



THE BEST CHOICE FOR YOUR PRIVATE EVENT



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 stag 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 on-site 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 hosting you soon.

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 www.ascensionwine.co.nz

functions@ascensionwine.co.nz



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.

\$29 per person including GST

SHARED PLATTERS AS ABOVE, FOLLOWED BY A FRESHLY BAKED INDIVIDUAL SWEET TREAT AND TEA / COFFEE TO FINISH:

\$35 per person including GST

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

Selection on platters changes seasonally.

** Suitable for up to 40 guests*



3 COURSE PREMIUM SET MENU

TO START

PLATTER Mixed Italian dry cured meat, artisan salami with olives, gerkins, mustard and home-made bread

MAINS

BEEF Beef Sirloin, baked shallot, turnip, truffle, potato mash, sauteed cauliflower *or*

SALMON Cured Salmon in beetroot juice, purple carrot puree, baby carrots, confit yolk, purple cauliflower and radish

DESSERT

MASCARPONE FRUIT TRIFLE A new twist on Tirimasu with fruit *or*

PANACOTA With fresh fruit and a chocolate surprise

\$79 per person including GST

**Menus are subject to change due to seasonal availability.
Please inform us of your special dietary requirement.*





2 COURSE PREMIUM SET MENU **VERSION 1**

TO START

PANE AL FORMAGGIO

Homemade cheese pizza bread

MAINS

LAMB SHANK

Slow-cooked lamb shank in natural juices, braised red cabbage in red wine, beetroot puree, baby leek, radish & beetroot carpaccio in jus *or*

PORK BELLY

Double cooked pork belly with crispy skin, crumbed roasted paprika stuffed with feta, baby onion, crispy pancetta, romesco sauce & fennel

VEGETARIAN OPTION

Please inform us of your special dietary requirement.

\$46 per person including GST

**Menus are subject to change due to seasonal availability.*





2 COURSE PREMIUM SET MENU **VERSION 2**

ENTREE

ARANCINI

Rice balls, pumpkin puree, grana padano, white wine, shallots, ginger & butter **(v)**

MAINS

MUSSEL POT

A pot of steamed New Zealand green-lipped mussels with white wine and garlic served with garlic bread *or*

GNOCCHI

Homemade gnocchi with mixed wild mushrooms

To add a dessert - add \$16.00.

Please inform us of your special dietary requirements.

\$39 per person including GST

**Menus are subject to change due to seasonal availability.*





BUFFET MENU

BREADS

Assorted fresh bread rolls accompanied with olive oil

SALADS

WALDORF SALAD

GARDEN SALAD

VEGETABLES

ROASTED POTATOES with onion and rosemary

SPRING VEGETABLES Seasonal veges, steamed and drizzled with olive oil

MAINS (choose 2)

LENTA AGNELLO COTTO Slow cooked lamb leg

BBQ CHICKEN THIGH spiced with ginger, chilli and garlic, with a sticky soy and hoisin sauce

FILETTO DI MANZO Whole roasted beef sirloin

DESSERT (choose 2)

TORTE DI AGRUMI - Mini Lemon and lime citrus tarts

BANANE AL CIOCCOLATO - Chocolate and banana pudding

CRÉME BRULEE - Smooth creamy custard with caramelized topping

Served with freshly brewed tea & coffee

\$68.50pp including GST

Groups of 20 or more

**Menus are subject to change due to seasonal availability.*

**Please inform us of your special dietary requirement.*



WINE TASTING AND TOURS

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: 30 - 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: 45 - 1 hour - **\$18+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 LIST

WINE LIST

SPARKLING

Glory Méthode Traditionnelle \$48.5

WHITE

The Ascent Reserve Chardonnay \$52.5

The Druid Chardonnay \$39.5

The Vestal Virgin Viognier \$48

The Rogue Flora \$48

RED & ROSE

Bella Rosa Rosé \$42

The Countryman Tannat \$48.5

The Countryman's Hat Tannat-Pinotage \$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*

OTHER BEVERAGES

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