhosue - Marlborough	\$28.00
Kumeu River Estate - Kumeu	\$26.00

pinot noir	bottle
Rabbit Ranch - Central Otago	\$39.50
The Ned - Marlborough	\$45.00
Huntaway Reserve - Marlborough	\$29.50
Stoneleigh Latitude - Marlborough	\$27.00
Montana Reserve - Waipara	\$28.50

shiraz/syrah	
Te Mata Vineyard - Hawke's Bay	\$39.00
Coopers Creek Chalk Ridge	\$39.00
Kirrihill - Clare Valley	\$29.90
Johnny Q - South Australia	\$29.50

cabernet sauvignon	
Kirrihill - Clare Valley	\$32.00
Brown Bros - Victoria	\$34.50
Johnny Q - South Australia	\$29.50

merlot predominant	
Oyster Bay - Hawke's Bay	\$32.00
Mudhouse - Hawke's Bay	\$28.00
Stoneleigh - Marlborough	\$26.50
Sileni Cellar - Hawke's Bay	\$26.50

merlot predominant	
Shingle Peak - Marlborough	\$25.00
Trapiche Malbec - Argentina	\$19.00
Mission Merlot Cabernet	\$23.00

wine per glass	glass
Valley - Sauvignon Blanc	\$8.00
The Ned - Pinot Rosé	\$7.50
Oyster Bay - Chardonnay	\$8.00
The Ned - Pinot Gris	\$7.50
Rabbit Ranch - Pinot Noir	\$9.50
Te Mata Vineyard - Syrah	\$9.50
Oyster Bay - Merlot Predominant	\$9.00
Shingle Peak Merlot - Red	\$8.50

beer selection

low alcohol beers	
Stoke 2 Stoke	\$7.50
Amstel Light	\$8.50
Heineken Light	\$8.50

standard beers	
Export Gold	\$6.50
Lion Red	\$6.50
Monteith's Black	\$7.00
Monteith's Radler	\$7.50
Speight's Gold	\$6.50
Steinlager Classic	\$7.00
Steinlager Pure	\$7.50
Tui	\$6.50

craft beer	
Tuatara APA	\$8.50
Tuatara Pilsner	\$8.50

imported beer	
Corona	\$8.50
Heineken	\$8.50
Kingfisher	\$8.50
Stella Artois	\$8.50
Tiger	\$8.50

cider	
Mac's Issac's Apple	\$7.50

special coffee	\$15.00
xxx coffee - Tie maria, kahlua espresso topped with whipped cream and a frosting of cinnamon	
jaffa hot chocolate - baileys, grand mariner hot chocolate	

hot greek cappuccino - black sambuca espresso topped with steamed milk and froth, dusted with chocolate or cinnamon

classic special coffees	\$12.00
baileys, benedictine, cointreau, drambuie, frangelico, grand marnier, kahlua, jamesons, amaretto, peach schnapps, galliano range, black and white sambuca, vanilla,	



QUALITY HOTEL PARNELL



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