



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

The Summer and Winter Wedding packages come with a maximum of 8 hours of service from your guest arrival time to your guest departure time (no time extensions)

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 beverages (bubbly, house wines, beers, non-alcoholics) package \$50 p/person.

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

\$800.00 3 hour Photography Package from before Guest Arrival to Guest Departure, email contact, 100 high and low resolution edited photos, all images supplied via secure online photo gallery.

Option 1:

Venue*, Canapés and beverages package. Minimum spend \$1100

Option 2:

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

Option 3:

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

Option 4:

Venue*, Canapés and beverages 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 1st of May to the 31st of October

\$110 per person (\$120 for bookings 1st of May 2020 onwards)

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.

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

Ginger, Chilli and Prawn Dumpling Soup with Bok Choy and Bean Sprouts

Pork and Veal Lasagne with Ricotta, Tomato and Herbs

Spicy Grilled Gurnard on a Soft Tortilla with Red Cabbage Salad, Pineapple Salsa and Lime Cream

Dukkah Chicken Sticks with Hummus, Parsley Salad and Harissa Mayonnaise

Goats Cheese, Mushroom and Leek Pie with Spinach Cream and Carrot Slaw

Main Courses

Texas BBQ Flat Iron Steak with Hot Potato, Bacon and Cheese; Pickle Slaw

Crumbed Lemon Oregano Chicken Breast with Baby Potatoes, Broccoli, Feta and Olives

Crispy Skin Pork Belly with Pumpkin Puree, Balsamic Onions Cauliflower, Pine Nuts and Raisins

Slow-cooked Red Wine Lamb Shank with Creamed Potatoes and Mashed Minted Peas

Pan-fried Terakihi with Cassoulet of White Beans, Mussels, Squid and Tomato

Desserts

Hot Chocolate and Raspberry Pudding with Vanilla Ice Cream

Baked Ricotta Cheesecake with Lemon Curd and Passionfruit Sauce

Warm Cinnamon and Apple Shortcake with Honey Mascarpone

Peach, Pineapple and Coconut Crumble with Vanilla Ice Cream

Warm Orange and Almond Syrup Cake with Mandarin Custard and Citrus Salad

Please note that Menus are subject to change without notice



Summer Wedding Package 2018/2019

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

\$135 per person (\$145 for bookings 1st 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

Wine List

	\$ Bottle
Champagne	
Mumm Cordon Rouge	95.00
Methodo Champenoise	
Brancott Estate Brut	42.00
Brancott Estate Sauvignon Blanc	42.00
Brancott Estate Rose	42.00
Deutz Marlborough Cuvee	52.00
White Wines	
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
Red Wines	
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
Rose	
Stoneleigh Rose	42.00
Beers	
Corona, Heineken, Peroni, Hallertau Pale Ale, Hallertau Pilsnah, Amstel Light Tiger, Hallertau Schwarzbier, Macs Green Beret IPA, Hallertau Granny Smith Cider	9.00
Spirits	
Standard Spirits - 30ml	9.00
Non-Alcoholic Beverages	
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

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

Rochelle Fleming

021 273 3968

Rochelle@nzweddingcelebrant.co.nz

www.nzweddingcelebrant.co.nz

Music

Mike Steffens Professional DJ

09 411 8663

Mobile 021 258 4275

info@mikesteffens-dj.co.nz

www.mikesteffens-dj.co.nz

Florist

Intimate Florist Studio

027 568 8668

itmflower@gmail.com

www.itmflower.com

Photographers

Nicole Paton Photography

Nicole Paton

021 765 166

nicolepatonphotography@gmail.com

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

LMB Photography

Lillian Bennett

021563 482

lmbphotography@outlook.co.nz

www.facebook.com/lmbennettphotography

Cakes

Paula Jane Cakes

Paula 021 208 8604

Jane 021 273 6139

info@paulajanecakes.co.nz

www.paulajanecakes.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.