

GATHER, SHARE AND CONNECT

Book your group meeting for 30 or more people during April, May, June or July and enjoy our special rates of \$82.00 per person and Stay Relaxed Accommodation from \$185.00 per room. Group bookings require a minimum of 10 rooms, and you'll receive one complimentary room night for every 30 rooms booked, with a maximum of 3 free rooms.

A romantic couple is shown in profile, kissing in a tropical setting with palm trees in the background. The man has tattoos on his shoulder and arm. The woman has her hand on his shoulder. In the foreground, the back of another person's head and shoulder with a tattoo is visible.
H Holiday Inn
— BY IHG —

AUCKLAND AIRPORT





MONDAY: PACIFIC RIM FEAST

ENTREES

Chef's Homemade Bread Rolls

Chef's Homemade Cream of Pumpkin Soup
(DF, GF)

Roasted Corn, Tomato and Avocado Salad
Sweet corn, cherry tomato, avocado, lime dressing
(VG, GF, DF, NF)

Asian Pear and Cucumber Salad
With sesame crisp pear, cucumber, sesame soy dressing
(VG, DF, NF)

SWEET FINISH

Banana Cake with Cheese Frosting
(GF, NF, DF)

Fresh Seasonal Fruit
(VG, GF, DF, NF)

Freshly Brewed Coffee &
A Selection of Fine Teas

HOT COASTAL MAINS

Miso Beef
With soy ginger glaze

Sweet & Sour Fish of the Day
Tempura battered (VG, GF, DF, NF)

Sweet Soy Glazed Tofu
Crispy tofu, sesame, shallots (VG, DF, NF)
Steamed Jasmine Rice (VG, GF, DF, NF)
Island Root Vegetable & Potato Bake (VG, GF, DF, NF)

Menu items may change due to seasonality and availability

NF = Nut Free DF = Dairy Free V = Vegetarian VG = Vegan GF = Gluten Free



TUESDAY: MEDITERRANEAN HARVEST

ENTREES

Focaccia Bread with Olive Oil
(V, NF)

Chef's Homemade Minestrone
(V)

Tomato, Cucumber and Oregano Salad
Extra virgin olive oil (VG, GF, DF, NF)

Roasted Pumpkin and Chickpea Salad
Cumin, lemon (VG, GF, DF, NF)

Mediterranean Pasta Salad
Olives, herbs, sun-dried tomato (VG, NF)

SWEET FINISH

Orange and Almond Cake Slab
(GF, NF, DF)

Seasonal Fresh Fruit Platter
(VG, GF, DF, NF)

Freshly Brewed Coffee &
A Selection of Fine Teas

HOT MEDITERRANEAN MAINS

Slow-Braised Lamb Shoulder
Rosemary, garlic jus (DF, GF, NF)

Pasta Alla Prosciutto Boscaiola
with mushrooms, crumbled sausage with a creamy
tomato sauce (GF, DF, NF)

Mediterranean Vegetable Moussaka-Style Bake
Eggplant, potato, tomato, herbs (V, GF, NF)

Herb Rice Pilaf
(VG, GF, DF, NF)

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WEDNESDAY: CLASSIC EUROPEAN BRASSERIE

ENTREES

Crusty Bread Rolls with Butter
(V, NF)

Homemade Cream of Pea Soup
(NF, GF, V)

Garden Leaf Salad with French Vinaigrette
With French vinaigrette tomato, cucumber, fine herbs
(VG, GF, DF, NF)

Roasted Beetroot and Carrot Salad
Honey vinaigrette, fresh herbs (VG, GF, DF, NF)

Chicken Caesar-Style Salad
Roast chicken, cos lettuce, parmesan-style dressing (GF, NF)

SWEET FINISH

Apple Crumble Slice with Vanilla Sauce
(V, GF, NF, DF)

Freshly Sliced Fruit Platter

Freshly Brewed Coffee &
A Selection of Fine Teas

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THURSDAY: PASIFIKA FEAST

ENTREES

Green Pawpaw and
Cucumber Salad
Citrus dressing (VG, GF, DF, NF)

Island Slaw
Cabbage, Apple, Pineapple &
Coconut Dressing (VG, GF, DF, NF)

Warm Taro and Bacon Salad
(GF, DF, NF)

HOT PASIFIKA MAINS

Slow-Roasted Pork
Garlic, soy, caramelised onion and
charred Pineapple (GF, DF, NF)

Steamed Market Fish
With lemon and herbs
(GF, DF, NF)

Steamed Jasmine Lemon Rice
(VG, GF, DF, NF)

Coconut Cream Chicken
(GF, DF, NF)

Vegetable and Chickpea
Coconut Curry
(VG, GF, DF, NF)

SWEET FINISH

Pineapple Upside-Down Cake Slice
(V, NF, DF)

Fresh Seasonal Fruit
(VG, GF, DF, NF)

Freshly Brewed Coffee &
A Selection of Fine Teas

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FRIDAY: MĀORI FEAST

ENTREES

Steamed Rewena-Style Bread
(V, NF)

Smoked Chicken and Herb Salad
(GF, DF, NF)

Pickled Vegetables
(VG, GF, DF, NF)

Kūmara and Spinach Salad
Honey mustard dressing (GF, DF, NF)

Watercress and Tomato Salad
(VG, GF, DF, NF)

HOT MĀORI-INSPIRED MAINS

Slow-Braised Beef with Horopito Jus
(GF DF NF)

Herb-Roasted Chicken
With Kawakawa (GF DF NF)

Fresh Steamed Mixed Seafood
Fish of the day, mussels, squid, prawn (GF, DF, NF)

Kūmara, Mushroom and Vegetable Bake
(VG, GF, DF, NF)

SWEET FINISH

Rhubarb Crumble
(DF, GF, NF, V)

Steamed Pudding Slice
With vanilla sauce (V, NF)

Fresh Seasonal Fruit
(VG, GF, DF, NF)

Freshly Brewed Coffee &
A Selection of Fine Teas

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SATURDAY: PAN-ASIAN MARKET

ENTREES

Chef's Homemade Vegetarian Wonton Soup
With noodles on the side

Asian Slaw with Sesame Dressing
Cucumber, carrot, cabbage (VG, DF, NF)

Soy and Ginger Chicken Salad
(DF, NF)

Pickled Vegetables
(VG, GF, DF, NF)

HOT PAN-ASIAN MAINS

Crispy Pork Belly with Sesame
Mango Glaze
DF, GF, Contains Nuts

Teriyaki Roast Chicken
(GF, DF, NF)

Steamed Market Fish
With ginger and spring onion
(DF, NF)

Sweet Soy Glazed Tofu &
Bok Choy
(VG, DF, NF)

Vegetable Fried Egg Noodles
With bean sprouts, spring onions,
and sesame on the side (VG, DF,
NF)

SWEET FINISH

Coconut Sago Pudding
(VG, GF, DF, NF)

Banana Spring Rolls
(V, NF)

Vanilla Bean Ice Cream
(GF, NF)

Freshly Brewed Coffee &
A Selection of Fine Teas

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Holiday Inn[®]

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