

NOTE: WE HAVE NOT
FINALISED OUR 2025 PRICING,
PLEASE USE 2024 PRICING AS A GUIDE.
SEE PRICING PAGE FOR MORE DETAILS



The beginning of forever

MARKOVINA
vineyard  *estate*

2024

A romantic wedding photograph of a bride and groom embracing in a vast field of tall, golden-brown grasses. The groom, on the left, has a beard and is wearing a light grey suit jacket over a white shirt and dark trousers. The bride, on the right, is wearing a white lace wedding dress with a long, flowing veil and is holding a bouquet of flowers. They are both smiling and looking at each other. The background consists of a dense line of dark green trees under a bright, slightly overcast sky. The overall mood is warm and intimate.

A breath of fresh air

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

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

A unique experience

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

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





Ceremonial bliss

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

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

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



Barrel Waterfall & the Barrels

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

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

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





Two Kauri trees & Pagoda

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

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



Pebble Beach & the Palms

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

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





The Chestnut Tree

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



Winter weather wonderland

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

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



CANAPES

Served on platters at the completion of your ceremony:

- Antipasto grazing platter
- Rare roast beef on toasted crostini with horseradish cream
- Arancini balls {V}
- Saucy Asian meatballs
- Potato and kumara croquettes {V}
- Smoked salmon with cream cheese on blinis
- Goujons of house panko crumbed fish with dipping sauce
- Spinach and feta filo {V}

YOUR MAIN MEAL

Served as shared platters to each table

BEEF, LAMB & PORK SELECTION

Select one of the below options:

- Beef fillet served on Lyonnaise potatoes with beef jus and pea puree
- Succulent New Zealand lamb cutlets crusted with herb and parmesan on kumara mash with a mint demi glaze
- Crispy skin pork belly with baked apple sauce on a creamy duo of braised buttered cabbage and herb mash {GF}
- Roasted lamb shoulder stuffed with pinenuts, accompanied with mint and cranberry chutney
- Roasted pork ribeye with baked apple compot {GF} {DF}
- Slowed cooked lamb curry with herb dumplings accompanied with basmati rice

CHICKEN SELECTION

Select one of the below options:

- Baked chicken thighs with sundried tomatoes pesto and a char-grilled vegetable risotto {GF}

- Lemon glazed chicken thighs on chefs' homemade rosti {GF} {DF}
- Bacon wrapped chicken breast with garlic mash and green pea puree {GF}
- BBQ marinated chicken on wild rice with chunky avocado and tomato salsa {GF} {DF}

FISH SELECTION

Select one of the below options:

- Herb crumbed market fish served on a creamy mash
- Seared and baked salmon fillet served on a bed of risotto {GF}
- Pan-fried fish wrapped in rice paper served on a risotto cake {GF}
- Seared salmon on blanched bok choy with miso mayonnaise and an Asian salad

VEGETARIAN SELECTION

Select one of the below options:

- Braised harissa chickpea tagine {V} {GF} {DF}
- Mushroom, spinach and ricotta pasta bake
- Spinach and feta cannelloni with cherry tomatoes and parmesan {V}
- Authentic Greek vegetarian Moussaka with oven roasted Roma tomatoes in a balsamic glaze {V} {GF}
- Sweet potato and coconut curry on steamed rice {V}

YOUR MEAL IS ALSO SERVED WITH

- Selection of fresh seasonal vegetables {V} {GF} {DF} {VG}
- Roasted garlic potatoes {V} {GF} {DF} {VG}
- Fresh seasonal salad {V} {GF} {DF} {VG}

The meal is served with bread. Our beef, lamb and chicken are sourced from halal certified suppliers.

DESSERT

Served as a buffet:

- Chocolate mousse served with fresh cream {V} {GF}
- Profiteroles with chefs' selection of mousse filling {V}
- Chefs' selection of homemade cheesecakes
- Traditional trifle {V}
- A selection of ice-cream {V}
- Fresh fruit platter {V} {GF} {DF}
- Selection of speciality cheese served with crackers {V}
- Crème brûlée {V} {GF}

BEVERAGES

Beverages included in your package are:

- Oyster Bay - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Pol Remy Brut (France) and Jacobs Creek Moscato
- Heineken, Stella Artois, Steinlager Classic, Speights, Heineken Light and Heineken 0%
- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection

Our menu and beverage selection are subject to change for both seasonal variations and adjustment to the menu.

As our sharing platters menu is served to the table, there are limitations for your table decorations as we need plenty of space to ensure all platters can be served for your guests to enjoy.

THE Wedding Buffet MENU



CANAPES

Served on platters at the completion of your ceremony:

- Antipasto grazing platter
- Rare roast beef on toasted crostini with horseradish cream
- Arancini balls {V}
- Saucy Asian meatballs
- Potato and kumara croquettes {V}
- Smoked salmon with cream cheese on blinis
- Goujons of house panko crumbed fish with dipping sauce
- Spinach and feta filo {V}

YOUR MAIN MEAL

Served as a Buffet

LAMB, BEEF & PORK SELECTION

Select two of the below options:

- Seared and roasted fillet of beef with Yorkshire pudding, jus and horseradish mayo {C}
- Grilled scotch fillet with a Moroccan crust finished off in the oven {C}
- Roasted pork ribeye with baked apple compot {GF} {C}
- Roasted lamb shoulder stuffed with pinenuts and fresh herbs accompanied with mint and cranberry chutney {DF} {C}
- Glazed champagne ham with apricot served with a soy and seeded mustard with star anise {GF} {DF}{C}
- Croatian macaroni with finely diced beef and tomato base
- Slowed cooked lamb curry with herb dumplings accompanied with basmati rice

CHICKEN & FISH SELECTION

Select two of the below options:

- Bacon wrapped chicken breast on a potato cake with sofrito {GF} {DF}
- Citrus chicken thigh on garlic mash with salsa verde {GF}
- Roasted chicken breast served on a bed of citrus risotto with a sun-dried tomato salsa {GF}
- Seared and baked salmon fillet served on a bed of risotto {GF}
- Pan-fried market fish with a herb crumb on cauliflower puree with citrus, caper and butter sauce

- Rice paper wrapped market fish on risotto cake with a garlic chilli sauce {GF}
- Creamy garlic Tuscan salmon with sundried tomatoes and spinach {GF}

VEGETARIAN SELECTION

- A medley of fresh seasonal vegetables {V} {GF} {DF}

Please select one of the following:

- Braised harissa chickpea tagine {V} {GF} {DF}
- Pumpkin and pine nut risotto with parmesan {V} {GF}
- Vegetarian moussaka with oven roasted tomato salsa sauce {V}
- Mushroom, spinach and ricotta pasta bake {V}
- Spinach and feta cannelloni {V}
- Vegetarian ravioli in a pesto sauce {V}

Please select one of the below options:

- Potato and kumara gratin {V} {GF}
- Roasted garlic potatoes {V} {GF} {DF}{VG}
- Roasted root vegetables {V} {GF} {DF} {VG}

SALAD SELECTION

Please select four of the below options:

- Chickpea and char-grilled vegetables with Moroccan dressing {V} {GF} {DF}
- Greek salad with tomato, feta, olive, cucumber, red onion and a fresh herb dressing {V} {GF}
- Caesar salad with baby cos, egg, bacon and a parmesan dressing {GF}
- Waldorf salad with apple, celery, walnuts and a lemon mayonnaise {V} {GF} {DF}
- Potato with grilled kumara, spring onion and a deli mayonnaise {V} {GF}
- Pasta salad with char-grilled vegetables, chorizo, bacon and a sun-dried tomato pesto
- Beetroot salad with spinach, roasted pumpkin, feta and caramelised walnuts {V} {GF}
- Cranberry, almond and broccoli salad with a poppyseed dressing {V} {GF} {DF}
- Feta, pomegranate and couscous salad {V}
- Butternut squash, brussel sprouts, pumpkin seeds and cranberry salad {V} {DF}

- Mussel salad with red onion, capsicum and a lemon dressing {GF} {DF}
- Seared tuna salad with green beans, potato, olives and onion {GF} {DF}
- Prawn salad with cherry tomato, avocado and a lemon mayonnaise {GF} {DF}
- Raw fish salad with coconut cream, tomato, cucumber, spring onion and citrus {GF} {DF}
- Quinoa salad with grilled spring vegetables and a herb dressing {V} {GF} {DF}

The meal is served with bread. Our beef, lamb and chicken are sourced from halal certified suppliers.

DESSERT

Served as a Buffet

- Chocolate mousse served with fresh cream {V} {GF}
- Profiteroles with chefs' selection of mousse filling {V}
- Chefs' selection of homemade cheesecakes
- Traditional trifle {V}
- A selection of ice-cream {V}
- Fresh fruit platter {V} {GF} {DF}
- Selection of speciality cheese served with crackers {V}
- Crème brûlée {V} {GF}

BEVERAGES

Beverages included in your package are:

- Oyster Bay - Sauvignon Blanc, Chardonnay, Pinot Gris, Rose, Merlot and Pinot Noir
- Pol Remy Brut (France) and Jacobs Creek Moscato
- Heineken, Stella Artois, Steinlager Classic, Speights, Heineken Light and Heineken 0%
- Assortment of soft drinks and juices
- Freshly brewed coffee and tea selection

Our menu and beverage selection are subject to change for both seasonal variations and adjustment to the menu.

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

We are pleased to offer a variety of gluten free options on our menus; however we are not a gluten-free venue, we cannot ensure that cross contamination will never occur. If you or your guests have a serious food allergy, please ensure this information is advised to our team prior to your event.

THE Plated Wedding MENU



PLATED MEAL SERVICE

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

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

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

CANAPES

Served on platters at the completion of your ceremony:

- Antipasto grazing platter
- Rare roast beef on toasted crostini with horseradish cream
- Arancini balls {V}
- Saucy Asian meatballs
- Potato and kumara croquettes {V}
- Smoked salmon with cream cheese on blinis
- Goujons of house panko crumbed fish with dipping sauce
- Spinach and feta filo {V}

ENTRÉE

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

- Prawn and melon cocktail with chefs' homemade dressing {GF} {DF}
- Crispy salt and three pepper prawns with siracha mayo, cos lettuce, radish, cherry tomatoes, edamame beans, cashews and a sweet and sour dressing
- Duck liver Pinot Noir parfait, sealed with ghee and served with cranberry chutney on crostini
- Oak barrel smoked salmon, with lemon cream friache and shaved fennel salad {GF}
- Caprese salad with tomato, mozzarella, basil, drizzled with olive oil and balsamic reduction {V} {GF}
- Beef carpaccio with crispy capers, finely sliced red onion and a

- red wine glaze {GF} {DF}
- Herbed chicken with apple slaw and a walnut and maple dressing

YOUR MAIN MEAL

Please select two of the below options:

BEEF SELECTION

- Beef fillet on a potato cake with lightly battered onion rings, buttered green beans and a Portobello mushroom jus
- Beef fillet mignon with potato gratin, caramelised onions, parmesan roasted carrots and pea puree {GF}

LAMB SELECTION

- Succulent lemon and herb crusted New Zealand lamb rack with a kumara and thyme cake, served with wilted spinach and minted demi glaze
- Lamb shank with herb potato, leek, pea puree and red wine jus

PORK SELECTION

- Crispy skin pork belly on herbed mash with a medley of seasonal vegetables and red cabbage marmalade {GF}
- Bacon wrapped pork fillet with garlic baby potatoes, creamed spinach and a fig chutney {GF}

CHICKEN SELECTION

- Prosciutto wrapped chicken thigh on fondant potatoes, served with wilted bok choy and roast garlic jus
- Crispy skin chicken breast stuffed with pepper and feta served on saffron rice with green beans and a spicy tomato salsa
- Panko crusted chicken breast with buttered red cabbage, garlic potato mash with parsley and a caper sauce

FISH SELECTION

- Pan-fried market fish wrapped in rice paper on risotto cake, served with char-grilled seasonal vegetables and citrus hollandaise {GF}
- Crispy skinned Hapuka served with snow peas, peas and smoky bacon, finished with a lemon sauce
- Seared salmon with smashed kumara and potato cake with a cucumber and mint salsa {GF}
- Char-grilled sweet chilli glazed salmon on a herb mash with feta

- crush and caper cream, served on broccoli and green beans {GF}

VEGETARIAN SELECTION

- Roasted vegetable and beetroot salad with whipped feta, toasted almonds and citrus vinaigrette {V} {GF}
- Pumpkin and fennel risotto with a parmesan crisp {V}
- Roasted field mushrooms in a garlic cream sauce on steamed rice with grilled haloumi {V} {GF}
- Spinach and feta ravioli with chefs' herbed tomato sauce {V}
- Char-grilled vegetable filo with herb polenta slice and basil dressing {V}

The meal is served with bread and green salad. Our beef, lamb and chicken are sourced from halal certified suppliers.

DESSERT *Served as a buffet*

- Chocolate mousse served with fresh cream {V} {GF}
- Profiteroles with chefs' selection of mousse filling {V}
- Chefs' selection of homemade cheesecakes
- Traditional trifle {V}
- A selection of ice-cream {V}
- Fresh fruit platter {V} {GF} {DF}
- Selection of speciality cheese served with crackers {V}
- Crème brûlée {V} {GF}

BEVERAGES

Beverages included in your package are:

- 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

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 Price list

Our per person pricing includes venue hire, meals and a six hour beverage package. Pricing varies from \$179pp to \$269pp depending on the date booked.

January, February, March & April 2024

Saturday	\$269 pp	Minimum 100 guests
Friday	\$249 pp	Minimum 85 guests
Sunday	\$239 pp	Minimum 70 guests
Thursday	\$219 pp	Minimum 70 guests
Monday to Wednesday	\$209 pp	Minimum 70 guests

Pricing differs for public holidays and days prior to a public holiday.

Saturday pricing & minimums apply to 28th January 2024; Friday pricing & minimums apply to 5th February 2024; 28th March 2024; 24th April 2024. Sunday pricing & minimums apply to 1st, 2nd & 29th January 2024; 6th February 2024; 1st & 25th April 2024. We are closed on Good Friday & Easter Sunday.

May & September 2024

Saturday	\$229 pp	Minimum 85 guests
Friday	\$219 pp	Minimum 75 guests
Sunday	\$209 pp	Minimum 70 guests
Thursday	\$199 pp	Minimum 60 guests
Monday to Wednesday	\$189 pp	Minimum 60 guests

June, July & August 2024

Saturday	\$209 pp	Minimum 85 guests
Friday	\$199 pp	Minimum 70 guests
Sunday	\$199 pp	Minimum 70 guests
Thursday	\$189 pp	Minimum 60 guests
Monday to Wednesday	\$179 pp	Minimum 55 guests

Pricing differs for public holidays and days prior to a public holiday.

Saturday pricing & minimums apply to 2nd & 28th June 2024; Friday pricing & minimums apply to 27th June 2024. Sunday pricing & minimums apply to 3rd June 2024

October, November & December 2024

Saturday	\$269 pp	Minimum guests vary
Friday	\$249 pp	Minimum guests vary
Sunday	\$239 pp	Minimum guests vary
Thursday	\$219 pp	Minimum 70 guests
Monday to Wednesday	\$209 pp	Minimum 60 guests

Pricing differs for public holidays and days prior to a public holiday.

Saturday pricing with a 100 person minimum apply to 5th, 12th, 19th 26th & 27th October 2024; 2nd & 9th November 2024; 28th December 2024. Saturday pricing with a 150 person minimum apply to 16th, 23rd & 30th November 2024; 7th, 14th, 21st & 31st December 2024. Friday pricing with a 85 person minimum apply to 4th, 11th, 18th & 25th October 2024; 1st, 8th & 15th November 2024; 27th December 2024. Friday pricing with a 150 person minimum apply to 22nd & 29th November 2024; 6th, 13th & 20th December 2024. A minimum of 100 guests applies to Sunday 24th November plus Sunday 1st, 8th, 15th & 22nd December 2024. A minimum of 70 guests applies to all other Sunday's in October, November & December 2024. Sunday pricing & minimums apply to 28th October 2024; 23rd & 30th December 2024. We are closed Christmas Eve, Christmas Day & Boxing Day.

January to December 2025

We are taking bookings for 2025, if your booking is confirmed prior to our 2025 pricing being released your maximum price increase will be 10% on our 2024 pricing. For pricing on (or the day prior to) a public holiday, use the equivalent day in 2024 for pricing comparison.

January to December 2023

Our 2024 pricing will apply to any 2023 event confirmed after 1 June 2023.

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 with your seven-hour period starting from your ceremony or baraat (if applicable) alternatively the beginning of food and beverage service if you are having a reception only and ending as the music finishes. Guests can arrive up to 30 minutes prior to your start time and have usually departed within 30 minutes after your finish time.
- We have a bridal room that can be used from an hour prior to your ceremony and continue to be used throughout your venue hire

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 wine, beer & non-alcoholic refreshments for up to six hours.
- Table linen, linen napkins, glassware & crockery.
- Use of our in-house music system, fairy light curtain & dance floor lighting.

Your meal.....

- Your choice from our premium menus; buffet, sharing platters or plated. All our menus come with canapes followed by dessert.
- When choosing a buffet, we have both European and Indian options. You are also able to create a fusion between these two menus.

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

- We provide tables, chivari chairs & linen for your reception.
- We keep a stock of vases and other table décor items you can use at no charge.

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 or adding other beverages to your day including spirits, cocktails, 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 2024 wedding package:

- Menus & beverage selection may be updated compared with those listed in our wedding brochure.
- This price list is valid for any 2024 bookings confirmed prior to 31st August 2023.

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.

When two become one



The Contract

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

A WORD FROM YOUR HOSTS

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

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

Rina & Mark Markovina



...the greatest day of your life

MARKOVINA
vineyard  *estate*

CALL (09) 412 8608 Markovina Estate Ltd
84 Old Railway Road Kumeu, Auckland
info@markovina.co.nz > www.markovina.co.nz