CLUB NEWS

The Wellington Club

Founded 1841

September 2009

DIARY DATES

SEPTEMBER 2009

Members' and Sons' Dinner
Thursday 24 – 6.30pm

Last Friday Drinks Friday 25 – 5.00pm

Daylight Saving commences
Sunday 27 – 2.00am

Wine Appreciation Dinner with Tohu Wines Tuesday 29 – 6.30pm

OCTOBER 2009

Ladies' Luncheon Thursday 1 – 12.30pm

Seniors' Luncheon Wednesday 7 – 12.00pm

"At Home" Reception
Wednesday 14 – 6.00pm

Opera Package *"Eugene Onegin"*
Thursday 15 – 5.45pm

Labour Day – Club Closed Monday 26

Thursday Theme Evening
Thursday 29 – 6.30pm
***"Pushing the Edges – Captain Cook and Captain Bligh"* with Dame Professor Anne Salmond, DBE**

Last Friday Drinks Friday 30 – 5.00pm

NOVEMBER 2009

Seniors' Luncheon Wednesday 4 – 12.00pm

Ladies' Luncheon Thursday 5 – 12.30pm

Spanish Night (t.b.c.) Thursday 12

Martinborough Festival Sunday 15

Banquet with The Prime Minister of New Zealand Monday 23 – 7.00pm

Thursday Theme Evening: *"Darwin"*
Thursday 26

ACCOMMODATION SPECIAL

$140 PER NIGHT PER ROOM INCLUDING BREAKFAST!

No services have been reduced – just the pricing.

The offer is valid from 10 August 2009 until 23 December 2009. However, should circumstances require, the Committee reserves the right to re-adjust the prices as it sees necessary. A reciprocal fee of 10% applies to all non-members of the Wellington Club.

CLUB OPERA PACKAGE: *EUGENE ONEGIN*

THURSDAY 15 OCTOBER 2009

This year's last Club opera package is Tchaikovsky's grand opera of "lyrical scenes" as he described *Eugene Onegin*. Set in 19th-century Russia and based on Alexander Pushkin's novel, *Eugene Onegin* is dramatic both vocally and visually. The ball scene in Act III is one of opera's most magnificent and sumptuous creations. **The Club has secured 24 premium tickets at a concessionary price.**

Members are requested to book early as the Club will need to confirm the amount of tickets about a fortnight ahead of the function. After the end of September, the Club might not be able to obtain further tickets.

Those members who are in possession of their own tickets are welcome to join the transport and dinner package. Please indicate your preference clearly when booking.

Please note that the ticket prices to the opera have increased by more than $30 p.p. The price to the right is still a reduced offer but only available to groups of ten or more. If this number of bookings is not reached, the function might need to be cancelled.

TIME	:	5.45pm Arrival and Welcome Drink 6.00pm Dinner 7.00pm Transport to St James Theatre 7.30pm Opera 10.15pm approx. Return to Club for Supper
DRESS	:	Jacket and Tie, Evening Wear
COST	:	$229.00 p.p. including premium ticket, drinks, dinner, transport and supper $60.00p.p. drinks, dinner, transport and supper only

THE CLUB "AT HOME" WEDNESDAY 14 OCTOBER 2009

This enjoyable annual reception gives members and their spouses an excellent opportunity to catch up with the President and Committee of the Club to find out more about the future plans of the Club or to just chat with like-minded members about the Club.

The cocktail hour is followed by the convivial "At Home" dinner. During the interlude pupils of Wellington College will entertain members and guests.

Members are reminded to invite spouses of deceased members as guests of the Club Committee.

TIME	:	6.00pm Cocktail Hour 7.00pm Musical Interlude 7.30pm "At Home" Dinner
DRESS	:	Jacket and Tie, Evening Wear
COST	:	$59.00 p.p. all inclusive

THE ANNUAL MEMBERS' AND SONS' DINNER

THURSDAY 24 SEPTEMBER 2009

With Club Member and Guest Speaker, The Rt Hon. Sir Donald (Charles) McKinnon, ONZ, GCVO

Former Secretary-General of the Commonwealth Sir Don McKinnon will address members and their sons at this annual formal dinner at the Club. Sir Donald served as the Secretary-General for eight years from 2000 to 2008 following a 21-year career in New Zealand politics. He was New Zealand's longest serving Minister of Foreign Affairs and Trade.

The Wellington Club is very privileged to be able to welcome Sir Donald as its guest speaker for this event.

In addition, the Club's chefs are already planning the menu and rumours have it that whitebait will be served as one of the courses!

Don't delay your booking; individual tables for eight or more guests will be accommodated.

Afterwards the Billiard Room will be available for a game or two!

TIME	:	6.30pm Arrival and Drinks 7.00pm Dinner 8.45pm approx. Guest Speaker 10.00pm approx. Conclusion
DRESS	:	Black Tie, Evening Wear
COST	:	$75.00p.p.

President's Message

1. Members and Daughters Evening

As in past years the dining room was full for the Members and Daughters evening. It is a highlight of the year, and Lisa Nimmo, daughter of member John Nimmo, entertained with her singing and speech on the challenges of her career.

2. Members and Sons Dinner

Sir Donald McKinnon is the guest speaker for this function on Thursday 24 September. His subject is "International Organisations: Some work - some don't".

As the recently retired Secretary-General of the Commonwealth he will give a personal insight into the world of international organisations.

It will be a special evening.

3. Prime Minister's Dinner

This dinner will be on Monday 23 November, and for members and guests. Bookings are on a "first received first reserved" basis. Members should make bookings now to avoid disappointment.

4. Accommodation

Members are reminded of this function on 11 August 2009 for which there are currently over 80 bookings. It is a feature of the Club calendar.

5. Annual "At Home"

The annual "At Home" is on Wednesday 14 October 2009. The tradition is that members invite spouses of deceased members as guests of the Club (no charge to the member). It is an evening appreciated by spouses of ex members.

A choral group from Wellington College will provide entertainment.

5. Obituary

The death of Sir Jack Harris Bt., Life Member, who joined the Club 79 years ago is noted with regret.

Dan Stevenson, President

ONLY 19 TICKETS LEFT – BE QUICK!

MARTINBOROUGH FOOD, WINE AND MUSIC FESTIVAL

SUNDAY 15 NOVEMBER 2009

No restrictions apply to the number of tickets members can purchase. The ticket price of $110.00 (same as previous years) includes the return train trip, access to the venue and local shuttle transport. Call the office now on 472 0348 to secure your places.

WINE APPRECIATION DINNER WITH TOHU WINES

TUESDAY 29 SEPTEMBER 2009

Winemaker Bruce Taylor will present his amasing Tohu wines including their Marlborough Sauvignon Blanc, Pinot Gris, Riesling, Chardonnay and Pinot Noir.

Club Sous-Chef Liam Dollimore will create a menu complementing the wines to his usual high standard. For the night Liam is planning a salmon fillet on an oriental salad matched with Tohu's tasty Pinot Gris. This will be followed by duck together with the Pinot Noir and for dessert he plans to match a panacotta dish with a sweet Reserve Riesling! However, the menu has not been finalised at this point.

This wine dinner will be a special event to look forward to. It will be kept at an affordable price without compromising the quality of the wines or the food. Tohu Wines have extended generous discounts to the Club for this function. With a wide and most appealing choice of high quality wines this will be a dinner not to be missed!

This is the last wine appreciation dinner for 2009 and the Committee would like to see as many members coming to this event as possible. Individual tables of eight or more will be accommodated.

TIME	:	6.30pm Arrival and Tasting 7.00pm Dinner with Tohu Wines 9.30pm approx. Conclusion
DRESS	:	Jacket and Tie, Evening Wear
COST	:	$65.00p.p.

THURSDAY THEME EVENING: *PUSHING THE EDGES – CAPTAIN COOK & CAPTAIN BLIGH*

THURSDAY 29 OCTOBER 2009

Presented by Dame Anne Salmond, DBE

TIME	:	6.30pm Arrival and Welcome Drink 7.00pm Presentation 7.30pm Dinner 9.30pm approx. Conclusion
DRESS	:	Jacket and Tie, Evening Wear
COST	:	$65.00p.p.

Dr Anne Salmond is a Distinguished Professor in Maori Studies and Anthropology at the University of Auckland, and the author of six award-winning books on Maori life and early contacts between Europeans and the people of the Pacific. She is a Foreign Associate of the National Academy of Sciences (US); a Corresponding Fellow of the British Academy; Fellow of the Royal Society of New Zealand; a Dame Commander of the British Empire; and was recently honoured with a Prime Minister's Award for Literary Achievement.

Her most recent work, *The Trial of the Cannibal Dog: Captain Cook in the South Seas*, published by Yale and Penguin UK, received the Montana Medal in 2002. Professor Salmond has a new book about to be published - *Aphrodite's Island: The European Discovery of Tahiti*; and she is currently working on a new book on William Bligh in Tahiti.

The Club is privileged to have such a specialist as Dame Anne speaking to members on the subject of *Captain Cook and Captain Bligh*. She is well known to many Club members and this event promises to be a most interesting Theme Evening.

LAST FRIDAY DRINKS FRIDAY 25 SEPTEMBER 2009

This function is a great opportunity to introduce potential candidates for membership to the Club, its hospitality, other members, facilities and services.

It is an excellent way to start the evening before you go to a sports, musical or other event in town and just feel like a quick drink in good company and maybe a light bite to eat to tide you over.

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

The price for the supper is $13.50 which represents excellent value.

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

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 $13.50 if requested

HEALTH & FITNESS CENTRE NEWS

SPRING WALKING SERIES – The Wellington Region Sections of Te Araroa – The Long Pathway

Welcome to our next walking series! This series is coming together with the latest incentive programme, Te Araroa – The Long Pathway, taking it from the map to the actual trail. While Fitness Centre members make their way from Cape Reinga to Bluff on a map of NZ, this walking series will take us along the Wellington region sections of the Te Araroa walkway. There are again six walks in this series, set fortnightly apart. Walk one starts at the top of the cable car in Wellington, while walk six finishes at the Waikanae River bridge.

Walk 1: Thursday 17th September – Wellington Cable Car to Awarua Street, Ngaio (via Botanic Gardens, Tinakori Hill & Trelissick Park – Northern Walkway) 2–2½ hrs, starting down through the Botanic Gardens this walk follows the Northern Walkway over Tinakori Hill, through Trelissick Park and finishes with lunch at Café Villa. Meet 9.00am outside Café Villa, 61 Ottawa Rd, Ngaio. Park in Awarua St. Taxi van to start of walk.

Walk 2: Thursday 1st October – Awarua Street to Ohariu Valley Crossroads (via Mt Kaukau – Skyline, Northern & Mt Kaukau walkways) 2½-3 hrs, starting Awarua St and a short but steep uphill to Skyline Ridge Track, along to Mt Kaukau, following the Northern walkway, to Old Coach Rd and finishing for lunch at the Saddleback Café on Ohariu Valley Rd. Park at 9.00am at Saddleback Café. Taxi van to start of walk.

Walk 3: Thursday 15th October – Ohariu Valley to Elsdon Camp Porirua (via Colonial Knob Walkway)

Walk 4: Thursday 29th October – Paremata to Raumati (via Queen Elizabeth Park)

Walk 5: Thursday 5th or 12th November – Paekakariki to Pukerua Bay (via Taua Tapu Track & Plimmerton) – date to be confirmed

Walk 6: Thursday 26th November – Raumati to Waikanae River (via Paraparaumu North Beach & Otaihanga Estuary & Scientific Reserve)

Costs: $8 for non-Fitness Centre members, taxi van costs divided between participants, individual café lunch costs.

Remember to wear good walking footwear, carry water with you, and walking poles highly recommended for taking stress off knees with up and down hills.

BANQUET WITH THE HONOURABLE JOHN KEY PRIME MINISTER OF NEW ZEALAND

MONDAY 23 NOVEMBER 2009

The Prime Minister has agreed to be the guest of honour and speaker at a formal Club dinner on 23 November.

This function is no doubt the highlight of this year's calendar of events and members are reminded that reservations must be received early. At the time of printing the Club has already received 65 firm bookings.

Please make your booking directly with the Club, advising of all your guests' full names.

TIME	:	7.00pm Arrival and Drinks
		7.30pm Dinner
		8.45pm approx. The Prime Minister's Address
		10.00pm approx. Conclusion
DRESS	:	Black Tie and Evening Wear
COST	:	$95.00 p.p.

THE DISTINGUISHED CLUBS OF THE WORLD

The Club's Secretary Manager will be attending the annual conference of the Distinguished Clubs of the World at the Jockey Club in Paris between 14 - 18 September. On his way back to New Zealand he will take the opportunity to visit other member clubs in the US and be back in the Office on Monday 12 October.

Any queries during his absence should be directed to either Functions Manager Jane Wells on 474 0732 (DDI) or the Office Manager Pamela McGill on 472 0348.

CLUB HANDBOOK

The annual publication of the Club handbook is included in this mail-out. Besides a brief history of the Club, it contains a complete listing of all current members, the Club's rules and by-laws, an up-to-date list of all our reciprocal clubs around the world and other important Club related information.

Utmost attention has been paid to the correctness of members' names, titles and decorations. Please review ***your*** entry and report any omissions or errors to the Secretary Manager to prevent this occurring in next year's edition.

LABOUR DAY

Please note that with the exception of the Health & Fitness Centre and the car park, all facilities will be closed on Labour Day, Monday 26 October 2009.

UPCOMING FUNCTIONS

Thursday 12 November: Spanish Night (to be confirmed)

Thursday 26 November: Thursday Theme Evening *Darwin* presented by former Club President A. W. Beasley

RECIPROCITY

Members who have visited reciprocal Clubs overseas are encouraged to write to the Secretary Manager about their experience at those Clubs for publication in the newsletter. This will benefit other members and assist Club staff in making recommendations about the appropriate choice of Club for your travel.

HOSTING A GUEST

The Club is a private haven for members. When hosting a person to the Club (other than accommodation), please ensure you meet your guest either in the concourse of the Club house or at the entrance to the Club on the 4th floor by reception.

MEMBERSHIP PROCEDURE

Contrary to some other Clubs, the Wellington Club encourages members to propose their sons and daughters for membership. The Wellington Club has a long tradition of generations of fathers and sons and lately this has of course extended to daughters as well.

The first step is to contact the Office for a nomination form, which will need to be completed by the proposer and returned to the Committee accompanied by a brief CV of the candidate. From thereon everything happens automatically.

The Committee has just approved simplified nomination forms to make it even easier and less time consuming to propose new members. At this year's AGM the time required for having known the candidate has been reduced from eight years, rule 10(i)(i) to five years.
Furthermore the minimum number of referees has been reduced to two.

All this is aimed at making the whole process easier and more understandable. There is no doubt, the Club is in need of new and in particular younger members.

SEPTEMBER WINE SPECIALS

KUMEU RIVER	YEAR	CASE	BOTTLE
Estate Chardonnay The perfect condition of the grapes and the lovely ripe nature of the vintage meant that this wine saw a little more new oak than usual (25%). The beautiful peach and hazelnut aromas along with the silky textural richness are distinct characteristics of this wine even at this young stage.	2006	$376.80	$31.40
Coddington Chardonnay The ripeness of the 2007 vintage really shows through in this wine from the Coddington vineyard where is often achieved the highest level of maturity. The wine shows the typical ripe peach fruit expected from this site and this year has seen even more depth and structure in the wine. The palate is forward with a luxurious creamy texture and lovely balancing acidity.	2007	$453.60	$37.80
Hunting Hill Chardonnay The 2007 vintage has a particularly delightful aroma of pure fruit and flowers. It is a character that is similar to the neighbouring Mate's Vineyard with its distinctive floral notes and restrained elegance. The Hunting Hill site gives a purity of character that, in its youth, displays a tight and crisp palate which needs some bottle age to reveal the power and concentration that lies beneath the surface.	2007	$453.60	$37.80
Estate Pinot Gris The 2008 vintage was excellent for Pinot Gris. There were beautiful ripening conditions enabling the level of rich concentration and luscious texture that is looked for in this variety to be achieved. The aromas have typical peach and stone fruit notes tinged with the floral spiciness that are expected from Pinot Gris. On the palate the wine is rich and complex with lovely length of flavour.	2008	$297.60	$24.80
Mate's Chardonnay The vines of Mate's Vineyard are maturing nicely at 18 years and this is the only vineyard Kumeu has left planted with the Mendoza clone. The vine age and the distinctiveness of this clone help give Mate's Vineyard its unique character. This vineyard has always displayed a lifted fruit aroma with distinct minerality and the 2007 is arguably the finest expression that has been seen from this site.	2007	$516.00	$43.00
Estate Pinot Noir The wine has aromas of ripe strawberries and cherries, together with the complexity gained from careful ageing in small oak barrels. There are also the lovely complex bouquets of smoky oak and dried leaves that make the great Pinot Noir wines so interesting and compelling. On the palate the texture is very smooth and velvety, with warmth and length of flavour, and an elegantly full finish.	2006	$376.80	$31.40
Melba – Merlot Malbec All of the red varieties produced wonderfully ripe fruit with intense, concentrated and persistent flavours. The blend of the best parcels of Merlot and Malbec produced a wine which is quite exceptional and truly representative of Kumeu River's best individual vineyard sites. It is a wine that displays a deep colour, a rich powerful palate, tempered by elegance. It has concentration, complexity and length of flavour.	2000	$291.60	$24.30

	CASE	BOTTLE
The following great value Club 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.

CHESS AT THE CLUB

TUESDAY 29 SEPTEMBER 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 29 September 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 472 0348.

SENIOR MEMBERS' LUNCH

The next monthly luncheon for senior Members (65 years and over) will be held on:
Wednesday 7 October 2009
12.00 for 12.40pm.
Guests of Members are welcome.

LADIES' LUNCHEON

Every first Thursday of the month, women Members meet for lunch. 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 email reminder for the luncheon.**
Make a note in your diary for:
Thursday 1 October 2009