



# Te Akatea Maori Tumuaki Hui-a-tau 2010

"Tu Rangatira - Critical thought and reflection to  
improve leadership practice"

## Registration Form 2010

Wednesday 8th - Friday 10th September, Rendezvous Hotel,  
Auckland

Name of School: \_\_\_\_\_

Please tick the box if you are a current member

Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_

e-mail: \_\_\_\_\_

Name of Delegate(s) & Position(s)

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In order to hold conferences annually we must form important  
relationships with our sponsors. As part of this relationship all  
sponsors have asked that we provide them with contact details of  
all delegates who attend our hui-a-tau.

Please tick the box if you do not want your contact  
details to be distributed to our sponsors.

### Conference Registration Information

Early Bird / Current member fee	\$650.00	<input type="checkbox"/>
Late Fee / Non member fee (After 30th July)	\$800.00	<input type="checkbox"/>
Day delegate fee	\$200.00 (per day)	<input type="checkbox"/>
Please tick the box if you will be including your conference dinner fee along with your registration – Rego + \$75.00		<input type="checkbox"/>
Total \$		_____

### Conference Dinner Information

Please indicate in the box provided if you will be attending the conference dinner on;

**When:** Friday 10th September

**Venue:** Stonyridge Winery on Waiheke Island 5:30 - Late

**Cost:** \$75.00 (Includes 1hr harbour tour / Transport to/from Stonyridge Winery / Tuscan BBQ dinner / Entertainment)

I / We will be attending the dinner  Numbers attending dinner \_\_\_\_\_

**Note:** The conference dinner fee is not included in the conference registration Fee.

I will be paying for my conference dinner fee at the conference   
(Please see Shaun Stevenson or Haley Milne for payment)

### Accommodation Information

The organising committee has been able to negotiate a very good room rate from the Rendezvous Hotel which includes a full breakfast for two per day.

**Cost:** \$145.00 per night (Please complete separate form attached if you wish to stay at the Rendezvous Hotel) Please send the form to the hotel. Parking is not included in the price but is available at a reduced rate for all delegates.

### Other Accommodation

The Auckland CBD has a number of other options within 5 - 10min walking distance of the conference venue. Below is a list of these places;

- Auckland City Hotel - Hobson Street
- Bianco off Queen
- Rydges Harbourview Auckland
- CityLife Hotel – Auckland
- Mercure Hotel Windsor Auckland

## Dining Out in Auckland....

On Thursday 9th September, we would like to offer all our delegates the opportunity to dine at 5 different restaurants in the area of Princes Wharf & Viaduct Quay. We have tried to offer 5 very different dining experiences which we hope will cater for the varying taste buds amongst our delegates.

Each delegate will be issued with a **specialty designed dinner** voucher that will enable you to select food options from a pre determined menu at each venue. We will arrange transport to the Viaduct Quay as all restaurants are in walking distance.

All dinner tickets will be issued to you on Thursday 9th September during the conference. Please read the display board for information & updates during the hui.

Please look over the menu for each restaurant and then pre-select your choice of restaurant using the form below;



**All entrées include garlic bread**

### **Entrees**

**Crumbed Scallops** With a petite fricassee salad and citrus mayonnaise

**Seafood Chowder** with mussels, shrimp, squid and market fresh fish

**Buffalo Wings** Sticky, spicy chicken wings with blue cheese sauce

**New Zealand Green Lipped Mussels** in a Mexican chilli gumbo sauce

### **Mains**

**Beef Fillet** 250gm, char-grilled on a mushroom ravioli with butter roast onions, bacon lardons and a Burgundy jus

**Red Snapper** pan-fried on a corn cake with tomato and jalapeno salsa

**Stonegrill Pacifica Tuna** with sage butter potatoes, mediterranean vegetables and a ginger lime dipping sauce

**Stonegrill Americano** 350gm rib eye steak with house slaw, crispy onion rings and sour cream

**Warm Chicken Tikka Salad** surrounding a salad of feta, sun dried tomato, cashew nuts and a mint yoghurt dressing b



SALMON SASHIMI  
 TEMPURA (fish & 2 vege)  
 MISO SOUP  
 SALAD  
 PRAWN APPETIZER (2pc)  
 FRIED VEGETABLES  
 CRAYFISH  
 SCOTCH FILLET STEAK  
 DESSERT

All meals are served  
 With  
 STEAMED RICE  
 JAPANESE TEA

If you prefer FRIED RICE  
 \$3-50 extra/person

Japanese Steak House /Japanese Cuisine Restaurant / Ramen Noodle House



I am delighted to attach the information you had requested. We promise you a unique dining experience complete with our generous warmth and hospitality.

Andre Vascon, MD  
**Wildfire Churrascaria**

**WILDFIRE**

When you visit Wildfire you will be served in abundance and with extravagance – At your table – At your leisure!

Dine to your hearts content and immerse yourself in the lively and festive atmosphere that is Wildfire.



**To Begin...**

You will be served a delicious array of 'Tapas & Tasters' served platter-style, centre table for all to enjoy.



**From The Fire...**

Long skewers of succulent New Zealand meats are basted with traditional marinades, and gently roasted over a pit of glowing coals.



**Te Akatea Conference Dinner Menu.....**

- **Tapas & Tasters:** served centre table, platter style
- **Churrasco:** featured meats continuously served with side dishes, Wildfire breads
- **Dessert:** Platters of Wildfire's most popular desserts selection; served centre-table.

## Two Course Set Menu

Ciabatta with unsalted butter

### Entrées

#### *Selection of*

Duck liver pate with grilled pineapple and toasted walnut bread

Buffalo mozzarella with seared vine tomatoes and fresh basil

Salt and pepper squid, almond skordalia with smoked chilli oil

### *Mains*

#### Choice of

Grilled hapuku fillet on "petits pois a la francaise" with smoky pancetta

Roasted corn fed chicken breast with white bean and truffle puree and rocket pistou

Wakanui beef fillet with goat's cheese gnocchi and sautéed silver beet

#### Served with

***Jersey Benne potatoes with dill and green olive tapenade***

***Mixed green salad***

...

Freshly brewed filter coffee

**euro**

\$65.00 pp

### ***Entrees***

#### **Calamari Prosciutto Wrap**

roasted garlic, date, arugula and lemon dressing, wrapped in prosciutto

#### **Caprese Salad**

w buffalo mozzarella, saparosa & basil

#### **Euro Peking Duck**

w Chinese pancakes, orange chipotle slaw & cashew dukkah & hoison

### ***Mains***

#### **Rotisserie chicken**

cooked with Simon Gault's rub, served on mash w peanut slaw

#### **Angus Pure Eye fillet**

w lardo, béarnaise & mushroom potato balls

#### **Catch of the Day**

On wood roasted vegetables w miso ginger sauce & caviar

Served to the table:

Romaine lettuce w tomato & buttermilk blue cheese dressing

Green vegetable of the day

Fries

## Restaurant Choices .....

**Wildfire Churrascaria** -.Wildfire is truly authentic Churrascaria  
(Pronounced Shoo-has-ca-ria) featuring New Zealand's first  
and only Brazilian Barbecue Restaurant.

**Soul Bar & Bistro** – European / Seafood

**Daikoku** - Teppan-Yaki. Our chef cooks your meals at the table  
right in front of you with theatrical flair.

**Degree Gastrobar** – Stonegrill dining – Where your selection of  
food is presented to you on a volcanic rock cooking surface

**EURO** -Celebrity chef Simon Gault produces food with a combination  
of international flavours that bow to the Pacific, Texas, Mexico and the  
West Indies, especially dishes such as the rotisserie chicken over mash  
with peanut slaw.

## Payment options:

**Please indicate below your preferred method of payment and we will  
forward a GST Invoice on receipt of registration.**

**Cheque OR**

**Internet banking**

**(123031-0302697-00)**

All cheques to be made out to Te Aka Tamaki

Return to:

Shaun Stevenson  
Treasurer  
Te Aka Tamaki Executive  
C/- Papakura South School  
58 Beach Road, Papakura  
Tamaki Makaurau  
Ph. 09 296-9040  
Fax. 09 296-9046  
Email: [principal@papakurasouth.school.nz](mailto:principal@papakurasouth.school.nz)

*KIA TUITUIA NGA RAKAU, UAU KA WHATI*



**RENDEZVOUS**  
HOTEL AUCKLAND

**Te Akatea Hui-a-Tau, Tamaki Makaurau 2010 – Booking Form**

Salutation: \_\_\_\_\_

Last Name: \_\_\_\_\_ First Name: \_\_\_\_\_

Address: \_\_\_\_\_

\_\_\_\_\_

Contact Phone Number: \_\_\_\_\_

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

Check In: \_\_\_\_\_ Check Out: \_\_\_\_\_

ETA: \_\_\_\_\_ ETD: \_\_\_\_\_

Special Requests: i.e. Smoking/ Non Smoking \_\_\_\_\_

\$145.00 Inc GST Room & Breakfast Room Type: DOUBLE / TWIN

Block: NATION0709 People in Room: \_\_\_\_\_ Adults \_\_\_\_\_

Breakfast are only valid in our Pacific Restaurant daily, excludes room service & a la carte

**PRE PAY** – If you would like to pay for your accommodation at time of booking please provide details below along with photocopy of both sides of your credit card

**Guarantee Policy:**

- \* All reservations require a credit card guarantee at the time of booking.
- \* Please note credit card details are used to hold the reservation only unless otherwise specified
- \* You will be requested to present your credit card on check-in at the hotel for verification.
- \* No charges will be applied until your departure, or in the instance of a late cancellation or no show.

American Express       Diners       Visa       MasterCard

Other: \_\_\_\_\_

Credit Card Number:                        

4 digit security code:           (Required for all AMEX cards)

Expiry:                        /

Name on card: \_\_\_\_\_

Authorised Signature: \_\_\_\_\_

Reservations: Phone: +64 9 366 5436 Fax +64 9 366 5575  
Email: [groups@auckland.rendezvous.co.nz](mailto:groups@auckland.rendezvous.co.nz)