



CHRISTMAS FUNCTIONS AT ASCENSION

ASCENSION WINE ESTATE

Christmas is a time for celebrating and sharing with family and friends. Our award winning Premier Estate and Venue has ample space and ambiance 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. We will ensure that your festive season starts and ends in the right way.



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

We can also arrange other fun activities *(charges apply)*

- Photo booth
- Face Painting
- Rock Wall Climbing
- Gladiator and Sumo Wrestling
- Archery and Clay-bird shooting
- Bouncy Castles and Inflatables



VINEYARD PLATTER

VINEYARD PLATTER

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.

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

\$30+GST per person

Upgrade option:

Add a delicious sweet treat and freshly brewed Tea and coffee. \$35+GST per person

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 & 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 v

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

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

\$25+GST per person

Upgrade option:

Add a sweet treat for \$4.80+GST per person

* All menus subject to seasonal change.



CANAPES 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 canapé's 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

(minimum 20 pax)

TO START

Homemade bread served with olive oil and butter.

HOT DISHES

- Traditional stuffed roast chicken with cranberry, cheese and 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

- Waldorf salad – cabbage, celery, green apple, walnut, dressing
- Caesar salad – cos, bacon, eggs, crutons, anchovies, dressing
- Garden salad with mixed green salad, tomatoes and cucumber, topped with 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.

\$75 including gst per person
** All menus subject to seasonal change.*



ROTISSERIE CHRISTMAS SET MENU

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

\$75 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)*

- Prosciutto melon – Parma ham, compressed melon, capers, rocket, olive oil, balsamico
- Salmon cake, radish, mixed citrus and herb salad, whipped cream fraiche.
- Pasta dish of the season

MAINS *(choose two)*

- Pressed pork belly, apple puree, calvados sauce, gnocchi, crackling and buttered Savoy cabbage
- Lamb shank with beetroot puree, beetroot carpaccio, purple cabbage and baby carrots, jus.
- Pan seared market fish on green olives, cannellini beans and rocket salad with lemon vinaigrette,

DESSERT

Christmas pudding, strawberry salad, vanilla cream, brandy anglaise

\$79.50 including gst per person



PREMIUM CHRISTMAS SET MENU

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 butter

ENTRÉE *(choose one)*

- Prosciutto melon – Parma ham, compressed melon, capers, rocket, olive oil, balsamic
- Caprese salad - heirloom tomatoes, dill pickled cucumber, cheese, basil, tomato jus
- Kingfish or tuna sashimi, avocado and wasabi mousse, pickled vegetables, soy sauce and micro herbs

MAINS *(choose two)*

- Pressed pork belly, apple puree, calvados sauce, gnocchi, puffed crackling, buttered savoy cabbage
- Pan fried salmon fillet, potato and chive crush, Mediterranean vegetables, lemon
- Duck leg, oranges, orange polenta, brussels sprouts with pine nuts, oranges, jus

DESSERT *(choose one)*

- Christmas pudding, strawberry salad, vanilla cream, brandy anglaise
- Pavlova, fresh fruit, berry coulis, burned merengue, fruit ash
- Chocolate parfait, vanilla cream, sable biscuit crumb, mandarin gel

\$92 including gst per person

* All menus subject to seasonal change

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 blackberry, cherry 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