

Conference EVENTS & INCENTIVES

SCENIC
HOTEL
GROUP

NEW ZEALAND
OWNED &
OPERATED





PERFECT LOCATION, UNIQUE STYLE, AND SUPERB CATERING

Perfectly positioned a short distance from Hagley Park, shops and cafés, but with plenty of onsite parking, Scenic Hotel Cotswold offers an exceptional level of personal service housed within the unique characteristic Tudor-style and theme.

Whether it be a small business meeting or a conference for 150 guests, we can tailor make your special event with professionalism and flair. Known for quality catering and attentive service, our experienced team will ensure a successful event, every time.

CONTACT US

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For more information and to book, visit
scenichotelgroup.co.nz/COT-functions



CANTERBURY CHRISTCHURCH

Rich with trees, parks, and gardens, Christchurch is a modern city entwined with old English heritage that is reflected in its many Gothic style stone buildings. The arts are prevalent throughout the city with museums, galleries and live music, plus the Port Hills act as a backdrop for the ideal outdoor enthusiast's haven.

Located on the east coast of New Zealand's South Island, Christchurch is an international gateway to the south, with a huge range of world class destinations within an easy drive of the city.

KEY Locations close to our hotel

Boutique shopping	500m
Christchurch Casino	1.2km
Botanic Gardens and Canterbury Museum	2km
Airport	9km



SCENIC HOTEL COTSWOLD

Minutes away from boutique shopping at Merivale, and a short walk to beautiful Hagley Park and Christchurch Casino, Scenic Hotel Cotswold is a 4 star hotel consisting of 77 rooms, situated in spacious grounds and courtyard, with picturesque gardens.

Studio Rooms: Our 33 Studio rooms have a variety of bedding configurations; all have ensuite bathrooms, and tea and coffee facilities. Two of the rooms are suitable for guests with accessibility requirements.

One and Two Bedroom Suites: The hotel has a variety of one and two bedroom suites, each containing separate living and bedroom areas. Wheelchair accessible suites are also available.

Royal Suites: The two Royal Suites are furnished to complement the ambiance of the hotel. Each has a king bed in the bedroom. The lounge area in each suite is ideal for board meetings for up to 8 people

- Check-in time: 2:00pm
Check-out time: 10:00am
- Tudors on Papanui serving both breakfast and dinner
- Newly renovated bar and sitting area
- 24-hour reception
- Room service
- Guest laundry
- Valet laundry and dry-cleaning service (available six days)
- Spacious grounds and courtyard
- Swimming pool
- Fitness room and sauna
- WiFi
- Complimentary guest parking



ACCOMMODATION OPTIONS

Scenic Hotel Cotswold offers a variety of room options including economical standard rooms through to luxurious suites. All rooms include a 42" TV screen (excluding the Motor Inn), mini fridge, heater, tea and coffee making facilities, and free WiFi. The en-suite bathroom comes with a hairdryer and toiletries.

The spacious suites feature one or two separate bedrooms, a lounge, and dining area. We also have pet friendly hotel rooms so you don't have to leave your best friend behind.

EXECUTIVE STUDIO

30m² 1 2

EXECUTIVE SUITES

38-52m² 1-3 1-4

ROYAL SUITES

56m² 1 2







STANDARD ROOMS

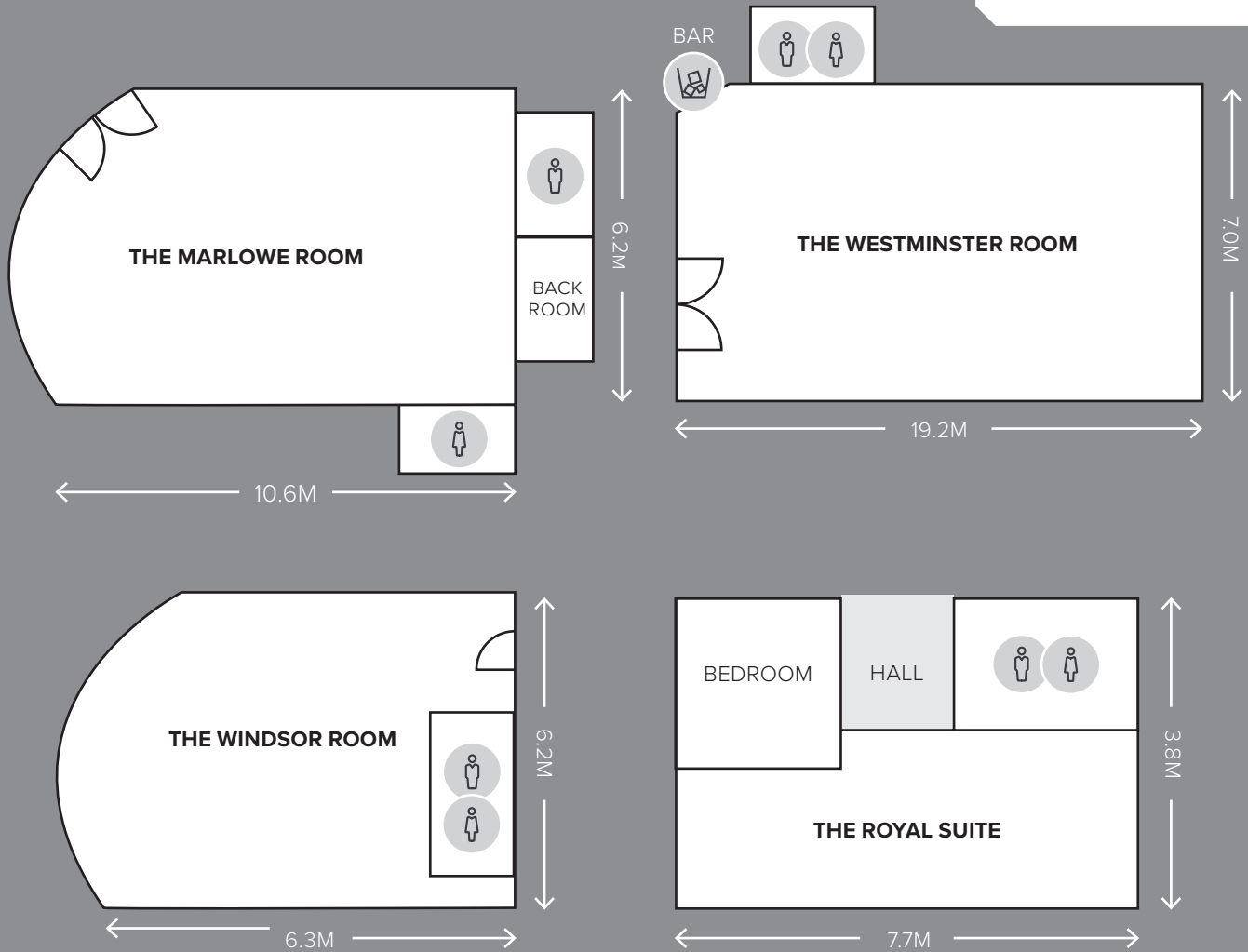
30-40m² 1-2 1-4

ECONOMY MOTOR INN (3-STAR)

27m² 1-2 2-3

CONFERENCE CAPACITY CHART

	Marlowe Room	Windsor Room*	Westminster Room	Royal Suite
 Theatre	40	18	100	-
 Classroom	18	6	50	-
 U Shape	20	12	40	-
 Boardroom	20	10	50	7
 Cocktail	50	15	120	15
 Banquet	20	-	80	-



FLOOR PLAN

The Marlowe Room

Half day with catering	149
Half day room only	199
Full day with catering	255
Full day room only	299

The Westminster Room

Half day with catering	299
Half day room only	349
Full day with catering	399
Full day room only	499

The Windsor Room

Half day	POA
Full day	POA

The Royal Suite

Full day with or without catering	300
(Can be used for overnight accommodation)	

Half day maximum duration 4hrs. Full day maximum duration 10hrs. Minimum of 10 delegates for catering discount. Rates negotiable for multi-day hire.



DELEGATE PACKAGES

STANDARD FULL DAY*

65pp

Arrival tea and coffee

Morning tea chefs' choice of one food item

Working lunch chefs' choice of:

- One cold food
- One hot food
- Cake or Slice
- Fruit bowl

Afternoon tea and coffee

Chef's choice of one food item

DELUXE FULL DAY*

78pp

Arrival tea and coffee with biscuits

Morning tea chefs' choice of two food items

Working lunch chefs' choice of:

- Two cold foods
- Two hot foods
- Fruit platter
- Cake or slice
- Cold beverage

Afternoon tea and coffee

Chef's choice of two food items



EQUIPMENT HIRE AND SERVICES

Unlimited WiFi	Complimentary	Sound system with roving microphone	50
Whiteboard and pens	Complimentary	Webcam	30
Lectern	15	Conference rooms automatically come with some basic room set up – pads and pens, iced water, and refreshments.	
Projection screen	30	Any items not listed can be obtained through an independent audio-visual supplier.	
Flipchart with easel	20	Prices are subject to application.	
Flipchart paper (per pad)	15	All prices are inclusive of GST Daily	
Data projector and screen			
Half day	50		
Full day	100		
Sound system with hand held microphone	50		

BREAKFAST, MORNING, AND AFTERNOON TEA

BREAKFAST

Continental Selections	27pp
Full cooked buffet	34pp
All the continental breakfast selections plus a range of hot dishes including eggs, sausages, hash browns, and more.	
Arrival tea and coffee	10pp

BEVERAGES

Tea	5pp
Coffee	5pp
Soft drinks	6pp
1L Fresh apple juice	12
1L Fresh orange juice	12
1L Fresh grapefruit juice	12
Energy drink	7 each

MORNING & AFTERNOON TEA

1 item with tea and coffee	14pp
2 items with tea and coffee	18pp

Danishes

House-made chocolate chip biscuits

Freshly baked date scones

Served with whipped cream and berry jam

Quiche: spinach and feta / beef and mushroom

Pastrami and cheddar cheese filled croissant

White chocolate dipped muesli slice

LUNCH OPTIONS

MAIN LUNCH OPTIONS

Served in Tudors Restaurant
Includes tea, coffee, water, and a fruit basket

1 Choice	27pp
2 Choices	38pp
3 Choices (1 can be a Dessert)	47pp

Grilled local salmon on lemon and herb quinoa *GF*
Served with a medley of seasonal vegetables and a light citrus dressing

Free-range chicken stir fry with Asian greens and cashews
Tossed with soba noodles in a ginger-soy glaze, featuring a variety of fresh seasonal vegetables

Herb-crusted beef tenderloin with roasted root vegetables
Accompanied by a silky cauliflower purée and a rich red wine reduction

Lamb tagine with apricot and almond couscous
A fragrant stew of tender lamb with apricots and almonds, served on a bed of fluffy couscous

Vegetable lasagne with spinach and ricotta
Layered with seasonal vegetables, served with a side of mixed greens and a light balsamic vinaigrette

DESSERTS

Spiced carrot cake with light cream cheese frosting *GF*

Seasonal fresh fruit salad with a mint-infused sorbet *GF*

Strawberry cheesecake

Artisanal gelato selection *GF*

Mini pavlova with fresh kiwifruit and berries *GF*

Dark chocolate mousse with a hint of liqueur cream *GF*

GF Gluten Free *VGO* Vegan Option | *VG* Vegan

WORKING LUNCH OPTIONS

Served in the conference room.
Includes tea, coffee, water, fruit basket, and sweets

2 Choices	26pp
3 Choices (1 can be a Dessert)	32pp

Sushi rolls *GF, VGO*
Served with pickled ginger, wasabi, and soy sauce

Chicken, cranberry, and brie sliders

Assorted savoury pies

Assorted ciabatta sandwiches

Chicken, bacon and spinach wraps

Antipasto platter

Tofu salad with beetroot and walnut

Vietnamese chicken salad *VO*
(*VO*: Tofu will be added instead of chicken)

EXTRA OPTIONS

7pp Each

Caesar salad *VO*

Steamed vegetables *VG*

Edamame bean garden salad *GF, VG*

Dietary Information: All meals are prepared in a facility using products containing allergens. Please advise the restaurant team of allergies or intolerances. Our chefs pride themselves on sourcing the freshest seasonal food and beverage, so menus are subject to change.

CANAPÉ MENU

DETAILS

Minimum 10 pax for 1 hour service
The additional per-hour cost is \$10 per person

Choose 3 items 18pp
Extra items 4pp

Menus can be tailor made to suit your needs

HOT ITEMS

Maple marinated scallops wrapped in bacon *GF*

Prawns with Thai avocado salsa *GF*

Asparagus and blue cheese tart

Sun-dried tomato arancini with garlic aioli

Assorted mini pies

Prawn twisters with wasabi aioli

Mini sliders: beef and falafel

COLD ITEMS

Chicken, cranberry, and mescaline tortilla pinwheels

Smoked salmon mousse on rye

Shrimp filo cups

Baby bruschetta with tomato, mozzarella,
and basil pesto

Sushi with ginger and soy sauce

Mini club sandwiches with assorted vegetarian
and meat fillings

SWEET ITEMS

Berry mini tart

Mini panna cotta *GF*

Orange and almond cupcakes

Salted caramel peanut brownie

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BUFFET MENU

SAMPLE BUFFET DINNER MENU

Minimum 40 guests

55pp

ENTRÉES

Bread rolls

Soup of the day

MAIN COURSE

Crumbed chicken supreme stuffed
with pesto cream cheese

Roast beef with gravy and Yorkshire pudding

VEGETABLES

Roasted kumara and potatoes

Green salad

Coleslaw with apple and garden herbs

DESSERT

Fruit salad

Pavlova with cream, chocolate shavings,
and passionfruit sauce

Vanilla ice cream

Chocolate mudcake

TEA AND COFFEE

SAMPLE BUFFET DELUXE MENU

Minimum 40 guests

65pp

ENTRÉES

Bread rolls

Soup of the day

MAIN COURSE

Citrus baked salmon darnes on Japanese rice

Crumbed chicken supreme stuffed
with pesto cream cheese

Roast beef with gravy and Yorkshire pudding

VEGETABLES

Roast vegetables

Mint roasted gourmet potatoes

Green salad

Sun-dried tomato and pine nut pasta salad

Coleslaw with apple and garden herbs

DESSERT

Lemon posset topped with passionfruit coulis

Dark chocolate tart

Tiramisu topped with cream and chocolate shavings

TEA AND COFFEE

PLEASE NOTE: THIS IS SAMPLE MENU ONLY. ONCE YOUR ORDER IS CONFIRMED, OUR CHEF WILL MAKE AN EXCLUSIVE MENU FOR YOUR EVENT BASED ON THE SEASONAL PRODUCE AVAILABLE AND YOUR REQUIREMENTS

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SET MENU

DETAILS

2 Courses 58pp
3 Courses 70pp

Shared breads and house condiments to start

ENTRÉES

Lamb and leek filo cigars
Stilton blue cheese and broccoli soup *v, GFO*
Smoked salmon and cucumber rolls *GF*

MAINS

Grilled pork belly *GF*
Beef short rib *GF*
Akaroa salmon *GF*
Vegetable Wellington *v*

DESSERTS

Eton mess
Dark chocolate and orange tart
Tiramisu cheesecake

TEA AND COFFEE

Mini cheeseboard to finish

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WINE MENU

MÉTHODE TRADITIONNELLE	200ml	750ml		
Dunes & Greene Chardonnay	16	50		
Pinot Noir NV South Australia				
	Glass	Bottle		
Saint Clair Sparkling Sauvignon Blanc Marlborough	16	95		
SAUVIGNON BLANC	Glass	Bottle		
Twin Islands Marlborough	12	55		
Nautilus Estate Marlborough	14	65		
The Ned Marlborough	15	68		
PINOT GRIS				
James Sinclair Marlborough	13	62		
Misha's Vineyard Dress Circle Bendigo, Central Otago	16	74		
AROMATICS				
Saint Clair Pioneer Block 9 Big John Riesling Marlborough	13	62		
Nautilus Estate Albarino Marlborough	15	74		
Two Paddocks Picnic Riesling Central Otago	16	75		
CHARDONNAY				
James Sinclair Marlborough	13	60		
Mt Beautiful Cheviot, North Canterbury	14	65		
Palliser Pencarrow Martinborough	16	70		
			ROSÉ	
			Opawa Pinot Rosé Marlborough	13 60
			FROMM Organic Rosé Marlborough	15 75
			PINOT NOIR	
			Opawa Marlborough	15 70
			Mt Beautiful Cheviot, North Canterbury	16 75
			Mt Difficulty Roaring Meg Central Otago	17 80
			Misha's Vineyard Cantata Bendigo	18 85
			CABERNET & BORDEAUX BLENDS	
			Saint Clair Origin Merlot Hawke's Bay	13 62
			James Sinclair Gimblett Cabernet Merlot Gimblett Gravel, Hawke's Bay	15 70
			SHIRAZ/SYRAH & LUSCIOUS RICH REDS	
			Yalumba Galway Barossa Shiraz South Australia	12 55
			Jim Barry Lodge Hill Shiraz Clare Valley	14 66
			Smith & Sheth CRU Heretaunga Syrah Hawke's Bay	17 80

BEVERAGE MENU

BEER

Speight's Gold 4%	9
Speight's Mid Ale 2.5%	9
Speight's Summit Zero 0%	9
Speight's Summit	10
Ultra Low Carb	
Steinlager Pure 5%	11
Corona 4%	11
Heineken 5%	11
Stella Artois 5%	11
Panhead Quick-Change XPA 4%	12.5
Guest Tap	13
Guinness 4.2%	13.5
Panhead Supercharger APA	14
Emerson's Pilsner	14

CIDER

Mac's Cloudy Apple 4.2%	10
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GIN

Gordon's Dry Gin London	11
Bombay Sapphire Hampshire	12
Scapegrace	17
Blood Orange Gin Lake Dunstan	
Strange Nature Marlborough	17
Your choice of Fever Tree Tonics:	
Indian	
Mediterranean	
Elderflower	
Wild raspberry	

SPIRITS

House Spirits	9 - 12
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HOUSE COCKTAILS

Espresso Martini Vodka, espresso, Kahlúa	22
Mango Chilli Margarita Tequila, mango, chilli	23
Pink Gin Sling Gin, blackberry, red fruit, soda	23



ACTIVITY DETAILS

Scenic Hotel Cotswold has partnered with some great local operators to take your next conference or event to the next level. From team building to easy activities or grand adventures, there are options for all. For more details or ideas contact one of our conference team.

Here is a taste of what there is to do in Christchurch and Canterbury

Visit the award winning Christchurch Botanic gardens

Take a leisurely ride down the Avon river with the iconic punting on Avon or try the new Waka paddle experience, perfect for groups and team building

Discover the incredible new cityscape, architecture and activities in the central city either by foot, by tram or scooter!

Do some exhilarating team building on the Christchurch adventure park zip lines, or get on your bike with their fast paced mountain bike trails

Cruise Lyttleton Harbour and visit Quail Island

Venture a little further with a day trip to the stunning French inspired township of Akaroa, or the alpine village of Hanmer Springs

Play a round on one of the many scenic golf courses

Enjoy some of the bars and eateries overlooking the river at The Terrace

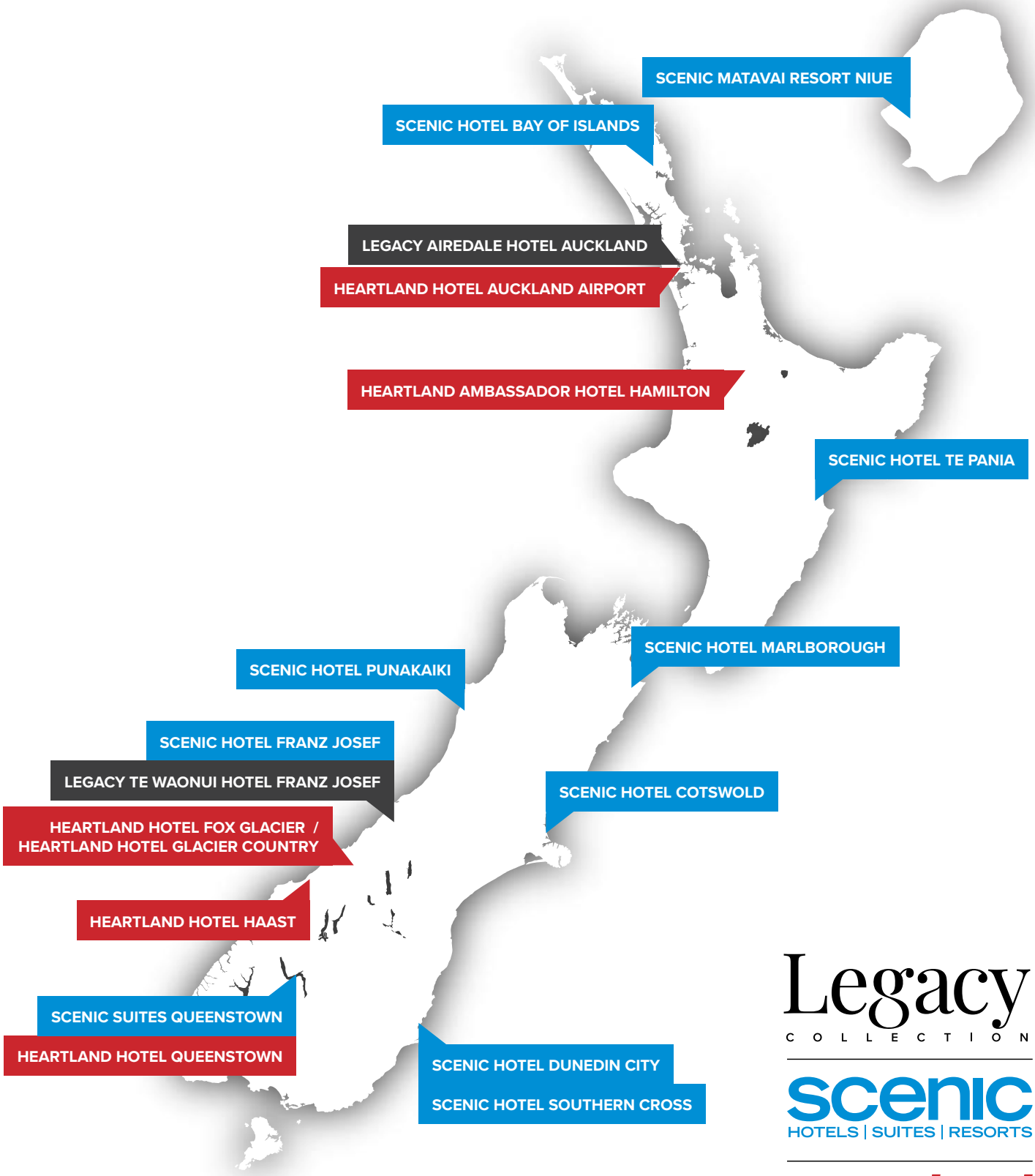
Sample some of the best local produce and delights at The Riverside Market

Take in 360 degree views of the city and Lyttleton Harbour atop the Port Hills via the Christchurch Gondola

Jump aboard the TranzAlpine and experience one of the world's most scenic train journeys

Visit the cellar doors in the Waipara Wine Valley and sample some of the regions best vintages

Indulge at some of the best restaurants New Zealand has to offer



Legacy

COLLECTION

scenic

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WINNER OF THE
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