



“The Ultimate Wedding Experience”

Tongariro Lodge on the southern shores of Lake Taupo is one of New Zealand’s most sought after wedding venues. In a setting far from the distractions of urban centres and surrounded by breath taking scenery, you will experience an environment that is not only romantic, but is also very relaxing.

Tongariro Lodge is situated on 22 acres of park like grounds on the banks of the Tongariro River. Accommodation can be single bedroom, well-appointed chalet style units, with private facilities, or 2-5 bedroom executive villas. The accommodation has scenic views overlooking the Tongariro River and the mountains beyond. The setting provides some of the most beautiful wedding photography backdrops in the world.

The main Lodge is perched high to the side of the Lodge grounds and also overlooks the Tongariro River on one side and landscaped gardens to the other. The main Lodge houses reception, dining and our selection of wedding spaces and reception rooms.



Central Location

We are a comfortable 4 hour drive from Auckland and Wellington and our Central North Island location is an obvious benefit for family and friends. Transfers can be arranged to and from Taupo and Rotorua airports by land transport, fixed wing plane to the Turangi airstrip opposite the Lodge or by helicopter to our own helipad.

At Tongariro Lodge we can offer an intimate, unique and refreshing escape to luxury with family and friends, to celebrate your special day.

Tongariro Lodge is the ideal wedding location, with superb accommodation facilities for up to 110 guests within a unique Lodge atmosphere. We are confident that at Tongariro Lodge, you will enjoy a romantic and special day in the natural surrounds of our grounds and reception rooms, and the pre, during and post gathering of family and friends within the main Lodge during your special event.



“Venue Questions and Answers”

How many guests can you comfortably accommodate?

100 pax with dance floor. We can also cater for up to a maximum of 200 guests in an outside marquee.

Can I bring my own caterers?

Unfortunately not. We sell accommodation, food and beverage.

Is there a dance floor.

Yes, Anglers Den has a hardwood floor (great for dancing). If you are wishing to have the dance floor placed somewhere else or in a marquee this can be priced to cater to your needs.

Can we have live music?

Yes, subject to discussion with your wedding coordinator.

Do you have a sound system for background music, microphones for the toasts etc?

Yes. An excellent sound system and hand held microphone are available.

Is there more than one function room?

Yes. The Delta Room has up to 100 guests, Anglers Den up to 50 guests. Marquees available for up to 200 guests.

What is the lighting like?

Excellent natural lighting during the day and excellent mood lighting capability in the evening.

Is the price quoted, guaranteed for our wedding date?

Yes, once the deposit is paid the price is guaranteed.

Do we need to pay a deposit?

Yes. We require a deposit of \$2,500.00 upon acceptance of our Terms and Conditions

What is your cancellation policy?

Cancellation or postponement within 6 months of the event date – the entire deposit is forfeited.

Cancellation 15 days prior to the event, the entire deposit will be forfeited and 50% of the total food and beverage quote is to be paid.

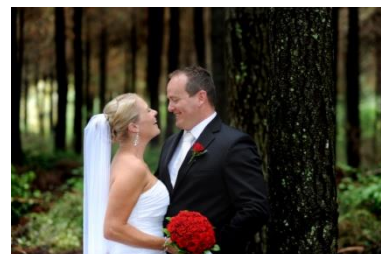
Cancellation within 72 hours of the event will mean the deposit will be forfeited and 75% of the total food and beverage spend as quoted, would be incurred. This is all detailed in our terms and conditions

When does the balance of the account need to be paid?

Within 7 days of the event date.

When do we need to advise numbers?

All final details including estimated number of guests, menus, beverages, entertainment and time schedules must be confirmed by you and in writing, 21 days prior to the event. In the case of this not happening, the original quote will become the default quote and need to be met by you. The minimum charge will be based on the original minimum numbers the quote was originally based on. If there are additions after this date, the per person rate will apply.



Can we see photos of previous wedding set ups?

Yes. Please request this through your wedding coordinator.

Can we come and see a wedding set up in progress?

Yes. Your wedding coordinator can advise dates available.

What are the choices of tables and set ups?

Elegant long tables are included in the wedding package. Round tables are priced POA.

What parking is available?

There is ample parking in and around Tongariro Lodge.

What accommodation is required in order to book the Lodge?

A minimum of a combination of 10 chalets and/or villas (minimum of 6 guests per 3 bedroom villa) at \$125.00 per person share twin, which includes GST and breakfast is required when booking your wedding. This special rate will be provided to all wedding guests by the bride and groom and wedding coordinator. Individual guests are responsible for paying their own accommodation deposits with rooms not finalised until deposit is received by Tongariro Lodge. Rooming requirements are to be finalised 30 days prior to the event.

Who will be there on the day to ensure the wedding runs smoothly?

Tongariro Lodge has a wedding coordinator to work through the event with the bride, groom and master of ceremonies.

Are tables, chairs, plates, cutlery and table linen supplied?

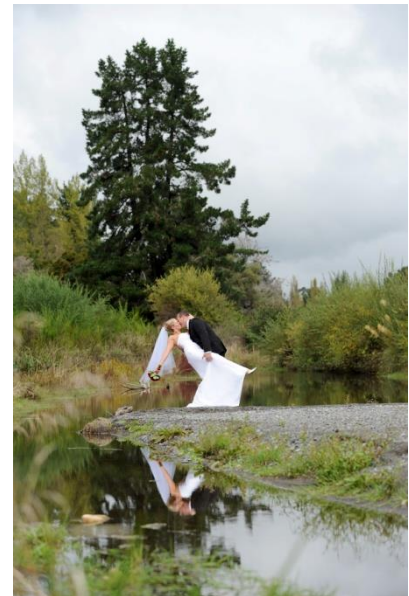
Yes, these items are all included in the wedding fee. Lycra chair covers are available to hire from the Lodge.

Can we decorate the room and what access do we have?

Yes you can. Access needs to be discussed with your wedding coordinator.

Are you able to arrange additional services through the wedding coordinator?

Yes, your wedding coordinator can give you advice and recommendations on marriage celebrants, photographers, hair-dressers, beauty therapists, wedding cake makers and entertainment.





“Pricing Your Big Day”

Venue Hire: \$2,250.00. Maximum 100 guests

Marquees: Quote on application. Maximum 200 guests.

Our wedding planner will arrange a quote for you for less than 40 guests.

Venue Hire Includes:

- Full Table Settings, with black or white table linen.
- Full Marquee Draping in venue room
- Dance Floor
- Use of Grounds or Anglers Den for photos or ceremony.
- Use of Internal Sound System.
- Use of Function Rooms
- Your own Wedding Planner who will be available to arrange all aspects of your wedding day.
- Familiarisation Tour of the Lodge with your wedding planner.

Sample Menu Selections:

Tongariro Lodge offers two distinct wedding reception menu styles. Please see attached menus.

Plated: \$90.00 per Guest

- Breads, one entree, two mains selections and one dessert.

Buffet (minimum 40 guests)

- Menu Option One - \$75.00 per guest with menu attached
- Menu Option Two - \$85.00 per guest with menu attached

We are also able to cater to any special dietary needs of individual guests. Simply advise your wedding planner.

Optional Extras:

Pre Dinner Canapés - \$8.00 per guest with a choice of 2 hot and 2 cold canapés from our menu selection

Nibble Hamper - \$100.00 for a hamper which includes a bottle of bubbles, selection of beer, cheeseboard and other goodies to take with you whilst your bridal party has their photographs taken.

Lycra Chair Covers - \$5.00 per cover - Black or White chair covers available
\$2.50 per sash (colour option Blue, Silver, Gold – all other colours will need to be hired extra charge)



Your Bar Tab:

You set your bar tab by dollar value or by the length of time you would like the tab to operate for. When the given limit is reached, your wedding coordinator will liaise with your master of ceremonies, or your nominated person.

Our wine list is included within your wedding package.

- Wine is available off our wine list.
- House Selection of bottled beer for \$8.00 per bottle.
- Premium Spirits per \$10.00 per double.
- Non alcoholic beverages at \$5.00
- Special wine can be requested and bought in by the Lodge and charged accordingly.



Terms and Conditions

Our standard terms and conditions would need to be signed and your deposit paid, prior to dates being confirmed by the Lodge.

Additional wedding features to consider

- Marriage Celebrant
- Photographer
- Videographer
- Themed room decor
- Live entertainment
- Dance floor
- Hair and make-up stylist
- Wedding rehearsal dinner, family and friends together.



Our wedding coordinator can arrange quotes or referrals if required



Accommodation Rates

Chalets - Bed & Breakfast the morning after the ceremony
\$125.00 per person per night
Share/Twin

(Standard Rack Rate \$369.00 per person/per night)
(extra nights available at the same cost but doesn't include breakfast)
(Single Rate \$250.00 per person/per night)



Villa's - Bed & Breakfast the morning after the ceremony
\$125.00 per person per night
Twin/Double.

(Minimum 6 guests per 3 bedroom Villa)
(Standard Rack Rate \$453.00 per person/per night Share/Twin)
(extra nights available at the same cost but doesn't include breakfast)
(Single Rate \$250.00 per person/per night)



A minimum combination of 10 Bedroom Chalets or villas are required to be reserved in order to secure your wedding



Buffet Menu No 1

\$75.00 per person

Selection of house made breads



Champagne ham with lavender and honey crust

Moroccan chicken with raisin and pine nut couscous and preserved lemons



Roasted garlic potatoes

Selection of stir-fried seasonal greens

Roast Vegetable salad with garlic aioli and baby rocket leaves

Salad of seasonal leaves

Ham, sun-dried tomatoes and charred pepper penne pasta salad



Lemon tart

Flourless chocolate cake

Chantilly cream

Seasonal fruit salad

Freshly brewed tea and coffee





Buffet Menu No 2

\$85.00 per person

Selection of house made breads



Roast Sirloin of beef with wholegrain mustard crust and studded with garlic.

Mini chicken roasts with bacon and mushroom farce, sautéed wild mushrooms, sundried tomatoes and thyme with a sweet vermouth and cream reduction.

Maple cured and manuka smoked salmon



Dauphinoise Potatoes with parmesan and garlic

Roast butternut pumpkin, herb and kalamata olive and Israeli couscous salad

Seasonal green salad

Potato, kumara and red onion salad with coconut curry dressing



Coconut, berry and lime syrup cake

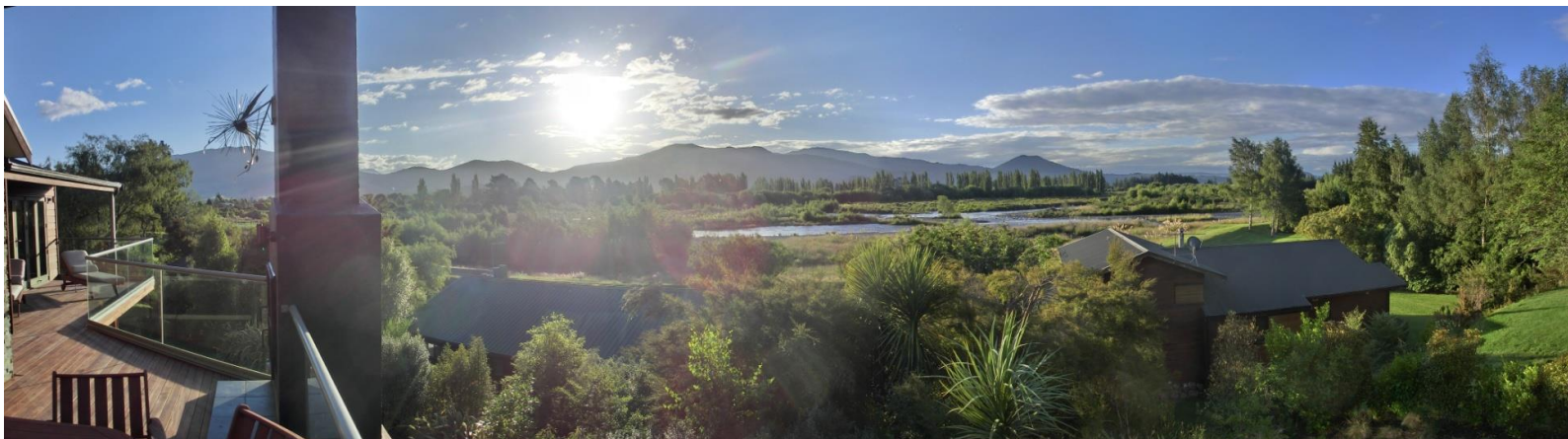
Chocolate mousse tart with pistachio crust

Seasonal fruit salad

Chantilly cream

Berry coulis





Freshly brewed tea and coffee

Plated Menu Options

\$90.00 per person

(Choice of 1 entree, 2 mains and 1 dessert)

Entrees:

Thai beef salad with cucumber, coriander, snow pea,
capsicum and palm sugar dressing

Sautéed chicken livers with pancetta, fig confit, crushed Canterbury walnuts,
watercress salad and a port orange gastrique

Caramelised red onion and sage tartlet with feta, baby beet,
roasted pepper and baby spinach salad

Chicken, pork and pistachio terrine with date, olive and
orange relish, garlic crostini and salad greens.

Scallops with tomato chilli jam, cauliflower cream, kumara
crisps, spring onion, capsicum and lemon confit.

Smoked salmon nicoise salad with green beans, tomatoes, baby salad greens,
kalamata olives and a red wine vinaigrette

Broccoli soup with goats cheese and mascarpone mousse,
smoked paprika and parsnips crisps.



Main Courses:

Pork loin with roast parsnip , bok choy, green beans and a tamarillo and apple chutney.

Oven baked fish of the day with potato, carrot and caraway rosti, green bean, sugar snap pea, baby corn and red pepper salad with roast garlic mayonnaise and a pea puree.

Garlic and herb potato cake with sautéed seasonal vegetables and a ginger cumin cream

Peacan and panko crusted chicken thigh with crispy kumara, red onion, orange, chick pea and herb salad and orange butter sauce

Premium fillet of beef wrapped in bacon and slow roasted shallots, pickled garlic, potato dauphanoise, seasonal greens and a mushroom jus



Lamb rump with golden kumera, baked portobello mushroom, seasonal vegetables, mint jus and toasted almonds

Marlborough salmon with crushed potatoes, vine ripened tomatoes, green lentils, rocket parmesan and nori salad with lemon and chive dressing.

Desserts:

Vanilla and greek yoghurt pannacotta with strawberry compote, poached rhubarb and an almond and vanilla wafer

Trio of fruit sorbets with orange and almond biscotti

Coconut tapioca with mango and passionfruit sorbet, mango salad and pistachio praline.

Pear financier with poached baby pear, ginger snap and a warm caramel sauce

Dark chocolate mousse set in a chocolate cup with raspberry coulis and a berry salad

Honey and sultana baba with lavender syrup, Chantilly cream and strawberry and passionfruit salad





Canapé Menu
\$8.00 per person
(Choice of 2 hot and 2 cold)

Hot Options

*Sour cream, fresh herb and whole grain mustard
stuffed gourmet potatoes*

Mini lamb satays

*A selection of mini spring rolls and samosa's
with dipping sauces*

Mini Yorkshire puddings with pepper-crust beef and red onion marmalade

Chicken, cranberry and brie filo triangles

Tiger prawn spring rolls



Cold Options

Truffle infused melon wrapped with prosciutto

*Wild mushroom and game pate with redcurrant
jelly on an oat cracker*

Kikorangi blue, aubergine caviar and basil pesto tarts

Smoked salmon, cream cheese and dill filo tulips

Spinach and smoked salmon roulade

Portobello and roast shallot duxelle filo tulip

