

Your story begins here

MARKOVINA
vineyard  estate



2019



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 renowned for its personal service, tranquil setting and mouth-watering menu.

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 forever capture the essence of your special day.



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 front of our stone fireplace.

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



Winter weather wonderland

At our estate we offer an all weather ceremony option for wet summer days or the middle of a cold winters afternoon. On cold days we can completely enclose our ceremony and mingling area with the ability to open our huge glass sliders giving that true alfresco experience for guests.

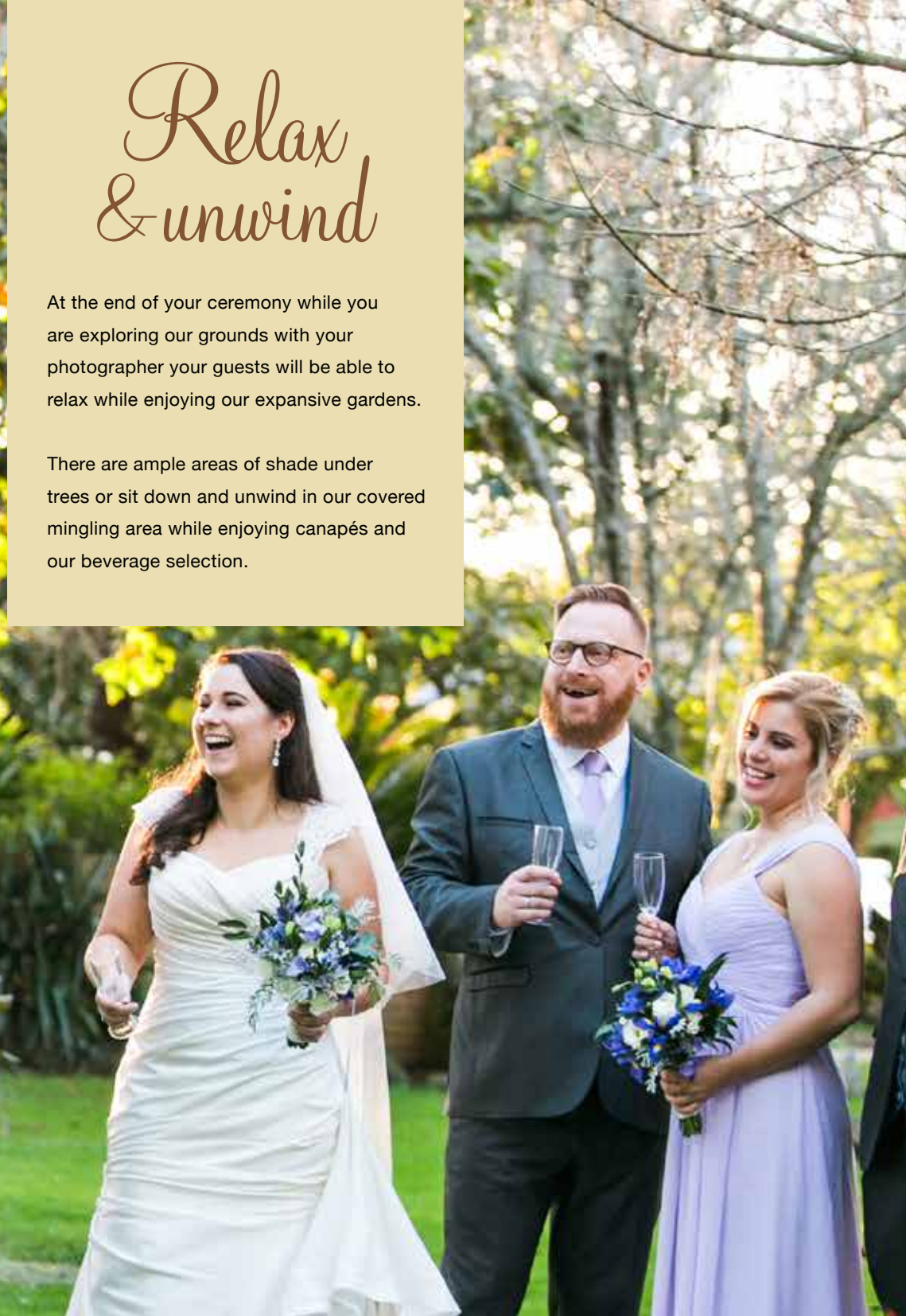
In the evening your guests can relax in front of the fire enjoying conversation and the hospitality we offer.



Relax & unwind

At the end of your ceremony while you are exploring our grounds with your photographer your guests will be able to relax while enjoying our expansive gardens.

There are ample areas of shade under trees or sit down and unwind in our covered mingling area while enjoying canapés and our beverage selection.



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.



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.



The first dance

Dancing is an integral part of an amazing wedding. For that reason our standard setup ensures that we leave ample room for dancing in the centre of our reception room.

We provide romantic fairy lights above and around the dance floor and also provide a large selection of party lighting to help create an amazing atmosphere for your event.





Light up the night

As the sun sets and your night begins, your guests are welcome to continue to enjoy our outdoor areas. We also have some amazing spaces where you can continue to capture magical moments to cherish forever.

A time to let go

Your guests can enjoy your wedding well into the evening. As part of your wedding package you are welcome to use our sound system and dance-floor lighting.

Your guests can also enjoy a quiet drink and conversation by our stone fireplace while still watching the activity on the dance floor.



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 canapés that are served on platters at the conclusion of your ceremony.

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 shared 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 shared platters menu. Your guests are served the entire main meal as a 'mini buffet' to each table. They 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 buffet menu give guests the largest selection to choose from and is our most popular choice. We offer an extensive choice for you to design the perfect meal for your guests.

As the bridal party you also have the option to be served a plated selection from the buffet or select your meal directly from the buffet.

We usually serve our buffet in our custom built area behind the bridal table, however you are welcome to request your buffet to be served in your main reception room.





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 giving your guests an extensive choice of items to choose from including a selection of cheeses and fruit. Tea & Coffee is available for your entire stay

T H E

Shared Platters

Wedding

M E N U



HOW THE PLATTERS MENU IS SERVED

Your meal is served to the centre of each table on platters, guests are then able to enjoy the variety of the entire menu without having to go to a central buffet table.

When selecting this menu option you will need to plan your table decorations to leave enough room for food to be served. If selecting the buffet or plated meal you have more freedom in the centre of the table for your table designs.

CANAPES

Served on platters at the completion of your ceremony:

- Antipasto platter | fresh breads | pastrami | salami | dolmas | artichoke | dips & oils
- Seafood harvest platter | fish goujons | octopus balls | shrimp spring rolls
- Asian basket | spring rolls | wontons | samosa {V}
- Chefs selection of three additional canapés, some of our popular canapés include: *Blini with lemon mascarpone & salmon* | *prawn twisters with a sweet chilli sauce* | *mushroom in mini pastry cases (V)* | *arancini balls (V)* | *chicken skewers (GF)* | *spiced lamb meatballs (GF)*.

YOUR MAIN MEAL

Served as shared platters to each table

BEEF, LAMB & PORK SELECTION

Select one of the below options:

- Beef fillet | lyonnaise potatoes
- Lamb shawarma | ratatouille | yoghurt dressing
- Lamb cutlets | kumara mash | ratatouille sauce
- Parmesan crumb pork | caramelised apple & cabbage
- Carvery meat | Select two meat choices for this platter: *Roasted beef fillet (GF, DF)* | *Roasted pork with feta & parmesan crust (GF, DF)* | *Rosemary & garlic infused roast*

lamb (GF, DF) | *Smoky BBQ sirloin (GF, DF)* | *Mustard maple glazed ham off the bone (GF)*.

CHICKEN SELECTION

Select one of the below options:

- Baked chicken thighs | sundried tomato pesto | char grilled vegetable risotto
- Lemon chicken thighs | streaky bacon | mushroom ragout | potato rosti
- Panko crusted chicken breast | buttered cabbage | garlic potato mash | parsley & caper sauce

FISH SELECTION

Select one of the below options:

- Salmon fillets | dill béarnaise glaze | creamy leek & spinach
- Grilled teriyaki salmon | green tea soba noodles | spring onion & ginger
- Cajun spiced fish | guacamole salsa | citrus dressing
- Pan fried fish wrapped in rice paper | green pea risotto | chilli & lime sauce

VEGETARIAN SELECTION

Select one of the below options:

- Braised harissa chickpea tagine {GF} {DF} {V}
- Lasagne al Forno | mushroom | leek | spinach {V}
- Pumpkin & parmesan risotto {GF} {V}
- Spinach & feta cannelloni | cherry tomatoes | parmesan {V}

YOUR MEAL IS ALSO SERVED WITH

- Selection of fresh seasonal greens {GF} {V} {DF}
- Twice cooked potatoes | herbs | whole roasted garlic {V} {GF} {DF}
- Garden salad with mesclun | cucumber | capsicum | red onion | herbs | seeds | shredded beetroot {GF} {DF} {V}

The meal is served with bread. Beef, lamb & chicken are sourced from halal certified suppliers

DESSERT *Served as a buffet*

- Individual servings of chocolate mousse served with fresh cream
- Profiteroles with chefs selection of mousse filling
- Chefs selection of homemade cheesecakes
- Trifle
- Tiramisu
- A selection of ice-cream
- Fresh fruit platter
- Cheese & cracker selections

BEVERAGES

Beverages included in your per person price are:

- Matua Valley series | sauvignon blanc | chardonnay | pinot gris | merlot | pinot noir
- Montana Lindauer or Jacobs Creek. If you have a preference please tell us during the planning process
- Heineken | Speights | Lion Red | Amstel light
- Sparkling grape juice | fruit juice | coca cola | lemonade
- Selection of tea | coffee

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

Sharing platters are served to your table, please note that with the platters menu there are limitations for your table decorations as we need space for the platters of food served to tables. Our new platters menu is for bookings up to 100 guests & require 8 or 9 guests at each table.

{DF} = dairy Free {GF} = gluten Free {V} = vegetarian {C} = carvery Station

We are pleased to offer a variety of gluten free options on our menus, however we are not a gluten-free venue & 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.

T H E

Wedding

Buffet

M E N U



HOW THE BUFFET MEAL IS SERVED

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.

CANAPES

Served on platters at the completion of your ceremony:

- Antipasto platter | fresh breads | pastrami | salami | dolmas | artichoke | dips & oils
- Seafood harvest platter | fish goujons | octopus balls | shrimp spring rolls
- Asian basket | spring rolls | wontons | samosa {V}
- Chefs selection of three additional canapés, some of our popular canapés include: *Blini with lemon mascarpone & salmon* | *prawn twisters with a sweet chilli sauce* | *mushroom in mini pastry cases (V)* | *arancini balls (V)* | *chicken skewers (GF)* | *spiced lamb meatballs (GF)*.

YOUR MAIN MEAL *Served as a Buffet*

LAMB, BEEF & PORK SELECTION

Please select two of the following:

- Rosemary & garlic infused roast lamb | mint jelly condiment {GF} {DF} {C}
- Roasted beef fillet | paprika & horseradish marinade {GF} {DF} {C}
- Smoky BBQ sirloin | hoisin | maple syrup {GF} {DF} {C}
- Roasted pork | feta & parmesan crust | caramelised apple | crackling {C}
- Mustard maple glazed ham off the bone {GF} {C}
- Croatian macaroni | braised beef | tomato | capsicum
- Rogan josh | lamb | spiced tomato base | coriander | yoghurt

CHICKEN & FISH SELECTION

Please select one chicken & one fish option:

- Baked chicken thigh | sundried tomato pesto | red pepper salsa {GF}
- Char grilled lemon chicken | seeded mustard sauce | minted

- greens {GF}
- Moroccan spiced chicken | fruit couscous | eggplant kasundi {DF}
- Soy & ginger chicken | stir-fry vegetables | black bean sauce {GF} {DF}
- Tandoori Chicken | bombay potatoes | peas | coriander | yoghurt
- Five-spiced glazed chicken | pickled cucumber | Korean noodles
- Chicken curry of your choice | jasmine rice {GF} {DF}
- Salmon fillets | dill béarnaise glaze {GF}
- Market fish fillets | lemon caper sauce {GF}
- Cajun market fish | avocado | tomato | citrus {GF} {DF}

VEGETARIAN SELECTION

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

Please select one of the following:

- Potato & kumara gratin {GF} {V}
- Twice cooked potatoes | whole roasted garlic {GF} {DF} {V}
- Roasted root vegetables {GF} {DF} {V}
- Classic cheesy cauliflower {V}
- Taro {V}
- Roasted cauliflower salad | marinated goat cheese {V}

Please select one of the following:

- Braised harissa chickpea tagine {GF} {DF} {V}
- Lasagne al Forno | mushroom | leek | spinach {V}
- Pumpkin & parmesan risotto {GF} {V}
- Vegetarian ravioli or tortellini | pesto sauce {V}
- Gnocchi | olive | caper | tomato sauce {V}
- Spinach & feta cannelloni | cherry tomatoes | parmesan {V}
- Chop suey {GF} {DF}

SALAD SELECTION

Please select four of the following:

- Greek with tomato | feta | olive | cucumber | red onion | fresh herb dressing {GF} {V}
- Garden with mesclun | cucumber | capsicum | red onion | herbs | seeds | shredded beetroot {GF} {DF} {V}
- Caesar with baby cos | egg | bacon | parmesan dressing {GF}
- Waldorf with apple | celery | walnuts | lemon mayonnaise {GF} {DF} {V}
- Potato with grilled kumara | spring onion | deli mayonnaise {GF} {DF} {V}
- Pasta with char grilled vegetable | chorizo | bacon | sundried tomato pesto

- Beetroot with spinach | roasted pumpkin | feta | caramelised walnuts {GF} {V}
- Quinoa with grilled spring vegetable | herb dressing {GF} {DF} {V}
- Mussel with red onion | capsicum | lemon dressing {GF} {DF}
- Seared tuna with green beans | potatoe | olive | onion {GF} {DF}
- Prawn with cherry tomato | avocado | lemon mayonnaise {GF} {DF}
- Raw fish with coconut cream | tomato | cucumber | spring onion & citrus {GF} {DF}

The meal is served with bread. Beef, lamb & chicken are sourced from halal certified suppliers

DESSERT *Served as a buffet*

- Individual servings of chocolate mousse served with fresh cream
- Profiteroles with chefs selection of mousse filling
- Chefs selection of homemade cheesecakes
- Trifle
- Tiramisu
- A selection of ice-cream
- Fresh fruit platter
- Cheese & cracker selections

BEVERAGES

Beverages included in your per person price are:

- Matua Valley series | sauvignon blanc | chardonnay | pinot gris | merlot | pinot noir
- Montana Lindauer or Jacobs Creek. If you have a preference please tell us during the planning process
- Heineken | Speights | Lion Red | Amstel light
- Sparkling grape juice | fruit juice | coca cola | lemonade
- Selection of tea | coffee

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T H E Plated Wedding M E N U



HOW THE PLATED MENU IS SERVED

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 platter | fresh breads | pastrami | salami | dolmas | artichoke | dips & oils
- Seafood harvest platter | fish goujons | octopus balls | shrimp spring rolls
- Asian basket | spring rolls | wontons | samosa {V}
- Chefs selection of three additional canapés, some of our popular canapés include:
Blini with lemon mascarpone & salmon | prawn twistlers with a sweet chilli sauce | mushroom in mini pastry cases (V) | arancini balls (V) | chicken skewers (GF) | spiced lamb meatballs (GF).

ENTREE

THIS IS OPTIONAL AND COST APPLIES

Please select one of the following:

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

YOUR MAIN MEAL

Please select two alternatives plus your vegetarian option:

BEEF SELECTION

- Beef fillet | potato gratin | caramelised onions | seeded mustard jus {GF}
- Beef fillet | mushroom risotto | red wine glaze | salsa verde {GF}
- Beef fillet | lyonnaise potatoes | creamed spinach {GF}

LAMB SELECTION

- Spiced lamb rack | sweet potato gratin | ratatouille confit | sage jus {GF}
- Moroccan lamb rack | date couscous | tomato olive sauce
- Lamb shank | potato gnocchi | leek | port wine glaze

PORK SELECTION

- Braised pork belly | crushed peas | braised red cabbage {GF}

CHICKEN SELECTION

- Lemon chicken thigh | streaky bacon | potato rosti | mushroom ragout {GF}
- Herbed chicken breast | corn risotto | seeded mustard jus {GF}
- Panko crusted chicken breast | buttered cabbage | garlic potato mash | parsley & caper sauce

FISH SELECTION

- Seared salmon & clam chowder {GF}
- Market fish | spiced eggplant | chickpeas | caper sauce {GF}
- Pan fried fish | rice paper | shiitake risotto | chilli & lime sauce {GF}

VEGETARIAN SELECTION

- Goat's cheese tart | watercress | quinoa | wild mushroom sauce {V}

- Gorgonzola grilled field mushroom | pumpkin risotto | green pea sauce {GF} {V}

The meal is served with a green salad & bread. Beef, lamb & chicken are sourced from halal certified suppliers

DESSERT *Served as a buffet*

- Individual servings of chocolate mousse served with fresh cream
- Profiteroles with chefs selection of mousse filling
- Chefs selection of homemade cheesecakes
- Trifle
- Tiramisu
- A selection of ice-cream
- Fresh fruit platter
- Cheese & cracker selections

BEVERAGES

Beverages included in your per person price are:

- Matua Valley series | sauvignon blanc | chardonnay | pinot gris | merlot | pinot noir
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- Heineken | Speights | Lion Red | Amstel light
- Sparkling grape juice | fruit juice | coca cola | lemonade
- Selection of tea | coffee

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Wedding price list

PEAK - January, February & March 2019

Saturday	\$199 pp	Minimum 100 guests
Friday & Sunday	\$199 pp	Minimum 70 guests
Thursday	\$169 pp	Minimum 55 guests
Monday to Wednesday	\$159 pp	Minimum 55 guests

A minimum of 100 guests apply to the 1st, 2nd, 3rd & 27th January 2019. Friday pricing & minimums apply for other stat days plus 5th February 2019.

PEAK - April & October 2019

Saturday	\$189 pp	Minimum 100 guests
Friday & Sunday	\$189 pp	Minimum 70 guests
Thursday	\$159 pp	Minimum 55 guests
Monday to Wednesday	\$149 pp	Minimum 55 guests

A minimum of 100 guests apply to 27th October 2019. Friday pricing & minimums apply for stat days plus 18th & 24th April 2019. We are not open on 19th & 21st April 2019.

MID SEASON - May & September 2019

Friday, Saturday & Sunday	\$169 pp	Minimum 70 guests
Monday to Thursday	\$149 pp	Minimum 55 guests

OFF PEAK - June, July & August 2019

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

Friday pricing & minimums apply for stat days & 2nd June 2019.

PEAK - November 2019

Saturday	\$199 pp	Minimum 100 guests
Friday & Sunday	\$199 pp	Minimum 70 guests
Monday to Thursday	\$159 pp	Minimum 55 guests

A minimum of 170 guests apply to Saturday 23rd, 30th & Friday 29th November 2019.

PEAK - December 2019

Friday & Saturday	\$199 pp	Minimum 170 guests
Sunday	\$199 pp	Minimum 100 guests
Monday to Thursday	\$169 pp	Minimum 70 guests

A minimum of 100 guests applies to all bookings from 22nd to 31st December 2019. Saturday pricing & minimums apply to New Years Eve. We are not open on 24th, 25th & 26th December 2019.

Minimum numbers are based on the number of adults attending. Children under 13 are half price & children under 5 are free. Prices include gst.

Your wedding package includes:

- Venue hire including your ceremony for up to seven hours
- Use of the gardens & setup of ceremony chairs
- Our buffet or shared 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, fairy light curtain & dance floor lighting
- Your choice of chiavari or banquet chairs for your reception
- Your choice of start time, we only operate one wedding per day

Optional Upgrades:

- Hire chair cover & sash \$5 each
- Extending your stay \$10pp per hour, includes additional hour of beverages
- Plated meal, see plated menu for details
- 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
- Hire drapes above the dance floor \$200

Optional upgrades are subject to change based on availability

When two become one



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 \$1000 are required. A further deposit of \$500 is required nine months prior to the wedding date. If your booking is made within nine months prior to the wedding day a \$1,500 deposit is payable.
3. Prices include GST and are valid for the dates on the pricing list. Please note unless otherwise stated in the pricing list 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 \$1,500 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 Estate Ltd (Markovina Vineyard 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 7 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 HOSTS

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.

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

Rina & Mark Markovina



...the greatest day of your life



CALL (09) 412 8608 Markovina Estate Ltd

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