

BROOKFIELDS

V I N E Y A R D S

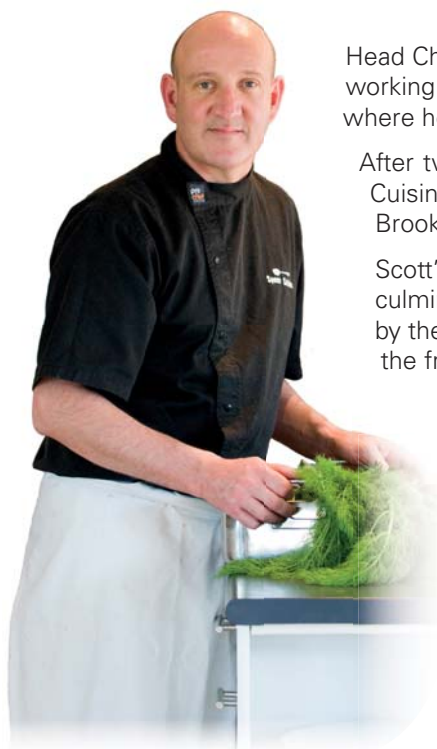


Your Wedding

Founded in 1937, Brookfields Vineyards is Hawke's 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 travelling to London where he was one of the pastry chefs at the Portman Intercontinental Hotel.

After two years as Head Chef at Orton Catering, Scott saw an opening for Spoon Cuisine in Hawke's Bay, which he operated 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 perfect accompaniment to the fruit driven wines produced on site in the winery.



Brookfields Weddings'

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

Most weddings have a \$110.00 - \$115.00 per person spend for food and beverages.

Canapés, mains and dessert are normally \$68.00 per person and the beverage spend is approximately \$45.00 per person.



ADDITIONAL COSTS

Whilst we do not charge any fee to hire out our venue for the reception or the ceremony, we do have optional extras, 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).
- \$4.00 - 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

3.00pm	Guest arrival
3.30pm	Arrival of bridal party and the bride
4.00pm	Ceremony concludes - canapés and first drinks are served. Guests mingle and the bridal party has their photos.
5.30pm	Seating of guests. Water, breads and wines are put on the tables. MC does the housekeeping speech.
5.45pm	Bridal party enters
6.00pm	Mains are served
7.00pm	Speeches start
7.30pm	Desserts are served
8.00pm	Bride and groom have their first dance. The festivities begin.
8.30pm	Tea and coffee plus the portioned wedding cake are made available to guests
12.00 Midnight	The band plays 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.



Beverage List

Only Brookfields table wines will be served during weddings.

There is a \$13 corkage fee, per bottle when providing your own bubbles.

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 \$30.00 PER BOTTLE)

Hawke's Bay Sauvignon Blanc

Bergman Chardonnay

Viognier

Pinot Gris

RESERVE WHITE WINES (\$40.00 PER BOTTLE)

Marshall Bank Chardonnay

ESTATE RED WINES (30.00 PER BOTTLE)

Ohiti Estate Cabernet Sauvignon

Burnfoot Merlot

Back Block Syrah

RESERVE RED WINES (PRICES ATTACHED)

Highland Merlot (\$40.00)

Hillside Syrah (\$50.00)

Gold Label Cabernet/Merlot (\$60.00)

Sun-Dried Malbec (\$34.00)

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 requirements, 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 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 \$5.00 for a standard beer (e.g. Tui, Export Gold), and \$6.50 for a premium beer (e.g. Heineken, Steinlager).

RTD's are priced on request.

We do not offer kegs.

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



Canapé Selections

Steamed pork and shiitake mushroom dim sims with soy and ginger dipping sauce

Garlic toasts with rare beef and horseradish cream, smoked salmon with crème fraîche, and feta and pesto

Vegetable and Kikorangi blue cheese tartlets

Mini filo parcels with spinach, pine nut and ricotta

Shot glasses of cured fresh fish with coconut, lime and chilli

Lamb samosas with mango chutney

Fresh asparagus spears wrapped in prosciutto with garlic aioli

Seared Nelson scallops with sweet chilli jam

Thai style fish cakes with sweet chilli sauce

Ver jus and watermelon granite with mint and ginger

Mini chicken and leek pies

Mini waffle cones with smoked salmon and crème fraîche

Pacific oysters with Champagne vinaigrette

Sushi selection

Lamb koftas with Moroccan dip

Chicken liver and green peppercorn pate on herb crisps

Spoons of seared scallops with cauliflower puree

Spiced lamb loin on parmesan polenta with spicy tomato sauce

Coconut crusted prawns in chopsticks with Asian dip

Selection of wontons, spring rolls and samosas

Selection of various little finger sandwiches

Tandoori chicken sticks with mango chutney

Herb potato cakes topped with Mascarpone, tomato jam and salmon

Venison sticks with Yakitory glaze

Gruyere cheese puffs filled with creamy chicken and mushroom

Goujons of fresh fish with tartare sauce

Crumbed Risotto balls with apple glaze

Asian style pork wontons with sweet chilli

Gourmet sausage rolls with old smokey tomato sauce

Duck and spring onion rice paper rolls with Hoisin dip

Crab cakes topped with chilli jam



Dessert Menu

Tiramisu - Italian trifle

Chocolate and ginger cheesecake with whipped cream and berry compote

Pavlova roulade with passionfruit cream and Scott's farm strawberries

Individual Crème Brulee with fresh berries and hazelnut shortbread

Citrus tart with lemon confit and crème fraiche

Apple tarte tatin with vanilla bean ice-cream and apple glaze

Rich chocolate tart with berry coulis and French custard

Cheese platter with quince paste and herb toasts



Sample Alfresco Menu

(Approx. \$68 inc. per guest)

Nibbles

Select five canapés from the canapé menu

To start

Crusty bread selection with dips and olives

Main event

Moroccan spiced carved roasted lamb leg with yoghurt dressing (served with Israeli couscous, green beans and tomatoes)

Deep sea whole fish on green salad with rocket dressing

Mediterranean chicken thighs with preserved lemon and basil (served on roasted red onions and carrots)

Smashed gourmet potatoes with crispy sage and olive oil

To finish

Platters of small sweets (almond friands, chocolate peppermint slice, lemon meringue tartlet, Scott's Farm strawberries)

Selection of teas and freshly brewed coffee



Sample Buffet Menu

(Approx. \$68 inc. per guest)

Nibbles

Select five canapés from the canapé menu

To start

Crusty bread selection with butter

Main event

(Select two)

Scotch fillet of beef with cabernet glaze

Rolled pork loin with crispy crackling and apple confit

Roasted leg of lamb with rosemary and red wine jus

Roasted chicken pieces with thyme, preserved lemon and smoked eggplant relish

Carved honey glazed leg of ham on the bone with seeded mustard and port wine jelly

Seared deep sea fish fillet on rocket leaved with chermoula dressing

House smoked salmon fillet with coconut lime and ginger drizzle

In addition the buffet includes:

Roasted vegetable selection of beets, fennel, carrots, peppers and red onions

Primo mesclun salad with herb vinaigrette

Smashed gourmet new potatoes with crispy sage and olive oil

OR potato gratin with onions, garlic and cream

To finish

(Served at the buffet table)

Select two desserts from the dessert menu

Selection of teas and freshly brewed coffee



Sample Plated Menu

(Approx. \$68 inc. per guest)

Nibbles

Select five canapés from the canapé menu

To start

Crusty bread selection with butter

Main event

(Select two)

Orange infused duck leg confit on wilted greens and kumara ginger mash

Rack and rump of Meredo lamb on Israeli couscous with wilted greens and lamb jus

Stuffed chicken breast with French tarragon, apricots, pine nuts, crispy pancetta wafers and white wine volute

Baked deep sea fresh fish fillet on chorizo risotto, braised tatsoi with spiced calamari

Juniper rubbed venison short loin with fresh cranberries and shiraz jus on potato gratin

Beef tenderloin served medium rare with a pastry box filled with wild mushroom and shallot ragout on potato gratin

Vegetarian option os available on request

A selection of roasted vegetables and fresh greens served to the table

To finish

(Plated and served to the guests at their table)

Select two desserts from the dessert menu

Selection of teas and freshly brewed coffee



Terms & Conditions



DEPOSIT

Upon finalising a date for your wedding, we require a \$500 nonrefundable 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 discussions/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 12.00 midnight. Drinks will not be served after this time. All guests are to have departed by 12.30am.

You and your 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, centrepieces 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 smoke free. 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.

Products & Services

WEDDING CAKE SPECIALISTS

Sweet Art Cake Design

P +64 6 877 2050

Tristram Enterprise's

P +64 6 843 8559

Daisy Dot

P +64 6 835 6222



TRANSPORTATION



John Thirkell - 1964 MK2 Jaguar metallic blue

P +64 27 552 3002

County Daimler Hire - Daimler Limousine

P +64 6 835 7800

Bluewater Limousines

P +64 6 835 8668

W www.bluewaterhotel.co.nz

Horses and Carriage

John & Lynne Bull (local)

P +64 6 844 9596

MUSICIANS & DJ'S

Pulse - Wedding Specialists, Classic Cover Band

P +64 6 844 9851

Verdant Blue - Classic Rock Covers Band

Deaks **P** +64 6 876 9461 | **M** +64 21 032 8826

E deaksrach@xtra.co.nz

Eugene **M** +64 21 294 7184

The Kawekas, Music for all Occasions

Scotty Smith

P +64 6 844 7470 | **E** s-smith@inhb.co.nz

Romanza , String Quartet - Norma Smith

P +64 6 835 7123 | **E** malcnorm@clear.net.nz

Raewyn Newcomb - String Quartet

P +64 6 844 3992

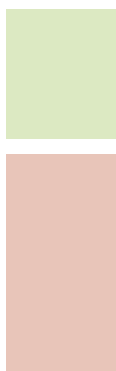
Stolen Records

W www.stolenrecords.co.nz

Naked Gunn - Jason

P +64 6 833 7206 | **M** +64 21 367 939

CHAIR COVERS & ADDITIONAL DECORATIONS



Event Finery

P +64 6 877 3486

Mardigras Event Hire

P +64 6 878 2361

A Touch of Elegance

P +64 6 843 9228

FLORISTS

Bubs Florist

P +64 6 842 0974

Flowers by Chilton

P +64 6 842 2699

W www.flowersbychilton.co.nz

Debbie Nott Flowers

P +64 6 877 8115 | **M** 027 443 6189



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