



MARKOVINA
vineyard  estate

A special occasion

Private
events | 2026

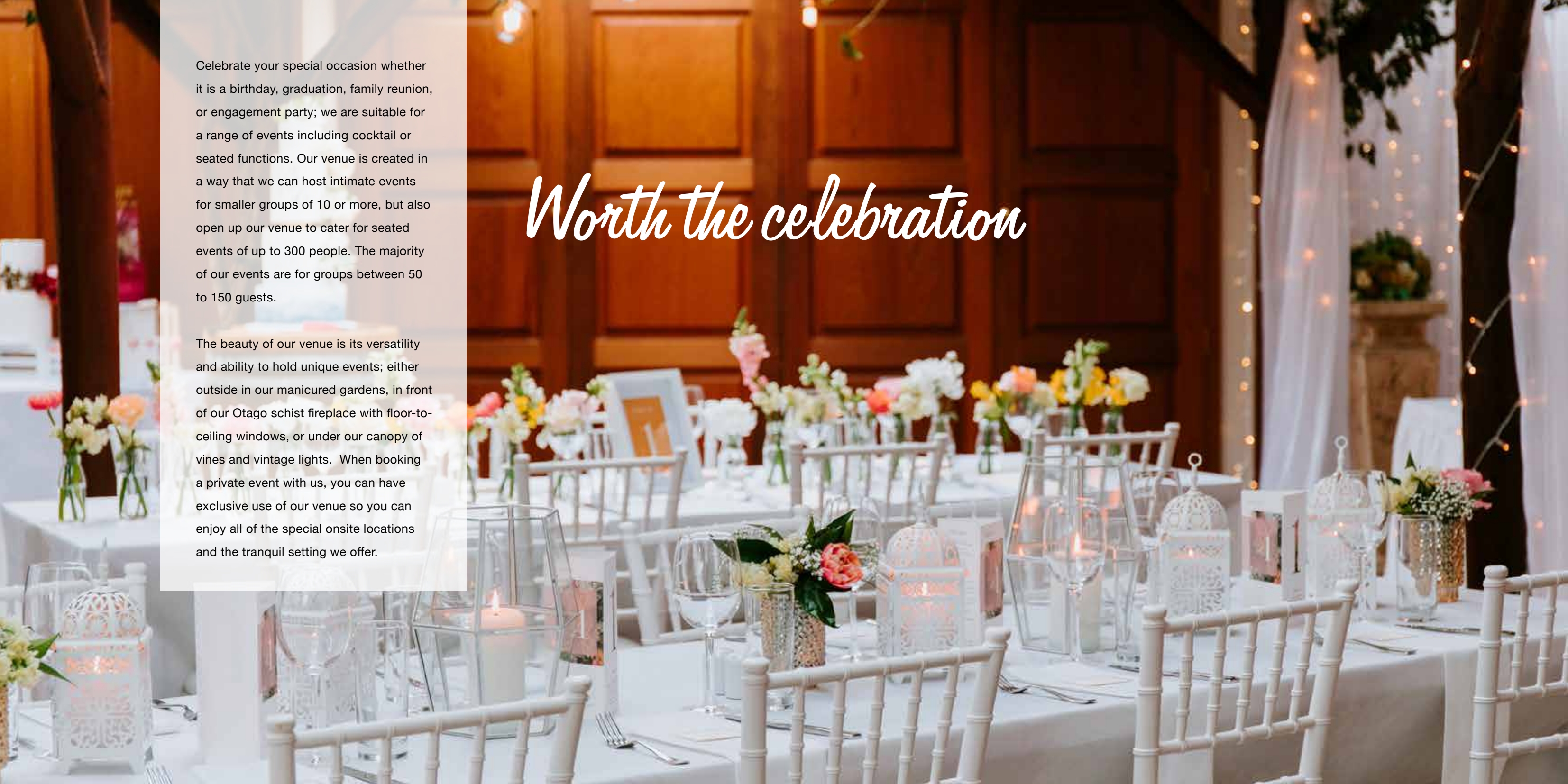


A breath of fresh air

Located in the heart of Kumeu's winemaking district, our family owned, and operated Estate has satisfied thousands of guests for over 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 incredible service and strong passion for creating exceptional events for you and your guests.



Celebrate your special occasion whether it is a birthday, graduation, family reunion, or engagement party; we are suitable for a range of events including cocktail or seated functions. Our venue is created in a way that we can host intimate events for smaller groups of 10 or more, but also open up our venue to cater for seated events of up to 300 people. The majority of our events are for groups between 50 to 150 guests.

The beauty of our venue is its versatility and ability to hold unique events; either outside in our manicured gardens, in front of our Otago schist fireplace with floor-to-ceiling windows, or under our canopy of vines and vintage lights. When booking a private event with us, you can have exclusive use of our venue so you can enjoy all of the special onsite locations and the tranquil setting we offer.

Worth the celebration

Birthdays are a joyous occasion to celebrate, and if it's a 5th birthday party or a 50th, we have the perfect venue to celebrate in style.

For children's parties, our expansive gardens provide plenty space for outdoor games, bouncy castles, activities and entertainment. Make the most of our indoor-outdoor flow, with space for family and friends to sit back, relax and enjoy the serenity of our venue.

As we get older, it is just as important to keep celebrating the special occasion in our lives. Gather your nearest and dearest and enjoy a birthday or anniversary lunch or dinner, nestled in nature and tranquil gardens.

Enjoy our water features and the ability to dine under our canopy of vines and vintage lighting or in front of our schist fireplace.

Birthdays & Anniversaries



Engagement Parties



As Auckland's premium wedding venue, we certainly know how to create exceptional memories for these milestone occasions.

Start your happy ever after by celebrating your love for each other at our picturesque venue, with plenty of space for guests to mix and mingle and to enjoy our gardens and water features.

Choose a casual cocktail style event, a fancy high tea, or a full-on shindig; spoil yourself by this exhilarating celebration. Embrace the moment and toast some Champagne in our sunshine-filled gardens or dance the night away under our glistening fairy lights and mirror ball.



With a family friendly venue, expansive gardens and incredible indoor facilities, the whole family can have fun and get together for your reunion. We can help tailor your event to suit exactly what you are looking for. You could be after a casual afternoon or a formal meal, and we can accommodate either.

We will assist you on your menu choices to suit and coordinate your family's day of fun from start to finish. While you are here, capture beautiful family memories in our picturesque garden locations. Book a day your family will rave about for a long time.

Family Reunions



After years of study, celebrate your outstanding achievement with those who have supported you along the way. This could be a personal graduation after completing many years at University, or celebrate with your fellow students with a graduating year school event. If you are after a cocktail event, or a seated lunch or dinner, our team can assist with creating a memorable event that rewards the great accomplishment of completing your studies.

Graduations



We take great pride in our menus ensuring that every guest is satisfied and having a range of menu styles and options to cater for all needs. Start your event with a selection of canapés and platters served to your guests on arrival while they mix and mingle and explore our beautiful gardens.

For the main meal, we offer our most popular buffet menu, sharing platters or plated menus for you to select from. All menus have an extensive offering, customising the perfect meal for your event, and catering for your guests' dietary requirements. As the final indulgence, you and your guests can enjoy the delicious buffet dessert, offering a large selection of sweet treats as well as fresh fruit platter and a selection of New Zealand cheeses.

We have a team of talented chefs, so please do let us know if you have a different menu style in mind. We have previously offered options of boat food, grazing platters, themed menus, garden picnic and much more.

Taste the difference



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.

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

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
- Slow 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

You can add a beverage package to your event or choose beverages charged on consumption:

- 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.

T H E Shared Platters M E N U



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.

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

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

You can add a beverage package to your event or choose beverages charged on consumption:

- 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:

- 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

You can add a beverage package to your event or choose beverages charged on consumption:

- 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.

THE Premium Tapas & Nibbles MENU



How the Tapas & Nibbles menu is served

We can create the perfect menu for you, this is a great option when you don't want the formality of a sit down meal. Detailed below are the menu choices, the number of choices vary depending on length of stay and budget.

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

TO START

Select the right number of canapes for your event:

- Antipasto grazing platter
- Rare roast beef on toasted crostini with horseradish cream
- Saucy Asian meatball
- Goujons of house panko crumbed fish with dipping sauce
- Mac n cheese cubes with Balsamic reduction
- Polenta cake with a sundried tomato tapenade {Vegan} {GF}
- Smoked eggplant crostini {Vegan}
- Mushroom filo cups {Vegan}
- Smoked salmon, cream cheese on blinis {GF on request}
- Spinach and feta filo {V}
- Arancini balls {V}
- Potato and kumara croquettes {V}
- Petit mussel fritter {GF}
- Petite potato cakes with avocado and herbed mayo {Vegan} {GF}
- Bean and cranberry balls with a garlic mayo {Vegan} {GF}
- Zucchini roll ups {Vegan}
- Pork belly with sticky bourbon sauce {GF}
- Scallops with avocado & parmesan {GF}
- Prawn ginger and corn cakes with avocado & coriander salsa {DF}
- Korean fried chicken with Gochujang sauce {DF}{GF}
- Deep fried camembert with cranberry chutney
- Tempura prawn salad with Nouc cham sauce {GF}
- Panko crumbed prawn with mango chilli salsa

TO CONTINUE

Choose a selection of our more substantial meals, served as small plates while guests are mingling:

- Prime beef burgers with chefs selected salads and beetroot relish
- Caesar salad with baby cos, egg, bacon and a parmesan dressing {GF}
- Butter chicken with basmati rice {GF, DF}
- Slow cooked pulled lamb on herb mash {GF}
- Seared fish on corn risotto {GF}
- Caesar salad with baby cos, egg, bacon and a parmesan dressing {GF}
- Moroccan salad with Mediterranean vegetables, cous cous served with spicy tomato chutney {V} {DF}

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- Crispy skin pork belly with baked apple sauce on a creamy duo of braised buttered cabbage and herb mash {GF}
- Baked chicken thighs with sundried tomatoes pesto and a char-grilled vegetable risotto {GF}
- BBQ marinated chicken on wild rice with chunky avocado and tomato salsa {GF} {DF}
- Herb crumbed market fish served on a creamy mash

TO FINISH

Your sweet treats can be served as a buffet or continue with platter service of desserts:

- Cake bites {V}
- Selection of tarts {V}
- Chefs' homemade cheesecakes
- Individual crème brûlée {V} {GF}
- Chocolate friands {V}
- Chocolate mousse served with fresh cream {V}
- Profiteroles {V}
- Traditional trifle
- A selection of ice-cream {V}
- Fresh fruit platter {V}
- Cheese & cracker selections {V}

BEVERAGES

You can add a beverage package to your event or choose beverages charged on consumption:

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

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A WORD FROM YOUR HOST

I hope you have enjoyed reading through some of our options for private 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 private event with us at Markovina Vineyard Estate.

Mark Markovina



"More than just a venue"



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