



THE DUKE OF MARLBOROUGH HOTEL

THE ULTIMATE FUNCTION VENUE

For more information please contact our Function Team

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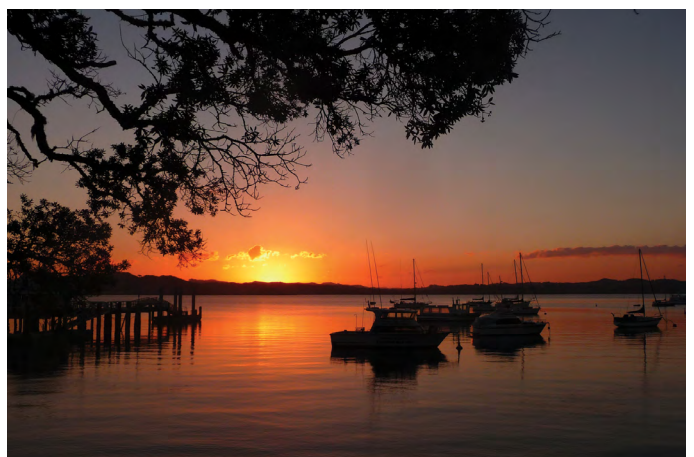
Create a memorable experience and hold your function at a New Zealand Icon, in the stunning Bay of Islands. The Duke of Marlborough Hotel offers a unique experience where you can embrace the history and charm of New Zealand's first licensed hotel which has been operating since 1827. Located on the waterfront in the heart of Russell, The Duke is a truly majestic setting providing a stunning event destination for your guests.

With an award winning restaurant (*featuring in Cuisine Magazines NZ top 100 restaurants*) the Duke offers exquisite cuisine and exceptional service with a menu that show cases locally sourced seasonal produce.

Being New Zealand's first licensed Hotel the bar has an extensive wine list offering over 100 different wines and has a wide section of craft beer.

The Duke of Marlborough is a newly renovated 4.5 star hotel with 38 rooms offering four different types of accommodation, including spectacular waterfront rooms with their own balcony and views across the water to Waitangi treaty grounds and Paihia.

The Duke has an on-site function manager to help plan the finer details of your function to ensure the planning of your event runs smoothly and you have a memorable event.



FUNCTION ROOMS

Being a locally and privately-owned hotel, The Duke of Marlborough is able to offer more personalised service catering for all sizes of groups.

GROUP SIZE	VENUE
30 - 50 Guests	The Duke Deck or The front half of The Grand Ballroom
50 - 100 Guests	The Grand Ballroom
100 - 150 Guests	The Grand Ballroom or Garden Bar Area
150 - 300 Guests	Entire Hotel including The Grand Ballroom, Restaurant Area, Two Seaview Decks and The Garden Bar Area

Please note there is a venue hire fee and minimum spend required which differs depending on what time of year you hold your function.

THE GRAND BALLROOM

The Grand Ballroom with ornate ceilings, low hanging chandeliers, open fire and polished wooden floor boards, opens up directly onto a sun-filled deck overlooking the sea. The ballroom can seat up to 150 guests comfortably.

If you have a smaller group this room can be reduced in size via a sliding wall to make it a more intimate space for 30 to 50 people.



DECK OVERLOOKING THE SEA

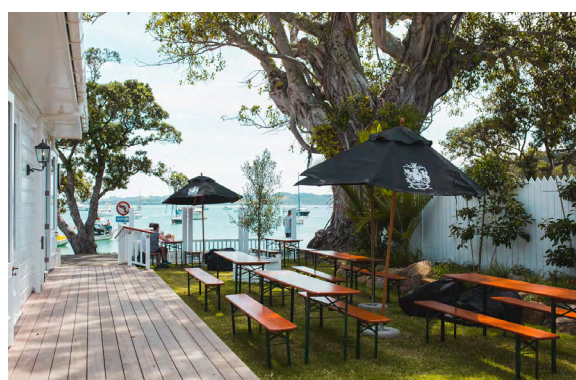
With sweeping views overlooking the sea the Duke deck provides a stunning all weather venue.

With a louvered roof, heating and clear blinds you can enjoy this space in summer and winter. The deck can hold up to 50 guests.



THE GARDEN BAR

The Garden Bar is a stunning setting with views out to sea providing a more relaxed atmosphere with original tables from the Munich beer halls, bean bags and large sun umbrellas where your guests can enjoy a BBQ or order from the restaurant menu. The garden area can accommodate 100 to 150 people.



THE DUKE RESTAURANT AND BALLROOM

The Duke Restaurant, Ballroom and the two adjoining decks can be closed for a private function on request seating up to 300 people comfortably.



MENUS

We offer a range of canapes set menus and buffet options which can be tailored to meet the requirements of your group. Below is an example of the menus that we offer which are changed seasonally.

CANAPÉS

Selection

Cold Options

\$3.50 each

- Te Ika Mata – Polynesian raw fish salad (gf)
- Mini Caprese salad on spoon w/ buffalo mozzarella (v) (gf)
- Mini prawn cocktail w/ chipotle mary rose (gf)
- Duke smoked fish mousse w/ crisp caper
- Roasted beets w/ goats cheese & pinenuts (v) (gf)
- Fresh Waikare inlet oysters w white balsamic (gf)

Hot Options

\$3.50 each

- Tempura prawns w/ chipotle mayo
- Crispy pork belly w a black doris plum & kawakawa salsa (gf)
- Tempura battered Local oyster w/ wasabi mayo
- Portobello mushroom steak w/ parsnip puree & cipolini onion (v) (gf)
- Grilled beef fillet w/ truffled mash & black garlic
- Roasted chicken breast on lemon & herb risotto & sundried tomato pesto (gf)

Deep fried Options

\$2.50 each

- Vegetarian samosa's w/ dipping sauce
- Vegetarian spring rolls w/ dipping sauce
- Crispy calamari w/ basil mayo
- Gurnard goujons w/ tartar sauce

Supper Options

\$2.50 each

- Mini mince pie savouries
- Mini Sausage roll savouries
- Individual ham & cheese quiches





SET MENUS

\$68.0 option

Entree

Poached Tiger Prawn & Avocado Salad (gf) w/ chipotle mary-rose, crisp lettuce, citrus, bloody mary

Forest Mushroom & Matakana Blue Cheese Soup (gf opt) (v) w/ kumara bread, white truffle oil

Duck Liver & Brandy Parfait w/ toasted focaccia, dried plums, pink pepper, Passito jell

Mains

Oven Roasted Locally Sourced Hapuka Fillet (gf) w/ warmed lentil salad, white wine cream sauce, tomato & red pepper salsa

Slow Roasted Hawkes Bay Lamb Rump (gf) w/ red beet gel, soft goats cheese, roasted baby potatoes, toasted pinenuts

Green Pea & Crisp Garlic Risotto (v)(gf) w/ "Mahoe" thick yoghurt, Manganui extra virgin olive oil, pea feathers

Desserts

Tiramisu
mascarpone / coffee
kahlua / biscuit

Kaffir Lime & Cardamom Panacotta (gf) passion fruit gel / tropical fruits dried berries

\$78.0 option

To Start

Warmed Kūmara Bread w/ Truffled Mascarpone, Caramelised Balsamic & EVOO (gf) (v)

Entrée

Yellowfin Tuna Tartare (gf opt) w/ wasabi caviar, avocado, lime & chive crème fraiche, focaccia toasts

The Dukes Seafood Chowder w/ local fresh fish, bacon, clams, green lipped mussels, croutons, crustacean oil, kūmara bread

Seared Raukumara Venison (gf) w/ roasted pumpkin puree, boysenberry jus, toasted pecan, field mushrooms, savoy cabbage

Thyme Roasted Kumara & Quinoa Salad (gf) (v) w/ dried cranberries, granny smith, pink onions, apple cider vinaigrette

Mains

Oven Roasted Locally Sourced Hapuka Fillet (gf) w/ grilled prawns, warmed lentil salad, white wine cream sauce, tomato & red pepper salsa

Whole Carved "Savannah" Fillet Mignon w/ truffled mashed potato, baby broccoli, béarnaise sauce

Green Pea & Crisp Garlic Risotto (v)(gf) "Mahoe" thick yoghurt, Manganui extra virgin olive oil, pea feathers

Desserts

Chefs Ice Cream Selection

Kaffir Lime & Cardomom Panacotta (gf) fresh tropical fruits

Belgian Milk Chocolate & Peanut Bar (gf) red berry sorbet, macadamia brittle, dulce de leche

\$90.0 option

To Start

Warmed Kūmara Bread w/ Truffled Mascarpone, Caramelised Balsamic & EVOO (gf) (v)

Freshly shucked Waikare Inlet Oysters served w/ "Prelibato" white balsamic vinegar & tabasco (gf)
(or if unavailable: Steamed Cloudy Bay clams w/ black rice vinegar & coriander)

Entrée

Local Crayfish & Prawn Cassolette bisque, lemon, crostini

Yellowfin Tuna Tartare (gf opt) w/ wasabi caviar, avocado, lime & chive crème fraiche, focaccia toasts

Roasted Tussock Fed Lamb Cutlet w/ beet gel, feta cheese & pine nuts (gf)

Thyme Roasted Kumara & Quinoa Salad (gf) (v) w/ dried cranberries, granny smith, pink onions, apple cider vinaigrette

Mains

Oven Roasted Three Kings Hapuka Fillet w/ Grilled Scallops (gf) cauliflower puree, bacon, macadamia, lemon vinaigrette

Whole Carved "Savannah" Fillet Mignon Surf & Turf
grilled tiger prawns, truffled mashed potato, baby broccoli, béarnaise sauce

Duo of Free Range Duck (gf)
Confit duck leg, roasted breast, warmed lentil salad, an orange & radicchio salsa

Green Pea & Crisp Garlic Risotto (v) (gf) "Mahoe" thick yoghurt, Manganui extra virgin olive oil, pea feathers

Desserts

Duke Cheese Board: A selection of cheeses from NZ and Europe, served w/ crackers, Figs in Marsala & Manuka Honey

Tiramisu
mascarpone / coffee / kahlua / biscuit
Belgian Milk Chocolate & Peanut Bar (gf) red berry sorbet, macadamia brittle, dulce de leche

Manuka Honey & Lavender Parfait (gf) passion pollen, lavender shards, raspberry

The above are an example of what we offer, however we continuously updated to incorporate seasonal changes in produce



Core Range

Fresh local oysters w Prelibato white balsamic & lemon (*weather dependent*)
Steamed Cloudy Bay cockles w sofrito & sherry
Steamed green vegetables, lemon & herb vinaigrette
Garlic & herb roasted potatoes
Tossed green salad

Hot Options

Lime & pink pepper crusted fish fillet w tomato-basil salsa
Penne pasta w truffled mornay sauce & wild mushrooms
Roasted free-range pork loin, sauerkraut, crackling, apple cider & onion relish
Southern styled chicken thighs, creamed polenta, minted cucumber salsa
"The Dukes" Slow roasted lamb shoulder w rosemary butter & bread
Ham or Roast beef carvery (*extra \$5.0*)

Cold Options

Ceviche Three Kings hapuka, coconut, lime, coriander
Poached prawns, chipotle mayonnaise, lemon, iceberg lettuce
Creamy potato salad w crisp bacon chives & egg
Rocket, pear & manchego cheese salad
Salt roasted beetroot

Dessert Options

Chocolate hazelnut textured layer cake
Passionfruit & lemon cheesecake
Red berry infused French macaron's
Triple chocolate brownie w pistachio
Individual lemon & lime tartlets
A selection of local cheeses w condiments (*extra \$2.50*)

PRICING PER PERSON

\$70 option – Core range and then choose **2 dishes** from each of the Hot, Cold and Dessert Options
\$80 option – Core range and then choose **3 dishes** from each of the Hot, Cold and Dessert Options
\$90 option – Core range and then choose **4 dishes** from each of the Hot, Cold and Dessert Options
\$100 option – Core range and then choose **5 dishes** from each of the Hot, Cold and Dessert Options

ACCOMMODATION

The Duke of Marlborough Hotel is a 4.5 star hotel with 38 rooms. There are several different types of accommodation, including spectacular waterfront rooms with their own balcony and views across the sea to Waitangi Treaty grounds and Paihia. All rooms have their own e-suites, tea and coffee making facilities, Sky TV, free Wifi and air conditioning. Hotel guests also have access to a range of amenities including a Gym, tennis courts and the ocean on your front doorstep.



ROOM TYPE	SUMMER Dec 20 th to Mar 31 st	SHOULDER SEASON April & Sept 1 st to Dec 19 th	WINTER May 1 st to Aug 31 st
Waterfront Apartment	400	290	225
Waterfront Room	450	290	225
Waterview Room	400	290	225
Superior Room	290	235	195
Superior Queen Room (Internal Balcony)	280	225	185
Classic Room (Internal Balcony)	240	195	175
Classic Room	230	185	165
Small Room	170	150	135



ACTIVITIES TO ENJOY IN RUSSELL

The Bay of Islands has an abundance of activities on it's door step for your group to enjoy during their stay. The team at The Duke can help organise any of the following activities to ensure you get to see the best the Bay of Islands has to offer:

- Boat trips from a small charter to large groups to explore some of the 144 islands in the Bay of Islands
- Dolphin watching & hole in the rock cruise
- Day sail on a selection of Yacht charters or the infamous R Tucker Thomson tall ship
- Fishing Charters - there are a number of different fishing charters to choose from – all with local knowledge and expertise
- Historical tour of Russell - visiting New Zealand's oldest church - Christ Church, Pompellier House and Russell Museum.
- Parasailing for the more adventurous or Diving Charters
- Kyak & paddle board hire
- Vineyard Tours
- Scenic walks
- Explore Waitangi – a short boat trip from Russell wharf
- Golf – spoilt for choice with some of New Zealand's top golf courses driving distance from Russell including Kauri Cliffs, Carrington & Waitangi
- Simply enjoy stunning beaches walking distance from the Hotel

