

THE UNSW STAFF SOCIAL CLUB

Contact for this event: Mrs Nadia Withers, School of Marketing, UNSW, Sydney 2052.

Tel. (9385)3652. Email: N.Withers@unsw.edu.au

Cherry Picking Week-end

SATURDAY, 5 December 2009

6.30 **sharp** Leave UNSW just outside Gate 14 Barker St.
8.00-8.45 Morning tea break (own expense) at Lithgow
11.00-12.00 Wine tasting and visit to Orange Highland Wines and Gardens
12.30-1.30 Lunch at The Mountain Tea House
1.45 Check into Templers Mill Motel
7.00 Dinner at Motel

SUNDAY, 6 December 2009

7.15-8.00 Breakfast
8.15 Leave Motel
8.30-10.30 Cherry Picking (Hillside Orchard)
10.30-11.00 Morning tea at Hillside Orchard and Wine Tasting at Orange Mountain Winery
11.15-12.45 Factory Tour of Anna Cuisina
1.00-2.15 Lunch at Wentworth Golf Club
6.30 (approx) Arrive UNSW

TEMPLERS MILL MOTEL:

Address: 94 Byng St., Orange 2800. Tel. 6362-5611.

Part of the Orange Ex-Services' Club Leisure Complex,

Situated just one block from the main street and centre of the town.

Dinner and breakfast will be served at the Orange Ex-Services Club.

PLEASE NOTE: there is a pool in the Club premises however guests have to leave the pool by 4.30 p.m. on Saturday.

Orange Highland Wines and Gardens:

Orange Highland Wines and Gardens have a cellar door set amidst unique and beautiful garden rooms. Taste the Orange Highland wines with varieties including Sauvignon Blanc, Pinot Gris, Rose and Pinot Noir. Taste the award-winning wines and enjoy the delights of the garden, awarded Best New Garden and Best Commercial Garden in the 2008 Orange Garden Competition.

THE MOUNTAIN TEA HOUSE - Lunch

Lunch (main meal and tea/coffee) will be served at The Mountain Tea House is situated at the base of Mt Canobolas on the main road to the summit – a popular place for both locals and visitors. The Tea House is decorated with rustic relics, art and craft.

CHERRY PICKING AT HILLSIDE ORCHARD

The orchard offers all local fruit in season, including cherries, strawberries, blackberries, boysenberries, raspberries, plums, peaches, nectarines, apricots as well as apples and pears for most of the year. Take a stroll through the orchard. Browse in the craft centre and admire the diverse talents of local craftspeople. Choose from jams, sauces, pickles, honey, handcrafted garments and leathersgoods, pottery, folk-art, ceramics and many more unusual and interesting items. Morning tea will also be served.

ORANGE MOUNTAIN WINERY (next door to the Hillside Orchard)

Out of all the Orange wineries, Orange Mountain Wines has been considered to be one of the most innovative. The grape variety Viognier is the cornerstone of the wines they produce. Viognier was first planted at their Manildra vineyard in 1999. It is a very old grape variety from the Rhone Valley, France, that was almost extinct as recently as 30 years ago. They are one of the few Orange Wineries who have successfully shown Viognier as a straight varietal, a co-fermented blend with Shiraz and as an ice wine style dessert wine. They also produce wines from Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon and Shiraz grapes, Liqueurs from apples and cherries and Verjus (a non-alcoholic cooking product), that is a perfect substitute to vinegar or even lemon juice in many dishes and summer salads

ANNA'S CUISINA PTY. LTD.

We will be taken on a Factory Tour of Anna's Cuisina.

Anna's Cuisina is owned by Anna Peters who is reputed for being both a Fruit Cake and Pudding Specialist and a teacher of Mediterranean Cuisines. With a reputation for the highest standards of production, service and no compromise in quality ingredients. Anna's Cuisina invites us to join her on an edible endeavour. See, smell and taste the delicious array of fresh, handmade produce made at Anna's Cuisina.

Anna will personally guide us through the factory, recounting the incredible journey that Anna's Cuisina has travelled so far, and answers any questions you may have. We will see the team in action and taste the results with the tour concluding in a sample bag.

WENTWORTH GOLF CLUB

A main meal, dessert and tea/coffee will be served.

Sorry, no telephone bookings and no refunds. There are only limited places.

Deadline: Friday 2/10/2009

For enquiries: please contact Nadia Withers, 9385-3652 – Extn. 53652 - (N.Withers@unsw.edu.au)

Cost: - including:

Transportation to and from UNSW, accommodation, 2 lunches, dinner, breakfast, morning tea, wine tasting, a visit to Orange Highland Wine and Garden, Factory tour of Anna Cuisina and of course Cherry Picking :

- Member and one guest (based on twin-share) \$180 each (i.e. max. 2 each at \$180)
- Other Members' Guests: \$190 each
- Children (5-15 years) \$80
- Single Room Supplement: Add \$35

To: Nadia Withers, School of Marketing, UNSW, Sydney NSW 2052

Re. CHERRY PICKING WEEK-END (incorporating Orange and Bathurst)

Deadline: 2/10/2009

Name: -----

School/Dept. : ----- Extn. No. -----

Email: ----- Mobile (if available): -----

---- places at \$180 each (max. 2 each at \$180) – (twin-share) \$-----

---- Single Supplement (add \$35) \$-----

---- places at \$190each \$-----

---- places at \$80 each (children 5-15 years) \$-----

Total \$-----

PLEASE CHOOSE FOR EACH PERSON :

Lunch at The Mountain Tea House - Saturday:

Member's Choice: -----

Guest's Choice: -----

Main: Please choose one:

Lasagna, salad and chips or

Pumpkin Fretata with salad and chips

A cheque made payable to The UNSW Staff Social Club for \$----- is enclosed. (cash accepted – to be hand delivered and by prior arrangement.