DUNEDIN

SCENIC HOTEL SOUTHERN CROSS

NEW ZEALAND OWNED & OPERATED

SCENIC HOTELS

NEW ZEALAND OWNED & OPERATED

SCENIC GROUP EVENT SERVICES

conferences

Welcome to Scenic Hotels

Southern Cross Corporate Pack

The 178-room Scenic Hotel Southern Cross offers 4 star plus accommodation of a truly international standard. As Dunedin's largest and most established hotel, with eight function rooms, the hotel is large enough to cater for sizeable business groups, events and conferences, yet personal enough to care about the little details and individualised service that will make your stay memorable.

Whether it be a small business meeting or a conference for 180 guests, we can tailor make your special event with professionalism and flair.

The hotel is a complete conference venue. We can provide you with accommodation, conference facilities, dining and assistance with booking your leisure activities. Take the stress out of conference planning and let us help to make your event a success!

Our extensive conference facilities include the larger Heritage and Cargill Rooms on the ground floor as well as a variety of meeting facilities in our 4th floor conference centre. These make the hotel an ideal place for conferences, press receptions, seminars, training, interviews and social events.

The Food & Beverage department has sculptured superb menu options for your perusal to assist with tailoring a unique menu for your event.

We look forward to holding your next conference or special event at the Scenic Hotel Southern Cross.

Kindest regards

Richard de Graaf
Area Manager

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Location & Regional Attractions

Dunedin

Called the 'Edinburgh of the South', Dunedin is New Zealand's oldest city and traces its history back to its Scottish settlers. It possesses a unique combination of cultural riches, fine architecture and world-famous wildlife reserves on the Otago Peninsula.

Welcome to a hotel that is part of Dunedin's rich heritage. The Scenic Hotel Southern Cross stands proudly in the centre of Dunedin, recently refurbished and promising superb service. The hotel itself dates back to the city's economic and cultural standing in Victorian New Zealand, as does much of the surrounding architecture. It is this feel that makes Dunedin so unique. Its popular university, vibrant student life and bustling business district keep the atmosphere young and exciting – there is so much to see and do.

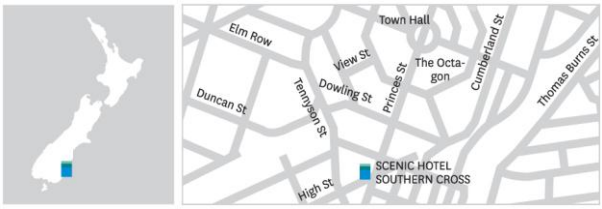
Hotel location

Conveniently located in the heart of Dunedin's CBD, just a few blocks from the Octagon.

~ The Scenic Hotel Southern Cross is a short walk from: The Railway Station, Octagon, Cadbury World, Speight's Brewery, shopping and entertainment.

Distance from hotel

Airport	42km
Town Centre	300m
Beaches	5km
Speight's Brewery	100m
Larnach Castle	15km
Royal Albatross Centre	30km



Activities and attractions

~ Albatross Colony
~ Penguin and Seal Colony
~ Marine Studies Centre Aquarium
~ Surf beaches
~ Glenfalloch Gardens
~ Taieri Gorge Railway
~ Monarch Harbour Cruises
~ Dunedin Casino
~ Cadbury World
~ Historic Buildings
~ Larnach Castle
~ Olveston Historic House
~ Otago Settlers Museum
~ NZ Sports Hall of Fame
~ Dunedin Art Gallery
~ Speights Heritage Centre
~ Botanic Gardens
~ University of Otago

Accommodation

Scenic Hotel Southern Cross is a 4 star plus hotel consisting of 178 rooms, situated in Dunedin's central business district. The hotel has an Enviro Silver rating.

Standard rooms

Our 26 Standard rooms have undergone recent refurbishment and provide guests with comfort and style. Rooms have Sky TV, Movielink, fridge, hairdryer, high-speed internet access and mini bar.

Superior rooms

143 Superior rooms are also available. They are spacious and bright with the ultimate in bedding comfort. Each room consists of either a King bed or two double beds, ensuite bathroom, Sky TV, Movielink, stereo and writing desk, mini bar and all have high-speed internet access.

Suites

Also recently newly refurbished, these rooms offer the ultimate in comfort.

Special accommodation rates apply to our conference clientele and we will delighted to included these great rates in your conference quotation.

Check-in time: 2:00pm

Check-out time: 10:00am

Other hotel facilities

~ Carlton Restaurant serving breakfast
~ Ports O'Call Grill offering evening dining
~ Café D'Oro open daily
~ Ports O'Call Bar
~ 24-hour reception and room service
~ Two guest laundries
~ Valet laundry and dry-cleaning service (same day service available)
~ Ice-making machine
~ Gym with sunbed
~ Wireless internet service available
~ Business services
~ Extensive conference facilities
~ Car parking
~ Tourist information and booking service
~ The boutique Dunedin Casino located on site

Conference Facilities

Conference and function rooms

(See following pages for floor plans)

Scenic Hotel Southern Cross	Room Dimensions	Theatre Style	Classroom Style	U/Shape Style	Board Room	Cocktail	Banquet Style
Heritage Room	19.24m x 7.2m	110	60	60	30	200	100
Cargill Room	27.10m x 7.8m	110	75	66	30	200	100
Greenslade Room	9.8m x 8.0m	50	32	30	30	50	30
Speight Room	14.0m x 5.0m	50	25	25	25	60	40
Scenic Room	9.0m x 5.0m	25	12	15	16	30	30
Massetti Room	5.2m x 5.4m	20	10	10	12	-	10
Dawson Room	5.4m x 5.1m	-	-	-	8	-	-
Phyllis Sutton Room	5.6m x 3.4m	-	-	-	6	-	-
Lounge Bar		25	16	12	16	50	30

Equipment hire & other services

On-site Audio Visual Equipment

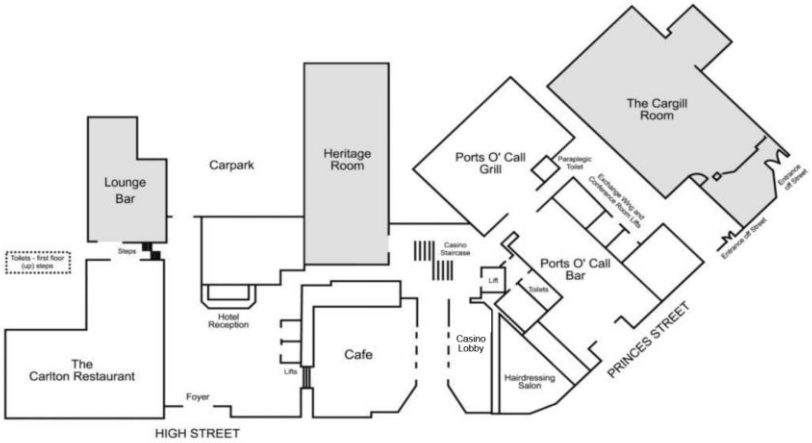
Whiteboard	$20.00
Flipchart with easel	$10.00 per pad
Screen	$30.00
Data projector	$150.00
Television and DVD	$95.00
Lectern	Complimentary
Internet - broadband	$50.00
Internet - wireless	$50.00

Conference rooms automatically come with some basic room set up – pads, pens, iced water and mints.
Any items not listed can be obtained through an independent audio-visual supplier. Prices are subject to application.
All prices are inclusive of GST

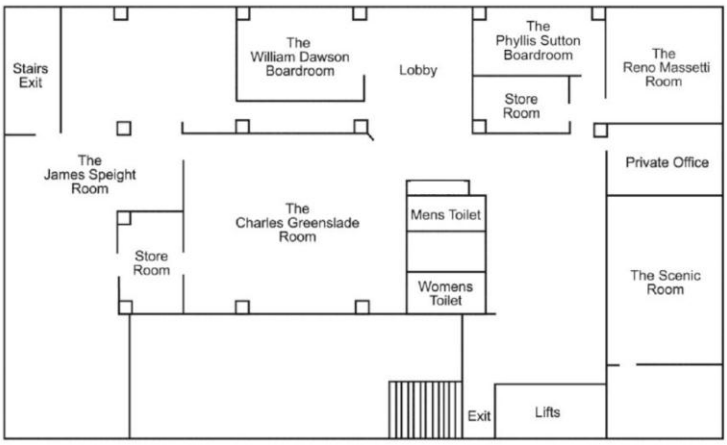
Conference Facilities

Function room floorplans

GROUND FLOOR MAP



FOURTH FLOOR MAP



The Heritage Room

The Cargill Room

The Charles Greenslade Room

The Reno Massetti Room

The William Dawson Boardroom

The James Speight Room

The Scenic Room
The Phyllis Sutton Boardroom

Additional charges - Should your meeting or event take place on a public holiday, an additional surcharge may apply

Conference Catering

Breakfast selections

We pride ourselves on our quality product, professionalism and our desire to meet the market.
With this in mind do remember that our menus are flexible and our executive chef is happy to design a menu specifically for you.

Continental
Breakfast Selections: $19.00

Fresh seasonal and compote fruits

Natural and fruit yoghurt

Freshly baked croissants and danish pastries

Toasted breads and assorted conserves

Assorted muffins

Selection of chilled juices

Tea and coffee including herbal infusions

Full Buffet
Breakfast Selections: $26.50

Continental & Classic Cooked combined

Freshly baked croissants and danish pastries

Toasted breads and assorted conserves

Sliced fresh seasonal fruit platter

Lightly scrambled eggs

Grilled breakfast sausages

Grilled bacon and hash browns

Selection of chilled juices

Tea and coffee including herbal infusions

Conference Catering

Morning & afternoon tea selections

Liquid Refreshments

Freshly brewed coffee and a selection of teas and herbal infusions: $5.00

Orange Juice: $10.00 per carafe

Selection of one of the following items with coffee & tea: $8.00pp
Selection of two of the following items with coffee & tea: $10.00pp

Sweet Selections

Freshly baked muffins
Assortment of home made biscuits
Lemonade scones with jam and cream
Chocolate mud cake with vanilla bean cream
Lemon slice
Caramel slice

Savoury Selections

Vegetarian muffins
Ham and cheese muffins
Mini wraps
Homemade mini quiches
Homemade sausage rolls with yummy sauce

Healthy Selections

Sliced seasonal fruits or fresh fruit basket

Additional fruit charged at $3.00 per person or $30.00 for a 10 person fruit bowl

All above prices are quoted on a per person basis.

Our banquet department will be pleased to submit specially created morning / afternoon tea menus to suit your budget on request.

Conference Catering

Lunch selections

Conference Buffet Lunch

$25.00pp

Wraps

Chicken kebabs glazed in peanut sauce

Homemade gourmet pies

- Steak & cheese with potato top
- Butter chicken with kumera mash
- Vegetarian pie

Salads

- Baby spinach & orange salad with lime aioli
- Roast butternut with peanuts, red onion & a lime & chilli dressing

Sliced fresh seasonal fruit

Additional items:

One item at $5.00pp
Two items at $8.00pp
Three items at $10.00pp

Sushi

Soup & rolls

Corn fritters & relish

Fish cakes with relish

Cheese platter

Cheesecake with berry coulis

Conference Catering

Canapé menus

Canapé options:

Minimum of three items at $15.00pp (minimum of 10 people)
Four items at $20.00pp
Five items at $25.00pp
Six items at $30.00pp

Yorkshire pudding with rare roast beef and horseradish cream

Smoked chicken and cranberry vol au vents with whitestone brie

Cubed pork belly served on mayonnaise crostini with fresh apple sauce

Lemon vinaigrette marinated mussel with fresh herbs served in spoons

Vine tomato, red onion and balsamic reduction bruschetta

Skewered chicken fillets glazed in peanut satay sauce

Tempura blue cod with potato skin and cherry tomato topped with lemon chive aioli

Thai beef salad with chilli lime dressing served in spoons

Mini sweetcorn fritters topped with guacamole and crispy tortilla julienne

Bruschetta

Salmon on rye

Blue cheese stuffed profiterole, onion jam and pear

Cold strawberry soup with mint

Chocolate & lime brulee

Platter options:

Oriental platter

$60.00 for 10 people
Dim sims
Spring rolls &samosas
Garlic & chilli prawns
Chicken wontons

Seafood platter

$60.00 for 10 people
Tempura fish bites
Squid rings
Grilled mussels
Thousand Island shrimp

Antipasto platter

$60.00 for 10 people
Selection of cheeses
Deli meats
Pickles
Breads
Dips
Crackers

Sandwich platter

$70.00 for 10 people
Mini wraps
Fresh sandwiches

Mixed platter

$40.00 for 10 people
Selection of savouries
Fries or wedges
Mini hotdogs
Chicken nuggets

Savoury platter

$60.00 for 10 people
Selection of savouries

Conference Catering

Dinner selections

Buffet Menu A: $48.00pp

Starters

Platters of fresh char roasted and marinated Mediterranean vegetables with kalamata olives, fresh shaved parmesan, petit salad leaves and grilled Tuscan wine splashed croutons – served to your table

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Cold Selection

Smoked chicken and melon salad

Caesar salad with croutons, crisp bacon, parmesan and anchovy dressing

Tomato and cucumber salad

Farfelle pasta with arugula, basil and tomatoes

German potato salad with ham, gherkins & spring onions

Platter of steamed and marinated green-lipped mussels on chiffonade of lettuce

Seafood platter with variety of fresh fish & delicacies on salad leaves with remoulade, tartare & cocktail sauces

A variety of cold cut meats, including duck and chicken liver pate, salami, pastrami, ham, hot spiced pork and condiments including pickles, relishes and crackers

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Hot Selection

Chunky tomato and basil soup

Roast leg of pork with crisp crackle, gravy & apple sauce

Crumbed NZ Hoki fillets with lemon & tartare sauce

Beef carbonnade, a classic beef stew with beer and caramellized onions on orzo pasta with baby peas

Roast potatoes and kumera

Stir fried vegetables with soy

Desserts

Lemon cream puffs, filled with a lemon custard cream

Pavlova topped with softly whipped cream and drizzled with passionfruit

Chocolate moussecake with white & dark chocolate shards

Fruit platter; sliced fruits with melon, pineapple and seasonal fruits

Pecan pie, served warm with double whipped cream

Cheese display; a selection of fine cheeses with grapes, quince paste, crackers and accompaniments

Buffet Menu B: $42.00pp

Starters

A selection of nibbles; spicy roast mixed nuts, parmesan puff pastry crisps and fine marinated olives – served to your table

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Cold Selection

American potato salad with celery, walnuts and bound with a chive mayonnaise

Tomato and cucumber salad spiked with crisp salad leaves and a mustard vinaigrette

Cobb salad; char-grilled baby corn with green beans, red capsicum and a coriander and lime dressing

Roast beetroot in a creamy yogurt and shallot dressing with chives, chorizo sausage and feta

Tossed salad with a selection of dressings

Platter of steamed and marinated green-lipped mussels on chiffonade of lettuce

A variety of cold cut meats, including duck and chicken liver pate, salami, pastrami, ham, hot spiced pork and condiments including pickles, relishes and crackers

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Hot Selection

Yoghurt marinated leg of lamb with mint and spices, served on roasted root vegetables and a rich roast gravy

Pork vindaloo; a sweet and spicy casserole made with Indian and Portuguese flavours served with tumeric braised rice

Crumbed and fried NZ Hoki fillets with lemon and tartare sauce

Roast potatoes and kumera

Stir fried vegetables with soy

Desserts

Apricot and frangipane puff pastry slice

Classic boozy jam and sponge trifle with sherry jelly finished with cream and slivered almonds

Lemon meringue pie, towering with toasted Italianne meringue

New York baked raspberry cheesecake

Ginger iced eclairs with softly whipped cream

Conference Catering

Dinner selections

Set Menu One: $55.00pp

Select one choice from each course prior to your event

Entree

Smoked chicken, potato and avocado salad dressed with a light sour cream dressing

Baby green pea veloute soup served with ham hock tortellini and finished with truffle oil and parmesan shavings

Homemade duck and chicken liver pate with prosciutto, accompanied by toasted brioche and port wine cumberland sauce

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Mains

Mixed mushroom and spinach risotto with hazelnut oil and parmesan

Market fresh fish with cucumber, mustard, dill, crème fraiche and potato salad served with a caramelised lemon

Duck confit, slow cooked duck leg and thigh with braised beans and bacon

Char-grilled ribeye of prime beef, topped with café de Paris butter, roast tomato, crushed green peas and shoestring fries

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Sweets

Baked chocolate tart with raspberry compote and vanilla bean ice cream and chocolate shards

Pavlova with passionfruit, crème fraiche & berry sorbet

Poached pears, served in a melting puff pastry case with butterscotch sauce, lime custard sauce and lemon sorbet

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Freshly brewed tea and coffee served to your table
Served with petit fours; Herbal infusions on request

Extra choice of entrée or dessert $10.00pp
Extra choice of main course $15.00pp

Set Menu Two: $47.50pp

Select one choice from each course prior to your event

Entree

Homemade duck and chicken liver pate with prosciutto, accompanied by toasted brioche and port wine cumberland sauce

Carpaccio of beef with rocket and parmesan

Cream of fennel soup with steamed mussels and saffron infused oil

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Mains

Roasted rump of lamb on de puys lentils, spinach, cherry tomatoes and golden rosette potatoes, finished with a yogurt and mint sauce

Cornfed chicken breast with creamed leeks and button mushroom risotto

Tandoori roasted blue cod with sweet potatoes, eggplant relish and cucumber and yogurt raita

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Sweets

Chocolate brownie ice cream sandwich finished with chocolate sauce and hazelnut praline

Creamy rice pudding with strawberry compote and vanilla bean ice cream

Caramelized apple tart tatin with ice cream and caramel sauce

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Freshly brewed tea and coffee served to your table
Served with petit fours; Herbal infusions on request

Extra choice of entrée or dessert $7.50pp
Extra choice of main course $10.00pp

Vegetarian options available on request

Conference Catering

Wine & beer list

Sparkling Wine		
Lindauer Special Reserve	200ml	$13.00
Lindauer Fraise	200ml	$12.00
Lindauer Special Reserve	750ml	$50.00
Lindauer Sparkling Sauvignon	750ml	$38.00
Chardonnay	Glass	Bottle
Villa Maria Cellar Selection		$42.00
Thornbury Chardonnay	$8.50	$38.00
Sauvignon Blanc	Glass	Bottle
Villa Maria Cellar Selection	$9.50	$42.00
Thornbury Sauvignon Blanc	$8.50	$38.00
Riesling	Glass	Bottle
Villa Maria Private Bin Riesling	$7.50	$38.00
Aromatics and Pinot Gris	Glass	Bottle
Villa Maria Cellar Selection Pinot Gris		$42.00
Thornbury Pinot Gris	$8.50	$38.00
Villa Maria Private Bin Rose		$38.00
Villa Maria Private Bin Viognier		$38.00
Villa Maria Private Bin Gewurztraminer		$38.00
Pinot Noir	Glass	Bottle
Villa Maria Private Bin Pinot Noir	$10.00	$50.00
Thornbury Central Otago Pinot Noir	$11.50	$60.00
Villa Maria Cellar Selection Pinot Noir		$56.00
Syrah	Glass	Bottle
Villa Maria Private Bin Syrah	$10.00	$50.00
Merlot and Merlot Blends	Glass	Bottle
Villa Maria Private Bin Merlot Cabernet Sauvignon	$9.50	$42.00
Thornbury Merlot	$8.50	$38.00
Dessert Wine		375 ml Bottle
Shingle Peak Late Harvest Riesling		$42.00

New Zealand Tap Beer (minimum numbers apply)

Speights, Steinlager Classic	
Twelve oz.	$5.50
Pint	$7.00

New Zealand Bottled Beer

Speights	$6.50
Steinlager Light	$7.00
Steinlager Pure	$8.00

Imported Bottled Beer

Heineken	$8.00

Spirits

Standard spirits / double nip / includes mixer	$8.00
Premium spirits available on request	POA

Liqueurs

Liqueurs available on request	POA

Soft Drinks

Orange juice - carafe	$10.00
Soft drinks per bottle	$4.50

Please be advised that a full wine and beer list is available on request