# MILLBROOK

ESCAPE THE EVERYDAY

2026 E-BROCHURE


WHERE
EXTRAORDINARY
EVENTS FEEL
EFFORTLESS

# MORE THAN A DESTINATION

## SET WITHIN 650 ACRES

An inspiring alpine setting surrounded by fairways, gardens, and breathtaking mountain landscapes.

## EXPERIENCED EVENTS TEAM

Dedicated support and thoughtful planning from initial enquiry through to event delivery.

## AWARD-WINNING FACILITIES

Luxury accommodation, championship golf, premium dining, and award winning spa all within the resort.

## FLEXIBLE EVENT SPACES

Versatile venues designed to accommodate every event.











# INSPIRING SPACES FOR EXCEPTIONAL EVENTS

Explore a collection of distinctive venues, each offering flexible layouts, premium amenities, and memorable surroundings tailored to your event vision.

# VENUE COLLECTION AT A GLANCE

| VENUE | DESCRIPTION | CAPACITY |
|---|---|---|
| THE MILLHOUSE CONFERENCE CENTRE | A flexible, purpose-built space combining privacy and natural light. Ideal for both focused meetings and special events, with options for custom layouts and breakout rooms. | UP TO 130 GUESTS |
| THE PAVILION | Elegant and filled with natural light, The Pavilion offers panoramic mountain views and a modern feel. Its indoor outdoor flow makes it perfect for stylish receptions or business gatherings. | UP TO 200 GUESTS |
| THE CLUBHOUSE | Overlooking the championship course and surrounded by alpine vistas, The Clubhouse is a warm and welcoming space for festive banquets, dinners, and cocktail evenings. | UP TO 120 GUESTS |
| THE WATERFALL COTTAGE | This charming standalone cottage is perfectly suited for board meetings, creative brainstorming, and breakout sessions. | UP TO 18 GUESTS |
| TWO-BEDROOM SUITES | Ideal for small team meetings or exclusive hospitality, these suites offer private lounge spaces with all the comforts of home and beautiful resort views. | UP TO 10 GUESTS |
| THE MILLHOUSE | A historic stone venue exuding rustic charm beside the water wheel and pond, Millhouse is an evocative location for family occasions, milestone celebrations, or romantic dinners. | UP TO 40 GUESTS |
| KOBE CUISINE | Our Japanese restaurant features contemporary design and is available for exclusive events, offering an unforgettable dining experience for groups seeking something unique. | UP TO 40 GUESTS |

# THE MILLHOUSE CONFERENCE CENTRE

Overlooking the peaceful Mill Pond, the Millhouse Conference Centre blends heritage character with modern event functionality.

## NATURAL LIGHT & BLACKOUT FACILITIES

Designed for flexibility with abundant natural light and full blackout capability when required.

## FLEXIBLE FLOORPLANS

Adaptable layouts suited to conferences, presentations, gala dinners, and private events.

## INCLUDED AV & PRESENTATION SUPPORT

Venue hire includes viewing screen, data projector, audio connectivity, clicker, wireless and lapel microphones, lectern, whiteboard, flip charts, paper and pens. Additional AV requirements can be arranged upon request.



# THE MILLHOUSE CONFERENCE CENTRE FLOOR PLANS

| AREA 155M$^2$ | CAPACITY |
|---|---|
| THEATRE | 140 |
| CLASSROOM | 100 |
| BOARDROOM | 50 |
| BANQUET | 130 |
| COCKTAIL | 140 |
| CABARET | 78 |
| U-SHAPE | 55 |

*The above capacities are a guideline







# THE PAVILION

Elegant, adaptable, and designed for memorable gatherings, The Pavilion offers a sophisticated setting for gala dinners, celebrations, and large-scale events.

## PANORAMIC ALPINE OUTLOOKS

Clear walls invite natural light and uninterrupted views of the surrounding landscape.

## DESIGNED FOR LARGE-SCALE EVENTS

Ideal for gala dinners, celebrations, and private events.

## SEAMLESS INDOOR-OUTDOOR FLOW

An adjoining outdoor area creates the perfect setting for welcome drinks and guest connection.



# THE PAVILION FLOOR PLANS

| AREA 200M² | CAPACITY |
|---|---|
| THEATRE | 210 |
| CLASSROOM | 144 |
| BOARDROOM | 60 |
| BANQUET | 150 |
| COCKTAIL | 220 |
| CABARET | 90 |

*The above capacities are a guideline







# THE CLUBHOUSE

With its warm and welcoming alpine atmosphere, The Clubhouse provides the ideal setting for private dining, celebrations, and networking events.

## WARM ALPINE ATMOSPHERE

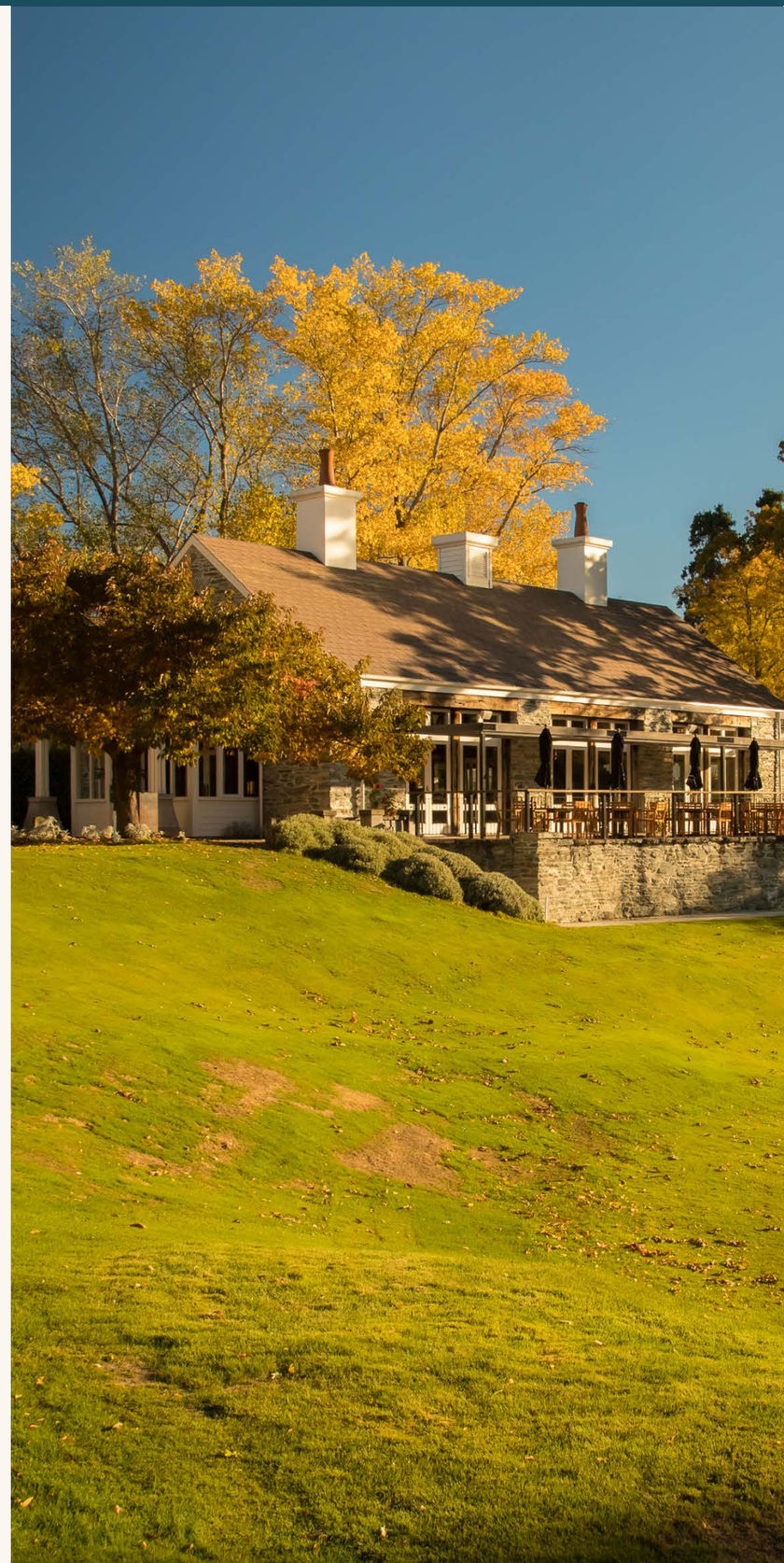
Natural materials, open fireplaces, and rustic textures create an inviting environment year-round.

## SCENIC GOLF COURSE VIEWS

Expansive French doors open onto a balcony overlooking the fairways and surrounding landscape.

## IDEAL FOR SOCIAL CONNECTION

A relaxed and flexible setting suited to private dining, networking events, and intimate celebrations.



# THE CLUBHOUSE FLOOR PLANS

| AREA 285M$^2$ | CAPACITY |
|---|---|
| THEATRE | 50 |
| CLASSROOM | 30 |
| BOARDROOM | 30 |
| BANQUET | 70 |
| COCKTAIL | 120 |
| U-SHAPE | 30 |

*The above capacities are a guideline





# THE WATERFALL COTTAGE

Intimate, quiet, and surrounded by the natural beauty of the resort, The Waterfall Cottage offers an inspiring setting for executive meetings, strategic planning sessions, and small group retreats.

| AREA 32M$^2$ | CAPACITY |
|---|---|
| BOARDROOM | 18 |

*The above capacities are a guideline

## IDEAL FOR SMALL GROUPS

Perfectly suited for executive meetings, leadership retreats, and strategy sessions.

## PRIVATE & PEACEFUL SETTING

A quiet environment designed to encourage focus, collaboration, and connection.

## INCLUDED MEETING ESSENTIALS

Venue hire includes viewing screen, whiteboard, pads and pens for a seamless meeting experience.








# TWO BEDROOM SUITES

Offering space, privacy, and flexibility, the Two Bedroom Suites provide an elevated alternative for smaller meetings, breakout sessions, and executive retreats.

| AREA | CAPACITY |
|---|---|
| BOARDROOM | 10PAX |

*The above capacities are a guideline

## PRIVATE & FLEXIBLE SPACES

An ideal setting for intimate meetings, breakout sessions, and small group retreats.

## RESIDENTIAL-STYLE COMFORT

Open-plan living and dining areas create a relaxed atmosphere away from traditional meeting rooms.

## ALPINE VIEWS & NATURAL SURROUNDINGS

Balconies and courtyards provide inspiring outlooks across the resort landscape.





# THE MILLHOUSE

Warm, intimate, and surrounded by the natural beauty of the resort, The Millhouse offers a relaxed yet refined setting for private dinners, smaller celebrations, executive gatherings, and social events.

| AREA | CAPACITY |
|---|---|
| BANQUET | 40PAX |

*The above capacities are a guideline

## INTIMATE & SOCIAL ATMOSPHERE

A warm and welcoming setting ideal for private dinners and smaller gatherings.

## EXCLUSIVE USE AVAILABLE

Flexible private venue hire for tailored event experiences.

## ALPINE CHARACTER & CHARM

A relaxed environment combining rustic elegance with understated luxury.





# KOBE CUISINE

Set against the spectacular backdrop, Kobe Cuisine offers a vibrant and memorable setting for private group dining, celebrations, and exclusive evening events.

| AREA | CAPACITY |
|---|---|
| BANQUET | 40PAX |

*The above capacities are a guideline

## ICONIC LAKE & MOUNTAIN VIEWS

A striking alpine backdrop overlooking Lake Hayes and The Remarkables.



## IDEAL FOR GROUP GATHERINGS

A social dining venue with an open teppanyaki grill.

## CONTEMPORARY & IMMERSIVE SETTING

A lively atmosphere designed to create memorable guest experiences.





# DINING DESIGNED AROUND YOUR EVENT

# TAILORED DINING EXPERIENCE




## BREAKFAST AT THE CLUBHOUSE

FROM $39 PER PERSON



## MORNING & AFTERNOON BREAKS

FROM $13 PER PERSON



## WORKING LUNCHES

FROM $46 PER PERSON



## BUFFET DINING

FROM $110 PER PERSON



## DINNER SET MENUS

FROM $110 PER PERSON



## CANAPÉS

FROM $30 PER PERSON








# BREAKFAST AT THE CLUBHOUSE

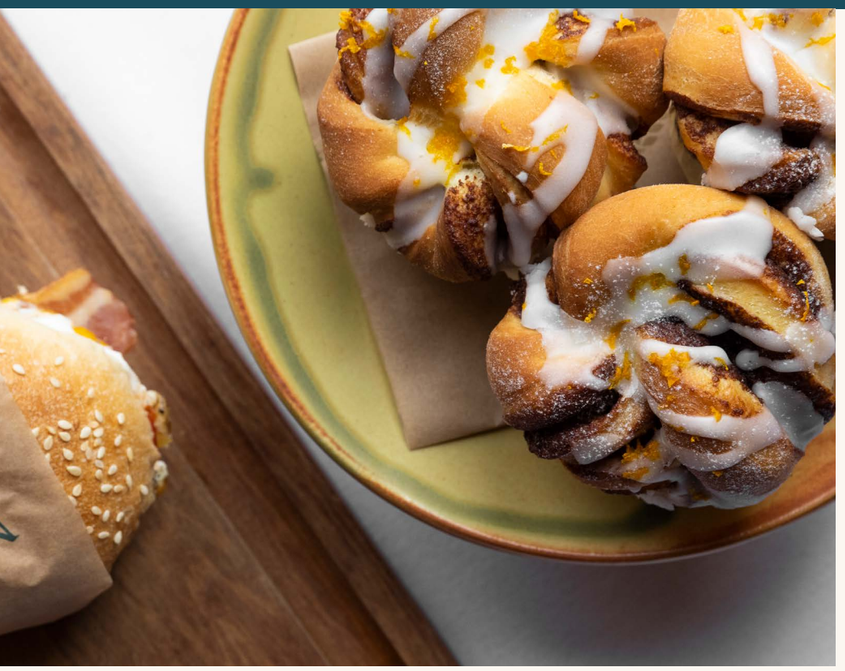
Begin your day with a generous breakfast served in the warm and welcoming atmosphere of The Clubhouse overlooking the resort fairways.

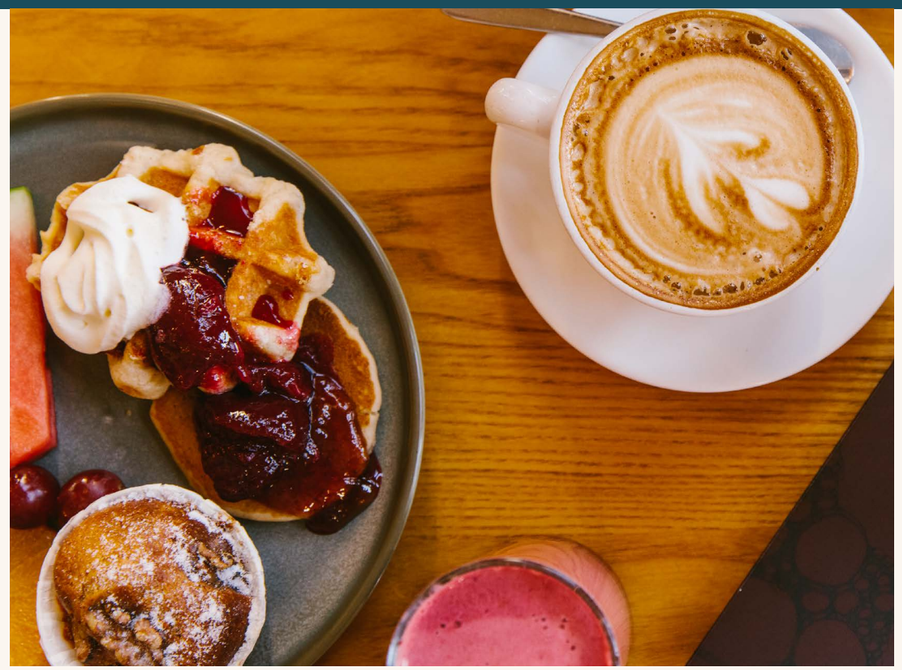
## BREAKFAST BUFFET

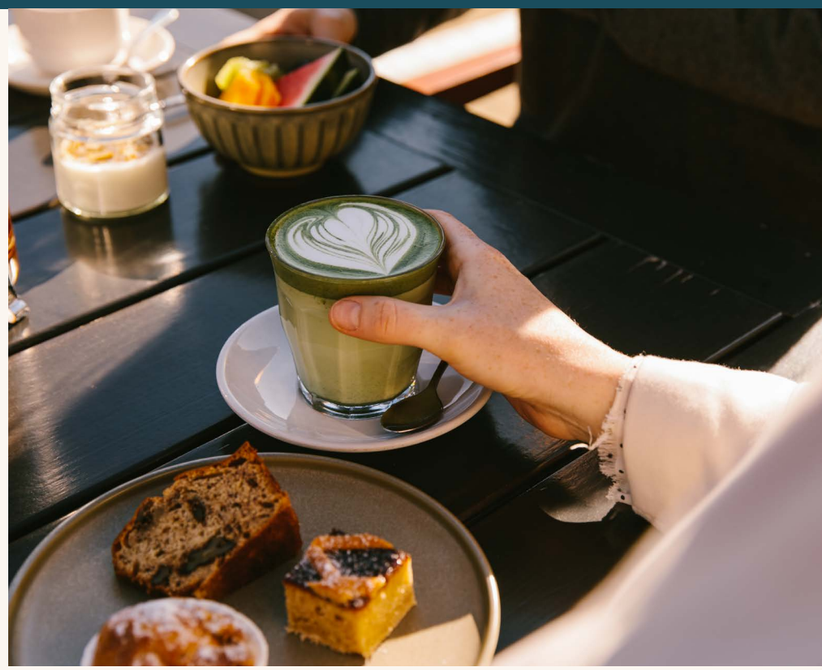
- Full continental and cooked breakfast selection
- Fresh pastries and baked goods
- Seasonal fruit
- Tea and coffee
- Barista made coffee available at an additional charge.

| BREAKFAST BUFFET | CHILDREN UNDER 12 YEARS |
|---|---|
| $39 PER PERSON | $20 PER CHILD |

*Group rates available on request.*







# MORNING & AFTERNOON BREAKS

Stay refreshed throughout the day with thoughtfully curated morning and afternoon tea menus featuring house-made treats, savoury bites, and lighter seasonal options.

**MORNING OR AFTERNOON BREAKS**

**FROM $13 PER PERSON**

**INCLUDES TEA & COFFEE AND ONE ITEM FROM THE FOLLOWING SELECTIONS.**

## SOMETHING SWEET

- Danish selection
- Homemade cookies
- Tan slice
- Mini almond croissants
- Banana cake with cream cheese icing
- Muffins
- Citrus slice
- Fruit tarts
- Mini cinnamon scrolls
- Double chocolate brownie
- Mini banoffee pie

## SOMETHING FRESH

- Berry & fruit smoothie
- Fresh fruit skewers
- Citrus almond cake (GF)
- Honey and oat slice
- Fruit and nut slice
- Bliss balls
- Maca balls

## SOMETHIING SAVOURY

- Swiss cheese and tomato croissants (+$3.50pp)
- Petit quiche
- Savoury herb scones
- Petit bacon & egg baps (+$3.50pp)
- Classic cheese rolls
- Tomato & mozzarella tartlets

# WORKING LUNCHES

Designed to maintain momentum throughout the day, our working lunch menus combine fresh seasonal ingredients with relaxed dining.

**WORKING LUNCHES**

**FROM $27 PER PERSON**

Lunch menus available for a minimum of 20 guests.

Bespoke menus available for smaller groups upon request.

## LIGHT & HEALTHY

**$65 PER PERSON**

Selection of sushi

Roasted kumara, walnut, kale, currant & feta salad

Lemon thyme chicken with orange & artichoke couscous

Roasted fennel, wild rice, cucumber & tomato salad

Vegetable & feta quiche

Sliced fresh fruit

## KIWI CLASSICS

**$65 PER PERSON**

Beetroot, pumpkin & pomegranate salad

Kumara, bacon, walnut & orange salad

Open steak sandwich with cheddar cheese & roasted field mushroom

Iceberg, mung bean & pickled cauliflower, cashew nut salad with yuzu dressing

Lemon meringue tarts

## ORIENTAL EXPRESS

**$65 PER PERSON**

Asian slaw with mung beans, coriander & snow peas

Sweet and sour pork

Soy ginger glazed salmon

Asian greens

Steamed basmati rice

Citrus & Lime tarts

## TASTE OF THE SOUTH

**$65 PER PERSON**

Grilled lamb rump with roasted pumpkin & thyme jus

Roasted parsnip, pear, feta & walnut salad

Roasted pork belly with apple purée

Cos, egg, charred corn & parmesan Caesar salad

Mini pavlovas with whipped cream & fresh fruit

## SANDWICH EXPRESS

**$46 PER PERSON**

BBQ chicken, brie & cranberry panini

Honey glazed ham, ploughman relish & cheddar artisan rolls

Vegetable & feta quiche

Green salad with soy sesame dressing

Sliced fresh fruit

## ON THE RUN

### STANDARD LUNCH PACK

**$27 PER PERSON**

Choice of one sandwich

Homemade cookie

Apple

### GOURMET LUNCH PACK

**$32 PER PERSON**

Choice of one sandwich

Belgium slice

Sea salt chips

Apple

*Add 195ml juice for $5 per person.*

### SANDWICH SELECTIONS

**TONKATSU CHICKEN**
Crispy chicken with cabbage slaw on artisan milk bun

**PORK BELLY**
Sticky pork belly with carrot & cabbage slaw on artisan milk bun

**CAESAR WRAP**
Cos lettuce, bacon, egg, shaved parmesan & Caesar dressing

**SUPERFOOD WRAP OR BOX**
Roast vegetable medley, chickpeas, hummus, cherry tomato, feta, spinach & walnut



# CANAPÉS

Perfect for networking events, welcome evenings, and social gatherings, our canapé menus are designed to encourage connection in a relaxed and sophisticated atmosphere.

**CANAPES**

**FROM $30 PER PERSON**

Selection of 4 canapés over two hours.

Minimum 20 guests required.

## HOT CANAPÉS

Duck confit, cherry compote, toasted brioche

Petit beef burger, onion jam & cheddar cheese

Lamb fillet with olive salsa & goat's cheese

Tempura prawn with citrus labneh

Sticky glazed pork belly with sesame seeds & granny smith apple

Tori kara chicken with Japanese mayo & nori salt

Sweet corn & parmesan arancini with spicy aioli

## COLD CANAPÉS

XO prawn, snow pea & cucumber with chermoula

Seared beef with horseradish crème fraîche & herbed croute

Seared tuna with pineapple salsa & lemon gel

Vietnamese spring rolls with ponzu dipping sauce

Marinated courgette with focaccia & goat's cheese

Barrel smoked salmon with feta cream & crispy capers

Blue cheese profiterole with spiced fig & balsamic

Eggplant miso, rice cracker with avocado wasabi

Sushi selection

## DESSERT CANAPÉS

Handmade chocolate truffles

Custard fruit tarts

Mini banoffee pies

Blue cheese with fruit bread & quince gel

Mini lemon tart

Brie on toasted brioche with apricot jam

Macadamia macarons



# SUBSTANTIAL CANAPES

Perfect for networking events, welcome evenings, and social gatherings, our canapé menus are designed to encourage connection in a relaxed and sophisticated atmosphere.

| WALK & FORK | GRAZING PLATTER |
| --- | --- |
| FROM $12.50 PER ITEM | FROM $44 PER PERSON |

## WALK & FORK

Fish & chips cone with lemon aioli

Butter chicken, coriander & steamed rice

Tori kara chicken, Japanese mayonnaise

Gourmet beef burgers, thyme cream cheese & beetroot relish

Sticky glazed pulled pork and cabbage sliders

Confit duck bruschetta, plum chutney, feta mousse

House smoked Akaroa salmon, goat cheese, tomato and corn salsa

Lamb koftas, minted yogurt

Sticky tempura pork skewers, whisky BBQ sauce, sesame, Japanese mayo

Crispy chicken bao bun, Asian slaw
crispy blue cod bao bun, sesame & miso slaw

Prawn dumplings, soy sesame dressing
sticky glazed pork belly & Asian vegetable rice

## GRAZING PLATTER

Artisan breads & crackers

Local cheese selection

Selection of chutneys & relish

Quince paste

Marinated vegetable & olives

Hummus

Cured meat

Smoked salmon

Salted cashew nut

Grapes

Dried pear & apricot



# BUFFET DINING

Designed for flexibility and shared dining experiences, our buffet menus showcase a generous selection of seasonal dishes.

**BUFFET DINING**

**FROM $110 PER PERSON**

Minimum 20 guests required.

Menus and pricing may be subject to seasonal change.

## MILLBROOK CLASSIC

**$110 PER PERSON**

Spicy sesame & cashew nut coleslaw

Cos, egg, charred corn & shaved parmesan Caesar salad

Beetroot, pumpkin & pomegranate salad

Striploin steak with caramelised onions & port wine jus

Lemon & thyme marinated chicken thigh

Crispy roast potatoes

Seasonal green vegetables with furikake & lemon

Chefs selection dessert

## SOUTHLAND GOURMET

**$125 PER PERSON**

Artisan breads, salted butter

Roquette, pear, roasted beetroot, walnut & parmesan salad, balsamic dressing

Wild rice, broccolini, kumara, feta & seed salad

Chickpea, farro, grilled courgette, tomato, spring herb salad

Striploin steak, caramelised onion, port wine jus

Herb & garlic marinated chicken thighs glazed Akaroa salmon

Seasonal green vegetables, furikake & Lemon

Crispy roast potatoes

Chefs selection dessert



# DINNER SET MENUS

Thoughtfully curated multi-course menus designed to complement elegant evenings, gala dinners, and celebratory events.

**DINNER SET MENU**

**FROM $110 PER PERSON**

Dietary requirements can be catered for with prior notice.

Minimum 20 guests required.

## THREE COURSE SET MENU 1-1-1

**$110 PER PERSON**

*Choose:*
One entrée
One main
One dessert

## THREE COURSE CHOICE MENU 1-2-1

**$120 PER PERSON**

*Choose:*
One entrée
Two mains
One dessert

## THREE COURSE CHOICE MENU 2-2-1

**$125 PER PERSON**

*Choose:*
Two entrée
Two mains
One dessert

## THREE COURSE CHOICE MENU 2-2-2

**$135 PER PERSON**

*Choose:*
Two entrée
Two mains
Two dessert

## GOURMET MENU

**$150 PER PERSON**

Three Chef's selection canapés
Choose:
Two entrée
Two main
Two dessert

# À LA CARTE SELECTIONS

A refined collection of seasonal entrées, mains, and desserts showcasing premium regional ingredients and contemporary culinary techniques.



## ENTRÉES

**Seared Atlantic scallops**
Cauliflower purée, homemade raisins, snow pea, crispy prosciutto crumb, soy sesame dressing

**Ginger glazed Akaroa salmon**
Buttermilk labneh, compressed pear, nori cracker

**Pork belly and prawn**
Bbq glazed pork belly, spiced pumpkin purée, seared prawn, cashew red cabbage slaw, port wine jus

**Herb & sesame crusted tuna**
Avocado and lime purée, cucumber, cherry tomato, watermelon granita

**Confit duck leg**
Plum, portobello mushroom, fennel, confit duck arancini, port wine jus

**Southland lamb fillet**
Herbed gnocchi, slow roasted tomato, aged parmesan, basil pesto

**Pepper crusted beef**
Short rib croquette, pickled baby onions, ricotta mousse, radish, daikon

**Baby beetroot and goats cheese salad**
Creamed goat's cheese, beetroot puree, balsamic, apple, walnut crumb, pickled shallots **(V)**

## MAINS

**Prime steer beef fillet**
Onion tartiflette, mushroom purée, semi dried tomato, pickled parsnip, rosemary jus

**Twice cooked pork belly**
Rice croquette, seasonal carrots, Fennel & carrot salad, Port wine jus

**Akaroa salmon**
Japanese pancake, slender stem, orange, spring onion, green lip mussel and dill sauce

**Cardrona merino lamb loin**
Pumpkin puree, caramelised onion gratin, Seasonal carrots, thyme and pino jus

**Canter valley duck breast**
Pear and parsnip puree, confit duck spring roll, bok choy, spicy jus

**Roasted chicken Ballantine**
Leek and bacon pie, iceberg, cashew nut, pickled cauliflower, BBQ jus

**Market fish**
Japanese pancake, green beans, cucumber, cream caper sauce

**Vegetarian Wellington**
Garden carrots, crispy potatoes and mustard cream **(Ve/DF)**

## DESSERTS

**Citrus trio**
Lemon tart, burnt orange custard, lime mousse, citrus salsa, mini orange macaroon

**Tiramisu**
Hazelnut ice cream, ginger caramel, nut crunch

**Raspberry and chocolate cheesecake**
Berry sorbet, raspberry coulis, chocolate mousse

**Dark chocolate brownie**
Mint marshmallow, vanilla ice cream, rich chocolate sauce

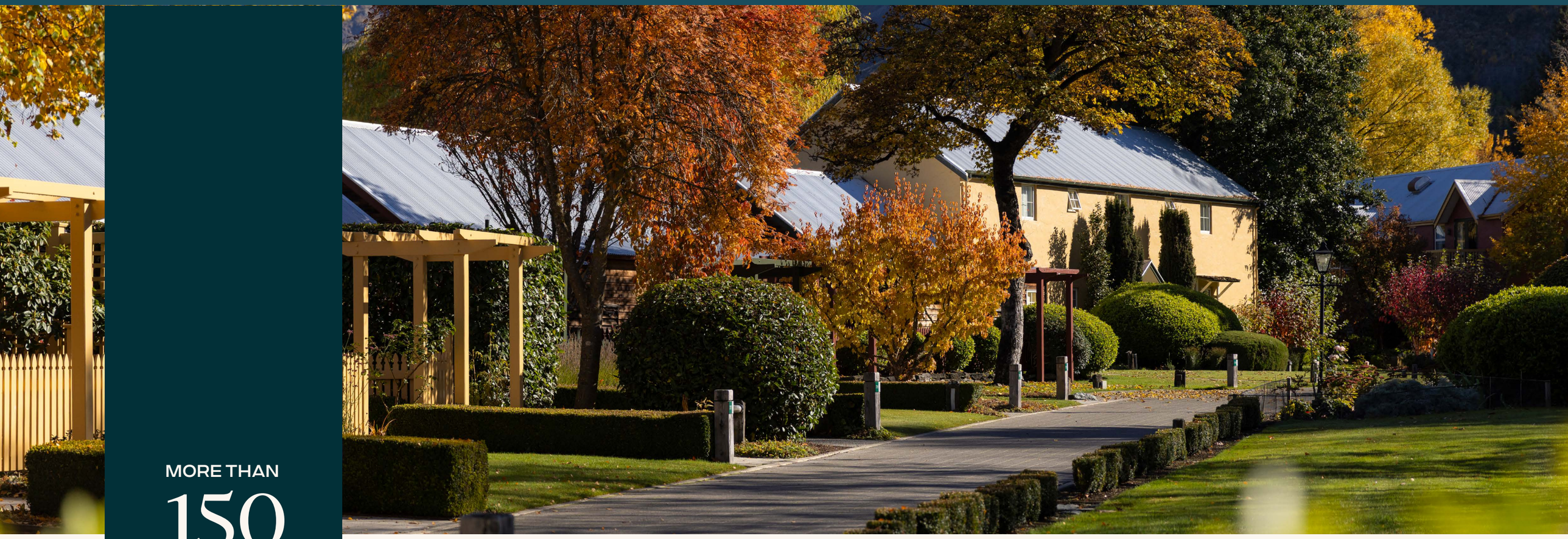
**Apple crumble**
Pistachio parfait, apple & blueberry compote, crème anglaise

**Strawberry & yogurt torte**
Strawberry and lemon yogurt mousse, white chocolate, strawberry sauce, gingernut ice cream

**Orange cream profiterole**
Orange cream filled choux pastry, citrus gel, caramel mousse, lemon sorbet








# MILLBROOK ACCOMMODATION

Surrounded by breathtaking alpine scenery, Millbrook Resort offers a refined collection of deluxe studios, suites, and homes designed to provide comfort, flexibility, and a true sense of escape.

# STAY YOUR WAY



## DELUXE STUDIOS

SLEEPS 2



## ONE BEDROOM SUITES

SLEEPS 2



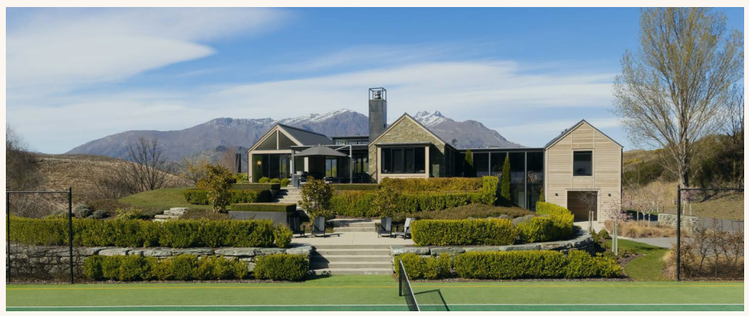
## TWO BEDROOM SUITES

SLEEPS 4



## RESORT HOMES

SLEEPS 4-8



## LUXURY RETREATS

SLEEPS 6+

# DELUXE STUDIOS

A spacious and stylish retreat designed for comfort and relaxation. Nestled between peaceful streams and rolling fairways.

SLEEPS 2

50SQM

TOTAL 51

## AMENITIES

Choice of super king or twin configuration

Fairway or streamside views

Balcony or patio

Separate shower, bath & WC

Walk-in wardrobe

Underfloor heating

Tea & coffee facilities

Smart TV

Complimentary WiFi

### SPACIOUS STUDIO LAYOUTS

Comfortable open-plan accommodation with refined contemporary styling.

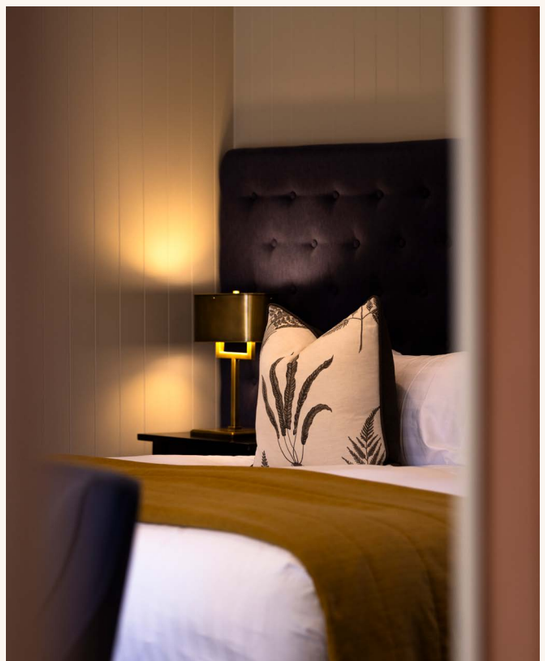
### PEACEFUL RESORT SURROUNDINGS

Fairway and streamside views create a calming alpine atmosphere.

### DESIGNED FOR COMFORT

Thoughtful amenities and luxurious touches for a seamless stay experience.







# ONE BEDROOM SUITES

Perfect for extended stays, executive travel, or guests seeking a more residential-style accommodation experience. Offering additional space and privacy.

SLEEPS 2

80SQM

TOTAL 70

## AMENITIES

Choice of super king or twin configuration

Fairway or courtyard views

Balcony or patio

Ensuite bathroom with separate shower & bath

Dual wash basins

Spacious lounge or kitchen

Fireplace

Laundry facilities

Smart TV

Complimentary WiFi

### SEPARATE LIVING SPACES

Spacious layouts designed for longer stays and added comfort.

### ALPINE VIEWS & PRIVATE OUTDOOR AREAS

Balconies and patios overlooking fairways, gardens, and mountains.

### RESIDENTIAL-STYLE COMFORT

A relaxed and elevated stay experience with premium amenities throughout.







# TWO BEDROOM SUITES

Privacy, flexibility, and spacious shared living areas within a refined alpine setting. Perfect for colleagues traveling together or smaller group stays.

SLEEPS 4

160SQM

TOTAL 11

## AMENITIES

Choice of super king or twin configuration

Fairway or courtyard views

Two patios or balconies

Two ensuite bathrooms

Spacious lounge & kitchen facilities

Fireplace

Smart TV

Complimentary WiFi

## IDEAL FOR SHARED STAYS

Flexible accommodation designed for groups and team travel.

## GENEROUS OPEN-PLAN LIVING

Spacious shared areas perfect for connection and downtime.

## COMFORT MEETS FLEXIBILITY

A seamless balance of privacy, practicality, and luxury.







# RESORT HOMES

Experience the space and comfort of a private residence, ideal for groups, families, and executive stays. Available in two, three, and four-bedroom layouts, each option offers generous living areas, premium amenities, and scenic surroundings.

SLEEPS 4-8

## AMENITIES

- Multiple bedding configurations
- Fairway or garden views
- Private gardens
- Spacious living & lounge areas
- Fully equipped kitchen
- Laundry facilities
- Concierge service available
- Complimentary WiFi
- Full resort access
- Smart TV

### PRIVATE RESIDENTIAL LIVING

Spacious homes designed for connection, comfort, and flexibility.

### IDEAL FOR GROUP STAYS

Perfect for executive groups, hosted experiences, and longer stays.

### PREMIUM RESORT ACCESS

Enjoy full access to Millbrook's facilities, services, and experiences.







# LUXURY RETREATS

Set alongside the championship golf course with sweeping mountain views, these residences offer an exclusive stay. Designed for hosted experiences, executive escapes, and group getaways, they feature spacious interiors, personalised service, and exceptional privacy.

SLEEPS 6+

## AMENITIES

- Dedicated concierge service
- Multiple bedding configurations
- Large entertaining areas
- Fully equipped kitchens
- Private gardens
- Laundry facilities
- Complimentary WiFi
- Full resort access
- Smart TV

### EXCLUSIVE & PRIVATE

A premium alpine escape designed for elevated group experiences.

### PERSONAL CONCIERGE SERVICE

Tailored support and personalised hospitality throughout every stay.

### EXPANSIVE INDOOR-OUTDOOR LIVING

Beautifully designed spaces made for connection, relaxation, and entertaining.







# MORE THAN A MEETING DESTINATION

## CHAMPIONSHIP GOLF

Two internationally acclaimed golf courses surrounded by breathtaking alpine scenery.



## AWARD-WINNING SPA

Relax and recharge with restorative treatments and wellness experiences.



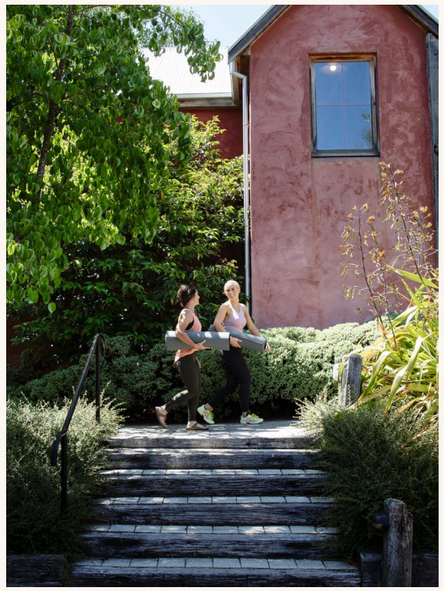
## DECADENT DINING

Five unique dining venues offering everything from relaxed lunches to refined evening dining.



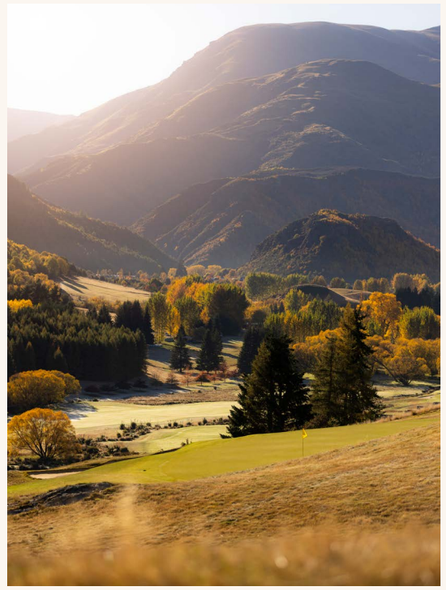
## ACTIVE RELAXING

Health & Fitness Centre, Walking trails, tennis courts, and seasonal experiences throughout the resort.

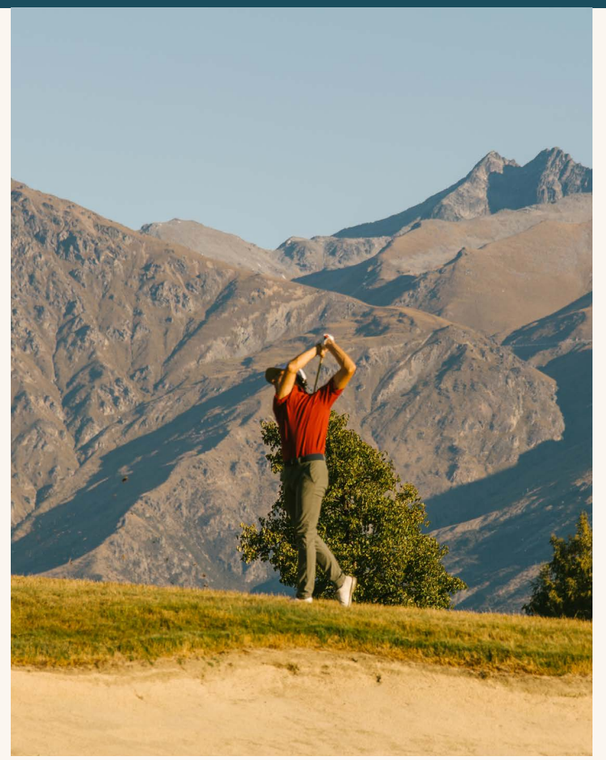


## TRANQUIL LANDSCAPE

Space to slow down, reconnect, and enjoy the natural beauty of the region.









# CHAMPIONSHIP GOLF EXPERIENCES

## TWO CHAMPIONSHIP COURSES

World-class golf surrounded by breathtaking alpine scenery and proud hosts of the New Zealand Open.

## PRACTICE & PERFORMANCE FACILITIES

Dedicated driving range and PGA coaching experiences available for groups and individuals.

## FLEXIBLE GROUP GOLF EXPERIENCES

From social tournaments to relaxed afternoon rounds, golf experiences can be tailored to suit your event.







# WELLNESS & RELAXATION

## BESPOKE WELLNESS EXPERIENCES

Flexible spa and wellness offerings tailored to suit individual guests, executive retreats, and group itineraries.

## INDIVIDUAL & GROUP BOOKINGS

From personal treatments to shared wellness experiences, bookings can be arranged seamlessly around your event schedule.

## A TRUE SENSE OF ESCAPE

Quiet alpine surroundings designed to encourage relaxation, restoration, and meaningful downtime.

# EXPLORE OUR BACKYARD

## HELICOPTER EXPERIENCES

Scenic alpine flights, glacier landings, and exclusive remote dining experiences.

## WINERY TOURS

Discover Central Otago wineries and award-winning local wines.

## HIKING & BIKING

Explore scenic trails, mountain landscapes, and guided outdoor adventures.

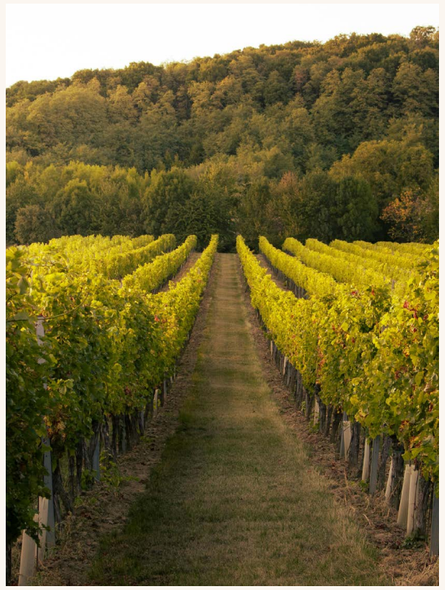
## ADVENTURE ACTIVITIES

Jet boating, ziplining, skiing, and iconic Queenstown experiences.

## PERSONALISED ITINERARIES

Our team can coordinate bookings and tailored experiences for your group.














**30 MINUTES FROM QUEENSTOWN CENTRAL**

**20 MINUTES FROM QUEENSTOWN AIRPORT**

**5 MINUTES FROM ARROWTOWN**

*Times are given as an indication

# RECOGNISED FOR EXCELLENCE

NEW ZEALAND'S BEST INCENTIVE HOTEL
AT THE
2025
WORLD MICE AWARDS

NEW ZEALAND'S BEST GOLF HOTEL
AT THE
2025
WORLD GOLF AWARDS

NEW ZEALAND'S LEADING RESORT
AT THE
2025
WORLD TRAVEL AWARDS

APAC WINNER OF THE LUXURY SUSTAINABLE RESORT CATEGORY
AT THE
2025
ESSENCE AWARDS

# YOUR EVENT, EXPERTLY HOSTED

From the earliest planning stages through to the final farewell, our experienced events team is here to help create a seamless and memorable experience for every guest.

With local knowledge, thoughtful service, and a personalised approach, we work alongside you to bring every detail together with ease and professionalism.



## BRIANA O'DONOHUE

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GATHER SOMEWHERE REMARKABLE
AND ESCAPE THE EVERYDAY.

