

Formosa Golf Resort

A Conference at Formosa

Looking for somewhere unique to hold your next conference or seminar...then looks no further. Formosa is one of the best-kept secrets in Auckland, situated on the beautiful Pohutukawa coast and a mere 45 minutes from central Auckland.

Formosa is truly an accessible piece of paradise. A rural location with panoramic sea views over the Hauraki Gulf and accessible to New Zealand's leading city by both land and sea, what more could you ask for.



For further information please contact:

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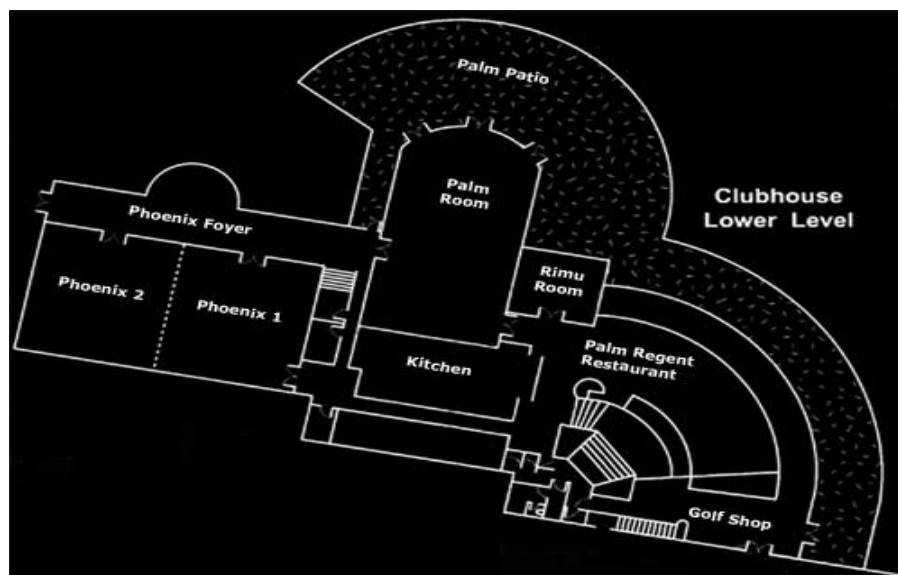
Conference Venues at Formosa

With Six Conferences Venues situated on site at Formosa, we can cater for every conference need. Whether you are planning a banquet for 200 or an executive board meeting for 10, you will find a room suitable for your needs.

Let our dedicated Events Coordinator assist you in making your next event hassle free.

VENUE	Rimu Room	GM Boardroom	Phoenix Centre	Phoenix 1	Phoenix 2	Palm Room
Boardroom	13 pax	8 pax	NA	NA	NA	NA
Theatre	NA	NA	200 pax	100 pax	100 pax	120pax
U Shape	NA	NA	60 pax	35 pax	35 pax	NA
Classroom	NA	NA	120 pax	60 pax	60 pax	NA
Café	NA	NA	120 pax	35 pax	35 pax	72 pax
Banquet	15 pax	8 pax	200 pax	60 pax	60 pax	120 pax
Key points for each venue	*Sea & Golf Views	*Kitchen Facilities Open Plan Lounge	*No Natural Light	*No Natural Light	*No Natural Light	*Sea & Golf Views
Room Size	6.7m x 5.3m	6m x 7m	22.7m x 12.2 m	11.05m x 12.2m	11.65m x 12.2m	21m x 12 m
Cost per day:	\$300.00	\$350.00	\$800.00	\$400.00	\$400.00	\$600.00

All prices are per day and GST inclusive



Conference Equipment @ Formosa

A full range of audiovisual equipment is available for rent. A detailed price structure of associated conference equipment is below.

****Complimentary with ALL Room Hire****

1 x Standard Whiteboard, Formosa Pads & Pens, Iced Water & Mints



All prices are per day and GST inclusive

EQUIPMENT	HIRE COST PER DAY
Data Projector	\$ 180.00
Overhead Projector	\$ 60.00
Data Screen	\$ 40.00
TV - 29"	\$ 100.00
Video	\$ 45.00
Microphone - Lapel & Handheld	\$ 100.00
DVD Player	\$ 60.00
Speakers	\$ 105.00
Speaker & Companion Speaker	\$ 150.00
Standard White Board	\$ 25.00
Electronic White Board	\$ 120.00
Flip Chart & 1 Ream Paper	\$ 30.00
Flip Chart Paper (per ream)	\$ 12.00

Conference Meals & Accommodation @ Formosa

Please see buffet lunch / dinner menu at the bottom of document

Meals

All meals are served in the Cascade Restaurant, if you do require private dining this can be arranged.

- Breakfast* - *Full Breakfast \$22.00 Per Person*
- Arrival Tea & Coffee* - *Available At \$4.00 Per Person*
- Morning Tea* - *Ranges from \$8.00 Per Person*
- Lunch* - *Choose from our \$25.00 or \$30.00 menu*
- Afternoon Tea* - *Ranges from \$8.00 Per Person*
- Dinner* - *Ranges From \$48.00 - \$68.00 Per Person*
- *A La Carte From \$18.00 - \$28.00 Per Person*
(Groups Of 20 Or Less)

Accommodation

For any staff that requires accommodation for the night, we have 50 villas that overlook our golf course. There are 28 deluxe and 22 executive villas (ideal for VIP guests). The villa rates are based on single or twin share configuration:

- *Deluxe Villa (28) - \$155.00 Including GST, For 2 Guests Per Villa, Per Night – Room Only*
- *Executive Villa (22) - \$175.00 Including GST, For 2 Guests Per Villa, Per Night – Room Only*



Conference Activities & Team Building @ Formosa

**All prices are subject to change*

Golf

Conference Guests:

<i>18 Holes</i>	-	<i>\$55.00 per person</i>	
<i>9 Holes</i>	-	<i>\$50.00 per person</i>	<i>(to be played after 2.00 pm)</i>
<i>Golf Cart</i>	-	<i>\$40.00 per 2 seater</i>	
<i>Golf Cart</i>	-	<i>\$55.00 per 4seater</i>	
<i>Golf Clubs</i>	-	<i>\$45.00 per set</i>	
<i>Golf Shoes</i>	-	<i>\$10.00 per pair</i>	

Driving Range

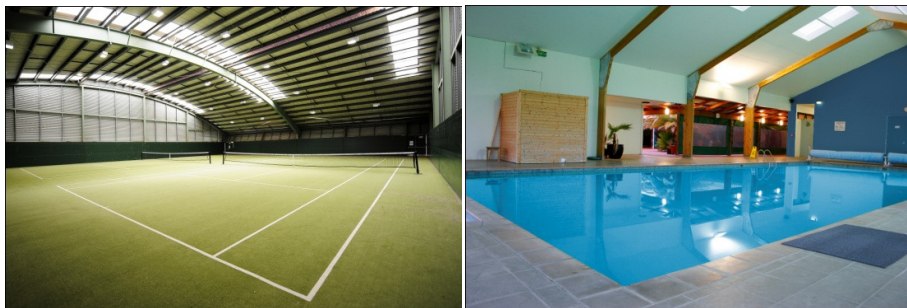
Formosa driving range has been re-opened with a new PGA professional coach and is undergoing a major upgrade. Balls cost \$5 per bucket and the coach is happy to provide initial free coaching encouragement.

Sports Stadium

- *2 x Indoor Tennis Courts*
- *1 x Squash Court*
- *Indoor Heated Swimming Pool*
- *Spa Pool*
- *Sauna*
- *Fully Equipped Gymnasium*

Tennis racquets & squash racquets are available to hire a \$10.00 per racquet

PLEASE NOTE: *If you are staying in the villas, then there is no activity cost to use the sports stadium.*



Morning & Afternoon Tea Breaks

Arrival Tea & Coffee

Selection of Tea's & Freshly Brewed Coffee

\$4.00 Per Person

Morning & Afternoon Tea Menu Options

Please Select One Option From the Below Selection, Which Also Includes A Selection of Teas and Freshly Brewed Coffee

- ◆ *Mini Croissants With Ham & Cheese*
- ◆ *Assorted Mini Danish Pastries*
- ◆ *Selection Of Deluxe Cookies*
- ◆ *Mini Bagels With Smoked Salmon & Cream Cheese*
- ◆ *Assorted Finger Sandwiches With Vegetarian Selections*
- ◆ *Freshly Baked Muffins*
- ◆ *Freshly Baked Scones*
- ◆ *Petite Apple Pie*
- ◆ *Banana And Walnut Bread*
- ◆ *Pecan Pie*
- ◆ *Lemon Tart*
- ◆ *Seasonal Sliced Fruit Platter*

Optional Extras

- ◆ *Bowl Of Fresh Whole Market Fruit - \$35.00 Per Bowl*
- ◆ *Jugs Of Orange Juice - \$12.00 Per Litre*

Full Buffet Breakfast **\$22.00 per person**
(Conference Breakfast)

Lunch Buffet Menu (Min. 30 people)

A: \$25 pp includes 1 x soup, 1 x chef's cold cut platter, 2 x salads, 2 x hot food and 1 dessert

B: \$30 pp includes 1 x soup, 1 x chef's cold cut platter, 3 x salads, 3 x hot food and 2 desserts

Soup selections (All soups served with fresh bread and lunch rolls)

- Creamy pumpkin
- Slow roasted vine tomato
- Leek and potato cream soup
- Cauliflower
- Sweet carrot and onion

Chef's selection of New Zealand cold cut and pates

Salad selections

- Assorted mix greens lettuce salad
- Romaine lettuce salad with sauté onion and parmesan cheese
- Potato salad with bacon or chopped gherkin
- Beetroot salad with hardboiled egg
- Jasmine rice salad with French dressing
- Coslaw with raisin
- Pasta salad
- Waldorf salad with light mayonnaise

Hot food selections

- Creamy Butter Chicken with Naan bread
- Mild Chicken curry with potato and onions
- Stir-fried beef with Oyster sauce
- Thai Beef with sweet chilli sauce
- Baked Mini pizza with meat and vegetarian selections
- Bacon and Egg pie

- **Deep-fried or Honey roasted Chicken Wings**
- **Mini fish and chips with lemon wedge and tartare sauce**
- **Steamed Market Vegetable**
- **Roasted Root Vegetable with garlic and herbs**
- **vegetarian fried rice**
- **Chicken fried rice**
- **steamed jasmine rice**
- **Vegetarian Fried noodles**

Dessert Selections

- **Fresh Fruit salad with cloves and light juice**
- **Pavlova with fresh fruit chunks and berries coulis**
- **Home- made Custard Tartlet with Fresh Fruit**
- **Double Chocolate Mousse**
- **Assorted non- Baked cheesecake with fresh whipped cream**

Freshly brewed filter coffee & tea

Dinner Buffet Menu (Min. 30 people)

A: \$48 pp includes 1 x soup, 1 x cold cut platter, 3 x salads, 2 x hot food, 1 x vegetable, 1 x starch, 1 x carvey and 5 desserts.

B: \$58 pp includes 1 x soup, 1 x cold cut platter, 1 x seafood platter, 4 x salads, 3 x hot food, 1 x vegetable, 1 x starch, 2 x carvey and 7 desserts.

C: \$68 pp includes 1 x soup, 1 x cold cut platter, 1 x gourmet seafood platter, 5 x salads, 4 x hot food, 1 x vegetable, 1 x starch, 2 x carvey and 9 desserts.

Soup selections (All soups served with fresh bread and dinner rolls)

- Creamy pumpkin
- Slow roasted vine tomato
- Leek and potato cream soup
- Cauliflower
- Sweet carrot and onion
- Creamy mushroom soup
- Minestrone

Chef's selection of New Zealand cold cut and pates

Salad selections

- Assorted mix greens lettuce salad
- Romaine lettuce salad with sauté onion and parmesan cheese
- Potato salad with bacon or chopped gherkin and Grated egg
- Pasta salad with Basil pesto and parmesan cheese
- Or Ham and Cheddar

- **Coslaw with Raisin and nuts**
- **Sliced tomato salad with feta cheese and French dressing**
- **Smoked chicken salad with diced potato and kumara**

Hot food selections

- **Roasted Moroccan Chicken with Moroccan and tomato Jus**
- **Creamy Butter Chicken with Naan bread**
- **Coconut Chicken with koffie lime leave and dried shallot**
- **Sweet and sour Chicken with Pineapple and assorted Bell Pepper**
- **Malay Curry Chicken with coconut cream and apple sauce**

- **Light battered New Zealand market Fish with sweet corn sauce and dried shallot**
- **Steamed Fillet of Red Cod with sweet potato mash and spinach morney and Herbs**
 - **Daily Market freshest fish steamed with ginger, spring onion and garlic glazed with egg white and sesame oil.**
- **New Zealand's Green lips Mussel/ Pipis Stew with dry sherry and onion seafood stock**
- **New Zealand Mussel with Black bean and crushed Garlic Sauce**
- **Beef Stroganoff with mixed mushrooms and paprika sour cream**
- **Grilled Porterhouse steak with rosti potato and Garlic Jus**
- **Roasted Lamb with Char grilled vegetable and Thyme and Mint Jus**
- **Malay Lamb Curry with potatoes and apple sauce**

Vegetable options

- **Steamed Market Vegetables with butter**
- **Asian Greens with clear Broth**
- **Asian Greens with Oyster sauce**
- **Stir-fried Vegetables with Garlic**
- **Roasted Vegetable with Garden Herbs and Garlic**

Starch options

- **Steamed Jasmine Rice**
- **Fried rice with egg and spring onion**
- **Roasted Cajun potato**
- **Roasted Garlic potato**
- **Gratin potato with slow oven roasted tomato**
- **Roasted Pumpkin with Cajun and nutmeg**

Carvery

- **Baked Champagne Ham with Honey mustard Glaze**
- **Cherries Jus**
- **Roasted Leg of Lamb with Mint and Rosemary Jus**
- **Roasted whole loin of Beef with Black pepper Jus**
- **Roasted whole Rump of Beef with Garlic Jus and Mustard**

Dessert

- **Fresh fruit platter or salad**
- **Chocolate Fondue and fresh fruit**
- **Pavlova with fresh fruit chunks and berries coulis**
- **Assorted Gateaux with fruits**
- **Double chocolate mud cake**
- **Home- made Custard Tartlet with Fresh Fruit**
- **Double Chocolate Mousse**
- **Home-made Tiramisu**
- **Assorted non- Baked cheesecake with fresh whipped cream**
- **Fresh cream puff with chocolate sauce**
- **Assorted gourmet tartlet**
- **Flame-torched creame Brulee'**
- **New Zealand Ice-Cream selections**
- **New Zealand Cheese selections with water cracker and quince**

Freshly brewed filter coffee & tea

