



## PRIVATE FUNCTIONS



## Ascension Wine Estate

Thank you for considering Ascension Wine Estate for your special occasion. Our passion is handcrafted wine, delicious food and attentive and friendly service. So whether you are looking for a special birthday lunch or dinner, a hens or stags party location or a place to celebrate a special anniversary Ascension has everything you need.

We offer a variety of options to suit every guest from relaxed shared platters meals to fine dining set menus. Our bar selection features our Boutique Ascension Wine Made onsite as well as some very special wines imported from Italy. We also stock a variety of beer, spirits and non alcoholic drinks.

We can help make planning your event a breeze and can also organize entertainment decorations and cakes for special occasions. Ascension Wine Estate is the perfect venue for any celebration, day or night, we can cater for up to 200 guests. To find out more and receive a written quote or discuss availability please contact our Functions Manager.

We look forward to host you soon.  
[www.ascensionwine.co.nz](http://www.ascensionwine.co.nz)

[functions@ascensionwine.co.nz](mailto:functions@ascensionwine.co.nz)

(09) 422 9601

## Shared Platters

Our platters option is a rustic sharing menu served on handcrafted wood staves. Featuring artisan cured meats, cheeses and antipasto this menu has an authentic vineyard appeal.

Shared platters that include fresh bread, cheese, cured meats, antipasti and pickles and dips

accompanied by French fries and seasonal green salad.  
\$29per person including GST

Shared platters as above, followed by a freshly baked individual sweet treat and tea /coffee to finish.  
\$35per person including GST

\*Beverages are additional and are to be chosen on the day.

Selection on platters changes seasonally.

\* Suitable for up to 40 quests

## 3-Course Premium Set Menu

### Entrée

TUNA CARPPACCIO with capers, olive oil, lemon juice wild rocket and shaved grana padano.

FEGATINI AL MARSALA pan fried chicken livers in sweet marsala sauce with crispy potato, mushrooms, bacon, shallots and mixed green leaves g.

### Mains

AGNELLO ARROSTO pan roasted lamb rump with smoky aubergine puree, sweet peppers, baby onions, barley and whipped goats cheese,

PETTO DI POLLO pan roasted chicken breast, with crispy polenta, warm cherry tomatoes, capers and basil with shaved grana padano and olive oil.

### Dessert

MINT SEMIFREDDO with 70% dark chocolate mousse and hazelnut praline

\$68.50 per person including GST

2-Course Set Menus available on request – Priced from \$\$49.50 per person (inc gst)

Menus are subject to change due to seasonal availability.

# Buffet Menu

## **Breads**

Assorted fresh bread rolls accompanied with butter and hummus

## **Salads**

Spring greens with walnuts and sweet and sour dressing

Beetroot and Feta salad

Waldorf salad

## **Warm Vegetable dishes**

Roasted potatoes with onion and rosemary

Seasonal steamed spring vegetables drizzled with Olive oil

BBQ portobello mushrooms with olive oil, Thyme and garlic

## **Mains**

Homemade choritzo sausage

BBQ Squid marinated in chilli and garlic infused olive oil.

BBQ chicken thigh spiced with ginger, chilli and garlic, with a sticky soy and hoisin sauce

## **Dessert**

Min Lemon and lime citrus tarts

Seasonal fresh fruit platter

Served with freshly brewed tea & coffee

\$59.90 per person (Groups of 20 or more)

Menus are subject to change due to seasonal availability.

# Group Wine Tasting Options

What is a winery without wine tasting? At Ascension Wine Estate we offer three different options for you to experience our wines and our story.

## **Standard Tasting & Tour**

This includes a tasting of four Ascension wines and a visit inside the winery, accompanied by an informative commentary. Our tasting usually takes place inside the winery itself (subject to availability).

Duration: 45 minutes - \$13+GST per person

## **Premium Tasting & Tour**

Weather permitting, we begin our premium tasting & tour among the vines before moving into the winery. Inside the winery, we continue our tasting of six premium Ascension wines

Duration: 1 hour - \$17.50+GST per person

## **Super-Premium Experience**

Weather permitting; we begin our super-premium tasting & tour among the vines with a taste of our Methode Traditionnelle before moving into the winery. Inside the winery, we look at some of the winemaking equipment, and you have the opportunity to sample wine directly from the barrel. We then taste 6 premium wines, all with unique tastes and stories. The six fabulous wines are accompanied with a selection of premium cheeses.

Duration: 1.5 hours - \$48+GST per person

# Beverages Menu

## WINE LIST

### SPARKLING

Glory Methode Traditionnelle \$48.50

### WHITE

The Passion Sauvignon Blanc \$42.50

The Ascent Reserve Chardonnay \$52.50

The Druid Chardonnay \$39.50

The Vestal Virgin Viognier \$48.00

The Rogue Flora \$48.00

### RED & ROSE

Bella Rosa Rose \$42.00

The Bell Ringer Pinotage \$38.50

The Twelve Apostles Malbec \$48.50

### VINO ITALIA

Nero D'avola IGT - Sicilia \$42.00

A power packed red with blackberrycherry and spicy oak

Chianti DOCG Riserva - Tuscany \$55.00

Dry and full bodied with aromas of red fruits,  
violets, dried herbs and bitter cherries

### PREMIUM BEER

Heineken \$8.50

Peroni \$8.50

Corona \$8.50

Amstel Light \$8.00

Craft beer range also available from \$10.00

### CIDER

Monteith's Premium crushed Apple cider \$8.5

### TOP SHELF

Standard Spirits \$9.50

Premium Sprits from \$12.00

### NON-ALCOHOLIC BEVERAGES

Orange Juice \$5.00

Punch or Sangria \$5.00

Coke, Diet Coke, Sprite \$4.50

Sparkling Grape Juice \$20.00