



Christmas

EVENTS WITH US

2026

scenic
Hotel Southern Cross

Private Event Packages

Christmas is coming!

Now is the time to start planning your end of year festivities.

From casual to classic, large groups or small, our expert event coordinators will tailor a proposal for all.

Minimum number of 30 required.

Sips and Starters | \$56 pp

- Canapés (4 items)
- Includes room hire & Christmas theming

Seasonal Spread Buffet Lunch | \$76 pp

- One welcome drink including themed cocktails
- Includes room hire & Christmas theming
- Table settings

Seasonal Spread Buffet Dinner | \$96 pp

- One welcome drink including themed cocktails
- Includes room hire & Christmas theming
- Table settings

Sensational Seasonal Spread | \$141 pp

- 30 mins canapés (3 items) + one welcome drink including themed cocktails
- Christmas buffet dinner
- Includes room hire & Christmas theming
- Table settings

Sips & Starters

Includes: Canapés (4 Choices), room hire & Christmas theming

Choose any of the 4 items

- Smoked salmon blinis with herb and citrus crème fraîche
- Shrimp cocktail in a Chinese spoon
- Vegetable crudité with hummus dip
- Char-grilled vegetable and basil pesto crostini
- Chicken and cranberry vol-au-vents
- Vegetarian spring rolls with spicy tomato chutney
- Pecorino-encrusted beef goujons with béarnaise sauce
- Figgy pulled pork, wonton chip with chilli oil
- Assorted macarons
- Assorted petit fours

Please note, we can cater to dietary requirements on request. All meals are prepared in a facility using products containing allergens. Please advise the restaurant team of allergies or intolerances.



Seasonal Spread

B U F F E T L U N C H M E N U

Includes: One welcome drink including themed cocktails, room hire & Christmas theming, and table settings

Oven-baked bread and rolls with condiments

Cold Selection

- A selection of fresh seafood salads including green-lipped mussels, and baby shrimp with grilled pineapple
- Antipasto platter with sliced cold-cut meats i.e. ham, rare roasted beef, traditional continental sausages, and roasted paprika chicken
- Seasonal fresh vegetarian salads with traditional condiments, chutneys, and dips
- Gourmet potato salad with bacon and chives
- Baby beetroot salad with Spanish onion and black olives

Hot Selection

- Lemon-poached salmon fillet with shrimp ragout and fruit salsa
- Grilled Porterhouse with sautéed leeks, mushrooms and red wine jus
- Honey and orange glazed Champagne ham with apple sauce
- Spinach and ricotta ravioli with tomato and goat feta
- Seasonal steamed vegetables
- Roasted gourmet potatoes

Dessert

- Traditional Christmas pudding with a brandy crème anglaise
- Mini pavlovas
- Chunky fruit salad accompanied with fresh whipped cream
- Variety of Chef's choice dessert slices

Freshly brewed tea and coffee

Please note, we can cater to dietary requirements on request. All meals are prepared in a facility using products containing allergens. Please advise the restaurant team of allergies or intolerances.

Seasonal Spread

B U F F E T D I N N E R M E N U

Includes: One welcome drink including themed cocktails, room hire & Christmas theming, and table settings

Soup of the day with warm bread rolls

Cold Selection

- A selection of fresh seafood salads including green-lipped mussels, and baby shrimp with grilled pineapple
- Antipasto platter with sliced cold-cut meats i.e. ham, rare roasted beef, traditional continental sausages, and roasted paprika chicken
- Seasonal fresh vegetarian salads with traditional condiments, chutneys, and dips
- Gourmet potato salad with bacon and chives
- Baby beetroot salad with Spanish onion and black olives

Carving Station (*Choose one*)

- Honey-glazed Champagne ham with apple sauce
- Traditional roasted turkey breast with sage and bread stuffing and cranberry jus

Hot Selection

- Lemon-poached salmon fillet with shrimp ragout and fruit salsa
- Grilled Porterhouse with sautéed leeks, mushrooms and red wine jus
- Honey and orange glazed Champagne ham with apple sauce
- Truffle-infused creamy mushroom penne pasta
- Seasonal steamed vegetables
- Roasted gourmet potatoes

Dessert

- Traditional Christmas pudding with a brandy crème anglaise
- Mini pavlovas
- Chunky fruit salad accompanied with fresh whipped cream
- Mixed berry mousse

Freshly brewed tea and coffee

Please note, we can cater to dietary requirements on request. All meals are prepared in a facility using products containing allergens. Please advise the restaurant team of allergies or intolerances.

scenic
Hotel Southern Cross

Scenic Hotel Southern Cross

118 High Street, PO Box 96,
Dunedin 9016

P: 03 477 0752

E: conferencedunedin@scenichotels.co.nz

0800 NZ OWNED (69 69 63)

www.scenichotelgroup.co.nz