

MEETINGS  
AND EVENTS AT



THE  
LANGLANDS



WWW.THELANGLANDS.CO.NZ

## HOTEL INFORMATION

---

The Langlands has been named for William Langlands, the architect who originally owned the site in the mid-1800s.

The lower half of the external cladding is brick-like in a nod to the past while the upper floors are more modern as a look to the future.

The interior look and feel of The Langlands is a subtle representation of Murihiku that is sophisticated yet grounded and offers a sense of place. It reflects our glowing skies, coastline and nature and is authentic, attractive and inspiring.

## EVENTS AND LAUNCHES

---

With the exceptional and contemporary style, The Langlands hotel elegantly integrates all elements for a successful event. The Warren & Mahoney designed hotel blends effortlessly with its exacting gastronomy & warm service.

With the Langlands versatile function spaces and its experienced meeting planners be assured that the event will be planned and executed the way you imagined it.

## ACCOMMODATION

---

78 beautifully appointed rooms with plush bedding and New Zealand made toiletries. Superior Queen rooms through to Junior and Executive Corner Suites that provide an uninterrupted view of Invercargill City's skyline.

Sophistication wrapped up in genuine Southern manaakitanga.





Inspired by fusion cuisine, the signature restaurant Executive Chef Vandeilson Santi and his team will bring new flavours to the city. Bold, flavourful dishes that are designed for sharing. Private dining area available on the mezzanine floor overlooking the restaurant below.



A Melbourne style laneway bar designed for a cosy, intimate atmosphere. The perfect spot for good conversation and a few beverages.



As the name suggests the lobby bar is just along from the hotel entry. Whether you're waiting for a table at the restaurant or simply wish to relax in the comfortable lounge area, our lobby bar takes a candid and unfussy approach.



Brew'd is a bright and fresh cafe serving perfectly crafted coffee and a menu packed with lots of local flavours.

Neighbourhood style eatery where people can expect a curated menu of breakfast & lunch a la carte favourites, grab-n-go cabinets of savoury eats and sweet treats comprising of entremets, tarts, baked treats and more.

We feature our local Mint Roastery coffee as well as Farm Fresh Milk.



The 7th floor bar is a destination in itself with a carefully curated drinks menu and floor to ceiling windows offering one of a kind views of the city.

Executive Chef, Santi has designed a menu that is perfect for sharing. With an extensive cocktail and gin menu to match. We invite you to grab a friend, sit back and enjoy the 360 experience.



## VENUE OPTIONS

---

WAITI ROOM	7.4M X 7.3M	54 SQM
WAITA ROOM	8.3M X 7.3M	61 SQM
PUAKA ROOM (COMBINED)	15.8M X 7.3M	115 SQM
MELD MEZZANINE		
- HALF DAY ONLY TO 2PM		
360 - 7TH FLOOR BAR		
- HIRE FEE VARIES DURING OPERATING HOURS (THURS-SAT)		

## ROOM CAPACITY

---

	Theatre	U Shape	Cabaret	Boardroom	Cocktail	Dinner
Waiti	50	18	30	18	30	40
Waita	60	18	30	18	35	40
Puaka	110	34	50	24	90	88
Meld Mez	-	12	10	16	-	20
360 Bar	-	-	-	-	60	-



## EQUIPMENT

---

LED 80" Screen	\$100
Twin LED 80" Screens	\$150
AV communication unit	\$125
Laptop	\$50
Whiteboard and markers	\$20
Flipchart and pens	\$55
Clicker/Pointer	\$20
Pads and Pens - per person	\$3.50
In house system with microphone	\$60
Additional microphone - each	\$20
Lectern - excl sound	\$50
Wifi	incl
Water	incl
Mints	incl

## AUDIO VISUAL

---

The Langland's production is managed in-house by our team offering the highest quality AV services with state-of-the-art equipment. Our AV team works alongside Sono Sound Systems and our meeting planners to execute a flawless & exceptional experiences for your event.



## CATERING OPTIONS

---

### BREAKFAST

CONTINENTAL BREAKFAST	from \$29
PLATED BREAKFAST	from \$39

### BREAKS

ARRIVAL TEA AND COFFEE	\$6 pp
CONTINUOUS TEA & COFFEE	\$15 pp
MORNING TEA OR AFTERNOON TEA	\$15 pp

### LUNCH AND DINNER

WORKING LUNCH	\$42 pp
SET MENU LUNCH AND DINNER	
2 courses	from \$69
3 courses	from \$89
BUFFET LUNCH AND DINNER	
Menu one - minimum of 30pax	from \$68
Menu two - minimum of 40pax	from \$82

### CANAPES

	MINIMUM 20 PAX
	MINIMUM ORDER OF 20
PER CANAPE	\$6.5
SELECTION OF 4 CANAPES	\$26 pp



## BREAKFAST MENUS

---

### CONTINENTAL BREAKFAST BUFFET

\$29 PER PERSON

Selection of chilled fruit juices VG  
Breakfast pastries & artisan breads V  
Marmalade, preserves and butter V  
Selection of cereals V  
Bircher muesli V  
Yogurt, fruit compotes V GF  
Seasonal fruit VG GF  
Selection of cold deli meats & local cheese GF  
\*Gluten free breads on request

Freshly brewed coffee and tea

### COOKED BREAKFAST BUFFET

\$39 PER PERSON (MINIMUM 30 PAX)

CONTINENTAL BREAKFAST AS ABOVE  
PLUS THE FOLLOWING HOT DISHES

Scrambled Eggs with herbs V GF (DF on request)  
Roasted potatoes with red peppers and onions V GF  
Grilled breakfast sausages GF  
Crispy New Zealand Prime bacon GF



## BREAKFAST MENUS

---

### PLATED SET MENU

\$39 PER PERSON (MINIMUM 20 PAX) | SERVED ON THE TABLE (PRE-SET)

Selection of chilled fruit juices VG  
Breakfast pastries & artisan breads V  
Preserves and butter V (GF on request)  
Freshly brewed tea and coffee

Your choice of one dish from the options below:

Herb scrambled eggs, bacon, breakfast sausage, grilled mushrooms, hash brown (GF on request)

OR

Eggs benedict, poached eggs with bacon, citrus hollandaise, on ciabatta (V GF on request)

OR

Waffle and Berries with coconut yoghurt and meringue chards (V)





## REFRESHMENT BREAKS

---

ARRIVAL TEA AND COFFEE \$6 pp

CONTINUOUS TEA & COFFEE \$15 pp

## MORNING OR AFTERNOON TEA

\$15 PER PERSON, PER BREAK

PLEASE SELECT 2 OF THE FOLLOWING OPTIONS,  
SERVED WITH FRESHLY BREWED TEA AND COFFEE

### SAVOURY

Chicken, cranberry & brie filo

Ham & cheese filled croissants

Frittata, cheese, seasonal vegetable V GF

Spinach & feta boureka V

Potato & pea puff V

Egg & mayo sandwich V

Mushroom, avocado mousse on toast V

Vegan cheese, sundried tomato sliders VG DF

Cauliflower bites GF DF VG

### SWEET

Butter scones w cream & strawberry preserve V

Mini blueberry cheesecake V

Macaron selection V GF

Lemon mango cheesecake V GF

Opera cake GF

Mini Friand, dairy whip V GF

Vegan chocolate VG GF DF

Fruit skewers VG GF DF



## WORKING LUNCH

---

\$42 PER PERSON

CHOICE OF ONE SANDWICH, ONE SALAD, ONE HOT SELECTION, AND ONE SWEET OPTION, TEA & COFFEE

### SANDWICHES

Pulled pork slider, pickled red cabbage, bbq (DF on request)

Roasted vegetables, pesto & sundried tomato sandwich V

Filled rolls of ham, swiss cheese and mayonnaise

Roast chicken bap, aioli, pickles, cucumber

Chicken wrap, chili mayo, salad leaves GF (DF on request)

### SALADS

Roasted broccoli, feta, gourmet potato, chilli mayo V GF (DF on request)

Cauliflower, butternut, balsamic, cashew and broccoli salad V GF GF

Assorted leaves, pear, walnuts, balsamic V GF DF

Carrot and quinoa salad, seasonal greens, honey & mustard dressing VG GF DF

### COOKED HOTS

Shoulder of lamb, seasonal vegetables, wine jus, olives GF

Sumac roast chicken breast, bacon, mustard cream GF

Steamed salmon, salsa verde, mash potato GF (DF on request)

Baked cauliflower, date relish, pumpkin & pickles VG GF DF

### DESSERT

Bailey's tiramisu, mascarpone mousse, coffee fingers V

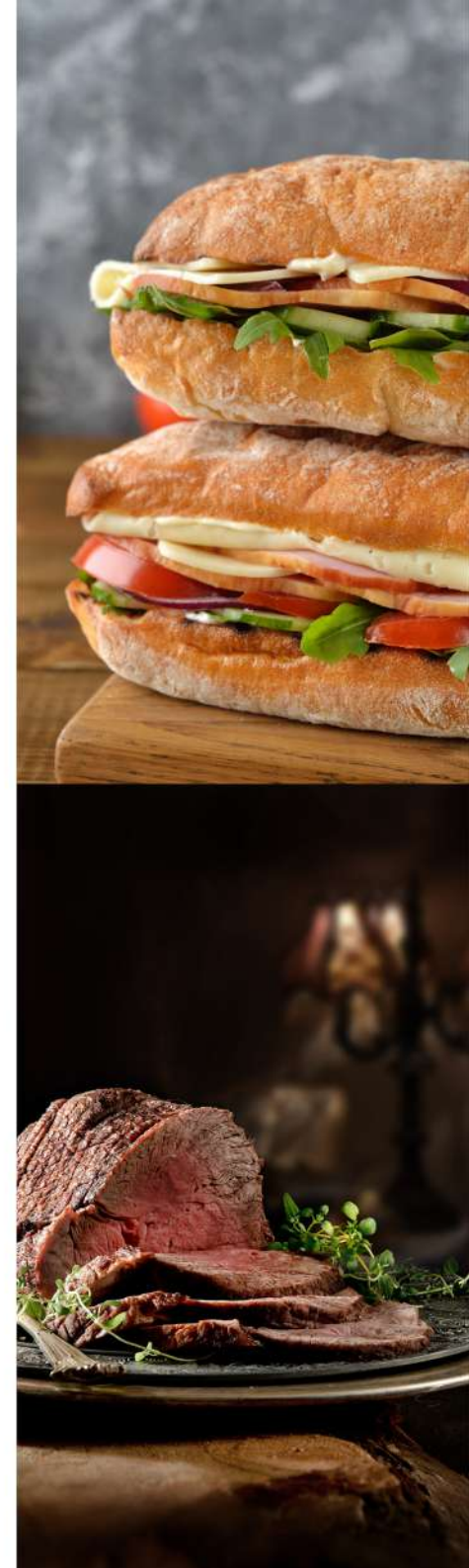
Blueberry cheesecake

Hazelnut chocolate crunch V

Lemon passion entremets V GF

Sliced fresh seasonal fruit VG GF DF

Vegan mousse VG DF



## BUFFET MENUS

---

### BUFFET MENU ONE

\$68 PER PERSON MINIMUM 30 PAX

CLIENT TO CHOOSE TWO SALADS AND TWO PROTEIN DISHES

- HOT DISHES AND DESSERTS ARE INCLUDED

Herbed sourdough (GF DF on request)

### SALADS

**Pick two items**

Quinoa, roast vegetable salad, seasonal greens, honey and mustard dressing V GF

Carrot & feta, pasta, sundried tomato dressing V (DF on request)

Assorted leaves, grilled pear, walnuts, balsamic VG GF

Roasted broccoli, feta, gourmet potato, chilli mayo V (DF on request)

### HOT DISHES

**Included**

Roast potatoes tossed with fresh herbs V GF DF

Seasonal steamed vegetables VG GF DF

### PROTEIN DISHES

**Pick two items**

Slow roasted rolled lamb, seasonal vegetables, olives and thyme jus GF

Braised chicken thighs, bacon, button mushroom and mustard seed cream GF

Salmon, potato mash, salsa verde GF (DF on request)

Baked cauliflower, date relish, pumpkin, pickles VG DF GF

### DESSERT

**Included**

Bailey's tiramisu verrine, mascarpone mousse, coffee fingers

Blueberry cheesecake

Fruit salad, mint & lemon syrup VG GF DF

Freshly brewed coffee and tea



# BUFFET MENUS

---

## BUFFET MENU TWO

\$82 PER PERSON MINIMUM 40 PAX

CLIENT TO CHOOSE TWO SALADS AND THREE PROTEIN DISHES

- HOT DISHES AND DESSERTS ARE INCLUDED

Herbed sourdough (GF DF on request)

## SALADS AND APPETISERS

**Pick two items**

Roasted broccoli, feta, gourmet potato, chilli mayo V GF (DF on request)

Classic tomato and cucumber salad VG GF DF

Assorted leaves, pear walnuts, balsamic V GF DF

Carrot and quinoa salad, seasonal greens, honey and mustard dressing V GF DF

## HOT DISHES

**Included**

Butter tossed potatoes with fresh herbs V GF (DF on request)

Seasonal steamed vegetables VG GF

## PROTEIN DISHES

**Pick three items**

Braised lamb rump, tagine style GF DF

Beef sirloin, mushroom ragout, tomato relish GF

Roast market fish, lemon beurre blanc GF

Braised chicken thighs, bacon, button mushroom and mustard seed cream GF

Baked cauliflower, date relish, pumpkin, pickles VG DF GF

## DESSERT

**Included**

Mango & passionfruit cheesecake GF

Lisbon cake, brownie, ganache, cocoa cream & pearls V

Lemon curd tart V

Fruit salad, mint & lemon syrup VG GF DF

Freshly brewed coffee and tea

ADD YOUR CHOICE OF THE FOLLOWING  
ROASTS, CARVED BY ONE OF OUR  
CHEFS:

Honey baked ham on bone, pineapple sauce

\$8.50pp

Boned lamb leg with mint jelly sauce

\$10.00pp

Roast sirloin of beef with red wine sauce

\$10.50pp

All roast options GF and DF on request



## SET MENUS - LUNCH & DINNER

---

### 2 COURSE SET MENU

**\$69 PER PERSON**

CLIENT TO CHOOSE TWO ENTRÉE'S & TWO MAINS

OR

TWO MAINS & TWO DESSERTS

ADD ON HERBED SOURDOUGH

**\$4.5 PER PERSON**

### 3 COURSE SET MENU

**\$89 PER PERSON**

CLIENT TO CHOOSE TWO ENTRÉE'S, THREE MAINS AND TWO DESSERTS

ADD ON HERBED SOURDOUGH

**\$4.5 PER PERSON**



## SET MENUS - LUNCH & DINNER

---

### ENTREE

Roast beetroot salad, fennel, orange, balsamic, candied nuts, fromage blanc V GF (DF on request)

Lamb koftas, raita yoghurt, dukkah GF (nut free on request)

Citrus cured salmon, avocado mousse, cucumber, crispy tortilla (GF DF on request)

### MAIN COURSE

Eye fillet, Paris mash potato, seasonal vegetables, green peppercorn jus GF

Lumina lamb rump, Paris mash potato, seasonal vegetables, wine jus GF DF

Green pea and salsa verde risotto, crispy kale (V on request)

Grilled salmon, Paris mash potato, creamy mustard sauce

Chicken breast, creamy balsamic mushroom ragout, paris mash GF

\* Vegan option on request

### DESSERTS

Lisbon cake, brownie, mousse, berry coulis V

Blueberry cheesecake, berry compote, meringue V

Orange sorbetto, seasonal fruits, cherry VG GF DF

Freshly brewed coffee & tea



## CANAPES

---

\$6.5 PER CANAPE

MINIMUM 20 PAX | MINIMUM ORDER OF 20 PER CANAPE

### COLD

Market oysters au naturelle, lemon GF (subject to seasonal availability)

Feta cheese, candied nut rolled, honey V GF

Citrus cured salmon, lime cream on blini, mandarin (GF on request)

Salmon mousse en croute, pickles, black garlic

Frittata, aioli, paprika V GF

Mushroom & thyme pate, crostini VG (GF on request)

Truffle mascarpone on crostini, lamb (GF on request)

### HOT

Seasonal arancini, saffron aioli V

Fried chicken, chilli mayo, pinot & honey syrup

Beef & chorizo skewer, chili mayo GF

Tempura fish, toast, oyster cream (GF on request)

Buffalo cauliflower, chili maple syrup VG GF DF

### SWEET

Macaron flavours V GF

Praline cream & sugar cookie choux V

Mini citrus tart V



## SUBSTANTIAL CANAPES - 'WALK N FORK'

---

MINIMUM 20 PAX | MINIMUM ORDER OF 20 PER CANAPE  
MAXIMUM 40PAX

### COLD

7.5 PER CANAPE

Petit beetroot salad, tofu, balsamic VG DF GF  
Mini courgette & pesto salad, nuts, tomato V (VG on request)  
Mushroom and thyme tart V  
Blue cheese tart & venison roast  
Chicken wrap, chili mayo GF (DF on request)  
Salmon tartare, cucumber, avocado, citrus  
Asian style prawns cocktail GF (DF on request)

### HOT

9 PER CANAPE

Meld fried rice, Asian spices V DF (VG GF on request)  
Meld fried chicken, sticky sauce, daikon DF  
Pork belly slider, bbq sauce, McClure's pickles DF (GF on request)  
Lamb kofta mini burger, spices, cheese, cucumber (DF GF on request)  
Blue cod fish slider, tartare sauce (GF DF on request)  
Braised beef & polenta, salsa verde GF DF  
Slow cooked lamb & Paris mash potato, rosemary, chili, herbs GF (DF on request)  
Salmon en croute, pickles, cornichon mayo  
Frittatta/tortilla, potato & onion, saffron aioli V GF

### SWEET

7.5 PER CANAPE

Lemon tart, Italian meringue V  
Belgian chocolate mousse, brownie, vanilla V  
Mango lemon cheesecake, passion fruit cream V GF  
Fruit salad VG GF DF





## PLATTERS

BASED ON 10 PAX PER PLATTER

---

### CHEESE PLATTER \$159

Three assorted cheeses, nuts, honey, pear mostarda and breads, crackers (GF on request)

### ANTIPASTO \$159

Chef's selection of cured meats, pesto, pickles, olives & breads (GF on request)

### PORCINI MUSHROOM & CHEESE ARANCINI \$85

Served with aioli V

### MILD FRIED CHICKEN \$85

Served with sticky sauce

### FISH SLIDERS \$95

Market fish served with spiced homemade tartare sauce

### LAMB TOSTADAS \$85

Feta and mint (GF on request)

### CAULIFLOWER TEMPURA \$85

Turmeric buffalo sauce and chili maple VG GF DF



## CONFERENCE BEVERAGE SELECTION

### FESTIVE WINE

	G	B
Mumm Marlborough Brut Prestige, Marlborough	13	87
Makers Anonymous Prosecco, Australia	11	49
Deutz Marlborough Cuvee Brut, Marlborough		55

### SAUVIGNON BLANC

	150ML	250ML	B
Villa Maria, Lighter in Alcohol, Marlborough	9	15	45
Lake Chalice 'The Falcon', Marlborough	11	15	55
Carrick, Central Otago Bannockburn	13	18	65
Wet Jacket, Central Otago			65

### CHARDONNAY

	150ML	250ML	B
Alpha Domus Collection, Hawkes Bay	10.5	17.5	52
Fickle Mistress, Marlborough	11	18	55
Church Road 'Gwen', Hawkes Bay			59

### RIESLING

	150ML	250ML	B
Saddleback, Central Otago	11.5	19	57
Carrick, Central Otago			59

### PINOT GRIS

	150ML	250ML	B
Camshorn, Waipara	10.5	17.5	52
Wet Jacket, Central Otago	13	21.5	65
Maude, Central Otago			69

### ROSE

	150ML	250ML	B
Terra Sancta, Central Otago Bannockburn	13	15	61
Surveyor Thomson, Central Otago	15.5	25.5	76.5
Villa Maria 'Earth Garden', Hawkes Bay			64



## BEVERAGE LIST CONTINUED

### PINOT NOIR

	150ML	250ML	B
Fickle Mistress, Marlborough	11	18	55
Saddleback, Central Otago	13	21.5	65
Surveyor Thomson, Central Otago	17	28	84

### SYRAH & SHIRAZ

	150ML	250ML	B
CJ Pask, Gimlett Gravels Syrah, Hawkes Bay	11	18	55
Penfolds Max Shiraz, South Australia			78

### MERLOT & CABERNET

	150ML	250ML	B
Thorn Clarke Sandpiper Merlot, Barossa	11	18	55
Jacobs Creek Double Barrel Cabernet Sauvignon, Coonawarra	13	21.5	65
Church Road Grand Reserve Merlot Cabernet			92

### BEER & CIDER

	330ML
Corona, Mexico	10
Fortune Favours Sunchaser Cider, Wellington	10
Heineken, Netherlands	10
Monteiths Apple Cider, West Coast	8.5
Speights Summit Ultra, Dunedin	8
Steinlager Classic, Auckland	8.5
Heineken Silver Low Carb	10

### LOW ALCOHOL

	330ML
Heineken 0%, Netherlands	8
Macs Mid Vicious 2.5%, Dunedin	8
Asahi Super Dry 0%, Japan	8



# BEVERAGE LIST CONTINUED

---

## SPIRITS

DOUBLE SERVED WITH A MIXER

Jim Beam Bourbon, Kentucky	11
Woodford Reserve Bourbon, Kentucky	13
Jameson Irish Whiskey, Ireland	13
Laphroaig 10yr Single Malt Whisky, Scotland	16
Canadian Club 12yr Blended Whisky, Canada	13
Beefeater London Dry Gin, UK	11
Haymans Sloe Gin, UK	12.5
Laughing Club 1928 Pink Gin, NZ	14.5
Bombay Sapphire Gin, UK	12.5
Absolut Vodka, Sweden	11
Rogue Society Vodka, NZ	13
Havana Club Anejo Especial Rum, Cuba	11
Ratu Signature Blend Rum, Fiji	12.5
Bati Dark Fijian Rum, Fiji	12.5

## LIQUEURS

DOUBLE SERVED NEAT

Baileys	10
Cointreau	10
Drambuie	10
Kahlua	10

## MIXERS

Coca Cola
Coke Zero Sugar
Gingerale
Lemonade
Tonic Water
Sprite Zero
Ginger Beer

## FRUIT JUICE

Apple	4.5
Cranberry	4.5
Orange	4.5
Pineapple	4.5
Tomato	4.5

OTHER BEVERAGES AVAILABLE  
ON REQUEST



CONFERENCE BEVERAGE

CONFERENCE BEVERAGE



## FULL DAY DELEGATE PACKAGES

---

MINIMUM 30 PAX.

### OPTION 1 - HALF DAY

\$79 PER PERSON / PER HALF DAY

Venue hire  
Onsite equipment  
Arrival tea & coffee  
Morning **or** Afternoon Tea  
Working lunch  
Notepads and pens  
Unlimited wi-fi  
Water & mints

### OPTION 2 - FULL DAY

\$90 PER PERSON / PER FULL DAY

Venue hire  
Onsite equipment  
Arrival tea & coffee  
Morning Tea  
Working lunch  
Afternoon tea  
Notepads and pens  
Unlimited wi-fi  
Water & mints



# TERMS AND CONDITIONS

---

## TENTATIVE BOOKINGS

Will be held on a first option basis indefinitely. If another client requests the space then we will contact you to ask for immediate confirmation in writing or release of the booking.

## CONFIRMATION

Confirmation of all bookings must be in writing. A deposit may be required for large events where credit facilities are not held.

## CANCELLATION

All cancellations must be received in writing. Cancellations within 14 days of the event will be subject to a cancellation fee. The fee will be at the Hotel Management's discretion.

## PRICE VARIATIONS

All prices are current at the time of quotation and every effort is made to maintain prices. However food and beverage prices are subject to change. In the unlikely event that quoted prices change, we will notify you prior to your event. If you have received a firm and final quotation which has been accepted this will be honoured.

## CONFIRMED NUMBERS

All final details, menus, beverages, room set up, AV requirements and timings must be confirmed 14 days prior to the event. A guaranteed minimum number is required 14 days prior, with a final number to be advised 5 working days prior. Charges will be based on this number, or the final head count - whichever is greater.

## SURCHARGES

Extra charges may apply for functions scheduled on Public Holidays. Extra labour charges may apply if your event extends beyond midnight prior to a Public Holiday

## PAYMENT

Credit facilities may be available upon completion and approval of a credit application form. Unless credit terms have been arranged, full payment by cash, direct credit or credit card is required immediately following the event. A 7-day invoice may be arranged, with credit card details required to guarantee payment for any outstanding charges.

## FOOD AND BEVERAGE

Only food and beverages purchased from The Langlands Hotel can be consumed on the hotel premises. Licensing and food safety regulations prevent the removal of food and beverages from the hotel premises. In special circumstances clients may be able to provide sponsored food as long as a written application is confirmed and signed off by the Executive Chef.

## DELIVERIES

The hotel is to be notified of any deliveries. The Hotel will not be responsible for packages, parcels or equipment that arrive without prior notification. All deliveries must clearly state the company or function name and the date of the function.

## INSURANCE

It is the client's responsibility to be insured for all items belonging to them for the period these items are in the hotel. While the hotel will take all necessary care, it will not accept responsibility for the loss of any property left in the Hotel prior to, during or after the event unless specific arrangements have been made with hotel management. Clients are responsible for any damage sustained to hotel property by them or their attendees.

# TERMS AND CONDITIONS

---

## COMPLIANCE

Clients will be responsible to ensure orderly behaviour of their guests and the hotel reserves the right to intervene and eject any objectionable person from the function off the hotel premises without liability. The Hotel accepts this responsibility with guidelines set by the Sale and Supply of Alcohol Act. The hotel retains the right to adjust any set up to ensure fire and safety codes are not breached. Particular attention will be paid to the accessibility of fire exits during trade shows where partitioning is erected. Floor Plans must be approved by Hotel management prior to set up.

## FUNCTION ROOMS

We reserve the right to reallocate function rooms due to circumstances beyond our control. If final numbers increase or decrease significantly from those advised at the time of reservation, we may substitute a more appropriate room. We will discuss changes with you when the decision is made.

## UNAUTHORISED EXTRAS

Unless otherwise instructed in writing, the client will be liable for all charges incurred by the client or his agents during the course of the function.