

MARKOVINA

vineyard  *estate*

CELEBRATING
60
YEARS

AWARD-WINNING VENUE



Corporate
Events

2026

An aerial photograph of a sprawling, meticulously maintained estate. The landscape is dominated by vibrant green lawns and a dense variety of trees, including tall, slender cypresses and broad-leafed deciduous trees. A central feature is a small, irregularly shaped pond with a wooden dock and a small boat. The pond is surrounded by lush vegetation, including large ferns and flowering shrubs. In the upper left, a modern building with large glass windows and a flat roof is partially visible. The overall scene conveys a sense of tranquility and high-end luxury.

A Breath of fresh air

Located in the heart of Kumeu's winemaking district, our family owned and operated Estate has satisfied thousands of guests for over 60 years.

Established in 1966, we began as a boutique winery and over the years have developed into an outstanding event venue, with the ability to hold events all year round on our impeccable 10-acre property.

We have a team of experienced event coordinators and operational staff who are renowned for their impeccable service and strong passion for creating exceptional events for you and your guests.

A scenic view of a modern wooden building with a large tree in the foreground and a path leading to it. The building has a rustic yet contemporary design with large windows and a covered outdoor area. A large tree with pink blossoms stands prominently on the right, casting shadows on the path. The sky is clear and blue.

A unique experience

Our venue is specifically designed for events offering an indoor-outdoor flow and the opportunity for you to dine under a canopy of grapevines or in front of our Otago schist fireplace. You and your guests can explore the extensive gardens, water features and vines, all while enjoying our well-known Markovina hospitality.



Taking care of business

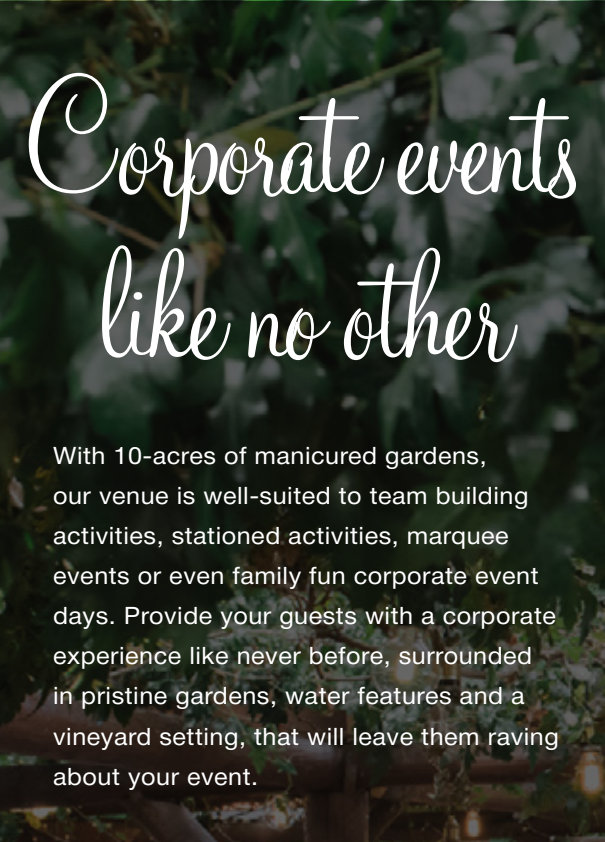
Our venue is suited to a range of formal corporate events, including conferences and seminars, when you are looking at something a little different at a unique venue.

Usually suitable from medium to large guest numbers, we have the flexibility to offer you an events space that is versatile and full of natural day light. We have half day and full day conference packages available or tell us about your event and we can create a customised package tailored to your event.

Have it your way

The design of our venue is such that we have the flexibility to ensure that smaller groups have an intimate event while we are able to open up our dining areas so that larger events, conference and functions can enjoy the unique experience we create.





With 10-acres of manicured gardens, our venue is well-suited to team building activities, stationed activities, marquee events or even family fun corporate event days. Provide your guests with a corporate experience like never before, surrounded in pristine gardens, water features and a vineyard setting, that will leave them raving about your event.



It's all in the details

With our versatile venue, we can create customised packages tailored to the needs of your event to ensure your vision is brought to life, and our team of talented chefs can adjust our menus to suit the style of your event.





From setup to clean up

We have a dedicated team focused on producing exceptional events and being a purpose-built event venue we have everything you need onsite to reduce any stress associated with planning an event.

Our team will be here every step of the way, including from set up to clean up, and we have several tables, chairs and decorations that are available, included as part of your package.

Taste the difference

Our packages include a strong focus on your culinary experience and include a generous selection of canapés served on platters on arrival, and various menu styles available to suit the style of your event.

We take pride in ensuring that your guests have a broad selection of great food, and catering to all dietary requirements.

It doesn't matter if you are looking for a casual event with a gourmet BBQ or a formal event with a set menu, we will ensure that our food service meets your needs.



Spoilt for choice

Our most popular menu selection is our buffet. Served in a purpose-built room, or in the event space, the buffet offers a large selection of scrumptious meats, seafood, salads and side dishes for your guests to select from.

Our sharing platters menu is served as “a mini buffet” to each table, and guests can create their own meal from the platters placed on the table.

We also have plated menus available where guests can enjoy their meal being individually served, with bread and a side salad also served to the table.

If you are after a different style of menu for your event, please talk to our team.



The final indulgence

After your main meal, we serve a selection of sweet treats for your guests to indulge in. We usually serve this as a buffet along with tea, coffee and a selection of New Zealand cheeses.

Please let us know if you would be interested in our plated dessert or sharing petit fours platters served to the table for your guests to share.



A DJ in a blue and white checkered shirt is performing at a wooden table. The setup includes a Pioneer DJ mixer with numerous knobs and buttons, and two turntables with vinyl records. A laptop is open in the background. The scene is dimly lit with warm, ambient lighting.

Getting the party started

After the formalities are over and if you're opening up the dance floor to your guests, we have a variety of dance floor lighting and music speakers which your entertainment can use (or supply their own), or you can set up a phone playlist and dance the night away.

THE Premium Buffet MENU



How the Buffet meal is served

By choosing the buffet option you have greater choice in creating your menu and have more freedom with your table design, as you do not need to take into consideration the selection of platters being delivered to your tables.

CANAPES

A selection of eight canapes are served from your guest arrival time until guests are seated:

- Antipasto grazing platter
- Arancini balls {V}
- Truffle mac n cheese with Balsamic reduction {V}
- Combination platter of rare roast beef on toasted crostini with horseradish mayo & smoked salmon, cream cheese on blinis

Please select an additional four canapes:

- Korean fried chicken with gochujang sauce {GF} {DF}
- Goujons of house panko crumbed fish with tartarê sauce
- Polenta chips with a sundried tomato tapenade {VG} {GF} {DF}
- Eggplant togarashi {VG} {DF}
- Pesto and ricotta pinwheel {V}
- Lamb & cumin croquettes {DF}
- Petite potato cakes with avocado {VG} {GF} {DF}
- Miso mayo tofu with asian pickles {VG} {GF} {DF}

YOUR MAIN MEAL

Served as a buffet with freshly baked bread rolls

Beef, lamb & chicken are halal

CARVERY

Please select two of the following:

- Seared and roasted fillet of beef | Yorkshire pudding | jus & horseradish crème fraîche {DF}
- Grilled scotch fillet with a Moroccan crust finished off in the oven {DF}
- Roasted pork shoulder with almond, apricot & sage {GF} {DF}
- Roasted lamb shoulder with crumbled pinenuts & fresh herbs accompanied with mint & cranberry chutney {GF} {DF}
- Glazed champagne ham with apricot | soy and seeded mustard with star anise {GF} {DF}

You can substitute carvery items with the below options:

- Croatian macaroni | finely diced beef with a tomato base
- Slowed cooked lamb curry with basmati rice
- Lamb ragu shepherd's pie

CHICKEN & FISH SELECTION

Please select one chicken and one fish from the following:

- Bacon wrapped chicken thigh on a potato cake with sofrito {GF} {DF}
- Citrus chicken thigh on garlic mash with salsa verde {GF}
- Roasted chicken thigh served on a bed of citrus risotto with a sundried tomato salsa {GF}

- Lemon pepper seared & baked salmon fillet served on a bed of risotto {GF}
- Pan Fried market fish with a herb crumb on cauliflower puree with citrus, caper & butter sauce
- Creamy garlic tuscan salmon with sundried tomatoes & spinach {GF}

VEGETARIAN SELECTION

- A medley of fresh seasonal vegetables {VG} {GF} {DF}

Please select one of the following:

- Braised harissa chickpea tagine with apricot, peppers, dried nuts and herbs {VG} {GF} {DF}
- Pumpkin & pine nut risotto with parmesan {V} {GF}
- Vegetarian moussaka with oven roasted tomato salsa sauce {V}
- Mushroom, spinach & ricotta pasta bake {V}
- Spinach & feta cannelloni {V}
- Vegetarian ravioli in a pesto sauce {V}
- Roasted butternut squash on a white bean puree with fermented soybean & chilli oil {VG} {DF}
- Char-grilled portobello mushrooms on garlic baby potatoes {VG} {DF}
- Chickpea curry with steamed jasmine rice {VG} {DF}
- Eggplant and capsicum lasagne {VG} {DF}
- Vegetable au gratin {V}

Please select one of the following:

- Potato & kumara gratin {V} {GF}
- Roasted garlic potatoes {VG} {GF} {DF}
- Roasted root vegetables {VG} {GF} {DF}
- Crushed potatoes with herbs & garlic mayo {VG} {GF}

SALAD SELECTION

Please select four of the following:

- Chickpea & char-grilled vegetable with Moroccan dressing {V} {GF} {DF}
- Greek with tomato, feta, olive, cucumber, red onion, fresh herb dressing {V} {GF}
- Caesar with baby cos, egg, bacon, parmesan dressing {GF}
- Waldorf with apple, celery, walnuts, lemon mayonnaise {V} {GF} {DF}
- Potato with grilled kumara, spring onion, deli mayonnaise {V} {GF}
- Pasta with char grilled vegetables, chorizo, bacon, sundried tomato pesto
- Beetroot with spinach, roasted pumpkin, feta & caramelised walnuts {V} {GF}
- Broccoli, cranberry almond & orange poppyseed dressing {VG} {GF} {DF}
- Feta, pomegranate & couscous salad {V}

- Butternut squash, brussels sprouts, pumpkin seeds & cranberry salad {VG} {GF} {DF}
- Quinoa with pumpkin {VG} {GF} {DF}
- Grilled carrots on hummus, pinenuts & tahini {VG} {GF} {DF}
- Raw fish with coconut cream, tomato, cucumber, spring onion & citrus {GF} {DF}
- Mussels with red onion, capsicum, lemon dressing {GF} {DF}
- Seared tuna with green beans, potato, olive & onion {GF} {DF}
- Prawn salad & cherry tomato, avocado with marie rose sauce {GF} {DF}

DESSERT

Served as a buffet

- Crème brûlée
- Cheese & cracker selection
- Fresh fruit platter
- A selection of ice-cream
- Chefs premium selection of petite fours (bite sized sweet treats)

Please select one of the following:

- Apple crumble
- Black forest
- Trifle
- Plum clafoutis
- Tiramisu
- Eton mess
- Sticky date pudding

BEVERAGES

Beverages included in the inclusive beverage package are:

- Oyster Bay Wines - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Sparkling: Pol Remy Brut (France) and Jacobs Creek Moscato Rose
- Heineken, Stella Artois, Steinlager Classic, Speight's Gold, Speight's Summit Ultra, Export Citrus 2.5% and Heineken 0%
- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection

Our menu and beverage selection are subject to change for both seasonal variations and adjustment to the menu.

We are pleased to offer a variety of gluten free options on our menus; however we are not a gluten-free venue, we cannot ensure that cross contamination will never occur. If you or your guests have a serious food allergy, please ensure this information is advised to our team prior to your event.

{V} - Vegetarian {VG} - Vegan {GF} - Gluten Free {DF} - Dairy Free

THE

Premium

Shared Platters

MENU



How the Shared Platters menu is served
Your meal is served to the centre of each table on platters, guests are then able to enjoy the variety of the entire menu without having to go to a central buffet table. When selecting this menu option you will need to plan your table decorations to leave enough room for food to be served. If selecting the buffet or plated meal you have more freedom in the centre of the table for your table designs.

CANAPES
A selection of eight canapes are served from your guest arrival time until guests are seated:

- Antipasto grazing platter
- Arancini balls {V}
- Truffle mac n cheese with Balsamic reduction {V}
- Combination platter of rare roast beef on toasted crostini with horseradish mayo & smoked salmon, cream cheese on blinis

Please select an additional four canapes:

- Korean fried chicken with gochujang sauce {GF} {DF}
- Goujons of house panko crumbed fish with tartarê sauce
- Polenta chips with a sundried tomato tapenade {VG} {GF} {DF}
- Eggplant togarashi {VG} {DF}
- Pesto and ricotta pinwheel {V}
- Lamb & cumin croquettes {DF}
- Petite potato cakes with avocado {VG} {GF} {DF}
- Miso mayo tofu with asian pickles {VG} {GF} {DF}

YOUR MAIN MEAL
Served on platters to each table with freshly baked bread rolls
Beef, lamb & chicken are halal

LAMB, BEEF & PORK SELECTION
Please select one of the following:

- Beef fillet served on lyonnaise potatoes with beef jus and pea puree {GF}
- Grilled lamb cutlets with parmesan & kumara mash and mint demi glaze {GF}
- Crispy skin pork belly with baked apple sauce on a creamy duo of braised buttered cabbage and herb mash {GF}
- Roasted lamb shoulder with crumbled pinenuts & fresh herbs accompanied with mint & cranberry chutney {GF} {DF}
- Roasted pork belly with baked apple compote {GF} {DF}
- Slowed cooked lamb curry with basmati rice

CHICKEN SELECTION
Please select one of the following:

- Baked chicken thigh with sundried tomato pesto and a char-grilled vegetable risotto {GF}
- Bacon wrapped chicken thigh on potato cake with sofrito {DF}
- Citrus chicken thigh on garlic mash with salsa verde {GF}
- BBQ marinated chicken on crispy potatoes {GF} {DF}

FISH SELECTION
Please select one of the following:

- Pan Fried market fish with a herb crumb on cauliflower puree with citrus, caper & butter sauce {GF}
- Seared and baked lemon & pepper salmon fillet served on a bed of risotto {GF}
- Seared salmon on blanched bok choy with miso mayonnaise and Asian salad {GF} {DF}

VEGETARIAN SELECTION
Please select one of the following:

- Braised harissa chickpea tagine with apricot, peppers, dried nuts and herbs {VG} {GF} {DF}
- Spinach, mushroom and grana padano cheese {V}
- Ricotta & spinach cannelloni {V}
- Vegetarian moussaka with oven roasted tomato salsa sauce {V}
- Sweet potato and coconut curry on steamed rice {V} {GF} {DF}

Your meal is also served with:

- Selection of fresh seasonal vegetables {VG} {GF} {DF}
- Roasted garlic potatoes {VG} {GF} {DF}
- Fresh seasonal salad {VG} {GF} {DF}

DESSERT
Served as a buffet

- Crème brûlée
- Cheese & cracker selection
- Fresh fruit platter
- A selection of ice-cream
- Chefs premium selection of petite fours (bite sized sweet treats)

Please select one of the following:

- Apple crumble
- Black forest
- Trifle
- Plum clafoutis
- Tiramisu
- Eton mess
- Sticky date pudding

BEVERAGES
Beverages included in the inclusive beverage package are:

- Oyster Bay Wines - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Sparkling: Pol Remy Brut (France) and Jacobs Creek Moscato Rose
- Heineken, Stella Artois, Steinlager Classic, Speight’s Gold, Speight’s Summit Ultra, Export Citrus 2.5% and Heineken 0%
- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection

Our menu and beverage selection are subject to change for both seasonal variations and adjustment to the menu.

Dishes can be combined across multiple courses to create a relaxed, long lunch or dinner service.

Looking for something unique?
We invite you to discuss your vision with us to craft a custom menu tailored to your event.

We are pleased to offer a variety of gluten free options on our menus; however we are not a gluten-free venue, we cannot ensure that cross contamination will never occur. If you or your guests have a serious food allergy, please ensure this information is advised to our team prior to your event.

THE Premium Plated MENU



How the Plated menu is served

When choosing a plated meal, we do have 2-course or 3-course plated menus available. Please let us know how many courses you would be interested in and if you would like an alternate drop service or a selection on the day for your guests to choose from, and we can provide you with our pricing options. Any special meal requirements such as vegetarians or food allergies will be catered for separately when advised prior to event.

{V} - Vegetarian {VG} - Vegan {GF} - Gluten Free {DF} - Dairy Free

CANAPES

A selection of eight canapes are served from your guest arrival time until guests are seated:

- Antipasto grazing platter
- Arancini balls {V}
- Truffle mac n cheese with Balsamic reduction {V}
- Combination platter of rare roast beef on toasted crostini with horseradish mayo & smoked salmon, cream cheese on blinis

Please select an additional four canapes:

- Korean fried chicken with gochujang sauce {GF} {DF}
- Goujons of house panko crumbed fish with tartarē sauce
- Polenta chips with a sundried tomato tapenade {VG} {GF} {DF}
- Eggplant togarashi {VG} {DF}
- Pesto and ricotta pinwheel {V}
- Lamb & cumin croquettes {DF}
- Petite potato cakes with avocado {VG} {GF} {DF}
- Miso mayo tofu with asian pickles {VG} {GF} {DF}

ENTRÉE

***Please select one of the following if adding an entree for \$15pp
Served as individual plates to your guests:***

- Moroccan lamb ribs with tzatziki
- Goi ga salad with chilli garlic prawn {GF} {DF}
- Duck liver parfait with Madeira and port, fig and pear chutney
- Oak barrel smoked salmon, lemon creme fraiche & shaved fennel salad {GF}
- Caprese salad, tomato, mozzarella, basil, drizzled with olive oil and balsamic reduction {V} {GF}
- Beef carpaccio, crispy capers, finely sliced red onion & red wine glaze {GF} {DF}
- Salt baked beetroot, toasted hazelnuts & black garlic emulsion {V}
- Marinated tofu, pickled Asian salad, roasted sesame dressing and crisp noodles {VG}
- Stuffed portobello caps, herbed polenta & spiced ratatouille {VG}
- Roasted tomatoes, polenta bruschetta & balsamic reduction {VG}

YOUR MAIN MEAL

***Please select two options and a vegetarian option from below:
Served as individual plates to your guests:***

Beef, lamb & chicken are halal

BEEF SELECTION

- Beef short rib, dauphinoise with port braised shallots & yeasted cauliflower purée {GF}
- Beef fillet mignon, potato gratin, caramelised onions & pea purée {GF}

LAMB SELECTION

- Succulent lamb rack, broad beans, parmesan purée & dried tomatoes {GF}
- Lamb shank, herb potato, mint yoghurt, roasted pumpkin & toasted almonds {GF} {DF}

PORK SELECTION

- Tender pork belly, chicharron shards, herbed mash & green apple {GF}
- Bacon wrapped pork, butter beans, fennel slaw & apple sauce {GF}

CHICKEN & DUCK SELECTION

- Lavender and szechuan spiced duck breast, duck fat potatoes & broccolini {GF} {DF}
- Crispy skin chicken breast stuffed with chive & garlic, honey miso rice & bok choy {DF}
- Crispy skin chicken cutlet, ai funghi, garlic roast potatoes {GF}

FISH SELECTION

- Market fish, beurre blanc, green pea risotto & fennel {GF}
- Honey mustard baked salmon, herbed mash & broccolini {GF}

VEGETARIAN SELECTION

- Roasted vegetable and beetroot salad, whipped feta, toasted almonds & citrus vinaigrette {V} {GF}
- Pumpkin and fennel risotto & parmesan crisp {V} {GF}
- Roasted field mushrooms, pumpkin, grilled halloumi risotto & linseed wafer {V} {GF}
- Spinach and feta ravioli with chefs herbed tomato sauce {V}
- Char-grilled vegetable filo with herb polenta slice & basil dressing {V}

Your meal is also served with freshly baked bread rolls and your choice of side dishes from below:

Please select one hot dish from below:

- Roasted parmesan carrots {V} {GF}
- Vegetable au gratin {V}
- Roasted garlic potatoes {VG} {GF} {DF}

Please select one cold dish from below:

- Fresh green salad {VG} {GF} {DF}

- Grilled carrots on hummus, pinenuts & tahini {V} {GF} {DF}
- Greek with tomato, feta, olive, cucumber, red onion, fresh herb dressing {V} {GF}
- Classic Caesar with baby cos, egg, bacon, parmesan dressing, croutons
- Grilled broccoli with sesame dressing {VG} {GF} {DF}
- Feta, pomegranate, almonds & couscous salad {V}
- Quinoa with garlic & thyme roasted pumpkin {VG} {GF} {DF}

DESSERT

Served as a buffet

- Crème brûlée
- Cheese & cracker selection
- Fresh fruit platter
- A selection of ice-cream
- Chefs premium selection of petite fours (bite sized sweet treats)

Please select one of the following:

- Apple crumble
- Black forest
- Trifle
- Plum clafoutis
- Tiramisu
- Eton mess
- Sticky date pudding

BEVERAGES

Beverages included in the inclusive beverage package are:

- Oyster Bay Wines - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Sparkling: Pol Remy Brut (France) and Jacobs Creek Moscato Rose
- Heineken, Stella Artois, Steinlager Classic, Speight's Gold, Speight's Summit Ultra, Export Citrus 2.5% and Heineken 0%
- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection

Our menu and beverage selection are subject to change for both seasonal variations and adjustment to the menu.

*We are pleased to offer a variety of gluten free options on our menus; however we are not a gluten-free venue, we cannot ensure that cross contamination will never occur.
If you or your guests have a serious food allergy, please ensure this information is advised to our team prior to your event.*

THE Corporate Buffet MENU



CANAPES

Chef's Selection canapes are served from your guest arrival time until guests are seated. Common selection below:

- Arancini balls {V}
- Combination platter of rare roast beef on toasted crostini with horseradish mayo & smoked salmon, cream cheese on blinis
- Korean fried chicken with gochujang sauce {GF} {DF}
- Truffle mac n cheese with Balsamic reduction {V}

OPTIONAL EXCLUSIVE EVENT CANAPE UPGRADE

Swap canapes from above for selection below for \$20pp:

- Arancini balls {V}
- Yorkshire pudding, seared beef & gravy
- Smoked Kahawai crostini

Served from the BBQ Live Station:

- Asian beef skewers with sambal & maple
- Tandoori chicken skewers
- Garlic, parsley & chilli prawn skewers

YOUR MAIN MEAL

Served as a buffet with freshly baked bread rolls

Beef, lamb & chicken are halal

CARVERY

- Roasted lamb shoulder with crumbled pinenuts & fresh herbs accompanied with mint & cranberry chutney {GF} {DF}
- Glazed champagne ham with apricot | soy and seeded mustard with star anise {GF} {DF}

CHICKEN & FISH SELECTION

- Citrus chicken thigh on garlic mash with salsa verde {GF}
- Pan Fried market fish with a herb crumb on cauliflower puree with citrus, caper & butter sauce

VEGETARIAN SELECTION

- A medley of fresh seasonal vegetables {VG} {GF} {DF}
- Vegetarian moussaka with oven roasted tomato salsa sauce {V}
- Roasted garlic potatoes {VG} {GF} {DF}

SALAD SELECTION

- Greek with tomato, feta, olive, cucumber, red onion, fresh herb dressing {V} {GF}
- Caesar with baby cos, egg, bacon, parmesan dressing {GF}

- Broccoli, cranberry almond & orange poppyseed dressing {VG} {GF} {DF}
- Grilled carrots on hummus, pinenuts & tahini {VG} {GF} {DF}

DESSERT

Served as a buffet

- Crème brûlée
- Cheese & cracker selection
- Fresh fruit platter
- A selection of ice-cream
- Chefs premium selection of petite fours (bite sized sweet treats)
- Plum clafoutis
- Burnt Alaska
- Chocolate Mousse

BEVERAGES

Beverages included in the inclusive beverage package are:

- Oyster Bay Wines - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Sparkling: Pol Remy Brut (France) and Jacobs Creek Moscato Rose
- Heineken, Stella Artois, Steinlager Classic, Speight's Gold, Speight's Summit Ultra, Export Citrus 2.5% and Heineken 0%
- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection

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THE Boogie Nights MENU



CANAPES

Chef's Selection canapes are served from your guest arrival time until guests are seated. Common selection below:

- Arancini balls {V}
- Combination platter of rare roast beef on toasted crostini with horseradish mayo & smoked salmon, cream cheese on blinis
- Goujons of house panko crumbed fish with tartare sauce
- Truffle mac n cheese with Balsamic reduction {V}

OPTIONAL EXCLUSIVE EVENT CANAPE UPGRADE

Swap canapes from above for selection below for \$20pp:

- Arancini balls {V}
- Yorkshire pudding, seared beef & gravy
- Smoked Kahawai crostini

Served from the BBQ Live Station:

- Asian beef skewers with sambal & maple
- Tandoori chicken skewers
- Garlic, parsley & chilli prawn skewers

YOUR MAIN MEAL

Served as a buffet with freshly baked bread rolls

Beef, lamb & chicken are halal

HOT MEAT SELECTION

- Glazed champagne ham with apricot | soy and seeded mustard with star anise {GF} {DF}
- Beef stroganoff served with steamed rice
- Char-grilled lemon chicken with a seeded mustard sauce and minted greens {GF}
- Pan Fried market fish with a herb crumb on cauliflower puree with citrus, caper & butter sauce

VEGETARIAN SELECTION

- A medley of fresh seasonal vegetables {VG} {GF} {DF}
- Potato and kumara gratin {V} {GF}
- Pumpkin and pine nut risotto with parmesan {V} {GF}
- Vegetarian ravioli in a pesto sauce {V}

SALAD SELECTION

- Greek with tomato, feta, olive, cucumber, red onion, fresh herb dressing {V} {GF}
- Caesar with baby cos, egg, bacon, parmesan dressing {GF}
- Waldorf salad with apple, celery, walnuts and a lemon mayonnaise {V} {GF} {DF}
- Prawn salad and cherry tomato, avocado with marie rose sauce {GF} {DF}

DESSERT

Served as a buffet

- Chocolate mousse served with fresh cream {GF}
- Profiteroles
- Fresh fruit platter
- A selection of ice-cream
- Cheese & cracker selection
- Chefs selection of homemade cheesecakes
- Traditional trifle
- Crème brûlée

BEVERAGES

Beverages included in the inclusive beverage package are:

- Oyster Bay Wines - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Sparkling: Pol Remy Brut (France) and Jacobs Creek Moscato Rose
- Heineken, Stella Artois, Steinlager Classic, Speight's Gold, Speight's Summit Ultra, Export Citrus 2.5% and Heineken 0%
- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection

Our menu and beverage selection are subject to change for both seasonal variations and adjustment to the menu.



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{V} - Vegetarian {VG} - Vegan {GF} - Gluten Free {DF} - Dairy Free

THE Medieval Feast MENU



CANAPES

Chef's Selection canapes are served from your guest arrival time until guests are seated. Common selection below:

- Arancini balls {V}
- Combination platter of rare roast beef on toasted crostini with horseradish mayo & smoked salmon, cream cheese on blinis
- Goujons of house panko crumbed fish with tartare sauce
- Truffle mac n cheese with Balsamic reduction {V}

OPTIONAL EXCLUSIVE EVENT CANAPE UPGRADE

Swap canapes from above for selection below for \$20pp:

- Arancini balls {V}
- Yorkshire pudding, seared beef & gravy
- Smoked Kahawai crostini

Served from the BBQ Live Station:

- Asian beef skewers with sambal & maple
- Tandoori chicken skewers
- Garlic, parsley & chilli prawn skewers

YOUR MAIN MEAL

Served as a buffet with freshly baked bread rolls

Beef, lamb & chicken are halal

CARVERY

- Glazed champagne ham with apricot | soy and seeded mustard with star anise {GF} {DF}
- Seared and roasted fillet of beef | Yorkshire pudding | jus & horseradish crème fraîche {DF}

HOT MEAT SELECTION

- Lamb ragout, a hearty medieval stew served with rice
- Pork spare ribs with a sweet marinade
- Roasted chicken drumsticks

VEGETARIAN SELECTION

- A medley of fresh seasonal vegetables {VG} {GF} {DF}
- Roasted garlic potatoes {VG} {GF} {DF}
- Hearty vegetable stew {V}
- Steamed rice {VG} {GF} {DF}

SALAD SELECTION

- Greek with tomato, feta, olive, cucumber, red onion, fresh herb dressing {V} {GF}
- Caesar with baby cos, egg, bacon, parmesan dressing {GF}
- Waldorf salad with apple, celery, walnuts and a lemon mayonnaise {V} {GF} {DF}
- Prawn salad and cherry tomato, avocado with marie rose sauce {GF} {DF}

DESSERT

Served as a buffet

- Chocolate mousse served with fresh cream {GF}
- Bread & butter pudding
- Fresh fruit platter
- A selection of ice-cream
- Cheese & cracker selection
- Chefs premium selection of petite fours (bite sized sweet treats)
- Apple strudle
- Crème brûlée

BEVERAGES

Beverages included in the inclusive beverage package are:

- Oyster Bay Wines - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Sparkling: Pol Remy Brut (France) and Jacobs Creek Moscato Rose
- Heineken, Stella Artois, Steinlager Classic, Speight's Gold, Speight's Summit Ultra, Export Citrus 2.5% and Heineken 0%
- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection

Our menu and beverage selection are subject to change for both seasonal variations and adjustment to the menu.



THE Gourmet BBQ MENU



CANAPES

**A selection of six canapes are served as your guests arrive at our estate up until guests are seated for the reception:
Please select three primary canapes from the following:**

- Antipasto grazing platter
- Rare roast beef on toasted crostini with horseradish cream
- Goujons of house panko crumbed fish with tartarê sauce
- Truffle mac n cheese with Balsamic reduction {V}
- Smoked salmon, cream cheese on blinis
- Pesto and ricotta pinwheel {V}
- Arancini balls {V}
- Lamb & cumin croquettes {DF}

Please select three secondary canapes from the following:

- Pork belly with sticky bourbon sauce
- Honey chilli cauliflower {VG} {DF}
- Korean fried chicken with gochujang sauce {GF} {DF}
- Deep fried camembert with cranberry chutney
- Cantonese prawn toast {DF}
- Chermoula spiced calamari {GF} {DF}

Optional live canapes:

**Replace your three secondary canapes with live station for \$6pp
Add three additional canapes with live station for \$15pp**

- Asian beef skewers
- Tandoori chicken skewers
- Garlic, parsley & chilli prawn skewers
- Vegetable skewers
- Lamb Stuffed Pitas

OPTIONAL SEAFOOD BAR DISPLAY

Add on for \$15pp (minimum charge of \$1000):

- Salmon gravlax fillet, tuna sashimi with wasabi, seaweed & soy sesame (or kingfish ceviche), honey mustard baked salmon, oysters with red wine & shallot vinaigrette, mussels with chilli & lime

YOUR MAIN MEAL

Served as a Buffet with grilled meats from the bbq and freshly baked bread rolls

Beef, lamb & chicken are halal

FROM THE GRILL

Please select two dishes off the grill from the following:

- Harissa lamb cutlets
- BBQ chicken thighs

- BBQ sirloin fillet steaks with chimichurri
- Seared teriyaki salmon fillets

FROM THE BUFFET

Please select two dishes from the buffet from the following:

- Bacon wrapped chicken thigh on potato cake with sofrito {GF} {DF}
- Citrus chicken thigh on garlic mash with salsa verde {GF}
- Roasted chicken thigh served on a bed of citrus risotto with a sundried tomato salsa {GF}
- Gourmet sausage selection (pork & fennel, lamb & rosemary, beef & garlic)
- Lemon pepper seared & baked salmon fillet served on a bed of risotto {GF}
- Pan fried market fish with a herb crumb on cauliflower puree with citrus, caper & butter sauce {GF}
- Creamy garlic tuscan salmon with sundried tomatoes & spinach {GF}
- Croatian macaroni | finely diced beef with a tomato base
- Slowed cooked lamb curry with basmati rice {GF} {DF}
- Lamb ragu shepherd's pie {GF}

OPTIONAL SPIT ROAST LAMB

Add additional buffet selection, spit roast lamb for \$10pp

VEGETARIAN SELECTION

Please select three of the following:

- A medley of fresh seasonal vegetables {VG} {GF} {DF}
- Braised harissa chickpea tagine {V} {GF} {DF}
- Pumpkin & pine nut risotto with parmesan {V} {GF}
- Vegetarian moussaka with oven roasted tomato salsa sauce {V}
- Mushroom, spinach & ricotta pasta bake {V}
- Spinach & feta cannelloni {V}
- Vegetarian ravioli in a pesto sauce {V}
- Potato & kumara gratin {V} {GF}
- Roasted garlic potatoes {VG} {GF}
- Roasted root vegetables {VG} {GF} {DF}
- Vegetable Skewers (served from the grill) {V} {GF} {DF}

SALAD SELECTION

Please select four of the following:

- Asian salad {V}
- Chickpea & char-grilled vegetables with moroccan dressing {V} {GF} {DF}
- Greek with tomato, feta, olive, cucumber, red onion, fresh herb dressing {V} {GF}

- Caesar with baby cos, egg, bacon, parmesan dressing {GF}
- Waldorf with apple, celery, walnuts, lemon mayonnaise {V} {GF} {DF}
- Potato with grilled kumara, spring onion, deli mayonnaise {V} {GF}
- Pasta with char grilled vegetables, chorizo, bacon, sundried tomato pesto • Beetroot with spinach, roasted pumpkin, feta & caramelised walnuts {V} {GF}
- Cranberry, almond & broccoli with poppyseed dressing {V} {GF} {DF}
- Feta, pomegranate & couscous salad {V}
- Butternut squash, brussels sprouts, pumpkin seeds & cranberry salad {V} {DF}
- Mussels with red onion, capsicum, lemon dressing {GF} {DF}
- Prawn salad & cherry tomato, avocado with marie rose sauce {GF} {DF}
- Raw fish with coconut cream, tomato, cucumber, spring onion & citrus {GF} {DF}
- Quinoa with grilled spring vegetable, herb dressing {V} {GF} {DF}

DESSERT

Served as a Buffet

- Chefs premium selection of petit fours (bite sized sweet treats)
- Apple crumble
- Eton mess
- Chocolate mousse
- A selection of ice-cream
- Fresh fruit platter
- Cheese & cracker selection
- Crème brûlée

BEVERAGES

Beverages included in the inclusive beverage package are:

- Oyster Bay Wines - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Sparkling: Pol Remy Brut (France) and Jacobs Creek Moscato Rose
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- Freshly brewed coffee and tea selection

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Premium Events

Exclusive Premium Event at Markovina Estate

Our premium packages are perfect for an extended stay or if you would like to have an afternoon event that runs into the evening.

Venue Hire: Seven hour venue hire with your choice of start time.

Beverages: Six hour beverage package; wine, beer and non-alcoholic refreshments.

Menu: Your choice from our premium buffet, sharing platters or plated menus.

Bookings are open at any time for these events. Included in the pricing are our premium menus, an extended beverage package and with your choice of start time you can book an event from the afternoon into the evening.



Other Packages

Inclusive Evening Event

Venue Hire: Five hour venue hire starting from 6pm

Beverages: Four hour beverage package; wine, beer and non-alcoholic refreshments

Menu: Corporate buffet menu; canapes, buffet main meal & dessert

Inclusive Afternoon Event

Venue Hire: Five hour venue hire from 11:30am to 4:30pm

Beverages: Four hour beverage package; wine, beer and non-alcoholic refreshments

Menu: Corporate buffet menu; canapes, buffet main meal & dessert

Corporate Venue & Meal Package

Venue Hire: Five hour venue hire starting from 6pm

Beverages: Juice & water station, tea & coffee station plus soft drinks

Menu: Corporate buffet menu; canapes, buffet main meal & dessert





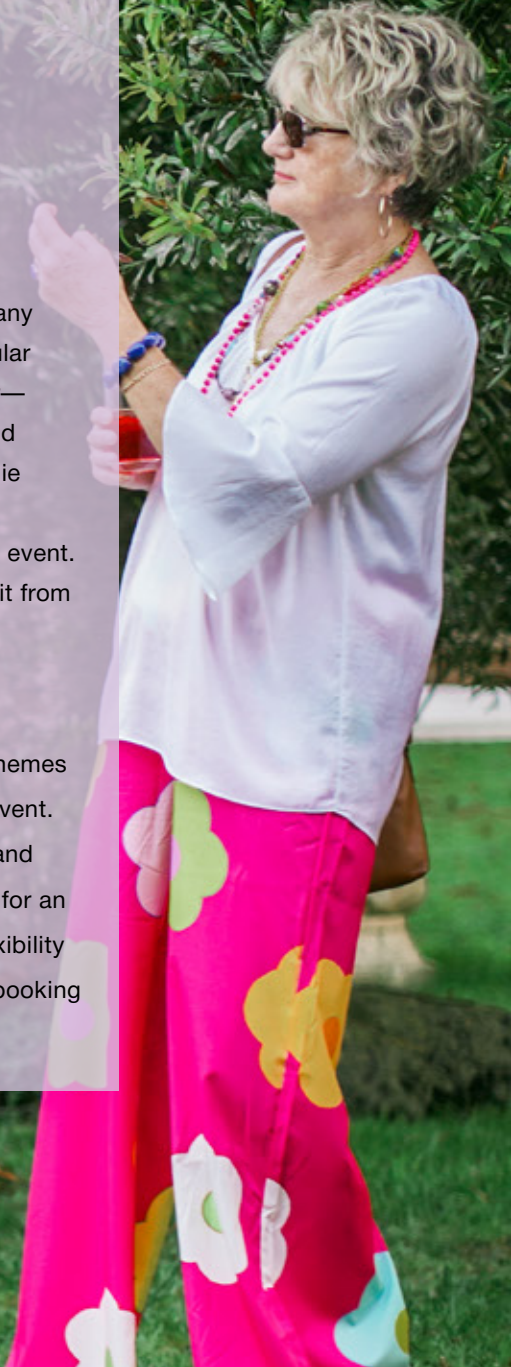
Themed Events

Combined Events

Our venue is the perfect backdrop for any themed event, and we have three popular ones that we can handle everything for—includes themed menu, decorations and entertainment. Our dine & dance, boogie nights & medieval events work well for smaller groups joining into a combined event. This allows for smaller groups to benefit from the atmosphere of a larger event.

Exclusive Events

You can also book one of our regular themes and reserve our entire venue for your event. You can also choose your own theme and use our venue as a beautiful backdrop for an amazing corporate event. You have flexibility to customise your menu choice when booking an exclusive event.



Light up the night

Dine & Dance

We offer a unique experience and our Dine & Dance event is exactly that, you can relax, enjoy an amazing meal and dance the night away. Our inclusive package ensures you have everything you need for a great night out... a great venue, amazing food, your wine & beer included for four hours plus a DJ to ensure you can dance till midnight!





Get in the Groove

Boogie Nights

Taking you back to the 70's, 80's and 90's, our Boogie Nights events take you on a journey back to the great party times. Our inclusive package includes all you need for a great party, including a themed buffet menu, beverage package and our groovie hosts, funky DJ and dance floor lighting.

A wide-angle photograph of a medieval-themed event space. A long, bright red carpet runs down the center of a polished, reflective floor. At the end of the carpet is a large, ornate wooden throne with a red cushion. The throne is flanked by two stone statues of lions. The background is a white curtain. The room is decorated with white drapery, string lights, and hanging plants. Tables with black tablecloths and white chairs are set up on the sides. The ceiling is made of dark wood beams.

Eat, Drink & be Merry

Boogie Nights

Taking you further back in time, our Medieval Feasts leave a lasting impression. With live entertainment, DJ, medieval menu and four-hour beverage package, this package provides your guests with an experience like no other.



A word from your host

I hope you have enjoyed reading through some of our options for corporate events. Please take the time to visit us at our venue so that I can show you around and give you the opportunity to explore our grounds. I would be happy to answer any questions you might have about holding your corporate event with us at Markovina Vineyard Estate.

Mark Markovina



More than just a venue



CALL US NOW (09) 412 8608

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