



*One time, One place, One memory*

MARKOVINA  
*vineyard*  *estate*

2018



A full-page photograph of a wedding couple walking through a vineyard. The groom, on the left, is wearing a grey pinstripe suit and a white shirt. The bride, on the right, is wearing a white strapless wedding dress with a long train. They are holding hands and smiling. The background features rows of green grapevines on the left and a steep, grassy hill on the right, all under a bright blue sky with scattered white clouds.

# *A breath of fresh air*

Markovina Vineyard Estate was established in 1966 and is located in the heart of Kumeu's wine making district. We have developed from a boutique winery into a function centre that is renowned for its personal service, tranquil setting and mouth-watering menu selection.

The Estate is family owned and operated and over the last half century we have entertained thousands of satisfied wedding guests.





# *A unique experience*

Our venue is specifically designed for weddings offering an indoor-outdoor flow and the opportunity for you to dine under a canopy of vines.

Your guests can explore the extensive gardens enjoying refreshments and appetisers. Meanwhile you can take advantage of the range of unique locations for the photographs that will capture forever the essence of your special day.





# *Light up the night*

Your guests can enjoy your wedding well into the evening. They are welcome to continue to explore our outdoor areas or enjoy the company, dancing and festivities inside.

As part of your wedding package you are welcome to use our sound system and dance-floor lighting.



# Ceremonial bliss

Choose from one of five different locations for your wedding ceremony. In front of our barrel waterfall, under our Kauri trees, at our pond's small pebble beach, in front of our chestnut tree or under cover in our alfresco mingling area.

Our sound system plays music throughout our gardens to add to the ambiance on your special day.





# Alfresco experience

Our venue creates an outdoor experience in our fully indoor reception venue. The design of our venue is such that we have the flexibility to ensure that smaller groups have an intimate day while we are able to open up our dining areas so that larger receptions can enjoy the unique experience we create for you.





# A photographers dream

The variety of photo opportunities will help ensure your wedding album will be the perfect reminder of your special day.

While your guests are mingling you can escape with your photographer and have freedom to capture your special moments anywhere on our 10 acre property, from photos where you appear lost in the forest to our beautiful water features & wide open spaces there is something for everyone without the need to leave our Estate.





# Taste the difference

All of our wedding packages include a focus on your food experience. Included in our standard wedding packages are a generous selection of appetisers that are served on platters at the conclusion of your ceremony. We can also offer pricing on a range of canapés to add to your menu.

We take pride in ensuring that your guests have a broad selection of wonderful tasting food which will continue to be served while your guests are mingling and you are creating memories at one of the many onsite locations for photographs.







# *Have it your way*

Our wedding package includes either our buffet meal or platter service to your tables. Plated meals are also available, please see our menu for pricing.

By choosing the buffet option you have greater choice in creating your menu and have more freedom with your table design as you do not need to take into consideration the selection of platters being delivered to your tables.

You have the option to add a plated entree to all our menus.



# Something a little special

A popular option at our estate is our platters menu. Your guests are served the entire main meal as a 'mini buffet' to each table. Your guests can simply relax and enjoy the ambiance of your special day and their meal will be presented in front of them.

Your guests are not limited by one particular menu selection and can indulge in an array of menu choice.





# Spoilt for choice

Our most popular menu is our buffet.  
We offer an extensive selection for you to  
design the perfect meal for your guests.  
This menu offers the most food choice &  
options to customise your meal.







# *The final indulgence*

After your speeches we serve a selection of sweet treats for your guests to indulge in. We serve this as a buffet along with your tea, coffee and cheese selection.



THE  
Wedding  
Platters  
MENU

{DF} = Dairy Free  
{GF} = Gluten Free  
{V} = Vegetarian

CANAPES

Served on platters at the completion of your ceremony

- Antipasto & Breads Platter
- Seafood Harvest Platter
- Asian Basket of spring rolls, wontons and samosa
- Chefs selections of individualised canapés

YOUR MAIN MEAL Served on platters to each table

MEAT SELECTION

- Roasted pork loin under a feta & parmesan crust with caramelised apple & crackling
- Char grilled whole chicken with capsicum tomato salsa {GF} {DF}
- Mustard maple glazed ham off the bone {GF} {DF}

Please select one of the following:

- Rosemary & garlic infused roast lamb with mint jelly condiment {GF} {DF}
- Roasted beef fillet with paprika & horseradish marinade {GF} {DF}
- Smoky BBQ Sirloin with hoisin & maple syrup {GF} {DF}

VEGETABLES

- Selection of seasonal roasted root vegetables {GF} {DF} {V}
- Seasonal fresh green vegetables {GF} {DF} {V}

VEGETARIAN

Please select one of the following:

- Braised harissa chickpea tagine {GF} {V}
- Mushroom, leek & spinach lasagne {V}
- Vegetarian ravioli & tortellini in a pesto sauce {V}
- Gnocchi with an olive, caper and tomato sauce {V}

SALAD SELECTION

Please select three of the following

- Greek salad with tomato, feta, olives, cucumber and a fresh basil dressing {GF} {V}
- Fresh garden salad with herbs {GF} {DF} {V}
- Salad niçoise with seared tuna {GF} {DF}
- Waldorf salad {GF} {DF} {V}
- Caesar salad with creamy homemade dressing {GF}
- Creamy potato and kumara salad {V} {GF}

- Chargrilled vegetable, chorizo & bacon pasta salad
- Mussel salad garnished with red onions & peppers {GF} {DF}
- Prawn cocktail salad {GF} {DF}
- Beetroot, spinach & feta salad with caramelised walnuts {GF} {V}
- Grilled spring vegetables & quinoa in a herb dressing {GF} {DF} {V}

The meal is served with bread. Beef, lamb & chicken are Halal.

DESSERT Served as a buffet with tea, coffee & cheese board

- Chocolate mousse served with fresh cream
- Meringue bites with fresh cream and fruit
- Ice-cream served on a fruit compote
- Chefs selection of homemade cheesecakes
- Tiramisu gateau
- Profiteroles with chefs selection of mousse filling
- Fresh fruit platter
- Cheese selections

We adjust our selection of dessert regularly depending on what is popular. If there are any particular items you would like, please tell us during your planning meeting so we can ensure they are available. The above is an example of the usual dessert offering.

BEVERAGES

Beverages included in your per person price are:

- Matua Valley series sauvignon blanc, chardonnay, pinot gris, merlot & pinot noir
- Montana lindauer
- Heineken, carlsberg, speight’s, lion red & amstel light
- Sparkling grape juice, fruit juice, coca cola & lemonade

The menu & beverage selection are subject to change for both seasonal variations and adjustment to the menu.

We are pleased to offer a variety of gluten free options on our menus, however we are not a gluten-free venue and cannot ensure that cross contamination will never occur. If you or your guests have a serious food allergy, please ensure this information is passed on prior to your event.





THE  
Wedding  
Buffet  
MENU

{DF} = Dairy Free  
{GF} = Gluten Free  
{V} = Vegetarian

CANAPES

*Served on platters at the completion of your ceremony*

- Antipasto & Breads Platter
- Seafood Harvest Platter
- Asian Basket of spring rolls, wontons and samosa
- Chefs selections of individualised canapés

YOUR MAIN MEAL *Served as a Buffet*

CARVING STATION

**Please select one of the following:**

- Rosemary & garlic infused roast lamb with mint jelly condiment {GF} {DF}
- Roasted beef fillet with a paprika/horseradish marinade {GF} {DF}
- Smoky BBQ sirloin with hoisin & maple syrup {GF} {DF}

*Beef dishes accompanied by caramelised onions & a mustard condiment*

**Please select one of the following:**

- Roasted pork loin under a feta & parmesan crust with caramelised apple & crackling
- Mustard maple glazed ham off the bone {GF}

CHICKEN AND FISH SELECTION

**Please select one chicken & one fish option:**

- Baked chicken thighs stuffed with sun-dried tomato pesto served with a red pepper salsa {GF}
- Chargrilled herb & lemon chicken breast with a seeded mustard sauce & minted greens {GF}
- Moroccan spiced chicken with Israeli couscous & eggplant ka-sundi {DF}
- Soy & ginger poached chicken breast with stir-fry vegetables & black bean sauce {GF} {DF}
- Chicken curry of your choice served with jasmine rice {GF} {DF}
- Salmon fillets with a dill béarnaise glaze {GF}
- Market fish fillets served with lemon caper sauce {GF}
- Cajun spiced market fish with a guacamole salsa {GF} {DF}

VEGETABLES

- A medley of fresh seasonal vegetables {GF} {DF} {V}

**Please select one additional vegetable option:**

- Potato & kumara gratin {GF} {V}
- Twice cooked potatoes with herbs & whole roasted garlic {GF} {DF} {V}
- Roasted root vegetables {GF} {DF} {V}
- Classic cheesy cauliflower {V}

VEGETARIAN

**Please select one vegetarian option:**

- Braised harissa chickpea tagine {GF} {DF} {V}
- Mushroom, leek & spinach lasagne {V}

- Pumpkin & parmesan risotto {GF} {V}
- Vegetarian ravioli or tortellini in a pesto sauce {V}
- Gnocchi with an olive, caper & tomato sauce {V}

SALAD SELECTION

**Please select four salads:**

- Greek salad with tomato, feta, olives, cucumber & a fresh basil dressing {GF} {V}
- Fresh garden salad with herbs {GF} {DF} {V}
- Salad niçoise with seared tuna {GF} {DF}
- Waldorf salad {GF} {DF} {V}
- Caesar salad with creamy homemade dressing {GF}
- Creamy potato & kumara salad {V} {GF}
- Chargrilled vegetable, chorizo & bacon pasta salad
- Mussel salad garnished with red onions & peppers {GF} {DF}
- Prawn cocktail salad {GF} {DF}
- Beetroot, spinach & feta salad with caramelised walnuts {GF} {V}
- Grilled spring vegetables & quinoa in a herb dressing {GF} {DF} {V}

*The meal is served with bread. Beef, lamb & chicken are halal*

DESSERT *Served as a buffet with tea, coffee & cheese board*

- Chocolate mousse served with fresh cream
- Meringue bites with fresh cream and fruit
- Ice-cream served on a fruit compote
- Chefs selection of homemade cheesecakes
- Tiramisu gateau
- Profiteroles with chefs selection of mousse filling
- Fresh fruit platter
- Cheese selections

We adjust our selection of dessert regularly depending on what is popular. If there are any particular items you would like, please tell us during your planning meeting so we can ensure they are available. The above is an example of the usual dessert offering.

BEVERAGES

***Beverages included in your per person price are:***

- Matua Valley series sauvignon blanc, chardonnay, pinot gris, merlot & pinot noir
- Montana lindauer
- Heineken, carlsberg, speight's, lion red & amstel light
- Sparkling grape juice, fruit juice, coca cola & lemonade

The menu & beverage selection are subject to change for both seasonal variations and adjustment to the menu.

*We are pleased to offer a variety of gluten free options on our menus, however we are not a gluten-free venue and cannot ensure that cross contamination will never occur. If you or your guests have a serious food allergy, please ensure this information is passed on prior to your event.*





# THE Plated Wedding MENU

{V} = Vegetarian

Gluten Free & Dairy Free  
options are available

The cost to upgrade to a plated main meal is \$5 per person. You also have the option to include a plated entrée, costs are listed. Where an entrée is served guests are given a set menu for their main meal with a choice of two dishes or the vegetarian alternative. Where no entrée is served our plated main meal is an alternate drop service.

## CANAPES

*Served on platters at the completion of your ceremony*

- Antipasto platters
- Seafood harvest platters
- Asian basket of spring rolls, wontons and samosas
- Choice of fresh breads with homemade dips & oils

## ENTREE *Select one entree which is served cold*

- House smoked salmon, micro greens & NZ potato salad \$15pp
- Prawn, avocado & citrus salad with karengo aioli & a rye crisp \$14pp
- Goat's cheese, pumpkin seed & quinoa salad \$10pp
- Herbed chicken & apple slaw, with a walnut & maple dressing \$12pp
- Lemon & lime cured salmon with hijiki seaweed & edamame beans \$14pp

## MAIN MEAL

*Please select two alternatives plus your vegetarian option*

- Beef fillet, potato gratin with caramelised onions & seeded mustard jus
- Beef fillet served with a wild mushroom risotto & green peppercorn sauce
- Char grilled scotch fillet, lyonnaise potatoes & creamed spinach
- Horopito spiced lamb rack served with a sweet potato gratin, ratatouille confit & a sage jus
- Moroccan lamb rack served with date couscous & a tomato olive sauce
- Lamb rump with a cassoulet of beans, garlic & watercress
- Lamb shank, potato gnocchi & leaks with a port wine glaze
- Braised pork belly with crushed peas & braised red cabbage
- Lemon chicken thighs served with streaky bacon on a potato rosti & creamy wild mushroom ragout
- Herbed chicken breast served with creamy corn risotto & seeded mustard jus

- Panko crusted chicken breast served with buttered cabbage on a garlic potato mash with parsley & caper sauce
- Seared salmon fillet with a smoked mussel & clam chowder
- Fish of the day served with spiced eggplant, chickpeas & a caper sauce
- Goat's cheese tart served with watercress, quinoa & a wild mushroom sauce {V}
- Gorgonzola grilled field mushroom served with a corn risotto & green pea sauce {V}

Your meal will be accompanied by a green salad & bread served to the table

## DESSERT *Served as a buffet with tea, coffee & cheese board*

- A selection of tarts & cheese cakes. (White chocolate cheesecake, pecan tart, white raspberry cheesecake, tiramisu gateau, lemon tart & chocolate demise)
- A selection of old favourites (fruit salad, pavlova, profiteroles, éclairs, chocolate mousse & ice cream)

We adjust our selection of dessert regularly depending on what is popular. If there are any particular items you would like, please tell us during your planning meeting so we can ensure they are available. The above is an example of the usual dessert offering.

## BEVERAGES

*Beverages included in your per person price are:*

- Matua Valley series sauvignon blanc, chardonnay, pinot gris, merlot & pinot noir
- Montana lindauer
- Heineken, carlsberg, speight's, lion red & amstel light
- Sparkling grape juice, fruit juice, coca cola & lemonade

The menu & beverage selection are subject to change for both seasonal variations and adjustment to the menu.

*We are pleased to offer a variety of gluten free options on our menus, however we are not a gluten-free venue and cannot ensure that cross contamination will never occur. If you or your guests have a serious food allergy, please ensure this information is passed on prior to your event.*





# the Wedding Price List

## PEAK - January, February & March 2018

Saturday	\$189 pp	Minimum 100 guests
Friday & Sunday	\$189 pp	Minimum 70 guests or
	\$179 pp	Minimum 120 guests
Thursday	\$159 pp	Minimum 55 guests
Monday to Wednesday (Dec & Jan)	\$159 pp	Minimum 55 guests
Monday to Wednesday (other months)	\$149 pp	Minimum 55 guests

*Please note a minimum of 100 guests applies for all dates between 18th December 2017 & 7th January 2018.*

## PEAK – April 2018 & October 2018

Saturday	\$179 pp	Minimum 100 guests
Friday & Sunday	\$179 pp	Minimum 70 guests
Monday to Thursday	\$149 pp	Minimum 55 guests

## MID SEASON - May 2018 & September 2018

Friday, Saturday & Sunday	\$159 pp	Minimum 70 guests
Monday to Thursday	\$139 pp	Minimum 55 guests

## OFF PEAK - June, July & August 2018

Saturday	\$149 pp	Minimum 80 guests
Friday & Sunday	\$139 pp	Minimum 70 guests
Monday to Thursday	\$129 pp	Minimum 55 guests

## PEAK – November 2018

Saturday	\$189 pp	Minimum 100 guests
Friday & Sunday	\$189 pp	Minimum 70 guests
Monday to Thursday	\$159 pp	Minimum 55 guests

*Bookings on Friday 23rd, 30th & Saturday 24th November 2018 have a minimum of 170 guests.*

## PEAK – December 2018

Friday and Saturday	\$189 pp	Minimum 170 guests
Sunday	\$189 pp	Minimum 100 guests
Monday to Thursday	\$169 pp	Minimum 70 guests

*A minimum of 100 guests apply to all bookings from 23rd to 31st December 2018, with the 31st December 2018 date priced at \$199pp. We are not open on 24th, 25th & 26th December 2018*

---

*Minimum numbers are based on the number of adults attending. Children under 13 are half price and children under 5 are free. Please note Saturday pricing and minimums apply for Sunday bookings prior to a public holiday & on New Year's Eve. Friday pricing and minimums apply to mid-week dates prior to or on a public Holiday. A 10% public holiday surcharge will only apply to Fridays, Saturdays or Sundays which fall on a public holiday. Prices include gst.*

---



## Your wedding package includes:

- Venue hire including your ceremony for up to seven hours
- Use of the gardens & chairs for your ceremony
- Our wedding buffet or wedding platters menu
- Our standard selection of wine, beer & non-alcoholic refreshments for up to six hours
- Table linen, linen napkins, glassware & crockery
- Use of our in house music system, dance floor lighting & fairy light curtain
- Your choice of start time, we only operate one wedding per day

## Optional Upgrades:

- Hire chair cover & sash or chiavari chairs \$5 each
- Extending your stay \$10pp per hour, includes additional hour of beverages
- Plated meal or other menu upgrades \$POA
- Adjust the beer & wine selection \$POA
- Spirits & RTD's charged on consumption
- Seven hour photo booth hire with unlimited photos \$500
- Hire a starlit dance floor \$500
- Drape hire above the dance floor \$200

*Optional upgrades are subject to change based on availability.*



# The Contract

1. This agreement comes into force once a deposit has been paid. Tentative bookings are not binding on either party.
2. To confirm a booking, a signed contract and deposit of \$500 are required. A further deposit of \$500 is required six months prior to the wedding date. If your booking is made within six months prior to the wedding day a \$1,000 deposit is payable.
3. Prices include GST and are valid for the dates on the pricing list. Please note that there is a 10% surcharge on public holidays and minimum numbers may differ on those days.
4. Minimum numbers are based on the number of adults attending.
5. The venue is available for seven hours from the agreed start time of the ceremony & the beverage package is for six hours. Extra time can be negotiated. Please note our licence ends at midnight.
6. Please ask your guests not to arrive more than 30 minutes before the agreed start time.
7. General details for the day can be discussed with us any time prior to your wedding day at an arranged appointment, but we request final details & numbers including a seating plan no later than 14 days prior to the function.
8. Full payment is required no later than 14 days prior to the event by cash, cheque or direct credit. If any last minute additions or upgrades are made by you and these result in a price increase, the balance is to be settled on the day of the wedding.
9. (a) Your deposit is non-refundable.  
  
(b) Cancellations received between six and nine months prior to the wedding date will be charged a \$1,000 cancellation fee. Any deposit paid will be deducted from this amount and any payments made in excess of the cancellation fee will be refunded.  
  
(c) Cancellations received between one and six months prior to the wedding date will be charged a 30% cancellation fee based on the total value of your booking, any deposit paid will be deducted from the amount due.  
  
(d) Cancellations received less than 1 month prior to the wedding day will be charged a 100% cancellation fee based on the total value of your booking, any deposit paid will be deducted from the amount due.
- (e) All cancellations need to be made in writing and be acknowledged in writing by the management of Markovina Vineyards Ltd (Markovina Vineyards Estate).
- (f) Markovina Vineyard Estate will recharge you for any debt collection costs incurred.
- (g) Management reserve the right to charge interest should any amount owed be outstanding for more than 90 days.
10. Management reserves the right to refuse to serve liquor to minors or anyone displaying signs of intoxication.
11. Due to liquor licence requirements no intoxicated guests are able to enter or remain on site. Management reserve the right to ask a guest to leave or close the bar early.
12. All gifts are the responsibility of the client and whilst all necessary care will be taken, management do not accept responsibility for belongings left or lost on the property.
13. The client takes responsibility for any excessive breakages or damage caused by guests and agrees to cover cost for repair or replacement.
14. Management will not be held responsible for any injuries around the venue caused by careless behaviour. Children are the responsibility of their parents/guardians and must be supervised.
15. Force Majeure. Markovina Vineyard Estate shall not be liable for failing or delaying performance of its obligations resulting from any condition beyond its reasonable control, including but not limited to acts of terrorism, earthquake, fire, flood or other acts of God.





## A WORD FROM YOUR HOST

*I hope that you have enjoyed reading through some of our menu options, please take the time to visit me at our venue so that I can show you around and give you the opportunity to explore our grounds.*

*I would be happy to answer any questions you might have about holding your wedding at Markovina Vineyard Estate.*

*Rina Markovina*





...the greatest day of your life



CALL (09) 412 8608 Markovina Vineyards Ltd

84 Old Railway Road Kumeu, Auckland

info@markovina.co.nz > [www.markovina.co.nz](http://www.markovina.co.nz)