

THE TERRACES

BY HILTON LAKE TAUPU



Forever starts here...



YOUR DREAM WEDDING

The perfect backdrop to your next chapter...

A breathtaking backdrop, timeless elegance and a day that's uniquely yours.

Nestled between rolling mountains and Lake Taupo, The Terraces by Hilton Lake Taupo offers a stunning setting for your wedding. Our Victorian-style Heritage Wing and modern Mountain Wing provide the perfect blend of charm and sophistication.

From intimate ceremonies to grand receptions, our expert team ensures every detail is flawless. Conveniently located between Auckland and Wellington, with on-property helicopter access, your dream day begins here.

Let's make your wedding unforgettable.

OUR PROMISE TO YOU

It's all in the details...

Our dedicated Wedding Coordinator will be with you every step of the way, from your planning meeting to the pre-wedding menu tasting, wedding rehearsal and the much awaited magical day.

We can comfortably accommodate 40 - 150 wedding guests seated for an elegant plated dinner or buffet, prepared with love by our Executive Chef and culinary team.

Our team will take care of the details along the way, while you spend quality time with your family and friends knowing that your dream wedding is coming to life.





CEREMONY

Say 'I do' in timeless elegance...

Our priority is perfecting your ceremony. Make it that little bit more special by enquiring about exclusive use of the private Hilton Lake Taupo Garden, a stunningly romantic backdrop for our vows.

Ceremony Package | \$850

- ◆ Exclusive use of the picturesque Hilton Lake Taupo Garden
- ◆ 40 white ceremony chairs for your guests
- ◆ A dressed table & chair for the signing of the register

RECEPTION

Celebrate in Style...

Our reception package is designed to meet all your needs by providing the flexibility to enhance your dream wedding experience.



@Eventrent



@Kootcakes



Reception Package | \$3,500

- ◆ Dedicated Wedding Coordinator
- ◆ Reception venue hire
- ◆ Full dinner setting with choice of black or white linen
- ◆ Personalised silver service for the bridal table
- ◆ Personalised menu
- ◆ LED tealight candles
- ◆ Clothed gift & cake table
- ◆ Use of internal sound system & microphone in main function room
- ◆ Stage (2m x 2m) & podium for speeches
- ◆ Menu tasting for plated dinners
- ◆ Special accommodation rate for wedding guests (subject to availability)
- ◆ One night's accommodation for two in the Bridal Suite, including breakfast (either room service or breakfast at Bistro Lago)

Minimum 65 Adults

Should your number below 65, we would be happy to customise a package for you

THE MENU

A Feast to Remember

We use only the freshest seasonal ingredients, personally crafted by our expert team of chefs. Our packages include an array of menu options including our Standard or Premium Buffet and Three-Course Plated Dinner for you to select from.



CANAPÉS *SAMPLE MENU*

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Ashed Buttermilk Gochujang Chicken, Kinloch Honey, Sesame | D, SE
Unique Mushroom Tempura, Garden Cress & Origin Earth Ricotta Dunk | V, D, G
Lumina Lamb Pani Pita, Du Pont Lentils, Preserved Lemon | G
Stuffed Zucchini Flower, Spanner Crab, Turmeric Tempura, Tonkatsu | G, SF
Housemade Kumara & Potato Chips, Romanesco Drench | VE, N
(Seasonal) Paua Croquette, Citrus Hollandaise | SF, D
Teriyaki Glazed Smoked Eel, Sushi Rice, Wasabi | SF
Baby Caesar Salad, Quail Egg | V, D, G
Edible Cocktails - From Cucumber Martini to Pink Lady | VE, A
Salmon Rilletes, Cucumber Carpaccio | D, SF
Fire Roasted Beets, Hohepa Quark Dust, Burned Orange Dip | V, D
Lumina Lamb Croquette, Miso Beurre Blanc | D, G
Buttered Pineapple Squid, Sweet Brown Butter | D, SF
Cloudy Bay Clams Chowder & Kina | D, G, SF, A
(Seasonal) Whitebait Beignet, Chardonnay Beurre Blanc | D, G, SF, A
Zealong Rooibos, Ginger & Lemon Myrtle Banana Prawn, Jackfruit Relish | SF, SE
Freshwater Kōura Wonton, XO Sauce | SF, P
(Seasonal) Asparagus & Akaroa Smoked Salmon Panko, Truffle Hollandaise | D, G, SF
Shawarma Cauliflower, Tahina Hummus | VE, SE
Togarashi Chicken Skin, Wasabi Ice Cream | D, SE

\$8.50 EACH

BUFFET SAMPLE MENU

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MAINS

North Island Market Fish, Miso Beurre Blanc | SF, D
Braised Pure South Beef Cheek, Esk Valley Merlot Jus | A
Baked Tahina Cauliflower & Skordalia | VE, SE
Pan Seared Lumina Lamb Rump, Rojo Chimichurri
Potato Gratin, Waldorf Lentil & Sautéed Kale, Grilled Broccoli & Almond Beurre Noisette | D, N, V

SALADS

Pineapple, Avocado, Feta Cheese, Hazelnut, Burned Orange Vinaigrette | V, D, N
Cabbage Slaw, Pumpkin Seeds | V, N, D
Mixed Summer Leaf Salad, Balsamic Vinaigrette | VE
Potato & Leek Velouté, Mushroom Sauté | VE
Selection of Breads, Butters & Oils | D, G, N

DESSERTS

Hilton's Warm Chocolate Brownie, Dulce de Leche | V, D, G, N
Cheesecake, Stonefruit Compote | D, G
Vanilla Puffs | D, G
Seasonal Fruit Salad | VE

BUFFET | FROM \$85 PER PERSON

Dietary: V - Vegetarian | VE - Vegan

Contains: G - Gluten | D - Dairy | N - Nuts | SE - Seeds | P - Pork | SF - Seafood | A - Alcohol | M - Mustard

PLATED *SAMPLE MENU*

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ADD ONS

Alternate Drop | \$5 per person, per course

Choice on the Night | \$10 per person, per course (Maximum 2 choices per course)

Chef's Choice of Side | \$5 per person, per side

ENTRÉE

Savour Duck Leg Confit Rilette, Waldorf Salad, Candied Walnuts, Apple Gel | D, G, N

(Seasonal) Freshly Shucked NZ Oysters, Mignonette, Lemon, Tabasco | SF

Fiordland Wapiti Deer Tataki, Sichuan Pepper Gin Dust, Pickled Beetroot | A, N

Vegetable Tartar, Kinloch Honey Gochujang, Oyster Mushroom Tempura, Aquafaba & Edamame Dip | VE, SE, M

Salmon En Croûte, (Seasonal) Asparagus Cappuccino, Truffle Hollandaise | SF, G, D

Free-Range Chicken & Wild Mushroom Croquette, Pumpkin & Roasted Cumin Purée, Sesame Ponzu | G, SE

House-Made Wild Venison Bourdin Noir, Quail Egg, Pickled Onion, Truffled Potato Foam | D

(Seasonal) Hokkaido Scallops, Shiraz Caviar, Quinoa & Polenta Fritter, White Wine Velouté, Lemon Gel | SF, D, G

MAINS

Steamed Salmon, Shitake Mushroom, Green Peas & Kailaan, Miso Beurre Blanc | SF, D

Tairawhiti Snapper, Peke Peke Mushrooms, Celeriac Puree, Gin Hollandaise Foam | SF, D

Skull Island Tiger Prawns, Kailaan, Wild & Sushi Rice Cake, Jack Fruit Pickle, Red Turmeric Gaeng Garee Curry | SF, SE

Free Range Brick Chicken, Broccolini, Garlic Confit, Mushroom Fricassee, Potato Gnocchi | D, G

Pork Belly Karaage, Crispy Crackling, Ginger & Lemon Myrtle Banana Prawn Wonton, XO Sauce | P, SF, SE

Pan Seared Lumina Lamb Rump, Waldorf Lentil & Sauteed Kale, Walnut Ketchup, Cauliflower Puree, Rojo Chimichurri | N

NZ Braised Wagyu Beef Brisket, Shiraz Risotto, Hohepa Blue, Grape Chutney | A, D

Pan Seared Cavolo Nero & Red Chard, Macadamia Nut & Tofu Candy, Miso & Chestnut Puree, Garlic Kuwayaki | VE, N, SE

Chargrilled Chou Pointu, Hempseed & Chilli Kombucha, Green Walnut Salsa, Pickled Black Garlic Aioli | VE, N, D, G

Potato Gnocchi, Vegetable Potpourri, Ricotta & Parmesan Mousse | V, D, G, N

DESSERTS

Cherry Panna Cotta, Summer Cherries Sorbet, Amaretto Sabayon, Almond Bridle | D, N, V

Topfenmousse, Hohepa Quark, Berries, Black Rock Honey, Minted Meringue | D, V

Ice Crème & Sorbets | D, V

Pistachio Panna Cotta, Kefir, Plum Compote, Kunafa Crunch, Candied Pistachio | D, N, G, V

Cheesecake & Peach, Poached Peach, Cinnamon Crumble, Port Wine Pate de Fruits, Meringue | D, G, V

Vanilla Crème Brulee, Wild Strawberry Gel | D, V

Hilton's Warm Chocolate Brownie, Dulce De Leche, Vanilla Ice Cream | D, G, N, V

3-COURSE SET MENU | FROM \$85 PER PERSON

Dietary: V - Vegetarian | VE - Vegan

Contains: G - Gluten | D - Dairy | N - Nuts | SE - Seeds | P - Pork | SF - Seafood | A - Alcohol | M - Mustard

BEVERAGES

Cheers to Forever

Raise a glass to love and celebration! Our beverage selections are designed to complement every moment of your special day.





WINES SAMPLE MENU

PRICE PER BOTTLE (750ML)

SPARKLING

NV - Contarini Prosecco DOC, Italy | \$88
NV - Nautilus Rosé, Marlborough | \$118

SAUVIGNON BLANC

24' Opawa, Marlborough | \$88
25' Corofin Meltwater, Marlborough | \$98
24' Amisfield, Marlborough | \$98
24' Nautilus Estate, Marlborough | \$108
20' Hans Herzog, Marlborough | \$158

CHARDONNAY

24' Collaboration Aurulent, Hawke's Bay | \$118
23' Black Barn Barrel Fermented, Hawke's Bay | \$118
22' Giant Steps Yarra Valley, South Australia | \$148
21' Elephant Hill, Hawke's Bay | \$168

PINOT GRIS

25' Opawa, Marlborough | \$88
24' Maude, Marlborough | \$98
25' Zephyr, Marlborough | \$98
25' Dragon Bones Waitaki Valley, North Otago | \$108
24' Main Divide, North Canterbury | \$88

RIESLING

23' Misha's Vineyard Limelight, Central Otago | \$98
24' Knappstein Clare Valley, South Australia | \$88
25' Valli Waitaki Valley, North Otago | \$108

ROSÉ

24' Mt Beautiful, North Canterbury | \$88
25' Easthope Estate 'Home Block' Syrah, Rosé, Hawke's Bay | \$98

PINOT NOIR

23' Misha's Tempo, Central Otago | \$98
24' Two Paddocks, Central Otago | \$98
24' The Loner, Central Otago | \$148
23' Pakiaka Organic, Central Otago | \$98
23' Squawking Magpie 'The Chatterer', Hawke's Bay | \$88

SHIRAZ / SYRAH

24' Te Mata Estate, Hawke's Bay | \$98
24' Laingmeil 'Hanging Snakes', Barossa Valley, Australia | \$98
24' Yalumba 'Y' Series, South Australia | \$88
22' De La Terre, Hawke's Bay | \$118
16' Zemma Estate, South Australia | \$118

BORDEAUX, CABERNET BLENDS

22' Yalumba 'Y' Series Cab/Sav, South Australia | \$88
24' Collaboration Ceresia Cab/Franc, Hawke's Bay | \$98
24' Te Mata Coleraine Cab/Mer, Hawke's Bay | \$588
20' Te Motu Merlot Blend 'The Strip', Waiheke Island | \$138
22' Easthope Estate 'Two Terrace Vineyard' Gamay, P/Noir, Hawke's Bay | \$128
24' Cullen Wines, Margaret River, Australia | \$168
22' Squawking Magpie 'First Flight', Cab Sav, Merlot, Hawke's Bay | \$98

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OTHER BEVERAGES

SAMPLE MENU

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ALCOHOLIC & NON-ALCOHOLIC

BEERS & CIDER

Steinlager Classic | \$11
Steinlager Pure | \$11
Steinlager Pure Light | \$11
Heineken 0% | \$11
Corona | \$12
Mac's Three Wolves Pale Ale | \$12
Lakeman Hairy Hop IPA | \$12
Mac's Cloudy Apple Cider | \$12

HOUSE SPIRITS

Famous Grouse | \$12
Wild Turkey | \$12
Rogue Society Gin | \$12
Rogue Society Vodka | \$12
Bundaberg Dark Rum | \$12
Bacardi White Rum | \$12

SOFT DRINKS

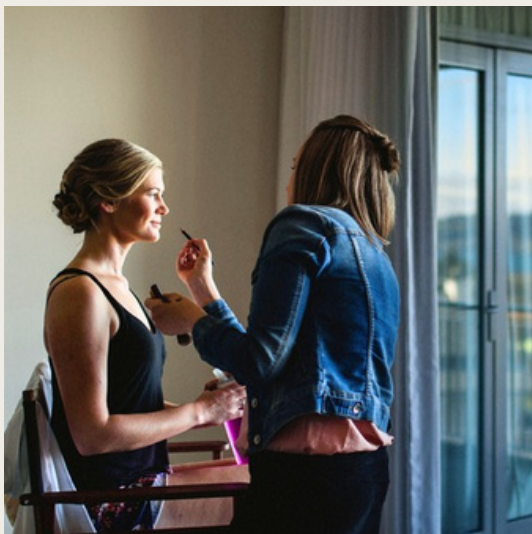
Coca-Cola | \$6
Diet Coca-Cola | \$6
Sprite | \$6
Soda Water | \$6
Tonic Water | \$6
Ginger Ale | \$6

JUICES

Apple Juice | \$6
Orange Juice | \$6
Cranberry Juice | \$6
Pineapple Juice | \$6

WATER

Oravida Sparkling Water | \$12
Oravida Still Water | \$12



ACCOMMODATION

A Wedding Getaway for You & Your Guests

The Heritage Wing of the hotel adds a touch of Victorian charm and has been an iconic landmark since 1889.

- ◆ Comprised of 11 Deluxe Rooms & 2 Grand Deluxe Rooms
- ◆ Provides views over Lake Taupo or the Thermal Valley

To compliment the classic landmark, The Mountain Wing was built in 2008.

- ◆ 100 rooms ranging from Guest Rooms to spacious One & Three Bedroom Apartments as well as a Presidential Suite

We would like to offer you **6 complimentary** Deluxe Rooms on the night of your wedding*. Additional accommodation bookings may be easily made through your personalised web page with discounted rates.

**Based on a minimum \$14,000 spend in the wedding space.*

WEDDING CHECK LIST

6 MONTHS OR MORE

- ◇ Read, sign & return The Terraces contract
- ◇ Review The Terraces important information
- ◇ Confirm budget
- ◇ Create guest list
- ◇ Purchase dress
- ◇ Book photographer / videographer
- ◇ Book florist
- ◇ Book hair & makeup
- ◇ Book wedding cake
- ◇ Book DJ or Band
- ◇ Book celebrant
- ◇ Set RSVP dates
- ◇ Send out invitations

3 MONTHS

- ◇ Apply for marriage license
- ◇ Finalise details with The Terraces Wedding Coordinator
- ◇ Choose menu & beverages
- ◇ Menu tasting

1 MONTH TO TWO WEEKS

- ◇ Confirm guest list
- ◇ Work on table plan
- ◇ Create place names & favours
- ◇ Hair & makeup trial
- ◇ Florist update
- ◇ Confirm wedding cake
- ◇ Book rehearsal with celebrant & The Terraces

THE DAY BEFORE

- ◇ Deliver master seating plan
- ◇ Wedding rehearsal
- ◇ Relax & get some beauty sleep!

Meet the Curator Behind Every Wedding Moment



Chelsea Marmont

Wedding Coordinator

Chelsea lives for that sparkle in the couple's eyes when they first see their styled space - it's pure magic! She's your behind-the-scenes superstar, armed with backup plans and a big smile, making sure everything runs to perfection. With a knack for weaving personal touches into every detail, Chelsea creates events that feel just like the couple - one of a kind!

FAQs

1.

I have children attending the wedding, how will they be priced?

Children under 3 are complimentary and children aged 3-12 are \$69 each including a two-course plated children's meal or buffet as applicable.

2.

Is there a minimum number of guests for packages?

Yes! All wedding packages are based on a minimum of 65 adults.

3.

Will there be a food tasting?

Yes but only for plated menu. Unfortunately, we will not be able to do a tasting for a buffet.

4.

Will the bride and groom get special parking?

Secure parking will be available for the bride and groom in the Mountain Wing.

FAQs

5.

Do you have a dancefloor?

You will be required to organise a dance floor if you wish to dance to protect the floor covering in the venue.

6.

Until what time do we have the venue for?

We have last drinks called at 11.30pm and our bar closes at midnight. All music will need to conclude by midnight and all guests are required to depart the event space by 12.30am. We kindly ask that all suppliers to pack out at the end of the event.

7.

Is the Venue Hire included in the package only for the wedding day?

Yes, the venue hire included in the package is only for the day of the wedding. Should you wish to have suppliers pack in the day prior, this is additional to secure the event space at \$1,750.00, subject to availability.

Ready to take the leap?

Get in touch today and let's start planning your dream wedding!

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