



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 SET MENU (Version 1) \$ 56.50

ENTREE

Pizza Pane

Pizza bread served with selection of dips

Affettato

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

MAIN

Pollo alla Saltimbocca

Chicken breast wrapped with prosciutto and sage, seasonal vegetable puree, and green vegetables served in a white sauce

Porta di Vitello

Veal rack served with herbs, Parmesan crust, potato pave and homemade jus

DESSERT

Crème Brûlée

Rich velvety vanilla cream with lavender aroma, topped with caramelized sugar

Torta di Mele

Apple pie served with vanilla ice cream and lemon caramel

** Menus are subject to change due to seasonal availability and upon request.*

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





3 COURSE SET MENU (Version 2) \$ 66.50

ENTREE

Buffalo Mozzarella

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.

MAIN

Filetto di Maiale

Pork sirloin, slow cooked, grilled, and served with mix of five spices.

Pesce di Mercato

Market fish served with seasonal vegetable puree, seasonal vegetables and fresh shellfish

DESSERT

Chocolate Nero Bianco

Chocolate pave served with fruit jelly and white chocolate sauce

Torta di Mele

Apple pie served with vanilla ice cream and lemon caramel

**Menus are subject to change due to seasonal availability and upon request.*

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



3 COURSE SET MENU (Version 3) \$ 76.50

ENTREE

Anatra Affumicata

Smoked duck salad with orange segment, croutons and mandarin oil

Salmon Curato

Cured salmon salad served with orange gel and avocado mousse

Came Bovina

Thin sliced cured beef with Parmesan, capers, mayo and Parmesan crisp

MAIN

Stinco d'Agnello

Lamb shank, rice with herbs and Ratatouille served with homemade jus

Filletto di Manzo

Beef with homemade onion jam, mashed potato and green vegetables and jus

DESSERT

Tiramisu

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

Lemon Tart

Lemon tart served with Italian merenque

**Menus are subject to change due to seasonal availability and upon request.*

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



BUFFET MENU \$69^{PP} - Groups of 20 or more



TO START

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

VERDURE (Vegetables) Please select one.

VERDURE DI STAGIONE - Seasonal vegetables (e.g. carrots, greens, pumpkin, cauliflower etc)

RATATOUILLE - Stewed vegetable consisting of zucchini, eggplant, onions, carrots and tomatoes

BROCCOLI CON FORMAGGIO - Broccoli gratin with a cheesy crust

INSALATA (Salads) Please select two.

GIARDINO - Fresh seasonal garden salad served with homemade dressing

CEASAR - Served with bacon, egg, anchovy dressing & croutons

COLESLAW - Finely-shredded raw cabbage and carrots with a handcrafted dressing

CARNE (Meat) Please select two.

POLLO - Roasted chicken thighs served in lemon, garlic, Hoisin and soya sauce

MANZO - Roasted spiced beef sirloin in a domestic jus

AGNELLO - Slow cooked lamb shank in a handmade jus

MIALE - Slow cooked and grilled pork sirloin and served with mix of five spices

PESCE - Grilled market fish served with seasonal vegetables and fresh shellfish

VITELLO - Slow cooked veal rack served with herbs and Parmesan crust

CARBOIDRATI (Carbs) Please select one.

GOURMET - Potato gourmet, crispy onions and garlic served with herbs

PATATE MILLE-FEUILLE - Potato pave - gratin with Parmesan and herbs

POLENTA - cornmeal flavored with carrots, vegetables and aromatic spices

RISO - Basmati rice covered with aromatic herbs

COUSCOUS - Dish of small steamed balls of durum wheat semolina

RISOTTO - Italian risotto with seasonal vegetables, herbs and lightly spicy

HOMEMADE SAUCES

JUS

Marsala
Mushrooms
Pepper

WHITE SAUCE

Bechamel Italian herbs
Marsala Green pesto
Spiracha Red pesto

TOMATO BASED SAUCE

Napolitana
Basilic
Spicy tomato

DOLCE (Desserts) Please select two.

TORTA DI MELE - Apple pie served with vanilla ice cream

TORTA AL LIMONE - Lemon tart served with Italian merenque

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

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*Please inform us of your special dietary requirement

ASCENSION WINE TASTING AND TOURS



Standard Tasting & Tour

This includes a tasting of four Ascension wines and a visit inside the winery with one of our experienced staff who will tell you our story and interesting information.

(Subject to availability) Duration: 30 - 45 minutes

\$17.50 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 accompanied with small bites.

(Subject to availability) Duration: 1 hr

\$24.00 Per person

Super Premium Tasting & Tour

Weather-permitting; we begin our Super Premium Tasting & Tour among the vines with a taste of Sparkling Cuvée before moving into the winery. Inside the winery we look at some of the wine-making 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. These fabulous wines are accompanied with a selection of premium cheeses.

(Subject to availability) Duration: 1.5 hours

\$48+GST per person

WINE LIST

SPARKLING

Glory Sparkling Cuvée **\$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 **\$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

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**