



CHRISTMAS FUNCTIONS



Ascension Wine Estate

Christmas is a time for celebrating and sharing with family, friends & work colleagues.

Our award winning Premier Estate and Venue has ample space and ambience to entertain your dining needs all at one incredible location. Our passion is captured in handcrafted

wine, inspired cuisine, attentive & friendly service and beautiful surroundings.

www.ascensionwine.co.nz

functions@ascensionwine.co.nz

(09) 422 9601



VAST VENUE OPTIONS

Christmas is a special time and there is something even more special about celebrating Christmas in our gorgeous vineyard setting. Just 39 minutes from Auckland, Ascension Wine Estate is the perfect choice. Kick back with a glass of award-winning wine served by our friendly and professional staff and enjoy our stunning local food prepared onsite. With menus available in platter style, buffet or set menu options, there is something to suit every budget.

Christmas is such a hectic time of year; let us take the stress out of it by organizing everything for you. We can arrange:

- Private dining areas
- Coach Transport
- Entertainment
- Fun onsite activities for adults and children
- Accommodation

Ascension Wine Estate is the perfect venue for your Christmas celebration, day or night, we can cater for up to 300 guests. To find out more and receive a written quote or discuss options please

contact our Functions Team on 09 422 9601 or 0279 600 600

Our gorgeous lawns and gardens that allow your guests to get outside and soak up the sun while taking part in some great team activities.

These Classic kiwi Christmas activities are provided free of charge

- Frisbees - Sack Races
- Backyard Cricket
- Outdoor Chess - Touch Rugby
- Gumboot Throwing - Petanque
- Tug of War - Soccer

Vineyard Platter

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

Served to the table sharing style

Freshly baked bread with a selection of homemade dips.

Chef's selection of artisan cured meats,

Chefs selection of cheese.

Chefs antipasto selection

Green garden salad

Crispy fries

\$40.25 including gst per person

Upgrade option

Add a delicious sweet treat and freshly brewed Tea and coffee.

\$51.75 including gst per person

Pizza Corner

If you are looking for a more casual get together then grab a long glass of Peroni and we can serve you up some authentic slices of Italy accompanied by crispy fries and green garden salad.

Pizza Menu (all served with chips and salad)

MARGHERITA - mozzarella, tomato, olive oil, and fresh basil v

NAPOLETANA - tomato, roasted onion, capers, anchovies, garlic, and mozzarella

PEPPERONI - spicy salami, tomato, capsicum, chilli, and mozzarella

DELLA CASA - chicken, tomato, mushrooms, and mozzarella

QUATRO STAGIONE - tomato, artichokes, mozzarella, mushrooms, salami and bacon

CAPRICCIOSA - prosciutto, mushrooms, tomato, artichokes, olives and mozzarella

MARINARA - tomato, mixed seafood, basil, garlic and mozzarella

\$37.50 including gst per person

Upgrade option

Add a sweet treat \$5.75 including gst per person

Canapés To Start

We have a fantastic range of canapés that are perfect to serve with drinks as your guests arrive

PACKAGES

Silver: 2 canapés per person \$8

Gold: 3 canapés per person \$12

Platinum: 4 canapés per person \$16

ROOM TEMPERATURE

- Black tea smoked salmon, crème fraiche, grain toast & toasted sesame.
- Chicken, cranberry, rocket, cocktail sandwich.
- Grilled portobello mushroom, chèvre, filo cup & truffle dressing .
- Rare roasted beef tenderloin, onion jam & ciabatta

WARM

- Lightly spiced chicken cake, avocado salsa & pico de galo.
- Pumpkin & mascarpone arancini with shaved Parmesan reggiano.
- Thai flavored prawns & lime dipping sauce.
- Five spiced pork, grilled scallop & mango salsa served in a Chinese spoon.
- Beef mignon & hollandaise.
- Ricotta, tomato & basil tart.

Christmas Buffet Menu

TO START

Homemade bread served with olive oil and hummus.

HOT DISHES

- Traditional stuffed roast chicken with cranberry, relish and Pinotage jus.
- Honey and Dijon mustard glazed ham served warm with a selection of Ascension homemade mustards and pickles.
- Medley of freshly steamed seasonal vegetables topped with almond butter.
- Gourmet new potatoes roasted with crushed garlic, garden fresh herbs and red onion.

SALADS

- Mediterranean salad of chargrilled vegetables drizzled with balsamic and basil pesto dressing.
- Spicy roast pumpkin salad with cow feta and kalamata black olives.
- Mixed mesclun salad with cherry tomatoes topped with garlic croutons and grated parmesan.

DESSERTS

- Individual pavlova's with freshly whipped cream
 - Homemade steamed Christmas pudding with brandy and Frangelico anglaise.
 - Platter of fresh local and exotic fruits served with fresh whipped cream and berry coulis.
- Followed by freshly brewed tea and coffee with homemade chocolate biscotti.

\$69.50 including ast per person

Rotisserie Christmas Lunch

Love to keep your Christmas traditional? The rotisserie Lunch option is the perfect for you. Imagine your guests sitting round a big table while we serve you an incredible family style Christmas meal with all the trimmings!

Your choice of either delicious tender Lamb or juicy Suckling Pig roast served family style in the middle of the table for you all to share! All meat is served with

- Baby Roast Potatoes
- Streamed Green Veg with lemon and olive oil
- Seasonal Garden Salad

Dessert selection of

- Fresh Summer Fruits
- Mini Christmas Puddings served with cream anglaise

\$69.50 including gst per person (min 20people)

*Other meats may be available by request (extra charges may apply)

Christmas Set Menu

Sometimes it is nice to be waited on hand and foot. For a more formal event consider our set menu choices.

ENTRÉE

(choose one)

- Pork terrine de champagne, crispy garden salad, piccalilli and toasted brioche.
- Salmon rillettes, pickled radish, mixed citrus and herb salad, whipped cream fraiche.
- Risotto a la primavera, grana padano.

MAINS

(choose two)

- Pressed pork belly, apple puree, calvados sauce, bread dumplings with Christmas spices, and buttered Savoy cabbage
- Chicken leg cacciatora with olives, tomato, mushrooms, pancetta and potato crush.
- Pan seared tuna loin on green olives, cannellini beans and rocket salad with lemon vinaigrette,

DESSERT

Christmas pudding, strawberry salad, vanilla cream, brandy anglaise

\$74.50 including gst per person

Premium Christmas Set

Sometimes it is nice to be waited on hand and foot. For a more formal event consider our set menu choices.

TO START

Freshly baked bread with olive oil and hummus

ENTRÉE (choose one)

- Pork terrine de champagne, crisp salad, piccalilli, mustard fruit relish, brioche tuile
- Heirloom tomatoes, dill pickled cucumber, soft goat cheese, basil, lemon, green tomato jus
- Kingfish sashimi, avocado and wasabi mousse, pickled vegetables, soy sauce and foraged green leaves

MAINS (choose two)

- Pressed pork belly, apple puree, calvados sauce, bread dumplings with Christmas spices, puffed crackling, buttered Savoy cabbage
- Pan fried salmon fillet, pea puree, broad beans, asparagus, lemon curd, chive crème fraiche, tabouli
- Bacon wrapped chicken leg, potato and chive crush, Brussels sprouts with pine nuts and currants and sweet masala sauce

DESSERT (choose one)

- Christmas pudding, strawberry salad, vanilla cream, brandy anglaise
- Passion fruit semifreddo, crispy lemon meringue, mango puree, mango salad
- Honey roast pineapple, cinnamon parfait, vanilla cream, sable biscuit crumb

\$87.50 including gst per person

* All menus subject to seasonal change.

WINE LIST

SPARKLING

"The Glory" Methode Traditionnelle \$48.50

WHITE

"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

Sant' Isidoro 2013 - Marche \$45.00

Aroma of fresh cherries & grapes.

Orano Sangiovese 2010 - Marche \$55.00

With hints of meat, it evolves into notes of
Rust and cigar.

PREMIUM BEER (330ml)

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