


CORPORATE EXPERIENCES WITH A TWIST





Welcome to Matahui
Distillery, where every sip
tells a story of nature's
bounty and craftsmanship.
Our commitment to small-
batch production means
each bottle of our luxury gins
and liquers are a labour of
love; hand-crafted in our
micro-distillery in the heart of
rural Bay of Plenty.

Corporate Experiences With A Twist

Are you looking for a unique and unforgettable team-building experience? We invite you and your team on a journey from 'source to sip', guided by our passionate distilling experts, catering for groups of up to 14 people at the distillery and large groups at other suitable venues. Immerse yourself in the art of gin-making as you bond together for a 2-hour workshop, the only one of its kind in the Bay of Plenty.

You and your team will have the chance to delve into the secrets of what makes a great-tasting gin, sample over 20 different botanicals from our Flavour Library, and design your own gin working with the flavours you love. We will then make your gin recipe a reality; blending and labelling a personalized bottle for each team member to take home.

To experience a creative and memorable corporate experience that gets you out of the office and into nature, we warmly welcome you to experience Matahui Distillery.



Who is it for?

The Matahui Distillery 'Botanics to Bottle' workshop is tailored for corporate groups. We provide your company a refreshing escape from the office environment, to experience team building that is creative, collaborative and educational; all within a 30-minute drive from Tauranga. We can offer our experience during the working week or on weekends depending on your preference.

We are perfect for:

- **Team Building:** Step out of the office and into a setting that fosters innovation and creativity.
- **Management Days:** Enhance relationships and communication among your leadership team.
- **Board Member Outings:** Take them out of the boardroom, into nature and explore their creative side.
- **Client Entertainment:** Impress clients with a unique experience blending nature, creativity, and the art of craft distillation.

So, if you're seeking to reward your team, impress clients, or indulge in a day of creative exploration, the 'Botanics to Bottle' workshop at Matahui Distillery is the perfect choice.



The 'Botanics to Bottle' Corporate Experience

Perfecting Your Recipe

Kickstart your adventure by learning the secrets of making a great gin. Delve into the craftsmanship behind its creation, learn what sets it apart, and uncover the secrets to crafting a great recipe.

Flavour Library Exploration

Guided by our team of master distillers, you will have the chance to sample over 20 individually distilled botanicals from our Flavour Library, the only one in New Zealand.

Create Your Recipe

From citrus to spice, lemongrass to lavender, this exploration is designed to deepen your understanding of how each flavour features in a gin blend. Armed with this knowledge, you will then combine the flavours you enjoy the most, leading to your unique recipe.

Guided Gin Tasting

After your Gin Lab experience, if you wish, you can visit our Cellar Door for a guided tasting. Sample our range of small batch award winning gins, liqueurs and cocktails made on site in our micro-distillery.

Take Home Your Signature Gin

Once complete, you'll be ready to take home your personalized bottle of gin, perfectly paired to your palate.



The Location

Matahui Distillery is located at 270 Matahui Road, Aongatete – just a short drive from KatiKati and less than half an hour's drive from Tauranga. You can self-drive to our rural location, or we work with Kates Kabs in Katikati or Tauranga Tasting Tours, who can offer transport to and from your office in the Bay of Plenty, Thames Valley or Coromandel.

Here in the Bay of Plenty we are surrounded by beautiful landscapes and plentiful produce, and our rural environment allows us to create memorable, flavour-packed experiences.

We distil, bottle and label our range of luxury spirits and liqueurs on-site, all crafted with 100% natural and organic ingredients, sourced locally, or grown in our budding permaculture garden.

While you are at Matahui Distillery, you are welcome to explore our vibrant 'gin garden', where we have planted a range of different botanicals, all grown in harmony with nature, without intensive sprays and pesticides.

Matahui Distillery has a simple goal: to create delicious luxury gins and liqueurs to the highest quality, using the best locally sourced ingredients. We look forward to sharing our passion with your team and guiding you to create your very own unique gin creation.



'Botanics to Bottle' Pricing

Workshop

- \$95pp for up to 14 people (Contact us for pricing for larger groups).
- A 2-hour workshop guided by our master distillers
- Exclusive hire of our Cellar Door.
- Learn the secrets of making a great gin.
- 200ml bottle of gin per person.
- 10% off cellar door products.
- Welcome G&T and fully guided tasting included.

Optional Add-ons:

- Local platter of cheeses, nuts, crackers and chutney - \$29pp.
- Transport with Kates Kabs in Katikati or Tauranga Tasting Tours - contact these companies directly for the best price.
- Upgrade to 500ml bottle of your gin - \$35.
- Upgrade to 700ml bottle of your gin - \$55.



Testimonials

Paul and the team from Matahui hosted us at Persimmon Lane where we were shown the art of gin making. We got to taste plenty of gin, plus a wide variety of other liqueurs that Matahui produce. We then got to create our own gin recipe and then take home our very own bottle. A massive thanks to Paul and his team for treating us to an amazing afternoon."

Chris Hart, New World

The 02 Design team had the pleasure of holding our Christmas Party at Matahui Distillery last December. We booked the Make Your Own Gin experience, and it was fantastic. We learnt all about the intricacies of gin making, while enjoying delicious cocktails and cheeses. Our very own bottle of gin to take home with all our favourite botanicals was the icing on the cake. Would highly recommend this experience.

Mel Lawson, C2 Design

We loved visiting Matahui Distillery and making our very own botanical gin. The masterclass was a lot of fun and very educational at the same time. Definitely recommend to anyone who loves gin!

Hayley Barnett, UNO Magazine

Matahui Distillery is paradise. I felt like a kid in a chemistry lab, experimenting with my own gin blend guided by the wonderful team. And of course, walking away with your own bottle of gin is the ultimate win.

Katy Bain, Kitchen Takeover



Clients

Matahui Distillery has carried out workshops for a range of clients including:



CooneyLeesMorgan

Matahui Distillery – In the Spotlight

AS RECOMMENDED BY



Cherie's Foodie Finds



↑ Clockwise from top: An olive branch; the Make Your Own Gin experience; Paul and Angela's farm of edible botanicals; Cherie chooses which florals and spice to create her own unique recipe.



40

Cherie's Foodie Finds



Matahui Distillery

We may have all heard of the garden-to-plate experiences available around the region, but tucked away in Kaitiaki is a new kid on the block, set to take the gin world by storm - Matahui Distillery. Founded in 2023, the distillery was started with the simple goal of producing the best gin, using the best quality locally-sourced ingredients. Now, husband-and-wife team Paul and Angela, joined by their friend Shelley, are creating a farm of edible botanicals on their piece of land to bring us a unique 'garden-to-glass' experience.

Wandering through the stunning edible farm, there is almost every type of fruit and herb you can imagine. With chooks running free and an icy cold G&T in hand, the little piece of land clearly brings a lot of joy to all those who visit.

The trio purchased a state-of-the-art still, and each came up with a recipe to put forward for their first bottled gin. Shelley's winning recipe combined the citrus notes of lime and boobah with the herbal flavours of fennel and sage, the warm spice of coriander, lemongrass and horopiti, and the musky undertone of orris root. Those flavours have been brought to life in Matahui's signature bottle, the Adventurers Gin.

While the gin itself is spectacular, the real treat that Matahui has to offer is the make your own gin experience, a one-of-a-kind three-hour interactive session, where you learn the process of gin making

from start to finish. Taste all the botanicals available, and guided by the experts come with your own unique recipe, using combos of citrus notes, herbal tones, fruits, florals and spice. The beakers and scales came out and our inner scientists have free rein. Botanicals are popped into the still, and while enjoying cheese platters and the most delectable cocktails, watch the alcohol infuse and evaporate, then the steam cools and drop by drop the (questionably) delicious new gin blends are born, bottled and labeled ready for you to take home and enjoy.

The experience was so much fun that they are booked out for the next month, however, you can jump online and join the mailing list at matahuidistillery.com to keep an eye out for tickets to the experience.

The distillery also offers a tour and tasting experience where you'll visit the working distillery, see how the gin is made, and finish with a curated tasting and cellar door experience.

The micro distillery has a simple set up, but a lot to offer. It's a great way to spend an afternoon, whether that's touring, distilling, tasting or shopping, keep Matahui Distillery in mind for your next staff social club event or girls day, and be sure to keep an eye out for the Adventurers Gin with its bold blue label, perfect with classic tonic and a garnish of fennel fronds and a twist of citrus.

matahuidistillery.com

41

Travel bites: A gin-making experience to ignite the senses

Emma Stanford

May 26, 2024 • 12:00pm

1 Comments • Share



This is an experience to ignite the senses. Sight, taste and smell will be employed for this botanical-to-bottle gin distilling workshop.

The three-hour class at Matahui Distillery in Kaitiaki starts with hearing about what makes a good gin and how the process works all while drinking a gin and tonic, naturally. The pressure was on then though, as Matahui's Adventurers Gin is delicious.

Matahui Distillery was founded at the end of 2023 by Paul Horak and Angela Howard. Their friend Shelley Broadbent rounds out the team of three and enthusiastically leads the gin classes.



FAQs

How do I book?

Head to our online booking calendar at <https://matahuidistillery.com/corporate/> to make an instant booking. If you can't see your chosen date, please get in touch.

What is provided?

All the equipment you need to experience our corporate workshops and to craft your bottle of gin is provided, so your team can arrive, relax and be guided by our distilling experts.

When can we attend?

Contact us with your desired date and time, and we'll endeavour to accommodate it for you, subject to availability.

What is your cancellation policy?

If you cancel up to 14 days before the event, you will receive a full refund. Within 14 days of the booking date your fee is non-refundable.

How do we get there?

From KatiKati, take SH2 south towards Tauranga for 7km, then turn left onto Matahui Road at the roundabout. From Tauranga, take SH2 north towards KatiKati and Auckland for approx 25km, then turn right onto Matahui Road at the roundabout. Look out for our blue Matahui Distillery sign on the right, 3km along Matahui Road.

Do you have wheel-chair access?

Our Flavour Lab is accessible via a wheelchair-friendly ramp. However, at present we are unable to offer a wheelchair accessible toilet.



We can't wait to host you

The team at Matahui Distillery are here to help you create a truly memorable and hands-on experience for your team. Head to our online booking calendar at <https://matahuidistillery.com/corporate/> to make an instant booking. If you can't see your chosen date, please get in touch.

We look forward to welcoming you to Matahui Distillery.

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