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conferences



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Scenic Hotel Marlborough

Conference Pack

The 54-room Scenic Hotel Marlborough is 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 130 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 designed 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 560 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

Kelly Ingram
Events Coordinator

SCENIC HOTEL MARLBOROUGH
65 Alfred Street
PO Box 747, Blenheim 7201
Phone: (03) 520 6187, Fax (03) 578 0337
Email: conference.marlborough@scenicgroup.co.nz
www.scenichotelgroup.co.nz
0800 NZ OWNED (69 69 63)

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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 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.

~ Scenic Hotel Marlborough is close to:
Town centre, Blenheim Railway Station.

The Interislander Ferry terminal located in Picton, is a 20-minute drive away.

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

Distance from hotel

Airport	7.7km
Town Centre	200m
Marlborough Convention Centre	300m
Picton Ferry terminal	28.9km
Nelson	114km





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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, FREE WiFi 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

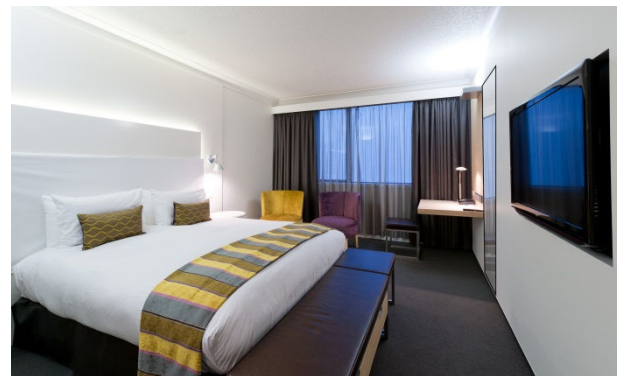
Special accommodation rates apply to our conference clientele and we will be delighted to include these great rates in your conference quotation.

Check-in time: 2.00pm

Check-out time: 10:00am

Other hotel facilities

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


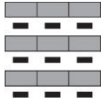
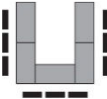




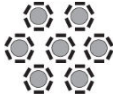




Conference Facilities

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	130	55	50	60	70	60	150	90
Chart Room	40	15	15	20	18	20	50	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
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.

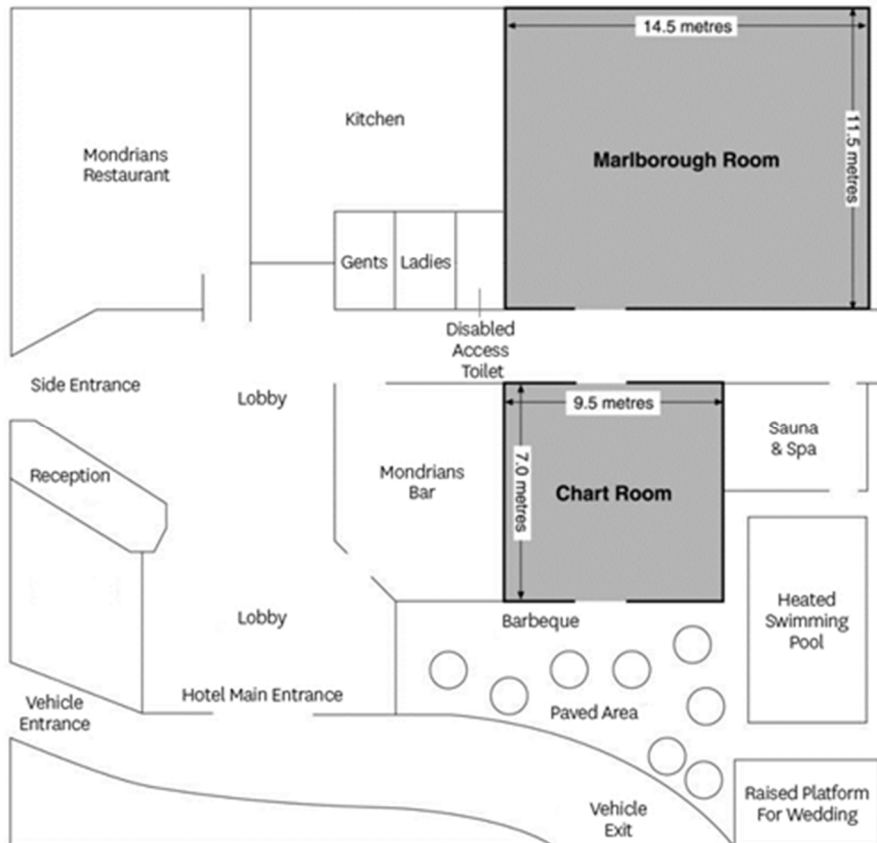
All prices are inclusive of GST



Conference Facilities

Function rooms floor plan

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, fresh fruit platter, selection of whole fruits, choice of cereals, Bircher muesli, mixed berry compote, platter of Danish pastries, croissants and homemade muffins

Freshly squeezed 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 with the addition of:

Poached or scrambled eggs, grilled bacon, hash browns, grilled tomato, roasted mushrooms 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

American brownie with fresh cream

Savoury

Sundried tomato and cheese scones

Small bite croissant with smoked chicken, spinach and cream cheese

Assorted homemade savouries with dipping sauces

Club sandwiches made with fresh local produce

Assorted mini pizzas with a variety of toppings

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: \$25.00 per person

Grilled chicken, bacon and salad wraps
Assorted homemade savouries with dipping sauce
Quiche Lorraine
Lamb & potato rostis with fresh tzatziki
NZ fruit and cheese platter
Freshly brewed coffee and a selection of teas

Working Lunch 2: \$25.00 per person

Roast beef and caramelized onion rolls
Grilled mushrooms stuffed with creamed spinach and parmesan cheese
Chicken, chorizo and feta pastry rolls
Assorted homemade savouries with dipping sauce
Fresh seasonal fruit platters
Freshly brewed coffee and a selection of teas

Working Lunch 3: \$30.00 per person

Toasted ciabatta with a selection of dips
Mediterranean frittata topped with pesto and cream cheese
Smoked salmon, spinach and sour cream wraps
Homemade sausage rolls
Mini cheese and onion pies
Selection of homemade muffins
Fresh fruit platter and yoghurt
Freshly brewed coffee and a selection of teas

Buffet Options (minimum 20 people)

Buffet Menu 1: \$27.00 per person

Freshly baked bread rolls
Braised beef served in a red wine demi-glace
Pasta salad with sundried tomatoes, olives and pesto dressing
Salad of Marlborough greens with seasonal produce and house dressing
Roast potatoes finished with chive butter
Fresh fruit and NZ cheese selection with crackers
Freshly brewed coffee and a selection of teas

Buffet Menu 2: \$35.00 per person

Freshly baked bread rolls
Steamed market fish with dill beurre blanc
Roast leg of lamb with a mint demi-glace
Herb roasted potatoes
Salad of Marlborough greens with seasonal produce and house dressing
Salad of beetroot and peppered sour cream
Homemade cheesecake made with seasonal produce
Fresh fruit platter
Freshly brewed coffee and a selection of teas

Soup of the season can be added to either buffet menu at a cost of \$5.50 per person



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Conference Catering

Canapé menus

\$16.00 per person: choice of 4 items

\$23.00 per person: choice of 6 items

\$30.00 per person: choice of 8 items

Hot

Spanish onion tartlet with blue cheese

Thai fish cake with fresh pineapple and ginger salsa

Deep fried pork wontons, chilli and lime sauce

Baked mussel and remoulade sauce service in the half shell

Beef and chorizo skewers with garlic aioli

Cold

Salmon rilette on crostini with rocket pesto

Roasted mushroom, cream cheese and spinach crepe roulade

Roast vegetable and polenta tartlets with pesto

Smoked chicken and corn filo with paprika cream

Medium rare beef with onion jam served on whole meal toast

Sweet

Assorted tartlets

Tiramisu cake



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Conference Catering

Dinner selections – Buffet Menus

Marlborough from the land

Buffet Menu: \$50.00 per person

Minimum numbers: 30 guests

Served to the table

Chef's selection of freshly baked breads with whipped butter
Soup of the season made with fresh local ingredients

Mains from the buffet

Canterbury leg of lamb with rosemary and mint demi sauce
Coq au vin: chicken braised in red wine and root vegetables

Herb roasted potatoes with Marlborough sea salt
Sesame roasted pumpkin
Steamed seasonal vegetables
Antipasto platter

Baby beetroot with peppered cream
Marlborough greens with red wine vinegar
Salad of tomato and baby spinach with balsamic dressing
Pear and red cabbage slaw

Desserts from the buffet

Vanilla seed panna cotta
Kiwi pavlova and cream
Apple and cherry strudel with cinnamon anglaise

Freshly brewed coffee and tea to finish

Kiwi Classic

Buffet Menu: \$45.00 per person

Minimum numbers: 30 guests

Served to the table

Chef's selection of freshly baked breads with whipped butter

Mains from the buffet

Braised beef cheek on sesame pumpkin mash in pinot noir jus
Honey cured ham carved off the bone

Herb roasted potatoes with Marlborough sea salt
Steamed panache of vegetables
Garden salad of Marlborough greens

Desserts from the buffet

Pavlova roulade with passionfruit and cream
Fresh fruit salad
Tiramisu

Freshly brewed coffee and tea to finish



Conference Catering

Dinner selections – Set Menus or Alternate Drop Menus

Design your own menu

Option One: Set Menu

Choose 1 option from each section to create a 2 or 3 course set menu, meaning your guests do not choose on the night.

2-course	\$40.00 per person
3-course	\$50.00 per person

Option Two: Alternate Drop

Choose 2 options from each course to create a 2 or 3 course alternate drop menu. Each guest will receive one of the two options you choose (they have no choice) and can swap on their table if preferred.

2-course	\$42.00 per person
3-course	\$55.00 per person

Option Three: Set Menu with guest choice

Choose 2 options from each course to create a 2 or 3 course menu, which your guests can select from on the night.

2-course	\$48.00 per person
3-course	\$59.00 per person

Note:

All menu choices must be made prior to the event.

All menus include fresh bread and whipped butter to start.

Menu Options

Entrée Courses

Marlborough Mussels served in the half shell with roast capsicum coulis, crostini, capers and a lemon slice
 Thai smoked chicken salad with cashews served on a bed of seasonal greens with chilli lime dressing
 Soup of the season made from locally sourced market ingredients
 Roast vegetable and polenta tart finished with crispy parmesan and balsamic reduction
 Lamb kofta served in baby spinach with dill yoghurt

Main Courses

Roasted chicken breast on a pearl barley cassoulet with baby spinach, finished with a roast mushroom jus
 Herbed chicken breast served on roast parsnip and kumara, finished with a bacon and sherry jus
 Canterbury lamb rump with kumara parmentier and a red current glaze
 Pacific catch of the day served with a fennel risotto cake, steamed greens and chive hollandaise
 Steamed market fish served on chive crushed potatoes, finished with lemon burre blanc
 Angus beef sirloin served medium with roast onion jus, mustard mash and crispy leeks
 Braised beef cheek on sesame pumpkin mash with pinot noir jus

Dessert Course

Elite kiwi pavlova with whipped cream and mixed berry compote
 Fresh fruit salad with a toffee cage, natural yoghurt and raspberry syrup
 Sticky date pudding with vanilla bean ice cream and caramel sauce
 Warm apple and cheery strudel with vanilla bean ice cream
 Salted caramel panna cotta with chocolate ganache and Chantilly cream
 Warmed berry and mascarpone tart with cinnamon anglaise
 Baked tiramisu cheesecake with chocolate ganache and mascarpone cream