

GUEST SERVICES

Private Airport Transfer

one-way private (1 or 2 passengers) 100.0
one-way private (3 or 4 passengers) 160.0
one-way private (5 or 6 passengers) 260.0

Shuttle Service

complimentary return transfers operate
between te manava
& pacific resort rarotonga
(one way maximum 4 passengers)

Coach Airport Transfer

(direct non-stop airport / villa)
25.0 per adult one way
12.50 per child one way

Mini Bar Personal Amenities

villa refrigerators stocked with a selection of
wine, beer, coffee pods sparkling water, soft
drinks & snacks. all items are charged to your
guest account on check in & non-consumed
items will be credited on check out

Housemaid Cleaning Service

guests staying 7+ days receive
one complimentary full cleaning service
(including a full linen change)
those staying 10 days or more receive two
of these complimentary full services

95.0	(3 b/r)
85.0	(2 b/r)
65.0	(1 b/r)
45.0	(villa suite)

Grocery Supermarket Service

provide us with your own grocery list
we will source & deliver to your villa prior to
your arrival (subject to availability), we will
provide you with the original supermarket
receipts charge you a fixed fee
75.0 flat fee

Full Set Of Fresh Linen

apart from the fresh linen on each
bed a second complimentary set of
linen is made available in the
wardrobe of each bedroom
this service includes bed making
(if desired)

55.0	(3 b/r)
45.0	(2 b/r)
35.0	(1 b/r)
25.0	(villa suite)

Tours & Activities

your villa managers will gladly assist in
making choices & bookings for
local tours & activities

Prices are in NZ dollars & are subject to change

GUEST SERVICES

DAILY BREAKFAST OPTION

Continental Breakfast Delivered To Your Villa Daily

includes: a seasonal selection of fresh fruit
cereal with milk & yoghurt, a freshly
baked pastry selection & fruit juice
adult 35.0 child 20.0

DELIVERED GROCERY PACKS

Pack 1 - The Starter

price 55.0

1 x 250g plunger coffee
1x dilmah gourmet tea selection
1x litre uht lite milk
30 x sugar sticks (teaspoon serve)
1x almond orange biscotti
1x chocolate vanilla shortbread

Pack 3 - The Breakfast

price 65.0

500g verkerks streaky bacon
1x dozen fresh eggs
4x fresh tomatoes
400g button mushrooms
1x 8 piece pack of breakfast sausages

Pack 2 - The Basic Grocery

price 75.0

1x fresh loaf of sliced bread
1x 454g semi soft butter
1x local pawpaw lemon jam 375g
1x greggs berry jam 375g
1x six piece variety cereal selection
1x 45g sea salt jar
1x 45g cracked pepper
1x 200ml deli foods pure olive oil

Pack 4 - The Snack

price 50.0

1x eta uppercut chips
1x 46g sour cream chive pringles
1x pascals jelly beans jubes
1x salted cashews
1x cadbury milk chocolate bar
1x american style cookies – variety pack

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GUEST SERVICES

DELIVERED GOURMET CUISINE

The Champagne Breakfast

price per couple 295.0

*dine in the privacy of your luxury villa with
your own personal chef
2 1/2 hour service
available everyday with 24hrs notice*

Served with Veuve Clicquot Champagne

To Entice

a selection of tropical fresh cut fruit
including bananas, pawpaw & coconut
accompanied by available seasonal fruit

To Impress

poached eggs served with chef's special local spinach
(rukau) crispy bacon, caramelised red onions,
slow roasted tomatoes, sautéed mushrooms
all on an english split bun with chefs
velvet hollandaise sauce

To Satisfy

a selection of gourmet Cheeses
including ripe brie, marinated feta, & blue vein
cheeses with crisp grapes, apples & crackers

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GUEST SERVICES

DELIVERED GOURMET CUISINE

The DIY Selection Catered Simple BBQ

price per couple 180.0

*enjoy a great bbq without the fuss we'll deliver the salads, sauces & prepared items ready for the grill, all you have to do is to cook!
personally delivered to your villa
available everyday with 24hrs notice*

includes a selection of all of the following

For the Grill

beef kebabs
barbequed chermoula chicken fillets
locally caught fresh game fish
garlic bread

Salad Selection

green pawpaw coleslaw
greek salad
roast vegetable pasta salad
curried pawpaw salad
fresh fruit

Sauce Selection

tomato sauce
whole grain mustard
basil pesto

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GUEST SERVICES

DELIVERED GOURMET CUISINE

The Ta'akoka Sunset BBQ

price per couple 200.0

*dine in the privacy of your luxury villa
with your own personal chef
1 hour banquet style service
provided either as a lunch time or early evening meal
available everyday with 24hrs notice*

includes a selection of all of the following

On the Grill

ocean strike game fish medallions
chermoula chicken fillets
chilli lime prawn kebabs
peppered beef kebabs

Salad Selection

classic caesar salad
curried pawpaw salad
greek salad
pacific potato salad
garlic bread

Sauce Selection

basil pesto
romesco
mustard
tomato sauce

A Sweet to Finish

caramelised banana
vanilla ice cream
sticky date pudding
butterscotch sauce

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GUEST SERVICES

DELIVERED GOURMET CUISINE

Two Course Set Menu

price per couple 165.0

*gourmet cuisine cooked, plated & personally
delivered to your villa
available every evening with 24hrs notice
delivery at 6.30pm*

each guest selects their preference of main from the following

Main Selection

pan-roasted rosemary rock salt chicken breast served
over a warm winter salad of roasted vegetables
pitted olives, italian parsley couscous finished with a
warm smoked tomato sauce

or

ocean fresh market fish served medium rare over a
rich pumpkin feta risotto, steamed asparagus with
chef's hollandaise sauce

or

nz export quality prime beef steak cooked to your
liking served on a bed of garlic mashed kumara with
sauté button mushrooms, red onions rocket scented
with raspberry vinocotto

The Dessert

a shared platter of delicious treats featuring our
heavenly brownie with a berry compote, vanilla ice
cream & seasonal tropical fresh fruit

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GUEST SERVICES

DELIVERED GOURMET CUISINE

Three Course Set Menu

price per couple 395.0

*dine by candlelight in the privacy of your luxury villa
with your own personal chef*

2.5 hour service

available every evening with 24hrs notice

each guest selects their preference of an entrée, main
& dessert from the following

Entrée Selection

sautéed ginger lime prawns served on tropical
citrus green bean salad

or

pan-fried parrot fish, steamed asparagus, garlic
bruschetta with hollandaise sauce

or

smoked chicken, green pawpaw, peanut
salad with pawpaw seed dressing

or

greek salad of tomato, cucumber
black olives, feta, cheese

Main Selection

new zealand export beef medallions, roast field
mushrooms, garlic potato cakes, red wine jus

or

garlic rosemary chicken breast, tomato
feta, risotto, steamed asparagus

or

pan seared tuna served over almond
broccoli, pea salad, kumara puree

or

seafood caesar salad of prawn cutlets
scallops, on classic caesar salad

Dessert Selection

coconut-scented crepes with zested
pawpaw, palm sugar syrup

or

caramelized citrus tart served with cream, fruit

or

a trio of ice creams, biscuits

or

fresh fruit, chocolates

This Menu Includes a Bottle of

amisfield acadia brut

or

lby private cellar chardonnay

or

lby private cellar merlot blend

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GUEST SERVICES

DELIVERED GOURMET CUISINE

Chef's Degustation Menu

price per couple 685.0

*mystery 5 course menu with matched wine tasters per course
dine by candlelight in the privacy of your luxury villa
with your own personal chef
3.5 hour service
available everyday with 48hrs notice*

a consultation with your personal chef is arranged to discuss your food preferences.
seasonal & traditional foods are always discussed & incorporated where possible
to produce a truly unique cook islands experience

Menu Format

tempter

entrée

palate cleanser

main course

dessert

Cellar Selection wines

*wines from deli foods' private cellar, wines of distinction set to
compliment flavours & add to the enjoyment of your meal
deli foods stock wines from such well known vineyards as:*

te mata estate – hawkes bay nz
craggy range – hawkes bay nz
nuedorf estate – nelson nz
amisfield estate – central otago nz
blue grass nsw – australia
peregrine estate – central otago
pegasus bay – canterbury nz
ata rangi – martinborough nz
french wine selection

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GUEST SERVICES

DELIVERED GOURMET CUISINE

Chef's Gastronomic Experience

price per couple 650.0

*dine by candlelight in the privacy of your luxury villa
with your own personal chef*

3.5 hour service

*each guest chooses their preference for each course
available everyday with 48hrs notice*

make your course selections from the tempting list of
local delicacies below along with your choice of wine

Entrée Selection

prosciutto wrapped pawpaw & prawns
with extra virgin olive oil dressing

or

rukau & goat cheese ravioli
served with foie gras

or

merlot braised mushrooms
with rocket & parmesan

or

champagne poached oysters
finished over steamed winter greens

Palate Cleanser

citrus granite

Main Selection

premium new zealand export beef tenderloin with ratatouille
& pitted black olives extra virgin olive oil & sherry glaze

or

confit duck
with steamed beans

or

chinese barbequed, pork loin
egg noodle, spring onion & crispy shallots

or

sesame & lime seared tuna
gingered cabbage & orange glazed kumara

or

chicken ballantine in a tomato saffron broth
garlic & herb polenta cake, cherry tomato compote
& pea, broccoli & almond salad

continued on next page...

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DELIVERED GOURMET CUISINE

Chef's Gastronomic Experience (continued)

Dessert

chocolate parfait
mixed berry compote & almond biscotti
or
pina colada pannacotta
orange & mint salad
or
trio de glace
homemade biscuit & chocolate
or
lemon citrus tart
caramelised with sugar & served with fruit garnish
& soft fresh whipped cream
or
decadent chocolate brownie
vanilla ice cream & valhrona chocolate sauce

Your meal includes a choice from our Cellar Selection wines

wine list subject to change

White Wines

te mata elston chardonnay
craggy range te muna road sauvignon blanc
forrest estate rose

Red Wines

craggy range gimblet gravels merlot
peregrine central otago pinot noir
blue grass cabernet sauvignon

Sparkling Wine

amisfield arcadia brut

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