

Conference
EVENTS & INCENTIVES



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.

CONTACT US

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

DUNEDIN, OTAGO

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.

KEY LOCATIONS CLOSE TO OUR HOTEL

- City Centre 200m
- Dunedin Public Art Gallery 230m
- Otago Museum 1.6km
- Larnach Castle 13.5km
- Airport 28km



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.



ACCOMMODATION OPTIONS

Offering style and comfort in the heart of Dunedin City, Scenic Hotel Southern Cross guest rooms and suites all include SKY TV, minibar, bathrobes, in-room safe, tea and coffee making facilities, desk, ironing facilities and free WiFi.

The en-suite bathrooms come with a hairdryer and complimentary toiletries. Some rooms feature city views, balcony, a spacious lounge area, kitchenette with cooking facilities and coffee maker.

STANDARD ROOMS

32m²  1-2  1-3

SUPERIOR ROOMS

34m²  1-2  1-3

TOWER SUITES

60m²  1-2  1-4




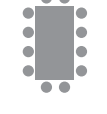



EXECUTIVE SUITES

60m²  2  1-4

PRESIDENTIAL SUITES

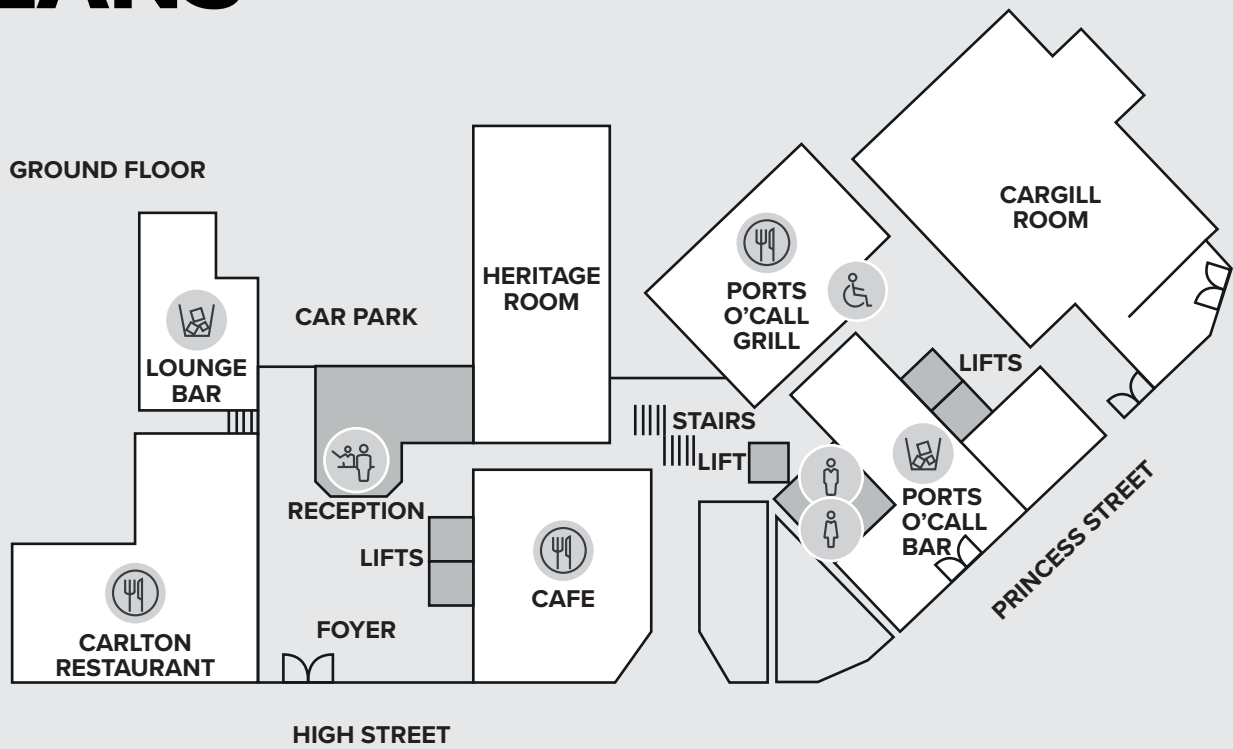
60m²  1  2

CONFERENCE CAPACITY CHART

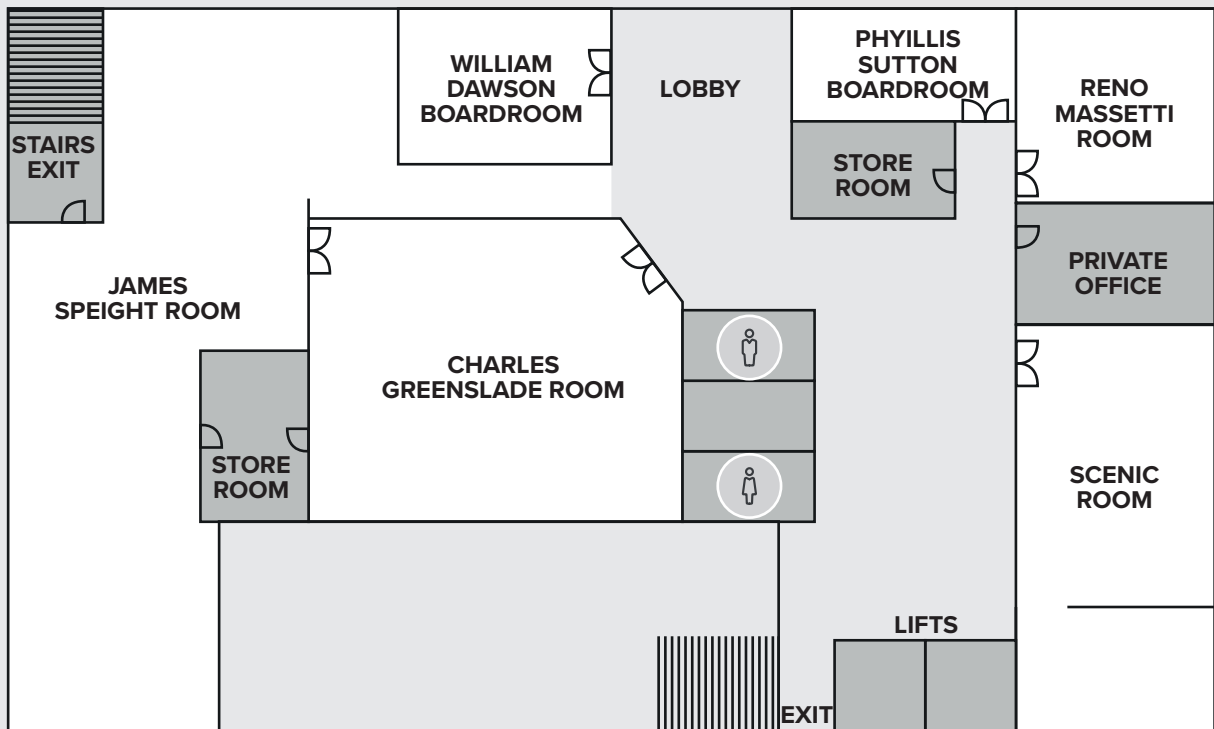
| | Heritage | Cargill | Greenslade | Scenic | Massetti | Dawson | Sutton | Lounge Bar |
|--|----------|---------|------------|--------|----------|--------|--------|------------|
| Hire Fee Per Day | \$1200 | \$1200 | \$700 | \$500 | \$400 | \$400 | \$300 | \$700 |
| Approx Dimensions | 19x7m | 27x8m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

FLOOR PLANS



FOURTH FLOOR





DELEGATE PACKAGES

Full Day

\$59 pp

Includes:

- Full day plenary room hire
- Morning and afternoon tea
- Conference lunch
- Whiteboard
- Screen
- Flipchart and pens

Half Day

\$45 pp

Includes:

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

Minimum numbers apply for the day delegate packages in the following conference rooms:

| | |
|------------|---------------------|
| Heritage | 30 delegates |
| Cargill | 30 delegates |
| Greenslade | 15 delegates |
| Scenic | 10 delegates |



EQUIPMENT HIRE

| | |
|----------------------|----------------------|
| Unlimited WiFi | Complimentary |
| Lectern | Complimentary |
| Screen | Complimentary |
| Data Projector | \$150 |
| Whiteboard | \$20 |
| Flipchart with easel | Complimentary |

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

MORNING & AFTERNOON TEA

| | |
|--|----------------|
| Selection of 1 item with coffee & tea | \$12 pp |
| Selection of 2 items with coffee & tea | \$16 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 or tuna rice paper roll
- Fresh cut fruit platter
- Whole fruit

SWEET SELECTIONS

- Chef's 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)
- Chef's 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 mini croissants
- Smoked salmon, herbed cream cheese, and cucumber filled mini croissants +\$2
- Virginian ham, cheese and tomato mini filled croissants

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.

WORKING LUNCH SELECTIONS

Working lunch included in the daily delegate package or \$29.00 per person

CONFERENCE MENU 1

Halloumi bao buns

Design Your Own Poke Bowls

Protein Option

- Teriyaki chicken
- Ginger pork belly slices

Salad Options

- Avocado
- Cabbage
- Edamame
- Chickpeas
- Carrots

Sauce Options

- Kewpie mayo
- Soy honey dressing
- Sracha

Dessert

- Passionfruit cheesecake
- Sliced fruit selection

CONFERENCE MENU 2

Bacon and leek quiche

Filled roast beef baguettes

Ham filled wraps

Salad

- Chicken penne pasta salad
- Roast root vegetable salad

Dessert

- New York brownie with whipped cream
- Fresh fruit platter

CONFERENCE MENU 3

Vegetable rice paper rolls with satay dipping sauce

Pulled pork sliders

Peri- Peri chicken skewers

Salad

- Roast pumpkin, feta and spinach salad
- Orzo pasta salad

Dessert

- Tiramisu
- Fresh fruit platter

The buffet lunch menu is available upon request for an additional fee.

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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 olives

Glazed chicken with a pineapple and mint salsa

SWEET

Espresso brownie bites

Petit fruit salad, chocolate and crème fraiche

Cheesecake bites

Salted caramel profiteroles with chocolate icing

v Vegetarian | **GF** Gluten-free

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BUFFET DINNER SELECTIONS SAMPLE

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, Béarnaise and capers **GF**

Mushroom risotto **GF**

Smoked Agria mashed 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

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

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SET MENU SAMPLE \$75PP

TO START

Warm Bread Roll
with NZ butter

ENTRÉE

Duck Liver Pâté
Bread wafers, fig purée, port jelly, pea tendrils

Yellow Fin Tuna Tataki
Wasabi mayo, seaweed, caviar, pickle ginger, ponzu gel

Silent Vegetarian Entrée

MAIN

Pancetta Wrapped Chicken Involtni
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

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ACTIVITY DETAILS

Scenic Hotel Southern Cross 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 our conference team.

Here is a taste of what there is to do in Dunedin and surrounds.

- Feel like royalty with a visit to Larnach Castle, the only castle here in New Zealand, which has been restored to its full Victorian grandeur.
- Do the Dunedin Street Art Trail and see some of the incredible murals created by local artists as well as many from around the country and the world.
- Be charmed by Port Chalmers, only around 20 minutes drive from the city. Visit local artists, musicians and jewellers, and take in the colour and vibrancy from one of the many cafes.
- Satisfy your sweet tooth with some of the local Ocho Chocolate
- Embrace the architecture with some of the well preserved buildings built in the Victorian and Edwardian eras, giving it a feeling of history and heritage.
- Catch a sporting match or maybe international superstar at Forsyth Barr Stadium – the multipurpose and versatile arena – complete with roof to ensure all year round entertainment.
- Get up close with nature at some of the various wildlife experiences around the region, from albatross, to Hoiho (yellow eyed penguin), fur seals and dolphins.
- Surf's always up at St Clair Beach! (just remember your wetsuit!).
- Don't forget the iconic photo opportunity and must do kiwi experience of a walk up Baldwin Street – officially the steepest street in the world!
- Take a trip to Orokonui Ecosanctuary, home to rare and endangered native birds.
- Enjoy a scenic train journey through Taieri Gorge on the "Inlander" – a 3 hour round trip with stunning views the whole way.



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