The Wellington Club

CLUB NEWS

JUNE 2009

DIARY DATES

JUNE 2009

- BRIDGE AFTERNOON — MONDAY 8
- BRIDGE AFTERNOON — MONDAY 15
- WINE APPRECIATION DINNER WITH MAN O' WAR — THURSDAY 18
- BRIDGE AFTERNOON — MONDAY 22
- MID-WINTER ROAST DINNER — WEDNESDAY 24
- LAST FRIDAY DRINKS — FRIDAY 26
- BRIDGE AFTERNOON — MONDAY 29

JULY 2009

- SENIORS' LUNCHEON — WEDNESDAY 1
- LADIES' LUNCHEON — THURSDAY 2
- THURSDAY THEME LUNCHEON "WORLDWIDE TRAVEL PHOTOGRAPHY" — THURSDAY 2
- BRIDGE AFTERNOON — MONDAY 6
- BRIDGE AFTERNOON — MONDAY 13
- WINE LUNCHEON WITH MONCELLIER WINES (T.B.C.) — TUESDAY 14
- BRIDGE AFTERNOON — MONDAY 20
- BRIDGE AFTERNOON — MONDAY 27
- AT HOME DINNER — MONDAY 27
- ANNUAL GENERAL MEETING — MONDAY 27
- LAST FRIDAY DRINKS — FRIDAY 31

AUGUST 2009

- BRIDGE AFTERNOON — MONDAY 3

Wine Appreciation Dinner with

MAN O' WAR
VINEYARDS WAIHEKE ISLAND

Thursday 18 June 2009

For our next wine evening we are fortunate to feature the stunning wines of Waiheke Island's Man O' War Vineyards. Under the stewardship of the Spencer family for almost 30 years the first grapes were planted on the 4,500 acre coastal farm in 1993. Now almost 150 acres are planted on 90 individual sites which defy gravity and the imagination. This is unquestionably New Zealand's most spectacular vineyard development strategically matching all aspects of altitude, soil type and vines.

We are delighted to have Man O' War's winemaker Duncan McTavish, the inaugural graduate of the Bachelor of Viticulture and Oenology Degree programme from Lincoln University, to present Man O' War's White and Black label ranges to Club Members culminating in Robert Parker's 93 points awarded 2007 Ironclad "an imposing Cabernet Merlot blend with a Pomerol like finish."

The Club's sous-chef Liam Dollimore has created the following menu to match these exciting wines:

Lemongrass Infused Pork with Oriental Salad
Man O' War Ponui Pinot Gris 2008

Poached Veal Tonatto with Wild Rocket, Caperberries and Shaved Pecorino
Man O' War Valhalla Chardonnay 2007

BBQ Lamb Rump With Mushroom Tart on Jerusalem Artichoke Cream, Sweetbreads, Peas and Pancetta
Man O' War Ironclad Merlot/Cabernet 2008

Premium New Zealand Cheese
Man O' War Syrah 2007

This event will put you firmly on the ground floor of an enterprise which has already achieved much but promises to be the definitive producer on idyllic Waiheke Island.

As the last Wine Evening sold out extremely quickly we recommend early registration for this function.

Time	: 6.30pm Welcome
	7.00pm Dinner with Man O' War
	9.30pm approx. conclusion
Dress	: Jacket and Tie, Evening Wear
Cost	: $85.00 p.p.

Thursday Theme Luncheon:

Worldwide Travel Photography

by Darren Leal

Thursday 2 July 2009

Australian Darrel Leal is one of the world's most diverse and traveled photographers. Each year he undertakes major expeditions to regions in the USA, Africa, South America and beyond with new destinations being constantly added. He met his wife Julia in New Zealand and has lived here for six years.

To stimulate Members' interest, please have a look at some of his stunning photography available on www.safari-wise.com.au

Darrel Leal will give a power-point presentation to Members and guests during the luncheon.

The Club wishes to express its gratitude again to Karl Woolcott from Adventure Travel who has assisted the Club in organising this function.

Time	: 12.00 noon for a glass of wine
	12.30pm Presentation and Lunch
	2.00pm approx. conclusion
Dress	: Jacket and Tie optional
	Business Attire
Cost	: $45.00 p.p. all inclusive

MEMBERS AND THEIR GUESTS CAN SPLIT THEIR LUNCH AND DINNER À LA CARTE ACCOUNTS EVENLY BY USING EFT/POS.

PRESIDENT'S COLUMN

1. The Month

The Dining Room was full for the Te Mata Wine Evening at the end of last month, and the best of company, wine and food was enjoyed.

The two formal dinners last month were the Club Annual Dinner at which the British High Commissioner, Mr George Ferguson, spoke on "NZ and Britain in Interesting Times". He gave an entertaining and thoughtful insight into the challenges that face the two countries, and the similarities and differences of our two cultures. At the Combined Services Dinner the Secretary of Defence, Mr John McKinnon, outlined the issues facing New Zealand in the Pacific and further afield and related them to the current Defence Review.

2. 2009/2010

Major items on the agenda for 2009/2010 arising from the Survey of Members are:

- The Main Dining Room (Level 5)
- Improvements to the Health and Fitness Centre, and Facilities on Level 6.

A long-standing "works" item is the ingress of water from the Terrace courtyard into the underground parking area, which is under further investigation and will require remedial work.

Each of these items is significant as to Club facilities and cost. The committee will keep members informed as to planning and progress.

3. Younger Members

A function for younger members and guests will be held this month with a view to increasing the number of younger members.

Our average age over recent years has been "creeping up" and it is important that this trend be reversed. The key is an active group of younger members which in turn will attract additional younger members.

Members are urged to introduce to the Club, sons, daughters and other prospective younger members with a view to them joining.

4. June Programme

This month's programme includes:

- Wine Appreciation Dinner with Man O' War (18 June);
- Mid Winter Roast Dinner (24 June).

Details of the functions are set out in this newsletter.

5. Obituary

The recent death of Mr T J Brow is noted with regret.

Dan Stevenson, President

Mid-Winter Roast Dinner

Wednesday 24 June 2009

The Club has planned a mid-winter night for family and friends with a sumptuous buffet of hot favourites which will drive away the winter chills. It will give everyone the opportunity to enjoy traditional and seasonal New Zealand fare such as honey glazed ham off the bone, succulent roasts, potatoes and oven-baked vegetables.

Make up a party and make the evening something special. You might even want to consider staying overnight in one of the Club's comfortable and warm bedrooms, which will be at a special rate of $150 per room including breakfast the next morning for those guests attending this Club function (subject to availability).

Time	: 6.30pm Mulled Wine and Welcome Drink
	7.00pm Winter Solstice Buffet
	9.30pm approx. conclusion
Dress	: Jacket and Tie, Evening Wear
Cost	: $70.00 p.p.

Notice of ANNUAL GENERAL MEETING

The 168th Annual General Meeting of The Wellington Club will take place on Monday 27 July 2009 at 8.00 pm at the Club House on 88 The Terrace. The printed Annual Report and proposed changes to Club rules will be posted to Members in July's mail-out.

All Members are encouraged to book and enjoy the popular and convivial "At Home" Dinner from 6.00pm onward. Individual table requests will be accommodated. The charge is $45.00 per person, drinks and table wines extra.

STAFF

Secretary Manager Juergen Sparrer will be on annual leave from 5 – 11 June inclusive. For any queries during his absence please contact either Office Manager Mrs Pamela McGill or Functions Manager Mrs Jane Wells.

Alice Latta is due to give birth to her second child and has therefore resigned from her position as clerical assistant. The Club wishes her and her family all the best.

Amendment to Club by-laws:

The Committee in conjunction with the Club's Trustees has resolved to update the following by-laws:

By-law 1(e): Spouses of Members may use the facilities in the Members' Bar on level 6.

By-law 5 'Dress' in particular 5c): Tidy business casual dress (not jeans) is acceptable on levels 4 and 6, except in the Reading Room where by-law 5a) and b) are applicable.*

By-law 10(a): The Club shall be open Monday to Friday inclusive from 7.30am to 11.00pm.

By-law 10(b): The Health & Fitness Centre shall be open Monday to Friday from 6.00am to 9.00pm; and from 6.00am to 6.00pm on Saturdays, Sundays and Public Holidays (card access only) with the exception of those Public Holidays falling into the traditional closure time of the Club.

**Please note that the reading room has been designated a 'Members Only' area, where non-members are only allowed if accompanied by a Member of the Club. This is to maintain the tranquil nature of that room and to preserve this haven for Members' uninterrupted enjoyment.*

LAST FRIDAY DRINKS

The Committee would especially like to welcome Members who have not attended this function before – it is open to all Members and their friends and guests!

Please advise Jane Wells if you would like to stay for supper as we have experienced a very heavy demand on the supper, - simply because it is of such good quality and value!

The price for the supper has been increased to $13.50 which still represents very good value.

Time	: from 5.00pm onward to 6.30pm
Supper	: Available from 6.30pm
Venue	: Members' Bar Level 6
Dress	: Tidy casual (no denims)
Cost	: Drinks; Supper if requested

Please advise the Secretary Manager if you wish to be added to the e-mail reminder of this function or of any additional names you would like to be included.

MEMBERS AND THEIR GUESTS CAN SPLIT THEIR LUNCH AND DINNER À LA CARTE ACCOUNTS EVENLY BY USING EFT/POS.

Health & Fitness Centre News

Walk in the Park

Our Rimutaka Incline Walk has been postponed due to severe weather warnings for the day it had been scheduled. New date is Thursday 11th June – weather permitting. Please let reception know if you will be doing this walk. It will be particularly important that everyone has warm clothing, good walking shoes/boots and a wind/water proof jacket. I will be taking a thermos, tea & coffee.

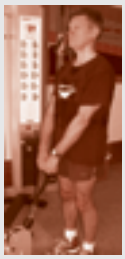
Walk 6: Thursday 11 June – Rimutaka Rail Trail, 17km (5-6 hours) – long but easy terrain. Meet at 8am at the Rimutaka Incline car park (Kaitoke end). A bus/van will take us to the other side for the start of the walk. Cost of bus/van will be put onto Members' account and will be approximately $15 per person depending on numbers. Please book at reception by Monday 8 June.

Walk Cost: $8 for non-Health & Fitness Centre members, partners/friends, plus individual café lunch costs.

Dual Adjustable Pulley – Shoulders

The last two shoulder exercises are to follow. For a complete and thorough shoulder routine do 2-3 circuits of 8-10 reps of the Upright Row, Shoulder Press, Lateral Raise, Front Raise, Single Arm Fly & Single Arm Reverse Fly.

Upright Row



This exercise targets the front & middle deltoid muscles plus the upper trapezius of the shoulder.

Set pulley to the lowest position. Stand facing the pulley with both hands holding handle (or bar) down in front of body (palms facing towards body). Posture is upright, shoulders back, knees 'soft'. Lift cable to the upper chest, leading with the elbows (bending elbows).

Shoulder Press

This exercise also targets the front & middle deltoid muscles along with the upper trapezius of the shoulder.

Have the pulley positioned low. Stand with back to pulley, holding handle in one hand at shoulder. Press cable towards to ceiling then lower back to shoulder. Breathe out as you press, in as you lower.

All the very best! *Toni*

What's on offer at the Club

Gourmet Dining

The Club is fortunate to have an experienced team presiding over its two kitchens: Alfonso Basile has been with the Club for over 15 years. Liam Dollimore, the Club's sous-chef has just finished his tenth year. These two together with the rest of the kitchen brigade can offer a wide variety of meals, menus, special dishes and know of many Members' dietary restrictions. Alfonso with his traditional Italian style of cooking still makes the stock for all soups 'from scratch' with his own recipe. He likes using anything fresh, especially seafood, and loves to add herbs literally from the garden.

Liam is more artistically inclined and together they have been a recipe for success in the Club's kitchen, complementing each other. Be it just a simple lasagna or a very elaborate hand made individual ravioli dish, Members have had many opportunities to sample Alfonso's excellent cuisine last not least at the Club's Italian Nights over many years.

When it comes to matching food with the ever-changing and challenging world of wine, Liam has in recent months made a name for his skills in producing great dishes, matched to perfection with some demanding wines. At the Club we are very proud to be able to offer gourmet food at most reasonable prices.

PROPERTY UPDATE:

After nine years as a tenant of the Wellington Club, The Institute of Directors in New Zealand is leaving the Club Building to move to larger premises. The Committee is pleased to have received several expressions of interest for the premises and is confident it will be able to achieve a smooth hand-over and a continued lease of the area on level 2.

CHARGING PROCEDURES FOR FUNCTIONS:

Members are reminded that all functions will be charged to that Club Member's account under whose name the booking was made. Club rules do not provide to extend any credit to any organisation, company, charity or otherwise.

CHESS AT THE CLUB

The next chess evening is on Tuesday 30 June 2009

These popular evenings commence with drinks (sign chits) and a three-course dinner followed by two hours of Chess which gives everybody the chance to play two or three games with different opponents. Supper is served afterwards. The Club prides itself on its unrivalled playing conditions, a cause of very positive comment by many Members.

So come to the Club and enjoy a challenging evening on Tuesday 30 June 2009.

Cost is only $37.50 per person. Members are encouraged to bring along friends as their guests.

Time : 6.15pm Drinks (own account) and Dinner followed by Chess and Supper

Dress : Jacket and Tie

Cost : $37.50 p.p.

Make your booking by phoning the Office on 4720348

RECIPROCITY:

Upon recommendation by Members of the Wellington Club, the Committee has resolved to establish reciprocity with Kenya's Muthaiga Country Club in Nairobi. Please view the Club's website on www.mcc.co.ke Arrangements are being finalised at present and Members may book through our Office by phoning Pamela McGill on 472 0348.

MEMBERS AND THEIR GUESTS CAN SPLIT THEIR LUNCH AND DINNER À LA CARTE ACCOUNTS EVENLY BY USING EFT/POS.

WINE NEWS

EXCLUSIVELY FOR CLUB MEMBERS FOR JUNE	YEAR
NEW ZEALAND WINTER RED 6 PACK - $120.00	
2 x Drummer Central Otago Pinot Noir A light & soft Pinot showing complex bramble strawberry and cinnamon aromatics leading to a palate of sweet cherry and plum, supported by integrated oak and spice	2008
2 x Bridge Pa Hawke's Bay Syrah Deep red in colour with violet and black fruit aromas. The initial flavour is soft & sweet with notes of blackberry, black pepper and vanilla spice on the mid-palate with a lingering finish with hints of licorice.	2005
1 x Waitiri Creek Central Otago Pinot Noir The aromatics display complex notes of vanillin, cherry and plum. In the mouth the palate has good weight and flavours of bramble and cassis supported by an integrated backbone of oak, spice and tannin.	2006
1 x Bridge Pa Hawke's Bay Merlot Malbec Syrah The 2005 Hawke's Bay Merlot/Malbec/Syrah is an assemblage of Merlot and Malbec contributing classical red berry flavours, overlaid with subtle spice and violet notes of Syrah. A medium bodied, elegantly structured fruit driven wine with a full round palate supported by fine oak tannins.	2005
NEW ZEALAND 12 PACK - WINTER REDS AND SAUVIGNON BLANC - $237.60	
2 x Drummer Central Otago Pinot Noir	2008
2 x Bridge Pa Hawke's Bay Syrah	2005
2 x Waitiri Creek Central Otago Pinot Noir	2006
2 x Bridge Pa Hawke's Bay Merlot Malbec Syrah	2008
2 x River Farm Marlborough Sauvignon Blanc Typical Marlborough Sauvignon with some refreshing citrus characters. Generous tropical fruit flavours are balanced by firm, zesty acid characters. The finish is long and refreshing, tinged with lime and mineral flavours.	
2 x Kennedy Point Waiheke Island Sauvignon Blanc Aromas of Elderberry flower, citrus and passionfruit lead to fresh and tangy flavours of tropical fruit with a hint of gooseberry.	2008
INTERNATIONAL 6 PACK - $127.80	
1 x Yering Station Victoria Chardonnay Pale straw colour this wine has hints of citrus on the nose with refreshing minerality. Good texture and roundness on the middle palate, linear acidity with wonderful length and precision. True to winemaker Tom Carson's house style.	2006
1 x Gustave Lorentz Alsace Pinot Gris An elegant yet powerful Pinot Gris! Would match food cooked in sauce or smoked fish dishes, lobster, scallops, poultry, white meat.	2005
1 x Madfish Gold Turtle Margaret River Shiraz There is great depth of ripe berry and red liquorice flavour with more complex clove and anise characters. The wine displays the sweet plush middle palate and lingering spicy finish that makes good Frankland Shiraz so attractive.	2005
1 x Mt Langi Ghiran 'Billi Billi' Shiraz Intense dark berry fruits overlying more complex notes of plum, violet and spice. This wine is elegant, well balanced and ready to drink now.	2006
1 x Peerick Vineyard Cabernet Sauvignon In colour, the wine is dark red, tending to purple on the edge. The nose is a mixture of blueberry, cigar box and eucalyptus. The wine really comes alive on the palate, having a strong but silky tannin balance and a lifted fruit, almost sweet, finish.	2001
1 x Xanadu Margaret River Cabernet Sauvignon Lovely plum and blackberry flavours, perfect with a juicy steak. Very primary berry fruits, some fragrant musky oak, nutty nuances, herbs and a waft of dry brick dust.	2004
INTERNATIONAL 12 PACK - $255.60	
Includes two of each of the wines in the above 6 pack	

	CASE	BOTTLE
The following great value Club House Wines are also always available:		
Grove Mill Marlborough Sauvignon Blanc	$182.40	$15.20
Te Mata Woodthorpe Syrah	$223.20	$18.60
Drylands Marlborough Pinot Noir (six pack)	$112.20	$18.70

Remember that you can also purchase all your spirits and beer from your Club.
Delivery can be arranged. Allow 7-10 days for availability. Return the enclosed order form.

DIARY DATES CONT

JULY CONTINUED

SENIORS' LUNCHEON
WEDNESDAY 5

LADIES' LUNCHEON
THURSDAY 6

BRIDGE AFTERNOON
MONDAY 10

MEMBERS' AND DAUGHTERS' DINNER
TUESDAY 11

BRIDGE AFTERNOON
MONDAY 17

BRIDGE AFTERNOON
MONDAY 24

BRIDGE AFTERNOON
MONDAY 31

SENIOR MEMBERS' LUNCH

The next monthly luncheon for senior Members (65 years and over) will be held on:

Wednesday 1 July 2009
Guests of Members welcome.
12.00 for 12.40pm

WOMEN'S LUNCHEON

Every first Thursday of the month, women Members meet for lunch. Please feel free to invite a guest or two to come along. Please call Jane Wells if you would like to be included in the monthly e-mail reminder for the luncheon.

Make a note in your diary for:

Thursday 2 July 2009,
12.30 for 1.00pm

THE WELLINGTON CLUB | 88 THE TERRACE | PO BOX 10-129 | WELLINGTON 6143, NEW ZEALAND
TELEPHONE 04 472 0348 | FACSIMILE 04 472 2475
E-MAIL INFO@WELLINGTONCLUB.CO.NZ | WEB SITE WWW.WELLINGTONCLUB.CO.NZ

MEMBERS AND THEIR GUESTS CAN SPLIT THEIR LUNCH AND DINNER À LA CARTE ACCOUNTS EVENLY BY USING EFT/POS.

The Wellington Club

PO BOX 10 129, TELEPHONE 472 0348, FACSIMILE 472 2475, WELLINGTON

Members are invited to provide the Secretary Manager with their e-mail addresses for 'last minute reminders' for Club Functions.
Please forward to: juergen@wellingtonclub.co.nz

RSVP:

Wine Appreciation Dinner with Man O' War

Thursday 18 June 2009

....
(Member's name) (Club No) (e-mail voluntary) (Places) (Telephone)

RSVP:

Mid-Winter Roast Dinner

Wednesday 24 June 2009

....
(Member's name) (Club No) (e-mail voluntary) (Places) (Telephone)

RSVP:

Accommodation Special Only ($150.00 all incl.)

Wednesday 24 June 2009

Available only in conjunction with Mid-Winter Roast Dinner and subject to availability

....
(Member's name) (Club No) (e-mail voluntary) (Single or Double) (Telephone)

RSVP:

Thursday Theme Luncheon: *Worldwide Travel Photography*

Thursday 2 July 2009

....
(Member's name) (Club No) (e-mail voluntary) (Places) (Telephone)

RSVP:

'At Home' Dinner preceeding Club AGM

Monday 27 July 2009

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(Member's name) (Club No) (e-mail voluntary) (Places) (Telephone)

June Wine Specials: *Please reserve the following WINE*

		PACK	No. PACKS	No. BOTTLES
New Zealand Winter Red 6 Pack		$120.00		
New Zealand 12 Pack - Winter Reds and Sauvignon Blanc		$237.60		
International 6 Pack		$127.80		
International 12 Pack		$255.60		
Club House Wines:	CASES	BOTTLES	No. CASES	No. BOTTLES
Grove Mill Marlborough Sauvignon Blanc	$182.40	$15.20		
Te Mata Woodthorpe Shiraz	$223.20	$18.60		
Drylands Marlborough Pinot Noir (six pack)	$112.20	$18.70		

....
(Member's name) (Club No) (e-mail voluntary) (Telephone)