



Begin Your Journey Together....Somewhere Between Seven Stars and Heaven



“Our wedding guests came from all over the world. Everyone congratulated us on finding the best venue anyone had ever seen - anywhere!”



Congratulations on your engagement!

A wedding should reflect your passions and dreams as a couple and be looked back on as one of the most memorable days of your life. Our luxurious property, overlooking the stunning Bay of Islands, provides an ideal location for an elegant and unique wedding day.

Whether your plan is for a small, intimate wedding or a celebration for as many as 80 guests for a seated gala banquet, one or more of the five villas at the 70 acre Eagles Nest estate can be personally tailored exactly for you. Up to 30 guests can be accommodated at Eagles Nest while Romantic Russell boasts ample accommodation, in a full range of budgets, to house 100's more.



We can do as much or a little as you like and can assist you in sourcing the best of services available including:

- ◆ Celebrant
- ◆ Photographer
- ◆ Live music
- ◆ Wedding Cake
- ◆ Flowers
- ◆ Transport

Please find following an over view of our available facilities. Please feel free to contact us with any questions or requests you may have. We look forward to assisting you with your special day.

Best Wishes and Regards
The Team at Eagles Nest

EAGLES NEST

www.eaglesnest.co.nz



RAHIMOANA

Our multi award winning Presidential Villa - Rahimoana sits on 50 of our 70 acres and offers 320 degree views of the Bay of Islands. It features a stunning patio, 2 luxurious reception areas, large gourmet kitchen and separate preparations area, integrated smart systems, fantastic hifi and home cinema, original NZ and international art works, native bush walks, private beach and security throughout.

Take advantage of the hill top lawn with the most breathtaking views imaginable to say your special vows, followed by an intimate celebration on the patio and reception area. A truly unique venue.



EAGLES NEST

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The Eyrie, Eagle Spirit and Sacred Space

For intimate ceremonies and guest accommodation these villas each have their own unique style and view over the Bay of Islands. Whether it be a romantic sunset ceremony on The Eyrie's large deck or a celebration for up to 30 people at Sacred Spaces Mediterranean style courtyard, these Villas have the potential for so much, it's completely up to you.....





For the Bride and Groom:

The ultimate bridal villa, especially designed for (and by) a romantic couple.

The mezzanine bedroom has a floor to ceiling glass shower and a louvered skylight over the bed.

Overlooking magnificent Seascapes, there is an indoor-outdoor fireplace and bi-folding glass walls that open onto a stunning sunset deck with pathway that leads to a private spa nestled in the native bush.

Your stay with us Includes:

- ◆ Luxury Accommodation
- ◆ Wedding Night Hamper which includes a Bottle of Laurent Perrier Champagne, a box of local handmade chocolates, scented candles and a light evening snack.
- ◆ Wireless Internet Access
- ◆ Fresh fruit platter (replenished daily)
- ◆ Gourmet breakfast provisions (replenished daily)
- ◆ Daily Servicing of Villa
- ◆ Selected mini bar items

Per Night \$2295.00

Optional services (Chargeable)

- ◆ Morning Brunch prepared in your villa by one of our personal chefs
- ◆ Massage and beauty therapies
- ◆ Personal Trainer
- ◆ Chauffeur
- ◆ Activities and tours





Eagles Nest Venue Rates

Villa	NZ\$ Including GST	Capacity Banquet Style	Capacity Cocktail Style
First Light Temple Villa	4590.00	Venue only up to 20	Venue only up to 30
The Eyrie Villa	5990.00	Venue only up to 15	Venue only up to 20
Eagle Spirit Villa	5990.00	Venue only up to 6	Venue only up to 10
Sacred Space Villa	10,990.00	Venue only up to 15	Venue only up to 30
Rahimoana Villa	24,750.00	Venue only up to 60	Venue only up to 100

- ◆ Pricing includes 2 days access to the Villa for set up, facilitation and breakdown.
- ◆ Prices are for peak season bookings, Low season rates are available upon request.
- ◆ Eagles Nest function policy does not allow accommodation within villas being used as function venue.
- ◆ Parties are granted access to villas at 08.00am on the day of the function. Functions must be broken down and cleared out prior to 11am the morning after.

Reservation Policy

Reservations are secured on a 25% deposit of the total reservation, with full credit card details. Payment must be made in full 45 days prior to function.

Cancellation Policy

In the event that we are unable to replace a cancelled reservation the following applies:

Reservations cancelled within 60 days of arrival are entitled to a 75% refund of the total reservation. Reservations cancelled within 30 days of arrival will be charged 100% of the total reservation, except December and January when 100% of the total reservation will be charged if cancellation is within 60 days of arrival.



Reception Menu:

Our personal chef will work with you to tailor make a menu designed around you and your guests. After you have made an initial selection, a tasting appointment can be arranged for you to sample your menu. Wine lists and wait staff are also available upon request.

SAMPLE MENUS

Sample Menu 1

Champagne Canapé Selection

Bread selection w dips, spreads & olive oil

*

Selection of Freshly shucked Orongo Bay oysters

Or

Chilled rock melon, prosciutto, strawberries, with lemon

Honey & ginger dressing

Or

Caprice Salad

Heirloom Tomatoes, Buffalo Mozzarella, Fresh Basil, Aged Balsamic Vinaigrette

*

New Zealand grilled crayfish (lobster) tails w grilled lemon served on coconut, mango, lychee salad w kaffer lime white rum dressing

Or

Scallops drizzled in chive, dill

and tomato butter sauce then flame grilled served on Grilled asparagus, cherry tomato, crispy prosciutto

Or

Rack of Lamb Provencal

Served with a Roasted Eggplant and Tomato Tart

with Goat cheese camembert

*

Dessert tasting plate

*

A Selection of Fine New Zealand Cheeses

With Fresh Seasonal Fruit





Sample Menu 2

Champagne Canapé Selection
Bread selection w dips, spreads & olive oil
*

Chilled spicy tomoato soup
Or
Tuna three ways
Sushi, sesame crusted, Carpaccio

Rare Beef Salad
Served with Spicy Peanuts, Cucumber, Coriander, Mint and Smoked Chilli Oil
*

Steamed Prawn Agnolotti
With wilted spinach in a shrimp bisque
Or
Fillet Mignon
Served with Shitake mushroom, Pomme Anna
With a Roasted garlic and Juniper Jus
Or

Vegetable Strudel
Layered Potatoes and Mixed Grill (V)
*

Dessert tasting Plate
*

A Selection of Fine New Zealand Cheeses
With Fresh Seasonal Fruit

