

Hunter Gatherer Tours

FOR FOODIES, FRIENDS, FAMILIES OR TEAM BUILDING
A TASTE OF HAWKE'S BAY

As a Master of Cheese, award winning food writer, international wine retailer, and supporter of all things seasonal, local and artisan, I create unique Tours & Experience to inspire even the most demanding and discerning travellers. So, join me and discover this area of outstanding natural beauty, visit my favourite places and gathering what we need for the perfect lunch.

CLASSIC FOOD & WINE TOUR - 6 hours

[Includes lunch, Cheese & Wine Experience etc]

Discovering Hawke's Bays best artists, wineries, places & artisan producers

1 - 4 people \$ 895 for 2 + \$175 for each additional person

From 5 -11 people \$ 295 per person

HAWKE'S BAY WINE TOUR - 4 HOURS

[Includes platter for lunch]

Tasting great wines & visiting beautiful places

1 - 4 people: \$ 750 for 2 + \$155 for each additional person

From 5-11 people: \$ 265 per person

CHEESE & WINE EXPERIENCE 2-3 HOUR

[Includes lunch or Light Supper 2-3 hours]

Becoming a cheese expert!

\$245 for 2 people; \$ 85 for each additional person up to 8 people

\$115 for lunch or supper 9 – 19 people

DO IT YOURSELF - CHEESE & WINE TASTING

[Includes cheese, cider, chutney & tasting mat plus notes from the Master]

Pick up your DIY Tasting pack and wine from Black Barn Winery

\$110.00 for 6 – 8 people

UNIQUE NON-FOODIE PRIVATE TOURS

[Includes lunch]

Artists, beaches, waterfalls, walks galleries and places just for you

From \$175 pp depending on time, numbers & locations [up to 11 people].

tours@huntergatherertours.co.nz

Mobile: +64 210 747 856

www.huntergatherertours.co.nz

DESCRIPTIONS OF THE TOURS ETC

CLASSIC FOOD & WINE TOUR - 6 HOURS

As a Master of Cheese, food writer, deli owner and wine retailer Juliet offers a special insight into the culinary and cultural world of Hawke's Bay. Each Tour is bespoke according to the likes and interests of the guests ensuring they discover different foods, local artists, kiwi architecture and what makes New Zealand unique. Typically, what guests love most is visiting Juliet's home for lunch and the Cheese & Wine Experience.

1 - 4 people \$ 895 for 2 + \$175 for each additional person
From 5 -11 people \$ 295 per person

HAWKE'S BAY WINE TOUR - 4 HOURS

In 1984 Juliet created "**Jeroboams the Wine & Cheese Company**" in London featuring over 200 raw milk, artisan cheeses and over 300 wines from Europe and the New World. Since moving to Hawke's Bay in 2016 she has sought out the very best wines to ensure guests taste a wide, eclectic mix of wines typically 4 wineries, including Back Barn and Trinity Hill, that highlight the character and depth of Hawke's Bay wines. Lunch at Juliet's home or at a winery en route.

1 - 4 people: \$ 750 for 2 + \$155 for each additional person
From 5-11 people: \$ 265 per person

CHEESE & WINE EXPERIENCE 2-3 HOUR

Guests meet at Black Barn Winery or at Juliet's elegant home, above **Black Barn Winery** and taste their way through Hawke's Bays' finest wines, beers, or ciders, matched with NZ's best artisan cheese. Hear stories about the cheese and the cheese makers and uncover the secrets beneath their colourful covers! In a career spanning more than 4 decades Juliet's mission is to convert non-believers and wine buffs into cheese addicts.

Accompanied by artisan bread, edible wildflowers, and seasonal fruit & vegetables, this is an experience that will change your life forever. Hilarious, illuminating and fun for all ages. So, take your first step to becoming a cheese expert and booked today.

Ideal for foodies, friends, families, Corporate Entertainment, Team Building or Private Parties

\$245 for 2 people; \$ 85 for each additional person up to 8 people
\$115 for lunch or supper 9 – 19 people

DO IT YOURSELF - CHEESE & WINE TASTING

Why not entertain yourself and friends in the **comfort of your own home, Airbnb, or hotel** with a DIY Cheese & Wine Tasting Kit. Simply collect your kit from the Black Barn Kitchen Shop, buy 2 bottles of wine you like [cider included] light the fire or put up the parasols and discover the good, the bad, and amazing results of matching cheese with wine. **The kit contains:**

- 6 delicious artisan New Zealand cheese [approximately 100-120gm pp]
- Delicious new seasons Hawke's Bay apple
- Biscuits & Chutney to finish off the cheese – not to be used in the tasting.
- Instructions from the Grand Master [Juliet]
- Tasting Mat to lay out the cheese in the right order
- Booklet to record your tasting notes, thoughts & observations
- A quiz to decide who is the cheese expert in your group!

Pick up your DIY Tasting pack and wine from Black Barn Winery
\$110.00 for 6 – 8 people

UNIQUE NON-FOODIE PRIVATE TOURS

[Includes lunch]

Artists, beaches, waterfalls, walks galleries and places just for you
From \$175 pp depending on time, numbers & locations [up to 11 people].

REVIEWS

That was truly the best Tour we have ever done. Juliet was such easy company, so knowledge, interested in what we like and tailormade a day we will never forget. It was the little things that made a difference – our first feijoa, homemade tamarillo chutney, a personalised olive tasting and discovering the magic of cheese. A wonderful way to celebrate our 10th anniversary

Ben & Tracey Miami May 2023

"Whether you have one day or one week, a Hunter Gatherer Tour is the best way to see and experience HAWKE'S BAY from the inside! Loved meeting your quirky producers, visiting your home and meeting Winston. Thanks Juliet" - Sarah & Michael Tomlinson, Oxfordshire

"Juliet, recently we met Jamie from Boston who raved about the cheese tour and tasting they did with you last week. We would like to book a full- day tour for my husband and myself."

— Ann, Maine USA March 2019

MARKETS

Saturday Tours - Black Barn Growers Market

From December to February, we can stop at the small, charming **Black Barn Growers Market** under leafy, plane trees with live music. It means we visit less places but meet more producers and some of the locals.!

Sunday Tours - Hastings Farmers Market

New Zealander's best and most diverse market with everything from **Cashew nut "cheese"** to wild game charcuterie, artisan cheesemakers, **awesome coffee** and croissant plus **dumplings** and other local gems.