



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

Salt and Pepper Squid with Tartare Sauce	\$3.25
Mozzarella Arancini with Tomato and Basil Coulis (veg)	\$3.25
Thai Fish Cakes with Sweet Chilli Dressing	\$3.25
Toasted Crostini with Spicy Eggplant Salsa (vegan)	\$3.25
Rice Paper Rolls with Chilli Lime Sauce (vegan, gf)	\$3.25
Pan Seared Prawns with a Mango, Lime and Chilli Sauce (gf, df)	\$3.65
Parma Ham and Baby Mozzarella Bites (gf)	\$3.65
Smoked Salmon Roses with Cream Cheese on Rye Toast	\$3.65
Wild Mushroom Tartlets with Chanterelles and Truffle Oil (veg)	\$3.65
Crunchy Falafel with a Tahini Sauce (vegan, gf)	\$3.85
Grilled Angus Cheese Burger, Caramelised Onion, and American Mustard	\$3.85
Loin of Lamb with a Mint and Pea Dip (gf, df)	\$3.95
Bloody Mary Snapper Ceviche with Avocado in a Chinese Spoon (gf)	\$4.10
Crispy Pork Belly with a Miso Veloute and Chilli Paste (gf)	\$4.10
Spinach and Feta Spanakopita Parcel with Tomato Relish Dip (veg)	\$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

Christmas Set Menu

Please select two entrées, two main courses and two desserts at \$65 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 (gf)

Salad of Rockmelon, Prosciutto, Rocket and White Balsamic Dressing (gf, df)

Smoked Kahawai Fish Cake with Parsley and a Preserved Lemon Mayonnaise

Seared Venison Carpaccio with Spiced Beetroot, Horseradish Crème Fraiche and Balsamic Glaze (gf)

Spiced Lamb Meatballs with Roast Pumpkin Hummus, Tomato, Cucumber and Crispy Flat Bread (df)

Goats Cheese and Cherry Tomato Tart with Caramelised Onion, Rocket Pesto, and Balsamic Glaze (veg)

Main Courses

Grilled Tender Flat Iron Steak with Smokey Potato Puree, Flat Mushrooms, Crispy Pancetta and Green Beans (gf)

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 (gf)

Crispy Skin Pork Belly, Apple Sauce, Honey Roasted Kumara and Carrot, Fennel Salad (gf, df)

Moroccan Spiced Vegetable Tagine with Lentils, Cherry Tomatoes and Israeli Cous Cous (veg)

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

Vanilla Crème Brulee with Blueberry Compote and Pistachio Biscotti (gfa)

Blackberry and Apple Crumble with Vanilla Ice Cream (gfa)

Christmas BBQ Menu

Barbeque Menu at \$65 per person

All Menus Include Freshly Baked Breads and Dips, Tea and Filter Coffee

The Grill

Fajita Flat Iron Steak with Soft Tacos

Thai Chicken Drumsticks

Country Style Pork Sausages

Greek Halloumi and Vegetable Kebabs

Hand Made Beef or Falafel Burgers to Include Various Classic Toppings and Sauces

Salads

Roasted Potato Wedges with BBQ Seasoning

Moroccan Carrot and Chickpea Salad

Curtido – Mexican Slaw with Coriander

Green and White Bean Salad with Cherry Tomatoes

Rocket, Pear, and Parmesan Salad with White Balsamic

Desserts

Fresh Summer Fruit Salad with Meringues and Cream

Triple Chocolate Brownie with Raspberry and Vanilla Ice Cream

Christmas Buffet Menu

Christmas Buffet Menu at \$75 per person

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

Entrées

Grilled Satay Chicken with Cucumber, Bean Sprouts, Broccoli and Peanut Dressing

Flat Iron Steak Panzanella Salad with Vine Tomatoes, Peppers, Capers, Anchovies and Garlic Croutons

Fajita Trevally with Red Cabbage, Sweetcorn, Black Beans and Creamy Baja Dressing

Main Courses

Greek Style Lamb Leg with Potatoes, Tomatoes, Feta and Oregano

Pineapple Rum Glazed Ham Served off the Bone

Peri Peri Chicken with Roast Capsicum and Black Olive Salsa

Vegetables

Roast Potatoes with Garlic and Rosemary

Green Beans and Cherry Tomatoes with Basil and Garlic

Garden Salad – Cos Lettuce, Asparagus, Peas, Avocado and Yoghurt Dressing

Desserts

Triple Chocolate Brownie with Raspberry Cream

Baby Pavlova with Cream and Strawberries

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
 Brancott Estate 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 55.00

Rose

Stoneleigh Rose 42.00

Beers

Amstel Light, Heineken Zero 8.50
 Macs Green Beret IPA, Macs Three Wolves PA, 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

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.