

History

The Victorian wing

This Building was completed in 1908 and was originally called the "Government Hostel at Waitomo". The architecture is typically New Zealand Victorian but is based on an Eastern European mountain chalet. Victorian architect loved asymmetry and none of the hotel's four walls or four corners are the same. There were only six bedrooms for guests; the other rooms were an office/reception, kitchen, dining room and staff rooms.

The Art Deco wing

By the mid 1920's the "Government Hostel" was too small for the growing number of visitors to the Waitomo caves. In 1928 the "concrete wing" was built. This was the Art Deco period, which took its architectural influences from many sources. The concrete pillars and facades are in the Cape Dutch style often seen in South Africa. The use of thick concrete walls, decks and patios are an American influence and come from the Spanish missionary settlements in California.

The new wing added another twenty-four bedrooms to the hostel: none of these rooms had bathroom and most were very small. A large kitchen and dinning room were also added.

General Information

In 1954 a liquor license was granted and the hostel became a Hotel. In 1955 the Hotel became a part of the government owned Hotel chain called the Tourist Hotel Corporation. In 1990 the Government sold the hotel lease to Southern Pacific Hotel Corporation who then sold the lease to Tourism Holdings Limited in 1996.

Fred Mace Conference/Restaurant

- *Seats up to 120 theatre style or 50 U shape. Dinner seats up to also 120 set menu or buffet menu offered for lunch and dinner*

Conference /Board Room

- *Seats up to 50-theatre style and 25 U shape*

Garden Room Conference/Restaurant

- *Seats up to 100 theatre style*
- *Also used as breakfast room.*

Conference Room Rates

Conference Delegate day rates

\$50.00

(Groups of 20 people or more apply to this rate only.)

(Includes morning and afternoon tea, lunch, conference room and equipment hire)

Meeting room (Boardroom)

\$150.00 full day/\$75 half day

Meeting room (Fred Mace)

\$350.00 full day/\$150 half day

Meeting room (Garden Room)

\$200.00 full day/\$100 half day

Individual pricing

Morning Tea

\$5.50pp

Afternoon Tea

\$5.50pp

Lunch

\$21.50pp

Premium Art Deco Rooms

- 6 x Double rooms (1 x Super King Bed or 2 x Single Beds)
- 2 x Twin/Triple studio room (King with one single)
- 3 x Twin/Double (Super King Bed or 2 x Single Beds) Balcony Units
- 1 x 3 Bedroom Unit (1 x King Bed & 4 Single Beds)
- All rooms have private ensuite, refrigerator
- TV1, 2,3 & 4
- Tea and Coffee making facilities

Victorian Standard Rooms

- 6 Double rooms (1 x Queen beds)
- 2 Twins rooms (2 x single beds)
- 1 x tripe room (1 x queen bed & 1 single bed)
- 1 x Quad room (1 x queen bed * 2 singles)
- 2 bedroom unit (1 x King Bed & 3 Single Beds)
- All rooms have private ensuite and refrigerator
- Tea and Coffee making facilities
- TV1, 2,3 & 4

Rates

Art Deco Rooms

<i>King</i>	<i>\$140.00</i>
<i>Twin</i>	<i>\$140.00</i>
<i>Honeymoon Suite/Turret Room</i>	<i>\$180.00</i>
<i>3 Bedroom Unit (Sleeps upto 6)</i>	<i>\$250.00</i>
<i>2 Bedroom Unit (Sleeps upto 5) Kitchenette</i>	<i>\$250.00</i>
<i>Balcony Room (Only 3 Rooms)</i>	<i>\$160.00</i>
<i>Extra Person</i>	<i>\$27.00</i>

Victorian Rooms

<i>Queen</i>	<i>\$120.00</i>
<i>Double</i>	<i>\$120.00</i>
<i>Twin</i>	<i>\$105.00</i>
<i>Family Room (Sleeps 4)</i>	<i>\$180.00</i>
<i>Single Rooms</i>	<i>\$80.00</i>

Meals

<i>Continental Breakfast</i>	<i>(Buffet)</i>	<i>\$15.00pp</i>
<i>Cooked Breakfast/</i>	<i>includes cont.</i>	<i>\$22.50pp</i>
<i>Buffet Breakfast/</i>	<i>includes cont.</i>	<i>\$22.50pp</i>
<i>Dinner (refer to sample menus for actual costs of meals)</i>		

Set Menu \$45.00pp

Sample Only

Tiger Prawn Cocktail

Or

Soup of the Day with bread

Mains

Breast of Chicken

Pan fried, on Kumara, Corn & Capsicum garnish

Prime Beef Fillet Steak

Cooked as you like with sauté vegetables & béarnaise sauce

Baked Apple Crumble

Served with vanilla sauce & ice cream

Mississippi Mud cake

Served on Patisserie cream & ice cream

Coffee

Set Menu \$55pp

Sample Only

Entrees

Orange & Melon Ball Cocktail

Fresh melon balled with orange segments with angelica

Or

Venison Pate

Home - made pate served with port wine jelly & harvest wheat biscuits.

Or

Fresh Onion Soup

Freshly made served with freshly baked bread.

Mains

Sweet & Sour Warehou

Oven baked fish steaks on pilaf rice with sweet & sour vegetable garish.

Or

Lamb Cutlets Verpre

Grilled lamb culets with bacon, straw potatoes & green peas.

Or

Crumbed Breast of Chicken

Southern fried breast of chicken with corn fritters, banana & cream demi sauce.

Desserts

Pecan Pie –Served with crème maple syrup, whipped cream & ice cream.

Or

Whisky Mousse Mud Cake – served on a custard cream, whipped cream & ice cream

Or

New Zealand Cheese Board - served with crackers

Sample Buffet Menu

\$45.00 per person

(Groups of 20 people or more)

Home Made Soup served with fresh bread.

Salads (any choice of three)

Potato Salad, Mixed Green Salad

Greek Salad, Rice Salad

Crispy Noodle Salad

Spicy Cous Cous Salad

Mains (any choice of four)

Roast lamb – Gravy

Roast Chicken – Gravy

Chicken, Bacon, Mushroom Cream Pasta

Tomato, Mushroom, Roast Kumara and Tomato Sauce Fettuccine

Red Wine and Beef Ragout

Vegetables

Steamed Vegetables – Seasonal

Roast Veggies – Seasonal – Kumara Potatoes, Carrots, Pumpkin

Peas

Desserts

Pavlova with fresh whipped cream

Apple & cinnamon Pies with Custard & Cream

Chocolate Devils Fudge Cake

Sample Buffet Menu

\$55.00 per person

(Groups of 20 people or more)

Home Made Soup served with fresh bread.

Salads (any choice of four)

Potatoes Salad, Mixed Green Salad

Greek Salad

Rice Salad

Crispy Noodle Salad

Spicy Cous Cous Salad

Mains (any choice of five)

Roast lamb – Gravy

Roast Chicken – Gravy

Lemon Tarragon Chicken

Oven Baked Salmon

Chicken, Bacon, Mushroom Cream Pasta

Tomato, Mushroom, Roast Kumara and Tomato Sauce Fettuccine

Red Wine and Beef Ragout

Vegetables

Steamed Vegetables – Seasonal

Roast Veggies – Seasonal – Kumara Potatoes, Carrots, Pumpkin

Peas

Desserts

Pavlova with fresh whipped cream

Apple & cinnamon Pies with Custard & Cream

Selection of New Zealand Cheese with Fruits and Crackers