



MARKOVINA
vineyard  *estate*

Truly Unforgettable

School Balls | 2025



Like no other venue

Stand out from other school balls by choosing a boutique venue, located only 30 minutes from Auckland's CBD in Kumeu.


Decorated with thousands of fairy lights and vintage lighting, enjoy this special occasion under a canopy of vines and glistening lights, for the ultimate picture perfect event, leaving other schools envious of your ball venue.

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 night to remember

Celebrate the final years of high school in style with your school ball at Markovina Vineyard Estate. As a boutique venue, we are specifically designed for sensational events and can cater for school balls between 200 people with specific space for mingling or utilize both our joining areas and have up to 300 people.



Our package has been specifically designed for school balls including five-hour venue hire, your main meal and dessert with unlimited non-alcoholic beverages, plus use of our teachers' lounge for your teachers, with continuous tea and coffee available for everyone.

Make the most of our beautiful venue with arrival photos and drinks served in our indoor fire-place area, before moving into our reception room, dining and dancing under a canopy of vines, fairy lights and vintage lighting.

Our centrally located dance floor means everyone can be involved, and our dance floor lighting and PA system are included in your package.

Time to celebrate

THE
School Ball
PACKAGE

Our School Ball Package:

Dance the night away with our School Ball Package, including:

- Five-hour exclusive venue hire
- Buffet meal with dessert
- Unlimited soft drinks, juices, tea and coffee
- Linen tablecloths and serviettes
- Use of our table settings for you to design your own
- PA system and party lighting
- Teachers' lounge

For all school balls we do require security to be present with one guard for every hundred students. We do ask for this to be arranged by the school, however, please do let us know if you would like us to arrange this on your behalf which will be added to our invoices.



THE School Ball

BUFFET MENU



YOUR MAIN MEAL

Served as a Buffet

CARVING STATION

Lamb, beef & pork selection. Please select TWO of the following:

- Seared and roasted fillet of beef | Yorkshire pudding | jus and horseradish mayo
- Roasted pork ribeye with baked apple compote {GF}
- Roasted lamb shoulder with crumbled pinenuts & fresh herbs accompanied with mint & cranberry chutney {DF}
- Glazed champagne ham with apricot | soy and seeded mustard with star anise {GF}{DF}

CHICKEN & FISH SELECTION

Please select TWO of the following:

- Butter Chicken {GF}
- 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
- Creamy garlic Tuscan salmon with sundried tomatoes & spinach {GF}
- Goujons of house panko crumbed fish with dipping sauce

VEGETARIAN SELECTION

The below are included in your menu

- A medley of fresh seasonal vegetables {V} {GF} {DF}
- Vegetarian ravioli in a pesto sauce {V}
- Roasted garlic potatoes {V} {GF}

SALAD SELECTION

Please select FOUR of the below options:

- Fresh green salad {V}
- Greek with tomato, feta, olive, cucumber, red onion, fresh herb dressing {GF} {V}
- Waldorf with apple, celery, walnuts, lemon mayonnaise {GF} {DF} {V}
- Potato with grilled kumara, spring onion, deli mayonnaise {GF} {V}
- Cranberry, almond & broccoli with poppyseed dressing {GF} {DF} {V}
- Quinoa with grilled spring vegetable, herb dressing {GF} {DF} {V}

DESSERT

Served as a Buffet

- Chocolate mousse served with fresh cream
- A selection of ice-cream
- Profiteroles with chef's selection of mousse filling
- Fresh fruit platter
- Chefs selection of homemade cheesecakes

BEVERAGES

Beverages included in your package are:

- 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.



Other menu options are available.

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

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



For that extra special event

We are delighted to offer a range of vases and table decorations that you are welcome to use as part of your table décor. You will need to provide any candles, LED lights or additional decorations to suit your theme.

A WORD FROM YOUR HOST

I hope you have enjoyed reading through some of our options for school balls. 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 school ball with us at Markovina Vineyard Estate.

Mark Markovina



"More than a venue"



CALL US NOW (09) 412 8608

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