



## CONFERENCES AND INCENTIVES



### INTRODUCTION

Located in the heart of a High Country community within an hour's drive of Christchurch International Airport, Terrace Downs Resort offers a unique all-season's one-stop conference and incentive/team building destination featuring breathtaking vistas, deluxe accommodation, award-winning cuisine and numerous on and off-site activities to choose from.

Meeting and function venues range from a state-of-the-art Executive Boardroom or authentic century old shearers' quarters to the versatile Avoca Room with panoramic views, a high ceiling and a capacity of 120 guests.

Accommodation options include self-contained Terrace Villa Suites and architecturally designed Fairway Chalets. The Clubhouse features two restaurants with open fires and luxurious furnishings.

When formalities conclude, a wealth of activities beckon including an 18-hole Championship Golf course, Day Spa Treatments, Archery, Clay Pigeon Shooting, Horse Safaris, Jet Boating on the mighty Rakaia River, Sport's Field, Gym, Tennis, Scenic Helicopter Flights, Skiing, Heli-Skiing, Salmon and Trout Fishing, etc.....Guests are simply spoilt for choice.



#### REFERENCES:

Terrace Downs' dramatic high country setting and huge array of activities and events is attracting strong interest from both international and domestic visitors, as well as conference & incentive organisers looking for unique destinations.

Terrace Downs is quintessential South Island, just an hour from the airport and city – mountains, stunning scenery, adventure and relaxation. It's a place that creates lifelong experiences and a space people come to revive and renew their spirits and senses.

**Christine Prince - CEO, Christchurch & Canterbury Tourism (CCT)**

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Terrace Downs has added a whole new dimension to the conference and incentive offering in our region. We now have a true "high country resort", with unique venues, restaurants and outdoor dining, a wide range of experiences and The Spa....Terrace Downs has it all!

**Leonie Ashford – Manager, Christchurch & Canterbury Convention Bureau (CCCB)**

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Terrace Downs is the perfect location for corporate meetings and events and offers a unique blend of world class accommodation and service and a plethora of fantastic activities either on site or within a few minutes' drive or helicopter flight. On top of this the development is situated in breathtakingly beautiful surroundings with easy access to fantastic rivers, mountains and some of New Zealand's most pristine scenery and enjoys seamless relationships with local expert activity operators.

**Alan Trotter – CEO, Conventions & Incentives New Zealand (CINZ)**

#### CONSIDER TERRACE DOWNS FOR:

- Off site meetings/conferencing (day to multi day events)
- Client and VIP visits (we will help you "show off" what NZ has to offer to your international clients/VIP)
  - Incentive Travel and Spouse programs
  - Regular off-site management meetings
  - Board retreats and private fine dining
  - Functions, events, launches, seminars
  - Team building, off-site training
- Employee/team rewards + client incentives - e.g. Terrace Downs "Experience" vouchers - be it a package or voucher for an activity, team dinner, etc.
  - Corporate Golf Days
  - Mid Year Xmas parties
  - End of year/Xmas parties
- Corporate social team events (e.g. fun game of touch rugby on our new sports field + fun evening in The Grill)

**[ASK US FOR A QUOTE TODAY!](#)**

## MEETING AND FUNCTION VENUES

### The Avoca Room

The Avoca Room, the largest function space available, can be configured to suit a variety of event requirements. While any kind of audio visual support required can be arranged, venue hire rates include one standard set-up with existing furniture, dividing screens, pads, pens and mints, the use of a whiteboard, flipchart and projector screen.



### The High Peak Room

Located on the main floor of the Terrace Downs Clubhouse, this traditional boardroom setting features a large custom-designed oak boardroom table for small to medium size meetings through to a classy private fine dining venue. The High Peak Room is fully furnished with 18 over sized comfy executive chairs, and offers a full size printing white board and poster board to assist your meeting visual arts needs. Fully equipped with teleconferencing facilities and wireless Internet, the room is a great option for all your corporate meeting needs.



### Shearers' Quarters

For something unique and authentically New Zealand, the century-old shearers' quarters exude rustic charm and add a unique high country flavour to your event. Guests are driven by 4WD through a working sheep station along the edge of the Rakaia gorge to the venue and greeted with a roaring fire in the original coal range oven, complete with scones. The venue itself has been refurbished to contain full conference facilities and includes two breakout rooms. Venue hire rates include use of existing furniture and equipment and return transport from Terrace Downs.



### **The Snug (Boardroom I)**

The Snug at Terrace Downs offers a premium High Country conferencing experience, located on the main floor of the club house. The Snug boasts extensive views across the second nine holes up to the picturesque Mt Hutt. This venue is great for working lunches, private dining and boardroom meetings.



### **The Snowdon Room**

This function room is the most versatile of all Terrace Downs conferencing spaces. The room can be transformed into a variety of set ups including classroom, U-set up, boardroom table, theatre and more. With the added bonus of a covered outdoor breakout space and views up to Mt Hutt, this beautiful room is ideal for groups of up to 40 guests and also offers a range of conferencing equipment.



### **The Grill**

You may have heard about the brand new Grill at Terrace Downs. This al fresco pizza restaurant is located downstairs in the club house and features a purpose build shelter that leaves an uninterrupted view of the Southern Alps keeping guests hidden from the elements. There is no doubt The Grill is the best option in casual dining available this side of the Rakaia! All pizzas are authentically prepared on site and cooked perfectly in a wood fired pizza oven using the freshest in local produce. Taking influence from international pizzerias, The Grill allows guests to enjoy the spectacular vista while devouring gourmet pizza and having a cold beverage - the perfect end to a hard days work, a hard days skiing or just another perfect day in the beautiful Canterbury High Country.



**THE GRILL**  
TERRACE DOWNS



### **Fairway Chalets and Villa Suites**

The Fairway Chalets offer spacious living areas to accommodate smaller group meetings and events. For the very intimate event, Villa Suites provide boardroom tables and casual seating for up to six guests. Venue hire rates include the use of the unit with existing furniture and standard meeting set up with pads, pens and mints. Additional charges apply for more extensive set-ups and delivery of food and beverage.

### **The Woolshed**

A NZ woolshed evening function is one guests will remember for years to come. The neighbouring farm's woolshed is transformed and themed to become the perfect venue for your function – whether it is a country hoe-down with a pig on a spit or a black-tie affair complete with white linen and cocktails.



### **Tilley's Bar & Brasserie**

Also in the Clubhouse, Tilley's Bar & Brasserie features a full bar, polished wooden floors, an open fire and a large balcony for outdoor dining. A great private dining option for groups of 15 to 60 guests.



### **Terrace Downs Exclusive**

For larger groups or private occasions, there is the option of exclusive use of the Clubhouse or the whole resort, conditions apply. Price for this option is available on request.

#### **Venue Hire Rates:**

Venue	Maximum Capacity	Half day	Full day	Evening Use
Avoca Room	120 dining, 100 theatre	\$800.00	\$1,400.00	\$1500.00
High Peak Room	16 boardroom/banquet	\$300.00	\$500.00	\$300.00
Shearer's Quarters	16 boardroom	\$450.00	\$600.00	POA
The Snug (Boardroom I)	18 boardroom, 15 theatre	\$200.00	\$350.00	\$250.00
The Snowdon Room	18 boardroom, 40 theatre	\$300.00	\$450.00	\$300.00
The Grill	100 casual, 45 dining indoor	\$500.00	\$800.00	\$500.00
Fairway Chalet	12 boardroom, 25 casual	\$550.00	\$1000.00	\$550.00
Villa Suite	6 any style	\$275.00	\$550.00	\$275.00
Woolshed	85 dining, 130 cocktail	\$1000.00		
Tilley's Bar & Brasserie	60 dining, 85 cocktail	NA	NA	\$500.00

## DELUXE ACCOMMODATION



### Terrace Villa Suites

Self contained one, two and three-bedroom suites featuring open plan living areas with magnificent panoramic views over the fairways to Mt Hutt. The master bedroom has an ensuite bathroom boasting a raised double spa bath. The two and three-bedroom Villa Suites have a second bathroom with a spacious shower.

### Fairway Chalets

Located along the front nine fairways, the Chalets are architecturally designed houses with all modern conveniences and fabulous indoor/outdoor living areas, capturing views of the golf course and Mt Hutt. The Chalets have three to five spacious bedrooms and a minimum of two full bathrooms.

### All accommodation types include the following:

- Californian King Split beds with luxurious bedding
- Full kitchens and gas fires in the living areas
- DVD/CD Player and Sky television
- Internet connectivity and telephones with direct dial facility
- Laundry facilities and under cover parking
- Mini bar
- Preferential green fees for golf

Check in is from **3.00pm**

Check out is by **11.00am**



### Accommodation Rates

The following table outlines the style of accommodation options and applicable corporate rates available at Terrace Downs.

Unit Corporate Rates (Based on 5 or more units)	Unit Type	Maximum Occupancy	Rate per Person*
\$351.00	One-bedroom Villa Suite	2	\$175.50
\$486.00	Two-bedroom Villa Suite	4	\$121.50
\$567.00	Three-bedroom Villa Suite	6	\$94.50
\$765.00 (two or more nights) \$1080.00 (one night)	Fairway Chalet (three to five bedrooms)	6 or 8	\$127.50 or \$95.60 \$180.00 or \$135.00

\*Based on maximum occupancy.

Rates include continental breakfast per guest per accommodation night and complimentary use of Terrace Downs' tennis courts and mountain bikes.



## HIGH COUNTRY CUISINE

Terrace Downs is renowned for its decadent menus featuring signature High Country cuisine. Dining options within the Clubhouse include Tilley's Bar & Brasserie for breakfast, lunch, light meals and dinner or Avoca Fine Dining for the more formal experience.

A new BBQ & Grill dining experience will be available in 2009.

There are a wide range of fine dining menus available to suit individual event requirements. Your event coordinator can assist with the selection of menus for your event.

### Catering Rates

The following are indicative rates per person:

Breakfast	Included with accommodation
Cooked Breakfast	Extra \$15.00 pp
Morning/Afternoon Tea	from \$9.50 pp
Packed Lunch	from \$15.00 pp
Working Lunch	from \$27.50 pp
Brasserie Lunch	from \$15.00 pp
2 Course Barbeque	from \$50.00 pp
3 Course Dinner	from \$55.00 pp

### Beverage Packages

Beverage packages include selected drinks that will be served to your guests for a defined time period (one to five hours), at a set price per person. This offers the reassurance that no matter how much your guests may drink, you will not exceed you quoted budget.

Classic Package \$25.00~\$55.00pp

Deluxe Package \$35.00~\$65.00pp

Premium Package \$40.00~\$70.00pp

Prices subject to change.



## ON-SITE ACTIVITIES



Whether your guests are after adventure or relaxation, whether you are looking for team building or a reward programme, Terrace Downs operates a range of activities to cater for everyone. The par-72 championship golf course is rated among the best in New Zealand but caters to players of all abilities with four different tee positions. Other on-site activities include horse safaris, archery, jet boating and clay bird shooting. Prices for these activities are as follows:

Activity	Description	Rate (from)
Jet Boat	Thrilling spin, scenic trip or fishing excursion for two to ten people.	\$70.00pp~ ½ hour)
Archery	Compound bows ensure fun for beginners to experienced archers.	\$40.00pp (½ hour)
Clay Bird	Invigorating sport for novices to experts, individuals or groups.	\$65.00pp (20 rounds)
The Gym	Great new resort Gym with shower and dressing facilities	\$5.00 for casual use or free for house guests
Golf	Discounted green fees for in-house guests. Carts and equipment available for hire.	\$40.00pp – 9 holes \$55.00pp – 18 holes In house guests rates
The Spa	Asian-style day spa offering a range of divine treatments	\$70.00pp~
Rugby Field	International quality rugby training field now available to all teams.	Free*
Equestrian	Safaris for individuals or small groups with a meal or snack break.	\$65.00pp (one hour)
Heli-taxi to ski field	Three minute flight to the car park at Mt Hutt. Available for duration of the 2009 ski season, subject to certain conditions.	\$75.00pp (one way)



### Activity combos:

For an unforgettable incentive programme or a short break-out from meeting sessions, ask about combining the activities above. Popular and surprisingly cost-effective options are our Mini-Olympics Team Challenge or even our Heli-jet combo, whipping up the river in the Discovery Jet to board a waiting helicopter for a scenic flight back to land in front of the Clubhouse.

### ... And so much more..!

Terrace Downs' unique high country location offers limitless opportunities for recreation or team building activities, incentive trips with the "wow" factor, and memorable themed dinners or events, which can all be organised by our recommended specialists. Below is a sample of activities which can be arranged on site or in the surrounding area.

- Fly fishing
- Hot air ballooning
- Salmon fishing
- Beauty treatments
- High country 4x4 tours
- Heli-skiing/boarding
- Guided walks
- Skiing/snowboarding
- Garden tours
- High country station tours
- River rafting
- Abseiling and team building challenges
- Scenic helicopter flights
- Heli-picnics, Heli-hikes, & Heli-fishing



Thank you for considering Terrace Downs for your event. Please feel free to contact our Sales Team to discuss your next event and we will be happy to tailor a proposal for you.

Yours sincerely,

**Jon Doherty**  
Director of Sales & Marketing

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**Please note: rates included in this document are valid as at June 2009 but are subject to change without notice. All rates are quoted in \$NZ, include 12.5% GST and are non-commissionable net rates.**





## **About The Spa**

Our dream was to create a unique experience where one can escape the daily stresses of urban life by experiencing our unique Asian style massage therapy, designed to truly relax and rejuvenate mind, body and soul. Enjoy the luxury of time. Soak up the ambience and enjoy our unique Asian style therapy, combining shiatsu and aroma oil massage with the finest natural products available. End your experience by relaxing with herbal refreshments in our relaxation room or outside in the private tranquil surrounds of Terrace Downs Resort. Take in the views of the beautiful Southern Alps – you won't be disappointed. This unique balance has attracted the finest therapists from around the world to join our team reflecting on THE SPA's quality and uniqueness.

## **The Spa Products**

Our therapy products HARNN and THANN were specifically chosen for their scientifically proven beneficial properties, their world renowned qualities and their respect for mother nature. HARNN's and THANN's approach focuses on restoring and maintaining the natural balance through the use of botanical extracts with inspirations from traditional herbal medicine. They utilize active ingredients from plant extracts and essential oils to counter the effects of stress and pollution from urban lifestyle.

A great option for partners on corporate retreats or as great way to treat conference delegates after a busy day, The Spa offers a full range of excellent treatments to suit a variety of requirements and special requests.



## SAMPLE MENU'S



*Avoca*  
FINE DINING

TILLEY'S  
BAR & BRASSERIE



THE GRILL  
TERRACE DOWNS

### Mid-Winter Dinner in the High Country

*Campfire Bread*  
With a trio of homemade dips

#### Entrée

Warm salad of Nelson scallops with a pineapple chilli salsa, asparagus and a crisp ciabatta crostini

#### Mains

##### **Breast of turkey**

Stuffed with cranberries, pistachio nuts and sage,  
Served on buttered spinach and finished with a port redcurrant glaze

##### **Fillet of Rakaia salmon**

Served with roast red pepper risotto, julienne of leeks and fennel, finished with a coriander beurre blanc

##### **Roast rump of lamb**

Served with ratatouille and a red wine mint sauce

All meals are served with rosemary potatoes and a medley of steamed garden fresh vegetables

#### Dessert

##### **Traditional festive pudding**

Served with brandy sauce and lashings of Chantilly cream

##### **Rich, dark chocolate mousse**

Served with poached cherries, Kahlua syrup and crisp almond biscotti

Freshly brewed tea and coffee to finish

**\$65.00pp**

Or, by adding a glass of mulled wine or tap Monteith's Original and Christmas crackers

**\$75.00pp**

### The Plains Dinner Menu

#### Entrée

##### **Terrine**

Venison and apricot terrine infused with green peppercorns, served with an apple and cinnamon chutney

##### **Soup**

Chef's daily creation using the freshest ingredients,  
Served with ciabatta bread

#### Mains

##### **Chicken Breast**

Baked in a pesto herb crust with buttered spinach and a smoked tomato coulis

##### **Lamb Rump**

Rubbed with Horopito bush pepper, on a ratatouille with a redcurrant and thyme sauce

Mains served with a high country salad and fresh garden vegetable accompanied by gourmet potatoes

#### Desserts

##### **Citrus Tart**

with a berry coulis

##### **Chocolate Kahlua Torte**

with a rich chocolate sauce and Chantilly cream

Freshly brewed coffee and tea

**\$55.00pp**

### The Foothills Dinner Menu

#### Entrées

##### **Manuka Smoked Ostrich**

*With rock melon, cherry tomato and feta salad*

##### **Marinated Salmon**

*Cured in lemon and fresh herbs, served on an artichoke and fennel salad with a honey grain mustard mayonnaise*

#### Mains

##### **Chicken Breast**

*Wrapped in black forest ham and served on golden kumara mash with buttered beans and a red pepper glaze*

##### **Beef Medallions**

*Char-grilled prime aged beef fillet dusted in Horopito, on a potato and bacon rosti with an onion thyme marmalade and a wild mushroom garlic sauce*

*Mains served with a high country salad and fresh garden vegetables accompanied by gourmet potatoes*

#### Desserts

##### **Sticky Date Pudding**

*With gingernut ice cream and butterscotch sauces*

##### **Vanilla Panna Cotta**

*A light vanilla cream with a saffron poached pear and a seasonal fruit compote*

*Freshly brewed coffee and tea*

**\$65.00pp**

### The Mountains Dinner Menu

#### Entrées

##### **Mushroom Feta**

*Field mushrooms and sheep's feta, marinated with sun dried tomatoes and kalamata olives on bruschetta and salads*

##### **Scallops**

*Nelson scallops tossed in kawakawa, with smoked bacon lardoons and orange segments on a crisp mesclun salad in a lime and coriander dressing*

#### Mains

##### **Beef Medallions**

*Char grilled fillet of beef on lyonnaise potatoes, served with a wild mushroom and rosemary ragout, accompanied by a rich port jus and finished with a tarragon hollandaise*

##### **Fillet of Salmon**

*Searred fillet of salmon with olive oil and herb potato mash, braised baby fennel and a crayfish brandy sauce*

##### **Roast Venison**

*Venison loin marinated in red wine and juniper with braised red cabbage, gratin potatoes and a spiced berry jus*

*Mains served with a high country salad and fresh garden vegetables, accompanied by gourmet potatoes*

#### Desserts

##### **Vanilla and Drambuie Parfait**

*Served with poached seasonal fruits, passion fruit syrup and a crisp almond tuille biscuit*

##### **Apricot and Pistachio Pudding**

*With white chocolate ice cream, butterscotch sauce and caramelised pistachio nuts*

*Freshly brewed coffee and tea*

**\$75.00pp**

### Wood-Fired Pizzas

*Our Wood Fired Pizzas are made using handmade yeast dough base and cooked to order using fresh ingredients.*

*All pizzas made with our own homemade pizza sauce and mozzarella cheese.*

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A selection of fresh seasonal salads  
Garlic Bread*

**\$30 per person**

**(Minimum 15 persons)**

### Luncheon Menu

#### To Start

##### **Campfire Bread**

Baked with smoked sheep's cheddar, served with a garlic & wild rosemary dip

##### **Soup of the day**

Chef's daily creation using the freshest ingredients served with ciabatta bread

#### Mains

##### **Seared Calamari**

Marinated calamari with spicy chorizo sausage, gourmet potatoes, mesculin salad and a garlic and lime dressing

##### **Hillbilly Pork**

Char grilled pork chop with kumara mash, an apple and cinnamon compote finished with a cider glaze

##### **High Country Salad\***

\*Chef's daily inspiration

##### **Venison Pie**

Venison and red wine casserole with a puff pastry lid and roast gourmet potatoes

##### **Pasta of the day\***

Chef's daily creation

\*Available as a vegetarian option

Freshly brewed tea, coffee or fresh fruit juice

**\$35.00pp**

### Working Lunches

#### Packed Lunch

Ciabatta sandwich  
Cookie or slice  
Piece of fruit  
One drink

**\$15.00pp**

#### The Musterer's Lunch

Served on Platters  
Assorted country style ciabatta sandwiches  
Selection of local cheeses with salamis, pickles and crudités  
One chef's hot specialty dish  
Steamed saffron rice  
Hot farmhouse savouries  
Fresh sliced seasonal fruits

Freshly brewed coffee and tea  
Fresh fruit juice

**\$27.50pp**

#### The High Country Lunch

Cold meat selection of:  
Baked leg of ham glazed with wholegrain mustard and marmalade  
Roast highland beef marinated in mountain herbs and berries  
Assorted wild game salamis  
Selection of breads, salad fillings and sauces  
Two chef's hot specialty dishes  
Steamed saffron rice  
Fresh sliced seasonal fruits  
Selection of local cheeses with pickles and crudités

Freshly brewed coffee and tea  
Fresh fruit juice

**\$40.00pp**

Menus based on minimum of 10 pax.  
15% surcharge applicable on Public Holidays.

## FUNCTION WINE LISTS



### Sapphire Function Wines

#### **Chardonnay**

2006 Sandihurst	Canterbury, NZ	\$45.00
2007 Paddy Borthwick	Martinborough, NZ	\$50.00
2007 Kaituna Valley	Canterbury, NZ	\$42.00

#### **Sauvignon Blanc**

2008 Dancing Water	Marlborough, NZ	\$45.00
2008 Kaituna Valley	Marlborough, NZ	\$45.00
2008 Astrolabe Awatere	Marlborough, NZ	\$50.00

#### **Riesling**

2008 Floating Mountain	Waipara, NZ	\$44.00
2007 Waipara Hills	Waipara, NZ	\$48.00
2008 Astrolabe (Dry)	Marlborough, NZ	\$53.00

#### **Pinot Noir**

2007 Charles Wiffen	Marlborough, NZ	\$49.00
2007 Front Row	Canterbury, NZ	\$40.00
2006 Earth's End	Central Otago, NZ	\$55.00

#### **Sparkling Wine**

Allan Scott Cecilia Reserve	Marlborough, NZ	\$50.00
NV Deutz	Marlborough, NZ	\$65.00

Prices include GST  
All wines and vintages subject to availability.

## **Diamond Function Wines**

### **Chardonnay**

2006 Kumeu River	Kumeu, NZ	\$77.00
2007 Craggy Range Gimblett Gravels	Hawkes Bay, NZ	\$66.00
2006 Muddy Waters	Waipara, NZ	\$65.00

### **Sauvignon Blanc**

2008 Lake Chalice "The Raptor"	Marlborough, NZ	\$65.00
2007 Craggy Range Te Muna	Martinborough, NZ	\$66.00
2008 Yealands Estate	Marlborough, NZ	\$55.00

### **Riesling**

2006 Muddy Water Unplugged	Waipara, NZ	\$58.00
2007 Pegasus Bay	Waipara, NZ	\$58.00
2007 Carrick Josephine	Central Otago, NZ	\$72.00

### **Pinot Noir**

2006 Carrick	Central Otago, NZ	\$92.00
2006 Muddy Water "Slowhand"	Waipara, NZ	\$139.00
2006 Spy Valley Envoy	Marlborough, NZ	\$110.00
2007 Craggy Range Zebra Single Vineyard	Central Otago, NZ	\$98.00

### **Champagne**

NV	Veuve Clicquot Yellow Label Brut	Reims, France	\$135.00
NV	Piper Heidsieck Cuvée Brut	Reims, France	\$95.00

### **Dessert Wines**

2004 Vиноptima Late Harvest	Gisborne, NZ	\$80.00
2008 Astrolabe Late Harvest	Marlborough, NZ	\$55.00

Prices include GST  
All wines and vintages subject to availability.

## BEVERAGE PACKAGES

Classic Package	Platinum Package	Premium Package
<p><u>Wine</u> Range of poured red &amp; white wines: Front Row Chardonnay, Sauvignon Blanc, Riesling and Pinot Noir</p>	<p><u>Wine</u> Range of poured red &amp; white wines: Sandihurst Chardonnay, Dancing Water Sauvignon Blanc, Floating Mountain Riesling and Charles Wiffen Pinot Noir</p>	<p><u>Wine</u> Range of poured red &amp; white wines: Astrolabe Chardonnay, Yealands Estate Sauvignon Blanc, Astrolabe Riesling and Mt Edwards Earths End Pinot Noir</p>
<p><u>Sparkling Wine</u> Allan Scott Cecilia Reserve Brut NV</p>	<p><u>Sparkling Wine</u> NV Deutz Cuvée</p>	<p><u>Sparkling Wine</u> NV Deutz Cuvée</p>
<p><u>Bottled Beer</u> Tui Export Gold Draft Beer Monteiths Original</p>	<p><u>Bottled Beer</u> Tui Export Gold Draft Beer Monteiths Original Heineken</p>	<p><u>Bottled Beer</u> Sol Tiger Monteiths Black Monteiths Golden Draft Beer Monteiths Original Heineken</p>
<p><u>Non Alcoholic</u> Soft Drinks Juice</p>	<p><u>Non Alcoholic</u> Soft drinks Juice</p>	<p><u>Non Alcoholic</u> Soft drinks Juice</p>
<p>CLASSIC PACKAGE PRICE PER PERSON</p> <p>1 hour package: \$25.00 2 hour package: \$35.00 3 hour package: \$43.00 4 hour package: \$50.00 5 hour package: \$55.00</p>	<p>PLATINUM PACKAGE PRICE PER PERSON</p> <p>1 hour package: \$35.00 2 hour package: \$45.00 3 hour package: \$53.00 4 hour package: \$60.00 5 hour package: \$65.00</p>	<p>PREMIUM PACKAGE PRICE PER PERSON</p> <p>1 hour package: \$40.00 2 hour package: \$50.00 3 hour package: \$57.00 4 hour package: \$62.00 5 hour package: \$70.00</p>

Please note that we are responsible hosts in the service of alcohol.  
It is against the law to allow our guests to become intoxicated or to serve intoxicated people.

Prices include GST at 12.5% and are per person  
Valid until Dec 31st 2009  
All beverages and vintages are subject to availability.  
15% Surcharge applicable on Public Holidays.

