



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,

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:** 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

Sunblushed Cherry Tomato, Basil Pesto and Swiss Cheese on a Parmesan Shortbread	\$3.25
Mozzarella Arancini with Tomato and Basil Coulis	\$3.25
Thai Fish Cakes with Sweet Chilli Dressing	\$3.25
Toasted Crostini with Spicy Eggplant Salsa	\$3.25
Rice Paper Rolls with Chilli Lime Sauce	\$3.25
Pan Seared Prawns with a Mango, Lime and Chilli Sauce	\$3.65
Parma Ham and Baby Mozzarella Bites	\$3.65
Smoked Salmon Roses with Cream Cheese on Rye Toast	\$3.65
Wild Mushroom Tartlets with Chanterelles and Truffle Oil	\$3.65
Crunchy Falafel with a Tahini Sauce	\$3.85
Grilled Angus Cheese Burger, Caramelised Onion, and American Mustard	\$3.85
Loin of Lamb with a Mint and Pea Dip	\$3.95
Bloody Mary Snapper Cerviche with Avocado in a Chinese Spoon	\$4.10
Crispy Pork Belly with a Miso Veloute and Chilli Paste	\$4.10
Spinach and Feta Spanakopita Parcel with Tomato Relish Dip	\$4.60
Angus Beef and Egg Empanadas with a Homemade Chipotle Sauce	\$4.60
Open Seared Tuna Burger with Wasabi Mayo and Caviar	\$4.60
Mini Fish and Chips with Lime Mayonnaise	\$4.75
Mini Eggs Benedict	\$4.75

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

Smoked 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

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

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

Music

Mike Steffens Professional DJ

Ph 09 411 8663 Mobile 021 258 4275

info@mikesteffens-dj.co.nz

www.mikesteffens-dj.co.nz

Party DJ Company

Dave Gall

Ph 021 727 893

www.partydj.co.nz

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