



*Bella Vista Lodge*

CHRISTMAS FUNCTION PACKAGES

Welcome to Bella Vista Lodge, the perfect venue for your Christmas Function!!

We are a wonderfully unique venue, nestled amongst the picturesque hills of Ohauiti, Tauranga. Bella Vista Lodge is only a 15 minute drive from Tauranga City and captures stunning panoramic views over the entire Bay of Plenty.

On-site, we have two venues from which you could choose: An intimate boutique style Lodge perfect for a Christmas function of up to 70 people and a purpose built Function Centre equipped to cater up to 300 guests. Both venues offer indoor and outdoor dining options with complete privacy and a high level of service.

We will take care of all your needs from transportation to entertainment. At Bella Vista Lodge it's all about the experience! We welcome you to come up (by appointment only please) to view this amazing venue for yourself.

In the following pages I have outlined our Christmas Function Packages. These are just a starting point from which we can build to tailor a package to suit your requirements.

Please contact myself or the team if you have any queries.

We hope to hear from you soon.

Kind regards,



Dolly Gray

General Manager

Phone: +64 7 570 0100

Cell: +64 27 646 8156

Email: [inquiries@bellavistalodge.co.nz](mailto:inquiries@bellavistalodge.co.nz)



## **Function Centre Christmas**

This package is \$65.00pp ex gst & beverages. Each guest is entitled to:

- Exclusive use of the Function Centre from 6pm-11pm (times can be varied, please refer to our Events Coordinator)
- Glass of champagne or punch on arrival
- A sumptuous Christmas buffet menu (see below)
- Use of patanque and croquet
- Use of a high quality sound system

\*Based on a minimum of 60 guests

You may wish to build on this packages with additional extras: luxury accommodation for up to 8 guests, helicopter transfers, luxury coach transfers, live entertainment or by rewarding staff with team activities such as clay-bird shooting, helicopter rides or extreme golf to name a few.

Please contact our Events Coordinator if you are interested in any additional requirements.

### **BUFFET CHRISTMAS MENU**

#### **Table Centre**

Freshly baked bread, butter, olive oil and balsamic reduction

#### **Buffet**

Ham on the bone with a spiced brandy and citrus glaze

Macadamia nut crusted turkey breast with sage, cranberry, roasted shallot stuffing and berry compote

Roasted root vegetables with fresh herbs

Apple fennel and savoy cabbage slaw with tangy passionfruit vinaigrette

Fresh tomato and feta salad with balsamic marinated red onion and black olives

Green garden salad

#### **Dessert**

Cranberry meringue with summer fruit salad

Freshly brewed coffee, traditional and herbal teas



## Lodge Christmas

This package is \$100.00pp ex gst & beverages. Each guest is entitled to:

- Exclusive use of the Lodge from 6pm-11pm (times can be varied, please refer to our Events Coordinator)
- Glass of champagne or punch on arrival
- A sumptuous 3 course plated menu (see below)
- Use of snooker, patanque and croquet
- Use of a high quality sound system

\*Based on a minimum of 10 guests

You may wish to build on this packages with additional extras: luxury accommodation for up to 8 guests, helicopter transfers, luxury coach transfers, live entertainment or by rewarding staff with team activities such as clay-bird shooting, helicopter rides or extreme golf to name a few.

Please contact our Events Coordinator if you are interested in any additional requirements

### PLATED CHRISTMAS MENU

#### Table Centre

Freshly baked bread, butter, olive oil and balsamic reduction

#### Entrée (select 2 items)

House smoked salmon salad with avocado, prawns and ice berg lettuce

Carpaccio of beef with horseradish and truffle dressing with rocket salad in parmesan basket

Beetroot Carpaccio with gorgonzola panna cotta, toffee walnuts, baby cress, sherry and honey vinaigrette

#### Main course (select 2 items)

Sirloin of beef with fried potato champ, braised bok choy, cèpes and olive manchego butter

Pan fried Hapuka on butternut squash with prawn and preserved lemon tortellini green bean salsa and lime beurre blanc

Roulade of macadamia crusted turkey breast stuffed with camembert and cranberry served with fennel, apple and potato compote and glazed baby carrots

Twice baked three cheese soufflé with mixed herb salad and green tomato chutney

#### Dessert

Trio of Christmas pudding with brandy custard, mini tiramisu shot and cherry and custard tartlet

Freshly brewed coffee and a selection of traditional and herbal teas

