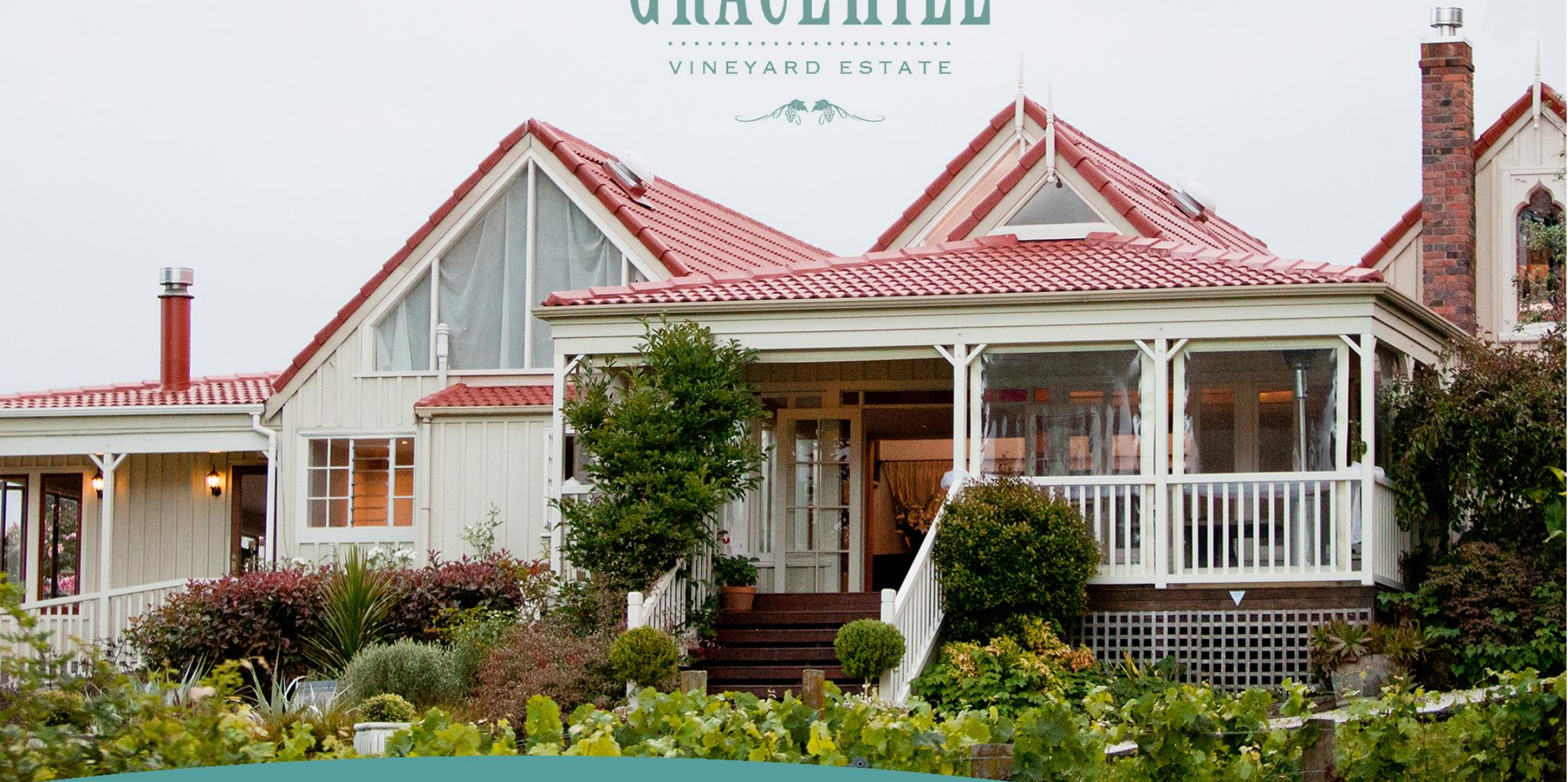




GRACEHILL

VINEYARD ESTATE



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

Your private and peaceful corporate event location



VINEYARD ESTATE

Gracehill Vineyard Estate is a specialised events venue and is positioned in a beautiful lakeside country setting, with extensive private grounds for the enjoyment of both you and your guests.

Set on over 5 Acres of manicured grounds with a private lake and jetty, 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.

For a fully seated function our lake view room can accommodate 130 guests and our vineyard room can accommodate 30 guests. For larger groups of up to 200 guests, we offer some extra tables and seating, food stations and servers carrying trays.

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 memorial service.

We are more than happy to discuss any additional requests, ideas and themes that you may wish to incorporate into making this special event a unique and memorable experience.

Best regards,

William Adair
General Manager
021 129 9543



VINEYARD ESTATE

Frequently Asked Questions

All menu and wine list prices include GST of 15%

We have facilities available for indoor and outdoor music

A handheld wireless microphone is available for indoor and outdoor services

We have both 1.5m and 1.8m diameter round tables available for your guests

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

The maximum for a seated lunch or dinner is 130 guests



VINEYARD ESTATE

Package 1

Available with a minimum of 20 guests.

Up to 3 Hours Venue Hire (10am until 1pm, 11am until 2pm, or 12pm until 3pm)

\$22.50 per person (6 pieces per person) – can be served on platters, or served by our wait staff to your guests

Savoury
Cheese Rolls
Mini Pizzas
Sushi (veg)
Tandoori Chicken Wraps
Empanadas
Spanakopita (veg)
Pork and Fennel Sausage Rolls
Mini Hot Dogs
Falafel Wraps (veg)

Sweet
Jam and Cream Scones
Chocolate and Mint Slice
Chocolate Brownie
Orange Syrup Cake
Cinnamon Oysters
Banana Choc Chip Muffins

Fruit Juices, Sodas, Tea and Filter Coffee are included

Alcoholic Beverages charged on consumption (Cash Bar available if required)



VINEYARD ESTATE

Package 2

Available with a minimum of 20 guests.

\$15 per person includes:

Up to 3 Hours Venue Hire (10am until 1pm, 11am until 2pm, or 12pm until 3pm)

Fruit Juices, Sodas, Tea and Filter Coffee

Food Platters charged in addition to \$15, see menu on next page.

Alcoholic Beverages charged on consumption (Cash Bar available if required)

Use of the outdoor and indoor sound systems and microphones

All Chefs and Wait Staff



VINEYARD ESTATE

Package 2 Grazing Platters Menu

Grazing Platters are sufficient to serve 6-8 guests.

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.

Grazing Platters

Cheese Platter – Soft Cheese, Hard Cheese, Aged Cheese, Crackers, Assorted of Fruits - \$60

Sushi Platter – Variety of Vegetarian, Seafood, and Chicken Sushi - \$55

Antipasto Platter – Selection of Cured Meats, Olives, Artichokes, Nuts, and Crackers - \$55

Mixed Platter – Mini Cheeseburgers, Pan Seared Prawns, Parmesan Shortbread - \$50

Vegetarian Platter – Selection of Vegetarian Canape offerings; Mushroom Tartlets, Falafels, Mozzarella Arancini, Toasted Crostini - \$45



VINEYARD ESTATE

Package 3

Available with a minimum of 20 guests.

\$55 per adult includes:

Up to 3 Hours Venue Hire (10am until 1pm, 11am until 2pm, or 12pm until 3pm)

Fruit Juices, Sodas, Tea and Filter Coffee

2 Hours of Beverages and Canapes served after the memorial service

Alcoholic Beverages available highlighted in red on page 11 + 12

Choose 2 canapes from groups 1, 2 + 3 from the canape menu on the next page

Use of the outdoor and indoor sound systems and microphones

All Chefs and Wait Staff

Children (3-12 years) - \$25 per child



VINEYARD ESTATE

Package 3 Canapés

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.

Group 1

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

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

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)

To view our canapes, please click on this link: [Canapes](#)



VINEYARD ESTATE

Package 4

Available with a minimum of 30 guests.

\$50 per person includes:

Up to 3.5 Hours Venue Hire (10am until 1:30pm, 11am until 2:30pm, or 12pm until 3:30pm)

Fruit Juices, Sodas, Tea and Filter Coffee

House made Bread and Dips to the table

Canapes served after the service

Buffet Menu as per menu on next page

Alcoholic Beverages charged on consumption (Cash Bar available if required)

Use of the outdoor and indoor sound systems and microphones

All Table Cloths, Napkins, Cutlery, Glasses, Chefs, and Wait Staff



VINEYARD ESTATE

Package 4 Menu

Canapes – Served after the service

Spicy Tabasco Prawn Tarts

Crostini with Eggplant Pickle, Yoghurt and Coriander

Buffet Menu

Entrees

Smoked Kahawai with Cucumber, Baby Spinach, Sesame and Japanese Dressing

Spicy Lamb Meatballs with Green Pea and Mint Hummus

Mushroom and Goats Cheese Empanadas with Spiced Beetroot Mayo

Main Courses

Italian Rolled Pork Roast with Prosciutto, Fennel and Pine Nuts

BBQ Thyme Flat Iron Steak with Potato Mash and Yorkshire Puddings

Roast Peri Peri Chicken with Red Pepper and Olive Salsa

Vegetables and Salads

Crunchy Roast Potatoes with Garlic and Rosemary

Spiced Baked Pumpkin, Kumara, Parsnips and Carrots

Roasted Broccoli with Lemon and Thyme Bread Crumbs

Red Cabbage, Pear and Walnut Salad with White Balsamic

Dessert

Cinnamon Sugar Churros with Warm Chocolate Sauce



VINEYARD ESTATE

Wine List

As a guideline we suggest choosing two sparkling wines, 2 still white wines, and 2 still red wines to have available for your guests at your event.

All beers and non-alcoholic beverages are available throughout.

The items highlighted in red are those available as part of the 2 hours of beverage service in Package 3

	\$ 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



VINEYARD ESTATE

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
The Last Shepherd Syrah	55.00
Church Road McDonald Series Merlot Malbec	55.00

Rose

Stoneleigh Rose	42.00
-----------------	-------

Beers

Amstel Light, Heineken Zero	8.50
Macs Green Beret IPA, Macs Interstate APA, Macs Black, Isaacs Cider	9.00
Corona, Heineken, Peroni, Stella Artois	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