



GRACEHILL
VINEYARD ESTATE

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

In 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


GRACEHILL

VINEYARD ESTATE



Wedding Package Pricing

Summer

Winter

1st November - 31st March

Saturday	\$175pp	minimum 80 guests
Friday	\$165pp	minimum 60 guests
Sunday	\$165pp	minimum 50 guests
Mon-Thu	\$145pp	minimum 35 guests

1st June - 31st August

Saturday	\$140pp	minimum 55 guests
Friday	\$130pp	minimum 40 guests
Sunday	\$130pp	minimum 35 guests
Mon-Thu	\$110pp	minimum 30 guests

April

Saturday	\$165pp	minimum 70 guests
Friday	\$155pp	minimum 55 guests
Sunday	\$155pp	minimum 45 guests
Mon-Thu	\$135pp	minimum 35 guests

September

Saturday	\$150pp	minimum 60 guests
Friday	\$140pp	minimum 55 guests
Sunday	\$140pp	minimum 45 guests
Mon-Thu	\$120pp	minimum 35 guests

May

Saturday	\$160pp	minimum 60 guests
Friday	\$150pp	minimum 55 guests
Sunday	\$150pp	minimum 45 guests
Mon-Thu	\$130pp	minimum 35 guests

October

Saturday	\$155pp	minimum 70 guests
Friday	\$145pp	minimum 55 guests
Sunday	\$145pp	minimum 45 guests
Mon-Thu	\$125pp	minimum 35 guests

Pricing differs for public holidays and days prior to a public holiday.

Saturday pricing & minimums apply to the day before the following holidays; Auckland Anniversary Day, Waitangi Day, Good Friday, Easter Monday, ANZAC Day, Queen's Birthday, and Labour Day

A 15% surcharge in price per person applies on public holidays.

Please note that Gracehill Vineyard Estate is closed between 23rd December and 3rd January each year.



VINEYARD ESTATE

Wedding Package

Your wedding package includes everything listed below

Exclusive use of Gracehill Vineyard Estate for the day

Your choice of Dinner Menu:

3 Course Plated Menu (page 8), 3 Course Trios Menu (page 9), or Buffet Menu (page 10 + 11)

Your choice of 5 Canapés served after the wedding ceremony (page 7)

\$35 per guest to the bar tab for Winter, or \$40 per guest for Summer
Beverage List is on page 12

Use of the on-site Bridal Room. Available from 8am until 10pm only.

Use of the outdoor and indoor ceremony areas, sound systems and handheld wireless microphones

All Tables, Table Cloths, Tiffany White Chairs, Napkins, Cutlery, Glasses, Chefs, and Wait Staff

Dance Floor Fairy Lights and the Fairy Light Curtain behind the Bridal Table

Your choice of wedding time - Up to 8 hours of service from your guest arrival time until guest departure time
earliest timeframe is 11am until 7pm, latest is 4:30pm until 12:30am

Decoration set up and Bridal Room Access from 8am

A digital Save the Date or Invitation is also available if required



*Canapés,
Menus
and
Beverages*

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

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

Please note that Menus are subject to change.

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.



Canape Menu

Canapes are included as part of your wedding package. They are served after the ceremony while your guests enjoy cold bubbly, play lawn games, and take part in your photoshoot

Extra options can be added at \$4.50pp for any canape

Group 1 - Choose 2 from this group

- Salt and Pepper Squid with Tartare Sauce
- 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)
- Rice Paper Rolls with Chilli Lime Sauce (vegan, gf)

Group 2 - Choose 2 from this group

- Thai Fish Cakes with Sweet Chilli Dressing
- Pan Seared Prawns with a Mango, Lime and Chilli Sauce (df, gf)
- Grilled Angus Cheese Burger, Caramelised Onion, and American Mustard
- Crispy Pork Belly with a Miso Veloute and Chilli Paste (gf)
- Mini Dukkah Chicken Sticks (df, gf)
- Parma Ham and Baby Mozzarella Bites (gf)

Group 3 - Choose 1 from this group

- 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)
- 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

3 Course Plated Menu

Select two entrées, two main courses and two desserts.
Your guests place their order once seated at the reception.

Please note there is a \$5pp surcharge if both Steak and Lamb main courses are chosen

Entrées

- Chicken Pad Thai Salad with Creamy Peanut Dressing and Crispy Wontons (df)
- Prawn and Ricotta Ravioli with Warm Tomato and Basil Salsa
- Seafood Chowder with Prawns, Mussels, White Fish, Herbs and Croutons
- Sugar Cured Salmon with Beetroot and Red Cabbage, Sauerkraut, Apple and Chive Crème Fraiche (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)
- Beef and Wild Mushroom Lasagne with Ricotta, and a Tomato Basil Sauce
- Spicy Grilled Gurnard on a Soft Tortilla with Red Cabbage Salad, Pineapple Salsa and Lime Cream (gfa)
- Tuscan Bread Salad, Vine Tomatoes, Roasted Peppers, Capers, Basil and Garlic Croutons (vegan)
- Rare Roasted Venison Salad with Apple, Celery, Walnuts, Rocket and Raspberry Balsamic (gf, df)

Main Courses

- Grilled Flat Iron Steak with Potato Puree, Garlic Green Beans, Roast Vine Tomatoes and a Parmesan Wafer (gf)
- Roast Chicken Breast Stuffed with Spinach and Feta, Baby Potatoes, Grilled Courgettes and Tomato (gf, df)
- Crispy Skin Pork Belly, Apple Sauce, Honey Roasted Kumara and Carrot, Fennel Salad (gf, df)
- Slow-cooked Red Wine Lamb Shank with Tomato and Rosemary, Creamed Potatoes and Mashed Minted Peas (gf)
- Pan-fried Terakihi, Baby Potatoes, Fennel, Peas, Herb Butter Sauce and a Micro Green Salad (gf)
- Grilled Peri Peri Chicken with Roast Pepper and Olive Salsa, Sour Cream Potato Salad and Slaw (gf)
- Roast Lamb Rump with Creamy Potato and Onion Gratin, Courgette Salad, Feta, Chilli and Mint (gf)
- Beef Short Rib Bourguignon, Red Wine, Mushroom, Bacon with Mashed Potato and Silverbeet (gf)
- Roast Pumpkin and Grilled Eggplant Coconut Curry with Green Beans and Steamed Rice (vegan)
- Moroccan Spiced Vegetable Tagine with Lentils, Cherry Tomatoes and Israeli Cous Cous (vegan)

Desserts

- Hot Chocolate and Raspberry Pudding with Vanilla Ice Cream
- Vanilla Crème Brulee with Blueberry Compote and Pistachio Biscotti (gfa)
- Tiramisu – Coffee Sponge, Marsala Mousse, Grated Chocolate and Coffee Anglaise
- Baby Pavlova with Whipped Cream, Summer Berries, and Strawberry Sauce (gf)
- Lemon, Mango and Coconut Cheesecake with Tropical Fruit Salad
- Blackberry and Apple Crumble with Vanilla Ice Cream (gfa)
- Dark Chocolate Tart with Salted Caramel Sauce and Vanilla Ice Cream
- Warm Lemon and Coconut Syrup Cake with Lemon Curd Cream and Citrus Salad
- Sticky Date Pudding with Toffee Sauce and Vanilla Ice Cream
- Pineapple and Passionfruit Carpaccio with Coconut Ice Cream and Coconut Caramel (vegan)

3 Course Trios Menu

Select three entrées, one main course, and three desserts.
Entrées and Desserts are served as trios.

Add a second main meal as a choice to your guests for +\$10pp
Please note there is a \$5pp surcharge if both Steak and Lamb main courses are chosen

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

- Grilled Flat Iron Steak with Potato Puree, Garlic Green Beans, Roast Vine Tomatoes and a Parmesan Wafer (gf)
- Roast Chicken Breast Stuffed with Spinach and Feta, Baby Potatoes, Grilled Courgettes and Tomato (gf, df)
- Crispy Skin Pork Belly, Apple Sauce, Honey Roasted Kumara and Carrot, Fennel Salad (gf, df)
- Slow-cooked Red Wine Lamb Shank with Tomato and Rosemary, Creamed Potatoes and Mashed Minted Peas (gf)
- Pan-fried Terakihi, Baby Potatoes, Fennel, Peas, Herb Butter Sauce and a Micro Green Salad (gf)
- Grilled Peri Peri Chicken with Roast Pepper and Olive Salsa, Sour Cream Potato Salad and Slaw (gf)
- Roast Lamb Rump with Creamy Potato and Onion Gratin, Courgette Salad, Feta, Chilli and Mint (gf)
- Beef Short Rib Bourguignon, Red Wine, Mushroom, Bacon with Mashed Potato and Silverbeet (gf)
- Roast Pumpkin and Grilled Eggplant Coconut Curry with Green Beans and Steamed Rice (vegan)
- Moroccan Spiced Vegetable Tagine with Lentils, Cherry Tomatoes and Israeli Cous Cous (vegan)

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)

Buffet Menu

Make your buffet selection from the categories below
Buffet available with a minimum of 40 guests.

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)

- 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)
- 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

Buffet Menu (continued)

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)

- 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

Dessert is served with Vanilla Ice Cream and Pouring Cream



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Beverage 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
Stoneleigh Rose	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 Malbec	55.00
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	
Coke, Coke Zero, Lemonade, Ginger Ale, Tonic, Soda Water, Juices	4.00
Juice Carafe (Orange, Pineapple, Apple)	20.00
Lindauer Sparkling Grape Juice	18.00



The Finer Details





VINEYARD ESTATE

Policies and Guidelines

Please find below some points which may help to guide you in organising your wedding.

Deposit: \$1,000

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: The wedding package 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 Vendors 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 package pricing

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.

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.

Confetti: Fake Petals and Confetti are not allowed on Gracehill grounds. Only fresh petals may be thrown.

Payment Terms: Please refer to your contract regarding payment requirements.

Fireworks: Due to our rural surroundings, fireworks are not permitted at Gracehill Vineyard Estate.



VINEYARD ESTATE

Optional Extras

Add a picnic basket for your Bridal Party shoot (enquire for pricing)

A 2 course children's meal is available for \$35 per child
This is best for those between 2 & 12 years old

We can serve a 2 course dinner to your staff/vendors for \$40 per vendor

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

White and Black chair covers are available for \$5 per chair

28 colours of chair sashes/bows are available for \$2.50 per chair

A projector and screen are available to hire for the day for \$200

Rectangular trestle tables are available for hire (price depends on seating plan)

We have a white floral archway available for \$100

Add a selection of lawn games for \$100

Printed invitations, menus, name cards, seating plans, welcome signs (enquire for pricing)

Recommended Vendors

	Website / Email	Number
Celebrants		
Rochelle Fleming	www.nzweddingcelebrant.co.nz	021 273 3968
Valeria Antipenko	www.nzcelebrant.nz	021 0243 2052
Jennifer Roodt	jennifer@gracehill.co.nz	027 838 7424
Sarah Bloxham	www.mycelebrant.co.nz	027 288 9802
Lee Weir	leeweir.nz@gmail.com	021 069 9050
Erin Marmont	www.myweddingcelebrant.co.nz	021 998 655
Frankie Orange	https://frankieorangecelebrant.co.nz	022 087 3683
Paul Flynn	flynnnyweddings@gmail.com	027 556 3061
Photographers		
Katrina Cooke	www.katrinacookephotography.com	022 152 4011
Nicole Paton	nicolepatonphotography.zenfolio.com/	021 765 166
Rebecca Bradley	rebeccabradleyphotography.co.nz	021 113 8002
Perspectives Photo + Cinema	www.perspectives.co.nz	027 319 0076
Kiri Marsters Photography	www.kmarstersphotography.com	027 227 7969
Dreamlife Photo & Cinema	www.dreamlife.co.nz	09 522 8699
Lionel Tan	https://lioneltan.co.nz/	021 238 3393
Tales of Two	www.tot.nz	021 873 079
Matt Randall Productions	www.mattrandallproductions.com	021 882 095
Jenna Zane	www.jennazanephotography.co.nz	027 319 3246
Jonathan Suckling	https://www.jonathansuckling.com/	021 258 5115
DJs and Audio		
Mike Steffens	www.mikesteffens-dj.co.nz	021 258 4275
Jono Ridler	www.ridlerdj.co.nz	021 441 960
Jono Salisbury	www.turnitup.co.nz	021 566 527
Mix It DJ	mixitdj.co.nz	021 624 061
Paul Flynn	flynnnyweddings@gmail.com	027 556 3061
Karn Hall	karnhall@gmail.com	021 527 621
Nick Logan	www.nicklogan.co.nz	027 443 8687
Florists and Decorators		
Intimate Florist Studio	www.itmflower.com	027 568 8668
Luxe Dream Event Hire	https://luxedreameventhire.co.nz/home	021 276 6681
Wedding Cakes		
Jenna-Maree Cakery	www.jennamareecakes.co.nz	021 0255 6929
Huckleberry Hill Cakes	huckleberrhillcakes@hotmail.com	021 257 3518
Accommodation		
Rosebud and Honeysuckle Cottages	www.freshwaterfarm.co.nz	09 411 7210
Lichfield Cottages	www.lichfields.co.nz	021 203 0726
Bridal Transport and Taxis		
Auckland Limousines	www.aucklandlimousines.co.nz	027 644 6688
Auckland Chauffeur Service	www.aucklandchauffeurservice.co.nz	022 416 1922
Nor West Taxis		09 412 9335
Affordable Cabs	www.affordablecabs.co.nz	09 832 0000