

TOURNAMENT PACK:

**2005 NEW ZEALAND
INTER-ZONE UNDERWATER
HOCKEY CHAMPIONSHIPS**

(A UWHNZ Sanctioned Event)



Friday 25th - Saturday 26th February 2005

WRAC
Wellington

1. FOREWORD

Welcome to your Entry Pack for 2005 NZ Inter-Zone Underwater Hockey Championships.

This appears to be the last year that regionals will be held in February with a shift towards holding the tournament later in the year during September/October in future.

The value of this tournament continues to increase as experience gained at the Tournament has significant benefits to the development of players, in particular those set to compete in the up coming Southern Hemisphere Championships in Durban, South Africa.

Good luck and we will see you at the Tournament.

Wellington Underwater Hockey Association.

2. COMPETITION DETAILS

When: 7 AM Friday 25th February to 6 PM Saturday 26th February 2005

Where: Wellington Regional Aquatic Centre (WRAC), Kilbernie
Wellington

Team Entries Due: Friday 21st January 2005

Entry Fee: \$700

Captains, Coaches and Referees meeting will be held at 7AM Friday 25th February.

All teams are required to supply at least, 2 level one **qualified** referees. Teams will be rostered to referee throughout the tournament and must provide 2 water referees for all rostered games.

The Prize Giving Ceremony will be held at the Ponoke Rugby Club (The building on your right as you come out of the Pool Complex. The Venue will be open from 7PM, with dinner being served from 7.30 PM onwards. Details of the menu are further on.

2.1 TOURNAMENT RULES

The Championships are run under the CMAS International Rules. The latest edition shall be enforced for the underwater hockey competition. Any differences will be discussed at the Captains Meeting on Friday.

All equipment must comply with section 2.2 of the CMAS International Rules. The playing area of sticks must be completely White or Black and must fit inside the 350mm by 100mm

rectangle. Only legal sticks will be permitted into the venue. Sticks that do not comply will be confiscated. Equipment spot checks will continue through out the Tournament.

Players' caps must match the stick colour i.e. White and Dark. Each player's cap number must be different from the rest of the team and **players are required to use the same numbers for the duration of the tournament.** (CMAS Rule 2.3.2)

2.2 GRADES AVAILABLE

Open Men's: Open to all players
Open Women's: Open to all female players.
Open Masters: Open to players over the age of 35 as at 1st Jan 2005
Women's' Masters: Open to all female players over the age of 32 as at 1st Jan 2005

3. TOURNAMENT PRIZES

Teams will be awarded medals for 1st, 2nd and 3rd placed teams.

Each grade will have a MVP, Fairplay/ Team player award. These will be presented at the prizegiving

The New Zealand Teams travelling to South Africa will be announced at the Prize Giving.

4. POSSIBLE ACCOMMODATION OPTIONS AROUND WELLINGTON

Following are a list of possible accommodation providers in Wellington. The popular Brentwood Motel appears to be fully booked, but people are welcome to enquire.

Capital House	(04) 389 9011	Capitalhouse@xtra.co.nz
747 Motel	(04) 939 1747	http://www.747motel.co.nz
Lodge in the City	(04) 385 8560	http://www.lodgeinthecity.co.nz
Trekkers Backpackers	(04) 385 2153	
Wildlife House	(04) 381 3899	http://www.wildlifehouse.co.nz
YHA Wellington	0800 600 100	yha.Wellington@yha.org.nz
Base Backpackers	0800 BASENZ	http://www.basebackpackers.com

Please note that this is a small selection only. Check the Internet. We accept no responsibility for bad/loud/expensive accommodation that the above could possibly be.

5. DINNER MENU FOR PRIZE GIVING

SUPREME BBQ

PRIME PORTER HOUSE STEAK: Chargrilled with Cracked Pepper

CHICKEN TENDERLOINS: Marinated with Malaysian Spices

ASSORTED KEBABS: Beef, Courgette, Capsicum, Onion, Mushroom, Lightly Dusted in a Cajun Seasoning

PORK RIBLETS: Boneless & Grilled in a Texas BBQ Sauce

COCKTAIL SAUSAGES: An Assortment of Beef, Pork & Chicken Seasoned with Lemon Pepper

ALL MENUS ACCOMPANIED WITH A SELECTION OF CONDIMENTS

GOURMET POTATOES: Glazed with Butter & Tossed Parsley

ACCOMPANIED BY OUR GARDEN FRESH SALADS: (or choose from Salad Selection attached)

<u>Potato, Bacon & Egg</u>	Red Potato, Egg, Celery, Bacon Bits, Spring Onion, Red Onion, Red Capsicum, Parsley in a Sour Cream & Mayonnaise Dressing
<u>Mesculin</u>	A Blend of Assorted Lettuce, with Cocktail Tomatoes & Sprouts & Peppercorn Vinaigrette
<u>Rainbow Coleslaw</u>	A Mix of Red & Green Cabbage with Carrots & Dressing
<u>Oriental Delight</u>	Brown Rice, Raisins, Apple, Carrot, Walnuts, Pineapple & Mayonnaise Dressing
<u>Pasta, Broccoli & Cashew</u>	Pasta Shells, Broccoli, Red Onion, Mango Chutney, Red Pepper, Mushroom, Cashew Nuts & Dressing

BAKERS BASKET With a medley of Freshly Baked Dinner Rolls

DESSERTS

THREE DESSERTS FROM ABOVE TO BE ACCOMPANIED BY OUR CHUNKY FRUIT SALAD & CREAM

PAVLOVA: A Kiwi Classic. Light & Delicate, Crisp & Sweet with Fresh Cream & Berries

CHOCOLATE LOG: Chocolate Sponge & Chocolate Cream Rolled up in a Delicious Log

BLUEBERRY GATEAUX: Three Layers of Vanilla Sponge filled with Blueberry Liqueur & white Chocolate Coated in Fresh Cream & Blueberries.

STRAWBERRY GATEAU: Strawberries and Fresh Cream between Layers of Chocolate Sponge. Decorated with Strawberry Infused Cream Rosettes and Shredded Coconut

CAPPUCCINO & CHOCOLATE GATEAU: Layers of Chocolate Sponge Soaked in Coffee Liqueur & Filled with Fresh Coffee Cream. Decorated with Chocolate Flakes & Chocolate Coated Coffee Beans

APPLE PIE: A Light Home-Made Sweet Pastry Filled with Ample Servings of Apples

PECAN PIE: A true American Pie filled with Pecan Nuts, Coupled with a Sweet Rich Caramel

MIXEDBERRY CHEESECAKE: A delicious Home-Made Cheesecake Topped with Berry Fruit