

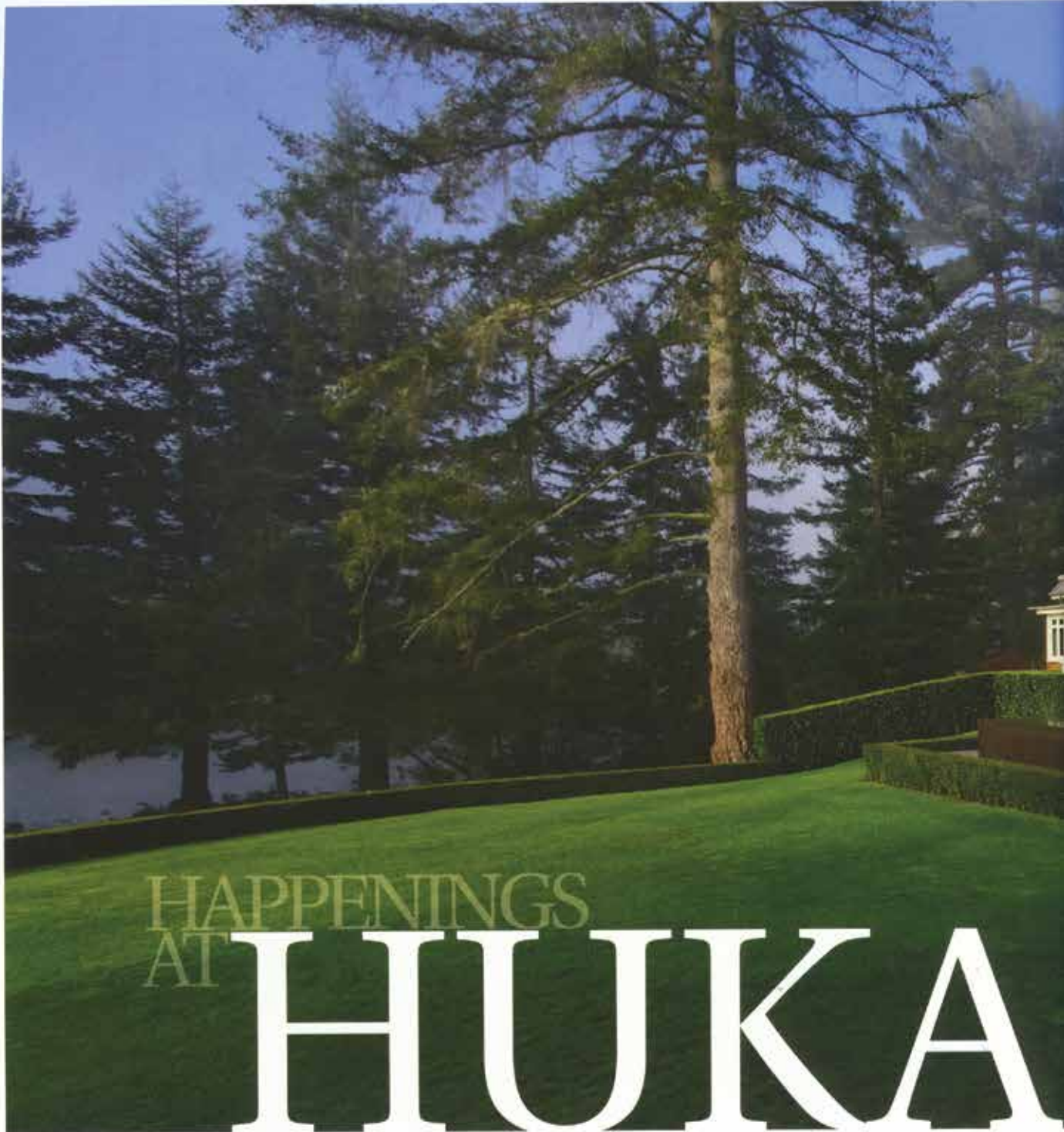
# World

EXPECT THE EXCEPTIONAL

GOWINGS BAR & GRILL  
**QT HOTEL**  
SYDNEY

\$14.90

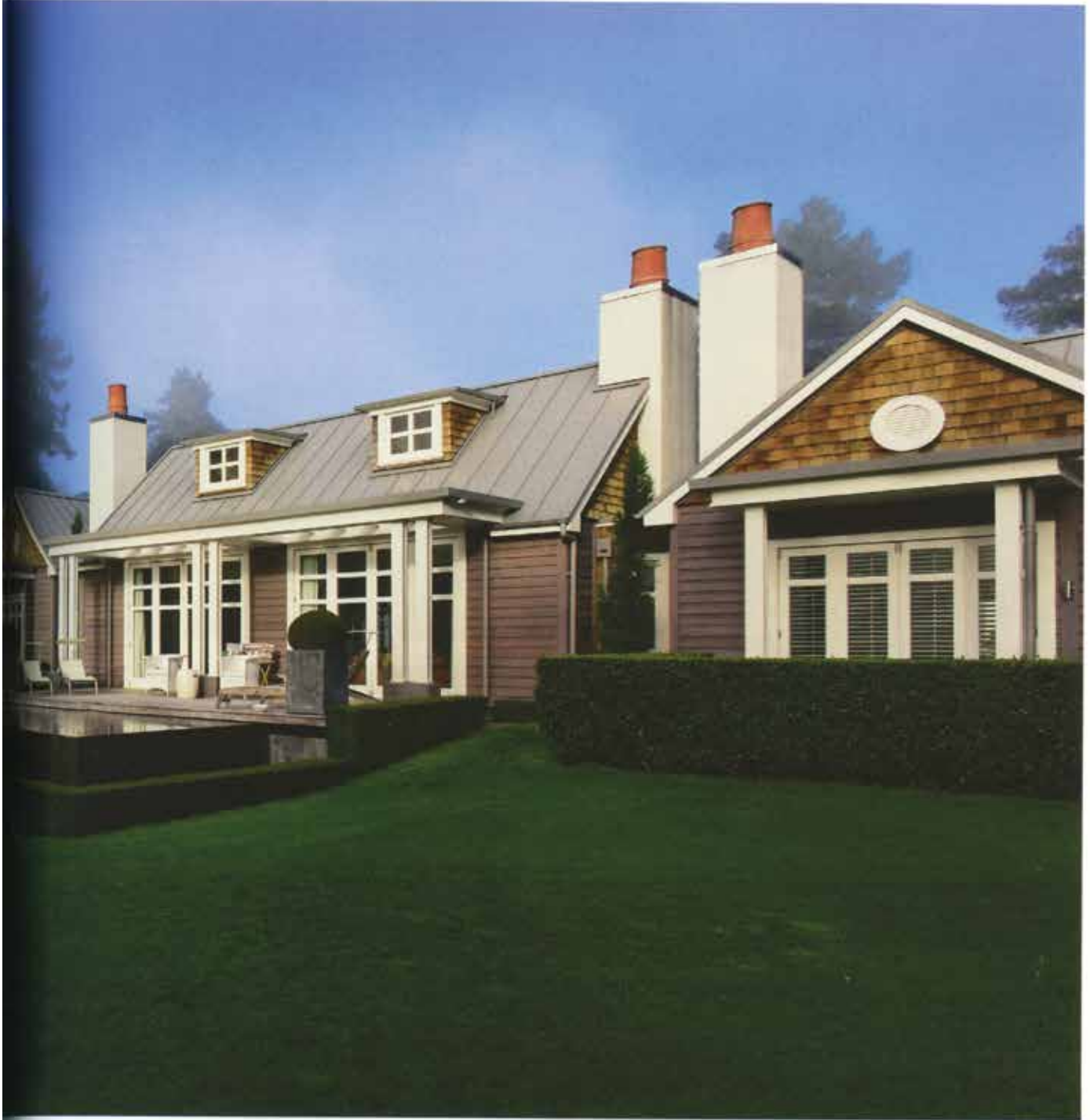




TAUPO'S HUKA LODGE  
CELEBRATES 90 STELLAR YEARS  
WITH A FASCINATING LINE-UP  
OF INTIMATE OCCASIONS.

**H**uka Lodge sits within a peaceful seven hectare garden estate – a Garden of National Significance – close to Huka Fall and Lake Taupo but secluded enough to ensure that, if you are still for a moment the only sounds you are likely to hear are birds singing and the restful flow of the Waikato River.

Huka Lodge was founded in 1924 by a charming Irishman called Alan Pye. His simple canvas fishing camp quickly established a reputation for its generous



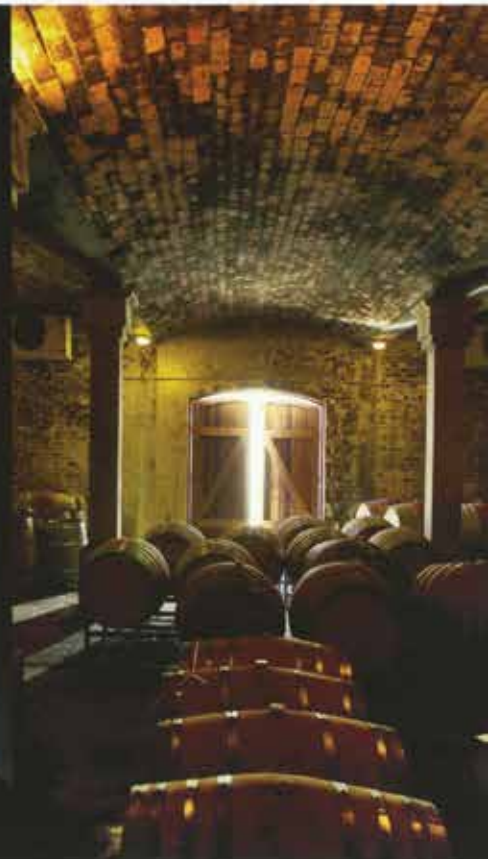
hospitality and trophy-sized trout. Fine hospitality and superb fishing still draw discerning travellers to Huka Lodge, but since Dutch entrepreneur Alex van Heeren bought the property in 1984, other qualities, too, have come to define this legendary experience. Gourmet cuisine, seamless service, unrivalled ambience and interior design – as well as a meticulous attention to detail – are just a few of these.

With just 25 spacious riverside suites, including the four-suite Owner's Cottage and the two-suite Alan

Pye Cottage, Huka Lodge is truly worlds apart as an exclusive haven of sophistication and relaxed elegance. Its numerous top international awards and accolades are richly deserved and its guest list has included European royalty, heads of state, Hollywood stars, authors and sports legends.

This year, to celebrate 90 years of extraordinary hospitality, Huka Lodge is presenting a series of inspirational and intimate gala events we feel compelled to share with you.

ABOVE: Huka Lodge - from fishing camp to world-famous luxury retreat visited by royalty, heads of state, Hollywood stars and sports legends.



## ITALIAN OPERA WEEKEND 25 & 26 APRIL

The featured singer is the accomplished Deborah Wai Kapohe. The Southland-born soprano has performed in operas, musicals, arts festivals and recitals throughout New Zealand and Australia and in the UK, South Africa and China. She has performed for the Duke of Edinburgh World Fellows at St James Palace, Cathcart Spring Proms at the Royal Albert Hall, the Sydney and Beijing Olympic Arts Festivals and for visiting royalty at Huka Lodge.

Deborah will be accompanied by emerging artists from the New Zealand Opera School, whose director, Jonathan Alver, will be Master of Ceremonies for this weekend of operatic immersion. Alver has more than 25 years' experience in broadcasting, film and theatre production in New Zealand, the UK and the USA.

Guest chef for the weekend is the Italian-born Stefano Manfredi, the "Godfather" of modern Italian cuisine in Australia, where he has lived and created his stunning dishes since the early 1980s. Stefano is arguably the leading proponent of modern Italian cuisine in Australia. He is the author of four books on the subject and will have copies of his latest book with him when he visits Huka Lodge. His literary talents also extend to being a featured columnist for the *Sydney Morning Herald*.

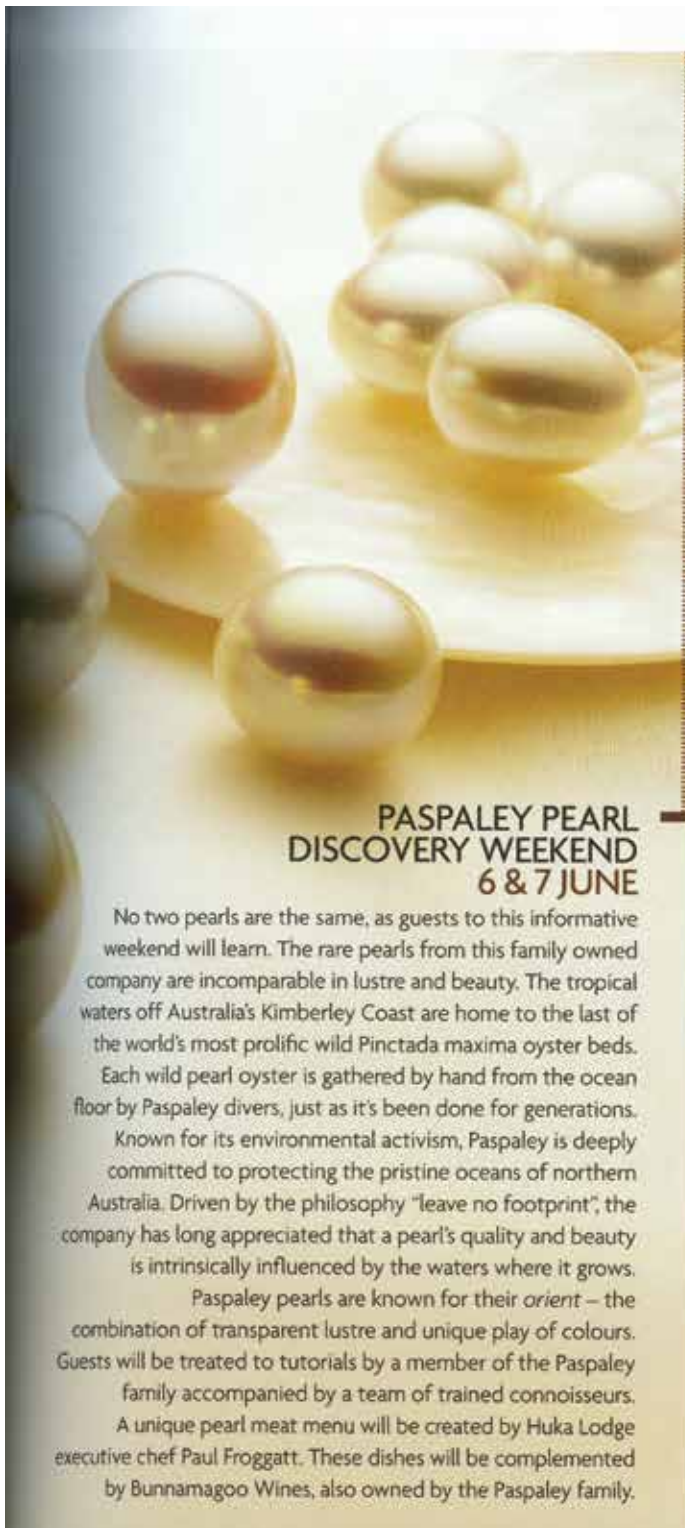


## AN INTIMATE DINNER WITH ALEXANDER MCCALL SMITH 24 MAY

Scottish author Alexander McCall Smith is best known for his hugely successful *The No. 1 Ladies' Detective Agency* books that have sold over 20 million copies in 40 different languages and become a popular TV series. He is also known for *44 Scotland Street*, named one of the top 10 favourite Scottish novels of the last 50 years.

He has written collections of short stories, academic works and more than 30 books for children. He's received numerous awards for his writing, including the British Book Awards Author of the Year in 2004 and a CBE for services to literature in 2007. He was Professor of Medical Law at Edinburgh University and is now Emeritus Professor at its School of Law.

Guests will enjoy his celebrated gift for storytelling over a sumptuous five-course dinner. He appears with support from the Auckland Writers Festival.



### PASPALEY PEARL DISCOVERY WEEKEND 6 & 7 JUNE

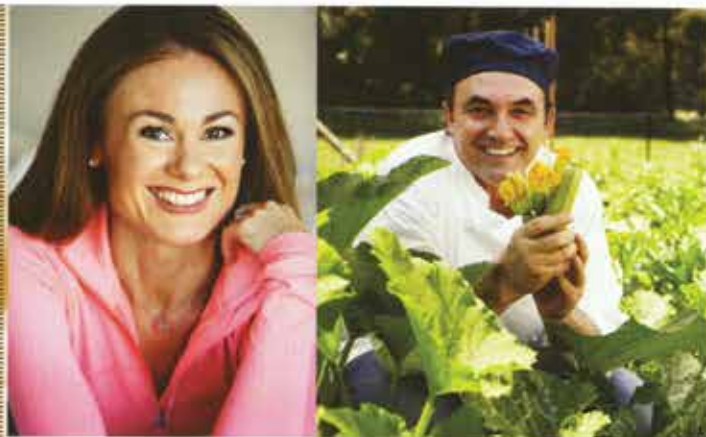
No two pearls are the same, as guests to this informative weekend will learn. The rare pearls from this family owned company are incomparable in lustre and beauty. The tropical waters off Australia's Kimberley Coast are home to the last of the world's most prolific wild *Pinctada maxima* oyster beds.

Each wild pearl oyster is gathered by hand from the ocean floor by Paspaley divers, just as it's been done for generations.

Known for its environmental activism, Paspaley is deeply committed to protecting the pristine oceans of northern Australia. Driven by the philosophy "leave no footprint", the company has long appreciated that a pearl's quality and beauty is intrinsically influenced by the waters where it grows.

Paspaley pearls are known for their *orient* – the combination of transparent lustre and unique play of colours. Guests will be treated to tutorials by a member of the Paspaley family accompanied by a team of trained connoisseurs.

A unique pearl meat menu will be created by Huka Lodge executive chef Paul Froggatt. These dishes will be complemented by Bunnamagoo Wines, also owned by the Paspaley family.



### CELEBRATE THE ART OF LIVING 25 & 26 JULY

Learn more about how to live a healthier, richer and more inspired life. Enjoy a presentation of fine jewellery. Take part in a cooking demonstration followed by lunch with a Michelin-starred chef. Test-drive an Aston Martin. It'll be a busy weekend.

Expert presenters will share their knowledge and passion for their given areas of expertise. Dr Libby Weaver, one of Australasia's leading nutritional biochemists, is the author of five best-selling books on health, nutrition and beauty. A popular public speaker, she comes armed with an abundance of knowledge, scientific research and a true desire to help others see their own light and beauty. Dr Libby empowers and inspires people to take charge of their health and happiness.

Margaret and Rebecca Foley, of the exclusive Hartfield Jewellers in Auckland, will display and discuss a stunning selection of their finest European jewellery from Chaumet of France and Pasquale Bruni of Italy, while a Winemakers Dinner will showcase legendary winemaker Kevin Judd's outstanding Greywacke wines from Marlborough.

Meanwhile, executive chef Paul Froggatt will lead a cooking demonstration followed by a gourmet lunch. And when you're not attending these sessions there's the latest-model Aston Martin parked outside waiting for you to take the wheel.





## CHAMPAGNE BOLLINGER DINNER 30 AUGUST

The annual Bollinger Dinner at Huka Lodge has become an institution. This event will be hosted by the very charming and knowledgeable Clive Weston, managing director of Negotiants New Zealand and a doyen of the New Zealand wine industry for more than 20 years.

This year's dinner will feature a rare treat for champagne aficionados: Bollinger RD (recently disgorged). This is a very special release with only a tiny global allocation. RD was introduced for the first time by Madame Bollinger in 1961 on the 1952 Bollinger Grande Année vintage.

Disgorgement is deliberately delayed until just prior to release to the market, so the champagne benefits from a prolonged maturation on its lees (residual yeast), which reinforces the aromatic subtlety and complexity of the final wine. Late disgorgement allows the champagne to retain its freshness and vivacity and fruity expression despite the ageing. For this event, guests will taste Bollinger RD 2014 along with other more readily available Bollinger vintages.

The five-course menu accompanying the champagne will be presented by guest chef Martin Benn, and two of his assistant chefs, from Sydney's celebrated Sepia restaurant. Huka Lodge has been trying to lure Martin Benn to be part of this series for quite some time now, so they are very excited about this visit. No stranger to awards and recognition, Sepia was named Restaurant of the Year for 2014 by the esteemed *Sydney Morning Herald Good Food Guide*. With luck, Martin will have copies of his new book, *Sepia* available, too.

## THE BIG RED AUSSIE DINNER 27 SEPTEMBER

Nick Farr-Jones is best known by New Zealanders as a respected rugby rival, having appeared in 63 test matches for the Australian Wallabies, 36 of those as captain – in fact he skippered the team that won the 1991 Rugby World Cup. Today he is a lawyer-turned-investment banker, with a special interest in mining and natural resources. Nick is also in demand as a popular guest speaker and it is in this capacity that he will be appearing at Huka Lodge to host their Big Red Aussie Dinner.

Every year Huka Lodge aims to make The Big Red Aussie Dinner more exciting, especially for those guests who attend regularly. This year the event focuses on a carefully selected group of celebrated wines representing rare and fine examples of the two most famous Australian red varietals: Cabernet Sauvignon and Shiraz. It'll be a festive evening with wine tasting accompanied by a superbly matched five-course dinner created especially for the occasion by Paul Froggatt. **W**

