

The beginning of forever

MARKOVINA
vineyard  *estate*



2025



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 huge 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.





The Arrival

Such a beautiful space for your guests to arrive into, with stunning schist seating and bar leaner firepits. This welcoming area is used by guests throughout the evening and creates yet another amazing backdrop for your photos.

Your Wedding Your Way

We host one wedding per day so you can choose the start time and details of your wedding with us. This is your special day and our team will help customise each element to create the wedding of your dreams.





Ceremonial bliss

We have nine ceremony backdrops onsite for you to choose from, all offering a range of features and a unique experience.

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

Located in view our reception space is our Barrel Waterfall and 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 port and sherry.

Your guests are seated under an array of trees providing ample shade in those hot summer months.





The Barrels

One of our newer ceremony locations is our barrel backdrop and has been a popular choice for either the ceremony or family photos. With 11 barrels including a large central barrel as the main feature, this is a fitting location for a vineyard garden wedding.





Two Kauri trees

Our two kauri trees tower above the surrounding gardens, perfectly framing the aisle and altar 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.





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 and a destination once you walk through our aisle of Jacaranda trees. Flowering in December and green through late spring to autumn. Our chestnut tree is a popular ceremony location 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 the 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.



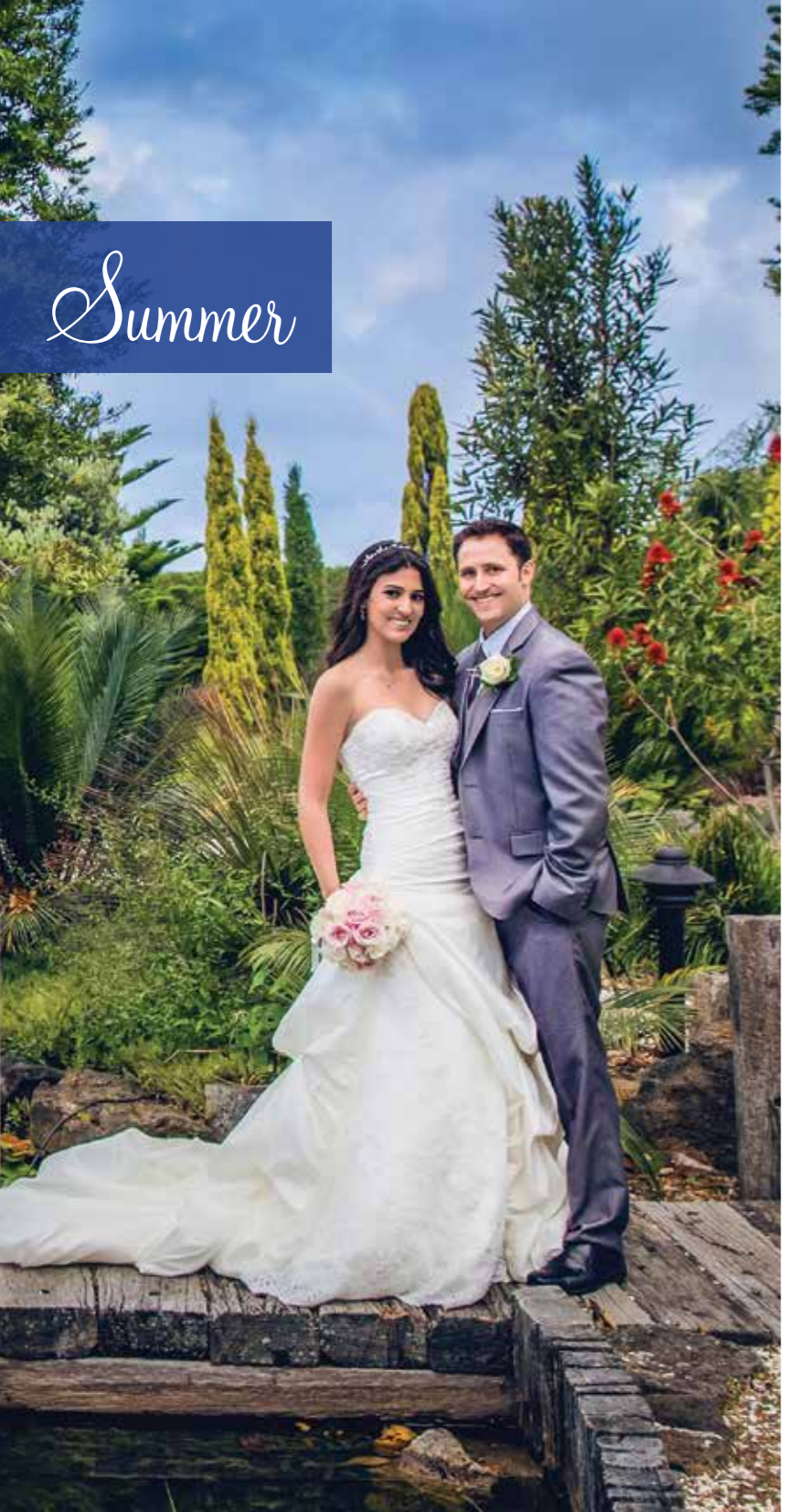
Cherry Blossom Round

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.



Summer



Autumn



Winter



Spring



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.



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.

For your main meal it is your choice between our plated set menu, family styled sharing platters or our amazing buffet which has its own separate room.





Here's to Good times

While you and your bridal party are taking advantage of all the wonderful photography backdrops our venue has to offer, your guests are able to relax and enjoy our beautiful mingling spaces offering both indoor and outdoor areas for them to enjoy.

As the night continues so do the good times, you can dance the night away, relax in front of the fire or head outside and enjoy our bar leaner firepits.





The first dance

Our couples often wait until after dessert has been served, then enjoy their 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 Sharing Platters 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 cream & smoked salmon, cream cheese on blinis

Please select an additional four canapes:

- Saucy Asian meatball
- Spinach and feta filo {V}
- Goujons of house panko crumbed fish with dipping sauce
- Potato and kumara croquettes {V}
- Additional selection of beef crostini & salmon blinis
- Lamb & cumin croquettes
- Polenta cake with a sundried tomato tapenade {Vegan}{GF}{DF}
- Petite potato cakes with avocado & herbed mayo {Vegan}{GF}{DF}
- Smoked eggplant crostini {Vegan}{DF}
- Miso mayo tofu with asian pickles {Vegan}{GF}{DF}

YOUR MAIN MEAL

Served as shared platters to each table

BEEF, LAMB & 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 with 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 crumbled with pinenuts, accompanied with mint and cranberry chutney {GF}{DF}

- Roasted pork belly with baked apple compote {GF}{DF}
- Slowed cooked lamb curry with basmati rice

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 a potato cake with sofrito {GF}{DF}
- Citrus chicken thigh on garlic mash with salsa verde {GF}
- BBQ marinated chicken on crispy potatoes {DF}

FISH SELECTION

Please select one of the following:

- Pan Fried market fish with a herb crumb on cauliflower puree with citrus, caper & butter sauce
- 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}

VEGETARIAN SELECTION

Please select one of the following:

- Braised harissa chickpea tagine {V}{GF}{DF}
- Mushroom, spinach and ricotta pasta bake {V}
- Spinach & feta cannelloni with cherry tomatoes and parmesan {V}
- Vegetarian moussaka with oven roasted tomato {V}
- Sweet potato and coconut curry on steamed rice {GF}{DF}{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 freshly baked bread rolls.

Beef, lamb & chicken are halal

DESSERT

Served as a buffet:

- Crème brûlée
- Cheese & cracker selection
- Fresh fruit platter
- A selection of ice-cream
- Chefs premium selection of petite fours (selection of bite sized sweet treats)

Please also select one of the following:

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

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

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:

- Saucy Asian meatball
- Spinach and feta filo {V}
- Goujons of house panko crumbed fish with tartarē sauce
- Potato and kumara croquettes {V}
- Additional selection of beef crostini & salmon blinis
- Lamb & cumin croquettes
- Polenta chips with a sundried tomato tapenade {Vegan}{GF}{DF}
- Petite potato cakes with avocado {Vegan}{GF}{DF}
- Smoked eggplant crostini {Vegan}{DF}
- Miso mayo tofu with asian pickles {Vegan}{GF}{DF}

YOUR MAIN MEAL

Served as a Buffet

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 have the option to substitute carvery items with the below options:

- Croatian macaroni | finely diced beef with a tomato base
- Slowed cooked lamb curry with basmati rice
- Lamb ragu shepherd's pie

CHICKEN & FISH SELECTION

Please select one fish and one chicken 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 {GF} {DF} {V} {Vegan}

Please select one of the following:

- Braised harissa chickpea tagine {GF} {DF} {V}
- Pumpkin & pine nut risotto with parmesan {GF} {V}
- 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 {Vegan}
- Char-grilled portobello mushrooms on garlic baby potatoes {Vegan}
- Chickpea curry with steamed jasmine rice {Vegan}
- Eggplant and capsicum lasagne {Vegan}
- Vegetable au gratin

Please select one of the below options:

- Potato & kumara gratin {GF} {V}
- Roasted garlic potatoes {GF} {V}
- Roasted root vegetables {GF} {DF} {V}
- Crushed potatoes with herbs & garlic mayo {Vegan}{GF}

SALAD SELECTION

Please select four of the following:

- Chickpea & char-grilled vegetable with Moroccan dressing {GF} {DF} {V}
- Greek with tomato, feta, olive, cucumber, red onion, fresh herb dressing {GF} {V}
- Caesar with baby cos, egg, bacon, parmesan dressing {GF}
- Waldorf with apple, celery, walnuts, lemon mayonnaise {GF} {DF} {V}
- Potato with grilled kumara, spring onion, deli mayonnaise {GF} {V}
- Pasta with char grilled vegetables, chorizo, bacon, sundried tomato pesto
- Beetroot with spinach, roasted pumpkin, feta & caramelised walnuts {GF} {V}

- Broccoli, cranberry almond & orange poppyseed dressing {GF} {DF} {Vegan}
- Feta, pomegranate & couscous salad {V}
- Butternut squash, brussels sprouts, pumpkin seeds & cranberry salad {GF} {DF} {V} {Vegan}
- Quinoa with pumpkin {GF} {DF} {Vegan}
- Grilled carrots on hummus, pinenuts & tahini {GF}
- 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}

The meal is served with freshly baked bread rolls. Beef, lamb & chicken are halal

DESSERT *Served as a Buffet*

- Crème brûlée
- Cheese & cracker selection
- Fresh fruit platter
- A selection of ice-cream
- Chefs premium selection of petite fours (selection of bite sized sweet treats)

Please also select one of the following:

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

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

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 cream & smoked salmon, cream cheese on blinis

Please select an additional four canapes:

- Saucy Asian meatball
- Spinach and feta filo {V}
- Goujons of house panko crumbed fish with dipping sauce
- Potato and kumara croquettes {V}
- Additional selection of beef crostini & salmon blinis
- Lamb & cumin croquettes
- Polenta cake with a sundried tomato tapenade {Vegan} {GF} {DF}
- Petite potato cakes with avocado & herbed mayo {Vegan} {GF} {DF}
- Smoked eggplant crostini {Vegan} {DF}
- Miso mayo tofu with asian pickles {Vegan} {GF} {DF}

ENTRÉE

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

- Moroccan lamb ribs with tzatziki
- Goi ga salad with chilli garlic shrimp {GF} {DF}
- Duck liver parfait with port, Madeira & a fig & pear chutney
- Oak barrel smoked salmon, lemon crème fraîche & shaved fennel salad {GF}
- Caprese salad, tomato, mozzarella, basil, drizzled with olive oil & 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 & crisp noodles {V} {Vegan}
- Stuffed portobello caps, herbed polenta & spiced ratatouille {V} {Vegan}
- Roasted tomatoes, polenta bruschetta & balsamic reduction {V} {Vegan}

YOUR MAIN MEAL

Please select two of the below options:

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

- Crispy skin pork belly, 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

Please select one vegetarian alternative:

- 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}

SIDE SELECTION

Please select one hot side dish:

- Roasted parmesan carrots {GF}
- Vegetable au gratin
- Selection of fresh seasonal vegetables {V} {GF} {DF} {VG}
- Roasted garlic potatoes {GF} {V}

Please select one cold side dish:

- Fresh green salad
- Grilled carrots on hummus, pinenuts & tahini {GF}
- Greek with tomato, feta, olive, cucumber, red onion, fresh herb dressing {GF}
- Caesar with baby cos, egg, bacon, parmesan dressing {GF}
- Grilled broccoli with sesame dressing {GF} {DF} {Vegan}
- Feta, pomegranate & couscous salad {V}
- Quinoa with pumpkin {GF} {DF} {Vegan}

DESSERT

Served as a buffet

- Crème brûlée
- Cheese & cracker selection
- Fresh fruit platter
- A selection of ice-cream
- Chefs premium selection of petite fours (selection of bite sized sweet treats)

Please also select one of the following:

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

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. Your meal is also served with freshly baked bread rolls.

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.

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 mother 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
84 Old Railway Road Kumeu, Auckland
info@markovina.co.nz > www.markovina.co.nz