



Hilton
Weddings

The Hilton logo, consisting of a stylized 'H' inside a circle, is positioned above the word "Hilton" in a bold, blue, serif font. Below "Hilton" is the word "Weddings" in a light blue, cursive script font.



Your Special Day... Live it at Hilton Lake Taupo

Welcome to Hilton Lake Taupo. With its magnificent views over New Zealand's largest lake and beyond, Hilton Lake Taupo is a place for romance, creating cherished memories that will last forever.



The heritage wing of the hotel adds **a touch of old world charm** and it has been an iconic landmark since 1889, when it was well-known under the name of "Terraces Hotel". Today, this distinguished hotel combines Victorian grandeur with contemporary comfort and amenities Hilton is renowned for.

In our Cellar Ballroom you will discover a stunning venue, suitable for up to 120 guests. Opening onto our Portico and serene adjoining gardens, Hilton Lake Taupo is ideal for both your ceremony and reception.





Hilton Lake Taupo offers a wide range of room types from Guest Room to Presidential Suite. One and Three Bedroom Apartments are also available.



From the moment you step inside a Hilton, we know your expectations are set high. At Hilton Lake Taupo, we are delighted to meet this challenge.

Be prepared for an extraordinary experience: an outstanding location, a breathtaking panorama, exceptional service, an intimate ambience and contemporary luxury of the highest standard.

Hilton's experience and expertise in delivering events is your guarantee of a successful, memorable and hassle-free wedding.



Heritage Wedding

Package

Your wedding reception at Hilton Lake Taupo can be easily arranged with our talented event team in the **Cellar Ballroom**. Located in the Heritage Wing of the hotel, the Cellar Ballroom with the adjoining Cellar Bar is suitable for up to 120 guests for seated dinners.



Cellar Ballroom – VRX Photo

By booking the Heritage Wedding package at Hilton Lake Taupo, you automatically book the Heritage Wing of the hotel including the Relaxation Suite for bride and groom and a further 12 rooms for guests. Information on the rates of these guest rooms is available from Tanya Appleyard, Event Sales Executive, on +64 7 376 2313.



Heritage Wedding Package includes:

- Use of all private function areas, including the *Portico Thermal Valley View Room, Cellar Ballroom and the Cellar Cocktail Lounge*
- *Round table set up* with chairs, white linen, cutlery, crockery, glassware and specifications by bride and groom (seating for a maximum of 120 guests)
- *Complimentary Relaxation Suite* for the bride and groom on their wedding night
- *Celebration hamper* for the bride and groom (including a bottle of sparkling wine)
- *Dedicated event manager* to assist with planning and preparation
- *Experienced manager onsite* to assist with the operational aspects of your wedding
- *Use of PA system and microphone*
- *Personalised Menus* (3 per table)
- *Cake table*

Hilton Lake Taupo Heritage Wedding Package is priced NZ \$3,000 inclusive of GST. Heritage Guest Room rates are available on request.



On-site Ceremony

If you are planning your ceremony at Hilton Lake Taupo, our exclusive private garden offers you the best option for a romantic background.



Portico Thermal Valley - VRX Photo

Exclusive use of the private garden is priced NZ\$700.00 and includes set up with 40 chairs, chair covers and registry table.

Important Note

For the Heritage Wedding Package, Hilton Lake Taupo requires a minimum number of people to attend the wedding and be accommodated in the hotel on the night of the wedding:

- Friday to Saturday - minimum 80 people in attendance
- Sunday to Thursday - minimum 40 people in attendance
- 12 rooms in the Heritage Wing of the hotel

Summer special

Planning your wedding on a Friday or Saturday?

Enjoy reduced Heritage Wing room rates

Planning your wedding on a Sunday?

Receive reduced Ballroom rate, complimentary lawn hire and reduced Heritage Wing room rates

Winter Special (1st May – 31st October)

Enjoy reduced rate for the Ballroom and Heritage Rooms and complimentary lawn hire



FLAVOURS FROM BISTRO LAGO'S KITCHEN

Bistro Lago, flagship restaurant and bar in the hotel complex, offers full catering on your wedding day.

The superb dining experience at Bistro Lago is centred on an inspired menu created by MasterChef Simon Gault. With the addition of an intelligent, delightful wine list and attentive, intuitive service, it's easy to see why this is one of Taupo's premier dining destinations.

Please find below a sample menu of our pre dinner canapé selection and set menu options for you to choose from. Menus change seasonally.

PRE DINNER CANAPÉ SELECTION

Served over a one hour duration

- Parmigiano profiteroles filled with chicken liver parfait
- Ham and cognac roulade with green tomato chutney
- Buffalo mozzarella, vine ripened tomato and basil on crostini (v)
- Mushroom and creamed spinach tartlets (v)
- Chicken skewers with peanut satay sauce
- Marinated beef skewers
- Bacon wrapped scallops
- Vietnamese chicken rice paper rolls
- Tempura salt and pepper prawns with tomato aioli
- Spoons of soft goat cheese, semi-dried tomato and olive (v)
- Caramelized onion and blue cheese quiche (v)

3 options \$15.00pp / 4 options \$20.00pp / 5 options \$25.00pp



SET MENU OPTIONS

Bread and dips to start

- Ciabatta served with Pukara caramelized balsamic and extra virgin olive oil

Entrees

- Prawn and avocado roulade with wasabi caviar and watercress
- Hot smoked Akaora salmon, champagne lime mayonnaise, pickled cucumber
- Tomino cheese, roasted red peppers, avocado and pine nut salad with white balsamic, mustard dressing (v)
- Gorgonzola arancini served with fig and marsala jam and salad greens (v)
- Caprese salad with Parma prosciutto, vine ripened tomatoes, buffalo mozzarella, extra virgin olive oil and saporoso balsamic
- Pork belly and mango salad with salted crushed cashew nuts

Main Course

- Fillet of Angus pure beef, mushroom puree, mash potatoes and red wine jus
- Rack of New Zealand lamb, courgette and bell pepper caponata, cabernet jus
- Pan roasted market fish, wilted spinach, carrot and ginger butter and toasted pine nuts
- Chicken breast, tomino and walnut stuffing, roasted kumara and red wine jus
- Fresh herb gnocchi, roasted red peppers, truffle wilted spinach (v)





Dessert

- Hot butterscotch pudding with warm cream, rum spiked caramel sauce
- Chocolate mousse served with almond crumb and Baileys chocolate chip ice-cream
- Liquorice panna cotta, berry compote with balsamic, prune and cinnamon ice-cream
- Frozen yoghurt parfait, coconut crumb, passionfruit and mango mascarpone
- Espresso mousse, mocha syrup, coffee snap, caramel ice-cream
- Poached pear tart vanilla custard mousse and vanilla bubbles



Choose one starter, two mains, one dessert	\$ 75.00
Choose two starters, three mains, two desserts	\$ 85.00
Choose four starters, four mains, four desserts	\$ 95.00

Menus change seasonally and are subject to availability of produce.



BEVERAGE SELECTION*

WHITE WINES

Sparkling

Open House Sparkling NV	\$ 50.00
Daniel Le Brun Brut NV Marlborough	\$ 64.00
Nicolas Feuillatte NV Epernay	\$ 125.00

White Aromatics

Trinity Hill Rose 2008 Hawke's Bay	\$ 58.00
Trinity Hill Hawke's Bay Pinot Gris 2008 Hawke's Bay	\$ 60.00

Sauvignon Blanc

Burnt Spur Sauvignon Blanc 2009 Martinborough	\$ 45.00
Kopiko Bay Sauvignon Blanc 2009 Marlborough	\$ 42.00
Hesketh Thirsty Dog Cabernet Sauvignon 2006 Coonawarra	\$ 55.00
Chakana Estate Cabernet Sauvignon 2007 Argentina	\$ 57.00

Chardonnay

Kopiko Bay Chardonnay 2008 Marlborough	\$ 42.00
Open House Chardonnay 2008 Marlborough	\$ 45.00

** Prices are indicative and can be subject to change*



RED WINES

Pinot Noir

Kopiko Bay Pinot Noir 2009 Marlborough	\$ 45.00
Rabbit Ranch Pinot Noir 2008 Central Otago	\$ 80.00
Scared Hill Marlborough Pinot Noir 2009 Marlborough	\$ 60.00

Cabernet Merlot and Blends

Preece Merlot 2008 Victoria	\$ 50.00
St Hallet Gamekeepers Reserve 2008 Barossa	\$ 56.00

Shiraz

Preece Shiraz 2008 Victoria	\$ 50.00
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NON ALCOHOLIC*

Orange, Cranberry, Apple, Grapefruit, Tomato	\$ 5.00
Coke, Diet Coke, Lemonade, Gingerale, L and P, Tonic, Soda	\$ 3.00
Bundeburg Ginger Beer	\$ 5.00
Red Bull	\$ 5.50
Antipodes Still water 1 LITRE	\$ 10.00
Antipodes Sparkling Water 1 LITRE	\$ 10.00

FUNCTION BEER LIST*

Draught

Stella Artois	\$ 7.50
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Imported Bottle Beer

Becks	\$7.50
Corona	\$7.50

New Zealand Bottle Beer

Macs Gold	\$ 7.50
Macs Black	\$ 7.50
Macs Hoprocky	\$ 7.50
Macs Light	\$ 7.50
Steinlager	\$ 7.50
Steinlager Pure	\$ 7.50
Steinlager Edge	\$ 7.50

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