



## 20<sup>th</sup> National Competition

**HASTINGS, Hawke's Bay.**

**16<sup>th</sup> -18<sup>th</sup> October 2015**

Registration is \$95.00 per person - to be received by 1<sup>st</sup> October 2015

Early Bird Registration discounted to just \$80 00 per person if paid by 14 August 2015\*\*

Name(s): \_\_\_\_\_

Home Address \_\_\_\_\_

Contact Phone: \_\_\_\_\_ Email \_\_\_\_\_

Club: \_\_\_\_\_

Hastings Contact Details:

I(we) will be staying at : \_\_\_\_\_

Phone/mobile Number: \_\_\_\_\_

Registration covers the following events

*(For catering purposes please indicate the Number of people attending)*

Persons attending the **Welcome / Registration** on Friday 16.10.2015 \_\_\_\_\_

Persons attending the **Awards Dinner** on Saturday 17.10.2015 \_\_\_\_\_

Persons attending the **Farewell Lunch** on Sunday 18.10.2015 \_\_\_\_\_

(see below\* if you wish to bring a guest/partner for Award Dinner only)

## Optional Saturday Bus Tour

To include tours of Williams Warn Factory, Wineries and hopefully a Brewery...

Includes Winery lunch (menu attached) add \$35 per person.

Payment details	Single	Double	Payment
Registration Fee**	\$95	\$190	
**less Early Bird Discount Pre 15/8/2015	(\$15)	(\$30)	
Saturday Bus Tour. ( Including Lunch)	\$35	\$70	
Award Dinner Only (guest)	\$45	\$90	
<b>Total payment as per advice/attached</b>			<b>\$</b>

Please make cheques payable to 'HBAWBC',

or via internet banking\* to: ANZ Bank Hastings Ac No **11 6421 0003872- 11**

\*Please put **your name** and '**Nationals**' into the reference fields of your internet transaction.

Then post this form to: 20th National Competition  
C/- HBAWBC  
Mr D Grant  
14 Vigor Brown St  
Napier 4110

OR Email to **DavidGrant@nowmail.co.nz**

Please see <http://www.wine-and-beer-hb.org.nz/> for more details...

Please support our generous Sponsors - Click for details...





## **Awards Dinner Menu: Buffet**

Freshly Baked Ciabatta Bread

Platters of Golden Crumbed Calamari, Prawn Cutlets & Fish Goujons with Tartare & lemon wedges

Plump Shrimp Cocktail bound in Seafood Dressing

\*\*

Mustard Crusted Roast Beef with Yorkshire Puddings

& Horseradish Cream

Hot Honey Glazed Ham on the Bone with Condiments

accompanied by:

Gravy

Gourmet Potatoes, Rosemary Roasted Kumara & Pumpkin, Hot Seasonal Green Vegetables

\*\*

New York Baked Cheesecake

Hot Fruit Crumble & Custard

Chocolate Mud Cake & Cream

Fresh Seasonal Fruit Salad

Tea & Coffee

## **Bus Tour Lunch Menu**



Ale battered fish and chips, salad, & tartar sauce

Warm Crispy Skin Salmon Salad on baby potatoes, chives,  
preserved lemon tomatoes and Rocket (GF)

Portobello mushroom risotto, roasted garlic pure, baby  
beetroot and parmesan wafer (V)

Alpaca burger, lettuce, lemon and harissa aioli and beetroot  
relish served with fries & aioli

Char grilled 150g sirloin steak, salad and fries (GF)

Chorizo, white bean and spinach cassoulet (GF)

### **In addition**

Entrees, Sides,

Drinks, Desserts, Coffee and Tea available from the Café menu  
and cabinet as required at displayed prices.