

MISSION ESTATE WINERY

Wedding Package 2021-2022

1 October 2021-30 September 2022



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 questions 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 images and a 3D tour of The Chapel please visit our website:

<https://missionestate.co.nz/weddings-at-mission-estate-winery/>

<https://missionestate.co.nz/take-a-tour/#chapel>

To see more images of real weddings at our venue 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 2021/2022 season, 1 October 2021- 30 September 2022

Your wedding date is secured on receipt of the deposit & your signed function hire agreement

On site Ceremony & Reception - \$1,500.00 Fri/Sat/Long weekend, 1 October 2021 - 30 September 2022

On site Ceremony & Reception - \$1,750.00 Fri/Sat/Long weekend, 1 October 2022 - 30 September 2023

Reception only (ceremony held off site) - \$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 – 50% discount - Incentives apply 1 May-31 October inclusive, with parameters as advised

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.

See aerial views of the vineyard and surrounds - <https://missionestate.co.nz/take-a-tour/#vineyards-views>

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 A1 recycled Rimu frames and easels, 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 & place cards are additional charges and can be quoted for by arrangement)

Picnic hampers provided with drinks & canapé selection for the Bridal Party to enjoy during photos (drinks are charged on consumption, provided for onsite ceremonies only).

Gorgeous vineyard surrounds for your onsite photoshoot, the vines, sweeping tree lined driveway, manicured gardens, underground barrel room and farm buildings offer many visual stories and countless stunning photographic opportunities on the grounds.

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

Take a Tour of the Chapel <https://missionestate.co.nz/take-a-tour/#chapel>



*“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 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

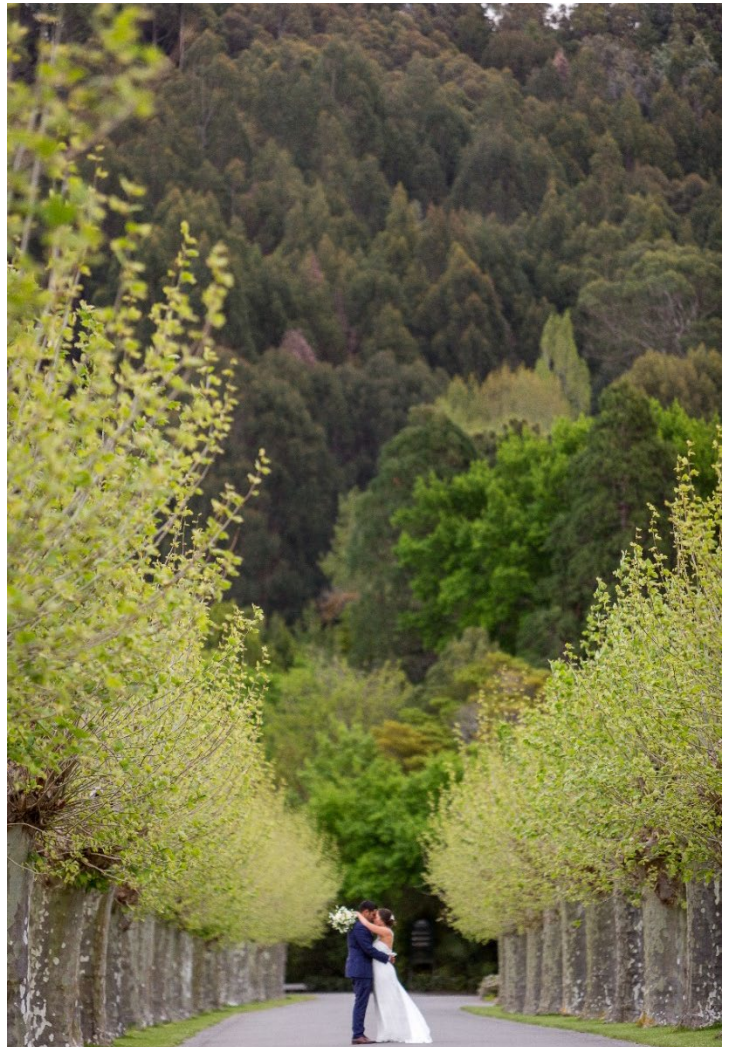
- ❖ Reception seating capacity - minimum 70 – maximum 150 guest wedding with head table and dance floor
- ❖ Minimum of 70 adult guests required - to book a Friday or Saturday during Peak Season
- ❖ No minimum guest number applies - on Sundays and Weekdays (**but please see note below)

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 to 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 & vegan options are available with notice on the day for your 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 (Cookie, 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 (sample 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 vacate 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 as they 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 - @ \$105.00 PER PERSON

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

PLATED 1. THREE COURSE - \$105.00 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 - \$98.00 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 @ \$96.00 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 wedding CAKE as DESSERT @ \$90.00 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 @ \$83.00 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 @ \$105.00 PER PERSON

choice of 5 canapés
shared entrée platter – locally cured meats, smoked duck rillettes, poached chicken breast & crispy noodle salad, Vietnamese prawn rolls, artisan cheeses, baked brie, heritage honeycomb, marinated house olives, bread & crackers, homemade dips
choice of 2 shared meat dishes/choice of 3 shared side dishes
choice of 1 plated dessert or shared mini dessert platter
percolated coffee & tea

SHARED PLATES 2. TWO COURSE @ \$88.00 PER PERSON

choice of 5 canapés
breads & dips
choice of 2 shared meat dishes/choice of 3 shared side dishes
choice of 1 plated dessert or shared mini dessert platter
percolated coffee & tea

CARVERY 1. THREE COURSE @ \$99.00 PER PERSON

choice of 5 canapés
breads & dips
shared entrée platter – locally cured meats, smoked duck rillettes, poached chicken breast & crispy noodle salad, Vietnamese prawn rolls, artisan cheeses, baked brie, heritage honeycomb, marinated house olives, bread & crackers, homemade dips
carvery main course
choice of 1 plated dessert or shared mini dessert platter
percolated coffee & tea

CARVERY 2. TWO COURSE @ \$88.00 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 30-45 min during cocktail hour
- shared freshly baked bread, selection of butters/dips for each table
- shared side of green salad /vegetable medley for each table (for 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 (except if you opt to have it plated as dessert)

MENU NOTES

- plated vegetarian & vegan options are available by arrangement as a silent additional option
- all 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 subject to change and availability of produce
- please feel free to discuss menus should you have favourite dishes in mind
- menu pricing is inclusive of gst

Canape Selections

Stuffed balsamic roast vine tomato, basil pesto, mushroom	VEGAN GF
potato samosa, tamarind dipping sauce	VEGAN
onion bhaji, raita dipping sauce	VEGAN GF
zucchini crudo roll, onion jam, salt & pepper fried tofu	VEGAN GF
crumbed mozzarella tartlet, caramelised leek & onion	V
mini tomato tatin, caramelized onion, pink	V
goats cheese bruschetta, beetroot & walnut relish	V
mini caprese skewer, cherry tomato, bocconcini, basil	V GF
raw fish, coconut & chili Kokoda dressing (in shot glass)	GF DF
seared tuna, sago cracker, pickled pear, walnut cream	GF DF
cured Salmon, seaweed gel, orange vinaigrette	GF DF
prawn & pork vindaloo, pani puri	GF
thai prawn cake, coconut chutney, apple chimichurri	DF
deep fried salted fish croquette, paprika aioli	GF DF
beef tartar, nori sheet, sesame, chili puffed rice	GF DF
oxtail & forest mushroom shepherd's pie	GF
satay beef, dhukka crumb	GF DF
beef meatball, tomato fondue, parmesan	GF
soba noodle sushi, rare beef, sesame aioli, horseradish	GF DF
honey & soy sticky chicken lollipop	GF DF
roast chicken & comte cheese croquette, jalapenos mayo	
chicken & leek tartlet, prune puree	
kaarage chicken, kewpie mayo, nashi togaroshi	GF DF
roasted duck & hoisin spring roll	DF
modeji prunes, smoked bacon, hazelnut, blue cheese	GF
pork & fennel sausage roll, tomato relish	
pané ham & mozzarella arancini balls	
lamb kofta, cucumber & caraway dressing	GF
mini yorkshire pudding, roast lamb, horseradish, kumara puree	

*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

sesame confit pork cheek, roasted apple puree, furikake rice cake, chili & pineapple, peanut caramel	H GF
tandoori chicken breast salad, pakoras, tamarind, lettuce, buttermilk dressing	C GF
seared prawns, spiced potato croquettes, curry vinaigrette, cumin & chilli yoghurt	H GF
gin & tonic cured salmon, pickled beetroot, egg yolk mayonnaise, thyme lavosh	C DF
braised chicken thigh, chorizo & tomato ragout, crisp fried chickpeas, almond & herb gremolata	H GF DF
ricotta & polenta gnocchi, oyster mushroom, parmesan custard baby spinach & pear, crispy pancetta	H GF *
beetroot & blood orange cured salmon, coconut & seaweed panna cotta baba ghanoush, pickled pumpkin, chive oil	C GF
buttermilk fried chicken lollipop, grilled baby cos, harissa sauce, polenta crisp	H GF
steak tartare roulade, horseradish cream, grilled sour dough Pedro Ximénez jelly, epicurean green salad	C
grilled haloumi, crispy prosciutto, black garlic, pickled apple & rocket salad, fried capers	H GF *
herb crumbed goats' cheese, heritage honey comb, grape salsa, crispy potato wafer, heirloom beetroot	GF V

select at least 1 cold entrée per menu please
*vegetarian – v, gluten free – gf, dairy free – df, hot – h, cold – c – can be v - **

an additional silent vegetarian /vegan option for entrée and main can be available by arrangement taken from the current a la carte menu

Plated Main Selections

confit duck leg, parsnip & vanilla puree, kumara fondant, star anise & cherry jus	GF
porchetta roast pork belly, beetroot gratin apple sauerkraut, savoy cabbage cider jus	GF
pomegranate glazed chicken breast, sweet potato & maple mash, chestnut puree, vine tomatoes, bacon & broad bean jus	GF
braised beef cheek, roast garlic mash potato, grilled tomato, wild mushroom & pepper sauce	GF
medium rare beef eye fillet, braised beef bocconcini & potato cake, herb garlic crust, bone marrow, forest mushroom jus	
prosciutto wrapped market fish, fennel & orange salad, walnut cream, sherry vinegar	GF
market fish, saffron risotto, steamed omega clam, roast swede grilled artichoke, verjuice sauce	GF
market fish, lentil & pancetta ragout, baby carrot, parsnip gremolata	GF
leek crusted pork fillet, apple & potato terrine, cider puree, confit carrot, marsala jus	GF
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	GF
confit chicken maryland, dried apricot dukkha, roasted te mata mushrooms, braised leeks, chorizo reduction	GF

gluten free – GF

*an additional silent vegetarian /vegan option for entrée and main can be
available by arrangement taken from the current a la carte menu*

we can submit vegetarian /vegan mains on request if you would like to offer these on the menu

Shared Plates, Main Selections

MEAT DISHES - choose two

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 roast chicken, garlic cream	
sous-vide lamb shoulder, rosemary balsamic dressing	DF GF
thai marinated salmon fillet, soft herb shallot dressing	DFGF

SIDE DISHES - choose two

hasselback 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 V 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 preserved lemon vinaigrette	VEGAN V GF
turkish rice salad, fava beans, cherry tomatoes, cucumber, pickled grape leaves, kalamata dressing	VEGAN V 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 – V

*an additional silent vegetarian /vegan option for entrée and main can be
available by arrangement taken from the current a la carte menu*

we can submit vegetarian /vegan mains 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 & horseradish cream	GF DF
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

POTATOES - choose one

potato & parmesan gratin	GF
or	
roasted gourmet garlic potatoes	GF DF

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
--	-------

SALADS – choose three

greek salad with chickpeas, tomato, cucumber, feta, olives & basil	GF
--	----

seasonal green leaves, chardonnay vinaigrette	VEGAN V 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 V 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)

- *Alternative dishes can be discussed on request*
- *A minimum of 70 adult guests is required for a carvery*
- *A plated vegetarian or vegan main is served as required by arrangement –*
- *If you have many vegetarian guests a meat dish can be substituted for a vegetarian*

Dessert Selections

PLATED DESSERTS

mission tiramisu – layered italian sponge, chocolate ganache, brandy & espresso, creamy mascarpone, espresso anglaise

eaton mess: whipped yoghurt cream, berry & orange liqueur compote, rosemary marshmallow, freeze dried berries, meringue GF

vanilla crème brulee, (changing flavour of the season) GF

rich flourless chocolate delice, peanut butter mousse, peanut praline, vanilla bean ice cream, macerated strawberries GF

lemon & white chocolate bread and butter pudding, citrus custard, macadamia

strawberries & cream pana cotta, champagne jelly, baked oat crumble GF

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

apple crumble- pressed spiced apple terrine, hazelnut crumb, hazelnut milk, vanilla ice cream GF

OR CHOOSE ONE CHEESE FOR A SINGLE CHEESE PLATE

Served to the individual guest as one of your desserts, accompanied by crackers, fruit & sea salt lavosh (see cheese selections over page)

SHARED DESSERT PLATTER - choose four

salted caramel éclair

mini baileys cheesecake

peach & pear crumble

churros with chocolate dipping sauce

hong kong baked egg tartlet

banana and hazelnut mousse tart

chocolate tiramisu

mini lemon meringue tartlet

brandy snaps, kahlua cream

fresh fruit skewers

VEGAN GF DF

dark and white chocolate dipped strawberries

GF

rich flourless chocolate delice, peanut butter mousse

GF

mini apple tartin, crème fraiche

mini coconut rice pudding, vanilla custard

DF

mini ginger pudding, saffron mascarpone, basil

GF

- dairy free and vegan dessert options can be made available by arrangement.
- gluten free crackers are available for cheese as required
- fresh berries are seasonal and therefore subject to availability

To Finish, Selections

CHEESE BOARD

served to each table

Selection of all five cheeses	\$59.00
Selection of any four cheeses	\$52.00
Selection of any three cheeses	\$44.00
Selection of any two cheeses	\$34.00

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 Mission Figlets, Quince Paste, crisp Sea salt Lavosh & Crackers

Cheese Platter to the value of \$360.00 (20 portions)

Cheese Platter to the value of \$540.00 (30 portions)

Cheese Platter to the value of \$900.00 (50 portions)

Origin Earth Smoked Camembert | Cow | Havelock North, Hawkes Bay

Hohepa Blue | Cow | Clive, Hawkes Bay

Meyer Vintage Gouda | Cow | Hamilton, Waikato

Origin Earth Pink & White Terraces | Cow | Hastings, Hawkes Bay

Origin Earth Sleeping Giant | Sheep | Hastings, Hawkes Bay

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

PETIT FOURS PLATE

Served to each table or displayed at the coffee station

A selection of macaron, biscotti, salted caramels, 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?*

Children's Menu

Under 12 Years

KIDS SNACK BOX

Cookie, 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)

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 & minimum bar account of \$2,800.00

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 season

ESTATE WINE

We will credit 12 bottles of Mission Estate wine to your beverage account (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 202 & subject to change

CHAMPAGNE/METHODE TRADITIONALE

	Bottle	Glass
Mission Fête Hand Harvested Cuvée – Sparkling Pinot Gris Hawke's Bay New Zealand	45.00	12.50
Cloudy Bay Pelorus Methode Nv – Marlborough New Zealand	66.00	15.50
Quartz Reef Sparkling 'Rosé – Central Otago New Zealand	72.00	
Veuve Cliquot NV Champagne – Reims France	130.00	27.00
2010 Dom Perignon Champagne– Epernay France	395.00	

ESTATE & VINEYARD SELECTION WHITE WINE

	Bottle	Glass
2020 Estate Sauvignon Blanc Marlborough	38.00	10.00
2020 Estate Gewürztraminer	38.00	10.00
2020 Estate Rosé	38.00	10.00
2019 Estate Pinot Gris – lighter in alcohol	38.00	10.00
2020 Estate Pinot Gris Marlborough	38.00	
2020 Estate Chardonnay	38.00	10.00
2019 Estate Riesling	38.00	10.00
2019 Vineyard Selection Pinot Gris Marlborough	42.00	10.50
2019 Vineyard Selection Chardonnay	42.00	
2019 Vineyard Selection Sauvignon Blanc Marlborough	42.00	
2020 Vineyard Selection Rosé	42.00	

RESERVE WHITE WINE

	Bottle	Glass
2020 Reserve Chardonnay	49.00	12.00
2020 Reserve Barrel Fermented Sauvignon Blanc Marlborough	49.00	12.00
2015 Reserve Semillon – unlabeled	49.00	

JEWELSTONE WHITE WINE

	Bottle	Glass
2020 Jewelstone Rosé	70.00	17.00
2019 Jewelstone Chardonnay	70.00	17.00
2018 Huchet Chardonnay	195.00	

ESTATE & VINEYARD SELECTION RED WINE

	Bottle	Glass
2019 Estate Merlot	38.00	10.00
2020 Estate Merlot Cabernet	38.00	10.00
2019 Vineyard Selection Merlot	42.00	
2018 Vineyard Selection Syrah	47.00	

RESERVE RED WINE

	Bottle	Glass
2019 Reserve Pinot Noir Marlborough	60.00	15.00
2019 Reserve Merlot	55.00	
2014 Reserve Merlot	90.00	
2019 Reserve Syrah	65.00	16.00
2019 Reserve Cabernet Sauvignon	60.00	15.00
2018 Reserve Cabernet Merlot	55.00	
2018 Reserve Cabernet Franc	65.00	16.00
2016 Reserve Cabernet Franc	90.00	

JEWELSTONE RED WINE

	Bottle	Glass
2019 Jewelstone Pinot Noir Central Otago	90.00	
2018 Jewelstone Antoine	80.00	17.50
2016 Jewelstone Antoine	110.00	
2015 Jewelstone Antoine	130.00	
2019 Jewelstone Syrah	80.00	
2018 Jewelstone Syrah	95.00	
2019 Huchet Syrah	250.00	
2018 Huchet Cabernet Sauvignon	250.00	

DESSERT WINE - 375 mls

	Bottle	Glass
2020 Mission Estate Late Harvest Riesling	38.00	10.00
NV Mission Port Wine	49.00	9.00

BEERS & CIDER (Stubbies 330mls unless indicated)

Tui	8.00
Export 33	8.00
Steinlager Classic	8.50
Steinlager Pure	8.50
Heineken	8.50
Heineken Light – 2.5% alcohol	8.50
Heineken Zero – 0.5% alcohol	8.50
Peroni	9.00
Corona	9.00

NZ CRAFT BEERS

Hawkes Bay Independent Breweries Indian Pale Ale	10.50
Hawkes Bay Independent Breweries Pilsner	10.50
Hawkes Bay Independent Breweries Black Duck	10.50
Zeelandt Breweries Long Range Bomber American Pale Ale	10.50
Zeelandt Breweries Good Thief Pilsner	10.50
Emersons Pilsner	11.00
Brave Brewing Co Tigermilk Indian Pale Ale – 500ml	16.00
Three Wise Birds Bach Life Apple Cider	10.00

NON-ALCOHOLIC BEVERAGES

Freshly Squeezed Juices, Orange, Apple, Feijoa, Cranberry	6.00
Mission Sparkling Non-Alcoholic Fruit Punch	
Fresh Apple & Cranberry Juices, Gingerale, Mineral Water, Lime, Mint	18.00 litre
Coke, Lemonade, Coke No Sugar, Raspberry Coke, Raspberry Lemonade	5.00
Ginger Ale, Tonic Water, Soda Water, Lime & Soda	5.00
Lemon, Lime & Bitters	6.00
Hawkes Bay Old Fashioned Ginger Beer	7.00
Red Bull	6.00
Sparkling Grape Juice – 750ml	20.00

MINERAL WATER

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 beer or beverage preference that is not listed.
Please note that our liquor license prohibits wine purchased in the restaurant being taken off the premises*

Accommodation

The Farmhouse @ Mission Estate

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 alfresco dining areas lead out to the landscaped gardens and spa pool that is available for your exclusive use. The Farmhouse has also been designed with care to ensure it is fully wheelchair accessible, offering ramp access, wide doorways and a separate wheelchair-friendly bathroom.

The Farmhouse, set amongst the ever-changing vines, and is only a 10-minute drive to Napier and the airport. More importantly it is a 5-minute stroll to the acclaimed Mission Restaurant for lunch or dinner.

The ideal accommodation option for weekend escapes, business visits and weddings. A complimentary bottle of Mission Fête sparkling wine is provided on arrival. Relax and enjoy coffee on the deck overlooking the vines, an easy stroll through the vineyard will lead you to the Mission Restaurant for lunch and dinner.



The standard nightly rate for The Farmhouse includes up to four guests, a further two extra guests can be added during the booking process for a maximum of six guests. Bookings also require a two-night minimum stay.

Check in time is 3pm, check out is 10am.

The number of people occupying The Farmhouse is, under no circumstances, to exceed the number of people shown on the booking confirmation unless prior arrangements have been made directly with Mission Estate.

No functions or parties unless agreed prior to the booking.

Further information, more photos, 3D video tour, rates and availability are available on the website

Website: <https://missionestate.co.nz/mission-farmhouse/>

Email: farmhouse@missionestate.co.nz

“I Just Wanted to Say...”

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

The Mission Estate as a wedding venue is incredible! Our day was absolutely magical! Erin and her team made everything run smoothly and beautifully so they have my sincerest thanks and appreciation for all their hard work setting up, serving the masses, and aid in packing up xx it was the best day in a beautiful place! We had an autumn wedding, and the autumn leaves were in fine form making the Mission stunning. The food was delicious, and the guests were blown away with their meals. I have not stopped hearing about the beef eye fillet!! I honestly cannot rate this venue high enough, everything from the communication and preparation to the service to the scenery and food is exceptional. So, so happy, and forever grateful to Erin and the amazing team xx

Rachel & Philip Percy

“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!"

