



Function Pack
including
brainfood



BISQUE ON BOLTON RESTAURANT AND BAR

Corner of Bolton and Mowbray Streets PO Box 2094, Wellington, New Zealand
Tel: **Functions** +64 4 462 3785 **Restaurant** +64 4 462 3770
bisque@boltonhotel.co.nz www.boltonhotel.co.nz



Bolton Hotel

contents

Introduction	3
Sensory Menu	4
Ingredients	6
Breakfast	8
Morning and afternoon tea	11
Lunch	14
Cocktail morsels	17
Day Package	20
Beverage Packages	22
Venue hire	24
AV Equipment	26



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introduction

Bisque on Bolton understands that not all events are created equal. Demands are different, outcomes vary; however getting the most out of your participants is paramount for all. Now taking functions to the next level, Bisque has developed the perfect combination of stylish boutique facilities, a sensory menu and classic or brainfood catering to make yours a successful and memorable event.

OUR ROOMS

Located on the first floor of Wellington's five star Bolton Hotel, Bisque is conveniently located close to Parliament and is part of the central business district.

Our principal facilities, the Bowen and Mowbray Rooms, present an exquisite fine dining experience perfect for private dining, boardroom meetings, seminars, conferences and other events in an elegant, exclusive, and modern atmosphere.

These rooms are ideal for private dinners for up to 30 guests, boardroom style seminars for a maximum of 20 people, or presentations in a theatre style for up to 40 guests. The removal of the interconnecting wall between the two rooms allows us to cater for up to 45 guests in a banquet style or 60 guests in a theatre style.

In addition, Bisque on Bolton Restaurant, which provides seating for a maximum of 90 guests, is also available for private hire.

Our commitment to service excellence ensures that every event at Bisque on Bolton is one to enjoy and savour with fond memories.

SENSORY MENU

Our dedicated research has shown meeting performance can be enhanced with the addition of sensory measures.

Cue our Sensory Menu, designed to help maximise the performance of staff at your next meeting or conference, with options for touch, inhale, contemplate and taste.

CUISINE TO SUIT

Bisque on Bolton brings sophistication to work functions and event catering with award winning Executive Chef Steve Morris creating a classic, yet contemporary menu of culinary delights guaranteed to impress; while our *brainfood* menu, is specifically designed to increase mental attention, engagement and concentration levels.

The Bisque on Bolton *brainfood* menu is created for collaboration with event organisers who can design their very own menu around the concentration levels their itinerary demands.

Functions Manager, Stephanie Archer, adds "You are what you eat and that includes your brain. Your diet significantly influences how well you think and how long you can sustain concentration for."

"At the end of the day we want to make sure your group get maximum benefit from the information they are digesting – not just the food."



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sensory menu



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Bolton Hotel

sensory menu

TOUCH

Massage therapist

POA

Provide in room massages for your participants during breaks

Neck and hand exercises

\$1.00 per person

Designed to stimulate, enhance blood circulation, energise and refresh the team

A specially designed handout has been created

This handout can be left on each seat or work station for participants

INHALE

Aromatic towels

\$3.00 per towel

Perfect for participants after lunch. Choose from a selection of aromatic oils to infuse into warm hand-towels, inducing mood.

Jasmine oil to energize

Bergamot oil to uplift

Lavender oil to balance ones emotions and uplift

Chamomile oil to soothe tension

CONTEMPLATE

Fine art

POA

Hired artworks selected from a catalogue bring an extra dimension to Bolton's meeting room walls.

Be inspired by form, intrigued by movement and encourage calmness and positivity with the nurturing attributes of colour.

TASTE

brainfood

prices vary

Maximize your participants concentration levels with catering created to sustain throughout the day with a range of breakfast, morning and afternoon tea and lunches

Power juice shots

\$1.50 each

Apple, carrot and ginger

Orange, apple, carrot and beetroot

Pineapple, lemon, orange, cucumber and mint

All prices are exclusive of GST



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brainfood ingredients



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Bolton Hotel

ingredients



Berries contain two main sources of antioxidants to improve memory, balance and coordination.



Yoghurt stimulates alertness and concentration.



Nuts clear up brain fog, enable you to think more clearly and enhance your mood.



Eggs – an important component for the body’s manufacture of neurotransmitters.



Salmon – king of the ocean – is rich in protein, vitamin A and C and brain boosting omega 3.



Tomatoes are a fantastic brain food with a unique antioxidant source which helps protect the brain against free radical damage.



Dark chocolate is rich in antioxidants and natural stimulants which increase endorphins to enhance focus and concentration.



Brown rice will help maintain concentration and improve memory because it has the perfect mix of carbohydrates and fibre to fuel the Brain.



Green tea enhances memory and focus and fights mental fatigue. It contains catechins which help you relax mentally and maintains your focus. Safely enjoy two small cups a day. Rich in antioxidants, amino acid and vitamins.



Avocado contributes to a healthy blood flow which is required for a healthy brain.



Seeds contain a lot of protein beneficial fat and vitamin E as well as stress releasing antioxidants and important brain boosting minerals like magnesium.



Wheat germ is a powerful brain booster, because it is rich in selenium.



Sweet potatoes are especially brain nourishing as they are rich in B6 neurotransmitters and antioxidants.



Dark green vegetables boost mood alertness.



Spinach helps form oxidative stress.



Coffee safely enjoy two small cups a day. Rich in antioxidants, amino acid and vitamins.



Fruit packed with vitamins, minerals and antioxidants, low in calories



Whole grain boosts flow to the brain and contains essential vitamins for protecting your memory.



Broccoli enhances cognitive function and improves brain power.

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Bolton Hotel

breakfast menus



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Bolton Hotel

classic breakfast

SET PLATED BOLTON BREAKFAST **20.00**

Crispy bacon, roasted tomato, hash brown, scrambled egg with herbs, sausage with relish
Served on gourmet toast
Tea or filtered coffee

SET PLATED VEGETARIAN BREAKFAST **18.00**

Tomato and avocado on toasted rye bread
Tea or filtered coffee

SET PLATED GOURMET BREAKFAST **20.00**

Bisque potato cake topped with smoked salmon and hollandaise
Tea or filtered coffee

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brainfood breakfast

SWEET

Brainpower Muesli with berries and yoghurt 🌾 🍓	4.50
Oatmeal Porridge with apple and almond compote 🍏	10.50
Dried fruit compote with greek yoghurt and crunchy nut topping 🥜	10.50

SAVOURY

Poached eggs on grain toast with wilted spinach and baked tomato 🍷 🍅	16.00
Bisque brown rice kedgerree	
A smoked fish dish served with hardboiled eggs, parsley, spices and brown rice 🐟 🥚	18.00

Juice Power Shot Any time of day – Boost your energy (50ml) 🍏 🍌 🌿 **1.50 each**

Apple, carrot and ginger

Orange, apple, carrot and beetroot

Pineapple, lemon, orange, cucumber and mint



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Symbols indicate key ingredients, may also contain other brainfood ingredients



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Bolton Hotel

morning and afternoon tea menus



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classic morning and afternoon tea

Fresh tea, filtered coffee and iced water 3.50 per person

Continuous fresh tea, filtered coffee and iced water

Half day (4 hours) 8.50 per person

Full day (8 hours) 15.50 per person

Fresh tea, filtered coffee and iced water

With 1 food item (see selection below) 8.00 per person

With 2 food items 10.50 per person

With 3 food items 12.00 per person

Orange juice 11.00 per carafe

SAVOURY

Cheese and herb scones

Savoury muffins

Bacon and egg mini croissants

Mini open sandwiches topped with gourmet fillings

Cheese log with grapes and crackers

Tomato and cheese rice tarts

Rice paper rolls (vegetarian available if requested)

Lamb and mint sausage rolls

Bisque mini quiches

SWEET

Pinwheel scones

Cranberry Anzac slice

The infamous Brioche brownie

Banana loaf

Caramel and oat slice

Homemade cookies

Pecan tartlets

Fruit kebabs

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Bolton Hotel

brainfood morning and afternoon tea

1 selection with tea/coffee/herbal tea	8.00 per person
2 selection with tea/coffee/herbal tea	10.50 per person
3 selection with tea/coffee/herbal tea	12.00 per person

SWEET

Blueberry wheat germ muffins 🍌
 Cranberry flapjacks 🍌
 Fruit kebabs 🍏
 Bisque style carrot cake with yoghurt 🥕
 Raspberry almond yoghurt muffins 🍌
 Individual scroggen 🍌
 Dried fruit and nut selection 🍏🥜

SAVOURY

Sesame biscuits 🍌
 Rice rolls with seared beef, peanuts, mint, coriander, carrot and spring onion 🍌
 Tomato hummus with vegetable selection and celery salt 🍌
 Smoked salmon and avocado sushi 🐟🥑
 Egg roll with smoked salmon and avocado 🐟🥑
 Spinach and herb dip with wholemeal rice crackers 🍌

Power Pack 🍌🥑🍌🍌 **11.00** per person

Suitable for anytime of the day when energy levels are fading
 Banana, mineral water, Bisque on Bolton scroggen,
 Whittakers dark chocolate bar

Juice Power Shot Any time of day – Boost your energy (50ml) 🍏🍌 **1.50**

Apple, carrot and ginger
 Orange, apple, carrot and beetroot
 Pineapple, lemon, orange, cucumber and mint

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lunch menus

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Bolton Hotel

classic lunch

LUNCH MENU ONE **20.00** per person

Wholemeal roll selection with assorted gourmet fillings

Bisque picnic pies

Bisque slice

Freshly sliced fruit platter

LUNCH MENU TWO **23.00** per person

Filled focaccia

Roasted vegetable, rocket and feta frittata

Spicy red cabbage and pinenut salad

Fresh fruit bowl

Bisque slice

LUNCH MENU THREE **25.00** per person

Cinnamon chicken skewers

Moroccan couscous

Spinach, avocado and walnut salad

Fresh fruit bowl

Lemon square

LUNCH MENU FOUR **25.00** per person

Mini tomato tarts

Lamb koftas with raita

Mesclun salad with bisque dressing

Fresh fruit bowl

Chocolate brownie

LUNCH MENU FIVE **30.00** per person

Deli meat platter selection

Seasonal summer salad

Mesclun salad with bisque dressing

Gourmet baby potatoes with rosemary dressing

Mini fruit crumble cakes

Cheese log with grapes, dried fruits and crackers

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**Bolton Hotel**

brain food lunch

LUNCH MENU ONE 🥗🥑🍌🍌🍌🍌☕🍵

17.00 per person

Brain booster sandwich served on grainy bread *choose from*
Tuna, avocado, tomato, cucumber and baby spinach OR
Hummus, onion jam, rocket, carrot and cucumber OR
Dukka roast chicken, relish, Romaine lettuce, tomato and mushroom
Fruit bowl
Sesame square
Tea, coffee or green tea

LUNCH MENU TWO 🐟🥑🍌🍌🍌☕🍵

25.00 per person

Salmon fish cakes with tomato couli
Spinach salad with hazelnut dressing
Marinated mushroom, confit cherry tomato and herb egg salad
Fruit platter with passionfruit yogurt
Cranberry flapjack
Tea, coffee or green tea

LUNCH MENU THREE 🥑🐟🍌🍌☕🍵

25.00 per person

Sesame coated chicken with honey toasted almonds and sage
Roasted sweet potato with broccoli and red onions
Crunchy vegetable salad with avocado and coriander dressing
Mixed green salad
Orange almond cake with berry compote
Tea, coffee or green tea

LUNCH MENU FOUR 🍌🍌🍌🍌☕🍵

25.00 per person

Miso broth with brown rice, mushroom, capsicum and spinach with sardines or chicken OR
Bisque gyoza, chicken and spinach steamed dumplings
Fruit kebabs
Bisque-style carrot cake and yoghurt
Tea, coffee or green tea

Juice Power Shot Any time of day – Boost your energy (50ml) 🍏🍌🍌

1.50

Apple, carrot and ginger
Orange, apple, carrot and beetroot
Pineapple, lemon, orange, cucumber and mint

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cocktail morsels



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Bolton Hotel

classic finger food

HOT FINGER FOOD

Mini burgers with onion relish	25.00
Fish goujons with homemade tartare	28.00
Semi dried tomatoes with blue cheese fondue in herb pastry	28.00
Fried risotto balls	25.00
Smoked ham hock tortellini with porcini and Parmesan	28.00
BBQ squid with chilli and lime	28.00
Mini fish cakes	28.00
Indian curry puffs	25.00
Marinated chicken tulips with lime and coconut	28.00

COLD FINGER FOOD

Beetroot Carpaccio with saffron yoghurt cheese and roast date	25.00
Sushi selection served with wasabi and soy	25.00
Salmon tartar on toasted brioche	36.00
Venison Carpaccio with tamarillo chutney	36.00
Roast beef and onion relish	28.00
Chicken roulade topped with beetroot relish	28.00
Duck liver pate with marinated prunes and onion jam on brioche	25.00
Cumin salt crusted lamb with endive and haloumi	28.00
Smoked salmon with pickled cucumber on five grain toast	28.00

SWEET FINGER FOOD

Bitter chocolate tarts	25.00
Mini fruit crumble cakes	25.00
Russian fudge	28.00

KIWIANA FINGER FOOD

Mini lamb burgers with beetroot relish	39.00
Manuka smoked mussels on asparagus salad	39.00
Venison medallions on kumara galette and kiwi fruit chutney	39.00
Kahawai rissole topped with a marinated pacific oyster	39.00
Kapiti kirima stuffed with roasted parkvale mushrooms	39.00
Black mack cured salmon with watercress salsa	39.00
Mini Pavlova filled with cream and kiwi fruit	39.00

Finger food portions are priced per dozen

Also available for morning and afternoon tea or light lunch

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classic platters

CHEESE PLATTER	120.00
A selection of New Zealand cheese with fresh fruit and sliced baguette	
FRESH FRUIT PLATTER	70.00
Selection of sliced seasonal fruits	
SANDWICH PLATTER	70.00
A selection of hearty fresh sandwiches	
EUROPEAN DELI PLATTER	120.00
A selection of cold cuts, Mediterranean treats, cheeses and breads	
ASIAN PLATTER	130.00
Mini Thai fish cakes, vegetarian samosas, steamed Asian buns, prawn dim sim served with soy sauce	
BREADS, DIPS AND SNACKS	70.00
Assorted gourmet breads served with hummus, toasted cashew and tomato dip, nachos, pretzels and peanuts	
FRUIT BASKET	70.00
A selection of whole seasonal fruit	

*All platters are designed to serve 10 people
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day package



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Bolton Hotel

day package

DAY DELEGATE CONFERENCE PACKAGE

\$59.00 per person

minimum numbers apply

CONFERENCE DAY PACKAGE includes

The conference venue hire

Tea/coffee on arrival

Morning and afternoon tea

Tea and filter coffee and one delicious food item from our daily selection

Bisque on Bolton working lunch

Gourmet rolls, savoury item, sweet treat, fruit platter, tea and filter coffee

Use of Static whiteboard

Use of Flip chart

Homemade lemonade

Iced water

Mints

Bolton folders and pencils

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beverage packages



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beverage packages

PACKAGE A

Dusky Sounds Sauvignon Blanc
Brunton Rd Organic Chardonnay
Katnook Cabernet Sauvignon
Steinlager Pure beer
Heinkein
Amstel light beer
Orange juice

PACKAGE B

Palliser Estate Sauvignon Blanc
Nga Waka Chardonnay
Devils staircase Pinot Noir
Steinlager Pure beer
Tuatara Helles
Amstel light beer
Soft drink
Orange juice

DURATION PACKAGE TYPE	A	B
1 Hour per person	\$29.00	\$35.00
2 Hours per person	\$40.00	\$49.00
3 Hours per person	\$52.00	\$59.00
4 Hours per person	\$58.00	\$68.00

*Beverages also available on a consumption basis,
may change seasonally and are indicative of product type only
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venue hire



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Bolton Hotel

venue hire

VENUE HIRE includes

- Iced homemade lemonade and filtered water
- One static whiteboard (if requested)
- One flip chart (if requested)
- Pads and pencils
- Mints

	Half day - (4 hours or less)	Full day
The Mowbray Room	300.00	540.00
The Bowen Room	300.00	540.00

Please note the interconnecting wall between the Mowbray and Bowen Room can be removed for your larger events. Please call for capacities and prices.

MOWBRAY ROOM	Capacity
Boardroom	18 people
U-shape	18 people
Classroom	18 people
Theatre	36 people
Banquet style (two tables of 15, or one table of 20)	30 people
Cocktail party	50 people
BOWEN ROOM	Capacity
Boardroom	16 people
U-shape	16 people
Classroom	16 people
Theatre	30 people
Banquet style (two tables of 14, or one table of 28)	28 people
Cocktail party	40 people

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audio visual equipment



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audio visual price list

DATA/VIDEO PROJECTORS	1/2 Day	1 Day	2 Day
XGA (3000 Lumens+	200.00	295.00	460.00
XGA (4000 Lumens+		480.00	700.00
PLASMA SCREENS/LCD			
Plasma 50" screen/LCD		360.00	550.00
Plasma 42" screen/LCD		240.00	365.00
TVs/ VCRs/DVD			
Std Television		85.00	125.00
26" LCD TV/DVD combo		110.00	170.00
DVD/VCR combo		70.00	125.00
SWITCHES			
Dual VGA scaler/switcher		240.00	372.00
Data/Video seamless switcher		360.00	560.00
SOUND SYSTEMS			
PC speakers		50.00	75.00
Powered monitor		80.00	122.00
Mixing desk		85.00	120.00
MICROPHONES			
Wireless lapel, handheld or table mic's		85.00	145.00
OTHER AUDIO			
CD player		60.00	96.00
Portable ghetto blaster		50.00	75.00

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SCREENS	1/2 Day	1 Day	2 Day
60" Pull up screen		45.00	70.00
80" Pull up screen		60.00	100.00
6 ft - Tripod		50.00	90.00
8 ft - Tripod		70.00	105.00
WHITEBOARDS			
Electronic 2 screen colour whiteboard		150.00	230.00
Static whiteboard		50.00	75.00
FLIP CHARTS			
Flip chart and easel		45.00	65.00
Flip chart pads	22.00		
CAMERAS			
Mini DV/DVD/HDD		120.00	200.00
PRO DVD		360.00	560.00
LAPTOPS			
Presentation	116.00	144.00	228.00
Show		POA	POA
ACCESSORIES			
Cordless mouse/ laser pointer		30.00	40.00
Staging per sq metre		50.00	60.00
Lectern		95.00	120.00
Polycom phone		95.00	
AV CONSUMABLES			
Set up - pack out	75.00		
Technical operator	75.00		
Technical director	75.00		
AV DELIVERY FEE	30.00		

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