



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.

 **021 885 554**



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

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

#### Buffalo Mozzarella Pocket

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

#### 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, seasonal vegetables and homemade jus

### DESSERT


#### Crème Brûlée

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

#### Cheesecake

Cheese cake with raspberry and white chocolate, served with whipped cream

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

A photograph of a long, elegantly set dining table. The table is covered with a white tablecloth and is set with numerous clear glassware, including water glasses, wine glasses, and champagne flutes. White napkins are folded into decorative shapes and placed on the table. In the background, there are floral centerpieces with white and yellow flowers. The lighting is warm and ambient, creating a sophisticated and elegant atmosphere.

Elegant Style





## 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 Funghi

Risotto with mushrooms, organic herbs and Parmesan.

### MAIN

#### Pancia di Maiale

Pork belly, slow cooked, grilled, and served with roast potato and vegetables in a homemade jus

#### Pesce di Merkato

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

### DESSERT

#### Mousse al Cioccolato

Chocolate mousse served with fruit puree and whipped cream

#### Cheesecake

Cheese cake with raspberry and white chocolate, served with whipped cream

\*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, croûtons and mandarin oil

#### Salmonè Curato

Cured salmon salad served with orange gel and avocado mousse

#### Prosciutto Melon

Parma ham and compressed melon served on a bed of arugula with mixed tomato and a lemon vinaigrette

### MAIN

#### Stinco d'Agnello

Lamb belly, carrot puree, carrots and rice served with herbs and 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 meringue

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

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



Classic/Casual style

# BUFFET MENU \$69pp

Groups of 20 or more



## 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, couliflower 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, Hoisi 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 meringue

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

\*Menus are subject to change due to seasonal availability

\*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

**\$19 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

**\$29 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

**\$55 Per person**



## BEVERAGES LIST



### WINE LIST

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#### 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

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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**