



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](http://www.ascensionwine.co.nz)

 (09) 422 9601

 0279 600 600



[functions@ascensionwine.co.nz](mailto: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)

The Belfry Function Centre with Bell Tower  
 The Winery  
 Osteria Restaurant  
 The Courtyard  
 Wine Bar  
 The Vineyard Arbor  
 The Fountain 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 or up to 600 guests with an outside Marquee among the Vines. It includes a private bar, separate bathroom, inbuilt sound and PA system and more. It can be configured to complement 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 we 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 & napkins.
- Dedicated staff to look after all your needs plus wedding coordinator throughout the event.
- No Venue / Set-up Hire cost. \*See conditions below

### Reception Venue Options:

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

\*Minimum numbers, T&C applies.

### Pricing

- \$65pp + 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

- \$750.00\* (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&Cs apply)
- Folding chairs for your ceremony (60), barrel for signing the registry, Red carpet (optional)
- 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 and 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
- Plus choose from one of the following: (T&Cs apply)
  - 15% off our normal venue hire
  - Upgraded Canape package (4pp)
  - Head table Fairy curtain backdrop
  - Chair covers and sashes of your choice

### Pricing

- Standard Buffet Pricing \$149 per person
- All prices include GST
- Set menu price \$159.00 per person
- No minimum beverage spend

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

- \$2000 Friday (Dec - Apr)
- \$3000 Saturday (Dec - Apr)
- \$2500 Sunday (Dec - Apr)
- \$1500 Monday to Thursday (all year)
- \$1500 Any day (May - Nov)
- Daytime availability (9am - 3pm)
- Additional hours \$250 per hour
- Evening availability (5pm - 12am)

## "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
- Cake barrel/table and knife. Additional tables as required, Easel for seating plan
- Wedding menus (set menu or buffet service)
- Standard table set up with white linen.
- 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 \$99.50pp + beverages (minimum \$20 per adult, \$10 per child under 13)
- Set menu Pricing \$120pp + beverages (minimum \$20 per adult, \$10 per child under 13)

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

- |                        |                               |                                     |
|------------------------|-------------------------------|-------------------------------------|
| • \$2000               | Friday (Dec - Apr)            |                                     |
| • \$3000               | Saturday (Dec - Apr)          |                                     |
| • \$2500               | 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                |                                     |

# SAMPLE SET MENU

## TO BEGIN

Artisan bread rolls accompanied by butter, and olive oil with balsamico.

## ENTRÉE Please select two options.

### AFFETTATO

Small platter with mixed Italian dry meat, gherkins and homemade bread

### BUFFALO MOZZARELLA POCKET

Buffalo mozzarella with mixed tomatoes on a bed of arugula with a lemon vinaigrette

### RISOTTO DI VERDURE

Risotto with seasonal vegetables, organic herbs and parmesan

### ANATRA AFFUMICATA

Smoked duck salad with orange segment and mandarin oil

### SALMONE CURATO

Cured salmon salad with dill gel and avocado mousse

### CARNE BOVINA

Thin sliced cured beef with parmesan, mayo and parmesan crisp

## MAIN Please select two.

PORTA DI VITELLO Veal rack served with herbs, parmesan crust and a tomato-basil sauce

POLLO ALLA SALTIMBOCCA Chicken breast wrapped with prosciutto and sage in a white sauce

FILETTO DI MAIALE Pork tenderloin served with a white herbal sauce

PESCE DI MERKATO Market fish served with a pesto sauce

STINCO D'AGNELLO Lamb shank served with mashed potato, Ratatouille and homemade juice

FILLETTO DI MANZO Beef with homemade jam, mashed potato and green vegetables and jus

\* A vegetarian, dairy free, gluten free main option is available on request

## DOLCE (Dessert) Please select two.

### CHOCOLATE NERO BIANCO

Chocolate pave served with orange jelly and white chocolate sauce

### TORTA DI MELE

Apple tart served with vanilla ice cream and lemon caramel

### CRÈME BRULÉE

Rich velvety vanilla cream topped with caramelized sugar

### LEMON TART

Lemon tart with Italian merengue lemon confit

### TIRAMISU

Mascarpone cheese on sponge fingers, soaked with coffee liqueur and brandy

## TO FINISH

TEA & COFFEE served with homemade chocolate biscotti

\* All menus subject to seasonal change.

# SAMPLE BUFFET

## TO START

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

## VERDURE (Vegetables) Please select one.

VERDURE DI STAGIONE - Seasonal vegetables  
(Carrots, green vegetables, pumpkin etc.)

RATATOUILLE - Stewed vegetable dish

## INSALATA (Salads) Please select two.

GIARDINO - Fresh seasonal garden salad

CEASAR - With bacon, egg, anchovy dressing & croutons

COLESLAW - Mix of shredded cabbage and carrots  
with homemade dressing

## CARNE (Meat) Please select two.

POLLO - Roasted chicken thighs

MANZO - Roasted beef sirloin

AGNELLO - Slow cooked lamb shank

MIALE - Slow cooked pork tenderloin

PESCE - Grilled market fish

VITELLO - Slow cooked veal rack

## CARBOIDRATI (Carbs) Please select one.

GOURMET - Potato gourmet or Kumara

PATATE MILLE-FEUILLE - Potato pave

PURE DI PATATE - Mashed potato or mashed green potato

POLENTA - flavored with carrots and vegetables

RISO - Basmati rice

COUSCOUS - food that is made from crushed steamed wheat

RISOTTO - Italian risotto

## SALSE FATTE IN CASA (Homemade sauces) :

JUS	WHITE SAUCE		TOMATO BASED SAUCE
Marsala	Bechamel	Italian herbs	Napolitana
Mushrooms	Marsala	Green pesto	Basilic
Pepper	Spiracha	Red pesto	Spicy tomato

## DOLCE (Desserts) Please select two.

TORTA DI MELE - Apple pie served with vanilla icecream

TORTA AL LIMONE - Lemon pie

CRÈME BRULÉE - Rich velvety vanilla cream topped with caramelized sugar

TIRAMISU - Mascarpone cheese on sponge fingers, soaked with coffee liqueur and brandy

CHOCOLATE NERO BIANCO - Chocolate pave served with orange jelly and white chocolate sauce

## CAFFÉ (Tea & Coffee)

Freshly brewed tea & coffee

Served with homemade chocolate biscotti

\*All our dishes are created depending on the season. Please enquire for further details on this menu.



# SAMPLE CANAPÉS MENU

## ROOM TEMPERATURE

- Black tea smoked salmon, crème fraiche 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

- Lamb belly bruschetta, cheery with thai spice
- 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 Madeleine
- 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 LIST

## WINE LIST

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### SPARKLING

Glory Méthode Traditionnelle **\$48.5**

'The Countess' Sparkling Rosé **\$48.5**

### WHITE

The Ascent Reserve Chardonnay **\$52.5**

The Druid Chardonnay **\$42**

The Vestal Virgin Viognier **\$49.50**

The Rogue Flora **\$48**

### RED & ROSE

Bella Rosa Rosé **\$42**

The Countryman Tannat **\$48.5**

The Countryman's Hat Tannat-Pinotage **\$55**

### VINI INTERNAZIONALI

Chateau neuf du Pape, Chateau la Nerthe, France **\$130**

Cotes du Rhone Village ~ France **\$65**

Chianti DOCG Riserva - Tuscany **\$65**

### SPARKLING/CHAMPAGNE

Dom Perignon, France **\$400**

Boizel Brut Reserve NV, France **0.375L \$58 0.75L \$115 1.5L \$220**

Asti Spumanti **\$65**

Prosecco Brut Borgo Sanleo **\$65**

## OTHER BEVERAGES

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### 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**



## VENUE HIRE & SET-UP COSTS

Belfry	<i>Min no. ppl.</i>		<i>Max no. ppl.</i>		<i>Other</i>		
	70		220		20 kids in Mahurangi room if they are having a set menu		
Price	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
	\$1,500	\$1,500	\$1,500	\$1,500	\$2,000	\$3,000	\$2,500

Restaurant	<i>Min no. ppl.</i>		<i>Max no. ppl.</i>		<i>Other</i>		
	60		160		Plus 40-60 outside if weather permits		
Price	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
	\$3,000	\$2,000	\$3,000	\$3,000	\$4,000	\$7,000	\$7,000

Courtyard	<i>Min no. ppl.</i>		<i>Max no. ppl.</i>		<i>Other</i>		
	60		120		This is weather permitted		
Price	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
	\$2,000	\$2,000	\$2,000	\$2,000	\$2,500	\$3,500	\$3,000

Winery	<i>Min no. ppl.</i>		<i>Max no. ppl.</i>		<i>Other</i>		
	60		100		Plus 40-60 in the Potager Garden if weather permits		
Price	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
	\$2,000	\$2,000	\$2,000	\$2,000	\$2,500	\$3,500	\$3,000

Whole Estate	<i>Min no. ppl.</i>		<i>Max no. ppl.</i>		<i>Other</i>		
	100		600		Outside in the marquee		
Price	Mon	Tues	Wed	Thurs	Fri	Sat	Sun
	\$3,800	\$2,000	\$3,800	\$3,800	\$5,000	\$9,999	\$9,999

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The Arbor



Night in the Airbor



Marquee





The Winery



The Winery



The Vineyard





The Belfry



Restaurant Pergola



The Courtyard





Night-time Airbor



Winery in action