



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.

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:** The maximum hire time for a lunch event is 6 hours or 10am until 4pm. The maximum hire time for a dinner event is 7 hours or 5pm until 12am.  
We are happy to discuss other timings that may suit your needs better.
- Music:** We welcome all forms of entertainment for Weddings & Functions.  
We have an in-house audio system available at no further charge.
- Venue Hire:** Fridays and Saturdays \$2000  
Sunday through Thursday \$200 per hour with a minimum of 4 hours  
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, all monies paid are non-refundable.
- Venue Access:** Access to the venue for set up and break down will be dependent on other events.
- Canapes:** Canapes must be available during your guest arrival if alcohol is being consumed.
- 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.
- 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.

## 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	\$3.25
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

**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 \$75.00 per person**

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

### **Entrées (Choose Two)**

Char Grilled Chicken Caesar Salad

Crispy Skin Pork 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 (Choose Two)**

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
<b>Champagne</b>	
Mumm Cordon Rouge	95.00
<b>Methode 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 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
Sparkling Grape Juice	14.00
Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Soda Water, Orange Juice	4.00

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

#### **Party DJ Company**

Dave Gall

Ph 021 727 893

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

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