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Bella Vista Lodge

GALA DINNERS & THEMED EVENTS

Welcome to Bella Vista Lodge, the perfect venue for your gala dinner or themed event!!

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

We have two venues on site: An intimate boutique style Lodge and a purpose built Function Centre. The boutique style lodge is the ultimate space for welcome drinks and canapés while guests mingle with the option of playing snooker, patenque and croquet. The Lodge also offers four luxury accommodation rooms, ideal of executives or organisers to relax the night before or after the function. The Function Centre is a large open space well equipped to cater for up to 250 delegates. With a large open fire place, under floor heating and plenty of outdoor areas showcasing the Bay of Plenty this really sets Bella Vista apart making a great all season venue.

At Bella Vista Lodge we are dedicated to making sure that your event runs smoothly

We offer a wide range of food & beverage options, entertainment for all occasions, luxury onsite accommodation, transportation and decoration packages. We are experts in making your event a success!!

In the following pages I have outlined our Gala Dinner and Themed Event Package. This is 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

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The Ultimate Gala Dinner or Themed Event Package

This package is \$130.00pp ex gst & beverages. Each guest is entitled to:

- Exclusive use of the Lodge & Function Centre from 6pm-12pm (times can be varied, please refer to our Events Coordinator)
- 3 canapés served at the Lodge on arrival
- Glass of champagne or punch on arrival
- All set-up & clean up
- All cutlery, plates & glassware
- In-house Function Centre decoration package (chair covers, table centerpieces etc)- refer with management
- 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 80 people

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.

Beverage packages are available on request.

PLATED MENU

Canapes

Tandori chicken thigh on kumara crisp and raita

Mozzarella arancini with basil crème fraiche

Minted lamb loin with cucumber creal and pine nut praline

Table Centre

Fresh bread, butter, olive oil and balsamic reduction

Entree (select 2 items)

Moroccan spiced Ostrich fillet served with pumpkin, goats cheese and rocket salad and blueberry compote

Goats' cheese with a roasted baby pear, onion jam, brioche and micro cress

Green tea smoked salmon Caesar salad with crispy prosciutto, soft boiled eggs, and brioche croutes with light Caesar dressing

Three cheese tortellini with confit vine tomatoes and salsa Verde

Main course (select 2 items)

Roasted Hapuka with olive tepanade, saffron confit potatoes wilted spinach and citrus vinaigrette

Herb crusted sirloin of beef w button onion tarte tatin, fondant potatoes, French beans and red wine jus

Grilled confit of lemon thyme chicken with Kipfler potato salsa and French beans

Dessert

Lemoncello cheesecake

Freshly brewed coffee and a selection of traditional and herbal teas

