



SOLJANS
ESTATE WINERY

Functions



SOLJANS

ESTATE WINERY

Soljans Estate Winery has been Family Owned for three generations, since 1937, making us the third oldest winery that is still family run.

Our winery sits at the gateway to Kumeu Wine Country, Auckland's heritage wine region. Only 20 minutes from the heart of Auckland city, but a world away from the hustle and bustle.

Indulge yourself and your guests by celebrating in the beautiful surrounds of our lush vineyard setting. Soljans Estate Winery presents you with a unique combination of stunning facilities and a wealth of experience as a successful function and event venue.

We have to say, the event was perfect. The room layout and the wine service when guests arrived, just spot on. The food was truly delicious!

The staff were great, everything just flowed like clockwork.
- Ivan & Sylvia

From the moment you enter our expertly designed winery, you will be charmed by the Mediterranean style which reflects our Dalmatian heritage. Hineura stone has been used to mirror the traditional stone buildings of our homeland, while bi-folding cedar doors provide you with the perfect indoor/outdoor dining facilities, tailored to suit your needs.

Our dedicated team of professional staff will look after every detail to ensure your function runs smoothly and stress free!



Venue Hire

Winter (March - September)

Day Function

Exclusive use of the Heritage Room from 11am - 3pm

\$350.00

Evening Function

Exclusive use of the entire venue from 6pm - 12am

\$600.00

Summer (October - February)

Day Function

Exclusive use of the Heritage Room from 11am - 3pm

\$450.00

Evening Function

Exclusive use of the entire venue from 6pm - 12am

\$800.00

Minimum Numbers

Day 30 Adults

Evening 40 Adults





Day Function

Day functions are run in our private function room, The Heritage. The hours of hire are from 11am - 3pm.

We require a minimum of 30 adults for the hire of this room, and have a capacity of up to 60 - 70 (dependent on your room layout). If you have a function that is larger than this, we can accommodate in a few different ways - please enquire within with details regarding your amount of guests.

Soljans day functions are run on a buffet or set menu. The serving times for these menus are between 11.30am and 1.00pm, dependent on your start times. We are always happy to cater to specific dietary requirements, or special requests, so please make sure to let us know if you would like to chat about any menu changes.

The Heritage room has direct access to the Veranda outside, giving a lovely indoor - outdoor flow, especially in those warm summer months! You are more than welcome to utilise this space, which also leads out to our outdoor courtyard, and on to the vines and Petanque court.



Evening Function

Evening functions have exclusive use of the full venue. Hours of hire are from 6pm - 12am.

We require a minimum of 40 adults for an evening hire, and have a capacity of up to 180 (dependent on your layout). If you have a function that is larger than this, we can accommodate in a few different ways - please enquire within with details regarding your amount of guests.

We have a range of different menus to suit your needs. These are available at the back of this information pack. We are always happy to cater to specific dietary requirements, or special requests, so please make sure to let us know if you would like to chat about any menu changes.

The venue has surrounding glass doors that open right up, giving a lovely indoor - outdoor flow, especially in those warm summer months! You are more than welcome to utilise this space, which also leads out to our outdoor courtyard, and on to the vines and Petanque court.



Inclusions

With a multitude of different combinations with our inter-flowing rooms, we have the perfect balance of space for your dream event. We provide:

- All tables, chairs & high quality cutlery, glassware and crockery.
- Pressed black or white linen table cloths.
- Table numbers and stands.
- Fish bowl centerpieces, filled with silk roses and lit with fairy lights.
- Cake barrel.
- Cutting, plating and serving of your cake.
- Sound system and microphones for speeches.
- In house sound system for background music - you are welcome to bring in other forms of entertainment in the evenings.
- Full service staff for the entirety of your function

Styling & Decorating

You are welcome to style or decorate your function. We do ask that there are no holes made in the walls or ceiling with pins or nails. Blu Tak and 3M hooks are fine. Please enquire regarding timing around decorating and styling. If you would like any vendor suggestions, we have some great contacts that are familiar with the venue.



Beverages

There are different ways you can run your bar, and we are happy to chat with you to find which best suits you. These include:

- Cash Bar
- Tab
- Subsidised Bar
- Token Systems
- On Table Service

Whether you are having a family function, a birthday, a work do - we can work with you to find the best way for you to run your beverage system. The current beverage menu is available at the back of this information pack.

Music & AV

We have an in house sound system, that includes microphones, that you are welcome to use if you would like to. You will need to bring along a device to play from, or alternatively you can send through a link to a Spotify playlist that you have created. We also have a projector that you are welcome to use, which is run via chromecast.

Evening functions are welcome to bring in a band or DJ if you would like to – we have some great contacts if you would like any suggestions.



SOLJANS ESTATE



SOLJANS ESTATE
FIFTH GENERATION SERIES

Chardonnay

FROM OUR KUMEU VINEYARD
TWO THOUSAND AND SEVENTEEN

PRODUCED AND BOTTLED BY SOLJANS WINES LTD
366 STATE HIGHWAY 16 KUMEU, AUCKLAND, NEW ZEALAND

NEW ZEALAND WINE



COME • SIP • ENJOY

LUNCH SET MENU

\$55

TO START

Fresh breads and olive oil

MAINS

your choice of

Beef eye fillet, baby baked turnips, shallot confit, pickled mushrooms,
sarladaise potato, tarragon butter sauce

Waitoa free range chicken, supreme chorizo, polenta cake, sweet corn,
ginger custard

Potato gnocchi, pumpkin kasundi, pickled onions, mushroom (vg)

DESSERT

Strawberry cheesecake, fresh berry coulis, softened cream



COME • SIP • ENJOY

LUNCH BUFFET MENU

\$63

House baked breads

Freshly baked breads served with butter

From the Carvery

Choose One

Honey glazed ham with whole grain mustard

Roasted mustard crusted sirloin, caramelised onions, shallot, jus

From the Buffet

Oven baked chicken thigh, saffron, preserved lemon, onion

Steamed jasmine rice

Seasonal roasted root vegetables

Salads

Choose two

Potato salad, scallions, bacon chards, sour cream

Caesar salad, crisp bacon, croutons, anchovy, caesar dressing

Beetroot salad, feta, pomegranate dressing

Croatian salad, cucumber, olives, tomato, red onion

Cous cous, date, almond and lemon

Dessert

Choose three

Cheesecake, fresh summer berries, softened cream

Seasonal fruit salad

Chocolate mousse, berry coulis, vanilla mascarpone (vg)

Chocolate cake, softened cream, fresh berries

Tiramisu

Individual pavlova, fresh berries

If you have any specific requests, we are more than happy to discuss these with you

Menu is subject to change without notice

Minimum numbers for a lunch buffet menu are 30 people





COME • SIP • ENJOY

DINNER SET MENU

\$75

CANAPES

Choose three from our selection of canapes

Three per person

TO START

Fresh breads and olive oil

MAINS

your choice of

Beef eye fillet, baby baked turnips, shallot confit, pickled mushrooms, sarladaise potato, tarragon butter sauce

Waitoa free range chicken, supreme chorizo, polenta cake, sweet corn, ginger custard

Potato gnocchi, pumpkin kasundi, pickled onions, mushroom (vg)

Market fish, fresh pea chilli risotto, pressed tomato, basil beurre blanc, asparagus

DESSERT

Strawberry cheesecake, fresh berry coulis, softened cream

or

Chocolate Mousse

If you have any specific requests, we are more than happy to discuss these with you

Menu is subject to change without notice

Minimum numbers for a set dinner menu are 40 people



COME • SIP • ENJOY

DINNER BUFFET MENU

\$83

House baked breads

Freshly baked breads served with butter

From the Carvery

Choose Two

Honey glazed ham with whole grain mustard

Roasted mustard crusted sirloin, caramelised onions, shallot, jus

Pulled pork shoulder roast, mustard relish, apple sauce

Smoked salmon sides, dill citrus, sour cream +4

Roasted lamb

From the Buffet

Oven baked chicken thigh, saffron, preserved lemon, onion

Steamed jasmine rice

Seasonal roasted root vegetables

Salads

Choose three

Potato salad, scallions, bacon chards, sour cream

Caesar salad, crisp bacon, croutons, anchovy, caesar dressing

Beetroot salad, feta, pomegranate dressing

Croatian salad, cucumber, olives, tomato, red onion

Cous cous, date, almond and lemon

Dessert

Choose three

Cheesecake, fresh summer berries, softened cream

Seasonal fruit salad

Chocolate mousse, berry coulis, vanilla mascarpone (vg)

Chocolate cake, softened cream, fresh berries

Tiramisu

Individual pavlova, fresh berries

If you have any specific requests, we are more than happy to discuss these with you

Menu is subject to change without notice

Minimum numbers for a dinner buffet menu are 40 people



Function Beverage List

Method and Sparkling Wines

Soljans Legacy Methode Traditionelle	13	59
Soljans Fusion Sparkling Moscato	10	40
Soljans Fusion Sparkling Rose	10	40
Soljans Fusion Sparkling Sauvignon Blanc	10	40

White Wines

Soljans Marlborough Sauvignon Blanc	11	40
Soljans Hawkes Bay Pinot Gris	11	40
Soljans Marlborough Riesling	11	40
Soljans Gisborne Gewurztraminer	11	40
Soljans Barrique Reserve Chardonnay	13	49
Soljans 5th Generation Kumeu Chardonnay		74

Rose

Soljans Gisborne "Two Daughters" Rose	11	40
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Red Wines

Soljans Hawke's Bay Merlot/Cabernet/Malbec	12	42
Soljans Barrique Reserve Pinot Noir	13	49
Soljans Barrique Reserve Syrah	13	49
Soljans Barrique Reserve Pinotage	13	49
Soljans Malbec	13	49
Soljans Premier Reserve Tribute Merlot/Malbec	15	65

Premium Beers

Heineken, Steinlager Pure, Stella Artois, Monteiths Summer Ale	9
Hallertau #1, Corona, Sawmill Craft IPA & Pilsner	10
Boundary Road Thomas Edison Light	8
Honesty Box Cider	12

Non Alcoholic

Juices: Orange, Apple, Pineapple, Grape	5
Soft Drinks: Coke, Diet Coke, Coke Zero, Sprite, L&P	4
Ginger Beer, Mandarin & Bitters	6.50

Terms & Conditions

1. BOOKINGS, DEPOSITS & CANCELLATIONS

Soljans Estate advises that bookings will be regarded as tentative until the venue hire fee has been paid as a deposit, and a signed confirmation form has been received. Tentative bookings will be held for a period of 14 days, after which time the space may be released without prior notice.

All cancellations must be made in writing. As Soljans Estate Winery is a popular function venue, confirmed bookings which are cancelled will be subject to a fee as follows:

- Cancellation prior to three months of scheduled date – full deposit refunded.
- Cancellation prior to two months of scheduled date – 50% of deposit refunded.
- Cancellation within two months of scheduled date - no deposit refunded.
- Cancellation a week prior of scheduled date - no deposit refunded, and 100% of food costs will be charged to you.

1A. PROBUS BOOKINGS, DEPOSITS & CANCELLATIONS

Probus groups must sign and return the terms and conditions to confirm their booking. A booking is not confirmed until terms and conditions have been signed and returned. Deposits are not applicable to probus groups, however cancellations within one week of the scheduled date will incur 100% of the food costs being charged to your group.

2. GUEST NUMBERS

An approximate number of guests should be advised at the time of booking. Confirmed numbers must be given one week prior to the reserved date. Accounts will be charged on the basis of confirmed numbers. If guest numbers increase, your account will be charged accordingly.

3. COVID VACCINATIONS

As put in place by the government, all guests coming into Soljans Estate Winery MUST provide proof of vaccination upon entrance to the facility. Soljans reserves the right to turn away customers who can not/will not provide this.

4. TIMINGS

Timings are as agreed on your function run sheet. If you are running late, please ensure you call prior to advise. If you are more than 30 minutes late, there may need to be changes made to your function schedule, which your function manager will advise at the time.

5. LIQUOR LICENCE / BEVERAGES

Soljans is fully licensed providing a full range of Soljans wines and other beverages as per function beverage list. Soljans Estate Winery does not permit BYO, for any beverages brought on the property Soljans has the right to charge a corkage fee for each bottle found and confiscated. Our license requests that last drinks be served at 11.30pm. Cellar Door pricing and Cafe/Function pricing are not the same. Cellar Door wine can not be purchased to serve at your function.

6. MENUS AND WINE/ BEVERAGE LISTS

These are prepared seasonally and due to unforeseeable fluctuation in produce cost, prices will not be held indefinitely. Any surplus food will be disposed of by Soljans Estate and cannot be removed from the premises. Menus are chosen upon booking, and any changes are to be made in writing within two weeks of the scheduled function date.

7. SMOKING

Smoking is not permitted in any internal areas of the venue including café, functions rooms, bar, restrooms or cellar door. Guests are able to smoke in the outdoor garden areas and courtyards.

8. PAYMENT

We request that payment be made prior to your function on one account and will send a catering invoice upon confirmation of final numbers. Beverages are to be settled on the day or evening of the function, following the event. We welcome all forms of payment, including EFTPOS, Bank Transfer, Cash and credit card. If paying by credit card a 3% administration fee will be charged. GST is included in all prices quoted.

9. PUBLIC HOLIDAY SURCHARGE

A 15% public holiday surcharge will apply to functions being held on a public holiday.

10. MUSIC

We welcome most forms of entertainment for evening functions only. Music may play until 12am only.

11. RESPONSIBILITY

Soljans Estate Winery will take all possible care but will take no responsibility for any loss of damage to any items or property belonging to guests or other persons prior to, during or after the function.

12. GENERAL CLEANING

General cleaning costs will be met by Soljans Estate Winery with the exception of excessive cleaning. Any damage or excessive cleaning costs are to be met by the client at the end of the function at a cost of \$40. If you wish to decorate the venue you must discuss your plans with the function manager before you do so. Under no circumstances should any decoration be attached to any paintwork, all decorations must be removed at the end of the function.

Where additional services above and beyond what Soljans Estate Winery offers are requested by the client, additional fees will be incurred to cover the extra resources required.

CONFIRMATION:

Please sign and return this confirmation upon booking. Signing this booking sheet confirms you accept all the above terms and conditions. **Please note that a payment of a function deposit also confirms acceptance of these terms and conditions.** If there is anything that you do not understand, please contact our Functions Coordinator before signing.

Name _____

Signature _____

Date _____



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