



**DUNEDIN**  
SCENIC HOTEL SOUTHERN CROSS

**SCENIC**  
HOTELS, SUITES &  
RESORTS



# 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 9 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 to 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 4<sup>th</sup> 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. 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, Toitū Otago Settlers Museum, Speight’s Brewery, shopping and entertainment.

### Distance from hotel

Airport	28km
Town Centre	650m
Beaches	5km
Speight’s Brewery	280m
Larnach Castle	13.5km
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
- ~ Toitū 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 Enviro Silver rating.

### *Standard rooms*

Our 14 Standard rooms provide guests with comfort and style. Rooms have Sky TV, Movielink, fridge, hairdryer, high-speed internet access and mini bar.

### *Superior rooms*

155 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, Movie link, stereo and writing desk, mini bar and all have FREE Wifi access.

### *Suites*

Also offer the ultimate in comfort.

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-out time: 10:00am*

### *Other hotel facilities*

- ~ Carlton Restaurant serving breakfast & dinner
- ~ Ports O'Call Bar offering relaxed evening dining
- ~ Boldini cafe open daily
- ~ 24-hour Reception and Room service
- ~ Two guest laundries
- ~ Valet laundry and dry-cleaning service
- ~ Ice-making machine
- ~ Gym
- ~ FREE WiFi available throughout the hotel
- ~ Business services
- ~ Extensive conference facilities
- ~ Car parking
- ~ Tourist information and booking service
- ~ The boutique Dunedin Casino located on site

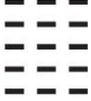
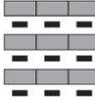
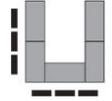
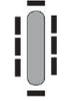
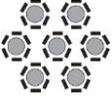




# Conference Facilities

## Conference and function rooms

(See following page for floor plans)

Scenic Hotel Southern Cross	Room Dimensions	 Theatre Style	 Classroom Style	 U/Shape Style	 Board Room	 Cabaret Style	 Cocktail	 Banquet Style
Heritage: \$700.00	19.24m x 7.2m	100	40	40	42	70	180	70
Cargill: \$500.00	27.10m x 7.8m	120	50	50	52	70	200	80
Greenslade: \$350.00	9.8m x 8.0m	50	24	24	26	35	50	50
Speight: \$350.00	14.0m x 5.0m	50	27	27	29	20	60	40
Scenic: \$300.00	9.0m x 5.0m	25	16	12	14	-	30	30
Masseti: \$250.00	5.2m x 5.4m	20	10	10	12	-	-	10
Dawson: \$250.00	5.4m x 5.1m	-	-	-	8	-	-	-
Sutton: \$200.00	5.6m x 3.4m	-	-	-	10	-	-	-
Lounge Bar: \$300.00	8.0m x 5.0m	25	16	-	16	15	50	30

## Equipment hire & other services

### Audio Visual Equipment

Screen	Complimentary
Lectern	Complimentary
Data projector	\$150.00
Whiteboard	\$20.00
Flipchart with easel	\$10.00
Lapel Microphone & PA System	\$290.00
Laptop speakers	\$30.00
Internet – wireless or broadband	\$50.00 per day for multiple devices
Conference Phone	\$85.00 per day plus line charges

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.

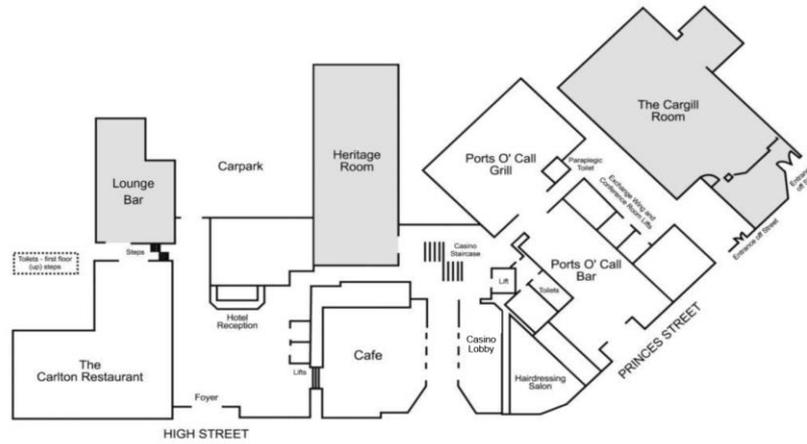
All prices are inclusive of GST



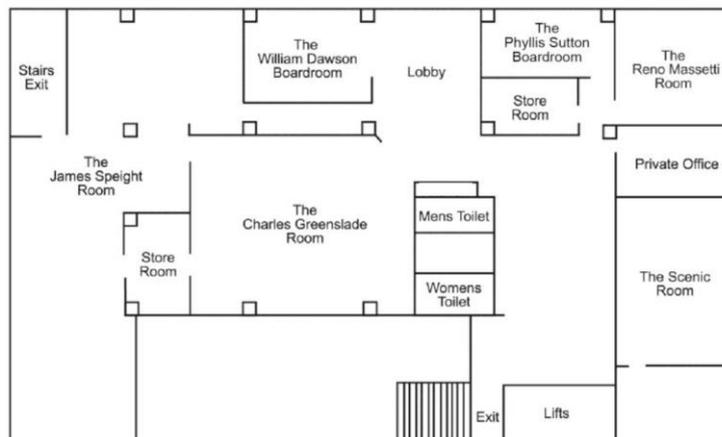
# Conference Facilities

## Function room floor plans

**GROUND FLOOR MAP**



**FOURTH FLOOR MAP**



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



# 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

### Continental Breakfast Selections: \$21.00

- Selection of cereals
- Natural and fruit yoghurt and honey
- Freshly baked croissants and Danish pastries
- Poached seasonal fruit
- Sun blessed fruits
- Fresh breads and assorted conserves
- Selection of chilled juices
- Tea and coffee including herbal infusions

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### Full Buffet Breakfast Selections: \$29.00

- Continental & Classic Cooked combined
- Freshly baked croissants and Danish pastries
- Fresh breads and assorted conserves
- Sliced fresh seasonal fruit platter
- Pancakes with maple syrup & cinnamon cream
- Lightly scrambled eggs with fresh chopped parsley
- Grilled breakfast sausages
- Grilled bacon and hash browns
- Ranch style baked beans
- Sautéed mushrooms
- Selection of chilled juices
- Tea and coffee including herbal infusions

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Above selections are available in the Heritage Room and Lounge Bar only or alternatively when dining in the Carlton Restaurant.

## Day Delegate Packages

### Half Day Delegate Package \$40.00 per person

*minimum numbers apply*

- Half day plenary room hire
- Morning or Afternoon tea
- Lunch
- Whiteboard
- Screen
- Flipchart and pens

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### Full Day Delegate Package \$60.00 per person

*minimum numbers apply*

- Full day plenary room hire
- Morning and Afternoon tea
- Conference Lunch
- Whiteboard
- Screen
- Flipchart and pens

Minimum numbers apply for the day delegate packages in the following conference rooms:

- Heritage: 35 delegates
- Cargill: 25 delegates
- Greenslade: 18 delegates
- Speight: 18 delegates
- Scenic: 12 delegates



# Conference Catering

## Morning & afternoon tea selections

Selection of one item with coffee & tea:

\$9.00 per person

Selection of two items with coffee & tea:

\$13.00 per person

Selection of three items with coffee & tea:

\$17.00 per person

### Sweet Selections

Chefs' selection of homemade cookies  
Devonshire scones with raspberry jam and whipped vanilla cream  
Cappuccino brownie  
Peach and custard muffins  
Banana chocolate chip muffins  
Mini lemon tarts  
Selection of glazed Danish pastries  
Coconut and raspberry friands  
Fruity Muesli fingers  
Honey and orange polenta cake (GF)  
Sliced tropical fruits with Greek style yoghurt and apple syrup (GF)  
Chefs' selection of mini meringues (GF)

### Savoury Selections

Sesame crusted beef sausage rolls with tomato relish  
South island famous, Cheese rolls toasted with butter  
Savoury muffin  
Cocktail sandwiches with assorted fillings  
Mini gourmet pies and vegetarian quiches with tomato chutney  
Mini pizza breads with assorted toppings including vegetarian  
Classic B.L.T filled mini rolls  
Smoked chicken, brie and cranberry filled croissants  
Smoked salmon and herbed cream cheese filled croissants  
Virginian ham, cheese and tomato filled croissants  
Mini wraps with assorted fillings including vegetarian  
Deli filled baguettes

### Healthy Selections

Sliced vegetable selection with hummus and basil pesto dips  
Salad rice paper rolls  
Chicken / tuna rice paper roll  
Fresh cut fruit platter  
Whole fruit

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### Liquid Refreshments

Tea and coffee including herbal infusions:  
\$5.50 per person  
Continuous tea and coffee including herbal infusions:  
\$21.50 per person  
Chilled orange, apple or tomato juice:  
\$14.50 per carafe  
Bottle still or sparkling mineral water  
\$6.00 per bottle  
Southern Cross smoothie (Berry, banana or stone fruit)  
\$18.00 per carafe



# Conference Catering

## Working lunch selections

*Working Lunch*

**\$22.00 per person**

### **Working Lunch 1**

#### **Sandwich Selection**

Virginian ham, cheese and tomato with a dijonnaise dressing.

Chickpea hummus with iceberg lettuce and tomato onion salsa (V)

#### **Salad Selection**

Baby beetroot and feta salad with orange and toasted walnuts (V)(GF)

#### **Hot Selection**

Sesame soy chicken skewers with tomato salsa (GF)

Baked mini quiche

#### **To Finish**

Seasonal fruit selection (V)(GF)

Tea and coffee including herbal infusions

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### **Working Lunch 2**

Artisan breads with butter medallions

#### **Salad Selection**

Baby leaf salad with feta, orange and toasted walnuts (V)(GF)

Tomato, cucumber and red onion with basil and balsamic (V)(GF)

#### **Hot Selection**

Sweet and sour chicken with pineapple and sesame (GF)

Wok fried vegetable noodles with ginger and garlic (V)

Steamed coconut rice (V)(GF)

#### **To Finish**

Southern Cross tiramisu

Seasonal fruit selection (V)(GF)

Tea and coffee including herbal infusions

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### **Working Lunch 3**

#### **Sandwich Selection**

Smoked salmon with cucumber and lemon aioli

Whipped ricotta with vine tomato and basil (V)

#### **Salad Selection**

Iceberg lettuce with egg, parmesan and toasted garlic croutons (V)

Baby potato salad with sundried tomatoes, olives and salsa Verde (V)(GF)

#### **Hot Selection**

Braised Moroccan lamb with apricots and almonds (GF)

Roasted Mediterranean vegetable cous cous with minted yoghurt (V)

#### **To Finish**

Banana slice with chocolate icing

Seasonal fruit selection (V)(GF)

Tea and coffee including herbal infusions

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### **Working Lunch 4**

Artisan breads with butter medallions

#### **Salad Selection**

Broccoli and blue cheese with toasted almonds and apple (V)(GF)

Mediterranean vegetables with balsamic dressing (V)(GF)

#### **Hot Selection**

Roasted chilli plum chicken with orange and mint (GF)

Wok fried vegetables with Asian greens and bean sprouts (V)(GF)

Steamed fragrant rice with toasted sesame seeds (V)(GF)

#### **To Finish**

Fudge chocolate brownie with whipped cream

Seasonal fruit selection (V)(GF)

Tea and coffee including herbal infusions

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# Conference Catering

## Working lunch selections continued

*Working Lunch*

**\$22.00 per person**

### **Working Lunch 5**

#### **Sandwich Selection**

Pumpkin and cream cheese with baby spinach and vine tomato (V)

Ham, cheese and pineapple coleslaw

#### **Salad Selection**

Baked pumpkin with sundried tomato and basil pesto (V)

Tomato, cucumber and red onion salad with olives and feta (V)(GF)

#### **Hot Selection**

Braised pork with chorizo, mushrooms and fennel

Roasted vegetable penne pasta with basil, pine nuts and parmesan (V)

#### **To Finish**

Coconut supreme slice

Seasonal fruit selection (V)(GF)

Tea and coffee including herbal infusions

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### **Working Lunch 6**

Artisan breads with butter medallions

#### **Salad Selection**

Spiced chickpeas with roasted artichokes and semi dried tomatoes (V)(GF)

Baby spinach with toasted hazelnuts and Kikorangi blue cheese (V)(GF)

#### **Hot Selection**

Beef and potato top pie with tomato relish (GF)

Roasted root vegetables with rosemary and olive oil (V)(GF)

#### **To Finish**

Lemon and raspberry tartlet

Seasonal fruit selection (V)(GF)

Tea and coffee including herbal infusions



# Conference Catering

## Buffet lunch selections

*Buffet Lunch*

**\$29.00 per person**

### Monday

Freshly baked artisan breads with salted butter

Soup of the day with shaved parmesan and crispy garlic croutons

Chefs' fresh salad selection (V)(GF)

Sliced continental meats and cold cuts with marinated vegetables

Roasted pork scotch with caramelised apples and prune jus (GF)

Pumpkin and ricotta tortellini with spinach and pine nuts (V)(GF)

Carrot julienne with orange and sesame glaze (V)

Chefs selection of gateaux slices, tropical fruit cocktail and natural yoghurt (V)(GF)

Tea and coffee including herbal infusions

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### Tuesday

Freshly baked artisan breads with butter and olive oil

Soup of the day with grated parmesan and crispy garlic croutons

Chefs' fresh salad selection (V)(GF)

Sliced continental meats and cold cuts with olives and marinated vegetables

Roasted chicken thigh with tomato olives and basil (GF)

Parkvale mushroom risotto with baby peas, feta and truffle oil (V)(GF)

Baked Mediterranean vegetables (V)(GF)

Chefs' selection of mini cake selection, tropical fruit cocktail and natural yoghurt (V)(GF)

Tea and coffee including herbal infusions

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### Wednesday

Freshly baked artisan breads with butter and olive oil

Soup of the day with grated parmesan and crispy garlic croutons

Chefs' fresh salad selection (V)(GF)

Sliced continental meats and cold cuts with olives and marinated vegetables

Sirloin minute steaks with a mushroom and rosemary jus (GF)

Hand cut spiced potato chips (V)(GF)

Steamed seasonal vegetables with lemon pepper (V)(GF)

Chefs' selection of mini tartlets, tropical fruit cocktail and natural yoghurt (V)(GF)

Tea and coffee including herbal infusions

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### Thursday

Freshly baked artisan breads with butter and olive oil

Soup of the day with grated parmesan and crispy garlic croutons

Chefs fresh salad selections with assorted dressings (V)

Sliced continental meats and cold cuts with olives and marinated vegetables

Garlic and thyme roasted spring lamb with red wine jus

Roasted root vegetables with smoked paprika (V)(GF)

Braised tomato, eggplant and courgettes with garlic and basil (V)(GF)

Chefs' selection of dessert selection, tropical fruit cocktail and natural yoghurt (GF)

Tea and coffee including herbal infusions

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### Friday

Freshly baked artisan breads with butter and olive oil

Soup of the day with grated parmesan and crispy garlic croutons

Chefs' fresh salad selections with assorted dressings (V)

Sliced continental meats and cold cuts with olives and marinated vegetables

Indian style fish with coconut, chilli and coriander (V)(GF)

Potato, spinach and lentil curry (V)(GF)

Toasted cumin rice with cucumber and mint chutney (V)(GF)

Chefs' selection of mini cheesecakes, tropical fruit cocktail and natural yoghurt (GF)

Tea and coffee including herbal infusions

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# Conference Catering

## Canapé selections

*Canapé (minimum of 10 people)*

### *Canapé options:*

Selection of 3 items

\$12.00 per person

Selection of 2 hot and 2 cold items

\$18.00 per person

Selection of 3 hot and 3 cold items

\$25.50 per person

Selection of 4 hot and 4 cold items

\$28.50 per person

Selection of 5 hot and 5 cold items

\$29.50 per person

### **Hot:**

Chickpea falafels with minted yoghurt and pomegranate molasses (V)

Sundried tomato arancini with basil aioli (V)

Chilli Masala vegetable samosas with minted yoghurt (V)

Kikorangi filled baby potatoes with red onion jam (V)(GF)

Vegetable bhajis with coriander and chilli dressing

Teriyaki Salmon skewers

Scallop wontons with chilli plum dressing

Parmesan crumbed fish goujons with lemon and tartare sauce

Mini venison burgers with beetroot relish

Chicken tikka kebabs with spiced cumin yoghurt (GF)

Bacon wrapped chorizo with HP sauce

Mini gourmet pies and quiches with tomato relish (V)

Pork and fennel sausage rolls with mango relish

### **Cold:**

Goats cheese crostini with pomegranate molasses (V)

Hummus filled profiteroles with onion jam (V)

Kikorangi blue cheese and caramelised pear on toasted vogels (V)

Californian sushi rolls with wasabi, ginger and Kikkoman soy (V)(GF)

Poached prawns with whipped avocado and lemon (GF)

Smoked salmon rilette with citrus crème fraiche

Pan seared scallops with an orange and basil salsa (GF)

Seared prawns with a mango and coriander relish

Manuka smoked chicken, apple, celery and walnut crepe

Beef sirloin with semi dried tomato and caramelised onions

Grilled lamb with tomato, feta and kalamata olive

Glazed chicken with a pineapple and mint salsa

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### **Sweet:**

Espresso brownie bites

Petit fruit salad, chocolate and cream fraiche

Cheesecake bites

Salted caramel profiteroles with chocolate icing

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# Conference Catering

## Buffet dinner selections

*Buffet Menu A: \$52.00 per person (minimum of 30 people)*

Artisan breads with butter medallions served to the table

### Salad Selection

Greek salad with olives, feta and lemon thyme dressing (V)(GF)

Mesculin lettuce with vegetable confetti and balsamic dressing (V)(GF)

Smoked chicken Caesar salad with garlic croutons and shaved parmesan

Assorted dressings and condiments

### Cold Selection

Sliced continental meats including Virginian ham, pastrami, mortadella, salami and chorizo (GF)

Served with pickled vegetables and assorted relishes (V)

### Hot Selection

Market fish with tomato braised calamari and prawns (GF)

Indonesian Beef Rendang with coconut, chilli and coriander (GF)

Chicken Coq Au Vin with red wine, garlic and mushrooms (GF)

Spinach and ricotta tortellini with a pumpkin and sage cream (V)

Steamed jasmine rice with toasted sesame seeds (V)(GF)

Seasonal market vegetables (V)(GF)

### Dessert Selection

Chefs' selection of slices and tartlets

Warm seasonal pudding with fresh cream

Tropical fruit cocktail with mango syrup (GF)

### To Finish

Tea and coffee including herbal infusions

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*Buffet Menu B: \$60.00 per person (minimum of 40 people)*

Artisan breads with butter medallions served to the table

### Salad selection

Apple, celery and walnut salad with an orange and basil dressing (V)(GF)

Spinach, blue cheese, toasted pecans and sliced mango salad (V)(GF)

Classic Caesar salad with crispy croutons, bacon, shaved parmesan and balsamic dressing

Baby beetroot and watermelon salad with pesto marinated feta (GF)

Tomato, cucumber and red onion salad with olives and basil (V)(GF)

Assorted dressings and condiments

### Cold Selection

Sliced continental meats including Virginian ham, pastrami, mortadella, salami, chorizo and manuka smoked chicken breast (GF)

Served with pickled vegetables and assorted relishes (V)

### Carvery

Oven roasted sirloin of beef with seeded mustard and horseradish jus (GF)

### Hot Selection

Roasted pork scotch with caramelised pear and toasted almonds (GF)

Market fish with garlic mussels, lemon and coriander cream (GF)

Vegetarian pasta with tomato, zucchini, mushroom and basil (V)

Garlic and thyme roasted baby potatoes (V)(GF)

Steamed basmati rice infused with toasted cumin seeds (V)(GF)

Wok fried vegetables with toasted cashews (V)(GF)

### Dessert Buffet

Chefs' selection of slices, mini pastries and tartlets

Warm seasonal pudding served with fresh cream

Tropical fruit cocktail with maraschino cherries (V)(GF)

### To Finish

Tea and coffee including herbal infusions

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# Conference Catering

## Set menu sample

*Final menu will be based on individual requirements*

### **Entrée**

Blueskin Bay cockles/ Southern Clam Chowder (GF)

Light and creamy chowder, with crispy manuka smoked bacon and finely diced Otago garden vegetables

Halloumi Fritters (V)

Brioche crumbed, quinoa and roasted cherrie tomatoes salad basil dressing

### **Main**

Blue Cod (GF)(DF)

Pan fried resting on saffron risotto, sautéed kale, micro greens and caper butter

Braised Silver Fern Farm beef cheek (GF)

Kumara mash and roasted root chunky vegetables and a rich braising stock

Roast Chicken Dinner (GF)(DF)

Roasted, boneless ½ chook, crushed Gourmet potatoes, wilted baby spinach, jus lie

### **Dessert**

Banoffee Pie

Served with “Gourmet” Organic milk vanilla Ice cream and freshly whipped cream

Mango Cheesecake

On crumbed biscuit base served with coconut jelly and lime curd



# Conference Catering

## Wine & beer list

### Sparkling Wine

Lindauer Special Reserve	200ml	\$14.00
Lindauer Fraise	200ml	\$12.00
Lindauer Special Reserve	750ml	\$50.00
Lindauer Sparkling Sauvignon	750ml	\$40.00

### Chardonnay

	Glass	Bottle
Villa Maria Cellar Selection		\$42.00
Thornbury Chardonnay	\$8.50	\$38.00

### Sauvignon Blanc

	Glass	Bottle
Villa Maria Cellar Selection		\$42.00
Thornbury Sauvignon Blanc	\$8.50	\$38.00

### Riesling

	Glass	Bottle
Villa Maria Private Bin Riesling		\$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 Gewurztraminer		\$38.00

### Pinot Noir

	Glass	Bottle
Villa Maria Private Bin Pinot Noir		\$56.00
Thornbury Central Otago Pinot Noir	\$11.50	\$56.00

### Syrah

	Glass	Bottle
Villa Maria Private Bin Syrah	12.50	\$45.00

### Merlot and Merlot Blends

	Glass	Bottle
Villa Maria Cellar Selection Merlot Cabernet Sauvignon	\$9.50	\$42.00
Thornbury Merlot	\$8.50	\$38.00

### New Zealand Bottled Beer

Speights	\$7.00
Steinlager Light	\$7.00
Steinlager Pure	\$8.00

### Imported Bottled Beer

Heineken	\$8.00
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### Spirits

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

### Liqueurs

Liqueurs available on request	POA
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### Soft Drinks

Tea and coffee	\$5.50 per person
Continuous tea and coffee	\$21.50 per person
Orange, apple or tomato juice:	\$14.50 per carafe
Southern Cross smoothie (Berry, banana or stone fruit)	\$18.00 per carafe
Soft drinks	\$4.50 per glass
Bottle still or sparkling mineral water	\$6.00 per bottle

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