



scenic
Hotel Southern Cross

Conference Pack



Southern charm in the heart of Dunedin

Located in the heart of Dunedin, just minutes walk from, the Octagon, the majestic Scenic Hotel Southern Cross prides itself on providing guests with exquisite quality, convenience and exceptional service.

With a range of function and conference spaces for up to 180 people, accommodation and a variety of dining options, the hotel is the ideal location for all events, small to large. Plus, our talented food and beverage team, and experienced staff will provide you with a tailored package to ensure a successful event every time.

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Hotel & the region



OTAGO, DUNEDIN

Called the 'Edinburgh of the South', Dunedin is New Zealand's oldest city and traces its history back to its Scottish settlers. It boasts a unique combination of cultural riches, fine architecture and world-famous wildlife reserves on the Otago Peninsula.

Dunedin is fast becoming known for its incredible fashion, street art and artisan values, and with the eclectic vibes of the student life mixed with a bustling business district and traditional heritage there is a wide range of experiences on offer.



SCENIC HOTEL SOUTHERN CROSS

The grand Southern Cross is the city's oldest and most established hotel, and 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.

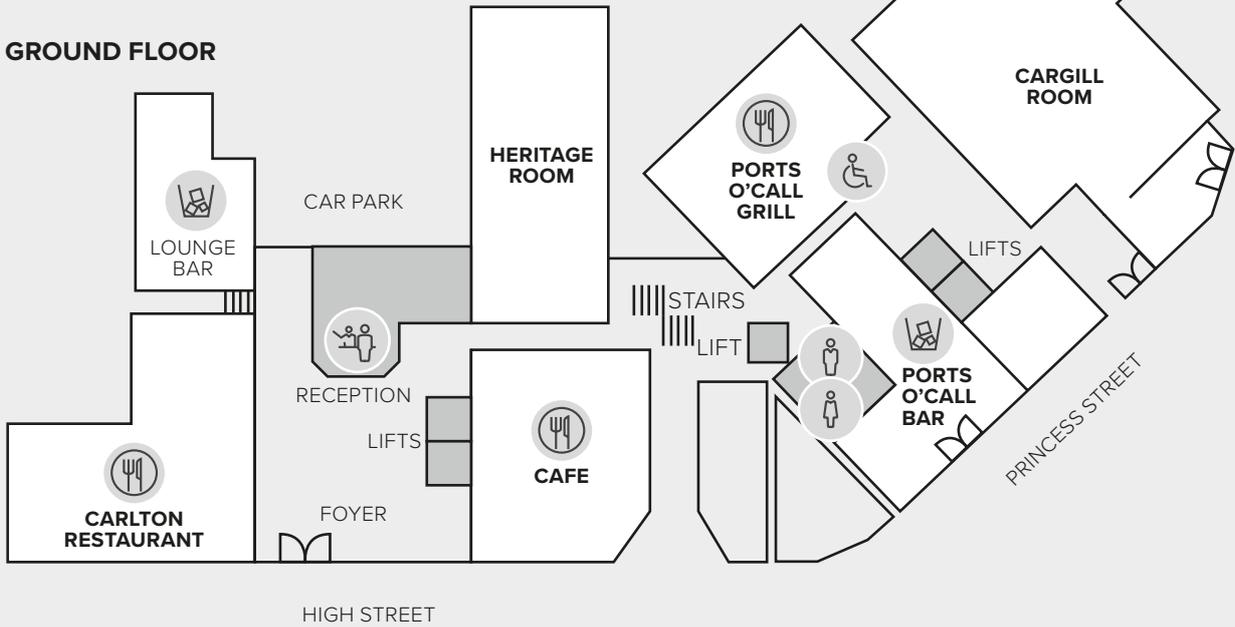
With 178 rooms, 3 different food and beverage options, range of guest facilities and the Dunedin Casino in the same complex, the Scenic Hotel Southern Cross is the full package.

- + Check-in time: 2:00pm
Check-out time: 10:00am
- + Carlton Restaurant
Ports O'Call Bar
Boldini Café
- + 24-hour reception and room service
- + Two guest laundries
- + Valet laundry and dry-cleaning service
- + Gym
- + Free WiFi
- + Business services
- + Extensive conference facilities
- + Car parking

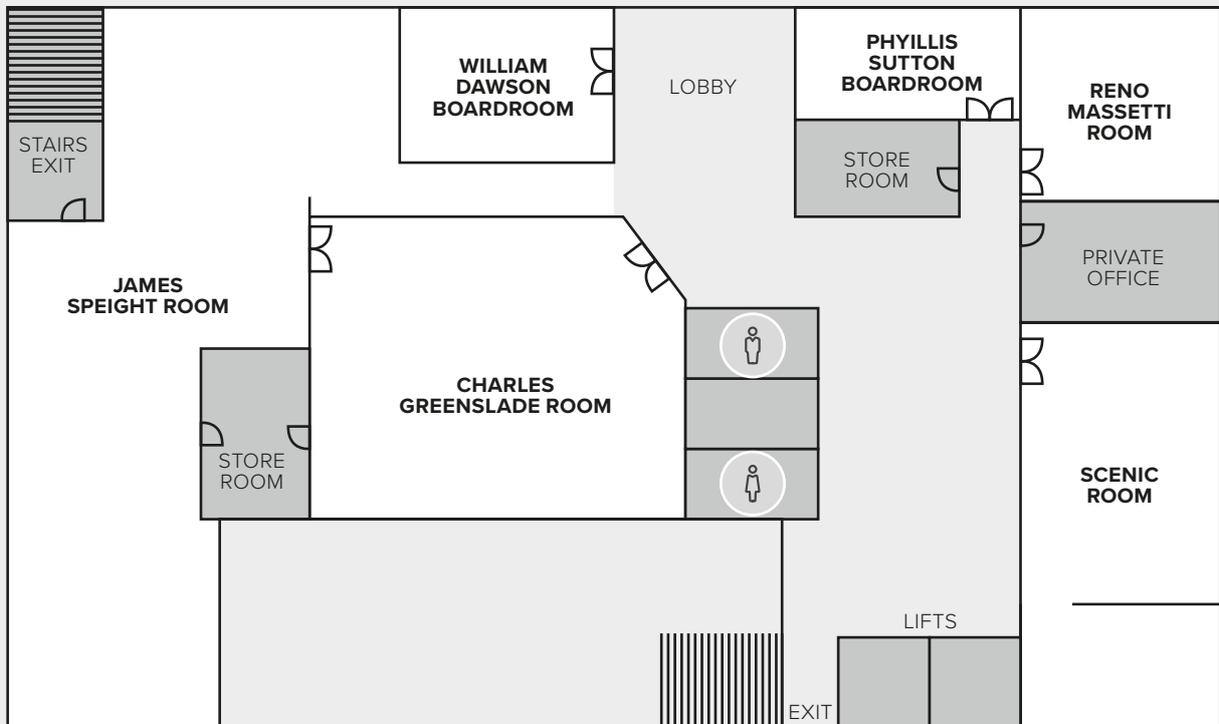
Special accommodation rates apply to our conference clientele and we will be delighted to include these great rates in your conference quotation.

Conference facilities

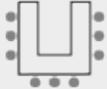
GROUND FLOOR



FOURTH FLOOR



**FLOOR
PLAN**

	Heritage	Cargill	Greenslade	James Speight	Scenic	Massetti	Dawson	Sutton	Lounge Bar
Hire Fee Per Day	\$1200	\$1200	\$700	\$700	\$500	\$400	\$400	\$300	\$700
Approx Dimensions	19x7m	27x8m	10x8m	14x5m	9x5m	5x5m	5x5m	6x3m	8x5m
 Theatre	100	120	45	50	25	20	-	-	20
 Classroom	40	50	24	27	16	10	-	-	12
 U Shape	30	40	20	23	12	10	-	-	-
 Boardroom	32	48	20	27	14	12	6	4	14
 Cabaret	60	60	32	18	-	-	-	-	12
 Cocktail	180	200	50	60	30	-	-	-	50
 Banquet	64	70	40	32	20	10	-	-	30

Venues can be supplemented with any catering or equipment from this document.

Alternately, we have daily delegate packages available for your convenience.

DELEGATE PACKAGES

HALF DAY **\$48 PP**
INCLUDES:

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

FULL DAY **\$65 PP**
INCLUDES:

- + 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	35 delegates
Greenslade	18 delegates
James Speight	18 delegates
Scenic	12 delegates

EQUIPMENT HIRE

Unlimited WiFi	Complimentary
Lectern	Complimentary
Screen	Complimentary
Data Projector	\$150
Whiteboard	\$20
Flip-chart with Easel	\$10
Lapel Microphone & PA System	\$POA
Laptop Speakers	\$30

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 catering

To keep our menus as fresh as possible,
the following menus are indicative only
and subject to change

BREAKFAST SELECTIONS

CONTINENTAL BREAKFAST **\$25 PP**

- + 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 preserves
- + Selection of chilled juices
- + Tea and coffee including herbal infusions

FULL BUFFET BREAKFAST **\$36 PP**

Continental & Classic Cooked combined

- + Freshly baked croissants and Danish pastries
- + Fresh breads and assorted preserves
- + 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

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

MORNING & AFTERNOON TEA

Selection of 1 item with coffee & tea **\$10 pp**

Selection of 2 items with coffee & tea **\$15 pp**

Selection of 3 items with coffee & tea **\$19 pp**

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

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
- 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

WORKING LUNCH SELECTIONS

MONDAY WORKING LUNCH 1

\$25 PP

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
- 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

TUESDAY WORKING LUNCH 2

\$25 PP

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

WORKING LUNCH SELECTIONS CONT.

WEDNESDAY WORKING LUNCH 3

25 PP

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

THURSDAY WORKING LUNCH 4

\$25 PP

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

WORKING LUNCH SELECTIONS CONT.

FRIDAY WORKING LUNCH 5

\$25 PP

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)

TO FINISH

- Seasonal fruit selection (V)(GF)
- Tea and coffee including herbal infusions

SATURDAY WORKING LUNCH 6

\$25 PP

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

DAILY BUFFET LUNCH SELECTIONS

Minimum of 20 delegates

\$36 PP

EVERY DAY

- + Freshly baked artisan breads with butter and olive oil
- + Soup of the day with shaved parmesan and crispy garlic croutons
- + Chefs' fresh salad selection (V)
- + Tea and coffee including herbal infusions

MONDAY

- + 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)

TUESDAY

- + 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)

WEDNESDAY

- + 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)

THURSDAY

- + 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)

FRIDAY

- + 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)

CANAPÉ SELECTIONS

OPTIONS

Minimum of 10 people

Selection of 3 items **\$15 pp**

Selection of 2 hot and 2 cold items **\$20 pp**

Selection of 3 hot and 3 cold items **\$28 pp**

Selection of 4 hot and 4 cold items **\$35 pp**

Selection of 5 hot and 5 cold items **\$45 pp**

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

SWEET:

- Espresso brownie bites
- Petit fruit salad, chocolate and cream fraiche
- Cheesecake bites
- Salted caramel profiteroles with chocolate icing

BUFFET DINNER SELECTIONS

BUFFET MENU 1

\$65 PP

Minimum 30 people

SOUP OF THE DAY

- + Artisan breads with butter medallions served to the table

SALAD SELECTION

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

- + Roast beef sirloin with gravy (GF)
- + Market fish with grilled lemon, bearnaise and capers (GF)
- + Mushroom risotto (GF)
- + Smoked agria mash potatoes (V)(GF)
- + Roasted root vegetables (V)(GF)

DESSERT SELECTION

- + Date and honey cake with fresh cream
- + Tropical fruit cocktail with mango syrup (GF)
- + Berry Crumble
- + Cheesecake Selections

TO FINISH

- + Freshly brewed coffee and herbal teas

(V) = Vegetarian (GF) = Gluten Free

BUFFET MENU 2

\$65 PP

Minimum 30 people

SOUP OF THE DAY

- + Artisan breads with butter medallions served to the table

SALAD SELECTION

- + Apple, celery and walnut salad with an orange and basil dressing (V)(GF)
- + Classic Caesar salad with crispy croutons, bacon, shaved parmesan and balsamic dressing
- + 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)

HOT SELECTION

- + Roasted pork scotch with caramelised pear and toasted almonds (GF)
- + Market fish with garlic mussels, lemon and coriander cream (GF)
- + Penne pasta with tomato, zucchini, mushroom and basil (V)
- + Garlic and thyme roasted baby potatoes (V)(GF)
- + Steamed vegetables with garlic butter (V)(GF)

DESSERT SELECTION

- + Apple crumble with custard
- + Tropical fruit cocktail with vanilla ice cream(V)(GF)
- + Selection of sweet tartlets
- + Brandy snaps with whipped cream

TO FINISH

- + Freshly brewed coffee and herbal teas

(V) = Vegetarian (GF) = Gluten Free

SET MENU SAMPLE \$75 PP

TO START

WARM BREAD ROLL
with NZ butter

ENTRÉE

DUCK LIVER PATE
bread wafers, fig puree, port jelly, pea tendrils

YELLOW FIN TUNA TATAKI
wasabi mayo, seaweed, caviar, pickle
ginger, ponzu gel

SILENT VEGETARIAN ENTRÉE

MAIN

PANCETTA WRAPPED CHICKEN INVOLTINI
swiss chard ricotta stuffing, butternut squash,
sauerkraut, merlot jus

SOUS VIDE GRASS-FED BEEF FILLET
agria potato gratin, smoked pancetta wrapped
green beans, jus lie

SILENT VEGETARIAN MAIN

DESSERT

OCHO CHOCOLATE MOUSSE
Kapiti vanilla bean ice cream, hazelnut brittle,
pistachio biscotti

GORGONZOLA
108 hazelnut cracker, quince paste

Thank you
