



SOLJANS

ESTATE WINERY

Weddings





Welcome to

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 your wedding and reception in the beautiful surrounds of our lush vineyard setting, Kumeu's only winery wedding venue. Soljans Estate Winery presents you with a unique combination of stunning facilities and a wealth of experience as a successful wedding venue.

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.

Your wedding day will be the most enjoyable day of your life, our dedicated team of professional staff will look after every detail to ensure your day is perfect and stress free.

Your wedding, Our place...



The Venue



Venue Hire 4pm-12am
\$1750

Ceremony Fee
\$250 (includes set up and pack down)

Minimum Numbers
We require a minimum of 50 guests Monday - Thursday
We require a minimum of 70 guests Friday - Sunday

Timings
Wedding ceremonies are welcome on site, and these may start at 4:30pm, with the venue inside being available from 5:00pm.

Your guests may arrive from 4:00pm onwards.

The venue closes at midnight, with the last call for drinks from the bar at 11.30pm.

Packages



Peak Season (October - April)

Package inclusions

- 7 hour beverage package (*standard*)
- buffet or set menu

Set Menu

Friday - Sunday \$195pp

Monday - Thursday \$175pp

Buffet

Friday - Sunday \$195pp

Monday - Thursday \$175pp

Off-Peak Season (May - September)

Package inclusions

- 7 hour beverage package (*standard*)
- buffet menu or set menu

Set Menu

Friday - Sunday \$185pp

Monday - Thursday \$165pp

Buffet

Friday - Sunday \$185pp

Monday - Thursday \$165pp

Package Inclusions



Set up/ pack down

The complete set up & pack down of all Soljans equipment, including chairs, tables, napkins, cutlery and crockery and 50 white ceremony chairs

Cleaning

Soljans will provide cleaning of the entire venue before and after the wedding

Dedicated Wedding Coordinator

Unlimited correspondents with the wedding coordinator and an allowance of three site visits.

Venue

Exclusive use of the entire venue for your special day, on site photography with a unique winery photo setting, plenty of sealed carparks onsite and a dedicated team

Staff

Full service staff for entirety of the wedding



The Lawn



Year round, the lawn makes the perfect ceremony spot, with the vines giving an idyllic backdrop - perfect for either a summer or winter wedding.

Exchange your vows in our purpose built pergola, surrounded by the gorgeous greenery, reminiscent of our Croatian heritage. The rustic beauty of our vines in the warm season is another option to set the perfect backdrop to your vow exchange.

In the event of unfavorable weather, we also have a range of options for indoor ceremonies, with a beautiful Mediterranean feel throughout the building.

Our experienced Event Management team can discuss all of your options with you to create the perfect ceremony to suit your needs.

Heritage and Legacy Rooms



With a multitude of different combinations available to you between our inter-flowing rooms, the Heritage and the Legacy, we have the perfect balance of space for your dream reception.

The Heritage Room can comfortably seat up to 60 guests.

The Legacy Room flows on from this, with bi-fold doors, increasing the seating capacity to up to 100 people.

The covered courtyard flows from the Heritage room, increasing the seating to a maximum of 120 people.

The Bistro provides you with a staffed bar, and ample space for a dancefloor.



Catering



Our menus have been carefully curated by our head chef to include great seasonal produce and menus that change frequently.

They have been created to cater to a range of needs, however we understand that everyone's special day is different! So if you have any special requests, please do not hesitate to get in contact with our team - we are happy to work with you to tailor your menu to suit your style and dietary needs.

Your wedding, our place



Set Menu - Sample

Canapes

Selection of Canapes served after the ceremony

Entree

Vintner's platter to share.

Marinated olives, hot and cold seafood delicacies, a selection of cold meats, polenta fries, pickled and grilled vegetables, fresh bread and crackers

Mains

Choose three:

Baked eye fillet with milk poached parsnip and garlic puree, broccoli flowerets, deglazed red wine sauce

Baked fish of the day with truffle oil mash, crisp green beans, almond butter sauce

Oven baked vegetable filo parcel with pine nuts, feta and seasonal roasted vegetables

Moroccan spiced lamb rump with creamy kumara and lemon mash served with ratatouille

Baked chicken breast, stuffed with camembert, pistachio nuts and baby spinach, honey soused vegetables, provencal sauce

Slow roasted pork belly with baby choy, honey roasted kumara, apple mango salsa, red wine jus

Dessert

Chocolate truffon with soft meringue, cream anglaise

Tiramisu infused with rum and marsala

Saffron and honey creme brulee with biscotti

Dark chocolate mousse with sauce anglaise



Buffet Menu - Sample

Canapes

Selection of Canapes served after the ceremony

House baked breads

Pide bread, dukkah and olive oil

From the Carvery

Choose two:

Roasted sirloin of beef with red wine jus

Carved champagne leg of ham basted with honey, clove and orange

Rosemary and garlic infused lamb leg

From the Buffet

Darnes of South Island smoked salmon baked with dill hollandaise

Fresh shelled oysters in 1/2 shell

Chicken cassoulet with cucumber yoghurt

Assorted vegetable and herb stroganoff

Steamed fragrant jasmine rice

Roasted baby potatoes seasoned with rosemary and garlic

Selection of five freshly prepared seasonal salads

Dessert

Fresh seasonal fruit salad

Tiramisu infused with rum and marsala

Port infused house made berry trifle



Canape Menu - Sample

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

TEA & COFFEE - \$4pp

Filter tea & coffee set

Beverages



Soljans is fully licensed, selling a range of Soljans wines, a selection of beers and non alcoholic beverages. Your beverage package includes 6.5 hour's of unlimited wine, beer and non alcoholic beverages (based on the package you choose).
5pm-11:30pm (last call)

The safety of our guests is our top priority and anyone who is intoxicated will not be served alcohol. Alcohol will only be poured by the glass. Spirits are not included in the drinks packages.

Your wedding, our place

Standard Drinks Package



COME • SIP • ENJOY

SPARKLING

Soljans Fusion Sparkling Moscato

Soljans Fusion Sparkling Rosé

WHITE

Soljans Marlborough Sauvignon Blanc

Soljans Kumeu Pinot Gris

Soljans Gisborne Gewürztraminer

RED

Soljans "Two Daughters" Rosé

Soljans Hawke's Bay Merlot|Cabernet|Malbec

ON TAP

Carlsberg Pilsner (500 ml)

Asahi Dry (400 ml)

PREMIUM BOTTLE BEERS

Sawmill Bare Beer <0.5%, Heineken, Stella Artois, Corona, Sawmill IPA, Sawmill Pilsner, Sawmill East Coast Hazy IPA, Apple Cider

NON ALCOHOLIC

Coke, Diet Coke, Coke Zero, Sprite, L&P Orange Juice, Pineapple Juice, Grape Juice, Apple Juice

Bundaberg - Lemon, Lime & Bitters, Ginger Beer, Passionfruit

Premium Drinks Package



COME • SIP • ENJOY

Extra \$15pp

SPARKLING

Soljans Legacy Méthode Traditionnelle

Soljans Fusion Sparkling Moscato

Soljans Fusion Sparkling Rosé

WHITE

Soljans Marlborough Sauvignon Blanc

Soljans Kumeu Pinot Gris

Soljans Gisborne Gewürztraminer

Soljans Barrique Reserve Chardonnay

Soljans Fifth Generation Kumeu Chardonnay

RED

Soljans "Two Daughters" Rosé

Soljans Hawke's Bay Merlot|Cabernet|Malbec

Soljans Barrique Reserve Pinot Noir

Soljans Barrique Reserve Syrah

Soljans Barrique Reserve Kumeu Pinotage

Soljans Tribute Merlot/Malbec

ON TAP

Carlsberg Pilsner (500 ml)

Asahi Dry (400 ml)

PREMIUM BOTTLE BEERS

Sawmill Bare Beer <0.5%, Heineken, Stella Artois, Corona. Sawmill IPA, Sawmill Pilsner, Sawmill East Coast Hazy IPA, Apple Cider

NON ALCOHOLIC

Coke, Diet Coke, Coke Zero, Sprite, L&P Orange Juice, Pineapple Juice, Grape Juice, Apple Juice, Sparkling water

Bundaberg - Lemon, Lime & Bitters, Ginger Beer, Passionfruit



Terms and Conditions

1. BOOKINGS, DEPOSITS & CANCELLATIONS

Soljans Estate advises that bookings will be regarded as tentative until the deposit has been received. Please note that payment of a deposit without a signed form is an acceptance of the terms and conditions. The deposit of \$1,750 is required to secure your booking. 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 nine months of scheduled wedding date – 75% refunded.
- Cancellation between nine months and six months of scheduled wedding date – 50% refunded.
- Cancellation within six months of scheduled wedding date – no deposit refunded.
- Cancellation within one month of wedding date- no deposit refunded plus you will be invoiced for 100% of quoted food costs.

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. Children 12 years or younger can order off the kids menu or have the same meal as what has been order for all guests, the price will be \$60. Children under 5 are free.

3. TIMINGS

Wedding ceremonies on site may take place from 4:30pm onward, with guests arriving 30 minutes prior. The wedding reception can commence from 5:00pm onward. Guests are asked to vacate the premises at 12.00am. Our restaurant will still be operating during the day with the last diners leaving at 4:00pm.

4. SERVICES

Soljans Estate Winery does not provide the following: wedding cake, flowers for bridal table, place names, chair covers, marriage celebrant, photographer, DJ or live musicians; however we have a list of preferred suppliers on our website.

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.

The package prices include non alcoholic beverage, wine and beer only. The wine and beer selection depends on what package you have selected. Subject to change due to supply, replacements will be made available.

6. MENUS

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.

7. SMOKING & VAPING

Smoking and vaping are 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

Payment is due once final numbers have been confirmed one week prior to the wedding date. The wedding Co-coordinator will email an invoice for the total account, less the deposit. Payment is due on the night of your wedding for any extra beverage's purchased outside of the package or within 3 days of the wedding date. Payment can be made by direct bank payment, cash or credit card. If you wish to pay by credit card a 3% administration fee will be charged.

10. CONFETTI

No confetti is allowed on Soljans Estate Winery grounds, the use of confetti will incur a clean up fee. Real rose petals or eco confetti may be thrown on grass areas 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 (no foil or paper scatters to be used on tables). Any damage or excessive cleaning costs are to be met by the client 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.



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