

*Merry
Christmas*



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 OPTION

Christmas is a special time and there is something even more special about celebrating Christmas in our gorgeous vineyard setting. Just 40 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 | - Badminton |
| - Croquet | - Backyard Cricket |
| - Outdoor Chess | - Touch Rugby |
| - Gumboot Throwing | - Petanque |
| - Tug of War | - Soccer |

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

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

\$29+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 glass of Ascension wine 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

Upgrade option:

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

\$25+GST per person

* All menus subject to seasonal change.

CANAPES TO START



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 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.



CHRISTMAS BUFFET MENU

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.

CAFFÉ (Tea & Coffee)

Freshly brewed tea & coffee served with homemade chocolate biscotti

(minimum 15 pax)
\$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
- Steamed Green Veg with lemon and olive oil
- Seasonal Garden Salad

Dessert selection of

- Fresh Summer Fruits
- Mini Christmas Puddings served with cream anglaise

*Other meats may be available by request (extra charges may apply)

(minimum 20 pax)
\$75 including gst per person

*All menus subject to seasonal change.



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)

- Caesar salad with bacon, egg, anchovies, croûtons and Parmesan
- Cured salmon in Mesclun salad with avocado mousse and dill gel
- Risotto with mushrooms, organic herbs and Parmesan

MAINS (choose two)

- Chicken breast wrapped with prosciutto and sage in a white sauce
- Lamb belly with carrot puree, carrots and rice served with herbs and homemade jus
- Market fish served with seasonal vegetables puree, pesto sauce and organic herbs

DESSERT

Christmas pudding, berry salad, vanilla cream, brandy anglaise

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

(minimum 15 pax)

\$79.50 including gst per person

*All menus subject to seasonal change.



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)*

- Smoked duck salad with orange segment, croûtons and mandarin oil
- Caprese salad - heirloom tomatoes, dill pickled cucumber, cheese, basil, tomato jus
- Salmon sashimi, avocado and wasabi mousse, pickled vegetables, soy sauce and micro herbs

MAINS *(choose two)*

- Pressed pork belly, apple puree, calvados sauce, potato, and buttered savoy cabbage
- Market fish served with seasonal vegetables puree, pesto sauce and organic herbs
- Duck breast, oranges, orange polenta, brussels sprouts with pine nuts, oranges, jus

DESSERT *(choose two)*

- Christmas pudding, berry salad, vanilla cream, brandy anglaise
- Pavlova, fresh fruit, berry coulis, burned meringue
- Chocolate mousse served with fruit puree and whipped cream

(minimum 15 pax)

\$92 Including gst per person

*All menus subject to seasonal change.

BEVERAGES LIST



WINE LIST

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

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**