

EXTREME EXPERIENCES IN AN EXCLUSIVE LOCATION

Only minutes from Wellington by scenic helicopter, 30 minutes by road and no more than an hour's commercial flight from anywhere in New Zealand.

Boomrock Lodge is perched on a cliff 250 metres above sea level and has sweeping views across the Cook Strait to the South Island. Positioned on 3000 acres of privately owned land, with 8kms of untouched coastline, Boomrock is exclusively yours.

A variety of challenges and thrilling experiences are available including a private car-testing circuit offering the Mercedes-Benz driver experience, rally car racing and a 4WD all terrain park.

Boomrock also has the most extreme golf holes to be found in the Southern Hemisphere, Claybird Shooting, aerobic Pitt Special displays and even the chance to fly a chopper. Horse riding, knife throwing, archery and team building challenges are a small sample of the options we have available.

The comfort of the Lodge will allow you to soak up the ambience whilst enjoying breathtaking views, sumptuous cuisine and the finest of New Zealand wine. We can comfortably accommodate up to 100 guests seated, or standing cocktail functions for up to 130 guests.

Whether it's a conference, team building, celebration, wedding or an adrenalin filled occasion you seek, Boomrock has something for everyone.



We don't stop playing because we grow old; we grow old because we stop playing.
-- George Bernard Shaw

All prices quoted exclude GST. Prices valid to June 2012.

BOOMROCK SCHEDULE OF COSTS

Venue Hire - Up to 8 hours

Lodge	\$ 650.00
Track Spectators Venue	\$ 325.00
Bunkers Clubroom	\$ 325.00
Public Holiday surcharge	\$1000.00

A rate of \$100.00 per hour will apply when booked time is exceeded
 A surcharge shall apply for numbers under 10 (5 - 10 pax \$ 400.00)

Catering	Tea & Coffee on Arrival	\$ 4.00 pp
	Morning Tea	\$ 12.00 pp
	Working Lunch	from \$ 40.00 pp
	Boomrock Buffet Menu	from \$ 40.00 pp
	Boomrock Set Menu	from \$ 65.00 pp
	Afternoon Tea	\$ 12.00 pp
	Nibbles	from \$ 7.00 pp
	Boomrock Cheeseboard	\$ 14.00 pp
Beverages	On consumption – refer to beverages menu	
Transport		
Coach	Return Coach transfers to & from Boomrock	POA
Helicopter	6 minutes transfer - Queens Wharf to/from Boomrock Lodge	\$165.00pp one way
	Scenic route - Queens Wharf to/from Boomrock Lodge (approx 15 minutes)	\$284.00 pp one way
Conference Equipment	Data projector, screen, TV/DVD, flipchart stand and paper	\$250.00



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BOOMROCK RECREATION AND TEAM BUILDING

Extreme Golf

\$25.00 for 10 balls OR \$2.50 per ball

The most extreme golf holes in the Southern Hemisphere built by the New Zealand Army. There are three prize winning golf holes that are set into a 250m cliff face. Viewed from the Lodge. Golf clubs and balls are provided.



Claybird Shooting

\$30.00 for 10 shots

Armed with a Beretta shotgun and expert tuition, experience the thrill of shooting claybirds over Cook Strait. Two automatic clay traps are set on the terrace below the Lodge.



The Bunkers Shooting Experience

From \$92.50pp - based on 50 shots and 50 clay birds.

Minimum 10 guests

Additional shots are \$1.85 each

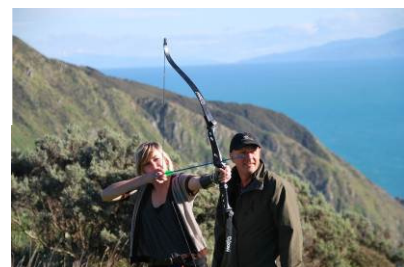
Boomrock has developed 'The Bunkers', a new 10-stand Sporting Clay field for corporate clients and shooting enthusiasts. Located 1.5 kilometres south of the Lodge, 'The Bunkers' is set amongst tranquil native bush overlooking the Cook Strait towards the South Island. Guests will experience a variation of targets from each of the 10-stands, which can be easily adjusted to match the group's skill level with onsite instruction.



Archery

\$25.00 for 10 arrows

Nestled in the peace and tranquillity of the hills behind the Lodge, archery tests your bowmanship. Start with ten arrows and shoot for bullseye.



Extreme Off Roding

\$140.00 per person

Minimum 10 guests

Tear up the paddocks during a hurtling trip on this extreme Cowper 4x4. Leave your mark when you take the controls to perform figure 8's & donuts - expect to get muddy (full wet weather gear supplied).



4x4 All Terrain Park Experience

\$50.00 per person

Take a dive in the dam, a cliff drop over Crump's Memorial Hill, figure 8's in the mud - all in a brand new Mercedes-Benz 4WD.



Rally Car Racing

\$140.00 per person

Take a spin in a custom-built rally car from the Lodge to the car testing circuit and return even faster. An exhilarating way to entertain clients.



Mercedes-Benz Hot Laps

\$80.00 per person Minimum 15 guests

\$60.00 per person For groups above 40 guests

Strap up and buckle in to the latest Mercedes-Benz vehicle on our private racetrack, as our professional drivers take you for hot laps at breathtaking speed.



Knife Throwing

\$15.00 per person

Test your aim and release your inner aggression to drive the knives into the target.



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Boomrock Orienteering Challenge

\$15.00 per person

Search, find and report tasks incorporating general knowledge questions and orienteering along the cliff-tops.



Boomrock Puzzle

\$15.00 per person

Test your group's ability to coordinate together by building a structure with the supplied materials within the allocated time frame. This event is ideal for team building.



Fly Your Own Chopper

\$140.00 per person

Minimum 10 guests

An absolute must for the adrenaline junkie. Within minutes the control of the helicopter will be in your hands. Once you're familiar with the basics, take a deep breath - you'll be flying off our 250 metre cliff face..... certainly not for the faint of heart!



Boomrock Wine Challenge

\$20.00 per person

Minimum 20 guests + beverages

A fun and exciting way to increase your knowledge of some of New Zealand's top wines. There is expert tuition with wine expert Lisa Farrow from Hancock's Wellington.



A Killer View – Murder Mystery

20-29 guests \$225.00 pp, 30-39 guests \$205.00 pp, 40-49 guests \$185.00 pp

Sandy Johanson is the Farm Manager at Boomrock. For Sandy, it's the best place in New Zealand to work. He lives and breathes the place....well he did, until he was murdered in cold blood. Join us at Boomrock to experience a long lunch or perhaps an evening sunset dinner prepared by our chef whilst your team work with Detective Nooey and bring justice to this rural wonderland.



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Boomrock Whisky Tasting
\$20.00 per person

This is an ideal activity for those who have a love for whisky. Our whisky expert takes you through a tiered tasting of some of the best.



Boomrock Cooking Challenge
\$30.00 per person
Minimum 6 guests

Begin with a taste test followed by a cooking demonstration from our resident chef, Mark Hartstonge. Then get hands on by trying to replicate the dish you have just seen made within 15 minutes. Extra points to presentation so get inventive!



Boomrock Long Lunch
\$195.00 per person

Join us at Boomrock and experience a Winemakers long lunch available for individual guests, gift vouchers and larger groups. Our guest winemaker or host will present their wine in a relaxed informal manner along with menu matches for the day. A perfect opportunity to entertain clients, celebrate with friends or give as a gift voucher.



Complimentary Activities

Play a game of petanque, horseshoe throwing or ladder golf on the Lodge terrace.



**All options can operate below minimum numbers stated,
with an increase in the cost per person.**

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OUR MENU PHILOSOPHY

Our chef, Mark Hartstonge personally shops daily for the freshest available produce. He visits all local markets & has a relationship with private growers throughout the country.

Our suppliers include some of the best fishmongers, butchers & purveyors of fine food available.

Feel free to select from one of the menu suggestions below or alternatively allow Mark to shop & design a fresh seasonal menu to suit your budget & preferences. This option allows him to hand pick the freshest available produce on the day of your special occasion.



CANAPÉS

\$7.00 per selection (two portions per person)

COLD CANAPE SELECTION

sugar cured wagyu beef chopsticks w pickled ginger & cress
oak & rum smoked salmon, potato rosti & horseradish crème
mediterranean spiced feta w petit greek salad
california rolls w wasabi, dipping soy & pickled ginger
clevedon oysters w vine tomato salsa & saporoso balsamic
rare beef fillet, caramelised onion & blue cheese
aoraki hot smoked salmon w blinis, crème fraiche & caviar
buffalo mozzarella, basil & vine tomato bruschetta
zaataar middle eastern lamb loin w eggplant caviar

HOT CANAPE SELECTION

boomrock venison sausage rolls w maharajah sauce
caramelised onion & goats cheese tartlets
duck & porcini wontons w sweet soy
yakajiri seared angus fillet w miso butter
nori wrapped yellowfin tuna, tempura w wasabi mayonnaise
chorizo, mozzarella & slow roasted tomato arrancini w aioli
italian porcini & gorgonzola arrancini w walnut pesto
bbq prawn cutlets w bloody mary salsa
carrot & pistachio pakorah w poppy seed & lime yoghurt
rosemary skewered lamb fillet
popcorn calamari w smoked chipotle mayonnaise

SEASONAL CANAPÉ SELECTION – market price

bluff, clevedon or nelson oysters natural w Japanese seaweed salad & limes
or tempura battered w tartare & lemon
fresh paua fritters with lime fraiche
westcoast whitebait sautéed w lemon & chive
westcoast whitebait fritter w lemon mayonnaise

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WORKING STYLE LUNCHES:

These lunches are perfect for quick service enabling you to return to your desks

STEPHENS ISLAND \$40.00

Roast Crown Pumpkin Soup Shot
w crème fraiche & pinenuts

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Sopressa Salami, bell pepper, basil & mozzarella Calzone

Chicken Caesar Salad
w bacon lardons, croutons, poached egg, Parmigiana regianno & cos lettuce

~

Fresh Fruit

PELORUS SOUND \$45.00

Homemade bread rolls w olivo oil

~

BBQ Pork Spare Ribs

Steak Sandwich
w avocado & horseradish crème, tomato & cress

Vine tomato tart w garlic & feta dip

Rocket, parmesan & cherry tomato salad

~

Fresh Fruit Platter w brie & crackers

JARA \$45.00

Turkish loaf w garlic crème

~

BBQ Prawns w basil & lime

Lamb Skewers w riata

Waitoa Chicken Thighs stuffed
w lemon thyme proscuitto & rocket pesto

Gorgonzola, avocado, spinach, cherry tomato salad

~

Chocolate brownies

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BUFFET MENUS :

PIPINUI POINT \$55.00

Homemade bread rolls w olivo oil

French Onion Soup w Gruyere croute

Angus Pure Beef Sirloin, roasted w Worchester & thyme

Olive Oil Roast Potatoes w red onions

Yorkshire pudding

Green Beans w crispy bacon, shallot, sherry vinaigrette

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Boiled orange & almond cake w vanilla yoghurt, feijoa 42 below syrup

THE COAST \$60.00

Hot smoked salmon fillets w pickled lemon & caper salsa
(blini, falwasser, sourdough croutes)

Served to the buffet

Ficelle w avocado horopito oil

Moroccan Chicken w spiced apricot couscous salad

Tamarind Braised Lamb

Roast pumpkin, sweet potato salad w almonds, coriander & chilli

Watercress, baby spinach & sprouts salad

~

Berry 'Tiramisu pots'

Berry compote, white chocolate mascarpone, amaretti crumble

LATTITUDE 42 \$65.00

Turkish Loaf w olive oil, garlic feta crème & rocket pesto

BBQ Prawns w chilli, basil & lime
(Platters on table, as entrée)

Served to the buffet

Pork belly
Hoisin, orange & ginger marinade w radish & coriander 'coleslaw'

Lamb Cutlets w horopito rub & smoked garlic

Boiled New Potatoes

Mesculin Salad Greens w balsamic & olive oil

Roast 'Thai' carrot & coriander salad

~

Tio Pepe Berry Trifle w vanilla custard & cream

BBQ MENU \$65.00

B.B.Q Tiger Prawns w chilli, lime & basil

~

Selection of Freshly Baked Breads

Boomrock Venison Sausages w Maharajah sauce

200g Sirloin Steak w garlic, Worcestershire & thyme

Free range Chicken w honey tea & soy

Portobello Mushroom stuffed w sheep's milk feta, slow roast tomato & pinenuts

Green Salad

Potato, bacon & spring onion salad

Tomato, basil & buffalo Mozzarella

~

Selection of Cheese

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SET MENUS:

one entrée, one main & one dessert

TOTARA \$50.00

ENTRÉE

Aoraki Salmon Fillet
seared w roasted fennel, orange & rocket, verde mayonnaise

MAIN

Mustard Crusted Beef Sirloin
w thyme & shallot sautéed potatoes & horseradish crème

DESSERT

Vanilla Bean Panna Cotta
w raspberry sorbet

PUKEKO \$60.00

Freshly Baked Bread & Olivo Oil

ENTRÉE

Sautéed Asparagus w Granna Padana
& Proscuitto de Parma w balsamusse

MAIN

Hawkes Bay Lamb Rack
w grilled zucchini, bell pepper, roma tomato & pinenut picada

DESSERT

Tarago Brie
w apricot & almond biscotti, frozen grapes, feijoa Turkish delight

BOOMROCK SPANISH FIESTA \$65.00

Minimum 20 guests

TAPAS CANAPÉS

Manchego cheese, Calasparra rice & slow roast tomato fritters

Chicken Liver Pate– with sherry & muscatel relish

ENTRADA

Steamed mussels & Cloudy Bay cockles
w tomato, sherry, onions & fennel bulb

MAIN

Paella - plated from the pan - prawns, squid, chicken &
chorizo with saffron rice

FINALE

Flambé Oranges
w iced limón Granizado

SET MENUS:

w choice for entrée/main

RIMU \$65.00

ENTRÉE

Crab bisque w crab arancini

MAIN

Confit Duck
w white bean cassoulet, pork & fennel sausage

OR

Aoraki Salmon Fillet
w crisp apple, fennel bulb & preserved lemon, picante herb fraiche
& snow pea tendrils

Individual baby spinach & prosciutto salad

DESSERT

Caramel Pecan Pie
w bourbon anglaise & vanilla bean ice cream

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CAPE LAMBERT \$75.00

ENTRÉE

Oxtail pie

w smoked garlic, oyster mushrooms, proscuitto wafers, truffle oil & syrah jus

MAIN

Roast Angus Pure Fillet

on Lyonnaise potato w béarnaise, parsley pesto & syrah jus

OR

Groper Fillet

on orange, fennel & caper salad w smoked salmon & lemon vinaigrette

DESSERT

Toffee Apple Tart

w 42 below vanilla mascarpone

QUEEN CHARLOTTE \$80.00

ENTRÉE

Olive oil poached Aoraki Salmon

w green pea puree, horseradish & snow pea tendrils

OR

Moroccan spiced Lamb Loin

w pumpkin, kumara, chilli, almonds & cumin oil

MAIN

Chicken Breast,

stuffed w preserved lemon, pine nut & oregano, wrapped in parma ham,
skordalia, verjus & lemon crème

OR

Angus Pure Beef Fillet

on kumara & bacon mash w shallot jus & horseradish gremolata

DESSERT

Caramelised Citrus Tart

w mango sorbet, Persian floss & 42 below vanilla syrup

TOTARANUI \$90.00

ENTRÉE

Manuka Smoked Chicken
w chickpea & cumin mash, crisp apple & snowpea tendrils salad & white balsamic

OR

Duck breast
on Thai carrot & coriander salad w balsamic & ginger essence

MAIN

Lamb Rump
on mushrooms a la Greque w hollandaise & red wine jus

OR

Proper, oven roasted
on buttercup & rocket salad w pistachio picada & basil oil

Asian Green Wok tossed w soy

DESSERT

Passion Fruit Curd Tart
w mango sorbet, lychee & citrus salsa

OR

Kahurangi Blue
w fig & almond biscotti, chilled grapes & fig paste

WINE LIST

BUBBLY

Lindauer Special Reserve	\$38.00
Allan Scott Blanc De Blancs	\$45.00
No 1 Family Estate Cuvee	\$52.00
Deutz Cuvee Marlborough	\$57.00
Moet NV	\$120.00
Veuve Clicquot	\$140.00
Pol Roger Brut Reserve NV	\$130.00
Pol Roger Cuvee Sir Winston Churchill 1996	\$210.00
Salon Le Mesnil 1996	\$495.00

VARIETALS

The Maker 'Divinity Cross' Pinot Gris Marlborough	\$33.00
Esk Valley Verdelho Hawkes Bay	\$35.00
Gisselbrecht Pinot Gris Alsace, France	\$49.50
Framingham Pinot Gris Marlborough	\$49.50
Pegasus Main Divide Riesling Canterbury	\$41.00
Brookfields Gewürztraminer Hawkes Bay	\$34.50
Ti Point Viognier Gisborne	\$36.00
Akarua Pinot Rose Central Otago	\$37.25
Brookfields Rose Hawkes Bay	\$40.00
Esk Valley Rose Hawkes Bay	\$35.00
Jules Taylor Rose Marlborough	\$42.00

SAUVIGNON

Boomrock Marlborough	\$32.00
Whitehaven Marlborough	\$34.00
Ti Point Marlborough	\$35.00
Croft Martinborough	\$38.00
Jules Taylor Marlborough	\$39.00
Stoneleigh Rapaura series Marlborough	\$43.00
Tupari Awatere Valley	\$52.00

CHARDONNAY

Boomrock Marlborough	\$32.00
Nga Waka Martinborough	\$38.00
Sacred Hill Wine Thief Hawkes Bay	\$45.00
Carrick Central Otago	\$46.00
Rimu Grove Nelson	\$48.00
Palliser Martinborough	\$50.00
Esk Valley Winemakers Hawkes Bay	\$45.00
Gunn Estate 'Skeetfield' Hawkes Bay	\$55.00
Cottage Block Hawkes Bay	\$57.00

PINOT NOIR

Boomrock Central Otago/Marlborough	\$32.00
Sacred Hill Halo Central Otago	\$41.50
Three Paddles Martinborough	\$44.00
Roaring Meg Central Otago	\$46.00
Seresin Momo Marlborough	\$47.00
Montana Terroir Series Gabriels Gully Central Otago	\$53.00
Croft Martinborough	\$59.00
Hawkshead Central Otago	\$62.50
Julicher Martinborough	\$63.50
Palliser Estate Martinborough	\$65.00
Akarua Cadence Central Otago	\$79.50
Gibbston Valley Central Otago	\$82.00

SHIRAZ/SYRAHS

Laroche Syrah Languedoc France	\$33.50
De Bortoli DB Shiraz Victoria Australia	\$35.50
Nugan Third Generation Shiraz NSW, Australia	\$35.50
Grant Burge Shiraz Barossa, Australia	\$40.00
Esk Valley Reserve Syrah Hawkes Bay	\$55.00
Moana Park Syrah Hawkes Bay	\$45.00
Hewitson Ned & Henry Shiraz South Australia	\$54.00
Torbreck Descendant Shiraz Barossa, Australia	\$260.00

RED VARIETALS

Cookoothama Cabernet Merlot NSW, Australia	\$33.00
Dusky Sounds Merlot Hawkes Bay	\$35.00
Lake Chalice Merlot Marlborough	\$38.00
Squawking Magpie The Chatterer Merlot Syrah Malbec Hawkes Bay	\$38.50
Montes Limited Selection Cabernet Carmenere Chile	\$43.00
Brookfields Highlands Merlot Hawkes Bay	\$56.00
Hewitson Old Garden Mourvedre South Australia	\$39.20
Ata Rangi Celebre Martinborough	\$68.00
Mills Reef Reserve Merlot Malbec	\$68.00
Laboure-Roi Cotes De Nuits Villages Rouge Burgundy	\$76.00

DESSERT WINE

Allan Scott Late Harvest Sauvignon (375ml)	\$43.00
Cookoothama Botrytis Semillon Victoria (375ml)	\$65.50
Jaboulet Muscat Beaumes de Venise Sth Rhone (375ml)	\$45.00

PORT

Taylor's Ten Year Old Port	(\$8.00gl/ Bot)	\$45.00
De La Rosa Tonel 10 Year Old Port	(Bot)	\$90.00
De La Rosa Vintage Port	(Bot)	\$142.00

BEERS

Corona	Amstel Lite	Monteiths Range	\$7.00
Becks	Stella Artois	Macs Gold	
Heineken	Steinlager Pure		

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