



Your
perfect
blend of
work &
play

With award winning vineyards and world renowned scenery at its doorstep the Scenic Hotel Marlborough is your complete conference venue right in the heart of Blenheim. We can provide you with accommodation, conference facilities, dining and assistance with booking all your leisure activities.

Whether it be a small business meeting or a conference for 130 guests, we can tailor make your special event with professionalism and flair. Our two, well-equipped conference rooms are ideal for a variety of functions and events, plus with our on-site food and beverage team, and experienced event staff, we can ensure a successful event every time.

CONTACT US

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Scenic Hotel Marlborough

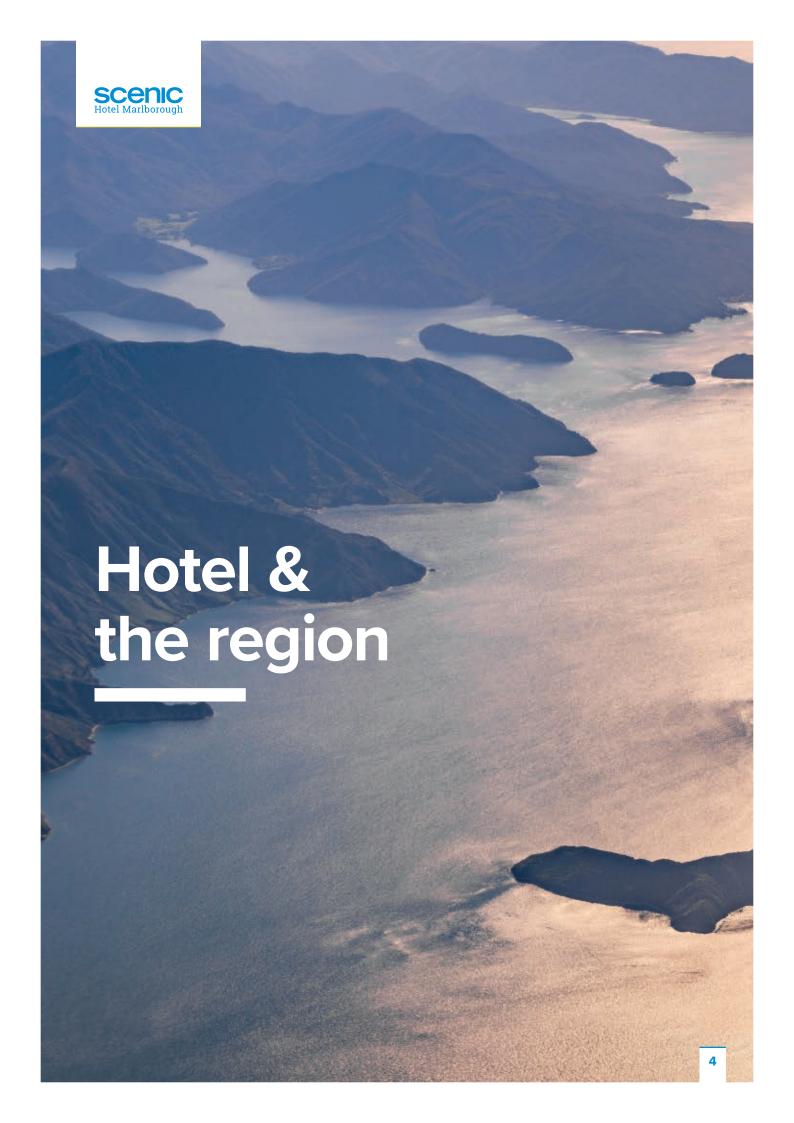
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Table of contents

HOTEL & THE REGION

Marlborough, Blenheim	5
Scenic Hotel Marlborough	6
CONFERENCE FACILITIES	
Conference capacity chart	8
Floor plan	9
Equipment & services	10
CONFERENCE CATERING	
Morning & afternoon tea	12
Working lunches	12
Canapés	13
Build vour own buffet	14





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.

Blenheim is the largest town in the Marlborough region and has an array of cafés, galleries, and shops which are best explored by foot. There is also an abundance of vineyards and cellar doors to sample within a short drive.

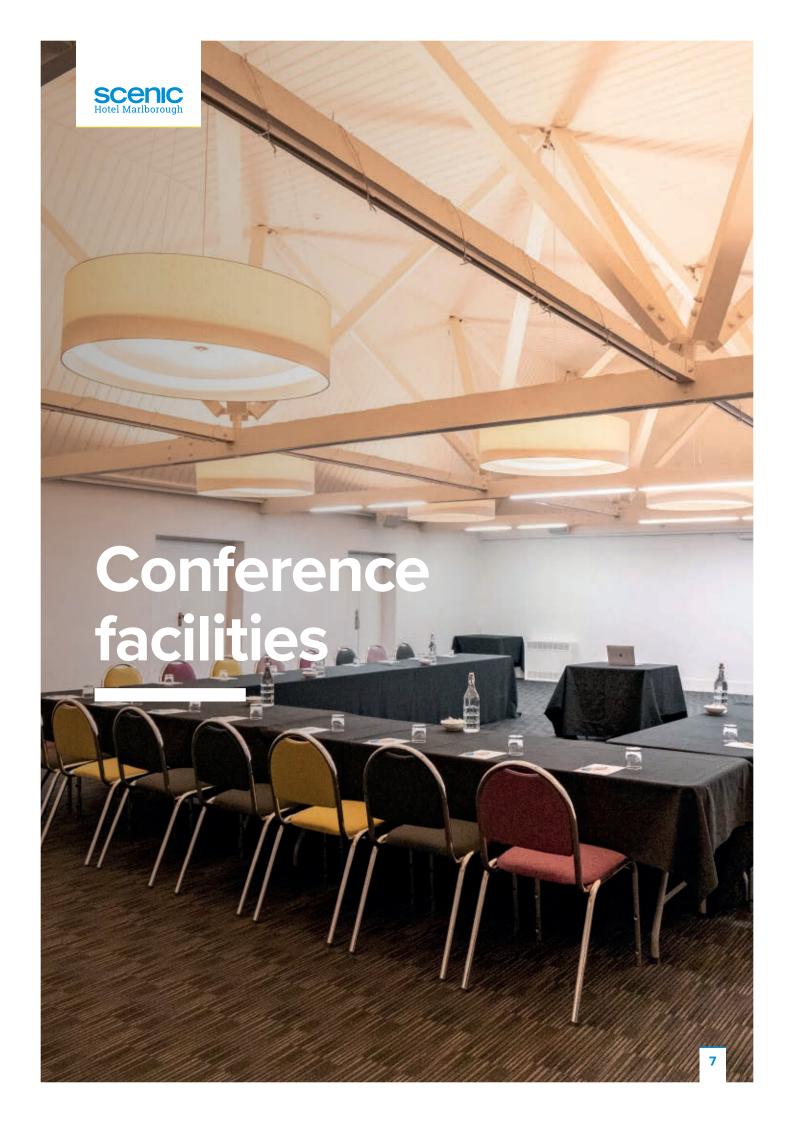


Situated in the heart of Blenheim, this contemporary hotel sparkles with style and comfort.

With 54 light filled rooms, Scenic Hotel
Marlborough boasts modern technology, comfort
and luxury. The hotel prides itself on the highest
levels of service, with a 24-hour reception, room
service, parking, guest laundry and valet service.
The outdoor pool, spa and sauna are the perfect
antidote to a busy day. You'll also find the best
flavours that the region has to offer at the on-site
Savvy Restaurant and Bar.

- + Check-in time: 2:00pm Check-out time: 10:00am
- + Restaurant serving both breakfast and dinner
- + Guest lounge bar serving lunch and dinner
- + 24-hour room service
- + Guest laundry
- + Valet laundry and dry-cleaning service (available five days a week)
- + Outdoor heated pool (October April)
- + Spa and sauna
- + Free WiFi
- + Complimentary guest parking
- + Tesla charging station

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





		Marlborough Room	Chart Room	Savvy Bar
	Theatre	130	40	-
• • •	Classroom	55	15	-
	U Shape	30	15	-
	Board Room	60	16	-
	Hollow Square	70	18	-
0	Cabaret	60	20	-
0 0	Cocktail	150	30	20
	Banquet	90	30	-





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 \$395 / Half day hire \$295

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 \$295 / Half day hire \$225

BOTH ROOMS

Full day hire \$595 / Half day hire \$475

Special occasion venue rates apply. Based on catering requirements.



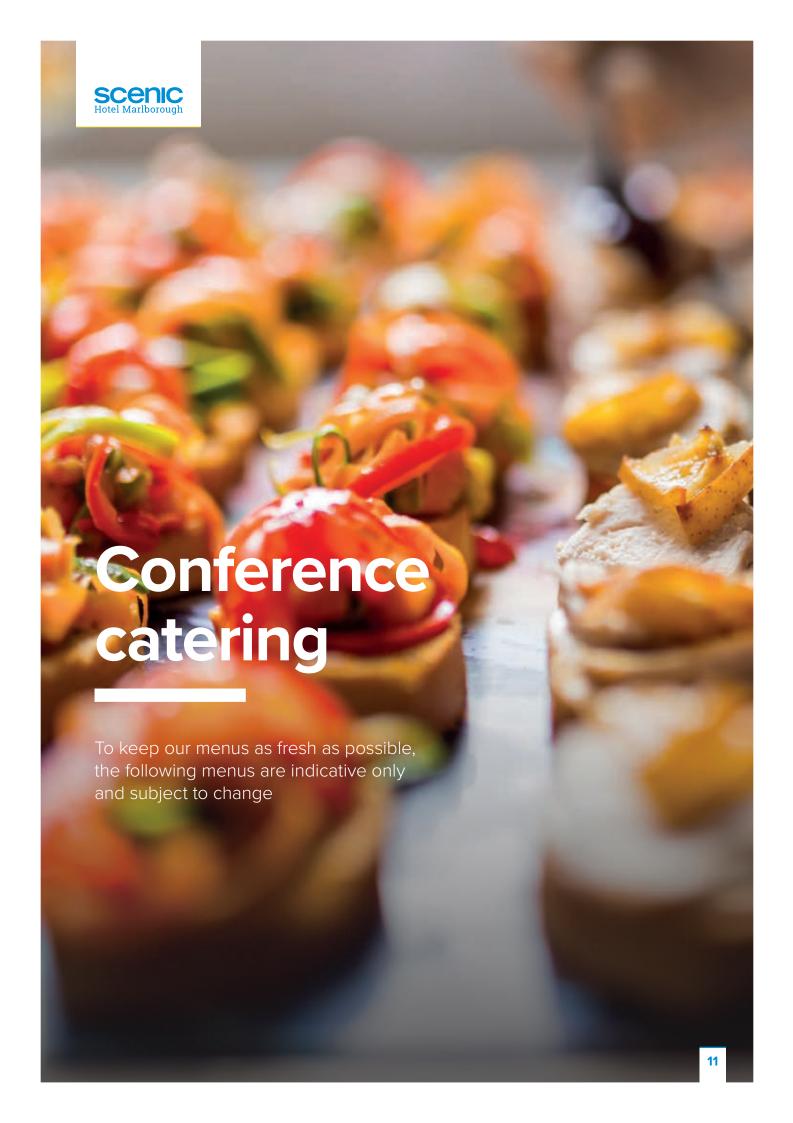
ROOM HIRE INCLUDES:

- + WiFi
- + Lectern
- + Screen
- + Projector
- + Whiteboard & markers

Please talk to us about your individual requirements ahead of time so we can ensure the room is set up to best suit your needs.

THE FOLLOWING WILL INCUR AN ADDITIONAL CHARGE:

Flip chart with easel	\$25
Lapel or cordless microphone	
Half day	\$30
Full day	\$60





MORNING & AFTERNOON TEA

Tea & coffee only
Tea & coffee + one food item:

Tea & coffee + two food item:

\$10PP

SAVOURY

- Homemade sausage roll
- Bacon and cheese scone
- Mushroom, spinach and caramelized onion pin wheel (V)
- Spinach basil pesto, cream cheese muffin (V)
- Grilled mushrooms with vegan pesto, tomatoes, toasted nuts and balsamic glaze (V+, GF & DF)

SWEET

- Double chocolate cookies
- Blueberry and white chocolate muffin
- Orange cake (GF & DF)
- Chocolate brownie
- Scone with jam and cream

FRESH FRUIT PLATTER \$25 EACH

Suitable for 6-10 people

WORKING LUNCHES

Two dishes \$27PP
Three dishes \$33PP

YOUR CHOICE OF THE FOLLOWING:

- Ham, cheese and lettuce sandwich (GFA)
- Quesadilla with steak and caramelised onion and cheese (GFA & DFA)
- Butter milk fried chicken with peri peri mayo (GF)
- Mushroom, feta spinach, roasted capsicum puff roll (V)
- Falafel wrap (V+, GFA & DF)
- Fish bites with tartar sauce (GF & DF)
- Mussel fritter served with lemon mayo (GF & DF)
- Chicken filo stuffed with roasted chicken cream cheese and leak

ALL LUNCHES SERVED WITH:

- + Green salad (V+, GF & DF)
- + Pasta salad (V+ & DF)
- + Fruit platter (V+, GF & DF)
- + Tea and coffee



CANAPÉS

FOUR ITEMS: \$20 PP SIX ITEMS: \$28 PP

- Mushroom & caramelized onion puff (DF)
- Fish bites served with tartare sauce (DF)
- Potato & corn fritters with sweet chilli sauce (GF, DFO)
- Salmon mousse on crostini (GFA)
- Cured beef carpaccio & caramelized onion chutney on crostini (GFA, DFA)
- Dates wrapped in crispy bacon (GF, DF)
- Triple cheese balls with a honey drizzle (GF)
- Pumpkin & feta puff with balsamic drizzle (V)
- Char sui pork bites (GF, DF)
- Butter milk fried chicken with peri peri mayo (GF)
- Cauliflower bites with sweet chilli dressing (GF, DF, V+)
- Mushroom arancini (V)
- Chorizo, chives, & shrimp arancini
- Polenta chips with homemade dip (GF, DF, V+)

SHARED OPTIONS

CHEESE BOARD

\$290

Suitable for 15 people.

An delectable assortment of cheese,
charcuterie, and fresh seasonal accompaniments

GRAZING TABLE

\$30 PP

Minimum of 25pax

The centre piece of your next function, this tablescape is filled with artfully arranged meats, cheese, crudités, antipasti as well as seasonal fruits, vegetables and more.



BUILD YOUR OWN BUFFET

OPTION A (DUO)

\$60 PP

Select two mains, two sides, & two desserts

OPTION B (TRIO)

\$75 PP

Select three mains, three sides, & three desserts

MAIN OPTIONS

- Beef brisket in red wine jus (GF, DF)
- Slow roasted lamb shoulder with house made mint sauce (GF, DF)
- Butter chicken (GF)
- Chicken in creamy leek & mushroom sauce (GF)
- Steamed market fish with herb butter & lemon beurre blanc (GF)
- Sweet chilli pork deep fried pork & vegetables sautéed in sweet chilli sauce (GF, DF)
- Tofu & coconut Thai green curry (GF, DF, V+)

SIDE OPTIONS

- Truffle infused herb mash (GF)
- Herb roasted potatoes (GF, DF, V+)
- Steamed seasonal vegetables (GF, DF, V+)
- Pilaf rice (GF, DF, V+)
- Moroccan cous cous salad (GF, DF, V+)
- Green salad tossed with roasted red pepper, cherry tomatoes, pumpkin seeds & finished with balsamic maple dressing (GF, DF, V+)
- Penne pasta salad with pesto, roasted red peppers, red onions, cherry tomatoes & balsamic glaze (GF, DF, V+)

DESSERT OPTIONS

- Vanilla panna cotta (GF)
- Pavlova roulade with fresh cream & passionfruit (GF)
- Tiramisu
- Chocolate brownie served with whipped cream
- Apple & berry crumble served with pouring cream or custard (GF, DFA)

Includes freshly brewed coffee & selection of teas

