

MARKOVINA
vineyard  estate

The beginning of forever

2025

A romantic scene of a bride and groom embracing in a vineyard. The groom is wearing a grey suit, and the bride is in a white wedding dress with a long train. They are standing in a path between rows of grapevines. The background is a dense, dark green hedge.

A breath of fresh air

Established in 1966, our Estate is located in the heart of Kumeu's wine making district and only 25 minutes from Auckland's CBD. Our family owned and operated venue has satisfied thousands of happy couples and their guests over the years. We have developed from a boutique winery into one of the finest all-year-round wedding and event venues of Auckland.

We have a team of experienced wedding coordinators and operational staff who are renowned for their impeccable service with a strong passion for weddings and creating a memorable experience for you, your families and your guests.

A unique experience

Our venue has been specifically designed for weddings with a number of ceremony locations, alfresco dining and an indoor-outdoor flow from our venue to the grapevines, water features and extensive gardens.

There are many photo opportunities for you around our grounds to capture the essence of your special day while your guests are enjoying canapes, refreshments and the natural beauty of our 10-acre property.





Ceremonial bliss

We have nine ceremony backdrops onsite for you to choose from, all offering a range of features and a unique experience. This is the hardest decision to make, simply leaving the rest to our team to take care of.

From our popular Barrel Waterfall, featuring one of the original barrels from our wine making days, to our towering Kauri Tree's or our spectacular indoor stone fireplace, each and every option truly offers ceremonial bliss.

Discreetly built in around the venue, our sound system plays music throughout the gardens to add to the ambience of our special day.



Barrel Waterfall & the Barrels

Our newly built barrel backdrop has been a popular addition at our estate. With 11 barrels including a large central barrel as the main feature, this is a fitting location for a vineyard garden wedding.

Located next to The Barrels is our Barrel Waterfall, one of the original ceremony locations on our Estate. The waterfall itself pours out of our large barrel that was originally the home of our own ports and sherry.

For both backdrops, your guests are seated under an array of trees providing ample shade in those summer months.





Two Kauri trees & Pagoda

Our two kauri trees tower above the surrounding gardens, perfectly framing the aisle and alter in front of our beautiful jetty and pond. Rarely changing over the seasons, the two kauri trees provide the perfect outdoor location all year round.

Next to our two kauri trees is our white pagoda standing out in the gardens. Easily decorated or beautiful without, the pagoda is an intimate backdrop for your ceremony.



Pebble Beach & the Palms

On the opposite side of the pond from our two kauri trees, our pebble beach radiates serenity with the glistening water and surrounding gardens as your ceremony backdrop.

Alternatively to the left of the pebble beach, our feature of native gardens including ferns and tall palm trees provides a peaceful and rustic backdrop for a beautiful garden wedding.





The Chestnut Tree

Standing out from the rest, our single chestnut tree is a true statement piece nestled among newly planted olive trees. Flowering between end of November to March, and with leaves from Spring through to Autumn, our chestnut tree is one of the most popular ceremony locations during the Summer months and an outstanding photographic opportunity in winter.



Winter weather wonderland

With a fireplace like no other, our Otago schist fireplace offers the perfect backdrop for a winter wedding or a wet summers day. Surrounded by glass showing off the beautiful olive trees behind, our indoor ceremony option still has the feeling of being surrounded by the outdoors.

After the ceremony, it is the perfect area for your guests to mix and mingle whilst enjoying our hospitality we have to offer. We also have the ability to open the huge glass sliding doors, extending out into our manicured gardens giving that true al fresco experience.

In the evening your guests can relax and enjoy the comfort of the warm fire while still being able to experience the atmosphere of your reception.



Cherry Blossom Round

Our newest ceremony location on the estate is something to be seen to be believed. Rising from the ground and arching to a beautiful raised round, our cherry blossom area gives you the opportunity to have an enclosed circle ceremony, or facing our beautiful cherry blossom trees.

The cherry blossom trees flower in spring, then turn to beautiful green trees throughout summer. As we head into Autumn, the leaves turn amber before losing their leaves for winter, making this another stunning garden location all year round.



A Photographers dream

With a variety of photo opportunities located around our grounds, you can be sure your wedding album will be full of ever-lasting images that will be the perfect reminder of your special day.

While your guests are enjoying canapes and beverages, you have the freedom to capture your special moments anywhere around our property with your photographer. From photos where you appear lost in the forest, to the number of water features onsite, or out in the hayfield, there are so many all-year round opportunities without having to leave the Estate.





*Relax
& unwind*

While capturing a range of incredible images with your photographer, you can relax knowing your guests are being treated with delicious canapes and extensive beverage selection.

Your guests can also use this time to explore around our expansive gardens, relax under the shade of the trees, enjoy taking photos with family and friends and unwind by our covered fireplace.



Alfresco experience

Our venue creates an outdoor dining experience in our fully indoor reception venue. Dining under a canopy of vines, vintage lights and fairy lights, the design of our venue is flexible, ensuring that smaller weddings can be intimate, while we can also open up our dining areas so that larger receptions can enjoy the unique experience we create for you.



Taste the difference

Our wedding packages include a strong focus on the culinary experience for you and your guests, ensuring that everyone leaves satisfied. We start with an extensive variety of canapes served after the ceremony, followed by your choice of main meal and our delicious dessert selection.

We take pride in ensuring that your guests have a wide variety of delicious food to enjoy, which you customise before your special day. We can also cater for guests with dietary requirements.





Have it your way

Our wedding package is inclusive of three menu styles which you can customise from a large variety of options.

Our most popular buffet offers an array of meats, seafood, vegetarian, salads and side dishes, all served in a purpose-built buffet room. Alternatively, our sharing platters menu is a mini version of the buffet, served family style to your guests at each table to share.

Also available as part of our wedding package is our plated menu. All of our menus offer generous quantity and wonderful quality food, and you are more than welcome to add on a plated entrée to any of our menu styles.

Something a little special

Served as a mini buffet to each table, our sharing platters menu is one of the popular menu choices at our estate. Your pre-chosen selection of meats, seafood, vegetarian, salads and sides are presented to your guests on platters to the table to enable them design their own meal.

When choosing our platters menu your table decorations do need to be taken into consideration. Our team need plenty of space on the tables to ensure all platters can be served for your guests to enjoy.





Spoilt for choice

Our buffet menu provides your guests with the largest selection and is our most popular menu choice. We have an extensive offering for you to design the perfect meal for you and your guests.

To begin service, you and your bridal party can sit back, relax and enjoy a plated selection of the buffet served to the bridal table. Your guests are then invited in to our purpose-built buffet room to choose their selections from the variety of dishes served at the buffet.

Our buffet menu also means you have more freedom with your table decorations.



Something Fancy

Also included in our wedding package is our plated menu. Your guests can enjoy our range of wonderful canapes throughout the afternoon and then be treated to a plated main course for dinner.

Choose your choice of two mains to be served alternatively to you and your guests, followed by our delicious selection of buffet desserts and cheese selection.

We also offer the opportunity to add a third main option (including a vegetarian option) and allowing your guests to choose their meal on the day. This also includes a set entrée for all of your guests for an additional \$15 per person.





The final indulgence

To finish the culinary experience, we serve a delightful variety of dessert items including fresh fruits, and cheese and cracker selection.

Once you have cut your wedding cake, our Markovina team will cut into coffee slices and add to the dessert buffet for your guests to enjoy too.

Tea and coffee is available for your guests throughout your entire stay



The first dance

After dessert has been served, enjoy your first dance as a married couple under a sky of fairy lights while being surrounded by your nearest and dearest family and friends, before kicking off the dance floor for the best night of your life.

The beauty of our purpose-built venue allows us to leave ample room for dancing in the centre of our reception room, and we provide romantic fairy lights around the dancefloor and a large selection of party lighting to ensure an amazing atmosphere for the rest of the evening.

Light up the night

As the sun sets and the night begins, you and your guests are welcome to continue to enjoy our illuminated gardens.

For those extra special photographs, be sure to make the most of these spaces with your photographer, where you can continue to capture the magical moments of being a newly married couple that can be cherished forever.



THE INDIAN Wedding Buffet MENU



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

With our Indian menu, you can select either a fully Indian menu or choose various dishes between our European & Indian menus to create a fusion menu.

CANAPES

Served on platters at the completion of your ceremony, choose eight from the below:

- Tandoori chicken Tikka with mint sauce {GF}
- Goat mince skewers with mint chutney {GF} {DF}
- Masala prawn skewers {GF}
- Vege Pakora {V, D, G}
- Onion baji {GF} {DF} {V}
- Eggplant pakora {GF} {DF} {V}
- Potato wada {GF} {DF} {V}
- Chilli paneer {GF} {V}
- Aloo Paneer Tikki {V}
- Hara Bhara Kabab {GF} {DF} {V}
- Honey Chilli Cauliflower {DF} {V}
- Veg Manchurian {DF} {V} {GF}
- Tandoori Paneer Tikka / Chilly Chicken {GF}
- Tandoori Stuffed Mushroom {GF} {V}
- Tandoori soya Chaap {GF, DF} {V}
- Lamb Sheek Kebab

Prefer to have premium canapes, please see below. Price on application for our premium canape options

YOUR MAIN MEAL

Served as a Buffet

LAMB, BEEF & PORK SELECTION

Meat selection, these items can be interchanged with our European carvery, chicken & fish dishes. Select four items:

- Lamb keema {GF} {DF}
- Chicken saagwala {GF}
- Butter chicken {GF}
- Lamb rogan josh {GF}
- Kolhapuri fish {GF}
- Prawns with cashew curry {GF}
- Masala coconut lamb {GF} {DF}
- Chicken Tikka Masala {GF}
- North Indian goat curry {GF}

- Goon Fish Curry {DF}
- Kadhal Lamb {GF}
- Prawn Malabari {GF}

VEGETARIAN SELECTION

Vegetarian selection, these items can be interchanged with our European vegetarian dishes. Select three items: (if you have a vegetarian menu, select seven items from the below)

- Potato and eggplant curry {V}
- Vegetable jalfrezi {GF} {V}
- Palak paneer {GF} {V}
- Dal makhani {GF} {V}
- Vegetable pulao {GF} {DF} {V}
- Okra and potato dry {GF} {DF} {V}
- Vegetable curry chettinad {GF} {DF} {V}
- Paneer tikka masala {GF} {V}
- Malai kofta {GF} {V}
- Tawa fry vegetables {GF} {V}
- Pindi chana {GF} {DF} {V}
- Mushroom Do Pyaza {GF} {DF} {V}
- Vegetable fried rice {GF} {DF} {V}
- Paneer Butter Masala {GF} {V}
- Paneer Makhani {GF} {V}
- Kadhai Paneer {GF} {V}
- Vegetable Korma {GF} {V}
- Peas Pulao {GF} {DF} {V}
- Bhindi Masala {GF} {DF} {V}
- Dal Tarka {GF} {DF} {V}

SALAD SELECTION

Can be interchanged with our salad options. When adjusting the salad selection to our Indian menu, you can select a total of 3 salads and we also include boondi raita and steamed rice.

- Bean and mango salad {GF} {DF} {V}
- Barley and courgette salad {DF} {V}
- Potato salad with peas {GF} {DF} {V}
- Chaat salad {GF} {DF} {V}

- Cabbage salad {GF} {DF} {V}
- Sprouted Moong Salad {GF} {DF} {V}
- Pineapple Raita {GF} {V}
- Garden salad
- Onion Salad
- Aloo Chaat
- Fruit Chaat {GF} {DF}
- Cucumber raita {GF} {V}
- Bondi Raita GF {V}
- Papadi Chaat {V}
- Dahi Bhalla {V}

The meal is served with naan, basmati rice & boondi raita.

DESSERT

Desert selection, can be interchanged with our dessert options.

Select any of the below dishes to substitute items from our European dessert selection.

- Kheer (Indian rice pudding) {GF}
- Mango kulfi / Paan Kulfi {GF}
- Carrot Halwa {GF}
- Gulab Jamin

BEVERAGES

Beverages 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 Sharing Platters MENU



CANAPES

Served on platters at the completion of your ceremony:

- 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

Beverages 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.

THE Wedding Buffet MENU



CANAPES

Served on platters at the completion of your ceremony:

- 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 sun-dried 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 sun-dried 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}
- Butternut squash, brussel sprouts, pumpkin seeds and cranberry salad {V} {DF}

- 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

Beverages 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.

{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, 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 Plated Wedding MENU



PLATED MEAL SERVICE

When choosing a plated menu this will include canapés after your ceremony, and a selection of two mains which are alternatively served on the day to your guests, and our delicious dessert buffet.

You do have the option to add an entrée for \$15pp to your plated menu. As well as receiving an additional course, our staff will take guest orders for their main meal when they are seated. While your guests are enjoying their entrée it gives our team sufficient time to prepare the main course. Unfortunately this option is only available when an entrée is added to your package.

Any special meal requirements such as vegetarians or food allergies will be catered for separately when advised prior to your wedding.

CANAPES

Served on platters at the completion of your ceremony:

- 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

Beverages included in your package are:

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- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection

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2025

The Price list

Our per person pricing includes venue hire, meals and a six hour beverage package. Pricing varies from \$179pp to \$279pp depending on the date booked.

January, February, March & April 2025

Saturday	\$279 pp	Minimum 100 guests
Friday & Sunday	\$259 pp	Minimum 85 guests
Thursday	\$229 pp	Minimum 75 guests
Monday to Wednesday	\$219 pp	Minimum 70 guests

Pricing differs on the below dates:

Public Holiday's & 26 January 2025	\$279 pp	Minimum 100 guests
5 Feb, 17 & 24 April 2025	\$259 pp	Minimum 85 guests

Intimate weddings with fewer guests: Minimum food & beverages spend starts from \$15,330 using the balance of your spend to customise your food and beverage experience. We are closed on Good Friday & Easter Sunday.

May 2025

Saturday	\$249 pp	Minimum 85 guests
Friday & Sunday	\$229 pp	Minimum 75 guests
Thursday	\$209 pp	Minimum 65 guests
Monday to Wednesday	\$199 pp	Minimum 60 guests

Intimate weddings with fewer guests: Minimum food & beverages spend starts from \$11,940 using the balance of your spend to customise your food and beverage experience.

June, July & August 2025

Saturday	\$219 pp	Minimum 85 guests
Friday & Sunday	\$209 pp	Minimum 75 guests
Thursday	\$199 pp	Minimum 65 guests
Monday to Wednesday	\$179 pp	Minimum 55 guests

Pricing differs on the below dates:

Public Holiday's & 1 June 2025	\$219 pp	Minimum 85 guests
19 June 2025	\$209 pp	Minimum 75 guests

Intimate weddings with fewer guests: Minimum food & beverages spend starts from \$9,845 using the balance of your spend to customise your food and beverage experience.

September 2025

Saturday	\$249 pp	Minimum 85 guests
Friday & Sunday	\$229 pp	Minimum 75 guests
Thursday	\$209 pp	Minimum 65 guests
Monday to Wednesday	\$199 pp	Minimum 60 guests

Intimate weddings with fewer guests: Minimum food & beverages spend starts from \$11,940 using the balance of your spend to customise your food and beverage experience.

October 2025 & 1 to 14 November 2025

Saturday	\$279 pp	Minimum 100 guests
Friday & Sunday	\$259 pp	Minimum 85 guests
Thursday	\$229 pp	Minimum 75 guests
Monday to Wednesday	\$219 pp	Minimum 70 guests

Pricing differs on the below dates:

Public Holiday's & 26 October 2025	\$279 pp	Minimum 100 guests
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Intimate weddings with fewer guests: Minimum food & beverages spend starts from \$15,330 using the balance of your spend to customise your food and beverage experience.

15 to 30 November 2025 & December 2025

Saturday	\$279 pp	Minimum 150 guests
Friday	\$259 pp	Minimum 150 guests
Sunday	\$259 pp	Minimum 100 guests
Thursday	\$229 pp	Minimum 85 guests
Monday to Wednesday	\$219 pp	Minimum 70 guests

Pricing differs on the below dates:

New Year's Eve & 27 Dec 2025	\$279 pp	Minimum 100 guests
28, 29 & 30 December 2025	\$259 pp	Minimum 85 guests

Intimate weddings with fewer guests: Minimum food & beverages spend starts from \$15,330 using the balance of your spend to customise your food and beverage experience. We are closed Christmas Eve, Christmas Day & Boxing Day.

Minimum numbers are based on the number of adults attending. Children under 13 are half price and children under 5 are free. Prices include GST.

Your wedding package includes:

Our venue.....

- Venue hire is included as part of your per person price
- We only operate one wedding per day so you get to choose your start time.
- You have exclusive use of our estate for up to seven hours ending when your music finishes. Your start time is usually when your ceremony begins, guests can arrive up to 30 minutes prior and depart within 30 minutes after your finish time.
- We have a bridal room that can be used from one hour prior to your ceremony and continue to be used throughout your venue hire
- Carparking for up to 100 cars
- Our wedding planners to assist you with your special day

Your ceremony.....

- Setup of your ceremony chairs for each guest either undercover in front of our stone fireplace or in one of our various garden locations.

Your beverages.....

- Our house selection of eight wine varietals of both still and bubbly, six beer options & a selection of non-alcoholic refreshments for up to six hours.

Your meal.....

- Includes eight canapes per person
- Your choice from our premium menus; buffet, sharing platters or plated main meal.
- Our extensive dessert selection & cheese board
- When choosing a buffet, we have our European menu plus a range of cultural menus to choose from."

What else can we do for you.....

- We provide tables, chivari chairs, glassware, crockery & linen for your reception
- We keep a stock of vases and other table décor items you can use at no charge
- Use of our in-house & garden music system, fairy light curtain & dance lighting

What if you want add more to your package.....

You have the freedom to customise your wedding package, we are always looking at things we can add as options so that you have cost effective personal touches that are popular and in trend. Some of these are:

- Adding some hire items from suppliers where we have negotiated cost savings for you including starlit dance floor, photo booth, draping & light up love sign.
- Changes to your menu, most like for like substitutions are at no charge but you also have the option to add additional dishes, courses or other food options.
- Adjust the beer & wine selection, adding other beverages to your day including spirits, cocktails, mocktails, RTD's and any other beverages not included in the package.
- Extending your stay and adding additional time to the beverage package. Optional upgrades are subject to change based on availability."

Changes in our 2025 wedding package:

- Menu & beverage selection may be updated compared with those listed in our wedding brochure.
- Pricing & minimum guest numbers for our wedding package are subject to change up until your booking is confirmed.
- Pricing for optional extras & hire items are subject to change.



When two become one

The Contract

1. This agreement comes into force once a deposit has been paid. Tentative bookings are not binding on either party.
2. To confirm a booking, a signed contract and deposit of \$1,500 are required. A further deposit of \$1,500 is required twelve months prior to your wedding date. If your booking is made within twelve months of your wedding day a \$3,000 deposit is payable. All deposits are non-refundable.
3. Payment of the minimum spend is required no later than one month prior to your event. Full payment is required no later than 14 days prior to the event. Payments to be made by cash, cheque or direct credit. A 2% surcharge apply to credit card payments.
4. Prices include GST and are valid for the dates on the pricing list. Please note unless otherwise stated in the pricing list there is a 10% surcharge on public holidays and minimum numbers may differ on those days.
5. Minimum numbers are based on the number of adults attending.
6. The venue is available for seven hours from the agreed start time of the ceremony & the beverage package is for six hours. Extra time can be negotiated. Please note our licence ends at midnight.
7. Please ask your guests not to arrive more than 30 minutes before the agreed start time.
8. General details for the day can be discussed with us any time prior to your wedding day at an arranged appointment, but we request final details & numbers including a seating plan no later than 14 days prior to the function.
9. (a) Cancellations received greater than twelve months prior to the wedding date will be charged a \$1,500 cancellation fee.
(b) Cancellations received between six and twelve months prior to the wedding date will be charged a \$3,000 cancellation fee.
(c) Cancellations received between one and six months prior to the wedding date will lose the \$3,000 deposit paid plus incur an additional cancellation charge.
Where your minimum guest number is:
(i) less than 70 the additional cancellation charge is \$1,000
(ii) 70 or more the additional cancellation charge is \$3,000.
(d) Full payment is required for any cancellations less than one month prior to the wedding day.
- (e) All cancellations need to be made in writing and be acknowledged in writing by the management of Markovina Estate Ltd (Markovina Vineyard Estate).
- (f) If we rebook your wedding date with a wedding of the same or greater value any cancellation charge paid over \$3,000 will be refunded.
10. Markovina Vineyard Estate will recharge you for any debt collection costs incurred.
11. Management reserve the right to charge interest should any amount owed be outstanding for more than 7 days.
12. Management reserves the right to refuse to serve liquor to minors or anyone displaying signs of intoxication.
13. Due to liquor licence requirements no intoxicated guests are able to enter or remain on site. Management reserve the right to ask a guest to leave or close the bar early.
14. All gifts and belongings are the responsibility of the client and whilst all necessary care will be taken, management do not accept responsibility for damage or belongings left or lost on the property.
15. The client takes responsibility for any excessive breakages or damage caused by guests and agrees to cover cost for repair or replacement.
16. Management will not be held responsible for any injuries around the venue caused by careless behaviour. Children are the responsibility of their parents/guardians and must be supervised.
17. It is agreed that photographs & video taken onsite or forwarded to the venue may be used by Markovina Vineyard Estate.
18. Force Majeure. Markovina Vineyard Estate shall not be liable for failing or delaying performance of its obligations resulting from any condition beyond its reasonable control, including but not limited to acts of terrorism, pandemic, earthquake, fire, flood or other acts of God.
19. If a force majeure event occurs, that for a reasonably temporary period of time causes the wedding reception premises to be unable to operate, then in such case the parties must renegotiate the date of the wedding celebration to a future date reasonable in all circumstances.

A WORD FROM YOUR HOSTS

We hope that you have enjoyed reading through our wedding brochure and reviewing our menu options. Please take the time to visit us at our Estate so we can show you around and give you the opportunity to explore our grounds.

My son and I would be happy to answer any questions you may have about holding your wedding at Markovina Vineyard Estate.

Rina & Mark Markovina



...the greatest day of your life

MARKOVINA
vineyard  *estate*

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