



Distinction Te Anau Hotel & Villas

WEDDINGS | TE ANAU | LAKEFRONT

D

DISTINCTION TE ANAU

• HOTEL & VILLAS LAKE TE ANAU •

WELCOME TO TE ANAU

A PERFECT PLACE FOR A WEDDING

NAU MAI, HAERE MAI!

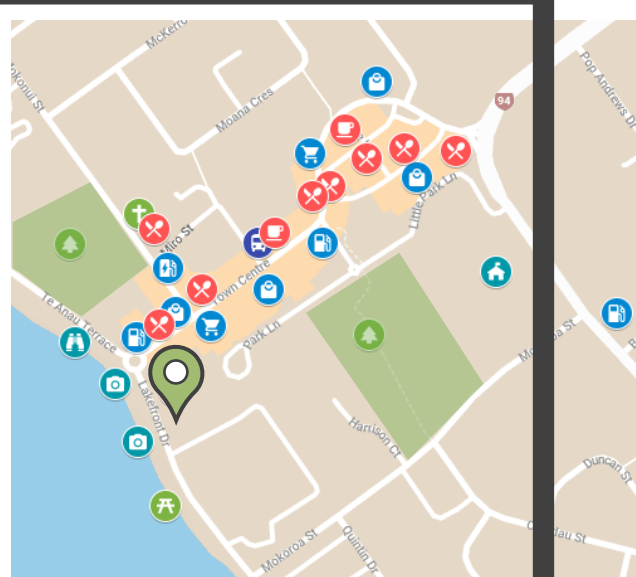
Thank you for choosing Te Anau as the destination for your wedding. It would be an absolute honour to be able to host you here at Distinction Hotel Te Anau Hotel & Villas.

Located in one of the most beautiful destinations on the planet, overlooking Lake Te Anau and the Fiordland National Park Ranges on New Zealand's South Island, our surroundings are fit for any fairytale wedding.

Modern, chic and elegant, Distinction Te Anau Hotel and Villas offers you a luxurious 4-star all-in-one wedding location, including ceremony, reception and accommodation. Distinction Te Anau Hotel and Villas will create a wedding that is uniquely yours. Choose from our wedding packages, or design your own, with the assistance of our wedding coordinator.

Distinction Te Anau Hotel and Villas can cater for weddings of all sizes - from an intimate wedding for just the bride and groom to a larger wedding with up to 140 family and friends.

Enjoy the experience of a lifetime and this unique landscape by having your ceremony on the glorious lakefront in our purpose-built lakefront chapel!



GETTING HERE

Distinction Te Anau Hotel & Villas is located right in the centre of Te Anau township. Lake Te Anau, local shops, restaurants and activities are all within walking distance of the hotel.

Te Anau is only a 2-hour drive from either Queenstown or Invercargill. Your journey from Wanaka is 3 hours; and from Dunedin, approximately 3½ hours.



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P: +64 3 249 9700

E: events@distinctionteanau.co.nz
W: www.distinctionhotelteanau.co.nz



DISTINCTION TE ANAU
• HOTEL & VILLAS LAKE TE ANAU •

WEDDINGS

LAKEFRONT GLASS CHAPEL OR LAKEFRONT LAWN

WALK DOWN THE AISLE IN PARADISE

One of the most important decisions you will have to make, after your personal commitment to each other, will be the choice of venue. The venue is the frame that surrounds and captures the beauty and delight of your wedding day.

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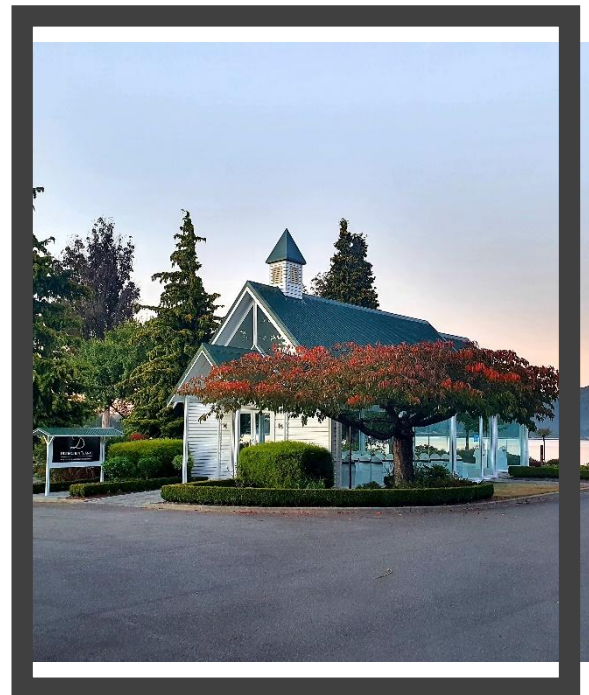
LAKEVIEW CHAPEL **\$2000.00**
with reception **\$1400.00**

Distinction Te Anau Hotel and Villas offers the only wedding chapel set on the lakefront of Lake Te Anau. The chapel has the capacity to accommodate 80 guests sitting and 20 standing.

With glass surroundings offering picturesque views of Lake Te Anau and the Fiordland Ranges, the Lakeview Chapel is everything you dream of and more. Whether it is an afternoon wedding where you can see all of the chapel's beauty in the sunlight, or an evening wedding trying to catch the breath-taking sunset in the background, there has never been a more romantic chapel exclusively set for weddings. Spectacular views from both inside the Chapel and the surrounding grounds make for a multitude of superb wedding photography opportunities.

Chapel only hire is only available Sunday – Thursday

Maximum 100 guests



LAKEVIEW LAWN **\$1200.00**

Say "I do" on the manicured lawns in front of the Distinction Te Anau Hotel and Villas. Lake Te Anau and the Fiordland National Park Ranges form a stunning backdrop for your exchange of vows. This breathtaking setting on the shore of Lake Te Anau is the perfect venue for an outdoor wedding.

Maximum 140 guests



WEDDING VENUES

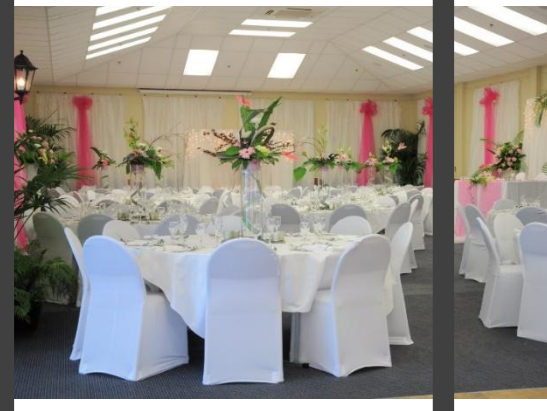
TURNBULL ROOM

\$2000.00

Excellent for large wedding receptions. It has a private entrance, its own bar, air conditioning and can seat up to 140 guests in its full capacity, including dance floor.

247sqm

Seats 140 Guests



MACKINNON PRIVATE ROOM

\$1550.00

Perfect for an intimate wedding reception. The Mackinnon Private Room is tastefully decorated and can seat up to 40 guests in its full capacity. Please note a dance floor and staging for head table is not able to be placed in this room.

70.2 sqm

Seats 40 Guests



MACKINNON ROOM

\$2400.00

Offers panoramic views of Lake Te Anau and the Fiordland National Park Ranges. The Mackinnon Room is located on the ground floor and can comfortably seat 130 guests plus dance floor. Because it is the hotel's main restaurant this venue is only available between May – August by negotiation.

238 sqm

Seats 130 Guests



WHATS IS INCLUDED: Cutlery & glassware, rectangle or round tables, chairs, staging for head table, wireless microphone (if required), free parking for guests, stand at entrance for seating plan, cake table, gift table, venue fully air conditioned & heated.

ADDITIONAL SERVICES:

Chair Covers	\$9.50 each		
Table Cloth – 2.3 metres	Black \$19.00 each	White \$21.00 each	
Table Cloth – 2.8 metres	Black \$23.00 each	White \$26.50 each	
Sashes	\$3.50 each		
Cut & serve wedding cake	\$100.00		

Venue Set up	\$750.00
Dance Floor	\$300.00
Wedding Coordinator	\$250.00-Non-Refundable
Witness Provided	\$55.00

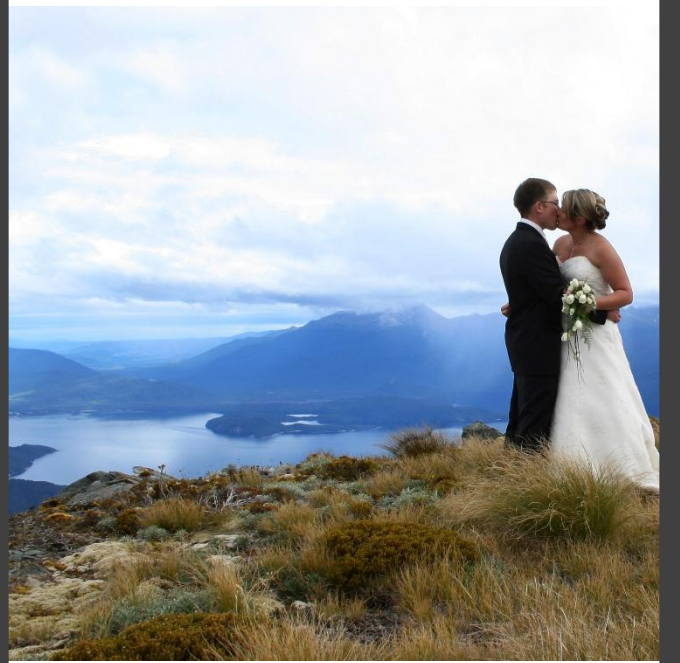
PACKAGES

JUST FOR TWO

\$5500.00

(Available Sunday to Thursday)

Chapel hire
1 night's accommodation – Deluxe Suite
Full cooked breakfast in the morning
Wine & cheese board in room
Champagne toast post ceremony
Chef's selection canapés – for 2 pax
Deluxe 3 course TDH dinner – for 2 pax
Marriage celebrant
Witnesses provided
3-hour photography package
Seasonal flowers – bouquet & button hole
Wedding Coordinator
Maximum 2 pax



INTIMATE WEDDING

\$400.00pp

Chapel hire.
Reception hire – Private Mackinnon Room.
1 night's accommodation for bride & groom in Deluxe Suite - Wine & cheese board in room & Full cooked breakfast the next morning – for 2.
1 hour chefs choice canapés – 2 hot & 2 cold.
Glass of sparkling wine per person.
Standard 3 course TDH menu
(\$10.00 per person to upgrade to deluxe menu).
Cake table, knife & serving of wedding cake.
White & black table linen including napkins.
White or black chair covers.
Marriage celebrant.
4 hours photography package.
Special room rates for guests.
Wedding Coordinator.

Minimum 30 pax

PACKAGES

STANDARD - Wedding Package \$150.00pp

Chapel hire.
 Reception Hire – Turnbull Room.
 1 Night's accommodation for bride & groom in
 Deluxe Suite & full cooked breakfast in morning.
 Standard buffet dinner
 (\$10.00 per person to upgrade to deluxe buffet menu).
 White & black table linen including napkins.
 White or black chair covers.
 Dance floor.
 Venue set up.
 Cake table, knife & serving of cake.
 Special room rates for guests – own booking page on
 website for guests to book.
 Tea & coffee.
 Wedding Coordinator.

Minimum 80 pax

DELUXE - Wedding Package \$199.00pp

Chapel hire.
 Reception hire – Turnbull Room.
 1 night's accommodation for bride & groom in
 Deluxe Suite. Full cooked breakfast in morning.
 1 hour chefs choice canapes – 2 hot & 2 cold.
 Glass of sparkling wine per person.
 Standard buffet dinner
 (\$10.00 per person to upgrade to deluxe buffet menu).
 White & black table linen including.
 White or black chair covers.
 Dance floor.
 Venue Set up.
 Cake table, knife & serving of cake.
 Special room rates for guests – own booking page on
 website for guests to book.
 Tea & coffee.
 Wedding Coordinator.

Minimum 80 pax

EXTRA ADD ONS:

Picnic Basket – Wedding party – 6pax \$95.00 per person
 Helicopter Flight – Jackson Peaks \$3,000.00 – total 1 hour
Prices subject to change with – please check at time of booking

CATERING

CANAPES

Selection of 4 (2 hot & 2 cold)
Selection of 6 (3 hot & 3 cold)

\$26.00 per person
\$38.00 per person

Additional canapes

\$8.00 per person

COLD CANAPES

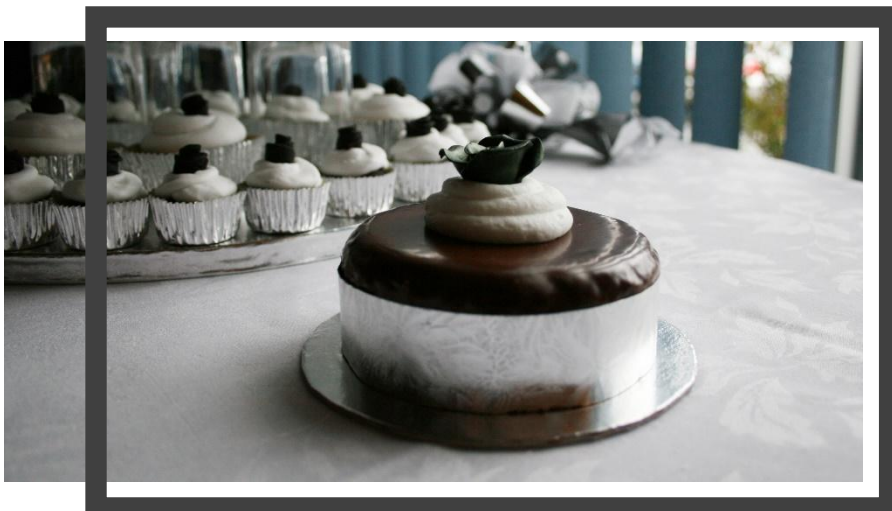
- ☐ Ribbon sandwiches
- ☐ Brochettes
- ☐ Sushi
- ☐ Natural oysters with champagne jelly
- ☐ Spinach & polenta with olive tapenade
- ☐ Blue cod ceviche
- ☐ Smoked salmon, dill blinis
- ☐ Marinated filled mushrooms
- ☐ Peppered smoked cheese rounds
- ☐ Filled filoettes
- ☐ Stuffed bell peppers

HOT CANAPES

- ☐ Basil cheese & mushroom duxelles tarts
- ☐ Scallops with apple bacon salsa
- ☐ Thai chicken kebabs
- ☐ Seafood triangles
- ☐ Crab cakes with chilli & lemongrass
- ☐ Mini lamb kofta
- ☐ Whitebait fritters (seasonal)
- ☐ Cheesy palmiers
- ☐ Tandoori chicken
- ☐ Spicy vegetarian parcels
- ☐ Venison & fungi ragout spoons

SWEET CANAPES

- ☐ Bailey's chocolate cups
- ☐ Mini profiteroles
- ☐ Caramel slice
- ☐ Mini lemon tarts
- ☐ Coconut square
- ☐ Fruit kebab
- ☐ Chocolate coated fruit



CATERING

PLATTERS

Each platter serves approx. 6 guests

BREADS & SPREADS **\$110.00 per platter**

A selection of 3 locally baked breads & 3 homemade dips.

CHEESE & FRUIT **\$175.00 per platter**

Selection of 4 cheeses, crackers, bread and fresh seasonal & dried fruit.

ANTIPASTO **\$159.00 per platter**

Olive & artichokes, sundried tomatoes & bell peppers, char grilled egg plant, peperoni salami & bread.

SEAFOOD **\$210.00 per platter**

Scallops & bacon skewers, blue cod pieces, smoked salmon cream cheese on rye, prawn avocado, mini crab cakes. Mussels & calamari – Bluff oysters (seasonal).

ORIENTAL / CRISPY **\$144.00 per platter**

Prawn twisters, vegetarian spring rolls, pork flavoured wontons, vegetarian curried samosa, dipping sauce.

VEGETARIAN **\$120.00 per platter**

Baba ganoush on rye, vegetarian sushi, vegetable rice paper roll, savoury filled bell peppers, chai patties with tomato ragout.

SWEET **\$156.00 per platter**

Macaroons, gf pecan brownie, raspberry friand, carrot cake, citrus tart & lemongrass panna cotta.

ASSORTED RIBBON SANDWICHES **\$99.00 per platter**

Variety of fillings, both vegetarian & meat.



CATERING

BUFFET MENU

Standard Buffet

\$95.00 per person

Selection of 1 soup, 2 carvery, 4 hot dishes, 2 vegetable, 4 salad, 4 dessert

Deluxe Buffet

\$105.00 per person

Selection of 1 soup, 4 carvery, 6 hot dishes, 3 vegetable, 6 salad, 6 dessert

Menus are seasonal and subject to change

SOUP – all served with a warm bread roll

- ☐ Chicken & corn
- ☐ Cream of pumpkin chicken & sweet chilli soup
- ☐ Cream of potato

CARVERY – Served with pan jus, apple sauce, horseradish sauce, mint jelly & pineapple sauce

- ☐ Honey glazed ham
- ☐ Roast leg of lamb
- ☐ Roast beef rump
- ☐ Leg of pork

HOT DISHES

- ☐ Sauté of beef with onions, tomatoes, mushroom in red wine sauce
- ☐ Mustard & honey glazed chicken drumsticks
- ☐ Mild green Thai chicken
- ☐ Vegetable curry with fragrant rice
- ☐ Blanquette of lamb with onions, rosemary, carrots & mushrooms
- ☐ Penne pasta with onions, ham, fresh basil, cherry tomatoes & parmesan cheese
- ☐ Venison sauté finished with onions, mushrooms & bacon
- ☐ Chickpea stew served with steamed aromatic lentils
- ☐ Crumbed blue cod with tartare sauce & lemon

VEGETABLES

- ☐ Thyme roasted potatoes
- ☐ Steamed fresh vegetables
- ☐ Fragrant turmeric rice
- ☐ Honey & ginger glazed carrots
- ☐ Broccoli with toasted almonds & herbed sauté potatoes
- ☐ Gratin potatoes
- ☐ Buttered green beans

SALAD

- ☐ Turmeric rice salad
- ☐ Potato salad
- ☐ Tomato feta salad
- ☐ Mediterranean salad
- ☐ Broccoli salad
- ☐ Waldorf salad
- ☐ Cucumber & mint yogurt salad
- ☐ Coleslaw salad
- ☐ Tomato, feta & olive salad
- ☐ Greek salad
- ☐ Mixed leaf salad

DESSERT

Served with freshly whipped cream & tea & coffee

- ☐ Lemon meringue pie
- ☐ Fruit trifle
- ☐ Chocolate gateau
- ☐ Fruit pavlova & cream
- ☐ Berry fruit cheese cake
- ☐ Black forest gateaux
- ☐ Tiramisu gateau
- ☐ Chocolate cheesecake
- ☐ Fresh fruit salad
- ☐ Apple pie
- ☐ Chocolate marquise

CATERING

TDH MENU

Standard Set Menu

\$100.00

Selection of 2 entrée, 2 main & 2 dessert

Deluxe Set Menu

\$110.00

Selection of 2 appetiser, 3 entrée, 3 main & 3 dessert

Menus are seasonal and subject to change

APPETISER

- | | |
|---|---|
| <input type="checkbox"/> Prawn cocktail | <input type="checkbox"/> Smoked salmon & herb roulade |
| <input type="checkbox"/> Pumpkin, chicken & sweet chilli soup | <input type="checkbox"/> Caesar salad |
| <input type="checkbox"/> Pear & blue cheese salad | <input type="checkbox"/> Cream of mushroom & bacon soup |
| <input type="checkbox"/> Chicken & cognac terrine | <input type="checkbox"/> Carpaccio of beef fillet |
| <input type="checkbox"/> Cream of chicken & corn soup | <input type="checkbox"/> Tomato & fresh basil soup |

ENTREE

- ☐ Caramelised onion & feta tart with salad leaves & balsamic dressing
- ☐ Lamb ravioli with smoked tomato jus
- ☐ Thai fish cakes with a cucumber pickle
- ☐ Seared scallops on a pea puree with minted crème fraîche
- ☐ Corn fritters with smoked salmon, salad leaves and crème fraîche
- ☐ Curried vegetable filo parcel with garam masala sauce (spicy Indian flavours)
- ☐ Moroccan spiced lamb fillets with couscous and minted yoghurt dressing
- ☐ Pumpkin, spinach & feta ravioli served with a light pesto cream sauce

MAIN – all mains served with salad or the vegetable of the day

- ☐ Fillet of salmon, pan seared on pumpkin & gnocchi with wilted greens & citrus butter sauce
- ☐ Seared venison on a chive mash, with poached pear and red wine jus
- ☐ Roast sirloin of beef with yorkshire pudding, horseradish and bourbon jus
- ☐ Spinach and ricotta cannelloni with a neapolitan sauce
- ☐ Chicken breast with spinach sundried tomato & goats cheese filling, wrapped in prosciutto, served on a mushroom risotto cake with tomato jus.
- ☐ Beef fillet, cooked medium/rare on a roasted garlic mash, caramelised onion and red wine jus
- ☐ Lamb rump, roasted medium/rare served over gratin potatoes with green beans and rosemary jus
- ☐ Blue cod, baked and served over a potato gamete with a tomato and corn salsa
- ☐ Herb crusted rack of lamb, served on buttered new potatoes with thyme jus
- ☐ Braised pork belly, served on kumara rosti with apple chutney piquant sauce

DESSERT

- ☐ Apple & rhubarb crumble with vanilla sauce & fresh cream
- ☐ Trifle served with fresh cream or ice cream
- ☐ Blueberry crème brûlée with biscotti & whipped cream
- ☐ Double chocolate terrine with poached cherries & fresh cream
- ☐ Apple & raspberry filo with anglaise sauce & ice cream
- ☐ Baked white chocolate and red currant cheesecake with cream & ice cream
- ☐ Meringue vacherin filled with summer berries, sherry cream & ice cream
- ☐ Christmas pudding with brandy sauce
- ☐ Poached pears, served with walnuts & honey ice cream
- ☐ Vanilla bean panna cotta served with rhubarb compote

ACCOMMODATION

DISTINCTION TE ANAU HOTEL & VILLAS

GUEST ACCOMMODATION

100% New Zealand owned and operated, Distinction Te Anau Hotel & Villas offers elegant accommodation for the perfect Fiordland getaway.

Surrounded by extensive, colourful gardens and overlooking spectacular Lake Te Anau and the Fiordland ranges, this 4-star hotel and villa accommodation sets the tone for your stay in one of the world's most stunning regions.

Designed for your comfort, Distinction Te Anau Hotel & Villas offer 112 luxurious rooms, including standard hotel rooms, spacious villa suites, comfortable villa rooms and deluxe suites, offering a breath-taking lake or garden view.



WEDDING ACCOMMODATION

Special wedding rates can be offered to wedding guests, subject to availability. We can set up your own booking page on our website for you guests to book directly with a PROMO CODE. Please contact your wedding coordinator for more information.

HOTEL FACILITIES

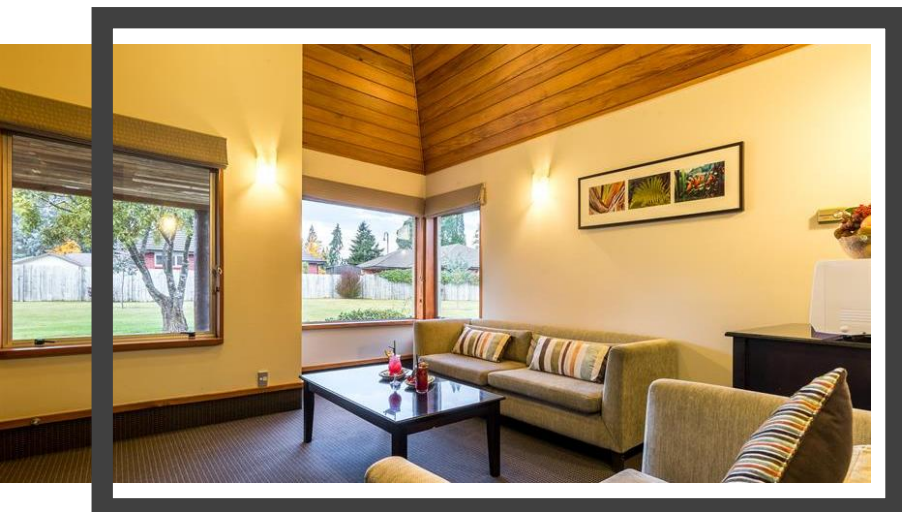
- On-site restaurant & bar
- Sauna & spa facility
- Outdoor heated swimming pool
- Guest laundry
- Free unlimited WiFi
- Disability accessible facilities

GUEST SERVICES

- Room service
- Safety deposit service
- Daily housekeeping
- Car parking
- Massage treatments
- Mail & postal service
- Luggage storage
- Porterage

GUEST ROOM FEATURES

- Lake or garden views
- LCD flatscreen television
- Iron and ironing board
- Individually controlled heating
- Bar refrigerator
- Tea & coffee making facilities
- Free unlimited WiFi



DISTINCTION HOTELS

100% NEW ZEALAND OWNED AND OPERATED

DISTINCTLY UNIQUE

Savour the charm of our Distinctly unique hotels.

Distinction Hotels offer a range of comprehensive conference venues located throughout New Zealand. Our venues can cater for large conferences, exhibitions and weddings through to smaller and more intimate conference groups, meetings and functions.

Events to remember begin at Distinction Hotels.

Get in touch with our conference team for your next event.

<https://www.distinctionhotels.co.nz>





FREQUENTLY ASKED QUESTIONS

Are prices inclusive of GST?

YES

Can you hire the Chapel without having your reception at the hotel?

Chapel only hire is available on Sunday to Thursday. On Friday & Saturday you must have your reception at the hotel.

What time will the venue be available to set up?

Talk with your Wedding Coordinator and they can advise when you can access the room.

Can you cater for special dietary requirements?

Yes, we can cater to all dietary requirements with prior notice.

Do you have an in-house cake maker?

Unfortunately, no we don't have a cake maker.

Can we bring our own decorations?

Yes, most definitely.

Who sets up the wedding ceremony / reception?

The hotel will set up the tables, cloths, cutlery plates etc. If you require extra decorations this is up to yourselves to organise. You will need to work with the Wedding Coordinator to see what you can achieve.

Are there any restrictions on decorating?

Nothing may be nailed, screwed, stapled or adhered to any wall, door or other surface or any other part of the building. Any damage caused by displays, decorations or attendees will be at the client's expense.

How do I confirm my wedding booking?

Email events@distinctionteanau.co.nz and they will send you the paperwork to confirm your booking. A deposit of \$1000.00 is required.

Can we bring in our own alcohol, such as beer, wine & spirits?

No

Is there a courtesy coach available?

The hotel is able to provide a courtesy van with prior notice.

Prices & selections are subject to change without notice.