



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.

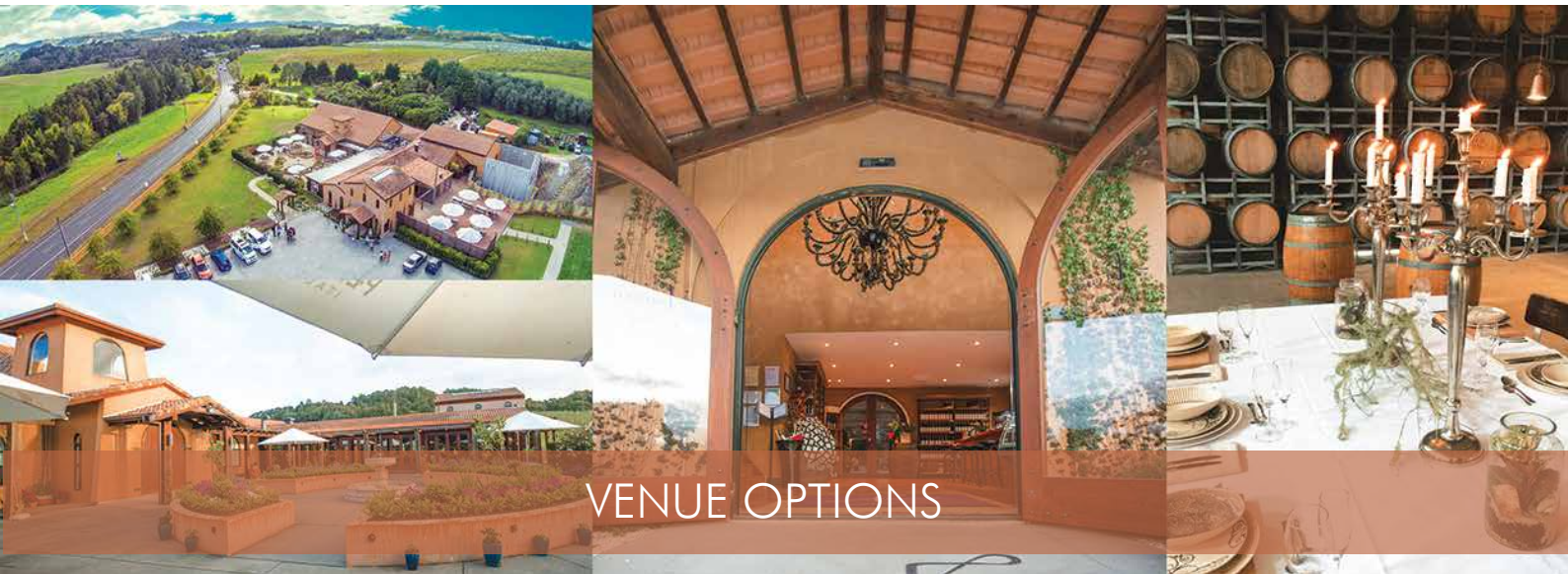
Ascension Wine Estate is a truly unique setting to celebrate your wedding.



www.ascensionwine.co.nz

 (09) 422 9601  0279 600 600

 functions@ascensionwine.co.nz



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 options)

The Belfry Function Centre

The Winery

Osteria Restaurant

The Vineyard Arbor

The Potager Garden

The Bridge Garden



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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.

Photography

Ascension is the most beautiful location for your wedding photography. 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 / Set-up Hire. **See conditions below*

Reception Venue Options:

Tiri / Mahurangi Rooms, Potager garden, Lounge or Courtyard. **Minimum numbers, t&c's apply.*

Pricing

- **\$65**pp + beverages (minimum of \$20 per head)
- All prices include GST (*No table setup*) - **Minimum numbers, t&c's apply.*

Venu Hire, Service & Setup, Days & Hours

- **\$750*** (*only applies for groups of less than 60 people*)*
- 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



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&c's 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
- Upgraded chair options for reception (*Chivari chairs or Gold conference chairs*)
- Beverage package to include (*t&c's apply*)
- One round of bubbles after your ceremony • Table Decorations
- 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&c's apply*)
- 3 x Canapes per person (*your choices*) for your post ceremony cocktail hour
- Plus choose from one of the following: (*t&c's apply*)
- 15% off our normal venue hire • Head table Fairy curtain backdrop
- Chair covers and sashes of your choice • Upgraded Canape package (4pp)

Pricing

- Buffet Pricing **\$155** per person • Set menu price **\$159** per person
- Please note that this package is NOT subject to a minimum beverage spend
- All prices include GST

Venu Hire, Service & Setup, Days & Hours and / or additional charges

- **\$2500** Friday & Saturday (*Dec - Apr*)
- **\$2000** Sunday (*Dec - Apr*)
- **\$1500** Monday to Thursday (*all year*)
- **\$1500** Any day (*May - Nov*)
- Daytime availability (*9am - 3pm*) • Evening availability (*5pm - 12am*)
- Additional hours \$250 per hour



"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

**See conditions below*

Pricing

- Buffet Pricing **\$99.50**pp + beverages (*minimum \$20 per adult, \$10 per child under 13*)
- Buffet Plus **\$110**pp + beverages (*minimum \$20 per adult, \$10 per child under 13*)
- Set menu Pricing **\$120**pp + beverages (*minimum \$20 per adult, \$10 per child under 13*)

Venu Hire, Service & Setup, Days & Hours and / or additional charges

- **\$2500** Friday & Saturday (*Dec - Apr*)
- **\$2000** Sunday (*Dec - Apr*)
- **\$1500** Monday to Thursday (*all year*)
- **\$1500** Any day (*May - Nov*) **All prices include GST*
- Daytime availability (*9am - 3pm*)
- Evening availability (*5pm - 12am*)
- Additional hours \$250 per hour

SAMPLE SET MENU

TO BEGIN

Home baked bread rolls accompanied by butter, and olive oil with balsamico. (gfo)

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. (gf)

PETTO D'ANATRA AFFUMICATO

Smoked Duck Breast, orange segments, with wild watercress and thyme, croutons, olive oil. (gfo)

PREMUTO PROSCIUTTO

Italian Parma ham, compressed melon, rocket salad, Grana padano, raspberry vinegar (gf)

FORMAGGIO DI CAPRA

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

CAPRESE SALATA

Tomato, mozzarella, basil, tomato jus, olive oil, pesto (V, gf).

MAIN Please select two.

FILETTO DI MANZO

Roasted beef fillet with potato pave, jus, with baby onions, broccolini and honey glazed baby carrots. (gf)

PETTO DI POLLO

Corn-fed chicken breast, pancetta, with parsley and lemon potato puree, sauté of mushrooms, broccoli and jus. (gf)

PANCETTA DI MAIALE

Pressed pork belly, crispy crackling, savoy cabbage, apple puree and potato crush with a natural jus. (gf)

LENTA AGNELLO COTTO

Pressed lamb belly, sweet baby onions, broccoli, peas, faro, natural lamb jus. (gf)

VEGETARIAN MAINS

GNOCCHI DI CASA – home made gnocchi with seasonal sauce

SPAGHETTI POMODORE – pasta with napoletana sauce, mozzarella and cherry tomato

VEGAN OPTION - Selection of sauted and green vegetable accompanied with tomato rice. (gf)

DOLCE (Dessert) Please select one.

CIOCCOLATO PAVE

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

MOUSSE AL CIOCCOLATO

Chocolate mousse, hazelnut praline, meringue, mixed berries coulis and vanilla cream. (gf)

TORTA DI FORMAGGIO

New York Style cheesecake with vanilla cream, berry coulis and fresh berries. (gf)

PERFETTO PASSION

Mint parfait, fruit and mint salad, lemon sauce and lemon tulle. (gf)

FRUIT SOUP as vegan and vegetarian option. Fruit sorbet, fresh and marinated fruits, berry coulis. (gf)

TO FINISH

TEA & COFFEE served with homemade chocolate biscotti * All menus subject to seasonal change.

BUFFET CLASSIC

TO START

PANE - Artisan bread rolls, balsamic vinegar & olive oil, butter (gfo)

INSALATA (Salads) Please select two.

DUO - Baby beets and walnuts with a balsamic glaze (V, gf)

CEASAR - With bacon, egg, anchovy dressing & croutons (VO, gfo)

FATTORIA - Lettuce, carrots, tomato & cheddar (V, gf)

RAZZO - Rocket leaves, cherry tomato with parmesan cheese (V, gf)

GARDEN SALAD - Mixed green salad with tomato and cucumber (V, gf)

COLESLAW – Cabbage, carrot, dressing (V, gf)

VERDURE (Vegetables) Please select two.

MENTA PATATA - Poached potatoes, with a mint & garlic butter (V, gf)

NUOVA - New potatoes & crispy onions with paprika powder (V, gf)

WARM POTATO SALAD – Agria potatoes, mustard, warm vinaigrette (V, gf)

RISO - Rice Pilaf with fresh green peas (V, gf)

CAVOLFIORRE - Sautéed cauliflower & almonds infused with lemon (V, gf)

FORMAGGIO - Broccoli gratin with a cheesy crust (V, gf)

AL VAPORE - Fresh steamed greens with toasted sesame (V, gf)

CARNE (Meat) Please select two.

POLLO - Roasted chicken thigh, rosemary, lemon & garlic served with natural jus (gf)

PROSCUITTO - Glazed Champagne ham, mustard & homemade relish (gf)

MANZO - Roasted Beef Sirloin with a homemade jus (gf)

AGNELLO - Roasted leg of lamb & marsala jus (gf)

MIALE - Oven roasted Loin of Pork, crackling & jus (gf)

SALMONE - Oak smoked salmon & grilled lemon wedges (gf)

DOLCE (Desserts) Please select three.

FRUTTA - Seasonal fresh fruit salad (V, gf)

DATA BUDINO - Sticky date pudding with caramel sauce

BANANE AL CIOCCOLATO - Chocolate and banana pudding

CRÉME BRULEE - Smooth creamy custard with caramelized topping (gf)

MOUSSE AL CIOCCOLATO - Dark chocolate mousse (gf)

CROSTATA - Frangipani tart with warm seasonal fruit center

CAFFÉ (Tea & Coffee)

Freshly brewed tea & coffee

Served with homemade chocolate biscotti

BUFFET PLUS

SAMPLE BUFFET

TO START

PANE - Artisan bread rolls, balsamic vinegar & olive oil, butter (gfo)

INSALATA (Salads) Please select three.

SHOPSKA – tomato, onion, cucumber, grated feta (V, gf)

DUO - Baby beets and walnuts with a balsamic glaze (VO, gf)

CEASAR - With bacon, egg, anchovy dressing & croutons (VO, gfo)

FATTORIA - Lettuce, carrots, tomato & cheddar (V, gf)

RAZZO - Rocket leaves, cherry tomato with parmesan cheese (V, gf)

GARDEN SALAD - Mixed green salad with tomato and cucumber (V, gf)

CORN SALAD – Sweet corn, aioli, coriander, spring onions, tomato, pancetta (VO, gf)

WLADORF – Cabbage, celery, green apple, walnut, dressing (V, gf)

COLESLAW – cabbage, carrot, dressing (V, gf)

VERDURE (Vegetables) Please select two.

MENTA PATATA - Poached potatoes, with a mint & garlic butter (V, gf)

NUOVA - New potatoes & crispy onions with paprika powder (V, gf)

WARM POTATO SALAD – Agrid potatoes, mustard, warm vinaigrette (V, gf)

POTATO CRUSH – Potato and olives crush, chives, garlic (V, gf)

BEANS – Canelini beans, olives, parsley, cayenne (V, gf)

RISO - Rice Pilaf with fresh green peas (V, gf)

CAVOLFIORRE - Sautéed cauliflower & almonds infused with lemon (V, gf)

FORMAGGIO - Broccoli gratin with a cheesy crust (V, gf)

AL VAPORE - Fresh steamed greens with toasted sesame (V, gf)

CARNE (Meat) Please select two.

POLLO - Roasted chicken thigh, rosemary, lemon & garlic served with natural jus (gf)

PROSCUITTO - Glazed Champagne ham, mustard & homemade relish (gf)

MANZO - Roasted Beef Sirloin with a homemade jus (gf)

AGNELLO - Roasted leg of lamb & marsala jus (gf)

MIALE - Oven roasted Loin of Pork, crackling & jus (gf)

SALMONE - Oak smoked salmon & grilled lemon wedges (gf)

CHICKEN ROULADE – Whole chicken rolled and stuffed with sausage meat, jus

SCHNITZEL – Bread crumbed pork loin schnitzel, tartar sauce

WRAPS – Beef mince, stuffed with boiled eggs, pickles, cheese, wrapped in bacon (gf)

POT DI CASA – 12h cooked tender lamb leg (beef optional) stew with touch of carrots, potato, onions in short braising jus (gf)

DOLCE (Desserts) Please select three.

FRUTTA - Seasonal fresh fruit salad (V, gf)

DATA BUDINO - Sticky date pudding with caramel sauce

BANANE AL CIOCCOLATO - Chocolate and banana pudding

CRÉME BRULEE - Smooth creamy custard with caramelized topping (gf)

MOUSSE AL CIOCCOLATO - Dark chocolate mousse (gf)

CROSTATA - Frangipani tart with warm seasonal fruit center

CAFFÉ (Tea & Coffee)

Freshly brewed tea & coffee

Served with homemade chocolate biscotti

SAMPLE CANAPÉS MENU

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ROOM TEMPERATURE

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

WARM

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

CHEESE

- Cheddar with quince & walnut (V, gfo)
- Brie with date paste & lavosh (V, gfo)

SWEET

- Vanilla custard filled profiteroles, dark chocolate and pistachio crumb (V option)
- Mini lemon curd tart (V)

Vegan options

- Rice crackers, mango chutney, compressed melon (gf)
- Filo cups, smoked paprika dip, gherkins, cherry tomato
- Fruit salad sticks (gf)
- Mini caprese salad (gfo)
- Spring rolls (mix veg filling)

CANAPE PACKAGES:

Silver: 2 Canapes per person **\$8 per person**

Gold: 3 Canapes per person **\$11.50 per person**

Platinum: 4 Canapes per person **\$15 per person**

Sapphire: 5 Canapes per person **\$19 per person**

Diamond: 6 Canapes per person **\$23 per person**

**All menus subject to seasonal change*

BEVERAGES LIST

WINE LIST

SPARKLING

Glory Methode Traditionnelle \$48.5

WHITE

The Ascent Reserve Chardonnay \$52.5

The Druid Chardonnay \$39.5

The Vestal Virgin Viognier \$48

The Rogue Flora \$48

The Passion Sauvignon Blanc \$42.5

RED & ROSE

Bella Rosa Rose \$42

The Bell Ringer Pinotage \$48.5

The Twelve Apostles Malbec \$48.5

VINO ITALIA

Nero D'avola IGT - Sicilia \$42

A power packed red with blackberrycherry and spicy oak

Chianti DOCG Riserva - Tuscany \$55

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

PREMIUM BEER

Heineken \$8.5

Peroni \$8.5

Corona \$8.5

Amstel Light \$8

Craft beer range also available from \$10

CIDER

Monteith's Premium crushed Apple cider \$8.5

TOP SHELF

Standard Spirits \$9.5

Premium Sprits from \$12

NON-ALCOHOLIC BEVERAGES

Orange Juice \$5

Punch or Sangria \$5

Coke, Diet Coke, Sprite \$4.5

Sparkling Grape Juice \$20