



# 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:** \$1500 (\$1000 for Pop Up Weddings)
- Bond:** \$500. Refundable within 7 days of your event subject to potential damage, excessive cleaning, breakages or theft.
- 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 7 days prior to the reserved date. (Please note numbers confirmed will be the number charged, or the contracted number – whichever is higher).
- 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.
- Music:** Music can be played until 30 minutes prior to your guest departure time. The latest time for music to be played to is 12:00am. Only Gracehill approved DJs (see Recommended Suppliers list) are able to use their own speakers outside for the ceremony and canape music. Other DJs are welcome to use our sound system. Bands are welcome at Gracehill for the Dance Floor only, but no drums.
- 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:** Access to the venue for set up is from 8am on the day of your event. (excluding popup weddings)
- 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 will 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. This will be deducted from the \$500 bond
- Confetti:** Fake Petals and Confetti are not allowed on Gracehill grounds. Only fresh petals may be thrown. (see "Bond" above)
- 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

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 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 (excludes pop up weddings)

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)

The maximum for a seated reception is 130 guests

All special dietary requirements can be catered for. This is an additional \$10 per guest. We need final dietary requirements 7 days before the event, along with the floor seating plan and final guest numbers. Final payment based on the projected spend is due before the event begins.

All Bar Tab top ups must be paid by prior authorization or at the time the top up is requested

Those marked with \* are the four Winter and Summer Package Canapés

Those marked with ^ are the six Pop Up Wedding Canapés

To change from the default canapes, you need to use the tier system below, at a surcharge of \$6pp.

A 5<sup>th</sup> and 6<sup>th</sup> canape can be added at \$4.50pp for any canape.

### Group 1 – Choose 1 Canape from this group

Sunblushed Cherry Tomato, Basil Pesto and Swiss Cheese on a Parmesan Shortbread \* ^

Mozzarella Arancini with Tomato and Basil Coulis

Toasted Crostini with Spicy Eggplant Salsa

Wild Mushroom Tartlets with Chanterelles and Truffle Oil ^

Crunchy Falafel with a Tahini Sauce \* ^

### Group 2 – Choose 1 Canape from this group

Thai Fish Cakes with Sweet Chilli Dressing

Rice Paper Rolls with Chilli Lime Sauce

Grilled Angus Cheese Burger, Caramelised Onion, and American Mustard \* ^

Crispy Pork Belly with a Miso Veloute and Chilli Paste ^

### Group 3 – Choose 1 Canape from this group

Pan Seared Prawns with a Mango, Lime and Chilli Sauce \* ^

Parma Ham and Baby Mozzarella Bites

Bloody Mary Snapper Cerviche with Avocado in a Chinese Spoon

Spinach and Feta Spanakopita Parcel with Tomato Relish Dip

Angus Beef and Egg Empanadas with a Homemade Chipotle Sauce

### Group 4 – Choose 1 Canape from this group

Smoked Salmon Roses with Cream Cheese on Rye Toast

Loin of Lamb with a Mint and Pea Dip

Open Seared Tuna Burger with Wasabi Mayo and Caviar

Mini Fish and Chips with Lime Mayonnaise

Mini Eggs Benedict

Please note that Menus are subject to change without notice.

While all care is taken to adhere to dietary requirements, due to preparation and cooking conditions traces of nuts, gluten, dairy and other allergens may be present.

## Pop Up Wedding Package

Available all year, Monday to Thursday only

### 2.5 hours total time at venue

- 10am – 12.30pm
- 1pm – 3.30pm

\$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 \$60 p/person.

\$500.00 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 \$1200

### Option 2:

Venue\*, Canapés and beverages package plus Celebrant. Minimum spend \$1700

### Option 3:

Venue\*, Canapés and beverages package plus Photographer. Minimum spend \$2000

### Option 4:

Venue\*, Canapés and beverages package plus Celebrant & Photographer. Minimum spend \$2500

Minimum of 10 people apply to all options, additional guests \$60 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

\$110 per person (\$125 for bookings in 2020, \$135 for bookings in 2021)

Includes:

Venue Hire

Fairy Curtain and Dance Floor Fairy Lights

3 Course Winter Set Menu (Buffet Menu available for additional \$15 pp)

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 ceremony areas, sound systems and 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.

**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 (please note there is a \$4pp surcharge if both Steak and Lamb are chosen)**

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

Finish your night off with a chessboard for \$5 per guest

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

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## Winter Buffet Menu

**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

Finish your night off with a chessboard for \$5 per guest

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## Summer Wedding Package 2018/2019

Valid from the 1<sup>st</sup> of November to the 30<sup>th</sup> of April

\$135 per person (\$145 for bookings in 2020, \$155 for bookings in 2021)

Includes:

Venue Hire

Fairy Curtain and Dance Floor Fairy Lights

3 Course Summer Set Menu (Buffet Menu available for additional \$20 pp)

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 ceremony areas, sound systems and 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 2018/2019

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 (please note there is a \$4pp surcharge if both Steak and Lamb are chosen)

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

Finish your night off with a chessboard for \$5 per guest

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## Summer Buffet Menu

**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 Sirloin Fillet with Mustard Velouté

### **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

Finish your night off with a chessboard for \$5 per guest

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## Wine List

	<b>\$ Bottle</b>
<b>Champagne</b>	
Mumm Cordon Rouge	95.00
<b>Sparkling Wine</b>	
Jacobs Creek Moscato White	36.00
Jacobs Creek Moscato Rose	36.00
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>	
Amstel Light, Heineken Zero	8.50
Corona, Heineken, Peroni, Stella Artois, Macs Green Beret IPA	9.00
Hallertau Pale Ale, Hallertau IPA, Hallertau Schwarzbier, Hallertau Cider	9.00
<b>Spirits</b>	
Standard Spirits - 30ml	9.00
<b>Non-Alcoholic Beverages</b>	
Juice Carafe (Orange, Pineapple, Apple)	20.00
Lindauer Sparkling Grape Juice	18.00
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)

### **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

021 563 482

[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)

## Gracehill Approved DJs

**Mike Steffens Professional DJ**

09 411 8663

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)

**Nick Logan DJ & Wedding MC**

027 443 8687

[nick@dj.co.nz](mailto:nick@dj.co.nz)

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

**Jono Ridler - Ridler DJ**

021 441 960

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

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

**Jono Salisbury – Turn it Up DJ**

021 566 527

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

<https://www.turnitup.co.nz/>