




GRACEHILL
.....
VINEYARD ESTATE


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

On your wedding day you deserve only the best



VINEYARD ESTATE

Thank you for your interest in hosting your Wedding 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.

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. This is added to the deposit. The bond is refundable in the event of a cancellation.
- 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) can 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.
All payments due must be paid before the beginning of the event.
- 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).
This is available until 10pm only.

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

Canapés

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

To change from the default canapes, you need to use the tier system below, at a surcharge of \$6pp.
A 5th and 6th 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 (veg) *
- Mozzarella Arancini with Tomato and Basil Coulis (veg)
- Toasted Crostini with Spicy Eggplant Salsa (vegan)
- Wild Mushroom Tartlets with Chanterelles and Truffle Oil (veg)
- Crunchy Falafel with a Tahini Sauce (vegan, gf) *

Group 2 – Choose 1 Canape from this group

- Thai Fish Cakes with Sweet Chilli Dressing
- Rice Paper Rolls with Chilli Lime Sauce (vegan, gf)
- Grilled Angus Cheese Burger, Caramelised Onion, and American Mustard *
- Crispy Pork Belly with a Miso Veloute and Chilli Paste (gf)

Group 3 – Choose 1 Canape from this group

- Pan Seared Prawns with a Mango, Lime and Chilli Sauce (df, gf) *
- Parma Ham and Baby Mozzarella Bites (gf)
- Bloody Mary Snapper Ceviche with Avocado in a Chinese Spoon (gf)
- Spinach and Feta Spanakopita Parcel with Tomato Relish Dip (veg)
- Loin of Lamb with a Mint and Pea Dip (df, gf)

Group 4 – Choose 1 Canape from this group

- Smoked Salmon Roses with Cream Cheese on Rye Toast
- Angus Beef and Egg Empanadas with a Homemade Chipotle Sauce
- 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 may be available on application.

Celebrants and Photographers are subject to availability.

Winter Wedding Package

Valid from the 1st of May to the 31st 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 Plated Menu (page 8) or Set Menu (page 9)
(Buffet Menu available for additional \$20 pp – on page 13 and 14)

4 Canapés (See marked canapes on the canape list)

\$30 per Adult Guest to the Bar Tab

Use of the on-site Bridal Room. This must be vacated by 10pm

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.

Winter Plated Menu 2019

Select two entrées, two main courses and two desserts

All menus include freshly baked breads and dips on the tables.

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 \$5pp 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 (gf)

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

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.

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.

Winter Set Menu 2019

Select three entrées, one main course and three desserts. Entrees and Desserts are served together as "trios"

All menus include freshly baked breads and dips on the tables.

Dilmah herbal teas and filter coffee are offered alongside your wedding cake.

Entrées

Seared Venison with Spiced Beetroot
Potted Smoked Salmon with Cucumber Pickle
Caprese Salad with Bocconcini, Tomato and Basil
Prawn Cocktail with Baby Lettuce and Spicy Mayonnaise
Harissa Lamb Rib with Parsley Salad
Mexican Chicken Empanada with Tomato Chipotle Relish
Crispy Skin 8 Spice Pork Belly with Chilli Plum Sauce
Salmon Gravlax with Fennel, Cucumber and Orange Salad
Tandoori Fish with Tomato and Cucumber Salad
Thai Chilli Beef with Asian Roast Peanut Slaw

Main Courses (please note there is a \$5pp 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 (gf)
Slow-cooked Red Wine Lamb Shank with Creamed Potatoes and Mashed Minted Peas (gf)
Pan-fried Terakihi with Cassoulet of White Beans, Mussels, Squid and Tomato
Roast Pumpkin and Grilled Eggplant Coconut Curry with Steamed Rice (vegan, gf)

Desserts

White Chocolate Cheesecake with Blueberries
Blackberry and Apple Crumble
Lemon Curd Crème Brulee
Coconut Meringue with Passionfruit Cream
Sticky Date Pudding with Caramel Sauce
Tiramisu with Coffee Anglaise
Orange Syrup Cake with Mandarin Custard
Vanilla Pannacotta with Strawberry Jelly
Dark Chocolate Brownie with Raspberry Sauce
Soft Pavlova with Strawberry Cream and Summer Berries

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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Summer Wedding Package

Valid from the 1st of November to the 30th 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 Plated Menu (page 11) or Set Menu (page 12)
(Buffet Menu available for additional \$20 pp – on page 13 and 14)

4 Canapés (See marked canapes on the canape list)

\$35 per Adult Guest to the Bar Tab

Use of the on-site Bridal Room. This must be vacated by 10pm

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 Plated Menu 2019/2020

Select two entrées, two main courses and two desserts.

All menus include freshly baked breads and dips on the tables.

Dilmah herbal teas and filter coffee are offered alongside your wedding cake.

Entrées

Kingfish Ceviche Marinated in Lime and Coconut with Cucumber and Tomato (gf, df)

Roast Satay Chicken with Asian Peanut Slaw and Sweet Chilli Dressing (gf, df)

Seared Venison Carpaccio with Spiced Beetroot, Horseradish Sour Cream and Crispy Capers (gf)

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

Fajita Spiced Beef, Soft Tortilla, Red Cabbage Slaw, Pineapple Salsa and Lime Cream

Fennel, Orange, Avocado and Walnut Salad with Burnt Orange Vinaigrette (vegan, gf)

Main Courses (please note there is a \$5pp surcharge if both Steak and Lamb are chosen)

Grilled Flat Iron Steak with Potato Puree, Garlic Green Beans, Roast Vine Tomatoes and a Parmesan Wafer (gf)

Roasted Chicken with Basil and Garlic, Pearl Pasta, Courgette, Pine Nuts, Currants, Tomato and Rocket Pesto

Crispy 8 Spice Pork Belly, Roasted Carrot and Ginger Puree, Chinese Greens and Soy Chilli Dressing (gf, df)

Lemon and Oregano Lamb Rump, Crushed Potato, Feta and Mint, Roasted Summer Vegetables and Dukkah (gf)

Pan Fried Terakihi, Baby Potatoes, Fennel, Peas, Warm Herb Butter Sauce and Micro Salad (gf)

Roast Pumpkin and Grilled Eggplant Coconut Curry with Steamed Rice (vegan, gf)

Desserts

White Chocolate and Mascarpone Cheesecake with Banana and Caramel Sauce

Iced Passionfruit Mousse with Tropical Fruit Salad

Lemon Curd Crème Brulee with Blueberry Compote and Pistachio Biscotti

Soft Pavlova Roulade with Strawberry Cream and Summer Berries (gf)

Chocolate Mousse Cake – Coffee Sponge, Dark Chocolate Mousse and Coffee Anglaise

Pineapple Carpaccio with Coconut Ice Cream and Coconut Caramel (vegan, gf)

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

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Summer Set Menu 2019/2020

Select three entrées, one main course and three desserts. Entrees and Desserts are served together as "trios"

All menus include freshly baked breads and dips on the tables.

Dilmah herbal teas and filter coffee are offered alongside your wedding cake.

Entrées

Seared Venison with Spiced Beetroot (gf, df)
Potted Smoked Salmon with Cucumber Pickle (gf)
Caprese Salad with Bocconcini, Tomato and Basil (gf)
Prawn Cocktail with Baby Lettuce and Spicy Mayonnaise (gf)
Harissa Lamb Rib with Parsley Salad (gf)
Mexican Chicken Empanada with Tomato Chipotle Relish
Crispy Skin 8 Spice Pork Belly with Chilli Plum Sauce (gf, df)
Salmon Gravlax with Fennel, Cucumber and Orange Salad (gf, df)
Tandoori Fish with Tomato and Cucumber Salad (gf, df)
Thai Chilli Beef with Asian Roast Peanut Slaw (gf, df)

Main Courses (please note there is a \$5pp surcharge if both Steak and Lamb are chosen)

Grilled Flat Iron Steak with Potato Puree, Garlic Green Beans, Roast Vine Tomatoes and a Parmesan Wafer (gf)
Roasted Chicken with Basil and Garlic, Pearl Pasta, Courgette, Pine Nuts, Currants, Tomato and Rocket Pesto
Crispy 8 Spice Pork Belly, Roasted Carrot and Ginger Puree, Chinese Greens and Soy Chilli Dressing (gf, df)
Lemon and Oregano Lamb Rump, Crushed Potato and Mint, Roasted Summer Vegetables and Dukkah (gf, df)
Pan Fried Terakihi, Baby Potatoes, Fennel, Peas, Warm Herb Butter Sauce and Micro Salad (gf)
Roast Pumpkin and Grilled Eggplant Coconut Curry with Steamed Rice (vegan, gf)

Desserts

White Chocolate Cheesecake with Blueberries
Blackberry and Apple Crumble
Lemon Curd Crème Brulee (gf)
Coconut Meringue with Passionfruit Cream (gf)
Sticky Date Pudding with Caramel Sauce
Tiramisu with Coffee Anglaise
Orange Syrup Cake with Mandarin Custard
Vanilla Pannacotta with Strawberry Jelly (gf)
Dark Chocolate Brownie with Raspberry Sauce
Soft Pavlova with Strawberry Cream and Summer Berries (gf)

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

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Buffet Menu 2019/2020

All menus include freshly baked breads and dips.

Dilmah herbal teas and filter coffee are offered alongside your wedding cake.

Entrées (Choose Three)

Kingfish Ceviche Marinated with Coconut and Lime, Tomato, Cucumber, Baby Lettuce (gf, df)

Sugar Cured Salmon Gravlax with Fennel, Cucumber and Orange Salad (gf, df)

Smoked Kahawai with Baby Potatoes, Celery, Capers, and Sour Cream (gf)

Salad of Squid, Mussels and Prawns with Roast Peppers, Tomato and Basil (gf, df)

Grilled Mussels with Chilli, Tomato and Parmesan Crumbs

Roast Satay Chicken with Cucumber and Bean Sprout Salad (gf, df)

Thai Beef Salad with Asian Peanut Slaw and Sweet Chilli Dressing (gf, df)

Moroccan Meatballs with Pearl Cous Cous, Roasted Carrots and Feta

Teriyaki Chicken with Noodle Salad, Spring Onions and Sesame Dressing (df)

Spicy Beef Empanadas with Tomato Chipotle Relish

Spinach and Halloumi Pies with Cucumber Tzatziki

Main Courses (Choose Three)

Roast Sirloin Beef with Mustard Velouté (gf, df)

Beef Bourguignon – Slow Cooked with Red Wine, Bacon and Mushrooms (df)

Beef and Bean Enchiladas with Cheese and Sour Cream

Pan Fried Chicken with Prosciutto, Basil and Mozzarella Crumbs

Crispy Baked Chicken with Eight Secret Spices (gf, df)

Butter Chicken with Sweet Potato and Coconut (gf, df)

Roast Butterflied Lamb Leg with Garlic, Rosemary and Shallots (gf, df)

Braised Lamb Shoulder with White Wine, Tomato and Thyme (gf, df)

Crispy 8 Spice Pork Belly with Star Anise Jus (gf, df)

Tuscan Pork Meatballs with Pasta, Tomato and Basil

Honey Glazed Champagne Ham with Dijon Mustard (gf, df)

Miso Roasted Salmon with Soba Noodles (df)

Green Thai Fish Curry with Coriander and Cashews (gf, df)

Vegetables (Choose Three)

Crunchy Roast Potatoes with Rosemary and Garlic (gf, df)
Crushed New Potatoes with Sour Cream and Herbs (gf)
Roasted Root Vegetables – Carrots, Kumara and Parsnips with Thyme (gf, df)
Grilled Mediterranean Vegetables – Eggplant, Courgette, Peppers with Tomato and Basil (gf, df)
Steamed Broccoli and Cauliflower with Toasted Almonds (gf, df)
Spiced Chickpeas with Tomato, Eggplant and Halloumi (gf)
Potato, Pea and Spinach Curry (gf, df)
Vegetable Fried Rice with Egg Omelette and Chinese Greens (gf, df)
Penne Pasta with Wild Mushrooms, Baby Spinach and Cream

Salads (Choose Two)

Greek Salad with Vine Tomatoes, Cucumber, Feta and Kalamata Olives (gf)
Caesar Salad with Crispy Bacon, Cos Lettuce and Garlic Croutons (df)
Niçoise Salad with Baby Potatoes, Beans, Tomatoes, Olives and Eggs (gf, df)
Garlic Green Beans with Sautéed Cherry Tomatoes and Basil (gf, df)
Thai Carrot Salad with Peanuts, Mint and Chilli Lime Dressing (gf, df)
Gado Gado Salad with Lightly Steamed Vegetables and Peanut Sauce (gf, df)
Rocket, Pear, and Parmesan Salad with White Balsamic (gf)

Desserts (Choose Two) – Served with Vanilla Ice Cream and Pouring Cream

Sticky Date Pudding with Caramel Sauce
Apple and Blackberry Crumble
White Chocolate Cheesecake with Blueberry Compote
Dark Chocolate Mousse with Brandied Cherry
Soft Pavlova Roulade with Summer Berries
Lemon Curd Crème Brulee
Dark Chocolate Brownie with Raspberry Sauce
Tiramisu, Coffee Sponge, Marsala Mousse
Warm Orange Syrup Cake with Mandarin Custard
Seasonal Fruit 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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Wine List

	\$ Bottle
Champagne	
Mumm Cordon Rouge	95.00
Sparkling Wine	
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
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	
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
Spirits	
Standard Spirits - 30ml	9.00
Non-Alcoholic Beverages	
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

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

Rochelle Fleming

021 273 3968

Rochelle@nzweddingcelebrant.co.nz

www.nzweddingcelebrant.co.nz

Lee Weir

021 069 9050

Leeweir.nz@gmail.com

Sarah Bloxham

027 288 9802

sarah@mycelebrant.co.nz

www.mycelebrant.co.nz

www.facebook.com/MyCelebrant

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

021 563 482

lmbphotography@outlook.co.nz

www.facebook.com/lmbennettphotography

Cakes

Paula Jane Cakes

Paula 021 208 8604

Jane 021 273 6139

info@paulajaneakes.co.nzwww.paulajaneakes.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.

Gracehill Approved DJs

Mike Steffens Professional DJ

09 411 8663

021 258 4275

info@mikesteffens-dj.co.nz

www.mikesteffens-dj.co.nz

Karn Hall

021 527 621

karnhall@gmail.com

<https://www.facebook.com/karnhalldj>

Nick Logan DJ & Wedding MC

027 443 8687

nick@dj.co.nz

www.nicklogan.co.nz

Jono Ridler - Ridler DJ

021 441 960

info@theridlermobiledj.co.nz

www.ridlerdj.co.nz

Jono Salisbury – Turn it Up DJ

021 566 527

info@turnitup.co.nz

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

Paul Flynn – Flynny – DJ and Celebrant

027 556 3061

flynnyweddings@gmail.com

Facebook: Flynny Wedding Celebrant