



2018 Wellington Chapitre

Introduction

Welcome from our Bailli Délégué

Kia Ora

A warm welcome to you all. I would like to invite you to attend our Chapitre, on the 7th – 8th September 2018. This year the city of Wellington will be your host under the guidance of David Shackleton, Bailli of Wellington and his team. They have put together a wonderful weekend for you all, giving you a taste of the great delights this city has to offer and as always the comradeship and companionship of the table.

Ian Pharaoh
Bailli Délégué

Welcome from the Bailli de Wellington

Kia Ora and welcome to our part of New Zealand.

It is my pleasure to extend to you all the warmest of greetings on behalf of the members of the Wellington Bailliage. The Chapitre committee have put together an interesting programme for the two days of the assembly, one which we feel sure you will enjoy.

Wellington boasts some of the best chefs, wineries and restaurants from the region and we cannot wait to show them to you.

David Shackleton
Bailli of Wellington

Friday 7th September

Shed 5 Queens Wharf Wellington

6.30 pm for 7.00 pm

3 course dinner with or without matching wines

95.00 without matching wines

140.00 with matching wines

Dress: Smart casual with regalia worn

About Shed 5

Shed 5 occupies one of the oldest wharf stores in Lambton Harbour. A water's edge position and in-house fishmonger contribute to its standing as Wellington's premier seafood restaurant.



Getting his hands on the best, freshest seafood available is top priority for Shed 5's fishmonger, who visits the fish markets early each morning to select the day's ingredients. Fish are always bought whole and filleted at the restaurant in a purpose-built room.

Huge windows facing the harbour belie the fact that this historic building on the wharf was once a woolshed. Crisp white tablecloths and sparkling tableware gleam under the dark-wood beams in the spacious dining room. On the broad-ranging, comfort food menu, seafood stands out.

When the sun is shining, Shed 5's dining area expands to include an outdoor courtyard with views of Wellington Harbour.

Saturday 8th September

Sofitel Wellington, 11 Bolton Street

1730	1st Floor Meeting Foyer
1800	Intronisation Ceremony
1830	Cocktails
1900	Dinner 5 course degustation (limited to 50 persons)

120.00 without matching wines
170.00 with matching wines

Dress: formal Black tie / Ladies evening attire with regalia



About Sofitel

Sofitel Wellington is pleased to announce celebrated culinary star, Roy Giam as Executive Chef of its signature restaurant Jardin Grill and The Green Room lounge. A former Executive Chef at Charley Noble, Roy has successfully carved his way through Wellington's gastronomic scene over the last eight years and promises to bring a vibrant diversity of culinary influences to Sofitel's spectacular dining experience.

Roy's accolades include bronze medal in Fish and Seafood Main-Course and winner of the class for Venison Main-Course in 2011 at the New Zealand Culinary Fare in Auckland. Furthermore, Roy was a silver medallist in Pork Main-Course in 2009, and bronze medallist in Salmon Main Course in 2010 at the Wellington Food Show. Roy promises to bring his international flair to Sofitel Wellington, where he will showcase quality local ingredients infused with French and Malaysian influences.

Accommodation

Sofitel Wellington, 11 Bolton Street



Members can book directly with the Sofitel Wellington at special pricing using the following link

<https://accorconferences.co.nz/custom-offers/chaine-des-rotisseurs>

How to RSVP

Acceptance Methods

Two methods of payment are available:

Direct credit to Chaîne des Rôtisseurs 03-0518-0134365-00

or

Mail a cheque to Chaîne des Rôtisseurs c/- David Shackleton, 47 Homewood Avenue, Karori, Wellington 6012

Please include contact phone number, email address and the number in your party.

Final date of acceptance is 31st August 2018 by returning the RSVP to dauidianshack@yahoo.com.au



Booking Form

Personal Details: *(Please complete in block letters)*

Surname: _____ First Name: _____

Mailing Address: _____

Email: _____

Home Phone: _____ Mobile: _____

Member of Bailliage de: _____ Chaîne Order: _____

Accompanied By:

Surname: _____ First Name: _____

Member of Bailliage de: _____ Chaîne Order: _____

Signature: _____ Date: _____

Booking Form

Friday 7th September:

Cost per person \$95.00 without matching wines
 \$140.00 with matching wines

Number attending: _____

Total: _____

Saturday 8th September:

Cost per person \$120.00 without matching wines
 \$170.00 with matching wines

Number attending: _____

Total: _____

Total (Displayed in NZD): _____