

## MEDIA RELEASE

28 October 2021

### Menu takes diners through the seasons

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Diners will be taken through life's 'seasons of change' at a special 5-course, fundraising degustation meal organised by the NMIT's Diploma in Hospitality Management students.

Spokesperson for the students, Jay Heyrick says the menu is tailored to reflect the seasons and each course is paired with selected local wines.

Getting the event off the ground has been challenging for the students as they have had to negotiate a number of hurdles and disruptions.

Firstly, there were changes to the COVID-19 alert level restrictions affecting the number of people who can attend gatherings. Then the closure of T-Block, which houses the commercial kitchen and the Rata Room, meant they had to find another venue for the event.

Although frustrating these disruptions have provided real-world learning situations for the students.

All profits from the dinner are going to the charity [Big Brother Big Sister](#) —a charity Jay says they really connect with.

"I love the idea of having someone from the community coming in to help awhi or support a child—giving them someone to talk to, and who can guide them and stay in their life for as long they need," says Jay.

She says the work done by Big Brother Big Sister shows real manakitanga and benefits the whole family.

Chelsea Routhan from Big Brother Big Sister Nelson is extremely grateful for the student's fundraising efforts as the organisation needs to raise \$500,000 each year to support over 200 matches in the Nelson Tasman area.

"These kids just need somebody to show up, show they care and be a consistent, positive influence in their lives," says Chelsea.

"Young people with a mentor say, 'seeing you was the highlight of my week', and 'having a Big Sister is the best thing in the universe. Oh, and unicorns.'

For further information about Big Brothers Big Sisters of New Zealand visit: [www.bigbrothersbigsisters.org.nz](http://www.bigbrothersbigsisters.org.nz) or call the Nelson branch on 03 545 9864.

**Seasons of Change – a five course degustation meal**

**Date:** 10 November, 2021

**Time:** 6 pm

**Venue:** Foyer, G-Block, Nile Street

**Tickets:** Tables of 6- 8 people (\$95 per person)

Book through [www.facebook.com/therataroom](https://www.facebook.com/therataroom) or P: 0274 067 285

## Seasons of Change: a tasting menu reflecting 2021

### **Amuse Bouche**

#### **Long Autumn days**

Prosciutto served with Caramelized Walnuts and ripe Gorgonzola

Roasted Tomato Gazpacho

*Seifried Aotea Methode Traditionnelle*

#### **Hearty Autumn Nights**

Mushroom Arancini with Roast Tomato and Tangy Parmesan

*Winemakers Collection Barrique Fermented Chardonnay 2019*

#### **Tuscan Winter Lunches**

Carpaccio of Beef served with Rocket and Pine Nuts infused with Truffle oil

*Seifried Nelson Zweigelt 2019*

#### **Frosty Mornings**

Lime and Mint Palate Cleanser

#### **Fresh Sea Breeze**

Gurnard Ceviche, Wasabi and Soy with a Squid Ink wafer

*Seifried Nelson Rose 2021*

#### **Long September Lunches**

Sous vide Lamb, New season Asparagus with Potato and a Red Wine Jus

*Seifried Nelson Syrah 2020*

#### **The Taste of Summer to Come**

Lemon Posset served with Macerated Berries, and Almond shortbread

*Rabbit Island Riesling Juice and Pisco*

Ends

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