



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)

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

- \$75pp + beverages (minimum of \$20 per head)
- All prices include GST (No table setup) - Minimum numbers, t&c's apply.

Venue Hire, Service & Setup, Days & Hours

- \$1250.00* (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 \$159 per person
- All prices include GST
- Set menu price \$169.00 per person
- No minimum beverage spend

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

- \$2500 Friday (Dec - Apr)
- \$3500 Saturday (Dec - Apr)
- \$3000 Sunday (Dec - Apr)
- \$2000 Monday to Thursday (all year)
- \$2000 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 \$109.50pp + beverages (minimum \$20 per adult, \$10 per child under 13)
- Set menu Pricing \$130pp + beverages (minimum \$20 per adult, \$10 per child under 13)

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

- | | | | |
|---|----------------------|-------------------------------|-------------------------------------|
| • | \$2500 | Friday (Dec - Apr) | |
| • | \$3500 | Saturday (Dec - Apr) | |
| • | \$3000 | Sunday (Dec - Apr) | |
| • | \$2000 | Monday to Thursday (all year) | |
| • | \$2000 | Any day (May - Nov) | |
| • | Daytime availability | (9am - 3pm) | • Evening availability (5pm - 12am) |
| • | Additional hours | \$250 per hour | |

SAMPLE SET MENU

TO BEGIN

Assortment of locally baked artisan bread accompanied by butter, and olive oil with balsamic.

ENTRÉE Please select two options.

AFFETTATO

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

BUFFALO MOZZARELLA

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

RISOTTO DI FUNGHI

Risotto with mushrooms, organic herbs and Parmesan

ANATRA AFFUMICATA

Smoked duck salad with orange segment, croûtons and mandarin oil

SALMONE CURATO

Cured salmon salad with orange gel and avocado mousse

MAIN Please select two.

PASTA VEGETARIANA - Pasta made with seasonal vegetables, extra virgin olive oil, homemade sauce and Parmesan

POLLO ALLA SALTIMBOCCA - Chicken breast wrapped with prosciutto and sage, with seasonal vegetable and white sauce

PANCIA DI MAIALE - Slow cooked, grilled pork belly served with roast potato and vegetables in a homemade jus

PESCE DI MERCATO - Grilled market fish served with seasonal vegetables, vegetable puree and fresh shellfish

STINCO D'AGNELLO - Slow cooked lamb belly, carrot puree, carrots and rice served with herbs and homemade jus

MANZO - Beef with homemade onion 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.

MUS DI CIOCCOLATO

Chocolate mousse served with fruit puree and whipped cream

FRUIT SOUP

Vegetarian sweet made from different fruits varieties

CRÈME BRULÉE

Rich velvety vanilla cream topped with caramelized sugar

LEMON TART

Lemon tart served with Italian meringue

TIRAMISU

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

PAVLOVA

Pavlova served with fresh fruit and whipped cream

TO FINISH

TEA & COFFEE served with homemade chocolate biscotti

* All menus subject to seasonal change.

SAMPLE BUFFET

- Tailoring Your Menu -

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, coulfiflower etc)

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 in a domestic jus

AGNELLO - Slow cooked lamb belly in a handmade jus

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

PESCE - Grilled market fish served with seasonal vegetables and natural jus

CARBOIDRATI (Carbs) Please select one.

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

PURE DI PATATE - Mashed potatoes made with butter and served 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

DOLCE (Desserts) Please select two.

TORTA DI BANANA - Banana cake served with whipped 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

MOUSSE AL CIOCCOLATO - Chocolate mousse served with fruit puree and whipped cream

CAFFÉ (Tea & Coffee)

Freshly brewed tea & coffee

Served with homemade chocolate biscotti

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 brochette, cheery with Thai spice
- Pumpkin & mascarpone arancini 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
- 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
- Pavlova nest served with fruits
- Mini lemon curd tart

CANAPE PACKAGES:

Silver: 2 Canapes per person	\$9.90 per person
Gold: 3 Canapes per person	\$13.90 per person
Platinum: 4 Canapes per person	\$17.90 per person
Sapphire: 5 Canapes per person	\$21.90 per person
Diamond: 6 Canapes per person	\$25.90 per person

*All menus subject to seasonal change.

BEVERAGES LIST

WINE LIST

SPARKLING

Glory Sparkling Cuvée **\$48.5**

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

WHITE

The Ascent Reserve Chardonnay **\$52.5**

The Vestal Virgin Viognier **\$49.50**

The Rogue Flora **\$48**

RED & ROSE

Bella Rosa Rosé **\$42**

The Countryman Tannat **\$48.5**

The 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

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
	\$2,000	\$2,000	\$2,000	\$2,000	\$2,500	\$3,500	\$3,000

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
	\$3,500	\$2,500	\$3,500	\$3,500	\$4,500	\$7,500	\$7,500

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
	\$2,500	\$2,500	\$2,500	\$2,500	\$3,000	\$4,000	\$3,500

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
	\$2,500	\$2,500	\$2,500	\$2,500	\$3,000	\$4,000	\$3,500

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
	\$4,300	\$2,500	\$4,300	\$4,300	\$5,500	\$9,999	\$9,999

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The Belfry



The Belfry



The Belfry





The Winery



The Winery



The Vineyard



The Belfry



Restaurant Pergola



The Courtyard



Night-time Airbor



Winery in action