

MISSION ESTATE WINERY

WEDDING PACKAGE 2020/2021

VALID 1 OCTOBER 2020 - 30 SEPTEMBER 2021

Warmest congratulations on your engagement and thank you for considering Mission Estate, New Zealand's oldest winery, as a venue for your wedding.

Your wedding day is the most exciting and marvellous day of your life and here at Mission Estate we can also make it the most stress-free and enjoyable. Let us take care of your arrangements and handle all the details while you spend your time with family and friends.

If you have any queries or would like to arrange a meeting to view our stunning venue, please do not hesitate to contact me on 06 845 9354 or 027 243 1757 or email erin@missionestate.co.nz.

To view more images of real Mission Weddings please visit our Pinterest page
<https://www.pinterest.nz/missionestate/real-weddings-mission-estate-winery-weddings/>

We aim to make every wedding day exceptional!

Erin Speakman,
Wedding Coordinator
Mission Estate



MISSION - THE COMPLETE PACKAGE



Mission is an iconic Hawke's Bay landmark and one of Hawke's Bays premiere wedding venues offering elegant, lovingly restored classic surroundings, magnificent views, world class cuisine and wines and exceptional service and care in the complete wedding service. Nestled into the side of the Taradale hills the Mission Estate is situated only 10 minutes of the city center, but surrounded by green hills, farmland and vineyards it gives the impression that this beautiful facility is far removed from the hustle and bustle of the city.

As your wedding coordinator, I will be available every step of the way to assist and advise as required and you can be assured of the very best of care from our team right through to the end of your wedding day. I have been coordinating Mission weddings for more than 15 years now and there is nothing to match years of experience when it comes to coping with all the little details of your day. It can be the most joyful and memorable of days...and potentially the most stressful.

Our aim is that you enjoy your day and feel truly pampered without worrying about a thing and we point you towards the most experienced and reliable local suppliers for all your wedding requirements and confirm detailed arrangements prior to the day so you can do exactly that! We have a friendly and professional team dedicated to providing the extra touches that will make your day extraordinary.

Our Reception Venue, 'The Chapel,' with its wood paneling, high vaulted ceilings and arched windows, is a romantic and striking venue for a wedding reception. The Chapel adjoins the Lawn and covered terrace area for a seamless transition from ceremony to drinks and canapés to reception all in the one area with wet weather ceremony cover provided by an extensive covered terrace as required. The terrace is also available as a Reception Venue during the warm summer months.

The Lawn and Gazebo are provided for a romantic and tranquil garden ceremony overlooking the vineyards and the city; the vines, sweeping tree lined driveway, manicured gardens, underground barrel room and farm buildings offer many visual stories and countless stunning photographic opportunities, meaning that you need not leave the Estate for photos and can spend more of your valuable time on the day with your wedding guests.

The beautifully appointed Bridal Parlor is available exclusively for your bridal pampering and that of your attendants throughout the day.

Our Executive Chef, Ricky Littleton, leads a committed team in the kitchen producing beautifully presented modern NZ food from fresh seasonal produce to a consistently high standard.

We are very proud to offer Mission Wines for your enjoyment. As New Zealand's oldest wine maker, the Mission Winery has a reputation of over 150 years of wine making and offers a wide selection of wines at very competitive prices.



Mission Estate Winery has it all; the grand venue & historic setting, gorgeous on-site Farmhouse accommodation, exceptional service & superb food. The best wedding decision we made was partnering with the team at Mission Estate...”

VENUE RATES

Prices enclosed valid for the 2020/2021 Season, 1 October 2020 - 30 September 2021

Your wedding date is secured on receipt of the deposit & your signed wedding contract

On site Ceremony & Reception - \$1,500.00 (Fri/Sat/Long weekend/New Year's Eve)

On site Ceremony & Reception - \$1,000.00 (Mon – Thurs & Sun)

Reception only (off site ceremony) - \$1,000.00

Exclusive use of the venue – POA, please ask about the rate for your date

Sound & Lighting package – suitable to play your own dance playlist from a device @ \$350.00 + GST

Surcharge - applies Public Holidays, minimum numbers and/or spend will apply on New Year's Eve

Off Peak Rate \$750.00 - Incentives apply 1 May-31 October inclusive, with parameters as outlined

Rates provide:

Our stunning private reception venue, 'The Chapel', with access to the reception venue from 10.00am on the day of the wedding for your service providers and set up. Dance floor of polished floorboards. All staffing including full set up of the venue, setting out of place cards and favours, full tray service of canapés, bar service, table food service and pack down and clean-up of the venue after the event.



All set up requirements including round or long dining tables, dining chairs, white or black damask table linen, white linen serviettes, crockery, glassware, and flatware. Set up of dressed head table, cake table or wine barrel, cake knife & dressed gift table.

Use of the Gazebo, terrace, or lookout for the ceremony on site including 50 seats for the older guests & immediate family, shade umbrellas, our buxus plants in terracotta pots (by arrangement) and a dressed or polished wood altar table for the signing of the register. The use of the lawn and terrace for your pre-dinner drinks and canapés.



The extensive vine covered terrace area with clear rollaway walls and patio heaters is available as a rain back up for the onsite ceremony, or if you prefer as an outdoor reception venue during the summer.

Use of the stunning Mission grounds for your photos on site, offering several different vineyard & manicured garden stories for your photo session.

Use of the beautifully appointed Bridal Parlor upstairs for your privacy and pampering throughout the day.

Consultation on all aspects of your wedding day & coordinating of the ceremony & reception, providing a detailed confirmation and timeline prior to the day. Assistance & recommendations for sourcing local wedding professionals such as florists, entertainment, photographers as required.



Our in-house sound system, lapel & cordless microphones for the ceremony, for background dinner music plus, our lectern & microphone in the reception venue for the speeches. We can coordinate the playing of all your recorded ceremony music from your device through our portable & in-house system if you wish.

We also offer an additional sound & lighting package for hire at an additional charge if you wish to play your own playlist from a device for dance music.

Provision of detailed floor plan of the venue for you to plan your seating arrangements.

Rehearsal with your celebrant by arrangement on site prior to the day.

To use at your discretion, 14 black wrought iron table candelabra with white taper candles for table centrepieces, two A2 recycled Rimu frames and easels OR two A2 cream frames with cream wrought iron easels for the display of your seating plan & welcome signs, customized printing of basic personalized wedding menus incorporating your names, motif, and theme. (Printing of seating plan and place cards are additional charges by arrangement)

Picnic hampers with drinks & canapé selection for the Bridal Party to enjoy during photos (for on site ceremonies only).

Note that venue decoration, ceiling canopies, chair covers, flowers etc. are additional by arrangement.



*“I don’t know where to start in thanking you
for everything you did to make our wedding day
absolutely everything we dreamed of...”*

HAPPILY EVER AFTER BEGINS HERE

Access

Access to the reception venue The Chapel for set up is provided from 10.00am on the day of the wedding except by prior arrangement so you and your vendors are most welcome to begin preparations any time from 10.00am onwards.

Wet weather options

Mission wedding ceremonies are held on site in our tranquil garden setting. We offer the Gazebo or the Lookout as ceremony locations. Should the weather be inclement for your garden ceremony, we offer an extensive and picturesque vine covered terrace under which to hold the ceremony. The terrace cover features some rollaway clear sides, awnings and ceiling and free-standing patio heaters if it is cold and wet. It is our policy to accept an on-site wedding ceremony only when we are hosting the reception.



Privacy

The restaurant garden area is closed to the public during the wedding ceremony and predinner drinks, providing privacy for the event. The restaurant reopens for dinner service from 6.00pm, once the wedding has moved through to the privacy of The Chapel, and runs simultaneously alongside the wedding function, each in its own area. The wedding venue hire provides the exclusive use of the terrace adjoining The Chapel for the entire evening. Although all parts of the Estate do not close for a wedding, our reception venue, The Chapel is a completely exclusive, private venue and all consideration is given to providing a high level of privacy to every wedding.

Timeline

- ❖ Venue Hire applies from 10.00am-12.30am the following day (allowing for set up prior & break down)
- ❖ Weddings during day light saving period may commence on site ceremonies no earlier than 4.00pm
- ❖ Weddings outside daylight saving period may commence on site ceremonies no earlier than 3.30pm.
- ❖ Weddings over the busy Christmas/New Year period [26 December – 15 January], over Labour Weekend (October) and over Easter weekend (variable) may commence on site ceremonies no earlier than 4.30pm (subject to date and discussion).
- ❖ Winter ceremonies held on site (June-August) may commence earlier by arrangement only.
- ❖ Weddings with an offsite ceremony are most welcome to arrive at Mission from 4.30pm onwards for drinks and canapés in the garden prior to dinner.
- ❖ Wedding guests may arrive at Mission 15 minutes prior to the ceremony commencing on site.
- ❖ The bar facility closes, and music concludes at 12.00 midnight. We ask for your assistance to have the venue vacated in its entirety by 12.30am.

Minimum & maximum numbers & spends

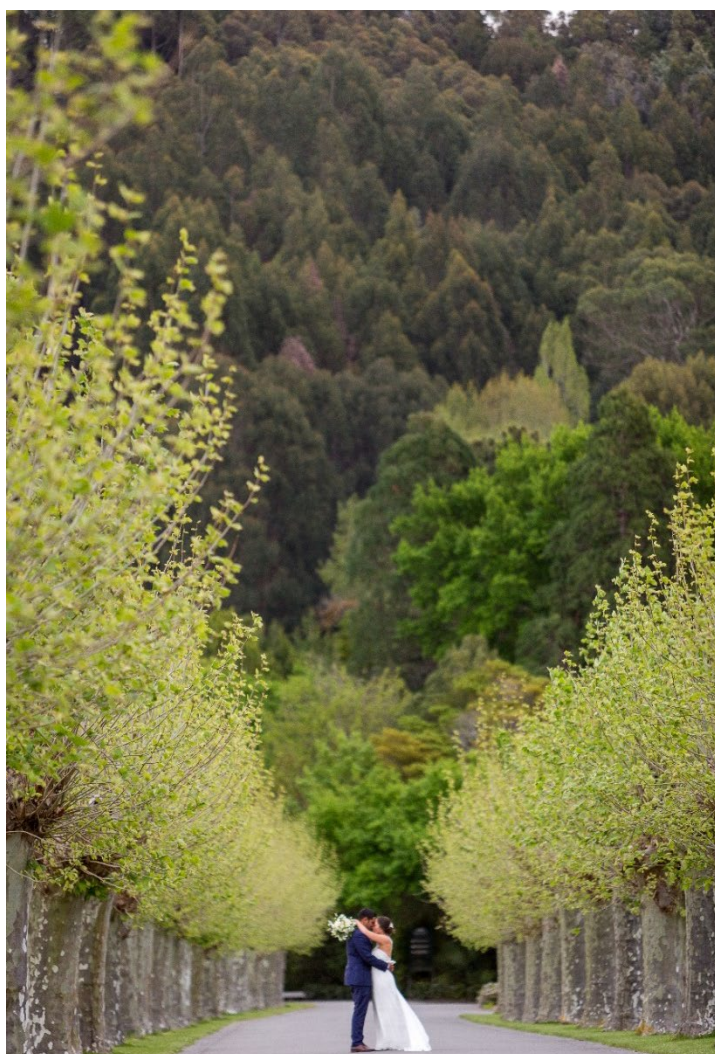
- ❖ Reception seating capacity - minimum 70 – maximum 150 guest wedding with head table and dance floor
- ❖ Minimum of 70 adult guests required - to book a Friday or Saturday during Peak Season
- ❖ No minimum guest number applies - on Sundays and Weekdays (**but please see note below)

Mission does not require an overall minimum spend for a wedding, but we require a minimum of 70 adults to book a Friday or Saturday during our Peak Season November-April incl. To qualify for our Off-Peak Incentives (Listed page 21, valid May-October only) we require a minimum of 70 adults and a minimum beverage spend.

**Off peak, Sunday/weekday weddings do not require a minimum guest number, but the size of the venue is such that we recommend a no fewer than 55 guests. If your guest list is under 50 guests, I recommend that you make a separate enquiry, as the information & menus in this package are only relevant to receptions held in 'The Chapel'.

Vendor Directory

A very comprehensive list including local photographers, entertainers, florists, hair, and makeup artists & celebrants is available to all our weddings on request. These include vendors we have worked with many times, that are familiar with the timing and surrounds of a Mission wedding and that we can recommend to you make your wedding planning a breeze. Using vendors that know the venue will make the planning process much easier for you.



Menus

Menus enclosed are samples as menus will change from season to season. All dietary requirements can be accommodated with notice. Vegetarian options are available with notice on the day for your vegetarian guests.

Children

Children – 12 years and under may dine from the Children's menu (see Page 19) and are charged accordingly at \$35.00 per head for a predinner Lunch Box during the Cocktail Hour (Cheese Toasty, chippies, fruit, raisins and lollipop), plus a Main & Dessert ordered from the Kids Menu. All children dining from the main wedding menu will be charged as adults regardless of age.

Wine and Beverages

Beverage prices and vintages are current and subject to change until 4 weeks prior to the day, when the final run sheet is in place & confirmation of requirements is made. The Mission is fully licensed, and the bar will be stocked according to your specific requirements and drinks will be charged on consumption to your limit. If you wish to revert to a cash bar after this time, we have EftPos and credit card facilities available over the bar. We serve a selection of beers in the bottle and we can discuss and quote to serve keg beer by arrangement. We have a range of champagnes on our wine list or can quote a price for your preference if desired. Being affiliated with the Mission Winery, we are required to serve Mission Estate wines and offer a great selection of Mission wines in a variety of price points, including Estate, Reserve, Vineyard Selection & Jewelstone range wines, at very competitive prices. BYO is not an option that we offer.



BEST DAY EVER!

SUGGESTED TIMELINE (SUMMER)

10.00am	Access is provided to The Chapel for wedding vendors to pack in
3.30pm	Arrival of celebrant and Groom & Groomsmen Lunch patrons have vacated the venue
3.45pm	Wedding guests arrive at Mission Estate and mingle on the lawn
4.00pm	Arrival and entrance of Bride & Maids, ceremony commences on site (Ceremony commences 3.30pm outside daylight saving period)
4.30pm	Congratulations, Champagne and Canapés, guests mingle, Family & group photos are taken.
5.00pm	Hampers are provided for the Bridal party, depart for photoshoot on grounds.
5.45pm	Guests are seated in the Chapel for dinner. MC welcomes, wine service & meal orders, breads served
6.25pm	Bride and Groom enter reception, are welcomed & seated
6.30pm	Formalities – Speeches commence for 30-45 mins (or at your preference)
7.00pm	Entrée is served
7.30pm	Main Course is served
8.25pm	Cake cutting, followed by dessert service
8.45pm	Tea, coffee & wedding cake are available from the buffet
9.00pm	The Bride and Groom open the dance floor and the party begins
11.55pm	Last drinks are served, last dance
12.00pm	Bar closes, guest departure



MENU PRICING

PLATED MENUS

DEGUSTATION MENU –@ \$125.00 PER PERSON

Choice of 5 Canapés
5 course plated degustation menu
Matching wines additional
Percolated Coffee & Tea

PLATED 1. THREE COURSE - \$100.00 PER PERSON

Choice of 5 Canapés
Breads & Dips
Choice of 3 plated entrées
Choice of 3 plated mains
Choice of 3 plated desserts
Percolated Coffee & Tea

PLATED 2. THREE COURSE - \$96.00 PER PERSON

Choice of 5 Canapés
Breads & Dips
Choice of 2 plated entrées
Choice of 3 plated mains
Choice of 2 plated desserts
Percolated Coffee & Tea

PLATED 3. THREE COURSE @ \$92.00 PER PERSON

Choice of 5 Canapés
Breads & Dips
Choice of 2 plated entrées
Choice of 2 plated mains
Choice of 2 plated desserts
Percolated Coffee & Tea

PLATED 4. TWO COURSE WITH YOUR CAKE AS DESSERT @ \$88.00 PER PERSON

Choice of 5 Canapés
Breads & Dips
Choice of 2 plated entrées
Choice of 2 plated mains
Wedding cake plated with berry coulis, seasonal berries & cream
Percolated Coffee & Tea

PLATED 5. TWO COURSE @ \$81.00 PER PERSON

Choice of 5 Canapés
Breads & Dips
Choice of 2 plated mains
Choice of 2 plated desserts
Percolated Coffee & Tea

MENU PRICING

SHARED PLATES /CARVERY MENUS

SHARED PLATES 1. THREE COURSE @ \$100.00 PER PERSON

Choice of 5 Canapés
Shared Antipasti Platter - Local Cheeses, Cold Cuts, Seafood, Lavoush, Pickles, Bread
Choice of 2 Shared Meat Dishes/Choice of 2 Shared Side Dishes
Choice of 1 plated dessert or shared mini dessert platter
Percolated Coffee & Tea

SHARED PLATES 2. TWO COURSE @ \$85.00 PER PERSON

Choice of 5 Canapés
Breads & Dips
Choice of 2 Shared Meat Dishes/Choice of 2 Shared Side Dishes
Choice of 1 plated dessert or shared mini dessert platter
Percolated Coffee & Tea

CARVERY 1. THREE COURSE @ \$96.00 PER PERSON

Choice of 5 Canapés
Breads & Dips
Shared Antipasti Platter Local Cheeses, Cold Cuts, Seafood, Lavoush, Pickles, Bread
Carvery Main Course
Choice of 1 plated dessert or shared mini dessert platter
Percolated Coffee & Tea

CARVERY 2. TWO COURSE @ \$85.00 PER PERSON

Choice of 5 Canapés
Breads & Dips
Carvery Main Course
Choice of 1 plated dessert or shared mini dessert platter
Percolated Coffee & Tea

MENUS INCLUDE

Tray service of selection of 5 Canapes for 45-60 min during cocktail hour
Shared freshly baked Bread, selection of butters/dips for each table
Shared side of Seasonal Green Salad or Vegetable Medley for each table (plated menus)
Percolated Coffee & Tea Selection, guests self-service station
Service of your wedding cake on platters for guest self-service at the coffee buffet

MENU NOTES

Plated Vegetarian & Vegan options will be made available by arrangement as a silent additional option
Other special dietary requirements can be accommodated with prior notice
Children's menu (under 12 years only) is available see below
All menu items are samples only and are subject to change and availability of produce
We are always happy to liaise with regards the menus should you have favourite dishes in mind
Menu pricing is inclusive of GST

CANAPE SELECTIONS

Beef Meatball, Tomato Fondue, Parmesan (GF)
Modeji Prunes, Smoked Bacon, Hazelnut, Blue Cheese (GF)
Chicken & Leek Tartlet, Prune Puree
Mini Taco, Prawn, Chipotle Mayonnaise, Salsa Roja (DF)
Pork & Fennel Sausage Roll, Tomato Relish
Pork & Sweetcorn Dumpling, Black Vinegar (GF)
Pané Ham & Mozzarella, Arancini Balls
Roasted Duck & Hoisin Spring Roll (DF)
New Potato, Truffle Crème Fraiche, Chive, Salmon Caviar (GF)
Lamb Kofta, Cucumber & Caraway Dressing (GF)
Mini Yorkshire Pudding, Roast Lamb, Horseradish Cream, Kumara Puree
Crispy Chicken, Gochujang Ketchup (GF, DF)
Deep fried Salted Fish Croquette, Paprika Aioli
Smoked Salmon Ballentine, Sour Dough Crouton, Fried Caper
Seared Tuna, Mixed Seeds, Bloody Mary Gel (GF, DF)
Vietnamese Rice Paper Roll, Poached Prawn, Coconut, Pomelo (GF, DF)
Soba Noodle Sushi, Rare Beef, Nori, Sesame Aioli, Horseradish (GF, DF)
Roast Chicken, Cranberry & Orange Stuffing, Relish, Crème Fraiche
Kokoda (Fijian Ceviche) Prawns, Wonton Cup, Mango & Chili Salsa (GF)
Potato Samosa, Tamarind Dipping Sauce (DF VEGAN)
Onion Bhaji, Raita Dipping Sauce (GF VEGAN)
Goats Cheese & Grape Bruschetta, Walnut, Honey (V, can be GF by arrangement)
Herb Crepe, Goats Chevre, Balsamic Te Mata Mushrooms, Rocket (V, GF)
Leek & Parmesan Tartlet (V)
Mini Tomato Tatin, Caramelized Onion, Pink Peppercorn (V)
Stilton Beignet, (deep-fried choux pastry), Quince Puree (V)
Mini Caprese Skewer, Cherry Tomato, Bocconcini, Basil (GF, V)
Ratatouille Tartlet, Salted Egg Emulsion, Tamari Sunflower Seeds (V)

*Select five finger food options to be tray served to you and your guests during the cocktail hour
Additional options @ \$4.00 per head*

PLATED ENTRÉE SELECTIONS

Chef's Market Hot or Cold Soup (Suggestions are welcome) (H, C, V)

Tuna Sashimi, Scallop Escabeche, Gazpacho Dressing, Basil Crisps, Nori Salad (GF, DF, C)

Crispy Pork Belly, Poached Apple, Carrot Slaw, Elderflower Dressing (GF, DF, H)

Tandoori Chicken Breast Salad, Mixed Vegetable Pakoras, Tamarind,
Lettuce, Fenugreek Dressing (GF, C)

Seared Prawns, Spiced Potato Croquettes, Curry Vinaigrette,
Cumin & Chilli Yoghurt (GF, H)

Grilled Ratatouille, Wild Rocket Leaves & Pesto, Vine Tomatoes
(GF, DF, H, V, VEGAN by arrangement)

Rare Beef Carpaccio, Cocoa Nibs, Horseradish Cream, Rocket, Shaved Parmesan (GF, C)

Duck Liver Parfait (Smooth Pate), Smoked Beetroot, Roasted Grape Salsa, Rolled Oat Crackers (C)

Gin & Tonic Smoked Salmon, Pickled Beetroot, Egg Yolk Mayonnaise, Thyme Lavosh (DF C)

Braised Chicken Thigh, Chorizo & Tomato Ragout, Crisp Fried Chickpeas,
Almond & Herb Gremolata (GF, DF, H)

Chicken & Ham Hock Terrine, Curried Parsnip, Apple Jelly, Petit Green Salad (DF, GF, C)

Baked Ricotta & Citrus Cake, Semi-dried Vine Tomatoes, Grapes,
Braised Te Mata Mushrooms (H, V)

Shaved Prosciutto, Black Garlic Aioli, Smoked Cherry Tomatoes,
Fried Capers, Charred Lemon (GF, C)

Select at least 1 cold entrée per menu please

Vegetarian – V, Gluten free – GF, Dairy Free – DF, Hot – H, Cold – C

*Vegetarian/Vegan options for entrée and main are an additional silent option
available by arrangement & are taken from the current A La Carte menu.*

We can submit Vegetarian/Vegan options on request if you would like to offer these on the menu

PLATED MAIN SELECTIONS

Braised Beef Cheek, Wholegrain Mash,
Grilled Tomato, Wild Mushroom & Pepper Sauce (GF)

Medium Rare Charred Beef Scotch, Smoked Celeriac Remoulade,
Grilled Greens, Blue Cheese Butter (GF)

Medium Rare Beef Eye Fillet, Herbed Gnocchi, Roasted Eggplant Aioli,
Confit Garlic & Silver beet, Jus

Prosciutto Wrapped Market Fish, Fennel & Orange Salad,
Walnut Cream, Sherry Vinegar (GF)

Market Fish, Lentil & Pancetta Ragout, Baby Carrot, Parsnip Gremolata

Baked Horopito Rubbed Pork Belly, Kumara & Apple Mash,
Coriander Chimichurri, Roasted Shallots (GF)

Pork Belly, Apple & Potato Terrine, Cider Puree, Confit Carrot, Marsala Jus (GF)

Confit Duck Leg, Spiced Peanut Gravy, Roasted Root Vegetables,
Beetroot & Star Anise Chutney

Roasted Lamb Rump, Shallot Puree, Honey Roasted Parsnips,
Minted Peas, Olive & Tomato Jus (GF)

Grilled Lamb Back Strap, Smoked Baba Ghanoush, Spiced Labneh,
Barley Risotto, Five Spice Jus

Chicken Breast, Goats Cheese & Sage Stuffing, Soft Polenta,
Green Bean & Toasted Almond (GF)

Confit Chicken Maryland, Dried Apricot Dukkha, Roasted Te Mata Mushrooms,
Braised Leeks, Chorizo Reduction (GF)

Gluten free – GF, Dairy Free – DF

*Vegetarian/Vegan options for entrée and main are an additional silent option
available by arrangement & are taken from the current A La Carte menu.*

We can submit Vegetarian/Vegan options on request if you would like to offer these on the menu

SHARED PLATES, MAIN SELECTIONS

MEAT DISHES

Medium Rare Grilled Beef Sirloin, Garlic, Thyme Butter (GF)

Rolled Pork Belly, Soft Herb & Almond Gremolata (GF, DF)

Braised Beef Cheek, Wild Mushroom & Pepper Sauce (GF)

Beer Can Roasted Chicken, Garlic Cream

Sous-vide Lamb Shoulder, Rosemary Balsamic Dressing (DF, GF)

Thai Marinated Salmon Fillet, Soft Herb Shallot Dressing (DF, GF)

SIDE PLATES

Hassel Back Potatoes, Grated Parmesan (GF)

Roasted Garlic & Rosemary Gourmet Potatoes (GF)

Creamy Potato Mash (GF)

Duck Fat Roasted Medley of Root Vegetables, Tarragon & Orange Mayonnaise (GF, DF)

Seasonal Green Leaves, Chardonnay Vinaigrette (VEGAN, GF)

Orzo Pasta Salad, Harissa Citrus Dressing, Rocket, Grilled Seasonal Vegetables

Roasted Kumara, Braised Cabbage, Salsa Verde, Cherry Tomatoes, Cashew Nut Aioli (GF)

Mixed Bean Cassoulet, Pork Sausage, Soft Herbs, Horseradish Crème Fraiche (GF)

Roasted Cauliflower, Sorrel, Pink Pepper and Preserved Lemon Vinaigrette (VEGAN, GF)

Turkish Rice Salad, Fava Beans, Cherry Tomatoes, Cucumber, Pickled Grape Leaves,
Kalamata Dressing (VEGAN, GF)

Miso Glazed Baby Carrots, Pickles, Sour Cream

Super Grain Salad: Lentils, Quinoa, Burghul, Black Rice, Almonds, Apricots, Raisins, Parsley
with Pink Peppercorn Dukkha & Labneh (GF)

Gluten free – GF, Dairy Free – DF

*Vegetarian /Vegan options for entrée and main are an additional silent option
available by arrangement & are taken from the current A La Carte menu.*

We can submit Vegetarian /Vegan options on request if you would like to offer these on the menu

CARVERY, MAIN COURSE SELECTIONS

CARVERY - CHOOSE ONE

Roasted Herb crusted Beef Sirloin, with Cabernet Jus (GF, DF)
& Horseradish Cream

OR

Rosemary and Garlic rubbed Leg of Hawkes Bay Lamb,
with Mint Sauce & Rosemary Jus (GF, DF)

FISH - CHOOSE ONE

Thai Marinated Salmon Fillet, Soft Herb Shallot Dressing (DF, GF)

OR

Fresh Market Herb & Mixed Nut crusted Fish Fillet,
Saffron Beurre Blanc & Roast Vine Tomato (GF)

AND

Baked Orange & Mustard glazed Ham on the Bone (GF, DF)

Chicken Saltimbocca, Chicken Thigh filled with Feta, Pinenuts & Spinach
wrapped in Streaky Bacon (GF)

Seasonal Medley of Roasted and Steamed Vegetables, Orange dressing (GF, DF)

POTATOES - CHOOSE ONE

Potato & Parmesan Gratin (GF)

OR

Roasted Gourmet Garlic Potatoes (GF, DF)

SALADS – CHOOSE THREE

Greek Salad with Chickpeas, Tomato, Cucumber, Feta, Olives & Basil (GF)

Seasonal Green Leaves, Chardonnay Vinaigrette (VEGAN, GF)

Orzo Pasta Salad, Harissa Citrus Dressing, Rocket, Grilled Seasonal Vegetables

Turkish Rice Salad, Fava Beans, Cherry Tomatoes, Cucumber, Pickled Grape Leaves,
Kalamata Dressing (VEGAN, GF)

Super Grain Salad: Lentils, Quinoa, Burghul, Black Rice, Almonds, Apricots, Raisins, Parsley
with Pink Peppercorn Dukkha & Labneh (GF)

Red Cabbage Slaw with Edamame Beans & Sesame Dressing (GF, DF)

Baby Cos Leaves, Shaved Parmesan, crisp Bacon, Boiled Egg, and Caesar Dressing
Garlic Croutons (Contains Gluten – Croutons, can be on side)

DESSERT SELECTIONS

PLATED DESSERTS

Mission Tiramisu – Layered Italian Sponge, Chocolate Ganache,
Brandy & Espresso, Creamy Mascarpone, Espresso Anglaise

Vanilla Crème Brûlée, Rhubarb Granita, Rhubarb Gel, Citrus Shortbread (GF without biscuit)
Seasonal Brulee flavours apply

Rich Flourless Chocolate Delice, Peanut Butter Mousse, Peanut Praline,
Vanilla Bean Ice Cream, Macerated Strawberries (GF)

Strawberries & Cream Pana Cotta, Champagne Jelly, Baked Oat Crumble

Pavlova Roulade, Passionfruit Curd & Mascarpone, Fresh Berries, Passionfruit Ice Cream (GF)

Trio of Callebaut Chocolate Mousse, Raspberry Sorbet, Berry Compote, Almond Tuile (GF)

Brulee Lemon Tart, Citrus Tuile, Chantilly Cream, Orange Chips

Salted Caramel Baked Cheesecake, Butterscotch Sauce, Caramelised Nuts

Warm Blueberry Frangipane Tart, Poached Rhubarb, Rhubarb Sorbet, Vanilla Bean Anglaise

Apple & Hibiscus Crumble, Vanilla Anglaise, Apple Textures

OR CHOOSE ONE CHEESE FOR A SINGLE CHEESE PLATE

Served to the individual guest as one of your dessert options

Accompanied by Crackers, Fruit & Sea salt Lavosh
See Cheese Selections over page

SHARED DESSERT PLATTER - CHOOSE THREE

Salted Caramel Éclair
Mini Baileys Cheesecake
Peach & Pear Crumble
Churros, Chocolate dipping Sauce
Banana and Hazelnut Mousse Tart
Chocolate Tiramisu
Mini Lemon Meringue Tartlet
Mini Lemon Curd & Strawberry Tartlet (SEASONAL)
Fresh Fruit Skewers (GF/DF, SEASONAL)
Dark and White Chocolate Dipped Strawberries (GF SEASONAL)
Chocolate Delice, Peanut Butter Mousse (GF)
Mini Apple Tartin, Crème Fraîche
Mini Rice Pudding, Vanilla Custard (can be DF)
Mini Ginger Pudding, Saffron Mascarpone, Basil (GF)

CHILDREN'S MENU

UNDER 12 YEARS

KIDS LUNCH BOX

Cheese Toasty, Chippies, Fresh Fruit, Raisins & Lollipop
Served pre-dinner

KIDS MAINS

Beef Slider
Beef Pattie, Cheddar Cheese, Lettuce & Tomato, Shoestring Fries

Spaghetti Bolognaise
Slow Cooked Beef Ragout, Spaghetti Pasta, Parmesan

Fish & Chips
Battered Fish, Shoestring Fries, Salad, Tomato Sauce

KIDS DESSERT

Ice Cream Sundae
Vanilla Ice Cream, Marshmallows
& choice of Chocolate OR Berry Sauce

Warm Brownie
Choco Raspberry Brownie, Milo Sauce, Mixed Berry

@ \$35.00 per head (12 years and under)

TO FINISH SELECTIONS

CHEESE BOARD SERVED TO EACH TABLE

Selection of all five cheeses	\$55.00
Selection of any four cheeses	\$49.00
Selection of any three cheeses	\$41.00

Accompanied by Mission Figlets, Quince Paste, crisp Sea salt Lavosh

CHEESE & FRESH FRUIT PLATTER – A LARGE SELF-SERVICE OPEN DISPLAY PLATTER

A Selection of Cheeses placed out at Coffee Buffet, accompanied By Toasted Mixed Nuts, Spiced Mission Figlets, Plum Paste, Fresh Fruit, Crackers & Seasalt Lavosh

Cheese Platter to the value of \$300.00 (20-30 portions)

Cheese Platter to the value of \$450.00 (30-40 portions)

Cheese Platter to the value of \$750.00 (50-60 portions)

Aorangi Brie – Cow – Kapiti – A double cream brie with a soft and silky texture. A hint of earthiness enhances the rich, milky taste

Manchego – Sheep - Spain – A firm, compact cheese made from whole sheep's milk from the Manchega breed, a buttery texture, sweet & zesty

Vintage Gouda - Cow- Meyer Cheese – Strong full-bodied flavour with a salty bite that lingers on the palate, crumbly texture

Gorgonzola – Cow – Italy – A soft and crumbly blue cheese made from unskimmed cow's milk. A strong and complex flavour with a salty finish

Taleggio – Cow – Italy – A semi-soft, washed-rind cheese with a strong aroma. The flavour is comparatively mild with an unusual fruity tang

Cheeses are subject to seasonal changes with the a la carte menu

PETIT FOURS PLATE

Served to each table or at the coffee station

A selection of macaron, biscotti, handmade chocolates, truffles, fudges

3 Chef's Choice petit four pieces - \$9.00 pp

Perhaps you would like to consider offering your guests a port with a cheese board or a or sticky wine with the cake to graze on during the evening?

FURTHER INCENTIVE

OFF PEAK WEDDING INCENTIVES

We are delighted to provide these fabulous incentives to Mission weddings held during the off-peak period
(1 May to 31 October inclusive)

Incentives apply for weddings purchasing meals and beverages for a minimum of 70 adults

A minimum bar account of \$2,800.00 applies to qualify for the incentives

Incentives do not apply over Public Holiday weekends, Easter, Queen's Birthday & Labour weekend

50% Off!

Take advantage of a generous 50% discount on our quoted venue rates for the period

Estate Wine

With your venue rates we will include 12 complimentary bottles of Mission Estate wine to be served
with dinner (must be consumed on site)

Complimentary Chocolate Favours

We will provide a complimentary Silky Oak Chocolate heart favour for each guest,
foiled in the colour of your choice

Complimentary Bridal Gift

We will provide a pair of beautiful branded souvenir Mission goblets as our gift to you to remember
your special day for many years to come.



Please note that our liquor license prohibits wine purchased in the restaurant being taken off the premises

WINE & BEVERAGES

NOTE! Vintages & prices are current as of Winter 2020 and subject to change & increase

CHAMPAGNE/METHODE TRADITIONALE

	Bottle	Glass
Mission Fête Hawke's Bay Hand Harvested Cuvée – Sparkling Pinot Gris	40.00	12.50
Quartz Reef NV – Central Otago	66.00	15.50
Quartz Reef 'Rosé' NZ – Central Otago	72.00	
Tattinger 'Cuvee Prestige' NV - Champagne	140.00	25.00

WHITE WINE

	Bottle	Glass
2019 Estate Marlborough Sauvignon Blanc	36.00	9.50
2018 Estate Gewürztraminer	38.00	9.50
2019 Estate Rosé	36.00	9.50
2018 Estate Pinot Gris – Lighter in Alcohol	36.00	9.50
2018 Estate Chardonnay	36.00	9.50
2016 Estate Riesling	36.00	9.50
2019 Estate Marlborough Pinot Gris	38.00	
2019 Vineyard Selection Marlborough Pinot Gris	42.00	9.50
2018 Vineyard Selection Chardonnay	42.00	
2019 Vineyard Selection Marlborough Sauvignon Blanc	42.00	
2019 Vineyard Selection Rosé	42.00	

RESERVE /JEWELSTONE WHITE WINE

	Bottle	Glass
2017 Marlborough Barrel Fermented Reserve Sauvignon Blanc	45.00	12.00
2018 Reserve Chardonnay	49.00	12.00
2018 Reserve Viognier	45.00	
2015 Reserve Semillon (unlabelled)	45.00	
2017 Jewelstone Chardonnay	70.00	17.00
2018 Jewelstone Rose	75.00	

RED WINE

	Bottle	Glass
2018 Estate Merlot	36.00	9.50
2018 Estate Merlot Cabernet	36.00	9.50
2018 Vineyard Selection Merlot	42.00	
2017 Vineyard Selection Syrah	47.00	

RESERVE RED WINE

	Bottle	Glass
2017 Reserve Syrah	75.00	16.00
2016 Reserve Syrah	90.00	
2018 Reserve Syrah	55.00	
2018 Reserve Cabernet Sauvignon	60.00	15.00
2017 Reserve Cabernet Sauvignon	65.00	
2018 Reserve Marlborough Pinot Noir	60.00	15.00
2017 Reserve Marlborough Pinot Noir	75.00	
2014 Reserve Merlot	90.00	
2018 Reserve Merlot	55.00	
2016 Reserve Cabernet Merlot	55.00	
2016 Reserve Cabernet Franc	65.00	16.00

JEWELSTONE RED WINE

	Bottle	Glass
2018 Jewelstone Central Otago Pinot Noir	85.00	
2016 Jewelstone Mere Road Syrah	95.00	
2013 Jewelstone Mere Road Syrah	135.00	
2018 Jewelstone Mere Road Syrah	85.00	
2018 Jewelstone Gimblett Gravels Antoine	75.00	
2016 Jewelstone Gimblett Gravels Antoine - Gold Medal	86.00	17.50
2015 Jewelstone Gimblett Gravels Antoine	105.00	

DESSERT WINE - 375 mls

	Bottle	Glass
2018 Mission Estate Late Harvest Riesling	38.00	9.50
2014 Muscat Beaumes De Venise Paul Jaboulet - France	56.00	13.50
NV Mission Port Wine	49.00	9.00

BEERS & CIDER (Stubbies 330mls)

Tui	7.50
Export 33	7.50
Steinlager Classic	8.50
Steinlager Pure	8.50
Heineken 0.0 – Netherlands (0.5% alcohol)	8.50
Heineken Light – Netherlands (2.5% alcohol)	8.50
Heineken - Netherlands	8.50
Clausthaler – Germany (0.5% alcohol)	8.50
Peroni – Italy	9.00
Corona – Mexico	9.00
Stella Artois – Belgium	8.50
Three Birds Bach House Apple Cider – Hawke's Bay	9.50
Hawke's Bay Pear Cider – Hawke's Bay	9.50
Hawke's Bay Indian Pale Ale	10.50
Hawke's Bay Pilsner	10.50
Hawke's Bay Black Duck	10.50
Zeelandt Long Range Bomber American Pale Ale	10.50
Zeelandt Good Thief Pilsner	10.50
Zeelandt Jerry Rig Helles Lager	10.50
Zeelandt Four Stroke Pacific Pale Ale – 500 mls	13.00
Emerson's Pilsner – 500 mls	15.00
Emerson's London Porter – 500 mls	15.00

NON-ALCOHOLIC BEVERAGES

Freshly Squeezed Juices, Orange, Apple, Feijoa, Cranberry	All 5.00 glass
Carafe of Blended Orange Juice (Freshly Squeezed/Keri blend)	12.50 litre
Mission Sparkling Non-Alcoholic Fruit Punch	
- Fresh Apple & Cranberry Juices, Gingerale, Mineral Water, Lime, Mint	18.00 litre
Coke, Lemonade, Gingerale, Tonic Water, Soda	4.50
Lime and Soda	4.50
Diet Coke	5.00
No Sugar Coke	5.00
Lemon, Lime & Bitters	6.00
Hawke's Bay Old Fashioned Ginger Beer	7.00

MINERAL WATER

NAKD (300ml) Sparkling Mineral Water	5.50
Santa Vittoria (1000ml) Still Mineral Water	11.00
Santa Vittoria (1000ml) Sparkling Mineral Water	11.00

SPIRITS

All standard spirits available	9.50
Bombay Sapphire Gin, Absolut Vodka, Jim Beam Bourbon, Bacardi White Rum	
Coruba Dark Rum, Jack Daniels Bourbon, Johnny Walker Red, Chantelle Brandy	

*A full range of top shelf, his and hers cocktails etc can be made available for your wedding.
Please enquire for a quote if you have a beverage preference that is not listed.*

ACCOMMODATION

THE FARMHOUSE @ MISSION ESTATE

The Farmhouse is a comfortable three-bedroom house situated within the vineyards of Mission Estate Winery. Each of the three double bedrooms is superbly appointed with an ensuite, TV, heatpump and WiFi. Impeccably refurbished in contemporary French country style, the open plan living space features a modern kitchen, dining area and spacious living room. A gas fireplace provides a cosy atmosphere on crisp Hawke's Bay winter evenings. Generous al fresco dining areas lead out into the newly landscaped gardens and to the spa pool that is for your exclusive use. The Farmhouse, set amongst the ever-changing vines, is only a 10 minute drive to Napier and the airport and a five minute stroll to the fine dining Mission Restaurant for lunch or dinner.

The Farmhouse can either be booked as a whole house (up to 6 guests), as 2 bedrooms (up to 4 guests) or as one bedroom (up to 2 guests). Booking only one or two bedrooms offers you exclusive use of the cottage (excluding the unbooked bedrooms) with no other guests. During some peak periods, the house is available only as a whole.

Check in is from 3pm. Complimentary bottle of Mission Fête sparkling wine on arrival. Your



key for the Farmhouse can be collected from Mission Estate Cellar Door (located at the main building up the hill) during business hours or from the Mission Restaurant (also in the main building) before 7pm. If you will be arriving after 7pm please contact us beforehand so we can make appropriate arrangements.

Check out is 10am. Please settle your account at our Cellar Door upon departure. If you would like an early check in or a late check out, please contact us in advance and we will accommodate your request where possible. Late checkout without prior arrangement will incur an additional fee as the housekeeping service commences at 10am.

Optional continental breakfast can be pre purchased daily for \$10.00 per person, just enquire by email when making your booking. The breakfast option includes cereal, milk, yoghurt, peaches, fresh bread, and a selection of spreads. Enjoy a delicious start to the day in the comfort of the cottage then stroll to the Mission Restaurant for lunch and dinner or explore the many food options Hawke's Bay has to offer. Mission Restaurant does not offer a breakfast menu.

Any cancellations received within seven days of the arrival date will generate a cancellation fee equivalent to the first night's accommodation. If a booking is cancelled between 7 to 21 days, a 20% deposit fee will be incurred. If a booking is cancelled more than 21 days in advance, a full refund will be given.

The number of people occupying The Farmhouse is, under no circumstances, to exceed the number of people shown on the booking confirmation. No functions or parties can be hosted on the premises.

Website: www.missionestate.co.nz/accommodation

Email: farmhouse@missionestate.co.nz

“NO WORDS CAN EXPRESS...”

TESTIMONIALS

I just wanted to say a huge thank you to you and the team at Mission Estate. Our winter wedding (7 July) was simply perfect, and we are so glad that we chose Mission Estate as our venue. From the first email communication you were so professional and easy to work with. This made planning our wedding from Auckland a breeze! Your focus on organisation and prompt replies put me at ease - we knew we were in very safe hands. And of course, as soon as I visited Mission Estate, I knew that it was going to be the most spectacular venue. The driveway lined with trees and historic Mission house are beautiful, as are your facilities and grounds. We felt very special on our wedding day and know that our guests did too. I also wanted to say thank you so much for creating that Pinterest account with pictures of real weddings at Mission Estate. I don't know how many hours I spent looking at pictures. But it was so wonderful having access to all those pictures because it meant I could get a picture of exactly what I wanted. And the day/night itself was also just so wonderful! We had so many guests comment on the wine (especially the bubbles!) and the food. I don't think I could count how many guests raved about the steak!! Plus, your team's service was impeccable - we all really enjoyed having our bubbles miraculously topped up, and your team kept everything running like clockwork. Thank you so much for helping to create a beautiful day! I would recommend the Mission Estate in a heartbeat to any couple looking for a fantastic venue. I know you are reluctant about using the word perfect when describing a wedding (because no wedding is ever perfect). But I must say that our wedding day was as close to perfect as they come (at least for us), and the Mission Estate played a massive role in that!

Brittney and Bernard

“Erin & the Mission Estate staff were just fantastic, from the first email through to post-event. Erin is very organised & professional, making the organisation of what was effectively a destination wedding (we live in the South Island) easy & stress-free. She was able to recommend great suppliers to deal with & answered all our questions promptly. Nothing was ever a drama. Our wedding day (16 January) went off without a hitch & we did not have to worry about anything on the day. The staff were so friendly & welcoming, the food was amazing & it wasn't a problem to cater for any food allergies. We just had a fabulous time, enjoyed ourselves & got amazing photographs to remember it all by! Our guests without exception were very impressed & are still saying what a fantastic day it was. For such an exclusive venue with such outstanding service, Mission is very competitively priced & I cannot recommend Erin & her staff highly enough. THANK YOU!!

Kate & Tom VandeMeer

“I don't know where to start in thanking you for everything you did to make our wedding day (31 March) absolutely everything we dreamed of. Toby and I stood aside during the evening of the wedding and just took it all in, Erin everything from the setup, decorations, music, food and staff were exactly what I had pictured and described and you just "nailed it." So, thank you. We have not had one bad word said about the whole day, with comments that the wedding was one of the best some had been to, both Tobes and I can only but thank you. Your team behind the scenes were professional and willing to go above and beyond what was expected. Small things like this is what people remember and what also makes the Mission a perfect venue. The service and presentation were exceptional. Erin thank you for your patience with 1000 emails of questions. Your recommendations and advice were beyond perfect, and it all fell into place. Overall, the Mission was the perfect place for our wedding! We appreciated it all as planning from abroad was not easy. You truly did go above and beyond and again; we cannot thank you enough.

Anna & Toby Poole

"Mission Estate Winery was the perfect venue for our wedding (23 January). The setting was superb, and the team completely exceeded our expectations. From the moment we chose the Mission, Erin worked closely with us to create our dream wedding. No request was too difficult, and we were made to feel like our wedding was the only one Erin was planning. Erin always went above and beyond what was required. On the day the service and food were impeccable, and the entire wedding was managed seamlessly. Mission Estate Winery has it all; the grand avenue and historic setting, a gorgeous onsite Farmhouse accommodation, exceptional service, and superb food. The best wedding decision we made was partnering with the team at Mission Estate."

Sarah Scott

"We had our Wedding at Mission Estate Winery (14 January) and I could not fault the day! The venue was amazing, the scenery was stunning, the service was second-to-none and the team completely exceeded our expectations. Erin was INCREDIBLE! From the moment we chose the Mission, Erin worked closely with us to create our dream wedding. She offered helpful suggestions and thought of things that had not crossed our minds. The food and wine were to die for, and all our guest commented on this. They catered for our guests with allergies and the wedding menu itself has a huge selection. There are so many inclusions in the wedding package you choose, like the Bridal hamper, candelabras, bridal parlour, printed menus, sound system, and aisle carpet, shade umbrellas, wet-weather venue, linen, glassware, tables etc that other vendors don't include. For such an exclusive venue with such outstanding service, Mission is very competitive & I cannot recommend Erin & her staff highly enough. Thank you from the bottom of our hearts!"

Beth McCasey

For such an exclusive venue with such outstanding service, Mission is very competitive & I cannot recommend Erin & her staff highly enough. Thank you from the bottom of our hearts!"

