MARLBOROUGH

SCENIC HOTEL MARLBOROUGH

conferences

Welcome to Scenic Hotels

Marlborough Conference Pack

The 54-room Scenic Hotel Marlborough has undergone a multi-million dollar upgrade which has lifted the hotel to a 4 star plus hotel offering accommodation with a stylish and friendly atmosphere in the heart of Marlborough wine country. The hotel is large enough to cater for sizeable business groups and conferences.

Whether it be a small business meeting or a conference for 150 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.

Our two well-equipped conference rooms are ideal for a variety of functions and events. The food and beverage department has sculptured superb menu options for your perusal to assist with tailoring a unique menu for your event.

We are also located close to the spectacular Marlborough Convention Centre, which can cater for over 700 people theatre style; the Centre is managed by Scenic Group Convention Services.

We look forward to holding your next conference, meeting or special event at the Scenic Hotel Marlborough.

Kindest regards

Melissa Alexander
Events Coordinator

SCENIC HOTEL MARLBOROUGH
Corner Alfred and Henry Streets
PO Box 747, Blenheim 7240
Ph: (03) 520 6187, Fax (03) 578 0337
Email: conference.marlborough@scenicgroup.co.nz
www.scenichotelgroup.co.nz
0800 NZ OWNED (69 69 63)

Contents

Hotel location and regional activities

03 Marlborough: Blenheim

04 **Accommodation**

Conference facilities

05 Conference and function rooms, Equipment hire and other services

06 Function room floor plans

Conference catering

07 Breakfast, morning and afternoon tea selections

08 Lunch selections

09 Canapé selections

10 Dinner selections - buffet

11 Dinner selections – set menu

13 Wine and beverage list

Location & Regional Attractions

Marlborough: Blenheim

Located at the north-eastern tip on the South Island, Blenheim with its warm, dry climate is best known for being a gourmet province and for producing some of New Zealand's most successful wines. It is also close to the beautiful waterways of the Marlborough Sounds.

The Scenic Hotel Marlborough has built its reputation on friendly, personalised service. Whether you are visiting the Marlborough region for business or pleasure – or a bit of both – you will find the Scenic Hotel Marlborough can cater for all your needs. With an abundance of wine and sunshine, the Marlborough region is a popular conference and event location. Our complimentary event planning service will ensure that your event runs smoothly and to plan.

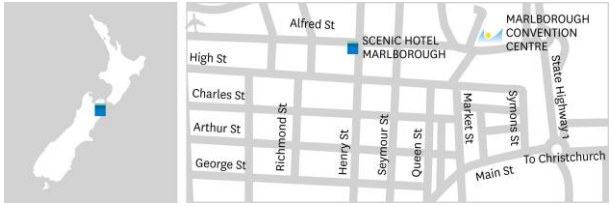
Hotel location

Scenic Hotel Marlborough is conveniently located just a few minutes walk from the centre of Blenheim and puts some of New Zealand's finest food and wine virtually on your doorstep.

~ The Scenic Hotel Marlborough is close to:
Town centre, Blenheim Railway Station. The Interislander Ferry terminal located in Picton, is a 20 minute drive away.

Distance from hotel

Airport	7km
Town Centre	200m
Marlborough Convention Centre	300m
Picton Ferry terminal	28km
Nelson	115km



Activities and attractions

~ Boat trips around the Marlborough Sounds
~ Wine trail tours and gourmet experiences
~ Omaka Aviation Heritage Centre
~ Walking and trekking
~ Eco tours including whale watching
~ Sea kayaking
~ Seahorse World Aquarium
~ Fishing and hunting
~ Diving
~ Golf and tennis
~ Cycling and mountain biking
~ Swim with dolphins and dolphin watching
~ Marlborough Museum
~ Millennium Art Gallery

Accommodation

Scenic Hotel Marlborough is a 4 star plus hotel consisting of 54 rooms, situated in Marlborough, in the regional town of Blenheim.

54 Superior rooms

Accessible and interconnecting rooms available. All rooms have Sky TV and Freeview, telephone, high-speed internet access, desk space, media hub, clock radio with ipod dock, fridge, minibar, tea and coffee facilities, hairdryer, iron and ironing board, in-room safe. Fully air-conditioned

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

Check-in time: 2:00pm

Check-in time: 2:00pm

Check-out time: 10:00am

Other hotel facilities

~ Restaurant serving both breakfast and dinner
~ Guest lounge bar serving lunch and dinner
~ 24-hour reception
~ Room service
~ Guest laundry
~ Valet laundry and dry-cleaning service (available five days)
~ Outdoor heated pool (October – April)
~ Spa and sauna
~ Internet kiosk
~ Wireless Internet service available
~ Conference facilities
~ Complimentary guest parking
~ Tourist information and booking service

Conference Facilities

Conference and function rooms – Ground Floor

(See following page for floor plan)

Scenic Hotel Marlborough	Theatre Style	Classroom Style	U/Shape Style	Board Room	Hollow Square	Cabaret	Cocktail	Banquet Style
Marlborough Room	150	75	70	75	76	80	200	120
Chart Room	50	20	15	20	18	25	70	40
Mondrians Bar							20	

Equipment hire and other services

On-site Audio Visual Equipment

Whiteboard and markers	$15.00
Flipchart with easel	$20.00
Fixed projection screen	$20.00
Portable projection screen	$20.00
Lectern	Complimentary
Lapel or cordless microphone	$120.00
Audio system	$50.00
33 inch television including video player and DVD player	$30.00
Data projector – Full day including projection screen	$150.00
– Half day including projection screen	$75.00
High speed broadband and wireless internet available	From $50.00

Any items not listed can be obtained through an independent audio-visual supplier. Prices are subject to application.
All prices are inclusive of GST

Video Conferencing

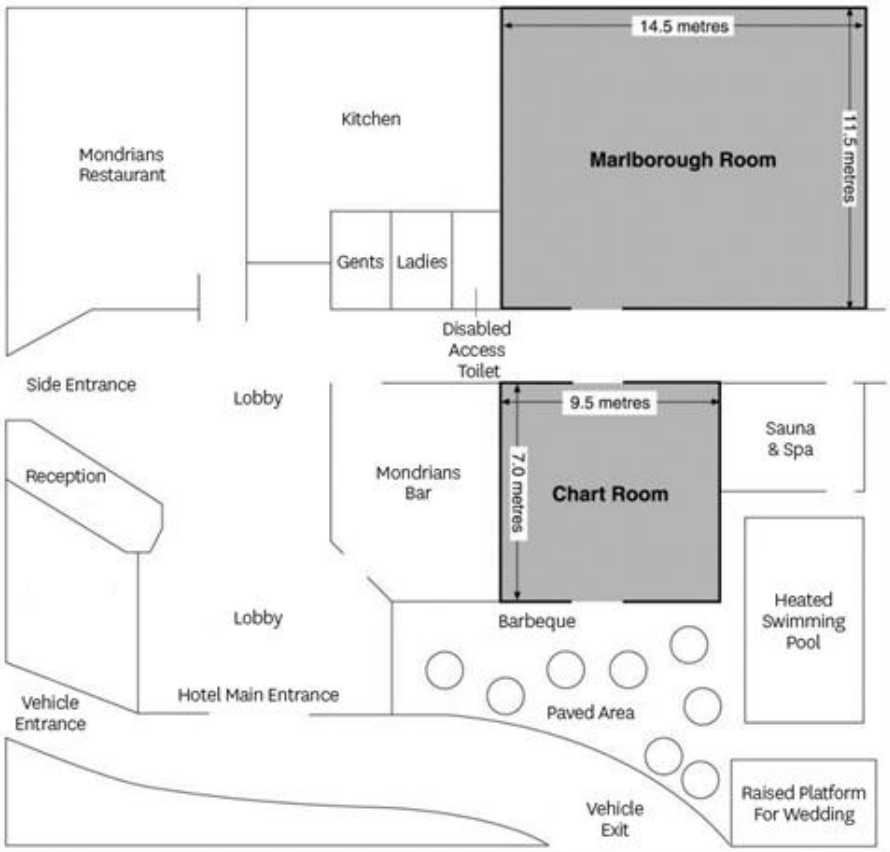
For those meetings where it is impractical to hold an on-site conference, we provide a video conference service. This convenient way of accessing other parts of the country and bringing delegates together is simple and accessible.

We can provide this service in our conference rooms. Prices available on request.

Conference Facilities

Function rooms floorplan

Ground Floor Room Map



The Marlborough Room

(14.5m x 11.5m)
Situated on the ground floor, this large function room can cater for a wide variety of conferences and events. Excellent for meetings, weddings, product displays or banquets.

Full day hire - $350.00 / Half day hire $275.00

The Chart Room

(9.5m x 7m)
Situated opposite the Marlborough Room on the ground floor. Suitable for medium to small meetings, training sessions and seminars.

Full day hire $250.00 / Half day hire $175.00

Special occasion venue rates apply. Based on catering requirements.

Conference Catering

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.

Breakfast selections

Coffee, Tea and Bakery Selections: $11.50

Freshly brewed coffee or espresso or a variety of teas with your choice of toast or pastry

Continental Buffet

Breakfast Selections: $19.00

Assorted yoghurts, selection of fresh seasonal fruits, selection of whole fruits, choice of cereals, fruit compotes, platter of Danish pastries, croissants and homemade muffins

---

Freshly squeezed orange, grapefruit and tomato juice

Your choice of white or wholegrain toast

Freshly brewed coffee with a selection of teas

Full Cooked

Breakfast Selections: $28.00

Includes the continental buffet and grilled bacon, sausages, fried or scrambled eggs, hash browns and a selection of sauces to complement the hot selection

Morning and afternoon tea selections

Liquid Refreshments

Tea and coffee: $4.00

Orange juice: 1 litre jug $15.00

Sweet

Homemade muffin
Freshly baked scone with jam and cream
Baked biscuits
Fruit skewers with natural yoghurt
Ginger gems with orange yoghurt

Savoury

Homemade muffins
Freshly baked scones
Assorted savouries with dipping sauce
Club sandwiches made with fresh local produce
Baked calzone with ham and tomato
Puff pastry and parmesan cheese twisters

Tea and coffee with one food item $8.00
Tea and coffee with two food items $11.00

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 Platter Menus

Working Lunch 1: $22.00 per person
Club sandwiches freshly made with a variety of fillings including vegetarian options
Savouries, vegetarian and savoury, warmed, with dipping sauces
Grilled lamb lollipops with peppered natural yoghurt
Quiche Lorraine
NZ fruit and cheese platter
Tea and coffee

Working Lunch 2: $25.00 per person
Selection of bread and dips
Platters of roast beef and horseradish condiments and pickles
Selection of vegetables and antipasto items
Fresh seasonal fruit platters
Helen's homemade biscuits and ginger gems

Working Lunch 3: $29.00 per person
Tortilla wraps with smoked salmon and cream cheese

Warm savouries and tartlets using seasonal produce

A selection of baked breads and spreads from the kitchen

Freshly baked fruit muffin

Platters of fresh fruit and yoghurt

Double chocolate chip cookies with cream

Over 20 delegates?

Perhaps a Buffet Lunch?

Buffet Menu 1: $25.00 per person
Chef's selection of freshly baked bread
Salad of potato and bacon with creamy mustard dressing
Salad of Marlborough greens with seasonal produce and vinaigrette
Braised beef in red wine and garlic with a rich tomato base
Steamed fragrant rice
Fresh fruit and NZ cheese selection with crackers
Freshly brewed coffee and a selection of teas

Buffet Menu 2: $30.00 per person
Chef's selection of freshly baked bread
Salad of pumpkin and red onion with mozzarella cheese
Salad of Marlborough greens with seasonal produce and vinaigrette
Salad of beetroot and peppered sour cream
Braised chicken thigh and seasonal greens in orange and mint
Steamed Kaikoura sea fish with parsley gremolata
Steamed buttered new potatoes with Marlborough sea salt
Fresh fruit and NZ cheese selection with crackers
Freshly brewed coffee and a selection of teas

Soup of the season, made with fresh daily ingredients, can be added at a cost of $5.50 per person

---

The leisurely lunch option

Your personalised menu – served to your table in Mondrians Restaurant: $35.00 per person

To share at the table
Marlborough baguette and piquant garlic, Lake Grassmere salt and chives

---

Entree
Field mushroom crepe with mustard cream and crispy Parmesan wafer

or

Pacific seafood chowder, flavours of the sea with fresh herbs, served thick and creamy

---

Main
Steamed Kaikoura white fish on a cucumber and orange salad, herbed yoghurt

or

Roasted chicken thigh, kumara mash, onion marmalade, seeded mustard dressing

Steamed potatoes and vegetables to share

Dessert
Lemon curd tartlets and buttermilk bavarois

Freshly brewed coffee and a selection of teas

Conference Catering

Canapé menus

$17.00 per person: choice of 4 items

$23.00 per person: choice of 6 items

$28.00 per person: choice of 8 items

Hot

Petite savouries, vegetarian and savoury, warmed with dipping sauces

Grilled lamb lollipops with peppered natural yoghurt

Baked spring rolls with sweet chilli and soy dipping sauce

Spanish onion tartlets with blue cheese in crispy pastry

Cold

Club sandwiches, freshly made, with a variety of fillings, including vegetarian

Marlborough mussels in the half shell from the Pelorus Sound, with lemon

Smoked chicken blini with fresh cut chives and cranberry sauce

Regal Marlborough salmon on a cream cheese bagel with fresh herbs

Wild pork tatins with puff pastry and red currant jelly

Marlborough baguette with roasted piquant garlic, Lake Grassmere salt and chives

Croisilles Harbour oysters served natural and with salsa

Smoked chicken wraps with cream cheese and dipping sauce

Sweet

Ginger gems

Mini meringues

Assorted cup cakes with frosting

Add freshly brewed coffee and a selection of teas at $4.00pp

Conference Catering

Dinner selections

Buffet Menu: $50.00 per person

Marlborough from the land

Minimum numbers: 30 guests

Served to the table

Chef's selection of freshly baked breads

Soup of the season made with fresh local ingredients

Main from the buffet

Canterbury leg of lamb roasted with rosemary and carved

Honey cured ham carved off the bone

Platters of small goods, sliced and served with condiments and olives

Roasted potatoes

Roasted pumpkin

Seasonal vegetables steamed

Baby beetroot with peppered cream

Marlborough greens with red wine vinegar

Salad of baby spinach and tomato with balsamic

Pear and red cabbage slaw with Parmesan cheese

Desserts

Chef's assiette of desserts from the pantry that may include:

Vanilla seed panna cotta

Kiwifruit pavlova and cream

Sticky date pudding with cream anglaise

Buffet Menu: $65.00 per person

Buffet Menu: $65.00 per person

Marlborough from the sea

Minimum numbers: 30 guests

Served to the table

Chef's selection of freshly baked breads

Soup of the season made with fresh local ingredients

Entrée served to the table

Platters to share at the table to include:

Marlborough mussels, Croisilles Harbour oysters, Regal Marlborough salmon and dipping sauce

---

From the buffet

Roast beef carved and accompanied with gravy and mustards

Steamed Regal salmon with lemon and herb gremolata

Platters of small goods, sliced and served with condiments and sauce

Roasted potatoes

Chef's choice of roasted and steamed seasonal market vegetables

Tomato and mozzarella salad with Marlborough greens

Apple, raisin and celery salad with creamy dressing

Marlborough leaf greens with red wine dressing and toasted pumpkin seed

Salad of kumara and sesame with coconut essence

Desserts from the buffet

Chef's assiette of desserts from the pantry that may include:

Vanilla panna cotta

Chocolate mousse and puff pastry

Ginger gems and blue cheese

Freshly brewed coffee and a selection of teas

Conference Catering

Dinner selections

Special Occasion Buffet: $45.00 per person
Kiwi Classic

Breads to the table
Chef's selection of freshly baked breads

Main from the buffet
Canterbury leg of lamb roasted with rosemary and carved
Honey cured ham carved off the bone

Roasted potatoes
Seasonal vegetables
Salad of Marlborough greens

Desserts
Kiwifruit pavlova and cream
Fresh fruit salad
Chocolate mud cake

Freshly brewed coffee and tea to finish

Set Menu 1: $50.00 per person

Starter
Baker's choice of warm bread to be shared at the table

Entrees
Marlborough mussels
in the half shell with red pepper dip, crispy bread, capers and lemon slice

Smoked chicken breast salad
on a bed of baby greens with spiced pear and drizzled with Chef's favourite dressing

Soup of the season
made from locally sourced market ingredients of the day

Mains
Roasted chicken breast
on potatoes of the day with cranberry and thyme sauce

Canterbury leg of lamb
cooked medium and served on market potatoes, mint jelly and demi glace

Pacific Ocean catch of the day
with rice pilaf, greens, citrus and olive oil dressing

Fresh seasonal vegetables and salad served to the table to share

---

Desserts
Elite Kiwi pavlova
with lashings of whipped cream and seasonal fruit salad

Fresh fruit salad
with a spun web of sugar, natural yoghurt and berry coulis

Almond bavarois
with berry coulis and glass biscuits

To finish
Freshly brewed coffee and a selection of teas

Finish in style
From $8.00 per person – why not add a liqueur with coffee - perhaps a Baileys, Tia Maria, Cognac or single malt whisky!
Full range of options available

Conference Catering

Dinner selections

Set Menu 2: $55.00 per person

Entrees

Soup of the season
made from fresh local produce

Macerated Marlborough Regal salmon
on shaved cucumber, salt water cream, semidried tomatoes and lemon oil

Tea smoked mushroom tart
with spinach, crispy Parmesan and tomato coulis

Mains

Roast Beef strip-loin
served medium with roasted onions, mustard mash, greens and a red wine reduction

Steamed Kaikoura sea fish
on chef's potatoes with local greens and citrus butter sauce

All mains are served with seasonal vegetables to share at the table

---

Desserts

Terrine of banana
with Kapiti ice cream and toffee sauce

Rhubarb and lemon curd tart
anglaise and soft peaked cream

To finish
Freshly brewed coffee and a selection of teas

Finish in style
From $8.00 per person – why not add a liqueur with coffee - perhaps a Baileys, Tia Maria, Cognac or single malt whisky!
See attached beverage list for full range of options

Set Menu 3: $65.00 per person

Entrees

Soup of the season
made with fresh local produce

Marlborough Regal salt cured salmon
with fresh dill cream, baby leaves and caper berries

Tartlet of smoked duck breast
on gourmet potatoes, leeks and watercress with a smoky paprika oil

---

Mains

Beef fillet
served medium on mustard mash with roasted mushrooms and herb cream, port wine essence

Kaikoura sea fish
on buttered greens, saffron potatoes and sauce vierge with fresh herbs

Roasted chicken breast
on seasonal greens, split citrus butter and gourmet potatoes

All mains are served with seasonal vegetables to share at the table

---

Desserts

Tatin of roasted bananas
with Kapiti ice cream and caramel sauce

Vanilla and buttermilk panna cotta
with a compote of berries

Chocolate pot
with cat's tongue biscuits and soft peaked cream

To finish
Freshly brewed coffee and a selection of teas

Finish in style
From $8.50 per person – why not add a liqueur with coffee - perhaps a Baileys, Tia Maria, Cognac or single malt whisky!
Full range of options available

Conference Catering

Wine and beer list

Methode Traditionelle	200ml	Bottle
Lindauer Special Reserve	$13.00	
Deutz Special Reserve	$19.00	$70.00
Moet et Chandon		$130.00

Chardonnay	Glass	Bottle
Villa Maria Cellar Selection	$9.00	$42.00
Seresin	$13.00	$65.00
Vidal Reserve		$45.00
Esk Valley		$48.00
Villa Maria SV Taylors Pass		$65.00

Sauvignon Blanc	Glass	Bottle
Villa Maria Cellar Selection	$9.00	$42.00
Allan Scott	$9.50	$45.00
Villa Maria Reserve Wairau Valley	$12.00	$54.00
Yealands	$11.00	$50.00
Thornbury		$42.00
Villa Maria SV Taylors Pass		$60.00

Riesling	Glass	Bottle
Villa Maria Private Bin	$8.00	$38.00
Forrest Estate		$44.00

Aromatics	Glass	Bottle
Villa Maria Private Bin Viognier		$38.00
Villa Maria Private Bin Gewurztraminer		$38.00

Pinot Gris	Glass	Bottle
Villa Maria Cellar Selection	$9.00	$42.00
Forrest Pinot Gris		$44.00
Villa Maria SV Seddon		$55.00

Rose	Glass	Bottle
Villa Maria Private Bin	$8.00	$38.00

Pinot Noir	Glass	Bottle
Thornbury	$11.50	$52.00
Forrest	$12.00	$55.00
Villa Maria SV Rutherford 2007		$85.00

Syrah	Glass	Bottle
Vidal Reserve	$12.50	$56.00
Esk Valley		$45.00
Villa Maria Cellar Selection		$60.00

Merlot / Cabernet / Blends	Glass	Bottle
Villa Maria Cellar Selection Merlot/Cabernet	$9.00	$42.00
Esk Valley Merlot/Cabernet/Malbec	$10.00	$45.00
Saint Clair Merlot		$49.00
Villa Maria SV Omahu Gravels Merlot 2006		$85.00

Dessert Wine	Glass	375 ml Bottle
Villa Maria Reserve Noble Botrytis Semillon		$60.00
The Doctors' Late Harvest Sauvignon Blanc	$10.00	$38.00

Tap Beer (14oz glass)	
Steinlager Classic	$6.50
Speights Gold	$6.50

New Zealand Bottled Beer	
Heineken	$8.00
Steinlager Pure	$8.00
Macs Range	$7.00
Moa Range	$12.00
Steinlager Premium Light	$7.00

Imported Beer	
Germany - Becks	$8.00
Mexico - Corona	$8.00
Ireland - Guinness	$8.00

Cider / Ginger Beer	Glass
Macs Isaacs Cider	$7.00
Macs Ginger Beer	$5.00

Fruit Juice	Glass
Orange, Pineapple, Tomato, Grapefruit	$4.00

Soft Drinks	Glass
Lemonade	$3.50
Soda Water	$3.50
Ginger Ale	$3.50
Coca Cola	$3.50
Diet Coke	$3.50
Tonic Water	$3.50

All wines & beverages subject to availability