

An event to remember

MARKOVINA
vineyard  *estate*

Corporate events | 2025

A scenic view of a pond with a white boat, lily pads, and a stone sculpture in a lush garden. The pond is surrounded by a variety of plants, including tall trees and colorful flowers. The sky is blue with white clouds. The overall atmosphere is peaceful and natural.

A breath of fresh air

Located in the heart of Kumeu's wine-making district, our family owned, and operated Estate has satisfied thousands of guests for over 55 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 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.

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 customized package tailored to your event.

Taking care of business



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.

Have it your way





Corporate events like no other

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 the about your event for many months.

With our versatile venue, we can create customized 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.

It's all in the details





From set up 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.

Our packages include a strong focus on your culinary experience and include a generous selection of appetizers served on platters on arrival, and various menu styles available to suite to 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.



Taste the difference



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 sharing 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.

Spoilt for choice



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.

Getting the party started

After the formalities are over and if your 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 enjoy 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

Served on platters upon arrival:

- Antipasto grazing platter
- Rare roast beef on toasted crostini with horseradish cream
- Arancini balls {V}
- Saucy Asian meatballs
- Potato and kumara croquettes {V}
- Smoked salmon with cream cheese on blinis
- Goujons of house panko crumbed fish with dipping sauce
- Spinach and feta filo {V}

YOUR MAIN MEAL

Served as a Buffet

LAMB, BEEF & PORK SELECTION

Select two of the below options:

- Seared and roasted fillet of beef with Yorkshire pudding, jus and horseradish mayo {C}
- Grilled scotch fillet with a Moroccan crust finished off in the oven {C}
- Roasted pork ribeye with baked apple compot {GF} {C}
- Roasted lamb shoulder stuffed with pinenuts and fresh herbs accompanied with mint and cranberry chutney {DF} {C}
- Glazed champagne ham with apricot served with a soy and seeded mustard with star anise {GF} {DF} {C}
- Croatian macaroni with finely diced beef and tomato base
- Slowed cooked lamb curry with herb dumplings accompanied with basmati rice

CHICKEN & FISH SELECTION

Select two of the below options:

- Bacon wrapped chicken breast on a potato cake with sofrito {GF} {DF}
- Citrus chicken thigh on garlic mash with salsa verde {GF}
- Roasted chicken breast served on a bed of citrus risotto with a sundried tomato salsa {GF}
- Seared and baked salmon fillet served on a bed of risotto {GF}
- Pan-fried market fish with a herb crumb on cauliflower puree with citrus, caper and butter sauce

- Rice paper wrapped market fish on risotto cake with a garlic chilli sauce {GF}
- Creamy garlic Tuscan salmon with sundried tomatoes and spinach {GF}

VEGETARIAN SELECTION

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

Please select one of the following:

- Braised harissa chickpea tagine {V} {GF} {DF}
- Pumpkin and pine nut risotto with parmesan {V} {GF}
- Vegetarian moussaka with oven roasted tomato salsa sauce {V}
- Mushroom, spinach and ricotta pasta bake {V}
- Spinach and feta cannelloni {V}
- Vegetarian ravioli in a pesto sauce {V}

Please select one of the below options:

- Potato and kumara gratin {V} {GF}
- Roasted garlic potatoes {V} {GF} {DF} {VG}
- Roasted root vegetables {V} {GF} {DF} {VG}

SALAD SELECTION

Please select four of the below options:

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

- Seared tuna salad with green beans, potato, olives and onion {GF} {DF}
- Prawn salad with cherry tomato, avocado and a lemon mayonnaise {GF} {DF}
- Raw fish salad with coconut cream, tomato, cucumber, spring onion and citrus {GF} {DF}
- Quinoa salad with grilled spring vegetables and a herb dressing {V} {GF} {DF}

The meal is served with bread. Our beef, lamb and chicken are sourced from halal certified suppliers.

DESSERT

Served as a Buffet

- Chocolate mousse served with fresh cream {V} {GF}
- Profiteroles with chefs' selection of mousse filling {V}
- Chefs' selection of homemade cheesecakes
- Traditional trifle {V}
- A selection of ice-cream {V}
- Fresh fruit platter {V} {GF} {DF}
- Selection of speciality cheese served with crackers {V}
- Crème brûlée {V} {GF}

BEVERAGES

Our house selection of beverages that can be included in your package are:

- Oyster Bay - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Pol Remy Brut (France) and Jacobs Creek Moscato
- Heineken, Stella Artois, Steinlager Classic, Speights, Heineken Light 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 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

Served on platters upon arrival:

- Antipasto grazing platter
- Rare roast beef on toasted crostini with horseradish cream
- Arancini balls {V}
- Saucy Asian meatballs
- Potato and kumara croquettes {V}
- Smoked salmon with cream cheese on blinis
- Goujons of house panko crumbed fish with dipping sauce
- Spinach and feta filo {V}

YOUR MAIN MEAL

Served as shared platters to each table

BEEF, LAMB & PORK SELECTION

Select one of the below options:

- Beef fillet served on Lyonnaise potatoes with beef jus and pea puree
- Succulent New Zealand lamb cutlets crusted with herb and parmesan on kumara mash with a mint demi glaze
- Crispy skin pork belly with baked apple sauce on a creamy duo of braised buttered cabbage and herb mash {GF}
- Roasted lamb shoulder stuffed with pinenuts, accompanied with mint and cranberry chutney
- Roasted pork ribeye with baked apple compot {GF} {DF}
- Slowed cooked lamb curry with herb dumplings accompanied with basmati rice

CHICKEN SELECTION

Select one of the below options:

- Baked chicken thighs with sundried tomatoes pesto and a char-grilled vegetable risotto {GF}

- Lemon glazed chicken thighs on chefs' homemade rosti {GF} {DF}
- Bacon wrapped chicken breast with garlic mash and green pea puree {GF}
- BBQ marinated chicken on wild rice with chunky avocado and tomato salsa {GF} {DF}

FISH SELECTION

Select one of the below options:

- Herb crumbed market fish served on a creamy mash
- Seared and baked salmon fillet served on a bed of risotto {GF}
- Pan-fried fish wrapped in rice paper served on a risotto cake {GF}
- Seared salmon on blanched bok choy with miso mayonnaise and an Asian salad

VEGETARIAN SELECTION

Select one of the below options:

- Braised harissa chickpea tagine {V} {GF} {DF}
- Mushroom, spinach and ricotta pasta bake
- Spinach and feta cannelloni with cherry tomatoes and parmesan {V}
- Authentic Greek vegetarian Moussaka with oven roasted Roma tomatoes in a balsamic glaze {V} {GF}
- Sweet potato and coconut curry on steamed rice {V}

YOUR MEAL IS ALSO SERVED WITH

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

The meal is served with bread. Our beef, lamb and chicken are sourced from halal certified suppliers.

DESSERT

Served as a buffet:

- Chocolate mousse served with fresh cream {V} {GF}
- Profiteroles with chefs' selection of mousse filling {V}
- Chefs' selection of homemade cheesecakes
- Traditional trifle {V}
- A selection of ice-cream {V}
- Fresh fruit platter {V} {GF} {DF}
- Selection of speciality cheese served with crackers {V}
- Crème brûlée {V} {GF}

BEVERAGES

Our house selection of beverages that can be included in your package are:

- Oyster Bay - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Pol Remy Brut (France) and Jacobs Creek Moscato
- Heineken, Stella Artois, Steinlager Classic, Speights, Heineken Light 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.

As our sharing platters menu is served to the table, there are limitations for your table decorations as we need plenty of space to ensure all platters can be served for your guests to enjoy.

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.

CANAPES

Served on platters upon arrival:

- Antipasto grazing platter
- Rare roast beef on toasted crostini with horseradish cream
- Arancini balls {V}
- Saucy Asian meatballs
- Potato and kumara croquettes {V}
- Smoked salmon with cream cheese on blinis
- Goujons of house panko crumbed fish with dipping sauce
- Spinach and feta filo {V}

ENTRÉE

Please select one of the below options if adding an entrée for \$15pp:

- Prawn and melon cocktail with chefs' homemade dressing {GF} {DF}
- Crispy salt and three pepper prawns with siracha mayo, cos lettuce, radish, cherry tomatoes, edamame beans, cashews and a sweet and sour dressing
- Duck liver Pinot Noir parfait, sealed with ghee and served with cranberry chutney on crostini
- Oak barrel smoked salmon, with lemon cream friache and shaved fennel salad {GF}
- Caprese salad with tomato, mozzarella, basil, drizzled with olive oil and balsamic reduction {V} {GF}
- Beef carpaccio with crispy capers, finely sliced red onion and a red wine glaze {GF} {DF}
- Herbed chicken with apple slaw and a walnut and maple dressing

YOUR MAIN MEAL

Please select two of the below options:

BEEF SELECTION

- Beef fillet on a potato cake with lightly battered onion rings, buttered green beans and a Portobello mushroom jus
- Beef fillet mignon with potato gratin, caramelised onions, parmesan roasted carrots and pea puree {GF}

LAMB SELECTION

- Succulent lemon and herb crusted New Zealand lamb rack with a kumara and thyme cake, served with wilted spinach and minted demi glaze
- Lamb shank with herb potato, leek, pea puree and red wine jus

PORK SELECTION

- Crispy skin pork belly on herbed mash with a medley of seasonal vegetables and red cabbage marmalade {GF}
- Bacon wrapped pork fillet with garlic baby potatoes, creamed spinach and a fig chutney {GF}

CHICKEN SELECTION

- Prosciutto wrapped chicken thigh on fondant potatoes, served with wilted bok choy and roast garlic jus
- Crispy skin chicken breast stuffed with pepper and feta served on saffron rice with green beans and a spicy tomato salsa
- Panko crusted chicken breast with buttered red cabbage, garlic potato mash with parsley and a caper sauce

FISH SELECTION

- Pan-fried market fish wrapped in rice paper on risotto cake, served with char-grilled seasonal vegetables and citrus hollandaise {GF}
- Crispy skinned Hapuka served with snow peas, peas and smoky bacon, finished with a lemon sauce
- Seared salmon with smashed kumara and potato cake with a cucumber and mint salsa {GF}
- Char-grilled sweet chilli glazed salmon on a herb mash with feta crush and caper cream, served on broccoli and green beans {GF}

VEGETARIAN SELECTION

- Roasted vegetable and beetroot salad with whipped feta, toasted almonds and citrus vinaigrette {V} {GF}
- Pumpkin and fennel risotto with a parmesan crisp {V}
- Roasted field mushrooms in a garlic cream sauce on steamed rice with grilled haloumi {V} {GF}
- Spinach and feta ravioli with chefs' herbed tomato sauce {V}

- Char-grilled vegetable filo with herb polenta slice and basil dressing {V}

The meal is served with bread and green salad. Our beef, lamb and chicken are sourced from halal certified suppliers.

DESSERT

Served as a buffet

- Chocolate mousse served with fresh cream {V} {GF}
- Profiteroles with chefs' selection of mousse filling {V}
- Chefs' selection of homemade cheesecakes
- Traditional trifle {V}
- A selection of ice-cream {V}
- Fresh fruit platter {V} {GF} {DF}
- Selection of speciality cheese served with crackers {V}
- Crème brûlée {V} {GF}

BEVERAGES

Our house selection of beverages that can be included in your package are:

- Oyster Bay - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Pol Remy Brut (France) and Jacobs Creek Moscato
- Heineken, Stella Artois, Steinlager Classic, Speights, Heineken Light 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.



Themed
Events



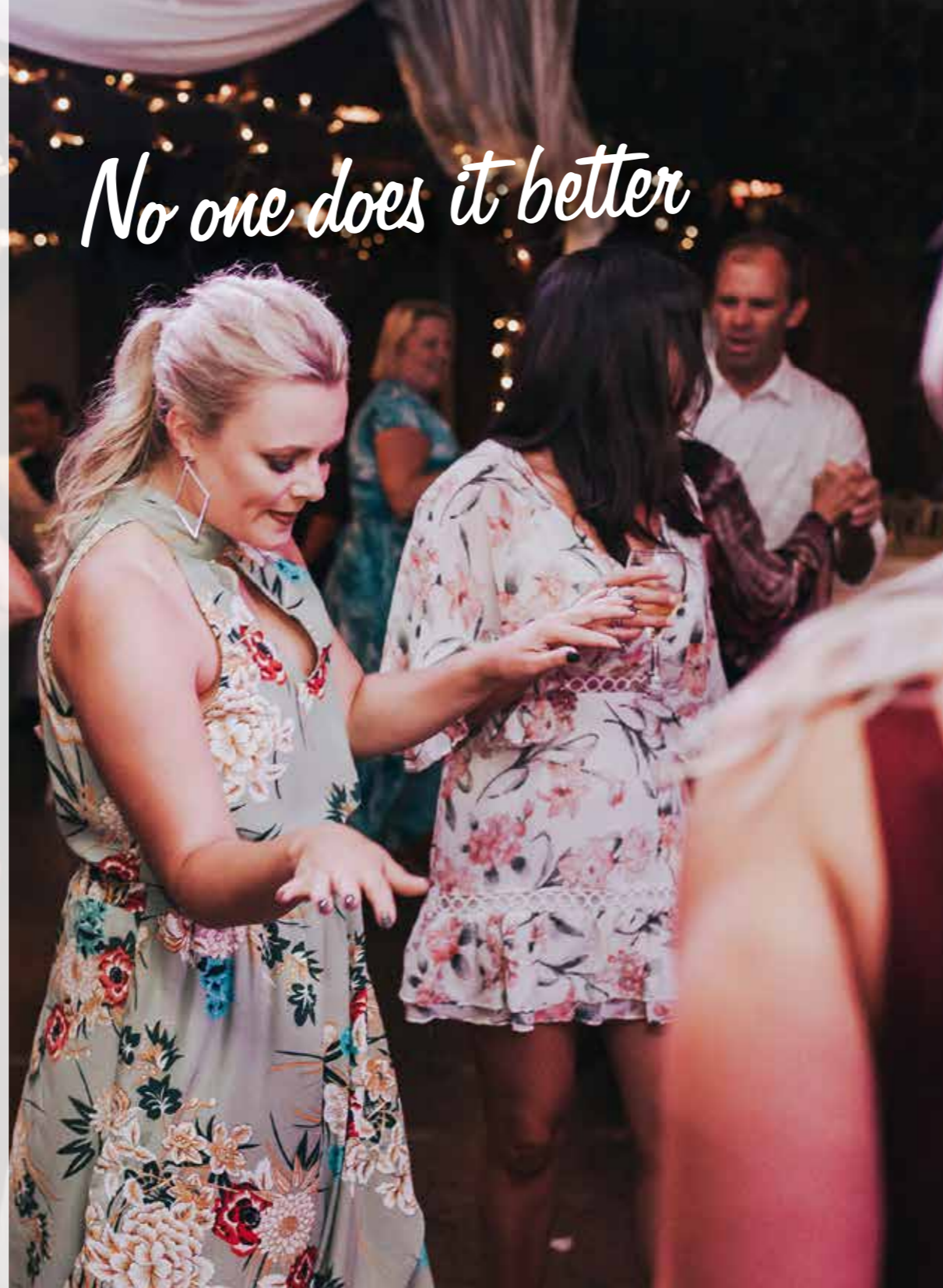
Themed events

For years at our estate we have been running a number of themed events which are a popular pick for combined Christmas Parties or exclusive corporate events.

Our combined events provide small to medium companies the opportunity to book an event with an amazing atmosphere, or you can select to have an exclusive themed event, both options providing a corporate function to remember.

Choose from our Dine and Dance, Boogie Nights or Medieval Feast packages, and enjoy a themed menu, DJ, decorated venue and beverages. If you are looking for something different, we can help you create a new theme or tell you about some of the other events we have held over the years.

No one does it better





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 the entire night plus a DJ to ensure you can dance till midnight!

THE DINE & DANCE MENU

If you are booking an exclusive Dine and Dance event with us, we do have the ability to customise the food and beverage offering for your requirements.

{V} – Vegetarian {GF} – Gluten Free

{DF} – Dairy Free {VG} – Vegan

DINE AND DANCE COMBINED EVENT MENU

CANAPES

Served on platters on arrival:

- Arancini balls {V}
- Potato and kumara croquettes {V}
- Goujons of house panko crumbed fish with dipping sauce
- Spinach and feta filo {V}

YOUR MAIN MEAL

Served as a buffet

CARVING STATION

- Seared and roasted fillet of beef with Yorkshire pudding, jus and horseradish mayonnaise
- Glazed champagne ham with apricot served with a soy and seeded mustard with star anise {GF} {DF}

CHICKEN & FISH SELECTION

- Bacon wrapped chicken breast on a potato cake with sofrito {GF} {DF}
- Seared and baked salmon fillet served on a bed of risotto {GF}

VEGETARIAN SELECTION

- A medley of fresh seasonal vegetables {V} {GF} {DF}
- Spinach and feta cannelloni {V}
- Roasted garlic potatoes {V} {GF} {DF}

SALAD SELECTION

- Greek salad with tomato, feta, olive, cucumber, red onion and a fresh herb dressing {V} {GF}
- Caesar salad with baby cos, egg, bacon and a parmesan dressing {GF}
- Potato with grilled kumara, spring onion and a deli mayonnaise {V} {GF}
- Pasta salad with char-grilled vegetables, chorizo, bacon and a sundried tomato pesto

The meal is served with bread. Our beef, lamb and chicken are sourced from halal certified suppliers.

DESSERT

Served as a buffet

- Chocolate mousse served with fresh cream {V} {GF}
- Profiteroles with chefs' selection of mousse filling {V}
- Chefs' selection of homemade cheesecakes
- Traditional trifle {V}
- A selection of ice-cream {V}
- Fresh fruit platter {V} {GF} {DF}
- Selection of New Zealand Cheese served with crackers {V}
- Crème brûlée {V} {GF}

BEVERAGES

Our Dine & Dance event includes a four hour drinks package which runs from when the doors open at 7pm through until 11pm. Guests can then continue to enjoy the event until midnight when the DJ will finish for the evening.

Our house selection of beverages that can be included in your package are:

- Oyster Bay - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Pol Remy Brut (France) and Jacobs Creek Moscato
- Heineken, Stella Artois, Steinlager Classic, Speights, Heineken Light and Heineken 0%
- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection

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A woman with long blonde hair, blue sunglasses, and a flower crown is dancing at a party. She is wearing a white top and has a joyful expression. The background is filled with warm, bokeh lights and other partygoers. The overall atmosphere is festive and nostalgic.

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 groovy hosts, funky DJ and dance floor lighting.

Get into the groove

THE BOOGIE NIGHTS MENU

If you are booking an exclusive Boogie Nights event with us, we do have the ability to customise the food and beverage offering for your requirements.

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

BOOGIE NIGHTS COMBINED EVENT MENU

CANAPES

Served on platters on arrival:

- Arancini balls {V}
- Potato and kumara croquettes {V}
- Goujons of house panko crumbed fish with dipping sauce
- Spinach and feta filo {V}

YOUR MAIN MEAL

Served as a buffet

HOT MEAL SELECTION

- Glazed champagne ham with apricot served with a 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 and butter sauce

VEGETARIAN SELECTION

- A medley of fresh seasonal vegetables {V} {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 salad with tomato, feta, olive, cucumber, red onion and a fresh herb dressing {V} {GF}
- Caesar salad with baby cos, egg, bacon and a parmesan dressing {GF}
- Waldorf salad with apple, celery, walnuts and a lemon mayonnaise {V} {GF} {DF}
- Prawn salad with cherry tomato, avocado and a lemon mayonnaise {GF} {DF}

The meal is served with bread. Our beef, lamb and chicken are sourced from halal certified suppliers.

DESSERT

Served as a buffet

- Chocolate mousse served with fresh cream {V} {GF}
- Profiteroles with chefs' selection of mousse filling {V}
- Chefs' selection of homemade cheesecakes
- Traditional trifle {V}
- A selection of ice-cream {V}
- Fresh fruit platter {V} {GF} {DF}
- Selection of New Zealand Cheese served with crackers {V}
- Crème brûlée {V} {GF}

BEVERAGES

Our Boogie Nights event includes a four hour drinks package which runs from when the doors open at 7pm through until 11pm. Guests can then continue to enjoy the event until midnight when the DJ will finish for the evening.

Our house selection of beverages that can be included in your package are:

- Oyster Bay - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Pol Remy Brut (France) and Jacobs Creek Moscato
- Heineken, Stella Artois, Steinlager Classic, Speights, Heineken Light 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.





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.





MENU

If you are booking an exclusive Medieval Feast event with us, we do have the ability to customise the food and beverage offering for your requirements.

{V} – Vegetarian {GF} – Gluten Free {VG} – Vegan
{DF} – Dairy Free {C} – Served as a Carving Station

MEDIEVAL FEAST COMBINED EVENT MENU

CANAPES

Served on platters on arrival:

- Arancini balls {V}
- Potato and kumara croquettes {V}
- Goujons of house panko crumbed fish with dipping sauce
- Spinach and feta filo {V}

YOUR MAIN MEAL

Served as a buffet:

CARVING STATION

- Seared and roasted fillet of beef with Yorkshire pudding, jus and horseradish mayo {C}
- Glazed champagne ham with apricot served with a soy and seeded mustard with star anise {GF} {DF} {C}

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 {V} {GF} {DF}
- Roasted garlic potatoes {V} {GF} {DF} {VG}
- Spinach and feta cannelloni {V}

SALAD SELECTION

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

- Pasta salad with char-grilled vegetables, chorizo, bacon and a sundried tomato pesto

DESSERT

Served as a buffet:

- Chocolate mousse served with fresh cream {V} {GF}
- Profiteroles with chefs' selection of mousse filling {V}
- Chefs' selection of homemade cheesecakes
- Traditional trifle {V}
- A selection of ice-cream {V}
- Fresh fruit platter {V} {GF} {DF}
- Selection of New Zealand Cheese served with crackers {V}
- Crème brûlée {V} {GF}

BEVERAGES

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- 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.



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 a venue"



CALL US NOW (09) 412 8608

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