



DESTINED TO BE TOGETHER



ASCENSION WINE ESTATE

Your hosts Alex and Susan Sipka, along with all the staff welcome you and your partner as you embark on this incredible journey.

Our award winning Premier Estate and Venue has been refined to host the ceremony, photos, canapés and reception all at one incredible location. Our passion is captured in handcrafted wine, inspired cuisine, attentive & friendly service and beautiful surroundings.

Ascension Wine Estate is a truly unique setting to celebrate your wedding.

www.ascensionwine.co.nz
weddings@ascensionwine.co.nz
Tel (09) 422 9601 – Mobile: 0279 600 600



VENUE OPTIONS

Throughout the four seasons, have peace of mind knowing that there is an alternative all-seasons, all-weather setting available. We offer a range of picture perfect options to select from, both

indoors and outdoors.

Late autumn and winter are also gorgeous times to celebrate your wedding at Ascension Wine

Estate. The autumn colors and starkness of the vines is dramatic and beautiful in the cooler months, making for unique wedding photos. With many different spaces on offer for ceremony and reception, we can comfortably cater for small and intimate weddings to larger celebrations in impeccable style.

Ascension Ceremony & Reception Venues (including wet weather)

The Belfry function centre

The Winery

Osteria Restaurant

The Vineyard Arbor

The Potager Garden

The Bridge Garden

SPECIAL SPACES

Ascension Wine Estate Reception Venues are fully self-contained. The Belfry can easily cater for up to 220 guests. It includes a private bar, separate bathroom, inbuilt sound and PA system and more. It can be configured to compliment your desired table layout.

Cuisine

Select and combine from an Exquisite variety of pre-set menus or a buffet arrangement that caters to the most discerning palate. Catered by our head chef and his team who thrive on creating superb cuisine, using the freshest of ingredients. Visible attention is placed on flavor and presentation. Special dietary requirements are a specialty of ours, gluten free, vegetarian and vegan guests are delighted with the available varieties.

Images

Ascension is the most beautiful location for your wedding images. As part of the venue hire you can utilize the entire estate to create your memories. To add to this we are only five minutes to Omaha Beach and can add a bridal picnic hamper to take with you for the photo-shoot.

"Spectacular Soiree"

INCLUSIONS

- Complete Event Planning service from our experienced team
- Access to our extensive database of suppliers & accommodation providers
- Ceremony & Cocktail/Reception venues (including wet weather options)
- Standard chairs for your ceremony (32), barrel for signing the registry
- PA system or in-house music system – background music for post ceremony reception
- Choose from Rustic garden, vineyard or private lounge setting for your reception area
- Cake barrel/table and knife.
- Wireless microphones for speeches.
- "High tea" trayed finger food style menu served throughout the evening (3 hour period).
- Lounge setup including couches.
- Full Bar set up.
- Glassware, cutlery & napkins.
- Dedicated staff to look after all your needs plus wedding coordinator throughout the event.
- No Venue Hire.

Minimum numbers, T&C applies.

Reception Venue Options:

Tiri/Mahurangi Rooms, Potager garden, Lounge or Courtyard.



The gracious reward of the perfect combination

Pricing

- \$65pp + beverages (minimum \$20 per head)
- All prices include GST (No table setup) - Minimum numbers, T&C applies.

Venue Hire, Days and hours

- \$750.00* (only applies for groups less than 60 persons)*
- Available any time except Friday or Saturday night during peak season (Dec-Apr)
- Daytime: 9am-3pm
- Evening: 5pm-11pm (4pm start May-Nov)
- Extra hour \$250
- Please note that only one wedding per day is held at Ascension Wine Estate

"The Together Plus"

INCLUSIONS

- Complete Event Planning service from our experienced team
- Access to our extensive database of suppliers & accommodation providers
- Ceremony, Cocktail hour & Reception venues (including wet weather options)
- Menu & Wine tasting prior to menu choice (T&Cs apply)
- Chivari chairs for your ceremony (60), barrel for signing the registry, Red carpet (optional)
- PA system plus wireless mics or in-house music system for ceremony & reception
- Cake barrel/table and knife. Additional tables as required, Easel for seating plan, wishing well (optional)
- Wedding menus (set menu or buffet service)
- Upgraded table set up including – Upgraded linen. Glassware, cutlery, table number stands
- Table Decorations
- Upgraded chair options for reception (Chivari chairs or Gold conference chairs)
- Beverage package to include (T&Cs apply)
 - One round of bubbles after your ceremony
 - 3 x bottles of standard Ascension wine for each table
 - 1 x bottle of sparkling grape juice or Jug of fruit juice for each table
- Canape package to include: (T&Cs apply)
 - 3 x Canapes per person (your choices) for your post ceremony cocktail hour
- Head table Fairy curtain backdrop
- Plus choose from one of the following: (T&Cs apply)
 - 15% off our normal venue hire
 - Chair covers and sashes of your choice
 - Upgraded Canape package (4pp)



The sweetness and simplicity of an effortless balance

Pricing

- Buffet Pricing \$155.00 per person
- Set menu Pricing \$159.00 per person
- Please note that this package is NOT subject to a minimum beverage spend
- All prices including GST

Venue Hire, Days and hours and/or additional charges

- \$2500.00 Friday & Saturday (Dec-Apr)
- \$2000.00 Sunday (Dec-Apr)
- \$1500.00 Monday to Thursday (all year)
- \$1500.00 Any day (May-Nov)
- Daytime availability (9am – 3pm)
- Evening availability (5pm – 12am)
- Additional hours \$250.00 per hour
- Please note that Only one wedding per day is held at Ascension Wine Estate

"The Romance"

INCLUSIONS

- Complete Event Planning service from our experienced team
- Access to our extensive database of preferred suppliers & accommodation providers
- Ceremony, Cocktail hour & Reception venues (including wet weather options)
- Standard chairs for ceremony (32), barrel for signing the registry
- PA system plus wireless mics for ceremony & cocktail hour plus built-in system for reception
- Cake barrel/table and knife. Additional tables as required, Easel for seating plan
- Wedding menus (set menu or buffet service)
- Standard table set up including – White linen. Glassware, cutlery, table number stands, Salt & Pepper
- Standard conference chairs (excluding chair covers & sashes)
- Dedicated staff to look after all your needs plus dedicated wedding coordinator throughout the event
- Full bar service



Pricing

- Buffet Pricing \$94.50pp + beverages (minimum \$20 per adult, \$10 per child under 13)
- Set menu Pricing \$99.50pp + beverages (minimum \$20 per adult, \$10 per child under 13)

Venue Hire:

- \$2500 - Friday & Saturday (Dec-Apr)
- \$2000 – Sunday (Dec-Apr)
- \$1500 – Mon to Thursday (all year)
- \$1500 – Any day (May-Nov)
- All prices including GST .

Days and hours

- Available any time, Belfry Venue
- Daytime: 9am-3pm
- Evening: 5pm-12pm (4pm start May-Nov) Extra hour for earlier start time: \$250

Sample Set Menu

TO BEGIN

Assortment of locally baked artisan bread accompanied by butter, and olive oil with balsamico.

ENTRÉE

Please select two options.

TONNO SCOTTATO

Sesame crusted Tuna medallion, lightly seared, avocado and cream fraiche, pickled ginger, radish

and dill with perfumed cucumber.

INSALATA DI MELONE

Mixed Melon Salad with whipped feta, basil, olive oil and balsamico.

PETTO D'ANATRA AFFUMICATO

Smoked Duck Breast, orange segments, with wild watercress and thyme, croutons, olive oil and

PREMUTO PROSCIUTTO TERRINE

Pressed Ham terrine with apple and cider relish, crispy salad and melba toast.

FORMAGGIO DI CAPRA

Whipped goat's cheese, roasted beetroot, pickled yellow beetroot. Candied walnuts and fine herbs.

MAIN – Please select two

FILETTO DI MANZO Roasted beef fillet with potato pave, madeira sauce, with green beans, and honey glazed baby carrots.

PETTO DI POLLO Corn-fed chicken breast, crispy pancetta, with parsley and lemon potato puree, sauté of mushrooms, broccoli and sweet masala sauce.

PANCETTA DI MAIALE Pressed pork belly, crispy crackling, buttered savoy cabbage, apple puree and potato gnocchi with a natural jus.

LENTA AGNELLO COTTO Slow cooked lamb rump, sweet baby onions, broccoli, faro, pea, and broad bean volute, natural lamb jus,

* A vegetarian main option is available on request

DOLCE (Dessert – Please select one)

CIOCCOLATO PAVE

Chocolate pave sorbet a la moment, sable crumb and mandarin gel.

MERINGA BIANCO

Caramelized white chocolate, crispy meringue, mixed berries and vanilla cream.

TORTA DI FORMAGGIO

New York Style cheesecake with lime and pineapple compote.

PERFETTO PASSION

Passion fruit parfait, mango and mint salad, mango sauce and lemon tulle.

TO FINISH

TEA & COFFEE served with homemade chocolate biscotti

Sample Buffet

TO START

PANE—Artisan bread rolls, balsamico & olive oil, butter

INSALATA (Salads—select three)

ZUCCA—Spiced pumpkin, green bean & dukkah

DUO—Baby beets and walnuts with a balsamic glaze

CEASAR— with bacon, egg, anchovy dressing & croutons

FATTORIA—Lettuce, carrots, tomato & cheddar

RAZZO—Rocket leaves with manchego cheese

CECE—lightly spiced chickpea salad

VERDURE (Vegetables—select two)

MENTA PATATA— poached potatoes, with a mint & garlic butter

NUOVA— New Potatoes & crispy onions with cumin

RISO—Rice Pilaf with fresh green peas

CAVOLFIORRE— Sautéed cauliflower & almonds infused with lemon

FORMAGGIO—Broccoli gratin with a cheesy crust

AL VAPORE—Fresh steamed greens with toasted sesame

CARNE (Meats—select 2)

POLLO— Roasted Chicken thigh, rosemary, lemon & garlic served with natural jus.

PROSCIUTTO—Glazed Champagne ham, mustard & homemade relish

MANZO—Roasted Beef Sirloin with a homemade jus

AGNELLO—Roasted leg of lamb & masala jus

MIALE—Oven roasted Loin of Pork, crackling & apple calvados jus

SALMONE—Oak smoked salmon & grilled lemon wedges

DOLCE (Desserts select three)

FRUTTA—Seasonal fresh fruit salad

DATA BUDINO —Sticky date pudding with caramel sauce

CARAMELLO—Apple crumble

BANANE AL CIOCCOLATO —chocolate and banana pudding

CRÈME BRULÉE

MOUSSE AL CIOCCOLATO —Dark chocolate mousse

MERINGA —Crispy meringues & passion fruit crème

CROSTATA—Frangipani tart with warm seasonal fruit center

CAFFÈ (Tea & Coffee)

Followed by freshly brewed tea & coffee

Served with homemade chocolate biscotti

Sample Canapés Menu

ROOM TEMPERATURE

- Black tea smoked salmon, crème fraîche on grain toast with toasted sesame.
 - Chicken, cranberry, rocket, cocktail sandwich.
- Grilled Portobello mushroom, chèvre in a filo cup with a truffle dressing.
 - Rare roasted beef tenderloin, onion jams on ciabatta

WARM

- Lightly spiced chicken cake, avocado salsa & pico de galo
- Pumpkin & mascarpone arancinni served with Shaved Parmesan reggiano.
- Prawns, with Thai flavors and a lime dipping sauce.
- Five spiced pork, grilled scallop and a mango salsa & Served on a Chinese spoon.
 - Beef mignon with hollandaise.
 - Ricotta, tomato & basil tart.

CHEESE

- Blue cheese, poached pear on crisp bread (V)
 - Cheddar with quince & walnut (V)
 - Brie with date paste & lavosh (V)

SWEET

- Vanilla custard filled profiteroles, dark chocolate and pistachio crumb
 - Vanilla Madeline
 - Mini lemon curd tart

CANAPE PACKAGES:

Silver: 2 Canapes per person	\$8.00 per person
Gold: 3 Canapes per person	\$12.00 per person
Platinum: 4 Canapes per person	\$16.00 per person
Sapphire: 5 Canapes per person	\$20.00 per person
Diamond: 6 Canapes per person	\$24.00 per person

* All menus subject to seasonal change.

Beverages Menu

WINE LIST

SPARKLING*

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 \$48.50

The Twelve Apostles Malbec \$48.50

VINO ITALIA*

Sant'Isidoro 2013 - Marche \$45.00

Aroma of fresh cherries & grapes with subtle chocolate overtones

Orano Sangiovese 2010 - Marche \$55.00

Varietal with hints of meat, with notes of rust & cigar.

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 Sprints 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