



MARKOVINA
vineyard  estate

Truly Unforgettable

CELEBRATING
60 YEARS
AWARD-WINNING VENUE

School Balls 2026

A Venue like no other

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

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

We have a team of experienced event coordinators and operational staff who are renowned for their impeccable service and strong passion for creating exceptional events for you and your guests.



A Night to Remember

Our venue is specifically designed for events offering an indoor-outdoor flow and the opportunity for you to dine under a canopy of vines or in front of our Otago schist fireplace.

You and your guests can explore the extensive gardens, water features and vines, all while enjoying our well-known Markovina hospitality.





Time to Celebrate

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

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

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

THE School Ball PACKAGE

OUR SCHOOL BALL PACKAGE

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

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

For all school balls we do require security to be present with one guard for every hundred students.

We do ask for this to be arranged by the school, however, please do let us know if you would like us to arrange this on your behalf which will be added to our invoices.



THE

School Ball

BUFFET MENU



YOUR MAIN MEAL
Served as a buffet with freshly baked bread rolls
Beef, lamb & chicken are halal

- LAMB, BEEF & PORK SELECTION**
Please select two of the following:
- Seared and roasted fillet of beef | Yorkshire pudding | jus & horseradish crème fraîche {DF}
 - Roasted pork shoulder, almond, apricot & sage {GF} {DF} accompanied with mint & cranberry chutney {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}

- CHICKEN & FISH SELECTION**
Please select two of the following:
- Butter chicken with rice {GF}
 - Citrus chicken thigh on garlic mash with salsa verde {GF}
 - Pan Fried market fish with a herb crumb on cauliflower puree with citrus, caper & butter sauce
 - Creamy garlic tuscan salmon with sundried tomatoes & spinach {GF}
 - Goujons of house panko crumbed fish with dipping sauce

- VEGETARIAN SELECTION**
- A medley of fresh seasonal vegetables {VG} {GF} {DF}

- Please select one of the following:*
- Vegetarian ravioli in a pesto sauce {V}
 - Vegetable au gratin {V}

- Please select one of the following:*
- Crushed potatoes with herbs and garlic mayo {V} {GF}
 - Roasted garlic potatoes {VG} {GF} {DF}

- SALAD SELECTION**
Please select four of the following:
- Fresh green salad {VG} {GF} {DF}
 - Greek with tomato, feta, olive, cucumber, red onion, fresh herb dressing {V} {GF}
 - Waldorf with apple, celery, walnuts, lemon mayonnaise {V} {GF} {DF}
 - Potato with grilled kumara, spring onion, deli mayonnaise {V} {GF}
 - Broccoli, cranberry almond & orange poppyseed dressing {VG} {GF} {DF}
 - Quinoa with pumpkin {VG} {GF} {DF}

- DESSERT**
Served as a buffet
- Chocolate mousse served with fresh cream
 - Profiteroles with chef’s selection of mousse filling
 - Chefs selection of homemade cheesecakes
 - A selection of ice-cream
 - Fresh fruit platter

- BEVERAGES**
Beverages included in the inclusive beverage package are:
- Assortment of soft drinks and juices
 - Freshly brewed coffee and tea selection

- OPTIONAL MOCKTAIL STATION**
Add on for \$10pp:
- 3 mocktails added to your juice and water station for the full event

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.



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

For that extra special event

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





A word from your host

I hope you have enjoyed reading through our school ball brochure. Please take the time to visit us at our venue so that I can show you around and give you the opportunity to explore our grounds. I would be happy to answer any questions you might have about holding your school ball event with us at Markovina Vineyard Estate.

Mark Markovina



More than just a venue



CALL US NOW (09) 412 8608

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