



GRACEHILL
.....
VINEYARD ESTATE
.....
Decorative flourish with grapevines.

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

Have Christmas with us

Thank you for your interest in Gracehill Vineyard Estate for your event.

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 function venue with a sophisticated and elegant atmosphere, set in a beautiful lakeside country setting with extensive private grounds for the enjoyment of you and your guests. We are fully licensed, with an experienced team of staff to ensure all of you and your guest's needs are taken care of during the planning and execution of your event.

Gracehill can cater for groups from 30 – 250. For a fully seated fine dining experience our lake view room can accommodate 120 guests. Our vineyard room can accommodate 30 guests and is also our dance floor. For larger groups of up to 250 guests a cocktail style event is very popular, and our beautiful gardens make a perfect venue for a Marquee.

At Gracehill Vineyard Estate we aim to provide tailor-made and flexible events 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 day 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,



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:** Fridays and Saturdays \$1000
Please note that no venue hire will apply for Christmas Functions Monday through Thursday
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.
- 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.

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

Please note that menus are subject to change without notice

Christmas Set Menu

Please select two entrées, two main courses and two desserts at \$65.00 per person

All menus include freshly baked breads and dips, Tea and Filter Coffee

Entrées

Citrus Cured Salmon with Shaved Fennel, Cucumber and Orange Salad and Lemon Dressing

Salad of Rockmelon, Prosciutto, Rocket and White Balsamic dressing

Smoke Kahawai Fish Cake with Parsley and a preserved lemon mayonnaise

Seared Venison Carpaccio with Spiced Beetroot, Horseradish Crème Fraiche and Balsamic Glaze

Crispy Skin Pork Salad with Peanut Slaw, Rice Noodles, Crispy Shallots and Sweet Chilli dressing

Main Courses

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

Slow Cooked Lamb Shoulder with Goats Cheese Mash, Eggplant and Courgette with a Tomato and Basil Sauce

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

Pan Fried Terakihi Fillet with Warm Salad of Potato, Chorizo, Calamari and Romesco Sauce

Desserts

Salted Caramel and Chocolate Tart with Crème Fraiche Ice Cream and Almond Praline

Soft Pavlova Roulade with Cream and Summer Berries

Vanilla Pannacotta with Blueberry Compote

Baked Lime Cheesecake with Citrus Salad

Please note that Menus are subject to change without notice

Christmas Buffet Menu

Christmas Buffet Menu at \$65.00 per person

All menus include freshly baked Breads and Dips, Tea and Filter Coffee

Entrées (All included)

Char Grilled Chicken Caesar Salad

Crispy Skin Port Salad with Peanut Slaw, Rice Noodles, Crispy Shallots and Sweet Chilli Dressing

Cajun Spiced Fish with Chunky Salsa

Rocket, Pear and Parmesan Salad

Main Courses (All included)

Honey and Mustard Glazed Champagne Ham off the Bone

Oven Roasted Leg of Lamb with Roasted Shallots

Chicken Breast Stuffed with Sundried Tomatoes and Olives

Vegetables (All included)

Oven Roasted Summer Vegetables with Rocket Pesto

Fluffy Roasted New Potatoes with Thyme

Pan Fried Green Beans with Cherry Tomatoes

Desserts (All included)

Soft Pavlova Roulade with Cream and Summer Berries

Baked Lime Cheesecake with Citrus Salad

Traditional Christmas Pudding with a Warm Brandy Anglaise

Please note that Menus are subject to change without notice

Wine List

	\$ 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 Awaterere Valley Pinot Gris	45.00
Triple Bank Awaterere 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

Music

Mike Steffens Professional DJ

Ph 09 411 8663 Mobile 021 258 4275

info@mikesteffens-dj.co.nz

www.mikesteffens-dj.co.nz

Party DJ Company

Dave Gall

Ph 021 727 893

www.partydj.co.nz

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