



SHARED TABLES CHEF'S TOUR TO NEW ZEALAND
'The End Of The Earth – Gourmet Destination'
ITINERARY
3RD – 7^H JULY 2005

Date & Time	Programme
<u>Sunday 3rd July</u>	
4.30pm	<u>Meet at Group Check-in desk at Qantas International Terminal Melbourne Airport.</u>
6.30pm	Depart Melbourne on <u>Qantas Flight QF 37</u> direct flight to Wellington
11.59pm	Arrive Wellington Airport
	Pick-up from airport by Coach. Transfer to Hotel – <u>InterContinental Wellington</u> 2 Grey Street WELLINGTON, 6000 NEW ZEALAND Ph: 64-4-4722722
	Contact:: Lisa Miller Ph: (04) 472 2722
	
	<p><i>InterContinental Wellington is the premier and only 5 star hotel in New Zealand's capital and just 8 kilometres from the airport. This stylish hotel is located opposite Wellington's Harbour and at the centre of Wellington's political, commercial and corporate worlds. InterContinental Wellington is minutes from the government sector, botanical gardens, has excellent city shopping right on the door step, and it's just a short walk to leading attractions, such as Te Papa and Westpac Stadium.!</i></p>
12.30am	Check in at Hotel

Monday 4th July	
7.00am onwards	Breakfast in the dining room
9.30am	Masterclass session at Hotel in Thorndon Room: “ An overview of the Australian Red Meat Industry ” presented by Lachlan Bowtell, National Trade Marketing Manager, MLA
11.00am	Meet in hotel foyer
	<u>Optional tour: The Dominion Post Ferry</u> - The ferry will take you across the harbour to Eastbourne. Return to hotel
	Bus transfer from hotel to lunch venue
12.30pm	Lunch at <u>Zibibbo Restaurant & Bar</u> 25 - 29 Taranaki Street Wellington Ph: 04 385 6650 email. dine@zibibbo.co.nz Owner/Executive Chef: Adam Newell
	 <p>The first image shows a white ferry boat on the water. The second image shows a plate of food, likely a roll or sandwich with vegetables. The third image shows the interior of a restaurant with wooden tables and chairs, and a window with a view of the outdoors.</p>
	<p><i>Zibibbo Restaurant and Bar is the creation of Michelin Star rated chef Adam Newell and was established in 2000 in the old Police Station Building in the heart of Wellington. Zibibbo serves stylish Mediterranean-style food from an open kitchen, with a large rotisserie and wood-fired oven, adding to the lively ambience to make for a very memorable dining experience.</i></p>
	Return to hotel via coach
7.15pm	Meet in hotel foyer. Depart for dinner venue via coach
7.30pm	Dinner at <u>Loganbrown</u> 192 Cuba Street Wellington Ph: 0064 (04) 801 5114
	Owners: Al Brown & Steve Logan



Restaurant owners Steve Logan and Alister Brown believe restaurants don't have to be formal to serve fine food. Instead they prefer a warm and friendly style of service with an emphasis on accuracy, product knowledge, and an understanding that service needs to be tailored to the individual diners requirements. Located in a stunning 1920's banking chamber, renovated with style and comfort creating a special ambience to set the scene for any dining occasion. The food is generous, full flavoured and innovative with a balance of taste and textures without muddling the flavours.

Evening concludes at approximately 11pm

Tuesday 5th July

7.00am onwards

Breakfast in the dining room

8.30am

Meet in hotel foyer. Depart for Wairarapa Wine Trail Tour

9.45am Visit to Ata Rangi Winery

10.30am Visit to Te Kairanga Winery

11.15am Visit to Palliser Estate Winery



The chic wine village of Martinborough, in the Wairarapa, is only an hour north of Wellington. Famous for its Pinot Noir and fine cuisine, Martinborough is a perfect day trip from Wellington.

We will follow the Wairarapa wine trail, with visits to a range of wineries – Ata Rangi, Palliser Estate and Te Kairanga followed by lunch in Martinborough

12.00noon

Wine Tasting by Scott Wilson of Martinborough Vineyard prior to lunch

12.45pm

Lunch at **Peppers Martinborough Hotel**
The Square
Martinborough NZ
Ph: 64 6 306 9350



BISTROT

ACTIVITIES

The Peppers Martinborough Hotel, which dates back to 1882, is a beautiful colonial hotel offering guests a taste of one of New Zealand's pre-eminent wine regions and French bistro style cuisine using the best fresh local produce.

2.45pm

Depart Peppers Martinborough Hotel

3.00pm

Visit to Martinborough Vineyard

3.30pm

Return via coach to Wellington

7.15pm

Depart Hotel for dinner venue via coach

7.30pm

Dinner at **The White House Restaurant**
232 Oriental Parade
Oriental Bay
Wellington
Ph: (04) 385 8555

Website: www.whr.co.nz

Owner/Chefs: Paul Hoather and Andrew Cameron



Winner of numerous awards. Stunning harbour views. Specialising in seafood, fresh NZ meat and game and seasonal organic vegetables.
Andrew and Paul have a philosophy to present their customers with the finest in New Zealand produce - which they believe is some of the best in the world - with a standard of cuisine, presentation and service as good as any in the world.

Evening concludes at approximately 11pm return via coach

Wednesday 6th July

7.00am onwards

Breakfast from 7am in the dining room

10.00am

Meet in hotel foyer

Depart for **Lord of the Rings Tour**



Wellington was the main filming and production location for The lord of the Rings Trilogy, which was shot in New Zealand between October 1999 and December 2000.

We will take a drive up to the top of Mount Victoria with its fabulous views of Wellington city and harbour. Numerous scenes from all three movies were shot in Mount Victoria's city belt including Hobbiton Woods where hobbits Frodo, Sam, Merry and Pippin hid from the Ringwraiths in the Fellowship of the Ring.

Followed by a tour of some of the highlights of Wellington

12.30pm

Lunch at **Nikau Gallery Café**
City Gallery
101 Wakefield Street
Wellington Ph: (04) 801 4168



<p>7.00pm</p> <p>7.30pm</p>	<p><i>Wellington winner of the 2002 Nobile Wine Group Best Café Awards, Nikau features the best organic produce and an ever changing menu</i></p> <p>Return to hotel. Relaxation</p> <p>Depart hotel for dinner venue</p> <p>Dinner at <u>Bouquet Garni</u> 100 Willis Street Wellington</p> <p>Ph: (04) 499 1095</p> <p>Website: www.bouquetgarni.co.nz</p> <p>Executive Chef: Tony Smith</p> <div style="display: flex; justify-content: space-around;">   </div> <p><i>“Built in 1902, the building which houses Bouquet Garni has a colourful past, starting life as a doctors surgery and residence and later becoming known as The House of Ladies. Today Bouquet Garni’s three storeys offer increasing formality as you ascend from the ground floor wine bar to the main restaurant then up to the top level Salon Privee. Head chef Tony Smith and Sous Chef Duncan Mc Kenna will treat you to a dining experience that is simply the best in European Cuisine.”</i></p> <p>Evening concludes at approximately 11pm</p>
<p><u>Thursday 7th July</u></p> <p>9.00am onwards</p> <p>10.00am</p> <p>1.00pm</p> <p>1.30pm</p> <p>3.25pm</p> <p>5.25pm</p>	<p>Late Breakfast in the dining room</p> <p>Check out of hotel by 10am. Luggage to be left with Concierge</p> <p>Final Morning is free for city shopping or sightseeing</p> <p>Depart hotel. Coach transfer to Wellington Airport</p> <p>Check in at Qantas International Terminal.</p> <p>Depart Wellington on <u>Qantas Flight QF 38</u> direct to Melbourne</p> <p>Arrive Melbourne Airport</p>

