

MEETINGS & EVENTS AT HOLIDAY INN



WELCOME!

Are you ready to do business, meet and inspire your team in one of New Zealand's most breathtakingly beautiful and exciting alpine destinations?

Holiday Inn Queenstown Remarkables Park is your vibrant home for meetings and events that enable genuine connections, build relationships that matter and inspire productivity. Our location places you within the awe inspiring beauty of Queenstown, where snow-capped mountains, rugged trails, river canyons and vineyards meet. The ultimate reward for your hard work are all on your doorstep.



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THE HOTEL

Accommodation

We offer 182 guest rooms and 4 one-bedroom suites. After a day of successful networking, and strategising your delegates can retreat to our modern rooms, most with views of the Coronet Peak or the Remarkables mountain range. Our rooms are cleverly designed and offer all the creature comforts of home including adjustable lighting, work desk, and easy to use technology with smart TVs and free Wi-Fi so you can keep connected during your stay.

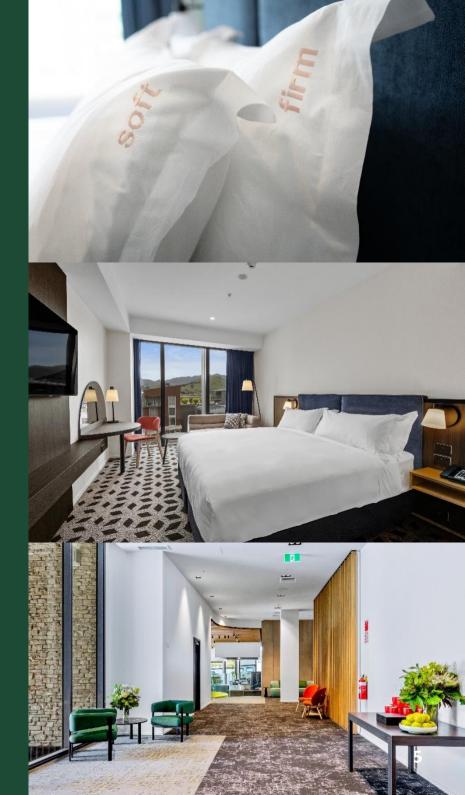
Meeting Rooms

Our contemporary meeting spaces feature natural light, state-of-the-art AV and unlimited Wi-Fi. For larger events, our rooms can easily transition into a larger space with theatre seating for up to 200 people. Pre-function spaces flow into the open lobby - an inviting, comfortable, gathering place for colleagues to connect, eat, drink, and relax.

We also offer our Remarkables Boardroom, perfect for the smaller meetings. Equipped with a Flat Screen TV with built in Camera and Microphone suited for those online meetings or remote attendees.

Facilities

Our hotel provides a range of excellent facilities available to all guests during their stay. For those who enjoy staying active, we offer a 24-hour gymnasium, perfect for a workout before or after your day. Our ski storage room is ideal for guests heading up to the mountain for an adventure. After a day of exploring, unwind at our Giants Bar, where you can enjoy a selection of expertly crafted cocktails, including locally inspired drinks, in a relaxed atmosphere.



Location

Our location next to Remarkables Park, puts you in Queenstowns sweet spot for access to iconic activities and offsite venues. A round of golf at the home of the New Zealand Open, an afternoon wine tasting at some of Otago's more prestigious wineries, mountain biking, jet-boating, breweries, or even the home of New Zealand's largest bungy jump... the choice is all yours.

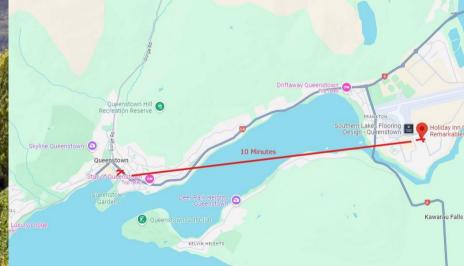
If your event coincides with the winter season, then there's no better full-service hotel that offers modern accommodation just 25 minutes away from the TOP of The Remarkables ski area, or 40 minuets to the TOP of Coronet Peak, without compromising on conveniences.

Only a 10 minute drive into the center of Queenstown, allows you easy access without being in the hustle and bustle of the thriving town.

Being so conveniently located to the Airport, some may think we fall under the umbrella of an airport hotel, however be prepared to be wrong. Our sleek, modern look defies expectations and provides a luxurious and refined feel for all guest.









Introducing oun



TO-GO-CAFÉ BAR RESTAURANT

For distinct food and drink options which cater to all business events, let us introduce you to Giants – a dining venue that takes its inspiration from the mighty Remarkables mountain range. Serving an Otago focused menu which is rustic yet refined, Giants aims to inspire with it's modern take on classic cuts and popular dishes.

Whether it's a modern setting for your event lunch, post function drinks, or a group dinner away from the conference environment, Giants offers a comfortable, versatile space for up to 75 people seated, or 120 standing, just steps away from our main meeting rooms.

Ask about our table buffets featuring dishes from the Giants menu, for groups of up to 100 guests.









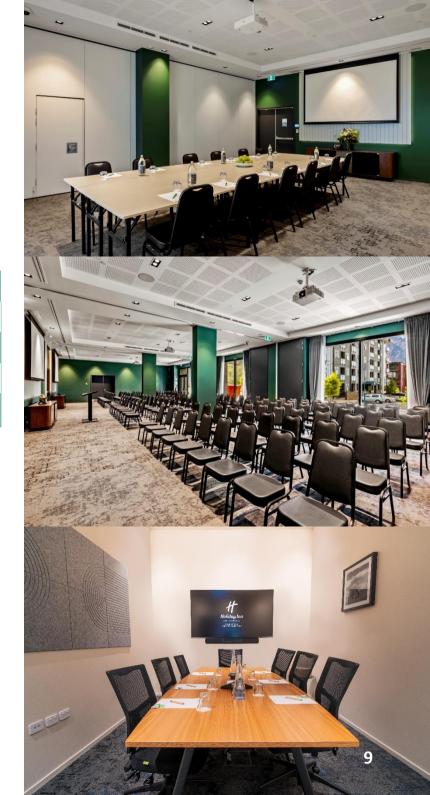
MEETING ROOMS

Capacity Chart

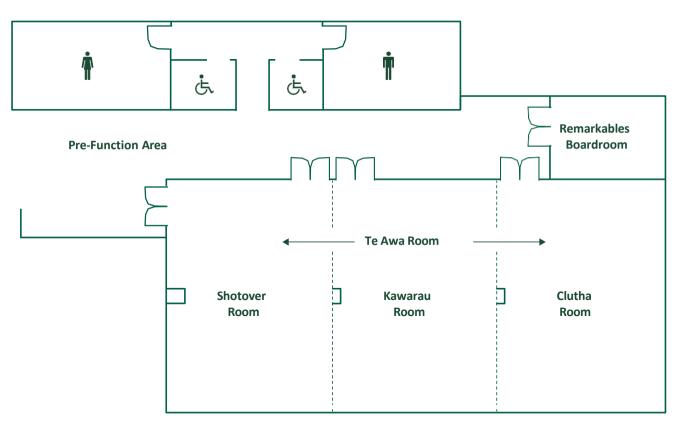
Room	Area (m²)	Theatre	Classroom	Board- room	Cocktail	Banquet	Cabaret	U-Shape
Shotover Room	63	65	32	26	65	50	35	26
Kawarau Room	63	65	32	26	65	50	35	26
Clutha Room	63	65	32	26	65	50	35	26
Te Awa Room	189	200	96	-	200	130	105	-
Remarkables Boardroom	20	-	-	8	-	-	-	-

The Shotover, Kawarau and Clutha Rooms feature walls which can be removed to provide our largest space – Te Awa Room, which is suitable for up to 200 people. These rooms all feature excellent natural lighting and latest spec, built in AV facilities.

All our event spaces are located just steps away from our inviting Open Lobby space, which features comfortable areas for delegates to meet informally, network and interact.



MEETING ROOMS LAYOUT





AUDIOVISUAL

All meeting spaces feature the latest in meetings technology including in-built data projectors, screens and in-built speaker systems with use of HDM inputs.

- Data projector and screen
- Audio
- Whiteboard
- Flipchart
- Microphone & Lectern

From \$250 per day
Built in to room
From \$50 per day From
\$50 per day
From \$225 per day

Extra: Outsourced AV available.



PACKAGES

Full and Half Day

DAY DELEGATE PACKAGE

Min 20 pax

Full Room Setup

- Whiteboard & flip chart
- Pads & pens
- In-built sound system
- Data Screen & Projector
- Water

Morning Tea

- Two choices from morning tea menu
- Freshly brewed tea, coffee & filtered water

Working Style Lunch

- Sandwiches
- Salads
- Freshly brewed tea, coffee & filtered water

Afternoon Tea

- Two choices from afternoon tea menu
- Freshly brewed tea, coffee & filtered water

Half Day (exclude one break and room hire for half a day only)



MENUS

Morning and Afternoon Tea



Please select two options (Sweet and/or Savoury)

Drinks are included

Savoury

- Assorted mini pies
- Ham & cheese croissant
- Chefs choice of scone
- Vegetable mini quiches
- Sausage rolls

Sweet

- Chefs choice of scones
- Chefs selection of Danish pastries
- Chefs selection of muffins
- Fresh fruit platters
- Chefs choice of slices & cakes
- Natural yogurt with berry parfait

Drinks

- Freshly brewed tea & coffee
- Selection of juices
- Water

MENUS

Working Lunch Selection



Please select two breads, three fillings and two salads

Bread

- Turkish roll
- Tuscan roll
- Focaccia
- Tortilla wraps

Fillings

- Roasted vegetables
- Roast beef
- Smoked chicken
- Roast chicken
- Smoked Salmon
- Cured meats
- Ham & cheese

With chefs' seasonal choice of salad fillings & dressings

Salads

- Green salad
- Potato salad
- Moroccon cous cous salad
- Caesar salad
- Thai beef salad

With chefs' choice of dressings

Sweet

Seasonal sweet treat

MENUS

Buffet Lunch

Upgrade based on a minimum of 20 pax



Please select one pasta, one main, one side and one salad

Seasonal soup

Pasta

- Lamb Ragout
- Creamy Cajun Chicken
- Basil Pesto

Main

- Seafood Paella
- Beef Cheeks
- Baked Fish with Mussels

Salads

- Green salad
- Potato salad
- Moroccan cous cous salad
- Caesar Salad

Sides

- Streamed rice
- Roasted potatoes
- Roasted seasonal vegetables

Chef's Seasonal Choice of Dessert



1 Hour - 3 Options // 2 Hour - 5 Options // 3 hour - 7 Options

Please choose at least one of each Hot & Cold

Cold Options

- Melba toast with chocolate mushroom mousse and Ollie's extra virgin olive oil (V)
- Smoked salmon on blini with dill crème fraîche and caviar
- Prawn cocktail with passionfruit & chia sauce and sriracha mayo (DF)
- Avocado & corn crostini with salsa macha (DF)
- Goat cheese and caramelised onion tartlets (V)
- Kumara hummus with feta cheese and honey (V)
- Tomato gazpacho with goat's feta and basil oil (V)
- Beef tartare with beetroot chutney and cured egg yolk

Hot Options

- Lamb pinchos with red pepper dip and labneh
- Arancini balls with mushrooms and blue cheese sauce (V)
- Smoked fish croquettes with lime aioli and herb oil (DF)
- Potato rosti with umami butter, seared beef, and red wine jus (GF)
- House-made falafel with Moroccan labneh and salsa verde (V/GF)
- Prawn skewers with sweet chilli glaze and sriracha mayonnaise (DF/GF)
- · Pork sliders with coleslaw and sweet & sour sauce
- Fish sliders with tartare sauce and crisp lettuce
- Fried chicken bao with sweet & sour sauce and spiced eggplant
- Tempura fish bites with tartare sauce and herbs (DF)
- Tandoori chicken skewers with pineapple and coriander yoghurt (GF)

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Platters

Suggested for 8 people per platter

Bread Platter - \$60

An assortment of artisan breads served with house-made spreads, Ollie's Central Otago extra virgin olive oil, and hummus

Winter Vegetables Platter - \$90

A seasonal selection of roasted winter vegetables, pears and apples, accompanied by chutneys, hummus, tzatziki, nuts, seeds, and bread

Cheese Platter - \$160

A curated selection of local cheeses, paired with chutneys, quince paste, dried and fresh fruits, and crackers

Charcuterie Platter - \$180

A variety of prosciutto, mortadella, salami, and chorizo, complemented by pickled vegetables, marinated olives, condiments, and sourdough toast

Sweet Platter - \$180

An indulgent mix of assorted cheesecake, mini chocolate crème brûlée, macarons, and pistachio cake

CONTACT US

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QUEENSTOWN
REMARKABLES PARK