



Welcome to the Spring 2009 edition of "The View from Lookout Point", the insiders guide to the very best of luxury tailored New Zealand travel experiences.

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The global media has tried its very best to keep travellers at home with endless stories of economic doom and gloom. But with a wonderfully safe and welcoming environment like New Zealand, coupled with excellent service and great people, we have been fortunate in seeing demand from our affluent client base remaining strong. We have experienced a surge in bookings over the last two months so onwards and upwards...

In this edition we share with you:

- Feature Property:** The lovingly restored Otahuna Lodge.
- Exploring:** Nelson by land, air and sea.
- The Kiwi Challenge:** PGA stars back in New Zealand.
- Summer Promo:** Receive up to \$1,000 additional value.
- Competition:** Win New Zealand books and wine.

**Feature Property: Otahuna Lodge**

Otahuna Lodge, originally built in 1895 and located just 20 minutes from Christchurch, is creating quite a name for itself. It is regarded as one of the premier luxury properties in New Zealand.



The homestead has been lovingly restored, with absolutely no compromise on budget or quality throughout. Otahuna is considered one of the best examples of unspoiled Queen Anne architecture in Australasia, and coupled with the beautifully kept 12-hectares of grounds and outstanding cuisine, it is a wonderfully romantic and peaceful haven for travellers.

The name "Otahuna" is Maori and popularly translates as "little hill among the hills." The homestead sits atop a small hill, between the rocky outcrops of the Banks Peninsula, providing commanding views of the gardens and across the plains to the Southern Alps.

There is little wonder why UK society magazine Tatler described

**SPRING 2009**



New born lambs enjoying the warm Canterbury spring

**“Something For Free...”**

Travellers and agents often spend hours researching the best hotels, finest restaurants and the most exclusive experiences the world can offer them.

At Lookout Point we love to help our clients and friends achieve this, but we also know that some of the very best travel experiences cost nothing at all.

That's right...nothing.

This editions free activity recommendation is for travellers in Queenstown.

A wonderful walk whilst you are enjoying the buzzing resort town of Queenstown, is from Kelvin Heights around to Jack's Point. This, depending on your fitness will take you about two hours. Recently my wife and I, childless for the weekend, really enjoyed this walk as it was so close to town, but we didn't see one other person on the entire trail. The views out across Lake Wakatipu are spectacular and we took plenty of great photos.

If you want to, when you reach Jack's Point (which is home to a great golf course) you can enjoy lunch and a glass of wine on the terrace before returning back the

Otahuna as “polished perfection”, ranking it among the 101 Best Hotels in the World.

### Exploring: 48 Hours in Nelson by Land, Air & Sea

Our wonderful guiding partners in the Nelson region have designed a new experience which enables top end clients to see the highlights of Nelson in two days, with one night on the classic luxury yacht “Yonder Star” in Abel Tasman National Park. It is a great mix of culture, landscape and comfort.



Experience some of the best art and culture of Nelson on the first day with your guide. You will visit selected artists and galleries, enjoying a gourmet picnic lunch under the trees at one of New Zealand’s leading boutique wineries.

Later in the afternoon you will board your luxury yacht at Kaiteriteri for a relaxed sail into Abel Tasman National Park to your overnight stop in peaceful Anchorage Bay.

After a night of luxury and attention from your crew, you will have the opportunity to enjoy the golden beaches and tranquil estuaries of the park, walking, swimming, sea kayaking or just relaxing on deck. Following this you will board your helicopter at Awaroa for an hour and half tour of the magnificent mountain wilderness of Kahurangi National Park.

This is a remarkable two day adventure, well off the beaten path. Please [contact us](#) for more information.

### The Kiwi Challenge: PGA stars back in New Zealand

The Second Annual [Kiwi Challenge](#) golf tournament is taking place on November 11-12 at Cape Kidnappers in Hawkes Bay.

The competition features PGA stars including defending champion Hunter Mahan, Anthony Kim, Sean O’Hair and Camilo Villegas, each of whom could arguably be the best player in the game under age 30.

The group will be playing for a US\$2 million purse, with \$1 million offered to the winner. Mahan defeated Kim on the second playoff hole in 2008. All four players will compete in the Presidents Cup event in October.



Five-year-old [Cape Kidnappers](#) is the masterpiece of architect Tom Doak. It has climbed to 36th in the world rankings released recently by Golf Magazine and it is acclaimed as the fourth best course to open in the last 50 years. The event will be shown in delay broadcast by NBC in the US on November

same trail, or book a cab to take you back to your car (small cost). A wonderful walk that anyone can enjoy and best of all, it doesn’t cost a dime!



### “Kiwi Classic Recipes

With spring here in New Zealand and summer on the way, my thoughts invariably turn to the kiwi summer favourite...our barbeques!

Bulgogi is actually a Korean dish, but this New Zealand variation using free range venison is just perfect cooked on a hot barbeque plate, especially enjoyed with a glass of Central Otago Pinot Noir.

#### BULGOGI

- 450gm free range shoulder venison
- 2 tbsp cooking soy
- 1 tbsp sesame oil
- 2 tbsp white wine
- 1 level tsp sugar
- 1 level tsp sesame salt
- 4 spring onions, sliced 2-3cm
- 3 cloves garlic
- 1 tsp fresh ginger
- 1/8 tsp cracked pepper

Thinly slice the venison across the grain. Mix with all the ingredients no more than half an hour before cooking. Cook in batches, using a little sesame oil on a hot barbeque plate.

Enjoy with a freshly tossed salad, fresh ciabatta and good company.

### “Social Media

14-15.

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### Summer Promotion: Book now and enjoy the best for free!

If you choose Lookout Point to tailor and manage your New Zealand vacation, and book between August 1 and 31 October 2009, you will have the opportunity to select from one of three outstanding adventures, absolutely free!

Choose from a round of golf for two at world renowned Cape Kidnappers; a private guided wine tasting tour of Marlborough; or a private guided fly fishing adventure for two in pursuit of New Zealand's famed trout!

Each of these [wonderful adventures](#) is valued at almost NZ\$1,000. This offer is available for a limited time and only when you book direct with Lookout Point. [Contact us](#) now to take advantage of this exclusive offer. \*Conditions apply.

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### Competition: Win New Zealand books and wine

We would love to hear from you to get your feedback on our new website and our email newsletter. We would also appreciate you mentioning Lookout Point to your friends and family when they are thinking about their New Zealand vacation. Forward this email to them or remind them to visit [www.lookoutpoint.co.nz](http://www.lookoutpoint.co.nz)

Send us your [feedback](#) or just drop a line to say hello and we will put you in the draw to win one of three wonderful New Zealand hard cover photography books by renowned New Zealand landscape photographer Andris Apse.

Plus, don't forget that if you refer us to friends or family who book directly with Lookout Point and they mention your name, we'll send you a case of New Zealand Sauvignon Blanc wine to say thank you.

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Wishing you and your family all the best and we look forward to seeing you in New Zealand soon.



David Hiatt  
Founder & Managing Director

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