





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



Minimum Spends

Day Function

No minimum spend

Evening Function

\$20 per adult beverage minimum spend

Cocktail Functions (Canapes and Platters) Day Function

\$1,650.00 catering minimum spend (This is additional to venue hire fees).

Evening Function

\$3,000.00 catering minimum spend (This is additional to beverage minimum spend and venue hire fees).







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.



LUNCH SET MENU

\$60

BREAD

Warm Turkish Pide w olive oil & red muhammara

MAINS

your choice of

Beef Eye Fillet w green herb mash, horseradish parfait, pickled carrots, balsamic onions & Soljans Tribute jus - gf

Free Range Chicken Breast w smoked cauliflower custard, charred broccolini, pepperonata, nduja & jus - gf

Sweet Potato Gnocchi w pumpkin kasundi, walnut salsa, broad bean, parmesan & crispy swiss chard - v

DESSERT

Salted Caramel Cheesecake w candied walnuts & dulce de leche

LUNCH BUFFET MENU \$63

House baked breads

Warm Turkish Pide w olive oil & red muhammara

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 greens

Salads

Choose three

Potato salad, scallions, bacon shards, sour cream
Caesar salad, crisp bacon, croutons, anchovy, Caesar dressing
Beetroot salad, feta, pomegranate dressing
Croatian salad, cucumber, olives, tomato, red onion
Croatian pasta salad, fusilli pasta, zucchini, tomato, olives, green pesto, eggplant, almonds

Dessert

Choose three

Salted Caramel Cheesecake w candied walnuts & softened cream Seasonal fruit salad Chocolate mousse, berry coulis, vanilla mascarpone Chocolate cake, softened cream, fresh berries Tiramisu

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 number for a lunch buffet menu is 30 adults



DINNER SET MENU

Breads, Mains & Dessert \$75

Breads, Entrée, Mains & Dessert \$90

BREAD

Warm Turkish Pide w olive oil & red muhammara

ENTREE

your choice of

Zucchini & Halloumi Beignet w beetroot labneh - v

Calamari Fritti w Soljans chilli sauce, mesclun & lemon - df

Pork Belly w scratchings, charred brussels sprouts, smoked cauliflower & apple ketchup

MAINS

your choice of

Beef Eye Fillet w green herb mash, horseradish parfait, pickled carrots, balsamic onions & Soljans Tribute jus - gf

Market Fish w steamed green-lipped mussels, seasonal vegetables, kaffir lime crumb & curry sauce

Free Range Chicken Breast w smoked cauliflower custard, charred broccolini, pepperonata, nduja & jus - gf

Sweet Potato Gnocchi w pumpkin kasundi, walnut salsa, broad bean, parmesan & crispy swiss chard - v

DESSERT

your choice of

Apple & Rhubarb Crumble w mulled wine & cinnamon ice cream

Dark Chocolate Espresso Lava Cake w honeycomb & vanilla bean ice cream

DINNER BUFFET MENU \$83

Bread

Warm Turkish Pide w olive oil & red muhammara

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 greens

Salads

Choose three

Potato salad, scallions, bacon shards, sour cream
Caesar salad, crisp bacon, croutons, anchovy, Caesar dressing
Beetroot salad, feta, pomegranate dressing
Croatian salad, cucumber, olives, tomato, red onion
Croatian pasta salad, fusilli pasta, zucchini, tomato, olives, green pesto, eggplant, almonds

Dessert

Choose three

Salted Caramel Cheesecake w candied walnuts & softened cream Seasonal fruit salad Chocolate mousse, berry coulis, vanilla mascarpone Chocolate cake, softened cream, fresh berries Tiramisu 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 number for a dinner buffet menu is 40 adults



COME · SIP · ENJOY

CANAPE MENU

\$3 Per Canape

Lamb shank tortellini, roast potato skin consommé, minted pea

Furikake salmon, wasabi, lemon mayonnaise

Rare beef, pickled ginger, preserved egg, crisp won ton

Pea, tarragon and mint arancini, citrus mascarpone

Rare kingfish, coconut chilli, crisp shallot, micro coriander

Parmesan biscotti, herbed goats cheese, smoked apple gel, candied cashew

Prawn brandade in filo pastry, preserved lemon mayonnaise

Hot smoked salmon, fennel dill slaw, fresh herd pita



	COME · SIP	· ENJOY
SPARKLING	G	В
Soljans Legacy Méthode Traditionnelle	13	59
Soljans Fusion Sparkling Moscato	11	48
Soljans Fusion Sparkling Rosé	11	48
WHITE		
Soljans Marlborough Sauvignon Blanc	11	48
Soljans Kumeu Pinot Gris	n	48
Soljans Marlborough Riesling		48
Soljans Gisborne Gewürztraminer	11	48
Soljans Barrique Reserve Chardonnay	13	55
Soljans Fifth Generation Series Kumeu Chardonnay		74
RED		
Soljans "Two Daughters" Rosé	11	48
Soljans Hawke's Bay Merlot Cabernet Malbec		52
Soljans Barrique Reserve Pinot Noir	13	55
Soljans Barrique Reserve Syrah	13	55
Soljans Barrique Reserve Kumeu Pinotage	13	55
Soljans Tribute Merlot/Malbec	15	68
SPECIAL VINTAGES		
2016 Fifth Generation Series Kumeu Chardonnay		96
2016 Tribute Merlot/Malbec		92
2015 Barrique Reserve Syrah		84



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TASTE A TRIO	COME · SIP · ENJOY
A selection of any three wines from the Soljans range of fine wine	15
ON TAP	
Carlsberg Pilsner (500 ml)	12
Asahi Dry (400 ml)	11
PREMIUM BOTTLE BEERS	
Sawmill Bare Beer <0.5%, Heineken Zero	8
Heineken, Stella Artois, Corona	10
Sawmill IPA, Sawmill Pilsner, Sawmill East Coast Hazy IPA	10
Apple Cider	10
NON ALCOHOLIC	
Coke, Diet Coke, Coke Zero, Sprite, L&P	4
Orange Juice, Pineapple Juice, Grape Juice, Apple Juice	5
Bundaberg - Lemon, Lime & Bitters, Ginger Beer, Passionfruit	6.5
Iced Chocolate, Iced Mocha, Iced Coffee, Iced Chai	7.5
Smoothie - Mango, Berry, Pina Colada	8
Santa Vittoria Sparkling Water (750ml)	9
PORT	
Soljans Founders Tawny Port	10 75
COFFEE & TEA	
Earl Grey, English Breakfast, Paris, Darjeeling, Green Tea, Chamom	nile, 4
Peppermint, Raspberry	
Long Black, Americano, Espresso, Macchiato	4.5

Flat White, Latte, Cappuccino, Hot Chocolate, Chai Latte, Mochaccino



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.

1. PROBUS BOOKINGS, DEPOSITS & CANCELLATIONS

Bookings will be regarded as tentative until a deposit has been paid, 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.

- 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.

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. 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.

4. 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 Bistro/ Function pricing are not the same. Cellar Door wine can not be purchased to serve at your function.

5. 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.

6. 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.

7. 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.

8. PUBLIC HOLIDAY SURCHARGE

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

9. MUSIC

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

10. 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.

11. 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_			
0 —			
Date			





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