



GRACEHILL

.....
VINEYARD ESTATE



09 412 8622
info@gracehill.co.nz
www.gracehill.co.nz

On your wedding day you deserve only the best



Thank you for your interest in hosting your Wedding with us at Gracehill Vineyard Estate.

We are located 3km west of Kumeu, in Auckland's premiere wine region, which is less than a 30-minute drive from Auckland's CBD.

Gracehill Vineyard Estate is a specialised wedding venue, with the focus of helping you make your wedding day the best it can be. Our venue is positioned in a beautiful lakeside country setting, with extensive private grounds for the enjoyment of both you and your guests. We are fully licensed, with an experienced team of staff to ensure all of your needs, and those of your guests, are taken care of during the planning and execution of your special day.

Gracehill can cater for groups from 30 – 120 guests although minimum numbers do apply for certain dates. For a fully seated fine dining experience our lake view room can accommodate 125 guests. Our vineyard room can accommodate 30 guests and is also our dance floor and wet weather wedding ceremony alternative. For larger groups of up to 200 guests, a cocktail style event is very popular, and our beautiful gardens make a perfect venue for a Marquee Wedding.

At Gracehill Vineyard Estate we aim to provide tailor-made and flexible Weddings to suit your personal taste and style. We are more than happy to discuss any additional requests, ideas and themes that you may wish to incorporate into making your celebration a unique and memorable experience.

Please feel free to contact us to discuss further details at your convenience.

We look forward to being of service to you.

Best regards,

A handwritten signature in black ink, appearing to read "Robin Roodt", written in a cursive style.

Robin Roodt
General Manager
021 023 07662

Policy and Guidelines

Please find below some points which may help to guide you in organising your function.

Deposit: \$1000.00

Reservations: To confirm a date, a personalised letter & contract will be issued and your booking will be firm upon returned receipt of this completed contract and the accompanying deposit.

Numbers: Confirmation of numbers attending your function must be given seven working days prior to the reserved date. (Please note numbers confirmed will be the number charged).

Trading Hours: Standard venue hire covers access from 4.30pm until midnight. Our license states that last drinks be served by 12.00am, with guests having vacated the premises by no later than 12.30am. We are happy to discuss other timings that may suit your needs better.

Music: We welcome all forms of entertainment for Weddings & Functions. Music may be played until 12.00am only.

Venue Hire: Saturdays \$2000
Fridays, and Sundays \$1500
Monday through Thursdays \$10 per Adult. With a minimum charge of \$300.

Discounted rates apply for the months of April through October

Please note that these prices are guidelines and are dependent on date of interest and type of event.

Cancellation: Should unforeseen circumstances arise and cancellation is necessary, the deposit is non-refundable.

Venue Access: Access to the venue for set up and break down will be dependent on other events.

Rehearsals: Wedding rehearsals are welcomed at Gracehill. Rehearsal times will be by mutual agreement.

Public Holidays: Additional costs may be incurred should you wish to hold your event on a Public Holiday.

Cleaning: General cleaning after your event will be met by Gracehill, with the exception of excessive cleaning. Any damage to the venue, equipment (including linen) or excessive cleaning costs will need to be met by the client at the conclusion of the function.

Confetti: No confetti is allowed on Gracehill grounds. Only fresh petals may be thrown.

Costs: Dependant on your booked date, we may require a minimum number of guests, please enquire for further information. All of our contracts include a contracted spend, this varies dependant on date.

Payment Terms: Please refer to your contract regarding payment requirements.

Fireworks: Due to our rural surroundings, fireworks are not permitted at Gracehill Vineyard Estate.



Frequently Asked Questions

All menu and wine list prices include GST of 15%

Free-standing candelabras are not suitable as are some other table centrepieces

Due to insurance issues, all gifts must be taken home after your event

Even though Gracehill is fully licensed, you are welcome to provide your own Champagne or Sparkling Wine, please see the wine list for our corkage charges

Provisional bookings will be held for seven days

We are able to cater for vegetarians and all other special dietary requirements

Children's menus are available on request; please enquire about our rates and options

It takes 2 minutes and 30 seconds to walk from the outside archway to the gazebo (the bridal path)

We have facilities available for indoor and outdoor music at no extra charge

A wireless microphone is available for indoor and outdoor speeches at no extra charge

We have both 1.5m and 1.8m diameter round tables available

We have an easel and board available for displaying your room seating plan

The access time for florists and other set up is between 9.00am and 4.00pm

All linen, napkins, crockery, cutlery, glassware, service staff & the room setting are included

Black or white linen is available

Chair covers are available in white or black and are \$5.00 each, chair sashes are \$2.50 each.

We can arrange fairy curtain hire at a charge of \$300.00

Please note that our menus and pricing are subject to change on a seasonal basis without notice.

Canapés

Please select a minimum of 3 items from the menu below:

Sunblushed Cherry Tomato, Basil Pesto and Swiss Cheese on a Parmesan Shortbread	\$2.95 *
Mozzarella Arancini, with Tomato and Basil Coulis	\$2.95 *
Pan seared Prawn with a Garlic, Lemon and Dill Mayonnaise	\$2.95 *
Parma Ham and Baby Mozzarella Bites	\$3.35
Smoked Salmon Roses with Cream Cheese on Rye Toast	\$3.35
Bloody Mary Snapper Cerviche with Avocado in a Chinese Spoon	\$3.35
Crispy Pork Belly with a Miso Veloute and Chilli Paste	\$3.35
Grilled Angus Cheese Burger, Caramelised Onion, and American Mustard	\$3.35 *
Wild Mushroom Tartlets with Chanterelles and Truffle Oil	\$3.35
Loin of Lamb with a Mint and Pea Dip	\$3.35
Spinach and Feta Spanakopita Parcel with Tomato Relish Dip	\$3.60
Angus Beef and Egg Empanadas with a Homemade Chipotle Sauce	\$3.60
Open Seared Tuna Burger with Wasabi Mayo and Caviar	\$3.60
Mini Fish and Chips with Lime Mayonnaise	\$3.75
Mini Eggs Benedict	\$3.75

Those marked with an * are the four Winter, Summer and Pop Up Package Canapés

Pop Up Wedding Package

Available all year, Monday to Thursday only (enquire about weekends in Winter)

2.5 hours total time at venue

- 10am – 12.30pm
- 1pm – 3.30pm
- 4pm – 6.30pm

\$600 Venue Hire

Exclusive use of the venue*, private lake and surrounding 5 acres of manicured grounds for ceremony (inside or outside) and photos

Canapé (4) and bubbles package \$50 p/person

\$450.00 Wedding Celebrant; includes skype meeting, email contact to put ceremony together, ceremony writing, ceremony from 1/2 hour prior & direction regarding marriage license (this does not include rehearsal or second meeting).

\$800.00 3.5 hour Photography Package from before Guest Arrival to after Guest Departure, email contact, 100 high and low resolution edited photos, all images provided on USB.

Option 1:

Venue*, Canapé (4) and bubbles package. Minimum spend \$1100

Option 2:

Venue*, Canapé (4) and bubbles package plus Celebrant. Minimum spend \$1550

Option 3:

Venue*, Canapé (4) and bubbles package plus Photographer. Minimum spend \$1900

Option 4:

Venue*, Canapé (4) and bubbles package plus Celebrant & Photographer. Minimum spend \$2350

Minimum of 10 people apply to all options, additional guests \$50 p/person

*Venue does not include the reception area or bridal room. These areas are available on application.



Winter Special Package

Valid from the 1st May to the 30th September

\$100 per person

Includes:

Free Venue Hire

Free Fairy Curtain

3 Course Winter Set Menu (Buffet add \$15 per person)

4 Canapés (See list on previous page)

\$30 per Adult Guest to the Bar Tab.

All Table Cloths, Napkins, Cutlery, Glasses, Chefs, and Wait Staff are included.

Winter Set Menu

Select two entrées, two main courses and two desserts at \$70 per person

All menus include freshly baked breads and dips.

Dilmah herbal teas and filter coffee are offered alongside your wedding cake.

Entrées

Seafood Chowder with Tomato, Prawns, Mussels, White Fish, Garlic and Croutons

Wild Mushroom, Bacon and Gruyere Lasagna with Spinach Cream

Smoked Snapper Pie with Fennel Slaw and Herb Mayonnaise

Rare Roasted Venison Salad with Beetroot, Rocket, Hazelnuts and Raspberry Balsamic Dressing

Roasted Pumpkin and Goats Cheese Tortellini with Tomato and Crispy Pancetta Sauce

Main Courses

Flat Iron Steak with Mustard Herb Crust, Creamy Potato Gratin, Thyme Roasted Carrots and Shallots

Coq Au Vin, Braised Chicken with Red Wine, Mushrooms, Bacon and Garlic, Parsley Baby Potatoes

Crispy Skin Pork Belly with Fennel and Sage, Soft Polenta, Red Cabbage and Apple

Hoisin Roasted Salmon with Chili Soy Broccoli and Soba Noodles

Red Wine Lamb Shank with Potato Puree, Caramelised Onion, Silverbeet, Pine Nuts and Raisins

Desserts

Sticky Date Pudding with Toffee Sauce and Vanilla Ice Cream

Baked Chocolate Custard with Cherries and Cinnamon Shortbread

Lemon Meringue Pie with Berry Coulis

White Chocolate and Mascarpone Cheesecake with Blueberry Compote

Blackberry and Apple Crumble with Vanilla Ice Cream

Please note that Menus are subject to change without notice

Winter Buffet Menu

Standard buffet at \$75.00 per person (selections as below). Price available until 30th September 2017.

All menus include freshly baked breads and dips.

Dilmah herbal teas and filter coffee are offered alongside your wedding cake.

Entrées (All included)

Hot Smoked Salmon with Potato, Celery, Caper Salad and Buttermilk Dressing

White Bean Salad with Squid, Chorizo, Rocket and Smokey Tomato Sauce

BBQ Flat Iron Steak with Asian Roast Peanut Slaw and Chili Lime Dressing

Main Courses (Choose Three)

Chicken Parmigiana with Mozzarella Crumbs and Tomato Basil Sauce

Beef Bourguignon with Caramelised Onion and Potato Puree

Slow Cooked Lamb Shoulder with Moroccan Spices and Couscous

Crispy Skin 8 Spice Pork Belly with Sweet and Sour Red Cabbage

Vegetables (All included)

Crunchy Roast Potatoes with Garlic and Rosemary

Winter Root Vegetables Baked in Thyme and Balsamic Dressing

Steamed Broccoli and Cauliflower with Toasted Almonds and Lemon Butter

Desserts (Choose Two)

Sticky Date Pudding with Toffee Sauce

Baked Chocolate Custard Pots with Brandied Cherries

Blackberry and Apple Crumble

All served with Vanilla Ice Cream and Pouring Cream

Please note that Menus are subject to change without notice



Summer Special Package

Valid from the 1st October to the 30th April

\$129 per person

Includes:

Free Venue Hire

Free Fairy Curtain

3 Course Summer Set Menu (Buffet add \$11 per person)

4 Canapés (See list on Canapés page)

\$35 per Adult Guest to the Bar Tab.

All Table Cloths, Napkins, Cutlery, Glasses, Chefs, and Wait Staff are included.

Summer Package Set Menu

Select two entrées, two main courses and two desserts.

All menus include freshly baked breads and dips.

Dilmah herbal teas and filter coffee are offered alongside your wedding cake.

Entrées

Smoked Kahawai Salad with Potato, Celery, Capers and Lemon Mayonnaise

Spiced Beef Empanada with Chipotle Sauce and Gazpacho Salad

Wild Mushroom Pasta with Baby Spinach and Crispy Pancetta

Marinated Squid with Cucumber, Tomato, Peanut and Chilli Lime Dressing

Tomato and Ricotta Tart with Goat's Cheese, Rocket and Balsamic Glaze

Main Courses

Grilled Tender Flat Iron Steak with Potato Puree, Flat Mushrooms, Crispy Pancetta and Green Beans

Pan-fried Prosciutto Chicken with Mozzarella Crumbs, Baby Garlic Potatoes and Cherry Tomato Salsa

Lemon and Rosemary Lamb Rump with Roast Pumpkin Puree and Spiced Cauliflower

Pan-fried Terakihi Fillet with Warm Salad and Potato Chorizo, Calamari and Romesco Sauce

Crispy Skin 8 Spice Pork Belly, Kumara Puree, Asian Slaw and Star Anise Jus

Desserts

Frozen Chocolate Mousse with Berry Compote and Almond Praline

Vanilla Pannacotta with Citrus Salad, Lemon Caramel and Pistachio Biscotti

Tiramisu, Coffee Soaked Sponge, Marsala Mascarpone Mousse and Grated Chocolate

Soft Pavlova Roulade with Seasonal Fruit and Passionfruit Sauce

White Chocolate and Mascarpone Cheesecake with Blueberry Compote

Please note that Menus are subject to change without notice

Summer Set Menu

Select two entrées, two main courses and two desserts at \$80.00 per person for April and October

Select two entrées, two main courses and two desserts at \$90.00 per person November through March

If the Fillet is chosen then there is a \$2.50 surcharge across all guests.

All menus include freshly baked breads and dips.

Dilmah herbal teas and filter coffee are offered alongside your wedding cake.

Entrées

Manuka Smoked Kahawai with baby Caesar Salad, Crispy Pancetta and Parmesan Croutons

Grilled Lamb and Feta Meatballs with Greek Salsa, Roasted Tomato Dressing, Yoghurt and Mint

Vine Tomato, Basil and Goats Cheese Tart with Rocket and Courgette Salad

Paddle Crab Lasagne with Leeks, Ricotta and Fennel Cream

Thai Beef Salad – BBQ Rump Steak, Asian Slaw, Roast Peanuts and Chilli Lime Dressing

Main Courses

Roasted Lamb Rump with Parsley and Pinenut Stuffing, Pumpkin Puree and Harissa Cauliflower

Pan-Fried Snapper with Warm Salad of White Bean, Chorizo, Squid and Prawns; Romesco Sauce

Rolled, Roasted Pork Belly with Fennel and Sage, Kumara and Potato Bake, Apple Slaw and Roasted Carrots

Seared Beef Eye Fillet with Potato Puree, Roast Vine Tomatoes, Green Beans and a Parmesan Wafer

Pan-Fried Prosciutto wrapped Chicken with Mozzarella, Baby Garlic Potatoes and Cherry Tomato Salsa

Desserts

Passionfruit and White Chocolate Cheesecake with Lemon Curd Cream and Tropical Fruit

Vanilla Crème Brulee with Summerberry Compote and Pistachio Biscotti

Champagne and Orange Trifle with Orange Jelly, Citrus Sponge, Custard Cream and Almond Praline

Soft Pavlova Roulade with Raspberry Mascarpone Cream and Raspberry Sauce

Dark Chocolate Mousse Cake, Layered Sponge, Mousse and Ganache with Coffee Cream

Summer Buffet Menu

Standard buffet at \$95.00 per person (selections as below). Price available until 31st December 2017.

Additional dishes can be added, please enquire about pricing.

All menus include freshly baked breads and dips.

Dilmah herbal teas and filter coffee are offered alongside your wedding cake.

Entrées (Choose Three)

Handmade Empanadas with Spiced Mince and Homemade Tomato Relish

Spinach, Pine Nut and Goats Feta Filo Parcels with Tzatziki Dressing

Manuka Smoked Kahawai with Preserved Lemon Potato Salad

Harissa Spiced Lamb Ribs and Cauliflower Tabbouleh

Main Courses (Choose Three)

Confit Garlic and Rosemary Lamb Shoulder with Potato Puree

Chilli and Paprika Rubbed Chicken with Citrus Dressing

Twice Cooked Pork Belly with Soba Noodles and Star Anise Jus

Pan Seared Salmon Fillets with Hollandaise Sauce

Whole Grilled Angus Scotch Fillet with Mustard Veloute

Vegetables (Choose Three)

Roasted New Season Potatoes with Garlic and Rosemary

Selection of Oven Roasted Baby Vegetables

Roast Spiced Pumpkin and Chickpeas with Yoghurt and Cumin Dressing

Seared Green Beans with Cherry Tomatoes and Garlic

Charred Pepper, Grilled Courgette and Roasted Eggplant

Salads (Choose Two)

Caesar Salad with Crispy Bacon, Cos Lettuce and Garlic Croutons

Greek Salad with Vine Tomatoes, Cucumber, Feta and Kalamata olives

Pear and Wild Rocket Salad, Kikorangi Blue

Desserts (Choose Two)

Orange Syrup Cake with Lemon Cream and Citrus Salad

Rum and Raisin Apple Crumble with Vanilla Cream

Vanilla Pannacotta with Summer Berry Compote

Chocolate Mousse with White Chocolate Shavings

Mango Baked New York Cheesecake

Fig and Kahlua Crème Brulee

Please note that Menus are subject to change without notice

	\$ Bottle
Methode Champenoise	
Brancott Estate Rose	39.00
Brancott Estate Brut Cuvee	39.00
Brancott Estate Sauv Blanc	39.00
Deutz Marlborough Cuvee	49.00
White Wines	
The Grayling Chardonnay	34.00
The Grayling Pinot Gris	34.00
The Grayling Sauvignon Blanc	34.00
Square Mile Chardonnay	37.00
Square Mile Pinot Gris	37.00
Square Mile Sauvignon Blanc	37.00
Stoneleigh Marlborough Sauvignon Blanc	39.00
Stoneleigh Marlborough Chardonnay	39.00
Stoneleigh Marlborough Riesling	39.00
Stoneleigh Marlborough Pinot Gris	39.00
Triple Bank Awatere Valley Pinot Gris	45.00
Triple Bank Awatere Valley Sauvignon Blanc	45.00
Red Wines	
The Grayling Pinot Noir	34.00
Stoneleigh Marlborough Pinot Noir	39.00
Stoneleigh Marlborough Merlot	39.00
Church Road Merlot Malbec Cabernet	45.00
Church Road Syrah	45.00
The Last Shepherd Central Otago Pinot Noir	47.00
Rose	
Stoneleigh Marlborough Pinot Noir Rose	39.00
Church Road Rose	45.00
Beverages	
Juice Carafe	20
Sparkling Grape Juice Bottle	12
Sodas, Juice	4
Spirits	
Standard Spirit 30ml	9
Beers	
Corona, Heineken, Stella Artois, Peroni, Hallertau Pilsnah, Hallertau Pale Ale, Hallertau Schwarzbier, Macs Green Beret IPA, Amstel Light, Hallertau Granny Smith Cider	9
Corkage (available for Sparkling Wine and Champagne only) per 750ml	17.5

Please note that varieties and pricing are subject to change without notice

Recommended Suppliers

Celebrants

Rochelle Fleming

Ph 021 273 3968

Rochelle@nzweddingcelebrant.co.nz

www.nzweddingcelebrant.co.nz

Valeria Antipenko

Ph 02102432052

info@nzcelebrant.co.nz

www.nzcelebrant.co.nz

Music

Mike Steffens Professional DJ

Ph 09 411 8663 Mobile 021 258 4275

info@mikesteffens-dj.co.nz

www.mikesteffens-dj.co.nz

Florist

Intimate Florist Studio

Ph 027 568 8668

Email: itmflower@gmail.com>

www.itmflower.com

Photography

Chris Dillon Photography

Ph 09 527 3387

chris@dillon.co.nz

www.dillon.co.nz

LMB Photography

Lillian Bennett

021563482

lbphotography@outlook.co.nz

www.facebook.com/lmbennettphotography

Cakes

Paula Jane Cakes

info@paulajanecakes.co.nz

<http://www.paulajanecakes.co.nz/>

Wedding Stationery

loveblossoms

William Adair

0211299543

info@loveblossoms.co.nz

www.loveblossoms.co.nz

A more comprehensive list of suppliers is available on our website www.gracehill.co.nz/links

Should you require assistance with any other supplier information, please advise and we will be happy to help.