



## *Your private function*

**Capacity:** minimum 50 people , maximum 90 people

Full privatisation of the Hippopotamus restaurant is available Sunday to Thursday  
Room hire is complimentary from 60 people  
*All prices include GST*

### **Le Menu Dégustation du Chef**

**5 courses** \$120 or \$170 with wine pairing

**6 courses** \$140 or \$195 with wine pairing

or

**Set menu 3 course at \$85pp** (see Page 2)



*Bon appétit!*

**The Hippopotamus team**

# Set menu at \$85pp

Beverages are additional

## *Les Entrées*

### **Le sashimi de saumon « à ma façon »**

*Salmon sashimi my way (signature dish)*

### **Trio de tartare de bœuf**

*Three ways beef tartar with potato wafers, drizzled with olive oil jus and served with a selection of gels: Brandy and mushroom, spiced tomato and salsa verde*

### **Fromage de chèvre au four et sa tuile au poivre et au citron**

*Baked French goat cheese custard with walnut and honey purée, lemon and black pepper "tuile"*

## *Les Plats principaux*

### **Filet de dorade grise aux rubans safranés**

*Seared snapper fillet with saffron ribbon, lamb sweetbreads, lemon gnocchi and gremolata*

### **Faux-filet au beurre rouge**

*Prime Angus sirloin steak served on onion jam, shallots and red wine butter*

### **Risotto de carottes et ricotta aux herbes**

*Baked carrot risotto, herbed ricotta and beetroot foam*

*Sides will be served on the table to share*

## *Les desserts*

### **Crème brûlée traditionnelle**

*Traditional crème brûlée, orange and rosemary confit*

### **Panacotta « My way »**

*Raspberry pannacotta, crispy meringue, orange puree, hazelnut sponge and streusel*

### **Tarte au citron et pignon de pin**

*Lemon and pine nut tart, sweet mascarpone cream, crystallised honey and thyme ice-cream*

If you wish to add a cheese platter to your set menu, mind an extra \$10 per person  
We are happy to cater your dietary requirements, however please advise us in advance

## **AUDIO VISUAL EQUIPMENT**

Hippopotamus restaurant is able to cater for all your audio visual requirements as noted below, any other audio visual equipment will be priced on application.

- Projection Screen \$40.00
- Data Projector (3000 Lumens) \$320.00
- Standard Whiteboard \$40.00
- Electronic Whiteboard \$140.00
- Flipchart (includes one pad) \$40.00
- Additional Flipchart Paper \$20.00
- Lectern \$75.00
- Lectern & Microphone \$125.00
- Handheld Microphone \$80.00
- Lapel Microphone \$80.00
- PA System Small \$210.00
- PA System Large \$260.00
- PC Speakers \$60.00
- 42" LCD TV \$360.00
- DVD Player \$65.00
- Laptop Computer \$165.00
- Laser Pointer \$20.00
- Remote Mouse \$30.00
- Audio Conferencing Unit \$130.00
- Wireless Internet Connection \$50.00

*Hire charges are on a per day basis and include GST.*

Hippopotamus restaurant uses Vision Media Systems as the preferred supplier for all audio visual requirements; Vision Media are New Zealand's first certified carbon neutral audio visual company.

## **ADDITIONAL CONFERENCE SERVICES**

The hotel's experienced conference team can create any type of function you desire, from a 'Faulty Towers dinner' to an elegant wedding reception. A dedicated theme company to design that special event you may have in mind can also be arranged.

## **CAR PARKING**

Car parking is complimentary while dining at Hippopotamus restaurant. Please make sure that you leave your car keys at the concierge's desk.