



Welcome to Lochmara Lodge

Welcome to Lochmara Lodge Marlborough Sounds Wildlife Recovery and Arts Centre. We are set on the tranquil shores of the Queen Charlotte Sound in the Marlborough Sounds of New Zealand.

The Lodge is a unique and versatile venue ideally suited for small to medium conference retreats, workshops, meetings, weddings, team building, client hosting, and incentive style events.

Built by locals Shayne Olsen and Louise Bright, we have been operating since 1997. In only a short time Lochmara Lodge has achieved national and international recognition as being one of the best places to stay in New Zealand. One aspect that has remained constant over that time is our continued commitment towards art, conservation and education.

We aim to provide a destination where national and international visitors can come learn, interact and appreciate New Zealand's flora, fauna and art, while still offering a unique incentive, conference or event experience.

Located just a 15 minute boat ride from Picton in the stunning Lochmara Bay, the Lodge is the perfect choice for those wanting a memorable venue with that something special, away from the distractions of town and city.



Conference Facilities

Lochmara Lodge conference and events facilities have been designed with an eye to style, comfort, and versatility. The conferencing and events area consists of a conference room and the adjacent restaurant and outdoor deck. In addition, accommodation units can be used for extra breakout space.

Configurations

Conference area

- Theatre – 40
- Boardroom – 25
- Classroom – 25
- Workshop – 25
- Cocktail event (eg, wine tasting, standing buffet) – 60 inside, up to 120 including outdoor deck (uncovered)
- Exclusive seated dining – 60
- Breakout space – 30 (additional space available in accommodation rooms)
- Range of outdoor spaces, including seated deck area



Café / Restaurant

- Indoor capacity up to 60 people, although able to be separated for more intimate dining
- Indoor restaurant and outdoor decks (fine weather only) - 115.

Equipment

Lochmara Lodge can provide the following :

- Wall mounted projection screen
- Projector
- Sound system
- Internet access
- Copying/printing/faxing facilities
- Whiteboard
- Cellphone coverage

Accommodation

The Lodge can accommodate up to 40 people in 14 tasteful rooms. The seven chalets (open plan) and seven one or two bedroom units all offer ensuites, tea and coffee making facilities, and a relaxing atmosphere. For larger groups, we can coordinate extra accommodation and transfers.

Sleeping Plan

- 2 x Twin En-suite - Two single beds, en-suite, and no water views.
- 2 x Bay view En-suite - Queen bed, en-suite, private porch with table and chairs in shared courtyard with beautiful views of the bay.
- 1 x Studio unit - Queen bed, single bed, couch (bed settee), coffee table, kitchenette (no cooking facilities), en-suite, private porch with table and chairs in shared courtyard with beautiful views of the bay.
- 2 x Family Units - Two bedrooms, back room has two single beds front room has queen bed, couch (bed settee), coffee table, kitchenette (no cooking facilities), en-suite, private porch with table and chairs in shared courtyard with beautiful views of the bay.
- 2 x Family Chalet - Queen bed, two single beds, tea and coffee making facilities, en-suite, adjoining balconies with table, chairs and stunning views of the bay.
- 2 x Regular chalet - Queen bed, one single bed, couch (bed settee), coffee table, tea and coffee making facilities, en-suite, adjoining balconies with table, chairs and stunning views of the bay.
- 3 x Luxury chalet - Queen bed, couch (bed settee), coffee table, tea and coffee making facilities, en-suite, private balcony with table, chairs and stunning views of the bay.

Dining and Catering



Lochmara Lodge has its own fully licensed a la carte café and restaurant. The cuisine is simple and rustic, giving a true taste of Marlborough. Sustainability is an important aspect and where possible, all produce is either wild or organic, sourced locally. Salads, herbs, and some vegetables and fruit are grown in our organic garden and orchard onsite. The drinks menu showcases Marlborough wines and New Zealand craft beers. Organic juices and fair trade coffee and tea are also available.

The restaurant adjoins the conference area, with indoor and outdoor areas enjoying panoramic views of the bay. Breakfast, lunch, and dinner are served in the restaurant. Morning and afternoon teas are also available, and can be served in the conference area, the café, or the deck. Sample menus are provided at the end of this information pack. These menus are indicative only and can be adapted to suit your needs.

The restaurant is also available for corporate and client hosting and events.

Location and Access

Lochmara Lodge is located in Lochmara Bay in the stunning Marlborough Sounds at the top of the South Island. The Lodge is a 15 minute boat ride from Picton, and is also accessible by air or on foot via the Queen Charlotte Track.

Water transfers are provided by our own fast water taxi service for groups of up to 20 people. A larger vessel can be coordinated for groups over 20 wishing to travel together.

Air transfers are available by float plane from Picton or a short helicopter flight from Picton, Wellington, or the upper South Island.

For something different, guests can also walk in via the Queen Charlotte Track or sea kayak from Picton or Anakiwa, with luggage transfers by Lochmara's water taxi.



Activities

Lochmara Lodge provides access to a range of activities for pre- and post- conference, incentive groups, teambuilding, and general recreation for conferences held at Lochmara and those held at other venues in the region.

The Marlborough Sounds is an outdoor adventure paradise, providing opportunities for activities both on and off the water. We are happy to coordinate booking activities for your delegates and guests.

Pre- and Post- Activities for Outside Conferences

We are happy to coordinate day trip and pre- and post- conference options for groups hosting their conference elsewhere in Marlborough or Nelson. A range of options are available, including combinations of water transfers, lunch or dinner, exploring the Arts and Wildlife Recovery Centre, accommodation and activities. Please contact us to discuss what will best suit your needs.

Lochmara Lodge Arts Centre and Wildlife Recovery Centre

The Lochmara Lodge Arts Centre and Wildlife Recovery Centre is a unique conservation and arts attraction in the Marlborough Sounds. The Arts Centre is a facility where artists from around New Zealand can create and showcase artwork in a variety of mediums. The centre comprises an 11 acre outdoor sculpture trail, two galleries, and artwork throughout the Lodge accommodation.

The Wildlife Recovery Centre incorporates native bird and gecko



breeding programmes, injured bird rehabilitations, nature tours and education programmes. The enclosures in the Wildlife Recovery Centre are available to visit, as well as seeing a range of wildlife in the mainland island area. Information boards on the art and the wildlife are available on marked paths throughout the property. The area also hides more than 30 hammocks with views of the native bush and the bays – these provide guests and delegates with the opportunity for quality ‘thinking time’, as well as being a great way to relax and unwind.



Guided/unguided walk on the Queen Charlotte Track

The Queen Charlotte Track is a 72km track along the bays and ridgeline from Ship Cove to Anakiwa. The track can be accessed from Lochmara Lodge via a well-maintained path and at several bays along the route. The Lodge can provide packed lunches for guests, and water transfers to/from any section of the track.

Mountain bike the Queen Charlotte Track

The Queen Charlotte Track is considered to be some of the best mountain bike single track in the world. We can coordinate mountain bike hire through our partners at Wilderness Guides. Packed lunches and water transfers for your guests and bikes are also available.

Sea kayak in the Queen Charlotte Sound

The Marlborough Sounds provides tranquil waters and endless bays perfect for sea-kayaking. A limited number of sea kayaks are available at the Lodge. For larger groups or guided trips, we can coordinate a package to suit your requirements with our partners at Wilderness Guides.



Other options

- Marlborough Sounds Cruise
- Swim with the dolphins
- Marlborough wine tour
- Dive the Mikhail Lermontov (qualified divers only)
- Charter fishing or sailing trips
- Marlborough art and/or garden tour
- Art workshops at Lochmara Lodge

Weddings



Lochmara Lodge is a beautiful and unique setting for weddings and celebrations. The stunning beauty of the Marlborough Sounds, the casual elegance of the Lodge, and the relaxed, personal service combine to create the ideal venue for your celebration.

Lochmara Lodge specialises in laid-back, informal weddings, where the wedding couple can relax and enjoy their special day with their guests. Your ceremony and reception can both be held at the Lodge, and we can also cater for longer celebrations, including accommodation, pre- and post-wedding functions, and activities for guests.

Lochmara is also the ideal wedding venue for those seeking a more environmentally-conscious celebration. The Lodge has been awarded Green Globe status in recognition of its sustainable practices. This focus on sustainability carried through into your wedding menu, where as far as possible all produce is either wild or organic, sourced locally. Salads, herbs, and some vegetables and fruit are grown in our organic garden and orchard onsite.

We appreciate that weddings require a more personal touch – to discuss your ideas and whether Lochmara is right for you, please contact us directly.

Rates 2009/10

Equipment and Room Hire is included in accommodation and meal rates. Please contact us with your requirements for a quote including water transfers. Pricing details for our wedding packages, which include exclusive use of the Lodge, are provided in the Wedding Pack, available on our website.

Accommodation rates from \$90 - \$260.

Day Visit Rates \$30 - \$115 per person

A la Carte Menu - Sample

The cuisine at Lochmara Lodge is based on sustainability. Where possible our meat and seafood are wild, organic or local, and fresh produce is sourced locally and seasonally. We also grow salad, herbs and some vegetables and fruit onsite at Lochmara Lodge in our organic garden and orchard. The cuisine is simple, rustic and full of flavour using ingredients that we believe will give you a taste of this beautiful environment, the Marlborough Sounds. This is a sample menu, the menu will change based on the season.

Breakfast

\$6 - \$18

TOAST WITH JAM AND HONEY

HOMEMADE TOASTED MUESLI

Served with fresh seasonal fruit, thick organic yoghurt and local Manuka honey

FRENCH TOAST

Served with Manuka smoked bacon, grilled banana and maple syrup or strawberries, thick organic yoghurt and Manuka honey

BACON & EGGS

Free-range eggs and Manuka smoked bacon on toast

LOCHMARA BIG BELLY

Served with Manuka smoked bacon, grilled tomato, potatoes. Mushroom, free-range eggs and toast

Brunch/Lunch

HOMEMADE SNACKS

Sweet snacks of the day

PACKED LUNCH

Smoked ham or vegetarian sandwich, baked treat, fruit and juice

LUNCH SPECIALS

Blackboard menu with flavours of the day

\$14 - \$22

Dinner

Starters

\$11 - \$19

SALAD OF ORANGE AND HONEY GLAZED DUCK BREAST WITH GINGER AND CORIANDER

SCALLOP AND COCONUT SOUP WITH LEMONGRASS AND CHILLI

SALMON RAVIOLI WITH CORIANDER, LIME, AND BASIL BEURRE BLANC

STEAMED MARLBOROUGH GREEN LIPPED MUSSELS WITH TOMATO, GARLIC, AND CHILLI

Mains

\$22 - \$32

FIRE ROASTED VEGETABLE STACK

Kumara rosti, fresh rocket and basil pesto.

WEST COAST BEEF FILLET

With celeriac puree, braised red cabbage and red wine jus

ROSEMARY ROASTED RACK OF LAMB

Served with crispy polenta and English spinach

OVEN BAKED KINGFISH

Wilted summer vegetables and a lemon butter garlic emulsion

CHAR GRILLED YELLOW FIN TUNA

With green beans, Spanish onions and dill aioli

UDON NOODLE BROTH

With tofu, ginger, snowpeas and coriander

Dessert

\$10 - \$12

WARM CHOCOLATE PUDDING

With vanilla bean icecream and caramelised orange

CITRUS INFUSED CRÈME BRULEE

With rhubarb compote

Set Menu - Samples

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Breakfast

\$18 per person

HOMEMADE MUESLI

Served with fresh fruit, organic natural yogurt and local honey.

or

BACON & EGGS

Served with free-range eggs, manuka smoked bacon and ciabatta toast..

with

Coffee or Tea

Brunch/Lunch

OPTION ONE

\$27pp

Salad of chargrilled chicken breast with bacon, brie and aioli dressing

or

Wild venison burger with caramelised onion, brie cheese and salad

and

Dessert from our selection of homemade cakes

OPTION TWO

\$30 pp

Beer battered blue cod with fries, salad and tartare sauce

or

Salad of chargrilled octopus with a chilli, coriander and lime dressing

and

Dessert from our selection of homemade cakes

Dinner

OPTION 1

2 Courses \$48 / 3 Courses \$58

ENTRÉE

A selection of homemade dips and grilled breads

or

Vegetable soup with freshly baked bread

MAIN

Oven baked butterfish with wilted summer greens, crispy leeks and lemon butter garlic sauce

or

Braised lamb shanks with kumara mash and English Spinach

DESSERT

Apple and cinnamon crumble with vanilla bean icecream

OPTION 2

2 Courses \$53 / 3 Courses \$63

ENTRÉE

Roast pumpkin, caramelised onion and brie cheese tartlet with rocket pesto

or

Salad of smoked salmon with red onion, cucumber and dill aioli

MAIN

Pan seared blue cod with rosemary potatoes, English spinach and Spanish salsa

or

Chargrilled rib eye with potato mash, roasted field mushroom and red wine jus

DESSERT

Citrus infused brulee

OPTION 3

2 Course \$60 / 3 Course \$70

ENTRÉE

Wild pork spring rolls with hoisin dipping sauce

or

Steamed Marlborough green lip mussels with white wine, garlic and fresh herbs

MAIN

Herbed crusted rack of lamb with ratatouille, English spinach and rosemary jus

or

Crispy skinned salmon fillet with bok choy and honey soy ginger broth

DESSERT

Chocolate and Kahlua brulee with strawberry compote and vanilla bean icecream

Finger Food

\$3.50 per piece

Oven roasted mushroom with ricotta, pine nuts and sundried tomato

Fresh cooked prawns with lime aioli

Moroccan meatballs with minted yoghurt

Grilled chicken skewers with satay dipping sauce

Smoked salmon and cream cheese crostini

Tomato and basil Bruschetta

Beer battered blue cod with fresh lemon and aioli

Sundried tomato, feta and pesto crostini

Recommendation:

Pre dinner 3-5 pieces

No dinner 5 + pieces

