



MARKOVINA
vineyard  estate

The beginning of forever

2026



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 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 alfresco experience.

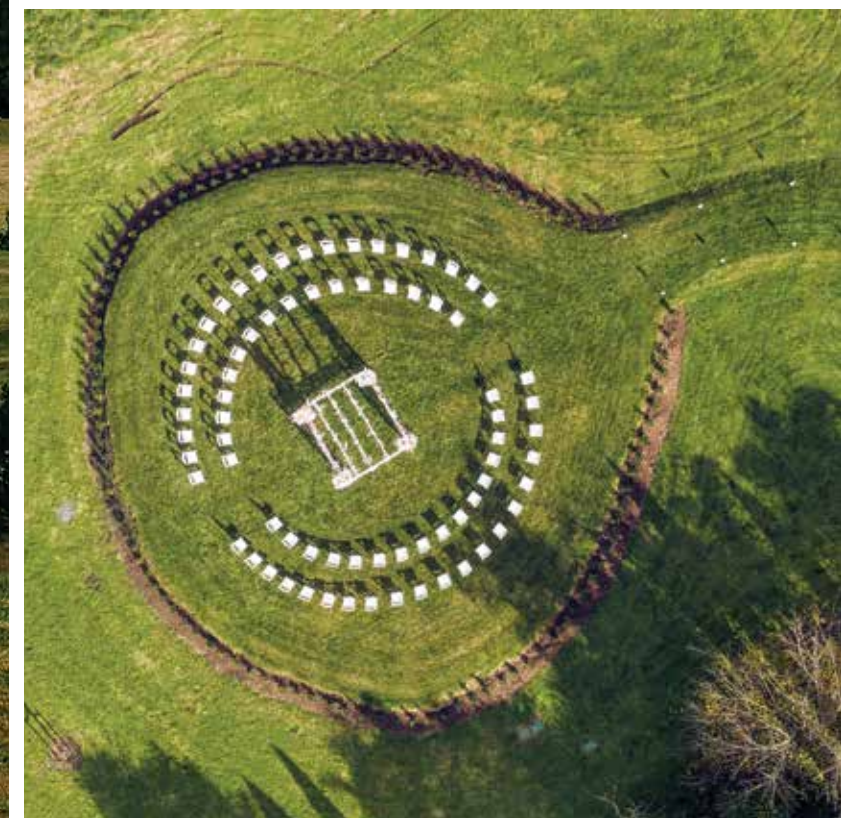
In the evening your guests can relax and enjoy the comfort of the warm fire while still being able to experience the atmosphere of your reception.



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.

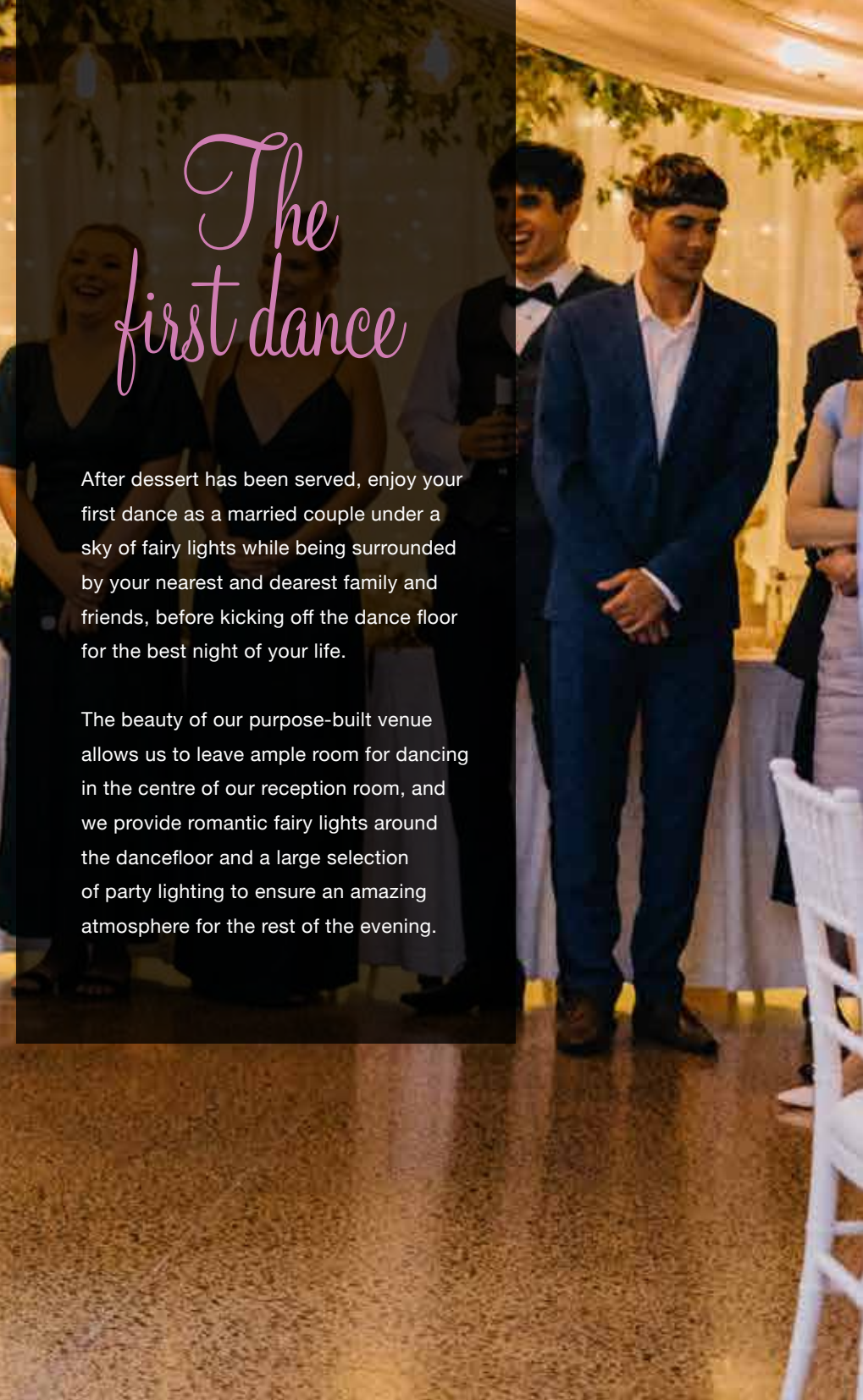
Tea and coffee is available for your guests throughout your entire stay



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 Wedding Buffet MENU

CANAPES

A selection of eight canapes are served at the completion of your ceremony:

- Antipasto grazing platter
- Arancini (fillings vary) {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 BUFFET 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 {GF} {DF}
- Lamb ragu shepherd's pie {GF}

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 {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}
- 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} {DF}

Salad Selection

Please select four of the following:

- 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}
- 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 petit fours (bite sized sweet treats)

Please add to the menu above and select one of the following:

- Apple crumble
- Sticky date pudding
- Traditional trifle
- Eton mess
- Tiramisu



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

THE Wedding Plated MENU

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

CANAPES

A selection of eight canapes are served at the completion of your ceremony:

- Antipasto grazing platter
- Arancini (fillings vary) {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}

OPTIONAL 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}

OPTIONAL TRIO ENTRÉE

Please select three of the following if adding a trio entree for \$20pp

Served as individual plates to your guests:

- Tuna crudo with lemon & lime
- Cured salmon, leek emulsion with dill {GF} {DF}
- Smoked chicken with chive & tarragon on house baked crostini {DF}
- Goat's cheesecake with camaralised onion

YOUR PLATED MAIN MEAL

Please select two options and a vegetarian option from below:

Your meal is also served with freshly baked bread rolls and sides

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 Side Dishes

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

Our dessert buffet is the most popular option (as seen on the buffet and shared platters menus) and is included in the price.

Please select one of the following if adding an entree and dessert for \$25pp.

Served as individual plates to your guests:

- Hibiscus vanilla crème brûlée with ricotta dumpling with strawberry sorbet
- Strawberry tarragon salsa, crispy yoghurt with wild strawberry gel
- Almond joconde with strawberry sorbet
- Chocolate caramel pave, smoked brownie, amaretto cream, chocolate soil, macadamia nut ash with roasted white chocolate ice cream



THE Wedding Shared Platters MENU

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

CANAPES
A selection of eight canapes are served at the completion of your ceremony:

- Antipasto grazing platter
- Arancini (fillings vary) {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 SHARED-PLATTERS 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
- Katsu beef curry with rice
- Rendang beef with rice {GF} {DF}
- Red thai beef curry with rice {GF} {DF}
- Green thai beef curry with rice {GF} {DF}
- Pork belly with char siu with rice {GF} {DF}
- Dan dan beef noodles {DF}

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}
- Chicken adobo with rice {GF} {DF}
- Bone in steamed chicken with shallots & soy with rice {GF} {DF}
- Malaysian bone in chicken curry with rice {GF} {DF}
- Katsu chicken curry with rice

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}
- Red thai fish curry with rice {GF} {DF}
- Green thai fish curry with rice {GF} {DF}
- Fish with chili oil, ginger & soy with rice {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}
- Chopped garlic & chilli broccoli with sesame dressing {V} {GF} {DF}
- Steamed choysum with mushroom sauce {VG} {GF} {DF}
- Egg fried rice {DF} {GF}
- Mapo tofu {VG} {DF} {GF}

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 petit fours (bite sized sweet treats)

Please add to the menu above and select one of the following:

- Apple crumble
- Sticky date pudding
- Traditional trifle
- Eton mess
- Tiramisu

OPTIONAL EXTRA COURSE
Option for two course platters meal for additional \$15pp.
This optional extra includes two separate courses plus two additional dishes - an extra salad (select from the buffet menu) plus an additional meat dish
Course One: 2 meats + vegetarian option + salad + bread
Course Two: 2 meats + seasonal vegetables + salad + garlic potatoes

BEVERAGES
Beverages included in the inclusive beverage package are:

- Oyster Bay Wines - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- 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



THE Indian Buffet MENU

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

CANAPES

A selection of eight canapes are served as your guests arrive at our estate up until guests are seated for the reception:

- Tandoori chicken with mint sauce {GF}
- Masala prawn skewers {GF}
- Mixed vegetable pakora {VG} {GF} {DF}
- Onion bhaji {VG} {GF} {DF}
- Eggplant pakora {VG} {GF} {DF}
- Potato wada {VG} {GF} {DF}
- Chilli paneer {V}
- Tandoori soya chaap {VG} {DF}
- Aloo paneer tikki {V}
- Hara bhara kabab {V}
- Honey chilli cauliflower {VG} {DF}
- Veg manchurian {VG} {DF}
- Tandoori paneer tikka {GF}
- Chilli chicken
- Tandoori stuffed mushroom {V} {GF}
- Lamb sheek kebab {GF}

OPTIONAL INDIAN GRAZING FEATURE

Add on for \$10pp:

- Various Indian dips and chutneys, assortment of spiced nuts, bhuja mix, masala peas, onion bhaji, egg masala frittata

OPTIONAL PANI PURI STATION

Live station serving pani puri and your per person price includes five pani puri per person. Pricing can be adjusted if you would like to have more available for your guests.

Add on for \$10pp

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 BUFFET MAIN MEAL

Served as a Buffet

Lamb & chicken are halal

Meat Selection

Please select four of the following:

- Lamb keema {GF} {DF}
- Chicken saagwala {GF}
- Butter chicken {GF} {contains nuts}
- Lamb rogan josh {GF} {bone in or bone out}
- Kolhapuri fish {GF}
- Prawns with cashew curry {GF} {contains nuts}
- Masala coconut lamb {GF} {DF}
- Chicken tikka masala {GF} {contains nuts}
- North Indian goat curry {GF} {bone in or bone out}
- Goan fish curry {GF} {DF}
- Lamb kadhal {GF}
- Prawn malabari {GF}

Vegetarian Selection

Please select three of the following:

- Potato and eggplant curry {VG} {GF} {DF}
- Vegetable jalfrezi {VG} {GF} {DF}
- Palak paneer {V} {GF}
- Dal makhani {V} {GF}
- Vegetable pulao {V} {GF} {DF}
- Okra and potato dry {VG} {GF} {DF}
- Vegetable curry chettinad {VG} {GF} {DF}
- Paneer tikka masala {V} {GF} {contains nuts}
- Malai kofta {V} {contains nuts}
- Tawa fry vegetables {V} {GF}
- Pindi chana {V} {GF} {DF}
- Mushroom do pyaza {V} {GF} {DF}
- Vegetable fried rice {VG} {GF} {DF}
- Paneer butter masala {V} {GF} {contains nuts}
- Paneer makhani {V} {GF} {contains nuts}
- Kadhai paneer {V} {GF}

- Vegetable korma {V} {GF}
- Peas pulao {V} {GF} {DF}
- Bhindi masala {V} {GF} {DF}
- Dal tarka {V} {GF}

Salad Selection

Please select four of the following:

- Bean and mango salad {VG} {GF} {DF}
- Barley and courgette salad {V} {DF}
- Potato salad with peas {V} {GF} {DF}
- Cabbage salad {V} {GF} {DF}
- Sprouted moong salad {V} {GF} {DF}
- Pineapple raita {V} {GF}
- Garden salad {VG} {GF} {DF}
- Onion salad {V}
- Aloo chaat {V}
- Fruit chaat {VG} {GF} {DF}
- Cucumber raita {V} {GF}
- Bondi raita {V} {GF}
- Papdi chaat {V}
- Dahi bhalla {V}

Your meal is served with steamed rice and your choice of freshly baked bread rolls or paratha

OPTIONAL LIVE NAAN COOKING

If you prefer a tandoor cooked bread, we can arrange live cooking of the tandoor naan at an additional cost of \$3pp (minimum charge of \$300). This replaces the bread roll or paratha. The tandoor is setup behind the buffet room and a selection of naan is cooked in front of your guests.

DESSERT

Served as a Buffet

- Crème brûlée
- Fresh fruit platter
- A selection of ice-cream (can swap for mango or paan kulfi)
- Chefs premium selection of petit fours (bite sized sweet treats)

Please add to the menu above and select two of the following:

- Kheer {GF}
- Carrot halwa {GF}
- Gulab jamun
- Shahi tukra
- Apple crumble
- Chocolate mousse
- Cheese & cracker selection
- Plum clafoutis
- Black forest
- Eton mess
- Sticky date pudding
- Traditional trifle
- Tiramisu

BEVERAGES

Beverages included in the inclusive beverage package are:

- Oyster Bay Wines - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- 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



2026

The Price list

Our wedding package price ranges from \$189 per person to \$299 per person and includes 7 hour venue hire, canapes, main meal & dessert.
The package also includes a 6 hour beverage package of house wines, beers, and non-alcoholic refreshments.

January, February, March & April 2026

Saturday	\$289 pp	Minimum 100 guests
Friday	\$279 pp	Minimum 85 guests
Sunday	\$269 pp	Minimum 85 guests
Thursday	\$249 pp	Minimum 75 guests
Monday to Wednesday	\$229 pp	Minimum spend \$17,900 *

*Pricing is based on minimum numbers (or spend), alternatively you can book an intimate wedding with a customised package for your special day. ***

Pricing differs on the below dates:

25 April 2026	\$299 pp	Minimum 100 guests
5 February & 2 April 2026	\$279 pp	Minimum 85 guests
25 January & 6, 26, & 27 April 2026	\$289 pp	Minimum 100 guests

May 2026

Saturday	\$259 pp	Minimum 85 guests
Friday	\$249 pp	Minimum 75 guests
Sunday	\$239 pp	Minimum 75 guests
Thursday	\$229 pp	Minimum 70 guests
Monday to Wednesday	\$209 pp	Minimum spend \$15,900 *

*Pricing is based on minimum numbers (or spend), alternatively you can book an intimate wedding with a customised package for your special day. ***

Pricing differs on the below dates:

31 May 2026	\$259 pp	Minimum 85 guests
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June, July & August 2026

Saturday	\$229 pp	Minimum 85 guests
Friday & Sunday	\$219 pp	Minimum 75 guests
Thursday	\$209 pp	Minimum 65 guests
Monday to Wednesday	\$189 pp	Minimum spend \$12,900 *

*Pricing is based on minimum numbers (or spend), alternatively you can book an intimate wedding with a customised package for your special day. ***

Pricing differs on the below dates:

Public Holidays	\$229 pp	Minimum 85 guests
9 July 2026	\$219 pp	Minimum 75 guests

* Minimum Spend

The minimum spend on our Monday, Tuesday & Wednesday wedding bookings is for food & beverage from Markovina Estate. This may include adding additional time to the beverage package & venue hire, adding additional food options to the menu or adding to what is already included in the beverage package.

This means for smaller weddings you can still enjoy the exclusive experience that Markovina Estate offers and use that difference in value to further enhance your guest experience. Prices include GST.

We are closed on Good Friday, Easter Sunday, Christmas Eve, Christmas Day & Boxing Day.

September 2026

Saturday	\$259 pp	Minimum 85 guests
Friday	\$249 pp	Minimum 75 guests
Sunday	\$239 pp	Minimum 75 guests
Thursday	\$229 pp	Minimum 70 guests
Monday to Wednesday	\$209 pp	Minimum spend \$15,900 *

*Pricing is based on minimum numbers (or spend), alternatively you can book an intimate wedding with a customised package for your special day. ***

Pricing differs on the below dates:

31 May 2026	\$259 pp	Minimum 85 guests
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October 2026 & 1 to 13 November 2026

Saturday	\$289 pp	Minimum 100 guests
Friday	\$279 pp	Minimum 85 guests
Sunday	\$269 pp	Minimum 85 guests
Thursday	\$239 pp	Minimum 75 guests
Monday to Wednesday	\$229 pp	Minimum spend \$17,900 *

*Pricing is based on minimum numbers (or spend), alternatively you can book an intimate wedding with a customised package for your special day. ***

Pricing differs on the below dates:

Public Holidays & 25 October 2026	\$289 pp	Minimum 100 guests
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14 to 30 November 2026 & December 2026

Saturday	\$289 pp	Minimum 150 guests
Friday	\$279 pp	Minimum 150 guests
Sunday	\$269 pp	Minimum 100 guests
Thursday	\$249 pp	Minimum 85 guests
Monday to Wednesday	\$239 pp	Minimum spend \$18,900 *

*Pricing is based on minimum numbers (or spend), alternatively you can book an intimate wedding with a customised package for your special day. ***

Pricing differs on the below dates:

27, 28 & 31 December 2026	\$289 pp	Minimum 100 guests
29 & 30 December 2026	\$269 pp	Minimum 85 guests

** Intimate Weddings

If your proposed guest list is less than the minimum number of guests listed on your preferred date our team can customise a package for you. Your minimum food and beverage spend is calculated based on the price and minimum numbers listed on your preferred date.

Children Pricing

Children 5-12 years are half price and children 0-4 years are free.

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 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 2026 wedding package:

- Menus & 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



CALL (09) 412 8608 Markovina Estate Ltd

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info@markovina.co.nz > www.markovina.co.nz