

Marsden Estate Winery

Wedding information



Marsden Estate is a lovely setting for your wedding, whether you marry in the vineyard or in a church and return to Marsden for your celebration. We cater for your every need.

The venue hire fee structure:

Low Season:	April - 31 October	\$1500.00
High Season:	November & March	\$2000.00
Festive Season:	December - 28 February	\$3000.00

These Fees cover all meetings, setting up & tidying up before and after the wedding, all you need to do is walk in, enjoy, and walk out.

Menus begin at \$75.00 per person, depending on your requirements, if you prefer champagne & canapés before, while all the guests are mingling, there is an extra charge for that. We are always open to different options and requests so please feel free to ask.

We are the venue only, which means it is your responsibility to hire/provide the table decorations, candles, florists etc, however we will put it all together for you on the day and do all the set up/pack down. We provide all the crockery, tables & chairs, and white tablecloths. We can assist you with motel bookings, taxis, accommodation, day spa, hairdresser, florists. Our aim is to make your day as stress free as possible yet very memorable.

We have a stereo system with good speakers inside & out that has sufficed the many weddings we have had over the years. Most guests bring an iPod with their chosen wedding playlists. Bands and DJ's are allowed.

All alcohol, wine, beer & champagne is provided by us, if there is any beverage you would like that we do not stock normally, we can source it for you. Bar tab minimum is \$2000 with the option to move to a cash bar thereafter. The premises need to be vacated by 1am with last drinks being served at midnight.

Depending on your budget and preference, we will create a menu around your requests. In the initial meeting we will discuss all the options with you. In the meantime, should you require additional information please contact us on 09 4079398.

Menu Examples

Entree

Seared Scallops with miso dressing
Mediterranean vegetable & Mahoe goats cheese tartlet with micro salad greens

Mains

Oven roasted chicken breast filled with sundried tomato & spinach, mushroom sauce & potato galette
NZ Lamb rump with baby carrots, chorizo & potato mash & roast garlic & port jus
Venison loin with kumara puree, fresh beans & a pomegranate/molasses sauce

Desserts

Crème Brulee, homemade ice-cream and shortbread
72%Chocolate Mousse, passionfruit sorbet, pistachio

Tea/coffee

OR

Canapés on arrival 4 per person

Mains

Seared Fish on lemon risotto with wilted spinach
Vegetable Stack with roast pumpkin puree
Fillet of Beef on potato rosti with creamed leeks, wild mushroom & horseradish jus

Desserts

Lemon Tart with summer fruits & berry cauli
Chocolate Torte with coffee anglaise & fresh cream

Tea/coffee