

A scenic view of a volcano, likely Mount Mayon, framed by a modern white architectural structure with curved, overlapping beams. The sky is a mix of pink, orange, and blue, suggesting a sunset or sunrise. The volcano is a prominent, conical mountain with a sharp peak, partially covered in greenery at its base. The foreground shows a paved walkway and a white railing.

Welcome to

THE DEVON HOTEL

HERITAGE
HOTELS



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Tēnā Koutou

Welcome to The Devon Hotel - Ngāmotu



Your Hosts,
Peter & Rosemary Tennent

Your hosts Peter and Rosemary assure you of a warm Devon welcome, with comfortable rooms and delicious food. Stay, relax, unwind and enjoy the Hotel facilities including our luxurious accommodation, heated outdoor pool, Rocks Lounge and Marbles Buffet Restaurant.

The Hotel puts you on the doorstep of the CBD and New Plymouth's most visited attractions. Whether your visit is for work or leisure, we are the perfect base for exploring.

The coastal walkway access is adjacent to the Hotel and leads to Fitzroy and East End beaches. You can also follow the walkway to the Wind Wand, Puke Ariki Museum and the Len Lye Centre.

Go exploring on one of our complimentary mountain bikes. Outdoor enthusiasts will love the city's many beautiful parks or the trails on Taranaki Maunga.

Recreational opportunities abound with the Tasman Sea and the many surf breaks along Surf Highway 45.

LOCAL ATTRACTIONS



Art & Culture

Govett Brewster Art Gallery and Len Lye Centre - Dedicated to Len Lye, the kinetic sculptor, filmmaker, artist and poet. The stainless steel façade of the Gallery is a sight to be seen, inside the Gallery is Lye's archive and countless displays. Lye's Wind Wand is located on the foreshore at Puke Ariki landing.

Puke Ariki - A multi-award-winning museum and information centre housing four permanent exhibitions exploring Taranaki's past, present and future. Temporary exhibits also feature throughout the year.



Taranaki Maunga

Pouakai Crossing - A 2-day tramp with spectacular views. The 25 km track passes through forest, alpine tussock and the unique Ahukawakawa Swamp.

Summit the Mountain - December to April, a good fitness level required (May to November the mountain is covered in snow & ice).

Around the Mountain Circuit - Offers spectacular bush and alpine scenery - best tramped from October to April.



The Coastal Walkway

Stretches almost the entire length of New Plymouth foreshore. Ideal for walking, running, cycling and skating. Enjoy the view, sculptures, stone art, children's playgrounds, historic sites and impressive surf beaches. A must-do for anyone, with multiple access points (one adjacent to the Hotel). Te Rewa Rewa Bridge is located on the walkway at the mouth of the Waiwhakaiho near Lake Rotomanu (a popular recreational area for watersports).

LOCAL ATTRACTIONS



Parks & Gardens

Pukekura Park - World-renowned and located in the heart of the city with fernery and display houses.

Tupare - One of New Zealand's most beautiful and distinctive gardens with an elegant homestead.

Pukeiti - A rainforest property of 360ha located between Taranaki Maunga and the coast.

Lake Mangamahoe - A scenic lake and park with mountain biking, walking, running and a bridle path for horses.



Surf Highway 45

Home to some of the best surf breaks in New Zealand including Stent Road, Graveyards, Weld Road, Kumera Patch, Arawhata, Ahu Ahu and Oakura.

Chaddy's Charters offer excursions around the Sugar Loaf Islands onboard a 1950s lifeboat.

Experience seals, bird life and maybe even catch a fish. East End and Fitzroy beaches are a short stroll from The Hotel. In the summer months enjoy a coffee on the foreshore at the container cafe (just down from the Hotel at the start of Te Henui walkway).



Annual Festivals

Taranaki Garden Spectacular - October into November each year.

WOMAD - March each year, with three days of music, culture, dance, food and arts in the beautiful Bowl of Brooklands.

The Festival of the Lights - Late December to the end of January. Pukekura Park is transformed with amazing light displays illuminating the 25ha of native bush. Open every evening with free live performances, twilight movies and roving buskers.

ACCOMMODATION OPTIONS



A Warm Welcome Awaits You

We offer luxury accommodation with a wide range of options and bedding configurations to suit your needs. We make you feel at home and each of our rooms offer a high level of comfort and a unique atmosphere with tastefully decorated spaces. The luxurious guest rooms have been recently refurbished and feature flat-screen televisions, complimentary ultra-fast wifi, tea and coffee making facilities and fridges.



Facilities

Free on-site parking
Heated pool and spa complex
Relaxing gardens and courtyard areas
Complimentary ultra-fast wifi
Guest laundry and dry-cleaning service
Complimentary access to the Aquatic Centre and gym
Complimentary use of Hotel mountain bikes
24/7 room service
Breakfast from 06:00 daily
Marbles Buffet Dinner & The Rocks Lounge Bar



Discounted Conference Rates

Standard Studio \$149
Standard Twin Studio \$169
Deluxe Studio \$179
Deluxe Twin Studio \$199
Suite \$289

Conditions:

All rates are room only and include GST
Check in - 14:00
Check out - 10:00

ACCOMMODATION OPTIONS



Luxury Suite

Lounge, smart TV, coffee pod machine, microwave, fridge, ironing facilities and hair dryer.

Request: Spa bath, balcony, ground floor, interconnecting and portacot.

Bedding options:

King - Max 2 people

Twin Queen - Max 4 people



Deluxe Studio

Smart TV, coffee pod machine, fridge, ironing facilities and hair dryer.

Request: Accessible facilities, ground floor, interconnecting and portacot.

Bedding options:

King - Max 2 people

Twin Queen - Max 4 people



Standard Studio

Smart TV, tea coffee making facilities, fridge, ironing facilities and hair dryer

Request: Accessible facilities, ground floor, balcony or garden access, interconnecting, portacot and bath.

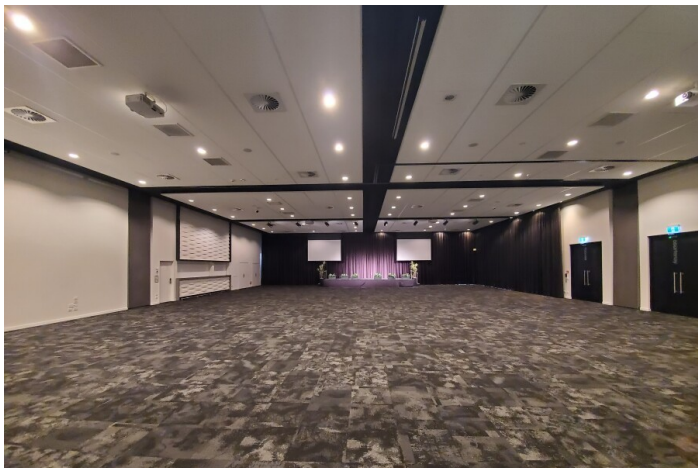
Bedding options:

Queen - Max 2 people

King - Max 2 people

Twin Queen - Max 4 people

CONFERENCE FACILITIES



500+ Delegates

Versatile sub-dividable spaces for Plenary or Concurrent sessions & Trade Exhibits.

The Grand Auditorium is our largest space (Watson, Courtenay & Hobson combined) and can be set for 450 banquet.

Max capacity is 550 Theatre.

Our facilities are equipped with the latest audio-visual equipment with complimentary high speed WiFi in all areas.



100+ Delegates - 3 Options

Hobson is the larger space in our Conference Centre and can be set for 180 Banquet with staging for presentations.

Max capacity is 300 Theatre.

Courtenay/Watson (as one room) can be set for 150 banquet, 100 Cabaret, 125 Classroom or Exhibition space.

Max capacity is 220 Theatre

Forum can be set for 120 Buffet Dining, 100 Theatre or 60 Classroom



50+ Delegates - 5 Options

Devon is our newest room and is adjacent to the Conference Lobby. It has lots of natural daylight opening out into the Sculpture Garden. The space can be set for 50 Banquet, 24 Cabaret or 36 Classroom. Max capacity is 80 Theatre

Courtenay can be set for 60 Banquet, 40 Cabaret or 30 U-Shape Boardroom.

Max capacity is 100

Watson can be set 50 Banquet, 24 Cabaret or 30 U-Shape Boardroom.

Max capacity is 80 Theatre.

CONFERENCE FACILITIES



10+ Delegates - 4 Options

Governors & Tasman are permanently set 10 Boardroom with 55" data screens and natural daylight

Gallery can be set for 48 Buffet Dining, 21 U-shape Boardroom. Max capacity is 40 Theatre. The room has natural daylight, 84" data screen.

Garden Court can be set 18 U-shape Boardroom or 18 Classroom. Max capacity is 35 Theatre. The room has natural daylight is upstairs and accessible from the main reception area.



Landscaped outside areas - 3 Options

We have various options for your delegates to be able to relax during refreshment breaks

Sculpture Garden with direct access from The Grand Auditorium, Hobson and Devon

Poolside deck & Garden ideal for refreshment breaks

The Traveller Courtyard with outdoor flow from the Rocks Lounge



Menus to suit your Event

Our expert team can offer you creative menu solutions to suit your exact requirements. Our banqueting team are experienced in catering to any requirement with attention to detail, we can create personalised menus to suit your event.

We'd love to look after you!

CAPACITY CHART

	M ²	Theatre or Cocktail	Class Room	U-Shape or Boardroom	Cabaret	Banquet	Room Hire
Grand Auditorium	515m ²	700	250	50	240	450	\$1,900
Hobson	290m ²	300	150	50	120	180	\$1,200
Courtenay & Watson	225m ²	220	125	50	100	150	\$900
Courtenay	110m ²	100	45	30	40	60	\$500
Watson	88m ²	80	36	30	24	50	\$450
Devon	88m ²	80	36	30	24	50	\$600
Forum	135m ²	100	60	40	-	120	\$900
Gallery	55m ²	40	24	21	-	40	\$300
Garden Court	38m ²	35	18	18	-	-	\$300
Governors	25m ²	-	-	8	-	-	\$250
Tasman	21m ²	-	-	8	-	-	\$250

Conference Equipment (pricing per day)

Portable staging

Lectern

Dance floor

Whiteboard /Pinboard

Flipchart \$25

Laptop \$50

Ultrafast complimentary wifi

Data projector & screen \$200.00

Polycom Speaker Phone \$50.00

Logitech video conference \$150.00

Photocopying service

Banqueting Equipment

Selection of vases

LED lighting options

Table linen options

(Black and white)

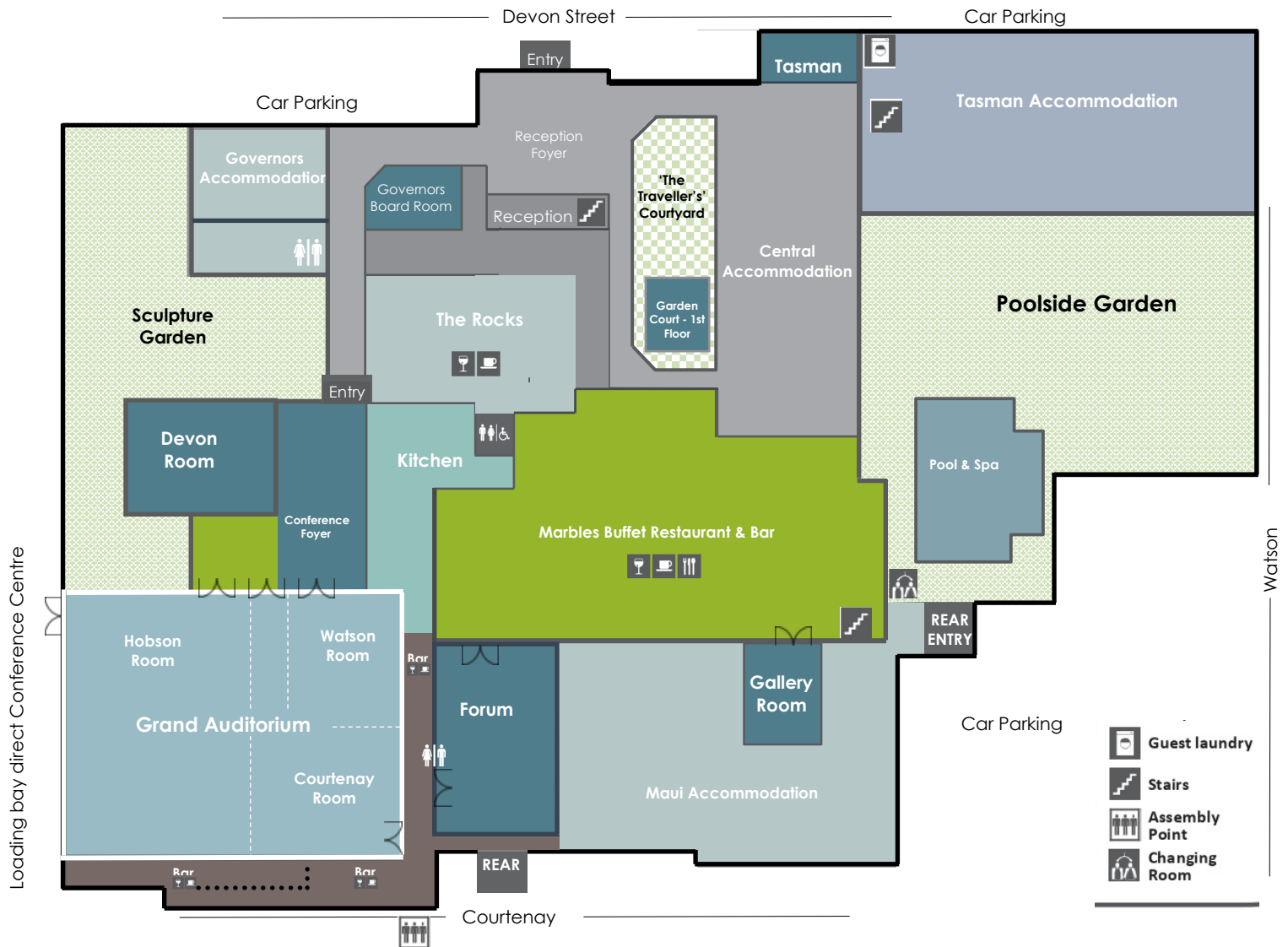
Seat cover options (Black & white)

Chair options (Conference or pavilion)

We are also able to assist with themed decorations & gala dinner decorating.

Please contact us to discuss your requirements.

HOTEL FLOOR PLAN



Accommodation and Conferencing all under the same roof with versatile spaces to suit your needs.

Talk to Hilary our Conference and Events Manager about planning your next event.

We have multiple outdoor areas where your delegates can relax during refreshment breaks.

We'd love to look after you!

The Conference Centre has a direct access loading bay (vehicle capable).

The site has plenty of complimentary off-street parking for ease of access.



BREAKFAST MENUS

Marbles Breakfast \$40pp
Fingerfood Breakfast \$12 or \$14 per item
Served \$40pp

Served Breakfast

\$40pp (a choice of 2 items)

Eggs Benedict

Bacon & spinach on English muffin
with hollandaise sauce

Big breakfast

Bacon, scrambled eggs, hash browns, sausages
& grilled tomatoes

Hotcakes

Fresh off the griddle w berry compote & fresh cream

Vegetarian Special

Poached egg, wilted spinach, slow roasted
tomatoes and field mushrooms served on rye toast

Tea, coffee and juice

Restaurant Buffet Menu \$40.00

A range of cereals

Fresh fruit salad, apricots, pear halves, peach
slices & an assortment of fresh whole fruits
Danish pastries, toast & spreads
Bircher muesli, raw muesli, chia & berry
porridge & zesty almond bar

Carrot-orange-ginger-turmeric

Lemon-ginger-honey-apple

Berry smoothie

Eggs (any style), bacon, breakfast sausages,
mushrooms, tomatoes, hash browns &
baked beans

Teas & coffee

(Add Barista coffee \$6)

Breakfast Finger Foods

\$10.00 per item

(all guests same item – minimum 30 people)

- Spanish omelette spirals
- Ham & sundried tomato palmier
- Bruschetta w pancetta & béarnaise drizzle
- Blinis topped w roasted pesto tomatoes
- Marmite soldiers w eggy dipping sauce
- Porridge shots with butterscotch raisins
- Mini pecan Danish
- Mini tropical fruit kebabs w honeyed
yoghurt dip
- Mini pain au chocolate
- Blinis w cream cheese & berry compote
- Cinnamon fruit toast fingers w mascarpone
& banana

\$12.00 per item

(all guests same item – minimum 30 people)

- Mini bagel w crisp bacon and avocado
- Wilted spinach & mushroom on toasted rye w
hollandaise drizzle
- Crostini w scrambled egg & smoked salmon
- Mini French toast w grilled apple & maple drizzle

Gluten free - gf | Gluten free available - gfa |
Vegetarian - v | Vegan - ve | Vegan available - vea



BREAK MENU

From \$12
(Tea, bean to cup coffee & 1 item per person)
All guests served the same items

Sweet treat with tea & coffee

- Cookies
 - Slice
 - Savoury muffin
 - Sweet muffin
 - Savoury scone
 - Sweet scone
 - Cake
 - Fruit
- (Additional items \$8 per person)
- (Dietary options available)*

Hot Beverages

- Tea & bean to cup coffee \$6
- Barista coffee \$6.50
(Subject to numbers attending)

Cold Beverages

- Juice \$18 per litre
(Orange, pineapple or apple)
- Mineral water \$6
(750ml bottle)

Fruit

- Fruit plate
\$10 per person (minimum 4 people)
Tropical sliced fruits with Greek yoghurt
- Fruit basket
\$2 per piece whole fruits



HEARTY FORK LUNCH

\$35 per person

(2 items, leafy green salad, tea & bean to cup coffee)

(Chef's choice if under 10 people)

Menu - 1

Beef & spinach lasagne

Chicken nasi goreng

Menu - 2

Pea, mushroom and spinach risotto - gf

Shredded beef enchiladas

Menu - 3

Fusilli with marinara sauce

Butter chicken & rice -ogf

Menu - 4

Chicken & leek pie

Stir-fry vegetable noodles

Menu - 5

Sicilian meat balls with arrabbiata sauce

Creamy basil pesto fettuccine

Menu - 6

Chicken parmigiani - gf

Mediterranean orzo pasta

All meus served with Leafy green salad with Caesar dressing

Additional Extras (per person)

Extra item \$15

Bread roll \$2.50

Sweet treat \$8

Fruit platter \$10

Gluten free - gf | Gluten free available - gfa |

Vegetarian - v | Vegan - ve | Vegan available - vea



LIGHT LUNCH

\$30.00 per person
(3 items, tea & bean to cup coffee)
All guests served the same items
(Chef's choice if under 10 people)

Menu - 1

Focaccia sandwiches
Chicken tikka skewers
Falafel with hummus - gf, ve

Additional Extras (per person)

Extra item \$8
Sweet treat \$8
Fruit platter \$10

Menu - 2

Filled rolls
Chicken dumplings with Korean bbq sauce
Kumara rosti with dipping sauce - gf,ve

Menu - 3

Assorted wraps
Karaage chicken bao bun
Rosemary & chilli polenta fries - gf, ve

Menu - 4

Assorted club sandwiches
Brioche beef slider
Fish goujons with dipping sauce

Menu - 5

Filled croissants
Chicken quesadillas with guacamole
Pumpkin & corn fritters - gf, ve

Menu - 6

Salmon & dill cream cheese bagels
Mac, ham n cheese bites with dipping sauce
Filled vol-au-vents

*Gluten free - gf | Gluten free available - gfa |
Vegetarian - v | Vegan - ve | Vegan available - vea*



CANAPES

\$20 for 3 items per person
minimum 10 people
All guests served the same items

Cold Selection

Cheese & kimchi pinwheels

Spiced haloumi, honey & pine nut
bruschetta - v

Prawn, chill & lime blini - *gfa*

Smoked venison & beetroot horopito
bruschetta - *gfa*

Smoked salmon wasabi blini - *gfa*

Beef carpaccio & garlic horseradish
bruschetta - *gfa*

Warm lamb loin & micro cress bruschetta - *gfa*

Antipasti skewers - *gf*

Hummus & pita spoons - v

Melon & parma ham skewers - *gf*

(Additional items \$8 per person)

Hot Selection

Arancini bites - v

Polenta chips with chilli yoghurt drizzle - *gf, v*

Jalapeno cheesy bites - v

Chickpea, spinach pastry rolls - v

Kumara rösti, sour cream and chilli roasted
chickpeas - *gf, v*

Crab and corn empanada with chilli glaze

Crumbed mushrooms with aioli - v

Filled vol-au-vent cases

Butter chicken choux buns

Spinach & mushroom mini yorkshires - v

Chicken dim sim with chilli soy glaze

Fish goujons with tartare drizzle

Thai fish cakes with coriander & lime - *gf*

Vegetarian spring roll - v

Prawn skewers - *gf*

*Gluten free - gf | Gluten free available - gfa |
Vegetarian - v | Vegan - ve | Vegan available - vea*



SHARED PLATTERS

Designed for 6 people

Bread Platter

\$ 65

- Garlic-pesto pita bread - *gfa*
- Ciabatta with balsamic dip

Crudite Platter

\$90

- Guacamole - *gf*
- Salsa - *gf*
- Vegetable sticks
- Corn chips

Cheese Platter

\$120

- Specialty cheeses - *gf*
- Assorted crackers - *gfa*
- Relish
- Pickles

Mezze Platter

\$105

- Cured meats
- Olives
- Ciabatta
- Pickles

Mixed Hot Platter

\$105

- Mini gourmet pies
- Spring rolls
- Mac 'n' cheese bacon bites

Fruit Platter

\$60

- Tropical sliced fruits
- Honeyed yoghurt drizzle - *gf*

Gluten free - *gf* | Gluten free available - *gfa* |
Vegetarian - *v* | Vegan - *ve* | Vegan available - *vea*



DINNER OPTIONS

Buffet option - Minimum 60 People

OPTION1

Plated

Alternate drop \$70 per person
(\$75 non-alternate drop)

- Main choice of 2 items
- Dessert choice of 1 item or
- Individual tasting plate
- Tea & coffee

Buffet

\$70 per person

- Main choice of 2 items
- Coss lettuce with caesar dressing
- Quinoa & broccoli salad
- Steamed vegetable medley
- Garlic roast potatoes
- Dessert choice of 1 item or
- individual tasting plate
- Tea & coffee

OPTION2

Plated

Alternate drop \$80 per person
(\$85 non-alternate drop)

- Entrée choice of 1 item
- Main choice of 2 items
- Dessert choice of 2 items or
- Individual tasting plate
- Tea & coffee

Buffet

\$80 per person

- Entrée choice of 1 item
- Main choice of 2 items
- Coss lettuce with caesar dressing
- Quinoa & broccoli salad
- Steamed vegetable medley
- Garlic roast potatoes
- Dessert choice of 2 items or
- individual tasting plate
- Tea & coffee

OPTION3

Plated

Alternate drop \$90 per person
(\$95 non-alternate drop)

- Entrée choice of 2 items
- Main choice of 3 items
- Dessert choice of 2 items or
- Individual tasting plate
- Tea & coffee

Buffet

\$90 per person

- Entrée choice of 2 items
- Main choice of 3 items
- Coss lettuce with caesar dressing
- Quinoa & broccoli salad
- Cold meat platter
- Steamed vegetable medley
- Garlic roast potatoes
- Dessert choice of 2 items or
- individual tasting plate
- Tea & coffee

Buffet option - Minimum 60 People
Plated option includes 'silent' dietary option (gf/ve/vea)



ENTREE OPTIONS

COLD

Moroccan spiced bean lettuce cups with
couscous - v

Vanilla & lime cured salmon, citrus salsa,
horseradish mayo and pickled cucumber - gf

Slow cooked vine tomato, prosciutto,
buffalo mozzarella, whipped avocado, basil
vinaigrette drizzle & olive dust - gfa

Haloumi, pine nut & cherry tomato, on cos
leaves with chilli-honey dressing & ciabatta croûte
- gfa, v

Quinoa, chickpea and roasted capsicum
bowl with spicy coconut & coriander dressing
- gf, ve

Caesar salad, cos lettuce, croutons, tender
chicken strips with yoghurt mustard dressing
- gfa

Thai prawn cocktail with coriander, lime and
coconut dressing - gf

HOT

Potato gnocchi cherry tomato confit, baby
spinach and parmesan cheese - v

Market fresh fish fillet gf
with julienne vegetables and miso butter broth

Chilli-prawn, pea & lemon risotto gf
with avocado drizzle

Roasted portobello mushrooms gf
with béarnaise sauce

Butternut, lime and chilli risotto - gf

Tempura vegetables with chilli soy - v

Gluten free - gf | Gluten free available - gfa |
Vegetarian - v | Vegan - ve | Vegan available - vea



MAIN COURSE OPTIONS

PLATED

Beef fillet with merlot & thyme jus - df, gf
Beef ribeye with green peppercorn sauce - gf
Prosciutto wrapped chicken breast with pinot gris & sage sauce - gf
Chicken breast with spinach, mozzarella & Italian sauce - gf
Fillet of fish with coriander & lime glaze - gf
Fillet of fish with a fragrant coconut lime broth - gf
Spiced lamb rack with a pomegranate and molasses glaze - gf
Roast lamb rump with minted pea salsa verde - gf
Pork belly with sticky, charsiu glaze - gf
Apple, fig & sage stuffed pork belly with calvados sauce - gf

BUFFET

Beef sirloin with red wine jus - gf
Rib eye roast with chimichurri - gf
Beef stroganoff with onion, button mushroom & cream sauce - gf
Korean beef ribeye, with toasted sesame & jus - gf
Herb & garlic studded roast leg of lamb with jus - df, gf
Sticky balsamic roast lamb - gf
Moroccan lamb tagine - gf
Harissa-rubbed roast lamb with ricotta gremolata - gf
Chicken pasanda with basmati rice - gf
Braised chicken - thigh coq au vin - gf
Sticky honey-garlic gochujang chicken with kimchi fried rice
Sugar-baked ham on the bone with pineapple glaze gf
Roast leg of pork with spiced apple cider sauce - gf
Sweet and sticky cuban roast leg of pork with a spiced citrus reduction - gf
Moroccan Lamb Tagine
Gnocchi with herbed pumpkin crème
Pearl barley risotto with mushroom & peas - ve



DESSERT OPTIONS

COLD

Spiced pumpkin panacotta
with maple drizzle and pecan brittle - gf

Layered opera cake

Pea, almond and cream cheese gateau

Coffee-banoffee trifle, kahlua-soaked sponge,
banana, and toffee-coffee mascarpone

Tropical fruits in passion fruit syrup
with macaroon - gf

Honey roasted fig & almond tart
with cinnamon mascarpone

Pecan pie
with cream & maple drizzle

Lemon meringue pie

Gingerbread & white chocolate trifle

Deconstructed black forest gateau

Apple torte

Orange caramel trifle

Baked lemon cheesecake

Pumpkin pie
with pistachio crust

HOT

Salted caramel & almond pudding
with butterscotch sauce

Baked lemon & lime pudding
with vanilla ice-cream

Steamed chocolate pudding
with moro bar sauce

Apple dumplings
with golden syrup & custard

Plum almond crumble
with ice-cream

Baked banana caramel crumble
with custard



DRINKS LIST

LIGHT BEER From \$12

Heineken 0%
Sawmill Bare Beer 0%
Sawmill Hazy Bare Beer 0%
Sawmill Nimble Pale Ale 2.5%

PREMIUM BEER & CIDER From \$12.50

Somersby Apple Cider
Steinlager Pure & Classic
Heineken
Corona
Peroni
Asahi
Estrella
Stella Artois
Shining Peak - Bogworks, Highwayman

RTD's From \$12

Coruba & Cola
Smirnoff Ice Red
Jim Beam & Cola
Jack Daniels & Cola
Canadian Club & Dry
Gordons Gin & Tonic
Gordons Pink Gin & Tonic
Pals Range
Kirin Hyoketsu Lemon or Pineapple
Crimson Badger Ginger Bear

SPIRITS - From \$10

JUICE \$6.50

Orange, Tomato, Cranberry, Apple, Pineapple

FIZZY From \$6

Coke, Coke Zero
Sprite, Sprite Zero
Fanta
Ginger Ale
Tonic Water
Red Bull

WATER- \$6

Otakiri Sparkling

BUNDABERG & ALMIGHTY RANGES \$6.50

Various Flavours



WINE LIST

SPARKLING & CHAMPAGNE

Lindauer Brut - New Zealand \$56

Makers Anonymous Proseco - Italy \$56

Squawking Magpie Rosé or Brut - New Zealand \$62

Moet - France \$150

Veuve Cliquot Reserve France \$150

Sparkling Grape Juice - New Zealand \$15

SAUVIGNON BLANC

Mission Estate - Marlborough \$52

Tohu - Marlborough \$56

Church Road - Hawke's Bay \$62

Squawking Magpie - Marlborough \$68

PINOT GRIS

Mission Estate - Marlborough \$52

Tohu - Marlborough \$56

Church Road - Hawke's Bay \$62

Squawking Magpie - Hawke's Bay \$68

CHARDONNAY

Mission Estate - Hawke's Bay \$52

Tohu - Gisborne \$56

Church Road - Hawke's Bay \$62

Squawking Magpie - Hawke's Bay \$68

RIESLING

Mission Estate - Hawke's Bay \$52

Tohu Riesling - Marlborough \$56

ROSÉ

Mission Estate - Hawke's Bay \$52

Tohu Pinot Rosé Nelson \$56

Squawking Magpie Daisy - Hawke's Bay \$68

PINOT NOIR

Tohu - Hawke' Bay \$56

Roaring Meg - Central Otago \$62

Squawking Magpie - Central Otago \$68

OTHER REDS

Mission Estate Cabernet Sauvignon- Hawke's Bay \$52

Tohu Merlot - Hawkes Bay \$56

Squawking Magpie Merlot Cabernet -Hawkes Bay \$68

Squawking Magpie Syrah - Hawkes Bay \$68

Church Road Merlot Cabernet- Hawke's Bay \$70

Zonin Classico Chianti—Tuscany \$80

THE DEVON HOTEL

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BOOK DIRECT TODAY!