

Te Arikinui Pullman Auckland Airport
MEETINGS & EVENTS





Te Arikiniui Pullman Auckland Airport



INTRODUCTION

Te Arikiniui Pullman Auckland Airport

Te Arikiniui Pullman Auckland Airport is the only premium five-star hotel at Auckland Airport, gateway to Aotearoa and the world. Every aspect of our guest's stay, be it design, amenities or service is made to inspire and nourish the senses. The hotel is deeply rooted in the cultural heritage of Aotearoa, drawing on the connection between land, sea, and sky. From the moment guests enter the lobby, they take in the history and story of Te Arikiniui, encounter environments that reflect our unique culture and landscape, infused in the form and fabric throughout this magnificent hotel.



Te Arikinui Pullman Auckland Airport

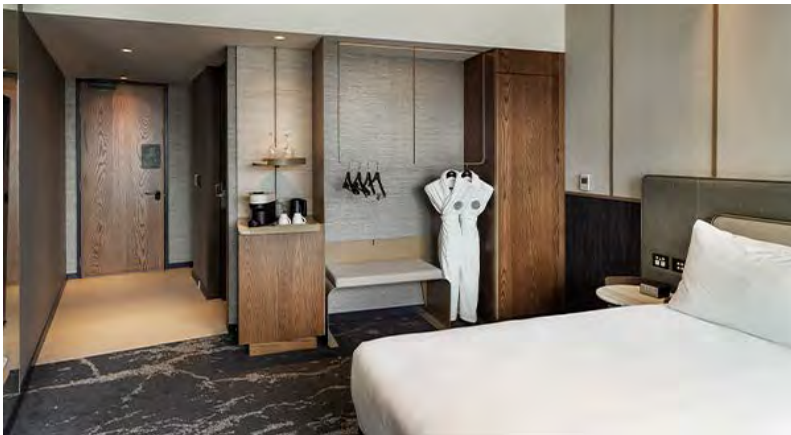


HOTEL FACILITIES

- 24 hour Power Fitness*
- Executive Lounge*
- Te Kaahu Dining*
- Te Kaahu Bar*
- Kuriri Café & Eatery*
- 2 interconnecting Board Rooms*
- Free unlimited high-speed wifi*
- 24 hour Room Service*
- 24 hour Reception*
- Laundry*
- Valet Parking*
- Flight Arrival and Departure Information*



Te Arikini Pullman Auckland Airport



311 PREMIUM ROOMS INCLUDING

180 SUPERIOR KING ROOMS

15 ACCESSIBLE SUPERIOR KING ROOMS

69 SUPERIOR TWIN ROOMS

47 EXECUTIVE ROOMS AND SUITES

ACCOMMODATION FACILITIES

Executive Suites - separate lounge, bathtub, Executive Lounge access, runway views available

Executive Rooms - with Executive Lounge access, runway views available

Superior Rooms - stylish comfort

All rooms come equipped with a work area, so you can maximize your performance and stay connected with the world. Draw back the curtains over the floor-to-ceiling windows and allow natural light to flood the space for an energy and mood boost.



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POWER FITNESS

Maintain your routine or boost your energy ahead of a long flight, at your leisure, in our 24-hour hotel gym. Equipped with state-of-the-art exercise machines, LCD TV's and a sleek easy to navigate floor layout, this is your one stop shop for all things power fitness.



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TE KAAHU RESTAURANT

The finest culinary journey awaits you at the hotel's highest point; on level nine, you are now in Te Kaahu. Helmed by esteemed chef Nancye Pirini, delve into her carefully curated menu, which offers you a selection of our country's finest cuisine. Choose from an array of local wines to enhance the menu's stunning flavours. Defined by its understated luxury, take a seat, soak in the view, and let us serve you with Manaakitanga – a duty of care. Te Kaahu is a bird of special significance to Aotearoa, giving us our name and spirit that binds us, energises us, and allows mana to flow.

Distinctly Aotearoa New Zealand, uniquely Te Kaahu.



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TE KAAHU LOUNGE

An Executive Club lounge that offers the perfect setting for business or leisure. Elevate your productivity or bask in the serene ambience. Keep yourself fully charged and ready to go with complimentary breakfast, evening drinks with canapés, and refreshments throughout the day.

High-speed Wi-Fi and dedicated work areas set the perfect tone for meetings and discussions. Take in the stunning view at sundown and unwind with wine by the glass, cocktails, and light bites. Lounge access is exclusive to guests of the Executive Rooms and Suites.



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TE KAAHU BAR

Providing a selection of the finest drinks, with an impressive, carefully curated wine list to tantalise your taste buds ahead of your culinary experience at Te Kaahu. The hotel bar will provide delicious sustenance for the slightly peckish. If you want something more substantial, the dining area is only steps away; there is no need to venture far. No matter where you are in your travels – if you're here to stay, embark on a new journey, or simply on a layover, Te Kaahu Bar can offer you the best views and refreshments. Perfect for any traveller.



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KURIRI CAFÉ & EATERY

Located on the ground floor, Kuriri Café & Eatery welcomes everyone. The café's in-house barista will serve you the finest espresso coffee. Take in the luscious smells of delicious coffee beans as you pick from scrumptious café style food, easy and quick to go nourishment if you want something deliciously Aotearoa. If you are here to stay, take a seat and relax, we are here to welcome you.



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BOARD ROOMS

*SHARP, EFFICIENT & PROFESSIONAL MEETING FACILITIES
SUPPORTED BY INTUITIVE AND CREATIVE STAFF*

State-of-the-art facilities with seamless technical support, our Meeting Spaces are designed to foster an atmosphere of innovation, collaboration and achievement. A comfortable, productive space to collaborate, negotiate or catch up on work. A space easily accessible for both local and out-of-town clients – perfect for workshops and guests travelling for official purposes.



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TOOREA & KOOTARE

Our interconnecting board rooms Toorea & Kootare, make for the perfect place to hold larger meetings and workshops for up to 16 people. Pullman Auckland Airport board rooms provide essential comforts such as high-speed internet, catering on order, and so much more, meaning you won't need to worry about the finer details, we've got you covered. Guest will have the option of connecting to TV screens using HDMI or wirelessly.

CAPACITY OF THE MEETING ROOMS

ROOM NAME	SURFACE (m ²)	HEIGHT (m)	BOARDROOM	U-SHAPE
TOOREA & KOOTARE	60	3	16	12
TOOREA	30	3	10	9
KOOTARE	29	3	10	9



Early morning bites



The image shown is for illustrative purposes only and is not a representation of the product.

EARLY MORNING BITES

\$15 per person

Granola bar

64% dark chocolate granola | coconut yoghurt | passionfruit compote | banana
GF,DF,V

Chia pudding

Coconut yoghurt |raspberry compote | toasted almonds |blueberries

Mini muffin

Banana, dark chocolate | white chocolate, poppy seed, lemon | blueberry |

Bacon & egg wrap

Omelet | streaky bacon | mayonnaise

Vegetarian wrap

Avocado smash | grilled haloumi | spinach | shichimi





Break items



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Break items

\$12.50 per item per person (sweet or savoury or;

\$22 for two items per person;

Both include tea/barista coffee (\$5 per additional tea/barista coffee)

Sweet break items

Brioche | vanilla custard |toasted almonds

Lemon yuzu tart |meringue |toasted macadamia crumbs

Rocher croissant | milk chocolate | toasted hazelnuts | gianduja ganache hazelnut spiced cookie

Te Kaahu scone | fried bread |house-made raspberry & horopito jam | whipped kawakawa cream | candied orange zest

Crepes | whipped coconut cream | seasonal fruit salsa | raspberry compote

Biscoff croissant | biscoff caramel whip cream | caramel drizzle | lotus biscuit



Break items (continued)



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Sweet break items continued

Yuzu and lemon croissant | yuzu and lemon custard | torched meringue | pistachio cream

Red velvet cream cheese cookie | white chocolate | macadamia nuts

Weetbix slice | crepe flakes | Dutch cocoa | chocolate and vanilla icing | toasted coconut shreds

Fruit tartlet | crème custard

Marshmallow slice | strawberry | raspberry | savory crackers | almond

Afghan | cornflakes | Dutch cocoa | whipped chocolate ganache | cardamom walnut

Chocolate brownie | milk dark white | chocolate |

Lemon cake | cream cheese frosting | candied lemon

Doughnut of the day | chefs creation

Traditional scone | vanilla | chantilly cream | strawberry compote





Break items (continued)



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Savoury break items

Fried bread | ham off the bone | NZ Cheeses Manchego | kawakawa aioli

Speckle beef short rib savory | grain mustard | aged cabernet vinegar | herbs

Blue cod goujons | house made tartare | lemon pepper roasted salt

Seasonal vege tart | flaky pastry | herb salsa

Butter chicken tart | curry leaves | flaky pastry

Savory muffin | sauteed kale | feta cheese | roasted red onion | toasted kale sea salt

Cheese scones | whipped salted butter

Rewana bread | smashed avocado | shichimi spiced buckwheat | whipped cream cheese | fried garlic salt



Lunch Platter



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Lunch Platters

\$55 per person

Choose from the following items below to create your lunch platter:

2x From the Grill

1x Main

2x Salads

1x Dessert

From the Grill - Choose two

Charcoal chicken | herb and lemon salsa | couscous | coriander

Charcoal Speckle Beef OP rib eye | horseradish and beetroot salad | grain mustard and herb salsa

Roasted charred seasonal vegetables | burnt butter and yuzu hollandaise | fried curry leaves

Akaroa smoked salmon side | sweet corn miso glaze | shaved apple | chardonnay vinegar

Bruschetta | roast kumara hummus | seeded rewana | tomato chutney |

Grilled eggplant | torched miso glaze | fried capers

Potato gnocchi | basil pesto | blistered tomatoes | fried basil | romesco | garlic oil



Lunch Platter (continued)



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Salads - Choose two

Bulgur wheat | pickled cucumber | parsley | mint | Canterbury pine nuts
| lemon vinaigrette

Warm Israeli couscous | charred capsicum | grilled courgette | artichoke
| sundried tomato tapenade

Curried kumara salad | roasted kumara | drunken cranberries | curry
leaves | pickled red onion | curried mayonnaise

Thai salad | chargrilled Harmony pork scotch fillet | capsicum | carrot |
red onion | coriander | toasted sesame seeds | citrus dressing

Grains salad | wild rice | quinoa | barley | toasted peanuts | sesame
dressing | roasted broccoli | coriander

Clevedon buffalo mozzarella | heirloom tomatoes | torn sour dough |
basil | chili dressing

Baby cos salad | toasted pecans | pickled green apple | roasted red
onion | garlic and buttermilk dressing

Roasted broccoli salad | turmeric and chili spiced chick peas | chipotle
dressing

Roasted cauliflower salad | pickled grapes | curry spices | radish |
creamy coconut yoghurt & masala dressing



Lunch Platter (continued)



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Desserts - Choose one

Seasonal fruit platter

Decadent chocolate tart | chocolate mousse

Carrot cake | cream cheese frosting |

Key lime tart | condensed milk | lime cookie crumbs |

Red velvet cake | cream cheese |

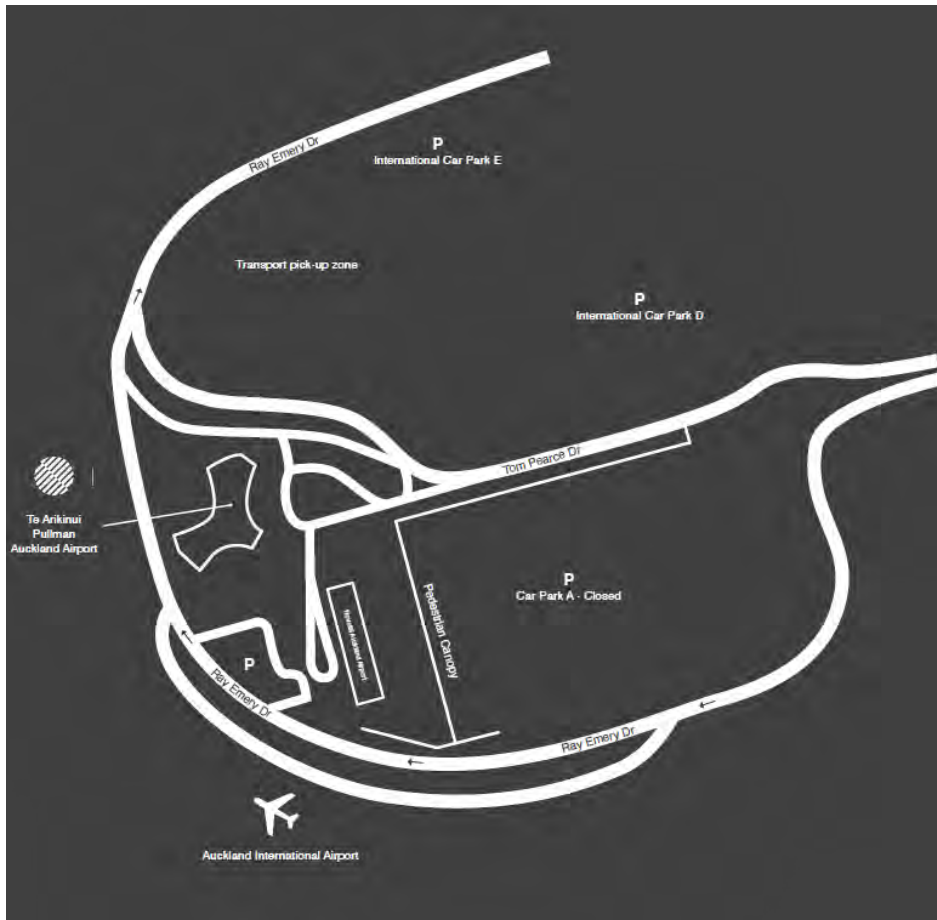
Rocher hazelnut cake | toasted hazelnuts | milk chocolate

Tiramisu | savioridi biscuit | coffee syrup | mascarpone mousse

Pannacotta | vanilla | seasonal fruit



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HOTEL ACCESS

By plane: Steps away from the International terminal; a short walk to & from the Domestic terminal.

By car: Access via the Southwestern Motorway 20, then 20A to George Bolt Memorial Drive, or 20B to Tom Pearce Drive. The hotel forecourt is available for pick-up and drop-off only. See aucklandairport.co.nz for more parking information.

BY PUBLIC TRANSPORT

Bus: The Airportlink bus carries passengers between Auckland Airport, Puhinui Station and Manukau Bus Station. SkyDrive (operated by Ritchies Transport) offers an express shuttle service between Auckland Airport and SkyCity in Central Auckland. The 38 bus operates between Auckland Airport and Onehunga via Mangere Town Centre. You will need an AT HOP card to use these services.

Train: From Auckland CBD, Train between Britomart Train Station (city centre) and Puhinui Train Station, then taking the Airportlink bus service between Puhinui Train Station and Auckland Airport. See aucklandairport.co.nz for more information.

TE ARIKINIUI PULLMAN AUCKLAND AIRPORT

37 Tom Pearce Drive
2022 AUCKLAND
NEW ZEALAND

DISTANCE TO AIRPORT

100m



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CONTACT

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