



Bisque on Bolton Cooks Up Major Award at NZ Culinary Fare

Wellington, NEW ZEALAND (September 2007).

Bisque on Bolton, the stylish and elegant dining experience of chic boutique Wellington hotel, the Bolton, was recently named *winner of the Formal Dining Category* at the recently concluded 15th Annual New Zealand Culinary Fare.

The annual New Zealand Culinary Fare, held at the Auckland Showgrounds, is one of the world's biggest professional cookery competitions – bringing together almost 1,000 kitchen and restaurant service competitors in 66 categories from around New Zealand.

Held over three days of intense competition, judging the array of different disciplines and categories runs from as early as 6am through to 6pm. *Bisque on Bolton's* sumptuous winning menu under the formal dining category, was Porcini and Thyme Roll for the entrée, Roast Chicken Balantine with marinated Pork Belly, celeriac puree and tomato fondue for the main course, and Honey roasted pear with rhubarb compote and chocolate flavoured ricotta for dessert. The menu is accompanied with premium wines Ormond Estate Chardonnay and Patatahi Gewurztraminer.

"Bisque's superb team, composed of Steve Morris, Dan Rudolph and Cheryl Marshall delivered on both the restaurant's and the Wellington region's reputation for culinary diversity and innovation" said Warwick Angus, Managing Director of the Bolton.

Domestic and international marketing and promotions of the Bolton Hotel is managed by Navigate Oceania. For more information or for graphics, contact Karine Thomas on 64 9 307 3633, or email karine@navigateoceania.com.

- End -

Editors Notes:

- Located in the hub of Wellington's central business district, yet next to a historic park, Bolton Hotel offers stylish accommodation in a friendly, professional setting. The Bolton Hotel's 142 guest rooms and suites are furnished in a contemporary style and feature Sky Digital television, movies on demand, high-speed Internet, a personal bar, and air-conditioning. Most rooms enjoy serene views of the adjacent park or downtown Wellington and recreation facilities include a fully equipped gym, heated swimming pool, spa pool, and sauna, and in-house Bisque restaurant offers fine dining on regional New Zealand cuisine in an elegant yet casual environment. For more information, visit their website at www.boltonhotel.co.nz.
- *Bisque in Bolton* is Bolton Hotel's elegant new restaurant that offers a unique blend of contemporary New Zealand cuisine. The resulting fusion presents an enticing array of dishes and individual explorations of flavours and textures. The *Bisque* also features an impressive wine selection sourced from within New Zealand's premier wine growing regions.
- **Bolton Hotel is a member of Navigate Oceania**, a new collection of 26 inspired destinations and unique experiences from New Zealand's best boutique hotels and luxury lodges, an exclusive private island, villas, spa destinations, a luxury expedition-style cruise, and a private motor yacht. Our members are: Doubtless Bay Villas, Cable Bay; Cavalli Island Retreat and Spa, Cavalli Islands; Paihia Beach Resort and Spa, Bay of Islands; Bay of Island Lodge, Bay of Islands; Oceanic Discoverer; Mission Hills, Bay of Islands; Waipoua Lodge, Waipoua Forest; The Boatshed, Waiheke Island; Stafford Villa, Auckland; Cotter House, Auckland; Seafields, Whitford; Maungatautari Lodge, Cambridge; Hamurana Country Estate, Rotorua; Kawaha Point Lodge, Rotorua; Treetops Lodge & Wilderness Estate, Rotorua; Chalet Eiger, Lake Taupo; Greenhill the Lodge, Hawkes Bay; Wharekauhau Country Estate, Martinborough; The Bolton Hotel, Wellington; Ohtel, Wellington; Claremont Country Estate, Canterbury; Huntley House, Christchurch; Elm Tree House, Christchurch; Wapiti Park Homestead, West Coast; Matakauri, Queenstown; Takaro Spa Retreat, Te Anau. For more information on our experiences, visit www.navigateoceania.com.
- For more information or graphics contact Karine Thomas on 64 9 307 3633 or email karine@navigateoceania.com.