




**RELAX.**  
IT'S A SKYCITY FUNCTION.

A man in a dark suit is seen from behind, standing at a podium. His right arm is extended outwards. On the podium in front of him is a computer monitor. The background is a blurred audience in a large hall.

At SKYCITY we pride ourselves on our professional service and attention to detail. Nowhere is this focus more evident than in our function and conference centre.

Located in the main street of Hamilton, with on-site car parking and in close proximity to accommodation, SKYCITY Function Centre has fantastic views of the Waikato River and is situated in the SKYCITY entertainment complex and casino, making it

**AN IDEAL  
LOCATION  
FOR ANY EVENT.**

## OUR SERVICE

When you choose to hold your function with SKYCITY you will receive only the best service possible, through your function co-ordinator. Approachable, knowledgeable and technologically savvy, your co-ordinator is at your service leading up to, and throughout your time with us.

The flexibility of our function centre means we have the ability to cater for small and large groups; from a morning tea to an impressive seated a la carte dining experience for up to 200 people. Our talented team are able to customise any function to meet your needs, whether you are arranging a corporate event, conference, expo, tradeshow or dinner.

We offer flexible function spaces with natural light, plus outdoor areas, break-out and registration rooms and an extensive range of audio visual equipment available upon request.

There is simply no better venue for your function in Hamilton.

[hamilton.functions@skycity.co.nz](mailto:hamilton.functions@skycity.co.nz)  
07 834 4900

# CONTENTS

Our Service	2	Catering for your Function	18
Contents	4	BBQ Buffet	18
Capacities and Rates	6	Standard Buffet	19
Floor Plan	8	Deluxe Buffet	20
Breakfasts	11	Set Menu	21
Breaks	12	Beverages	22
Express Lunch	13	Equipment	23
Deluxe Lunch	14	Summary	24
Canapés	16		
Platters	17		



# CAPACITIES AND RATES



With a variety of unique function spaces, the SKYCITY Hamilton Function Centre is able to cater for any size function, from small private gatherings through to large scale conferences and events of up to 350 guests.

Nestled beneath the casino and various other entertainment outlets, with the added bonus of 300 on-site car parks, our function centre caters for every need and guarantees to make your function a true success.

- Waikato Rooms One and Two are our main function rooms and can be hired separately or combined.
- The Hamilton Room serves as our boardroom and caters for meetings, and interviews.
- SKYCITY Hamilton also offers The Deck Bar Function Rooms with stunning views over the Waikato River, and the Corporate Box located in Zone Sports Bar.

Room Name	Area (m <sup>2</sup> )	Height (metres)	Theatre	Cocktail Reception	Banquet	Classroom	U-Shape	Boardroom
Waikato One and Two	364	3.95	300	350	200	140		60
Waikato One	260	3.95	200	250	120	100	70	40
Waikato Two	104	3.95	80	100	50	36	35	20
Hamilton Room	28	2.60						14
Corporate Box	90	3.50		65		20		20
The Deck Function Room One	90	3.95	250	160	160	50		15
The Deck Function Room Two	40	2.60	100	80	60	15		15

Room Name	Half Day/Evening Rate (approx. 6 hours)	Full Day Rate
Waikato One and Two	\$550	\$1000
Waikato One	\$400	\$600
Waikato Two	\$300	\$450
Hamilton Room	\$200	\$200
Corporate Box	\$100 – \$150	\$150
The Deck Function Rooms	\$300	\$450

# FLOOR PLAN

## WAIKATO ROOMS ONE AND TWO

Waikato Room One and Waikato Room Two offer a wide range of room layout options, either as individual spaces or together to create one large space.

In addition, the promenade area may be utilised as an outdoor entertainment area.





# BREAKFASTS

## EXPRESS BREAKFAST

**\$12.00 per person**

Selection of fresh New Zealand and tropical fruits

Assorted baked pastries with preserves

Warm mini croissants with smoked ham and brie

Freshly brewed coffee and a selection of teas

Orange juice

**Items can be added onto either the Express or English Breakfast menus at \$2.00 each per person.**

Preserved fruits

Selection of breakfast cereals

Unsweetened natural yoghurt

Freshly baked croissants and Danish pastries

Wholemeal and white toast

Selection of preserves and honey

## ENGLISH BREAKFAST BUFFET

**\$24.00 per person**

Selection of fresh New Zealand and tropical fruits

Preserved fruits

Selection of breakfast cereals

Unsweetened natural yoghurt

Freshly baked croissants and Danish pastries

Wholemeal and white toast

Selection of preserves and honey

Scrambled eggs

Golden hash brown potatoes

Crispy bacon rashers

Breakfast chipolata sausages

Grilled vine ripened tomatoes

Creamy mushrooms

Orange, tomato and grapefruit juice

Freshly brewed coffee and a selection of teas

## PLATED BREAKFASTS

**FRENCH TOAST** \$13.00

Golden fried french toast with maple cured bacon and maple syrup

**EGGS BENEDICT** \$15.00

Two poached eggs with your choice of bacon or salmon served on English muffins

**COOKED BREAKFAST** \$16.00

Bacon, sausage, tomato, hash browns, mushrooms and scrambled eggs



*All menus can be served in your Function Room.*

*Minimum of 30 people required for the English Breakfast Buffet.*

# BREAKS

Freshly brewed coffee and a selection of teas \$4.00 per person,  
or continuously for \$16.00 per litre

Freshly brewed coffee, a selection of teas and orange juice with a choice of:

**ONE FOOD ITEM \$7.50 per person**

**TWO FOOD ITEMS \$8.50 per person**

**THREE FOOD ITEMS \$9.50 per person**

Please select food items from the following list:

## SWEET

Assorted sweet biscuits

Selection of Danish pastries

Assorted muffins

Oven baked scones with jam and cream

Chef's selection of cakes

Freshly cut seasonal fruit platter

Chocolate petit fours

## SAVOURY

Open faced sandwiches with gourmet toppings

Variety of finger sandwiches

Warm mini croissants with smoked ham, brie and relish

Tandoori chicken wraps with lemon yoghurt dressing

Vegetarian wraps with a spiced tomato salsa

Miniature sausage rolls

Mini quiches

Petite pies



# EXPRESS LUNCH

**\$16.00 per person**

Nine-grain and pane di casa bread selection

Tomato, cucumber, lettuce, egg, carrot, hummus, cheddar cheese and brie

Sliced assortment of meats

Sauces and relishes

Freshly sliced seasonal fruit platter

Orange juice

Freshly brewed coffee and a selection of teas



# DELUXE LUNCH

## \$25.00 per person

Our deluxe lunch incorporates the selection of dishes below including your choice of one dish from the Hot Option selection (listed right).

Mixed bread selection

Fresh cucumbers

Roma tomato wedges

Baby salad leaves

Country style coleslaw

Oven roasted potato salad with mustard, bacon and herb dressing

Roasted pear, rocket and blue cheese salad

Ploughman's platter

A selection of relishes, pickles, cold cuts of meat and cheeses

Fresh fruit basket

Chef's cake selection

Orange Juice

Freshly brewed coffee and a selection of teas

## HOT OPTIONS

Add on at \$3.00 extra per item per person

### Moussaka

Mediterranean grilled vegetables with spiced red kidney beans, tomato and cheese

### Risotto

Chef's risotto of the day

### Bacon and Egg Pie

Homestyle manuka smoked bacon and egg pie

### Curry and Rice

Oven braised chicken curry with fragrant rice

### Beef Goulash

Hungarian style beef goulash with rice

### Thai Fish Cakes

Thai flavoured fish cakes served on stir-fried egg noodles

### Pasta Carbonara

Chef's carbonara of the day

### Seafood Duo

Tempura battered fish and crumbed squid rings with a citrus, honey and ginger glaze

### Macaroni Cheese

Macaroni baked in white sauce with bacon, tomato and cheese, and grilled with breadcrumbs

### Vegetables Panache

A selection of steamed seasonal vegetables

### Roast Potatoes

Garlic and herb roasted gourmet potatoes

### Sushi

Selection of sushi served with pickled ginger, wasabi and soy sauce

### Smoked Fish Pie

Oven baked smoked fish pie topped with herbs and breadcrumbs

## GOURMET OPTIONS

Add on at \$5.00 extra per item per person

### Chicken Breast

Oven roasted chicken breast filled with sundried tomato and basil pesto served with a mushroom and mustard cream

### Beef Medallions

Prime New Zealand sirloin medallions topped with roasted onion compote and finished with a red wine sauce

### Pork Loin

Pork loin medallions oven baked with apple and prune compote

### Salmon Fillet

Supremes of salmon fillet with steamed bok choy and a honey soy and ginger glaze



# CANAPÉS



Canapés are a great catering option for guests before, during, or after a function, or as a replacement for a buffet or set menu.

Choose from the selection of canapé options below:

**FOUR CHOICES \$16.00 per person**

**SIX CHOICES \$24.00 per person**

**EIGHT CHOICES \$28.00 per person**

## HOT SELECTION

Pork wontons served with sweet plum sauce

Twice baked potatoes with bacon, onion and cheese (*V option available*)

Golden fried cheese and potato puffs (*V*)

Grilled polenta with olive and haloumi (*V*)

Indian spiced fish cakes with yoghurt dipping sauce

Spiced beef and tomato meatballs with plum dipping sauce

Honey soy glazed chicken nibbles

Chicken tikka kebabs with lime, satay sauce and mint raita

Manuka smoked bacon, egg and aged cheddar tartlets

Vegetable samosas with mint chutney dip (*V*)

Hot maple and manuka smoked whole side of New Zealand salmon with croutons

Bruschetta of roma tomatoes, parmesan and basil (*V*)

Rare roast beef served with caramelised onion, havarti cheese en croûte

## COLD SELECTION

Spiced eggplant relish served on a crouton with marinated bocconcini (*V*)

Sushi selection with soy sauce and pink ginger

Persian bread layered with salmon and avocado

Cold smoked salmon en croûte with orange and chive crème fraiche

Prawn and avocado tartlets

Prawns served in a spiced seafood sauce

Smoked chicken, cranberry and brie served on toasted nine-grain bread

Pacific oysters with a spiced tomato vodka shot

## SWEET SELECTION

Petite sweet selection

Fresh strawberries (*seasonal*)

*V = Vegetarian*

*Served to guests continuously over a 1.5 hour period.  
Prices are subject to change, all prices include GST.*

# PLATTERS

Platters offer a selection of foods to suit all tastes and preferences, and are an excellent option either as an entrée replacement or as an individual catering option.

**Nibbles Platter \$15.00**  
Chips, nuts and pretzels

**Breads and Oils \$15.00**  
Pane di casa and nine-grain bread selection accompanied with spiced salsa and oils

**Antipasto Platter \$85.00**  
Mediterranean and middle eastern meze with breads

**Asian Platter \$85.00**  
A selection of spring rolls, samosa and pork wontons

**Sandwich Platter \$85.00**  
A variety of club sandwiches

**Savoury Platter \$100.00**  
A selection of savouries and sausage rolls

**Sushi Platter \$110.00**  
Sushi served with condiments and dipping sauce

**Seafood Platter \$110.00**  
A selection of calamari, fish bites and tempura prawn twisters, served with lemon and tartare sauce

**Cheese Board \$150.00**  
A selection of New Zealand cheeses with crackers

**Gourmet Pizzas (6 slices) \$15.00**  
**Italiano** – Char-grilled vegetable relish, cheese, mushrooms, pepperoni, mozzarella, olives, capers and anchovies

**Tandoori** – Tikka sauce, cheese, marinated chicken, sliced red onion, baby spinach and cashews with a rocket and tandoori aioli

**Lamb** – Marinated lamb strips, plum sauce, cheese, pastrami, haloumi and spinach with caramelised onion and garlic

**Hawaiian** – Traditional style with ham, cheese and pineapple

*All platters serve approximately 15–20 people.  
Prices are subject to change, all prices include GST.*

# CATERING FOR YOUR FUNCTION

A selection of buffets and set menus are available or we can tailor a menu to meet your requests.

## BBQ BUFFET

**\$35.00** per person

Freshly baked bread rolls with butter  
Marinated sirloin steaks  
Beef sausages  
Tandoori chicken  
Roasted gourmet potatoes  
Steamed vegetables  
Baby salad leaves  
Roma tomatoes  
Oven roasted potato salad, with a mustard, bacon and herb dressing  
Roasted pear, rocket and blue cheese salad  
Mixed salad  
Tropical fresh fruit salad  
Pavlova and cream  
Chocolate cake  
Fruit basket  
Freshly brewed coffee and a selection of teas



## STANDARD BUFFET

**\$55.00** per person

Freshly baked bread rolls with butter  
Soup of the day

### SALAD SELECTION

Fresh cucumbers  
Roma tomato wedges  
Baby salad leaves  
Country style coleslaw  
Oven roasted potato salad with a mustard, bacon and herb dressing  
Spinach and egg salad  
Roasted pear, rocket and blue cheese salad  
Roasted pumpkin, toasted pumpkin seeds, with a ginger and orange glaze

### SEAFOOD SELECTION

Shrimps served on iceberg lettuce with a lime mouseline  
Pacific oysters in half shell with lemon  
Creamy seafood chowder

### FROM THE CARVERY

Manuka smoked champagne ham served with a selection of condiments

### HOT SELECTION

Steamed seasonal vegetables with white sauce  
Garlic and thyme roasted gourmet potatoes  
Oven baked vegetable moussaka  
Oven roasted chicken breast served with a mushroom and mustard cream  
Prime New Zealand sirloin medallions topped with roasted onion compote and finished with a red wine sauce  
Tempura battered fish bites served with citrus honey glaze

### DESSERTS

Fresh seasonal fruit salad  
Pavlova with cream and kiwifruit  
Cheesecake of the day  
Chocolate log filled with chocolate mousse  
Cheeseboard with a selection of New Zealand blue cheese, brie and aged cheddar served with fruit, nuts and crackers

### BEVERAGES

Freshly brewed coffee and a selection of teas



# DELUXE BUFFET

**\$65.00** per person

Freshly baked bread rolls with butter  
Soup of the day

### SALAD SELECTION

Fresh cucumbers  
Roma tomato wedges  
Baby salad leaves  
Country style coleslaw  
Oven roasted potato salad with a mustard, bacon and herb dressing  
Spinach and egg salad  
Roasted pear, rocket and blue cheese salad  
Roasted pumpkin, toasted pumpkin seeds, with a ginger and orange glaze

### SEAFOOD SELECTION

Prawns served on iceberg lettuce with a lime mousseline  
Pacific oysters in half shell with lemon  
Creamy seafood chowder  
Lime and maple smoked salmon fillet

### FROM THE CARVERY

Manuka smoked champagne ham served with a selection of condiments

### HOT SELECTION

Steamed seasonal vegetables with white sauce  
Garlic and thyme roasted gourmet potatoes  
Oven baked vegetable moussaka  
Oven roasted chicken breast filled with sundried tomato and basil pesto served with a mushroom and mustard cream  
Prime New Zealand sirloin medallions topped with roasted onion compote and finished with a red wine sauce  
Baked medallions of pork loin with apple and prune compote  
Supremes of salmon fillet with steamed bok choy and a honey soy and ginger glaze

### DESSERTS

Fresh seasonal fruit salad  
Pavlova with cream and kiwifruit  
Cheesecake of the day  
Chocolate log filled with chocolate mousse  
Selection of fruit tartlets  
Cheeseboard with a selection of New Zealand blue cheese, brie and aged cheddar served with fruit, nuts and crackers

### BEVERAGES

Freshly brewed coffee and a selection of teas

# SET MENU

You have complete flexibility to customise your own set menu to suit your catering needs. All set menu dishes are plated and served to your function guests. See below for your choice of menu items, or create your own with our Head Chef.

### OPTION ONE \$45.00 per person

Choose one option from each course

### OPTION TWO \$55.00 per person

Choose one entrée and dessert and select a choice of two mains

### OPTION THREE \$65.00 per person

Choose two options from each course

### ENTRÉES

Roast Thai pumpkin with Thai spices and coriander cream soup  
Hearty potato and manuka smoked ham soup  
Italian tomato and basil soup  
Creamy seafood chowder  
New Zealand salmon gravalax served on nine-grain bread with an avocado and citrus salsa, finished with a lime mousseline

Smoked chicken, potato, brie and relish stack with crème fraiche and finished with capsicum essence

Chicken liver pâté capped with port wine and cracked pepper jelly, served with fruit chutney, falwasser crackers and crostini

Char-grilled Italian vegetables and smoked feta layers with fresh basil oil and roasted cashew nuts

### MAINS

Beef eye fillet topped with beetroot relish, and served with char-grilled herbed polenta, seasonal vegetables and port wine jus

Oven baked chicken breast served with garlic confit potatoes with seasonal vegetables and smoked tomato jus

Salmon steamed with coriander rub served on baby tomato risotto with green beans wrapped in bacon

Vegetable rotolo pasta sheet filled and rolled with roasted pumpkin, fennel and pinenut risotto

Seasonal fish of the day served on a potato rosti with braised mediterranean vegetables

### DESSERTS

Chocolate mousse tower on a chocolate mud cake served with vanilla tuile sail and raspberry coulis

Rhubarb and apple crumble with a berry and chantilly cream

White chocolate and passionfruit cheesecake with a white chocolate ganache and berry coulis

Warm sticky date pudding served with caramel sauce and cream

# BEVERAGES



Choose from our selection of beverages below, or we can create a beverage package in line with the requirements of your function.

## HOUSE WINES

Glass	\$6.00
Bottle	\$25.00

## METHODE TRADITIONNELLE

Lindauer Brut	\$25.00
Lindauer Fraise	\$25.00
Lindauer Special Reserve	\$34.50

## CHAMPAGNE

Moet & Chandon Brut Imperial	\$150.00
Veuve Clicquot NV	\$160.00

## CHARDONNAY

Villa Maria Riverstone	\$28.00
Huntaway Reserve	\$42.50
Church Road	\$45.00

## SAUVIGNON BLANC

Villa Maria Riverstone	\$28.00
Oyster Bay	\$41.50
Esk Valley Black Label	\$45.00

## RED WINES

Wyndham Bin 555 Shiraz	\$34.00
Villa Maria Private Bin Cabernet Merlot Sauvignon	\$36.00
Angus the Bull Cabernet Sauvignon	\$38.00
Stoneleigh Pinot Noir	\$45.00

## OTHER VARIETIES

Corban's Estate Pinot Gris	\$32.00
Villa Maria Private Bin Gewürztraminer	\$36.00
Vidal Estate Hawkes Bay Riesling	\$37.00

<b>TAP BEER</b>	\$5.50
(For functions over 100 guests)	
Lion Red • Waikato Draught	

<b>BEERS</b> (Standard Bottle)	\$6.00
Mac's Gold • Speight's Old Dark Heineken • Stella Artois • Corona Steinlager Pure	
Mac's Light	\$4.50
Steinlager Premium Light	\$5.00

<b>STANDARD SPIRITS</b> (Glass)	\$6.00
Gin • Vodka • White Rum • Dark Rum Bourbon • Whiskey • Brandy	

## RTDS

Coruba and Cola • Smirnoff Ice	
Jim Beam and Coke	\$7.00
Smirnoff Black	\$7.50

## PUNCH (Jug)

Alcoholic	\$25.00
Fruit Non-Alcoholic	\$15.00

## MINERAL WATER

420 Spring Water	\$4.00
------------------	--------

## SOFT DRINKS

<b>JUICES</b>	
Glass	\$3.50
Jug	\$21.00

Orange • Pineapple • Apple Tomato • Cranberry	
---	--

<b>SPARKLING GRAPE JUICE</b> (750ml bottle)	\$11.00
---	---------

<b>RED BULL</b>	\$5.00
-----------------	--------

<b>FRESHLY BREWED COFFEE AND A SELECTION OF TEAS</b>	\$4.00pp
--	----------

# EQUIPMENT



At SKYCITY we are focused on taking the stress out of your equipment set up. Our on-site and experienced technical team will ensure that your equipment is running as promised, so that you can concentrate on delivering your presentation or conference.

The SKYCITY Hamilton Function Centre has an extensive selection of high quality audio visual equipment available for hire.

## INCLUDED IN THE COST OF YOUR FUNCTION

One flip chart, paper and pens
One standard whiteboard with pens and duster
Conference pads and pens
Pedestal Lectern

## ADDITIONAL EQUIPMENT

<b>Broadband Internet Connection</b> (per connection)	\$27.00
<b>Data Projector – 2000 ANSI Lumens</b> (ceiling mounted at an additional cost)	
Full Day	\$264.00
Half Day	\$198.00
<b>Dance Floor</b> 4m x 5m	\$55.00
<b>DVD Player</b>	\$52.00
<b>Electronic Whiteboard</b> with coloured markers	\$105.00
<b>Flipchart</b> (with easel and pens)	\$33.00
<b>Flipchart Pads</b> (each)	\$12.00

<b>Hand Held Wireless Microphone</b>	\$60.00
<b>Lapel Wireless Microphone</b>	\$60.00
<b>Laptop</b> with Office Powerpoint	\$160.00
<b>Large Rear and Front Projector Screens</b>	POA
<b>Overhead Projector</b> A4 Size	\$52.00
<b>Powered Speaker with One Input</b>	\$66.00
<b>Remote Mouse</b> PC	\$13.00
<b>Screen 6'</b>	\$46.00
<b>Screen 8'</b>	\$52.00
<b>Screen Drapes</b> (for dressing 8' screen)	\$350.00
<b>Slide Projector</b> (including slide carousel and remote control)	\$52.00
<b>Sound System</b> (Large) with mixer (Up to 250 people)	\$170.00
<b>Sound System</b> (Small) with mixer (Up to 50 people)	\$105.00
<b>Staging</b> per piece (1.6m x 2.4m)	\$60.00
<b>Stereo with CD Player Tape Deck/Tuner</b>	\$60.00
<b>Technician</b> per hour rate	\$72.00
<b>Television and VCR 20"</b>	\$105.00
<b>Television and VCR 29"</b>	\$132.00
<b>VCR Video Player</b>	\$40.00
<b>Video Conferencing</b>	POA
<b>Whiteboard</b>	\$35.00

SKYCITY are proud to offer a completely tailored service for every event. Our dedicated function co-ordinators will do everything possible to create the event you want, within your budget.

When you choose SKYCITY for your function, your satisfaction and enjoyment of the event become our passion. Flexible rooms, on-hand technology, fantastic catering options and unrivalled attention to detail all make SKYCITY Hamilton the ultimate location for your function.

# WHATEVER IT TAKES, WE WILL MAKE IT HAPPEN FOR YOU.

*"The food was first-class, and the presentation superb. This, plus the friendliness of the staff on the night made the function a true success."*  
Elizabeth Bang, Hospice Waikato

*"Staff on the night were outstanding. The room was set up to perfection even surpassing my expectations... this made for a very slick looking seminar... no stone was left unturned, leaving delegates impressed with SKYCITY's delivery as a conference venue."*  
Kelly Fox, Visit Hamilton

*"Your waiting staff are to be commended as whenever we asked them for something it was never a problem and they did all they could to assist. It certainly made for a wonderful evening, little stress for me, and most importantly .... everyone really enjoyed themselves. I look forward to working with you again next year."*  
Maggie Hunt, Consulate of Ireland



[hamilton.functions@skycity.co.nz](mailto:hamilton.functions@skycity.co.nz) / 07 834 4900