



HMI Technologies
TOOLS
AND TECHNOLOGY
 CELEBRATING THE PAST GEARING UP FOR THE FUTURE
 60th Trafirnz Conference Christchurch 7-10 September 2008

Partners Programme

Monday 8 September

Visit to Akaroa

Cost: \$84.38



Driving across Banks Peninsula to Akaroa, a unique old French town, through incredible scenery is stunning. Take your time to enjoy the art & culture, the scenery, the many heritage attractions and gardens.

Enjoy lunch at Bully Hayes.

Call into Barry's Bay Cheese Factory for a chance to taste and purchase their cheeses.



The French Farm Winery & Restaurant is the perfect place for a stop on the way back, time permitting.

Return to city around 4.30pm.

Tuesday 9 September

Cost: \$84.38

Tour around Christchurch City



In the morning visit the Antarctic Attraction brings Antarctica to the world. Explore the ice caves and see the penguins and everything else this unique venue has to offer – there is no other facility like this in the world.



Climb aboard the amazing Hagglund, the Antarctic all-terrain amphibian vehicle! Buckle up and experience travelling across wild Antarctic terrain in this unique and exciting machine!



Celebrating the past - Gearing up for the future

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Tuesday 9 September (Cont'd)

Meet up with partners for lunch at either Hinton's Vineyard or Mona Vale.



In the afternoon jump on the tram where the 2.5 kilometre track allows you to take in many of the "must see" attractions. These include Cathedral Square, The Arts Centre, The Art Gallery, Botanical Gardens, Canterbury Museum, Punting on the Avon (as an optional extra), New Regent Street and Cathedral Junction to name just a few. A memorable afternoon tea will be arranged in one of Canterbury's historic Coffee Houses. Return to city around 4.30pm.

Wednesday 10 September

Cost: \$84.38

Jo Seagar's Cook School



Depart by bus at 9.00am to travel to Seagars at Oxford Cook School, where you arrive for coffee and fresh-from-the-oven muffins at 10.00am.

Spend a day in the kitchen with Jo – and then retreat to the private dining room for a celebration around the table. There is nothing that Jo likes more than to gather family and friends in the kitchen and around the table. The cook school is designed to enable you to share that experience with your friends and family.

Following the lesson, retire to Jo's private dining room to savour the dishes, complimented with local wines and enjoy lively conversation.

While visiting the cook school or café take time to browse the shelves. Jo has selected kitchen items, cook books, equipment and gadgets that she uses every day. There aren't a hundred different potato peelers - just a couple of great ones that really work. Also available will be selected items from the AGA range of cookware - to compliment the AGA cooker in the cook school.

Return to city around 3.00pm.

This day is valued at \$185.00 per person, but for you the cost will be \$84.38.