



BROOKFIELDS

VINEYARDS



Your Wedding

Founded in 1937, Brookfields Vineyards is Hawkes' Bay's oldest boutique winery. The Restaurant was launched in 1991. Functions have become a major focus for the restaurant, with the venue attracting large bookings each summer. Function Manager Rachael Robertson studied at Weltec (Petone) and subsequently worked at Shed 5 in Wellington before returning home. Rachael will ensure all details are attended to in a professional manner. The success of your wedding is determined by the planning. Ultimately, Rachael will provide you with a Wedding Checklist, which is the template for your special day.

Head Chef Scott McGregor trained in Christchurch. He gained invaluable experience working in Sydney as Head Chef at the Glass House café, before traveling to London where he was one of the Pastry Chefs at the Portal Hotel. After two years as Head Chef at Orton Catering, Scott saw an opening for Spoon Cuisine in Hawke's Bay, which he operates in conjunction with being Head Chef at Brookfields Vineyards. Scott's menu is built around freshness of produce and seasonality, and is the culmination of twenty years experience. His passion for Canapés is self-evident by the array of options. Scott's food is exciting, and it is the perfect accompaniment to the fruit driven wines produced on site in the winery.



Brookfields Wedding's

At Brookfields we do something special that sets us apart from many of the alternate venues. We guarantee you exclusive use of the entire venue for the evening. This means that from the moment your wedding guests arrive until you have said your last good-byes, your wedding is the only event at Brookfields, meaning that we can take the time to personally cater to your every need, as you are our only focus.

We do not charge a venue hireage nor is there a fee to have your ceremony with us.

Costs in summary

Set Menu with Options

\$55.00 per person: Selection of Canapés (3), Mains (2) and Desserts (2)

\$68.00 per head : Selection of Canapés (3), Entrée's (2), Mains (2) and Desserts (2)

Alfresco Menu

\$55.00 per person: Selection of Canapés (3), Antipasto, Principal, and Dessert. Limited to eighty guests.

Very much in a traditional Italian dining style, with all the food arriving at the table on platters.

Estimating the cost of your Wedding

The average beverage (which is your decision) spend is \$40 per person. Include minimal hireage for linen, and a food spend of \$55 per person, the total cost of your wedding at Brookfield Vineyards is approximately \$100 per person. Should you have Entrées, or round tables, then it becomes extra. But also remembering there is no Venue Hireage.

Additional Costs

Whilst we do not charge any fee to hire our venue for the reception or the ceremony we do have optional extra's, details of which are listed below:

- \$75.00 - Silks to cover the poles in the pavilion.
- \$75.00 - Ceiling silks in the pavilion.
- \$50.00 - Use of the four candelabras for the night (candle's inclusive)
- \$3.00 - Cost per person for linen (this includes tablecloths and linen napkins for each guest, when using the Brookfields rectangular tables)

If you wish to have silk skirts placed over the wood fired oven in the pavilion this can be arranged free of charge.

The only additional charges are those incurred for hiring any extra items, such as round tables. Please feel free to inquire and a quote will be provided.

Suggested Itinerary

4.00pm	Guest arrival
4.30pm	Arrival of Bridal party and the bride
5.00pm	Ceremony concludes canapés and first drinks are served. Guests mingle and the bridal party has their photos.
6.30pm	Seating of guests. Water, breads and wines are put on the tables. Orders are taken and the MC does the housekeeping speech.
7.00pm	Bridal party enters
7.30pm	Entrees are served and speeches continue if needed.
8.00pm	Mains are served
8.45pm	Desserts are served
9.00pm	Bride and Groom have their first dance. The festivities begin.
10.00pm	Tea and coffee plus the portioned wedding cake are made available to the guests.
12.00pm	The band completes their last song, the bar closes and the bridal party begin to say their goodbyes to the guests, if they haven't already made their exit.



Please appreciate the above itinerary is indicative only and is to serve as a guide. We are more than happy to customize this to your liking.

Beverage List

Only Brookfields table wines will be served during weddings. There is a House Bubbles (Morton Estate), however should you prefer to supply your own bubbles, there is a \$13 corkage fee.

Our bar has a comprehensive range of beers and non-alcoholic beverages. As a rule we do not serve spirits however we can, on request, bring in RTD's of your choice.

Estate white wines (all \$28.00 per bottle)

Gewurztraminer

Ohiti Riesling

Hawke's Bay Sauvignon Blanc

Bergman Chardonnay

Viognier

Pinot Gris

Reserve white wines (\$38.00 per bottle)

Marshall Bank Chardonnay

Late Harvest (\$30.00 per bottle)

- Indulgence

Estate Red Wines (\$28.00)

Ohiti Estate Cabernet Sauvignon

Burnfoot Merlot

Backblock Syrah

Reserve Red Wines (prices attached)

Highland Merlot (\$38.00)

Hillside Syrah (\$48.00)

Gold Label Cabernet Merlot (\$58.00)

Malbec (\$38.00)

Non alcoholic Beverages

Soft drinks 330ml - 375ml bottles (\$4.00)

Coke, Diet Coke, Lemonade, Gingerale, Lemon, Lime & Bitters, Ginger Beer and Pellegrino Sparkling mineral water. If you have any additional requirement please let us know and we will source these for you.

Brookfields will do a 5L-non alcoholic punch bowl for \$75.00 including hireage of the bowl and ladle. Additional refills of will be at \$50.00.

Beers

Brookfields stocks Tui and Heineken as our standard beers however we give clients a choice of any three beers.

Our pricing structure is \$4.50 for a standard beer (e.g. Tui, Export Gold) and \$5.50 for a premium beer (e.g. Heineken, Steinlager).

RTD's are priced at \$5.50 per bottle.

We do not offer kegs.

BYO is not an option that we offer at Brookfields, except for sparkling wine.



Canapés Menu

- Steamed Pork and shiitake mushroom dim sims with soy and ginger dipping sauce
- Thai style fish cakes with sweet chilli sauce
- Garlic Croutes with rare beef and horseradish cream and smoked salmon and Crème fraiche
- Vegetable and blue cheese tartlets
- Tandoori chicken sticks with minted yogurt
- Mini filo parcels with spinach pinenut and ricotta
- Gruyere cheese puffs filled with creamy chicken mushroom
- Sushi selection
- Lamb and mint koftas with Moroccan dip
- Seared Nelson Scallops with chilli jam
- Goujons of fresh fish with tartare sauce
- Fresh asparagus spears wrapped in prosciutto with garlic Aioli
- Mini crab cakes topped with coriander paste
- Spiced Tiger Prawn with Lime Aioli
- Duck and spring onion rice paper rolls with Hoi sin dip
- Asian style duck and ginger wontons with chilli dips
- Chicken liver pate on herb crisps
- Prawn cone with yakitory glaze
- Natural Oysters in the 1/2 shell and with champagne vinaigrette
- Fried Risotto balls with an apple glaze

Subject to seasonal availability

Selection of Three -\$10.00 per person

Selection of Four - \$12.50 per person

Selection of Six - \$15.00 per person

Entrées Menu

- House Smoked Marlborough Salmon Fillet on a Potato Rosti with a Lime drizzle and Wasabi Caviar
- Seared Duck Breast with fresh leaves roasted Hazelnuts and pickled Pear
- Wild Mushroom Goats Cheese Tart with frisée endive and Vincotto drizzle
- Retro Prawn Crayfish and Avocado cocktail with Mary Rose sauce and Salmon Caviar
- Creamy Leek and Potato Soup with Smoked Hapuka and truffle oil drizzle
- Chicken Caesar Salad with Cos Lettuce, Croutons, Bacon and a creamy dressing
- Seared Nelson Scallops on Leek and Potato stew with Pernod cream sauce
- Creamy Cauliflower Soup with Smoked Hapuka and Truffle Oil

Subject to availability

Entrées are \$13 per person



Brookfields Road, Meeanee • PO Box 7174, Taradale, Napier 4141, New Zealand
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Email: brookfields.vineyards@xtra.co.nz • Website: brookfieldsvineyards.co.nz

Mains Menu

- Crispy Cutlets of Pork with wilted greens and Apple Confit
- Chicken breast filled with spinach and pancetta on celeriac puree with a white wine volute
- Sumac crusted rack and rump of Meredo Lamb on Israeli Couscous with Eggplant Relish
- Deep sea fresh Fish fillet on Cucumber and Olive Salad with Braised Lettuce and a Smoked Tomato Jus
- Juniper rubbed Venison Short Loin with fresh Cranberries and Merlot Jus on Potato Gratin
- Beef Tenderloin served medium rare braised curly kale served on Potato Dauphinoise with a Thyme Beef Glaze
- Orange infused Duck Leg Confit on wilted greens and Kumara Ginger mash
- Vegetarian option is available on request

All mains served with

- Fresh Garden Salad & Honey Mustard Dressing
- Medley of hot vegetables

Desserts Menu

- Vanilla cream Brulée with chocolate biscotti and fresh strawberries
- Individual White Chocolate and Lemon Panna-cotta with Confit of Lemons
- Rich Chocolate Tart Candied Oranges and Caramel Swirl
- Apple Tarte Tartin with Kalinchy Gold Ice Cream and Apple Wafers
- Citrus Tart Bruléed with Berry Couli and Cream Fraiché
- Individual Tiramisu (Italian Style Trifle)

Please choose **two** Mains & **two** Desserts from the above

\$45.00 per person (Including GST)

Menu options are subject to change with the seasons, especially the Dessert Menu

Pricing is reviewed annually in October.

Please be advised that all dietary requirements will be catered for and the menu can be adjusted as such.



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Alfresco Menu

Antipasto

- Homemade Bread & Dips
- Tomato & Basil with Mozerella drizzled with balsamic & olive oil
- Chargrilled vegetables
- Cured meats
- Marinated Vegetables
- Cous Cous Salad

Principal

- Spicy mussels & chorizo in a tomato base
- Whole baked founder
- Roast Lamb: Shoulder roll no bone
- Chicken drum sticks
- Flat Bread

Salads 2 (rocket, pasta, potato, or green)

Desserts

Citrus Tart or Tart Tartin of Seasonal Fruit

Chocolate Mousse with a Berry Coulis & Ice Cream

Cheese Cake

Price is \$45.00 per person.

Fish is subject to availability



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Wedding Cake Specialist

- Sweet Art Cake Design (06) 877 2050
- Sugarloaf Café (06) 835 6118
- Mississippi Mud Cake (06) 843 8559
- Heavens Bakery (06) 844 2401



Transportation

- John Thirkell, 1964 mk2 Jaguar metallic Blue, 0275 523 002
- County Daimler Hire, Daimler Limousine, (06) 835 7800
- Bluewater Limousines, (06) 835 8668, www.bluewaterhotel.co.nz
- Horses and Carriage (local) John & Lynne Bull, (06) 844 9565
- Pirongia Clydesdales, Horse drawn wedding transportation, pirongia.clydesdales@xtra.co.nz
- Metro Performance Cars, Chauffeured or not, (06) 835 8971

Musicians and DJs

- Naked Gun, Jason (06) 833 7206, 021 367 939
- Double Vision, Covers Band (06) 842 1550, (06) 835 0083
- Pulse, Classic covers band, Wedding Specialists, (06) 844 9851
- Verdant Blue, Classic rock covers band, Deaks (06) 876 9461, 021 032 8826 Eugene 021 294 7184, deaksrach@xtra.co.nz
- The Kawekas, Music for all occasions, Scotty Smith (06) 844 7470, s-smith@inhb.co.nz
- Romanza, String Quartet, Norma Smith (06) 835 7123, malcnorm@clear.net.nz
- Raewyn Newcomb, String Quartet, (06) 844 3992
- Organized Sounds, DJs, (06) 844 2238, 027 DJ HIRE, www.osme.co.nz

Chair Covers

- Touch of Elegance 027 229 8252, www.elegancenz.co.nz



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Celebrants

Jan Baillie (06) 835 3023
Helen Charters (06) 875 1447
Gilbert Duncan (06) 844 7598
Heather Cairns (06) 844 7080 or 027 451 5207
Shirley McMillan (06) 876 9047
Denyse Watkins (06) 845 0230
Jane Kerston (06) 858 5443



Florists

- Debbie Nott Flowers (06) 877 8115, 0274 436 189
www.debbienottflowers.co.nz
- Brookfields Florist and Gifts (06) 835 0530
brookfieldsflorist@paradise.net
- Pretti Werz Flowers (06) 844 4166
- The Flower Barrow (06) 844 8250
www.flowerbarrow@xtra.co.nz

Photographers



- Lynda Forrest
021 036 0526
www.lyndaforrest.co.nz
lyn@lyndaforrest.co.nz
- Richard Brimer
(06) 875 0153, 027 240 9960
www.brimer.co.nz
rich.brim@xtra.co.nz
- David Evans
(06) 877 8990, 0274 877 899
www.davidevans.co.nz
photos@davidevans.co.nz
- Anneliese Hough & Guillaume Forcade
Studio Café Noir
06 835 1788, 027 253 1788
www.wedding.cafenoir.co.nz
info@cafenoir.co.nz
- The Photographers
(06) 843 3644
www.thephotographers.co.nz
weddings@thephotographers.co.nz

Terms and Conditions

Deposit

Upon finalizing a date for your wedding we require a \$500 non-refundable deposit. This is then deducted from the final invoice.

Final numbers are to be confirmed 10 days prior to your wedding at which point we require the balance for the food to be paid in full. The remainder of the cost is to be settled the following day.

Checklist / Budget

After discussion/correspondence, Brookfields will supply you with a wedding checklist, copy of the Menu and budget.

Licensing and access to venue

We are a licensed venue until 12pm. Drinks will not be served after this time. All guests are to have departed by 12.30am.

You and family will have access to the venue from 10.00am on the day of your wedding. If there is no evening function on the preceding night, final touches such as place cards, centerpieces and floral arrangements can be attended to then.

Assistance

We are here to assist you in every possible way and please do not hesitate to ask us for recommendations in regards to florists, bands, DJ's, cake designers or wedding transportation. For your convenience we have compiled a list at the back of this wedding pack of recommended people that we have used successfully many times.

Health and Safety

Unsupervised access into the vineyard, winery buildings and administration areas is not permitted due to health and safety regulations.

Smoking

All buildings on site are smokefree. Smoking is permitted in the courtyard.

Breakage and Damage

Brookfields provides cutlery, crockery and glassware of high quality for your use. Any breakage will be added to the final account. Damage not considered to be normal 'wear and tear' may be charged for after consultation with the client.

Security and Lost Property

Brookfields has a comprehensive alarmed security system in place. Every effort will be made to return lost items however, any items, equipment or vehicles left unsupervised on site are not the responsibility of Brookfields Vineyards. Equally this applies to wedding gifts when left over night.



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