



# 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 – 130 guests although minimum numbers do apply for certain dates. For a fully seated fine dining experience our lake view room can accommodate 130 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.

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,

William Adair  
General Manager  
021 129 9543

## 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 provides a maximum of 8 hours of service from your guest arrival to guest departure. In summer this is usually 4:30pm until 12:30am. In winter this is usually 3:00pm until 11:00pm. The venue will be accessible for setup purposes from 8am on the day of your event. 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:** Venue Hire is included in wedding packages (excluding popup weddings). Venue Hire for all other events are dependent on month, day, and guest numbers.
- Cancellation:** Should unforeseen circumstances arise and cancellation is necessary, all monies paid are non-refundable.
- Venue Access:** General access to the venue for set up is from 8am on the day of your event.
- Rehearsals:** Wedding rehearsals are welcomed at Gracehill and access is restricted to a maximum of 2 hours. 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:** Confetti is not allowed on Gracehill grounds. Only fresh petals may be thrown.
- Costs:** Dependent 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 dependent 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

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 approx. 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 handheld 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 from 8:00am on the day

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

Black or white tablecloths are available

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

We have an on-site bridal room available at no extra charge

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

## Canapés

|   |            |
|---|------------|
| Sunblushed Cherry Tomato, Basil Pesto and Swiss Cheese on a Parmesan Shortbread | \$2.95 * ^ |
| Mozzarella Arancini with Tomato and Basil Coulis                                | \$2.95 * ^ |
| Thai Fish Cakes with Sweet Chilli Dressing                                      | \$2.95     |
| Toasted Crostini with Spicy Eggplant Salsa                                      | \$2.95     |
| Rice Paper Rolls with Chilli Lime Sauce   | \$2.95     |
| Pan Seared Prawns with a Mango, Lime and Chilli Sauce                           | \$3.35 * ^ |
| Parma Ham and Baby Mozzarella Bites   | \$3.35     |
| Smoked Salmon Roses with Cream Cheese on Rye Toast                              | \$3.35     |
| Wild Mushroom Tartlets with Chanterelles and Truffle Oil                        | \$3.35 ^   |
| Crunchy Falafel with a Yoghurt and Tahini Sauce                                 | \$3.50     |
| Grilled Angus Cheese Burger, Caramelised Onion, and American Mustard            | \$3.50 * ^ |
| Loin of Lamb with a Mint and Pea Dip  | \$3.60     |
| Bloody Mary Snapper Cerviche with Avocado in a Chinese Spoon                    | \$3.75     |
| Crispy Pork Belly with a Miso Veloute and Chilli Paste                          | \$3.95 ^   |
| Spinach and Feta Spanakopita Parcel with Tomato Relish Dip                      | \$4.20     |
| Angus Beef and Egg Empanadas with a Homemade Chipotle Sauce                     | \$4.20     |
| Open Seared Tuna Burger with Wasabi Mayo and Caviar                             | \$4.20     |
| Mini Fish and Chips with Lime Mayonnaise  | \$4.35     |
| Mini Eggs Benedict  | \$4.35     |

**Those marked with \* are the four Winter and Summer Package Canapés**  
**Those marked with ^ are the six Pop Up Wedding 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

Canapés (variety of 6) 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\*, Canapés and bubbles package. Minimum spend \$1100

### Option 2:

Venue\*, Canapés and bubbles package plus Celebrant. Minimum spend \$1550

### Option 3:

Venue\*, Canapés and bubbles package plus Photographer. Minimum spend \$1900

### Option 4:

Venue\*, Canapés 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 Wedding Package

Valid from the 1<sup>st</sup> of May to the 31<sup>st</sup> of October (2018, 2019, 2020)

\$110 per person

Includes:

Venue Hire

Fairy Curtain

3 Course Winter Set Menu

4 Canapés (See marked canapes on the canape list)

\$30 per Adult Guest to the Bar Tab

Use of the on-site Bridal Room

Use of the outdoor and indoor sound systems + microphones

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

Up to 8 hours of service from your guest arrival time until guest departure time.



## **Monday to Thursday Winter Wedding Package**

Valid from the 1<sup>st</sup> of May to the 31<sup>st</sup> of October (2018, 2019, 2020)

\$90 per person

Includes:

Venue Hire

Fairy Curtain

3 Course Winter Set Menu

4 Canapés (See marked canapes on the canape list)

\$25 per Adult Guest to the Bar Tab

Use of the on-site Bridal Room

Use of the outdoor and indoor sound systems + microphones

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

Up to 6 hours of service from your guest arrival time until guest departure time.



## Winter 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

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 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



## Summer Wedding Package 2018/2019

Valid from the 1<sup>st</sup> of November to the 30<sup>th</sup> of April (2018, 2019)

\$135 per person (\$145 for bookings 1<sup>st</sup> of January 2020 onwards)

Includes:

Venue Hire

Fairy Curtain

3 Course Summer Set Menu

4 Canapés (See marked canapes on the canape list)

\$35 per Adult Guest to the Bar Tab

Use of the on-site Bridal Room

Use of the outdoor and indoor sound systems + microphones

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

Up to 8 hours of service from your guest arrival time until guest departure time.

## 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

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

Manuka Smoked Kahawai with Potato, Celery, Capers and Lemon Pepper Mayonnaise

Wild Mushroom Pasta with Porcini, Thyme, Baby Spinach and Shaved Parmesan

Mediterranean Seafood Salad – Mussels, Squid, Prawns, Fennel, Cucumber and Spicy Tomato Dressing

Parma Ham, Vine Tomatoes and Fresh Mozzarella with Rocket, Balsamic and Parmesan Crostini

### Main Courses

Grilled Tender Flat Iron Steak with Potato Puree, Roast Tomatoes, Garlic Green Beans and Parmesan Wafer

Roast Chicken Breast Stuffed with Bacon, Spinach and Feta with Baby Potatoes, Charred Courgettes and a Tomato and Basil Sauce

Crispy Skin 8 Spiced Pork Belly, Kumara Puree, Chinese Cabbage Salad and Star Anise Jus

Garlic and Rosemary Lamb Rump, Creamy Potato and Onion Gratin, Roasted Carrots, Green Peas and Mint

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

### Desserts

Vanilla Crème Brulee with Summerberry Compote and Pistachio Biscotti

Dark Chocolate Mousse Cake – Sponge, Mousse, Chocolate Ganache with Coffee Cream

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

Soft Pavlova Roulade with Lemon Curd Cream, Seasonal Fruit and Passionfruit Sauce

White Chocolate and Mascarpone Cheesecake with Blueberry Compote

**Please note that Menus are subject to change without notice**

## Wine List

|   | <b>\$ Bottle</b> |
|---|------------------|
| <b>Champagne</b>  |                  |
| Mumm Cordon Rouge   | 95.00            |
| <b>Methodo Champenoise</b>  |                  |
| Brancott Estate Brut  | 42.00            |
| Brancott Estate Sauvignon Blanc   | 42.00            |
| Brancott Estate Rose  | 42.00            |
| Deutz Marlborough Cuvee   | 52.00            |
| <b>White Wines</b>  |                  |
| Montana Festival Block Sauvignon Blanc  | 35.00            |
| Montana Festival Block Pinot Gris   | 35.00            |
| Montana Festival Block Chardonnay   | 35.00            |
| The Grayling Sauvignon Blanc  | 37.00            |
| The Grayling Pinot Gris   | 37.00            |
| Stoneleigh Sauvignon Blanc  | 42.00            |
| Stoneleigh Pinot Gris   | 42.00            |
| Stoneleigh Chardonnay   | 42.00            |
| Stoneleigh Riesling   | 42.00            |
| Triplebank Pinot Gris   | 48.00            |
| Triplebank Sauvignon Blanc  | 48.00            |
| <b>Red Wines</b>  |                  |
| Montana Festival Block Merlot   | 35.00            |
| Montana Festival Block Pinot Noir   | 35.00            |
| The Grayling Pinot Noir   | 37.00            |
| Stoneleigh Merlot   | 42.00            |
| Stoneleigh Pinot Noir   | 42.00            |
| The Last Shepherd Pinot Noir  | 52.00            |
| Church Road McDonald Series Syrah   | 55.00            |
| Church Road McDonald Series Merlot Malbec   | 55.00            |
| <b>Rose</b>   |                  |
| Stoneleigh Rose   | 42.00            |
| <b>Beers</b>  |                  |
| Corona, Heineken, Peroni, Hallertau Pale Ale, Hallertau Pilsnah, Amstel Light<br>Tiger, Hallertau Schwarzbier, Macs Green Beret IPA, Hallertau Granny Smith Cider | 9.00             |
| <b>Spirits</b>  |                  |
| Standard Spirits - 30ml   | 9.00             |
| <b>Non-Alcoholic Beverages</b>  |                  |
| Juice Carafe  | 20.00            |
| Lindauer Sparkling Grape Juice  | 16.00            |
| Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Soda Water, Orange Juice  | 4.00             |

## Recommended Suppliers

### **Celebrants**

**Valeria Antipenko**

021 0243 2052

[info@nzcelebrant.nz](mailto:info@nzcelebrant.nz)

<http://www.nzcelebrant.nz/>

**Rochelle Fleming**

021 273 3968

[Rochelle@nzweddingcelebrant.co.nz](mailto:Rochelle@nzweddingcelebrant.co.nz)

[www.nzweddingcelebrant.co.nz](http://www.nzweddingcelebrant.co.nz)

### **Music**

**Mike Steffens Professional DJ**

09 411 8663

Mobile 021 258 4275

[info@mikesteffens-dj.co.nz](mailto:info@mikesteffens-dj.co.nz)

[www.mikesteffens-dj.co.nz](http://www.mikesteffens-dj.co.nz)

### **Florist**

**Intimate Florist Studio**

027 568 8668

[itmflower@gmail.com](mailto:itmflower@gmail.com)

[www.itmflower.com](http://www.itmflower.com)

### **Photographers**

**Nicole Paton Photography**

Nicole Paton

021 765 166

[nicolepatonphotography@gmail.com](mailto:nicolepatonphotography@gmail.com)

<https://nicolepatonphotography.zenfolio.com/>

**LMB Photography**

Lillian Bennett

021563 482

[lmbphotography@outlook.co.nz](mailto:lmbphotography@outlook.co.nz)

[www.facebook.com/lmbennettphotography](http://www.facebook.com/lmbennettphotography)

### **Cakes**

**Paula Jane Cakes**

Paula 021 208 8604

Jane 021 273 6139

[info@paulajanecakes.co.nz](mailto:info@paulajanecakes.co.nz)

[www.paulajanecakes.co.nz](http://www.paulajanecakes.co.nz)

A more comprehensive list of suppliers is available on our website [www.gracehill.co.nz/links](http://www.gracehill.co.nz/links)

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