



Your Wedding

...at the beautiful Mission Estate Winery

May I take this opportunity to offer you our sincere congratulations on your engagement and to thank you for considering Mission Estate, New Zealand's Oldest Winery, as a venue for your wedding.

Your wedding day is the most exciting and wonderful day of your life and at here Mission Estate we can also make it the most relaxed and enjoyable. Let us take care of your arrangements and all the details while you spend your time taking pleasure in the small moments of the day and enjoy the time spent with family and friends.

Enclosed are our wedding menus and our wine lists along with information about our wedding services. If you have any queries or would like to arrange a meeting to view our stunning venue, please do not hesitate to contact me on 06 845 9354 or 027 243 1757 or email erin@missionestate.co.nz

Warm regards,

Erin Speakman



*Wedding image courtesy of
Tony Speakman Photo & Design
- Wedding Photographer*

www.tonyspeakman.co.nz

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ESTATE WINERY



SINCE 1851

Established... Timeless... Classic... Elegant...

Mission is Hawke's Bays premiere wedding venue offering elegant, lovingly restored classic surroundings, magnificent views, world class cuisine and wines and exceptional service and care in the complete wedding service. Nestled into the side of the Taradale hills the Mission Estate is situated only 10 minutes of the city centre, but surrounded by lush forestry, farmland and vineyards it gives the impression that this beautiful facility is far removed from the hustle and bustle of the city.



As your wedding coordinator I will be available every step of the way to assist and advise as required and you can be assured of the very best of care from our team right through to the end of your wedding day. I have been guiding Mission weddings for more than 10 years now and there is nothing to match years of experience when it comes to coping with all the little details of your day. It can be the most joyful and remarkable of days...and potentially the most stressful. We want you to be able to enjoy your day and feel truly pampered without worrying about a thing and we point you towards the most experienced and reliable local suppliers for all your wedding requirements and confirm detailed arrangements prior to the day so you can do exactly that! We have a friendly and professional team dedicated to providing the extra touches that will make your day extraordinary.

Our Reception Venue 'The Chapel,' with its wood panelling, high vaulted ceilings and arched windows, is a romantic and striking venue for a wedding reception. The Chapel adjoins the Lawn and covered terrace area for a seamless transition from ceremony to drinks and canapés to reception all in the one area with wet weather cover provided by an extensive covered terrace as required.



The Lawn and Gazebo are provided for a romantic and tranquil garden ceremony overlooking the vineyards and the city; the vines, sweeping tree lined driveway, manicured gardens and underground barrel room offer countless stunning photographic opportunities, meaning that you need not leave the Estate for photos so you can spend more of your valuable time on the day with your wedding guests.



Our award winning chef leads a committed team in the kitchen producing classical and beautifully presented food from fresh seasonal produce to a consistently high standard. Our wedding menus feature both plated and buffet options, offer your guests a choice throughout the menu and can be adjusted to accommodate the specific requirements of individual weddings.



We are proud to offer Mission Wines for your enjoyment. As New Zealand's oldest wine maker, the Mission Winery has a reputation of over 150 years of winemaking and offers a wide selection of wines to choose from a very competitive prices.

The beautifully appointed Bridal Parlour is available exclusively for your bridal pampering and that of your attendants throughout the day.

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From this day Forth...

INFORMATION AND PRICES VALID 1 OCTOBER 2011-1 OCTOBER 2012

BOOKING A DATE – Your wedding date is secured on receipt of the deposit (venue rates below) and your signed wedding contract

Garden Ceremony & Reception \$1000.00 [Fridays/Saturdays/Public Holiday weekends/New Year's Eve]

Garden Ceremony & Reception \$800.00 [Mon-Thurs/Sunday]

Reception Only \$800.00

Reception Seating capacity 70 -150 persons Dine and Dance

Wedding ceremony only \$500.00 [available 1 June – 30 August only] - Chapel or Garden ceremony available

Minimum of 70 adult guests required to book a Friday or Saturday during Peak Season

No minimum number applies Sundays/Weekdays

15% Surcharge applies on Public Holidays

Off peak incentives apply 1 May-31 October

Rates are inclusive of GST

ALL THESE ITEMS ARE PROVIDED INCLUSIVE IN THE VENUE RATES

As your wedding venue Mission will...

- † Provide our stunning reception venue, “The Chapel”, with access to the reception venue from 9.30am on the day of the wedding for your service providers and set up.
- † Provide the Lawn area, Gazebo or Lookout for the ceremony on site including limited seating for the guests, shade umbrellas and a dressed table for the signing of the register. Provide the lawn and terrace for your pre-dinner drinks and canapés. The extensive vine covered terrace area with patio heaters is also available as rain back up for the ceremony.
- † Provide our sound system and cordless microphone/lectern microphone for the ceremony music, background dinner music and speeches. We can also coordinate the playing of all your ceremony music if you wish.
- † Provide consultation for all aspects of your wedding day and coordinate your ceremony and reception, providing a detailed confirmation and timeline prior to the day.
- † Provide any assistance and recommendations for sourcing florists, entertainment, photographers etc. required. Act as the onsite liaison for all your service providers.
- † Create a detailed floor plan of the venue in order for you to plan your seating arrangements
- † Provide all staffing including full set up of the venue, setting out of place cards and favours, full tray service of canapés, full bar service, full table food service and pack down and clean-up of the venue after the event.
- † Provide all set up requirements including round tables, chairs, white damask table linen, white linen napkins, crockery, glassware and flatware. Provide set up of dressed cake table and knife and dressed gift table.
- † Provide elegant black wrought iron table candelabra with white taper candles per table as your table centrepieces if desired. Can be decorated at your cost and discretion.
- † Provide beautiful cream wrought iron easel and cream frame with surrounds for the display of your seating plan
- † Provide basic printing of personalized wedding menus incorporating your theme and colours.
- † Provide hampers including drinks and canapé selection for the Bridal Party to have during photos (on site wedding ceremonies only)
- † Provide the beautifully appointed Bridal Parlour upstairs for your privacy and pampering throughout the day

Note that chair covers, venue decoration and flowers are not included. These are arranged on your behalf and charged accordingly

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To Have and to Hold...

Access – to the reception venue for set up is provided from 9.30am on the day of the wedding except by prior arrangement so you and your suppliers can begin preparations any time from 9.30am onwards.

Rain cover – Mission wedding ceremonies are held on site in our tranquil garden setting. Should the weather be unsuitable for your garden ceremony, we offer an extensive vine covered terrace under which to hold the ceremony. The terrace cover features some clear sides, awnings and ceiling and freestanding patio heaters. **It is our policy to accept an onsite wedding ceremony only when we are hosting the reception.**

Privacy – The restaurant garden area is closed to the public during the wedding ceremony and predinner drinks, providing privacy for the event. The Restaurant opens for dinner service later in the evening once the wedding has moved through to the privacy of The Chapel and runs simultaneously with the wedding function, each in its own area. Although all parts of the Estate do not close for a wedding our reception venue, “The Chapel” is a completely separate venue and all consideration is given to providing a high level of privacy for the wedding ceremony.

Timeline

- Venue Hire applies from 9.30am-12.30 am the following day [allowing for set up prior to and break down of the venue]
- Weddings held during the Day light Saving period may commence on site ceremonies no earlier than 4.00pm
- Weddings held outside the Daylight Saving period may commence on site ceremonies no earlier than 3.30pm.
- Weddings held over the busy Christmas/ New Year period [26 December – 15 January], are to commence on site ceremonies no earlier than 4.30pm to allow for the departure of the restaurant lunch patrons.
- Winter ceremonies held on site [June-August] can commence earlier by arrangement.
- Weddings with an offsite ceremony can arrive at Mission from 4.30pm for drinks and canapés in the garden prior to dinner .
- Wedding guests may arrive at Mission 15 minutes prior to the ceremony commencing on site
- The bar facility closes and music concludes at 12.00 midnight. The venue is to be vacated in its entirety by 12.30am.

Minimum Numbers/Spends – Mission does not require an overall minimum spend for your wedding. We require a **minimum of 70 adults** in order to book a Friday or Saturday during our peak season November - April as advised above. A **minimum spend of \$8000.00** is required in order to qualify for our Off Peak Incentives, (complimentary wine and chocolates) available May–October incl.

Supplier Directory – A very comprehensive list including photographers, entertainers, florists and celebrants is available to all our weddings on request. These include suppliers that we have worked with many times and can recommend to you for your wedding.

Menus – Menus enclosed are samples as menus will change from season to season. We are happy to discuss alterations to the menus to suit your individual requirements and all dietary requirements can be accommodated with notice. Vegetarian options are available on request on the day for your vegetarian guests.

Children – under 12 years are offered a Children’s Menu and are charged accordingly at \$17.00 per head for Main/Ice cream sundae. Children over 12 are charged as adults dining from the main wedding menu. All children dining from the main wedding menu will be charged as adults regardless of age.

Wine and Beverage – prices are current and subject to change until confirmation of requirements are received. The Mission is fully licensed and the bar will be stocked according to your specific requirements and drinks will be charged on consumption to your limit. If you wish to revert to a cash bar at this time we can do so and have EftPos and credit card facilities available at the bar. We serve a selection of beers in the bottle and we can discuss serving keg beer by arrangement if our wish. We have a range of champagnes on our wine list or can quote a price for your preference if desired. Being affiliated with the Mission Winery, we are required to serve Mission Estate wines and offer a great selection of Mission wines in a variety of price ranges, including Estate, Reserve, Vineyard Selection and Jewelstone range wines, at very competitive prices.

BYO is not an option that we offer.

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Get ready...Get set...Get hitched...

A SUGGESTED TIMELINE for your Mission Wedding [during summer/daylight saving period] – this will vary depending on the month

3.45pm	Guests arrive at Mission Estate and mingle on the lawn
4.00pm	Arrival and entrance of Bride and ceremony on site commences [3.30pm start outside daylight saving period]
4.30pm	Champagne and Canapés are served – guests mingle, family photos are taken. A hamper is provided and the Bridal Party departs for formal photos on the Estate.
5.45pm	Guest seated in the Chapel for dinner. The MC welcomes guests. Staff serve wines and take meal orders from guests
6.15pm	Bride and Groom enter reception and are welcomed and seated. Bread Platters are served to the tables
6.30pm	Formalities – Speeches may commence for 30-45 mins
7.00pm	Entrees are served
7.30pm	Main Course is served
8.25pm	Cutting of the Wedding Cake is announced ...followed by dessert service
8.45pm	Tea, coffee and wedding cake are available from the buffet
9.00pm	Bridal Dance –The Bride and Groom open the dance floor with the first dance of the evening and the party commences!
11.45pm	Last drinks are served. Bar closes and last dance at midnight.
12.00pm	Guests depart the venue



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Champagne & Canapes...

Select five finger food options to be served to you and your guests with pre-dinner drinks

- Poached Black Tiger Prawn with spicy Avocado [Spoon] gf
- Prawn, Coriander & Chili Wontons, sweet Thai Chili sauce
- Rare Roast Beef and Roasted Tomato Salsa en Croute
- Rare Venison, Cocoa Nib Crust, Cherries en Croute
- Chicken Liver & Cracked Pepper Pate, Crostini & Red Onion Jam
- Smoked Salmon on Herbed Blinis with Dill Mayonnaise
- Seared Scallop, Wrapped in Bacon & Dusted with Aromatic Dukkah gf
- Olive dusted Lamb, Toasted Sourdough, Smoked Tomato and Olive Tapenade
- Sushi cake, Teriyaki Chicken, Pickled Ginger and Cucumber
- Seared Cardamom Tuna with Horseradish on Pumpernickel Bread gf
- Confit Pork Belly, Balsamic Dressing, Apple Compote [Spoon] gf
- Thai Fish Cakes, Cucumber Dipping sauce gf
- Deep fried Pistachio Crusted Fish Goujons, Lime Aioli
- Potato Cake with Hot Smoked Salmon & Horseradish Cream gf
- Red Pepper, Goats Cheese & Mint Crepes V
- Deep fried Spring Roll of Asian Vegetables, Sweet Asian Salsa V
- Roasted Mushroom with Te-Mata Blue Cheese and Pear V gf
- Tapenade and Herbed Quark Tartlets with Onion Marmalade V
- Homemade Falafel, Minted Yoghurt & Cucumber Dipping Sauce V
- Smoked Mushroom Arancini [Risotto Balls] with Roasted Garlic Aioli V
- Mini Filo Spanakopita [Spinach, Feta cheese and Pine nuts in Filo pastry] V
- Provençal Tomatoes, topped with Breadcrumbs, Olives, Garlic and Thyme V

Denotes Vegetarian option V

Denotes Gluten Free option gf

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Food & Wine...the Perfect Marriage!

MENU PRICING

- Choice of 5 Canapés + three entrées/three mains/three desserts /cheese @ \$90.00pp
- Choice of 5 Canapés + three entrées /three mains/three desserts @ \$85.00pp
- Choice of 5 Canapés + two entrees/ three mains/two desserts @ \$82.00pp
- Choice of 5 Canapés + one entrée/carvery main/one dessert @ \$78.00pp
- Choice of 5 Canapés + two entrees/ two mains/two desserts @ \$78.00pp
- Choice of 5 Canapés + two entrees/two mains/wedding cake plated as dessert @ \$75.00pp
- Choice of 5 Canapés + carvery main/one dessert @ \$70.00pp
- Choice of 5 Canapés + two mains/two desserts @ \$70.00pp

- All menus inclusive of Freshly Baked Breads with Dips and Olive Oil for the table
- All menus inclusive of self-service Filter Coffee/Dilmah Tea
- All main courses are served with side dishes of Steamed Seasonal Vegetables with dressing
- All menu items are subject to change, subject to the availability of seasonal produce & suitability to expected numbers
- Vegetarian options are available on request [silent option]
- Special Dietary requirements can be accommodated with advance notice
- See separate Canapé List for available options
- Children's menu is available for under 12 years @ \$16.00pp (children's main and sundae)
- Menu pricing inclusive of GST

SELECT YOUR MENU FROM THE FOLLOWING [MENUS SUBJECT TO CHANGE]

To Begin...

- Chef's Hot Soup OR Chef's Chilled Soup [Your suggestions are welcomed]
- Vietnamese Prawn & Noodle Salad with crisp Julienne Vegetables & Cucumber, Chili, Lime and Coriander Dressing
- Slow Roasted Tomato & Red Onion Tart, Crumbled Goats Cheese, Dressed Rocket Salad
- Chilled Melon, Mint and Olive Salad with Gazpacho Sorbet and Rocket Leaves (Summer)
- Smoked Chicken Caesar Salad, Cos Leaves, crisp Croutons, Soft boiled Egg, Shaved Parmesan (Summer/Autumn)
- Warm Salad of Roasted Pear, Parsnip, Rocket, Blue Cheese, Roasted Hazelnuts, Crisp Pancetta, Raspberry dressing (Autumn)
- Warm Seared Salmon Fillet, Toasted Almond Crumble, Parsnip Skordalia, Lemon Roasted Florence Fennel, Pernod Beurre Blanc
- Aoraki Salmon, Sambucca & Beetroot cured, crisp Radish, Cauliflower & Celery Leaf Piccalilli, Lime Oil dressing
- Anise spiced Duck Leg Confit, Citrus Glaze, Kumara Fondant, Watercress, Fig and Orange Marmalade
- Honey & Soy Marinated Yellow Fin Tuna, Carpaccio of Cucumber, Crisp Shallots, Coconut Dressing
- Pork & Green Peppercorn Terrine wrapped in Streaky Bacon, Preserved Lemon Chutney & Garlic Crostini
- Carpaccio of Beef [served Rare], Horseradish Crème Fraiche, Micro Greens & Shaved Parmesan

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The Main Event....

- Porchetta [Rolled Stuffed Pork Loin], with Fennel Seeds, Chilli & Lemon, Sautéed Greens & Garlic Mash
- Fresh Fillet of Fish, Herb roasted Potatoes, Olives & Smoked Sun-Dried Tomatoes, Salsa Verde
- Fresh Fillet of Fish, Vodka, Prawn & Lemon Risotto, fresh Tomato & Lemon Salsa
- Seared Crispy Skin Aoraki Salmon, Caper & Fennel Potatoes, Minted Pea Puree, Lemon Beurre Blanc
- Roasted Chicken Breast, Chargrilled Polenta Cake, Caponata and Green Beans
- Smoked Chicken Breast, Tomato, Pumpkin & Cinnamon Risotto, Wilted Greens, Shaved Parmesan
- Cumin Roasted Lamb Rump, seared to medium, Gingered Kumara Mash, Confit Capsicums & Garlic
- Herb Roasted Lamb Rump, seared to medium, creamy Artichoke Puree, Baked Gourmet Potatoes, Fennel & Mint Vinaigrette.
- Fillet of Beef, roasted medium rare, Potato Gratin, Slow Roasted Tomato, Wilted Garlic Greens, Green Peppercorn Cream sauce
- Fillet of Beef, roasted medium rare, Parmesan Mash, Confit Shallots, Baked Portobello Mushroom & Sauce Béarnaise

Vegetarian options available on request taken from a la carte menu of the time.
Gluten free dishes provided on request

Main Event Carvery - Buffet...

- Baked Ham on the Bone, Asian Palm Sugar glaze
 - Rare Sirloin of Beef, Whole-grain Mustard and Herb Crust
With Peppercorn Jus, Mustards, Horseradish and Cranberry Jelly
 - Smoked Chicken Breast, Creamy Mushroom Sauce
 - Seared Citrus & Chilli marinated Salmon Fillet
 - Seasonal Vegetable Medley with Verjuice Vinaigrette
 - Roasted Rosemary and Garlic Potatoes
 - Mixed Green Salad with Balsamic Dressing
 - Salad of Baby Spinach, Crisp Bacon and Feta with Garlic Croutons
 - Salad of Orzo, Roasted Vegetables, Pesto and Chorizo
 - Salad of Roasted Beetroot, Toasted Almonds and Sour Cream dressing
- All listed options are served on the Carvery
 - Alternative Carvery options can be discussed on request
 - Minimum of 70 guests are required for Buffet option



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To Indulge...

- Classic Seasonal Crème Brulee with Fresh Fruit, Praline and Vanilla Shortbread - gf without biscuit
- Rich Flourless Chocolate Bourbon Mousse Cake, Berries & 'Raspberry & White Chocolate' Ice Cream - gf
- Chocolate & Hazelnut Delice, Blueberries, Verjus Syrup, 'Chocolate & Chili' Ice Cream
- Frozen Ice Cream Cassata Terrine [Dried Apricots, Cranberries and Nuts], Berry Compote, Seasonal Berries
- Warm Fruit & Almond Frangipane Tart, Crème Anglaise & 'Vanilla Bean' Ice Cream
- Warm Apple, Cranberry and Walnut Custard Tart, Crème Anglaise, 'Golden Syrup' Ice Cream
- Mission's famous Tiramisu layered with Mascarpone, Chocolate Ganache, and Brandy Espresso soaked Italian Sponge, Espresso Anglaise
- Classic Lemon Tart, 'Lemon' Ice Cream, Candied Peel
- Fresh Seasonal Stone Fruit and Berries with Crisp Ginger Snap Basket, Berry Coulis and 'Vanilla Bean' Ice Cream [NOTE -seasonal dish, summer availability of produce only]
- Or choose a single Cheese Plate as one of your dessert options
 - Dairy Free Coconut & Rum Ice Cream or Sorbet available for dairy free guests on request
 - Gluten free dessert options available on request

To Finish...

- Single Cheese Plate as one of your dessert options – with accompaniments and crackers
 - Blue, Cheddar, Brie or Farmhouse Cumin Cheeses available
- Cheese and Fresh Fruit Platter @ \$6.00 per head [large open display platter at coffee buffet for self-service]
 - Includes Brie / Blue / Cheddar with Fresh Fruit, Spiced Figs and Dried fruits and Nuts, Crackers



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Further Incentive...

Off Peak Wedding Incentives

Apply Off peak period 1 May – 31 October incl.

Apply with a minimum food and beverage spend of \$7000.00 only

Do not apply over Public Holiday weekends i.e Queen's Birthday Weekend /Labour Weekend

50% Off!

Take advantage of a generous 50% discount on your venue rates

Complimentary Estate Wine

We will provide 12 complimentary bottles
of Mission Estate Wine to enjoy with dinner **

Complimentary Chocolates

A complimentary Silky Oak Chocolate heart
for each wedding guest, foiled in the colour of your choice

Complimentary Bridal Gift

A pair of beautiful engraved Mission goblets
to remember your special day



** Wine Varietal subject to confirmation

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Wine Selection... Vintages/prices current/ subject to change

CHAMPAGNE/METHODE TRADITIONALE

	Bottle	Glass
Mission Estate 'Fête' Hand Harvested Cuvee– <i>released in celebration of Mission's 160th year</i>	45.00	
Morton Premium Brut	33.50	
Trinity Hill 'H' Blanc de Blancs	50.00	
Cloudy Bay Pelorus	66.00	13.50
2005 Vintage Cloudy Bay Pelorus	75.00	
Piper-Heidsieck NV Champagne	120.00	
Veuve Cliquot NV Champagne	140.00	

WHITE WINES

	Bottle	Glass
2010 Mission Estate Chardonnay	29.00	7.50
2011 Mission Estate Riesling	29.00	7.50
2011 Mission Estate Sauvignon Blanc	29.00	7.50
2010 Mission Estate Pinot Gris	31.50	8.00
2011 Mission Estate Gewurztraminer	31.50	8.00
2011 Mission Rosé	29.00	7.50
2010 Mission Vineyard Selection Pinot Gris	34.00	
2010 Mission Vineyard Selection Chardonnay	34.00	
2011 Mission Vineyard Selection Hawke's Bay Sauvignon Blanc	34.00	

Reserve White Wines

2011 Mission Reserve Chardonnay	38.50	10.00
2011 Mission Reserve Sauvignon Blanc – <i>Barrel Fermented</i>		
2009 Mission Reserve Viognier	38.50	10.00
2010 Mission Reserve Pinot Gris – <i>Barrel Fermented</i>	38.50	10.00
2009 Mission Jewelstone Chardonnay – <i>Gimblett Gravels</i>	52.00	11.50
2007 Mission Jewelstone Chardonnay – <i>Te Awanga</i>	60.00	

RED WINES

	Bottle	Glass
2010 Mission Estate Merlot	29.00	7.50
2010 Mission Estate Cabernet Merlot	29.00	7.50
2010 Mission Estate Cabernet Sauvignon	29.00	7.50
2011 Mission Estate Syrah	31.00	
2010 Mission Vineyard Selection Merlot	34.00	
2010 Mission Vineyard Selection Syrah	34.00	

Reserve Red Wines

2010 Mission Reserve Merlot – <i>Gimblett Gravels</i>	46.00	
2009 Mission Reserve Syrah	46.00	10.50
2010 Mission Reserve Cabernet Sauvignon	46.00	
2009 Mission Reserve Cabernet Merlot – <i>Gimblett Gravels</i>	55.00	
2009 Mission Reserve Cabernet Merlot	46.00	
2011 Mission Reserve Central Otago Pinot Noir	53.00	11.50
2009 Mission Reserve Malbec	46.00	10.50
2009 Mission Jewelstone Gimblett Gravels Cabernet Merlot	80.00	
2008 Mission Jewelstone Mere Road Syrah [<i>Gold International Wine Challenge /Blue Gold - Top100</i>]	72.00	
2009 Mission Jewelstone 550 Vines Syrah	80.00	

DESSERT WINES [375mls]

	Bottle	Glass
2010 Mission Estate Late Harvest	30.00	8.00
2009 Muscat Beaumes De Venise Paul Jaboulet	56.00	12.50
2009 Matariki Late Harvest Riesling	54.00	12.50

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Beers [Stubbies 330mls]

Tui	\$ 6.50
Monteiths Black	\$ 7.00
Amstell Light	\$ 7.00
Steinlager	\$ 7.00
Steinlager Pure	\$ 7.00
Heineken	\$ 7.00
Stellar Artois	\$ 7.00

Non-alcoholic Beverages

Freshly Squeezed Juices All \$ 4.50 glass
[Orange, Grapefruit, Feijoa, Tomato, Apple, Cranberry, Pineapple]

Carafe of Blended Orange Juice	\$12.50 litre [Freshly Squeezed and Keri blend]
Mission Sparkling Pink Non-Alcoholic Fruit Punch	\$14.50 litre
Sparkling Grape Juice	\$12.50 bottle
Carafe of Soft Drink [Coke/Lemonade]	\$ 9.00 litre
Ginger Beer/Lemon Lime and Bitters	\$4.00 glass

Mineral Water

S Pellegrino (250ml) sparkling	\$ 4.50
S Pellegrino (1000ml) sparkling	\$ 10.00
NZ Waiwera (500ml) still or sparkling	\$ 6.50
NZ Waiwera (1000ml) still or sparkling	\$ 9.00

Spirits

All standard spirits available \$ 8.00



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I Just wanted to Say...

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"I wanted to let you know that my daughter's wedding reception and dinner at the Mission Restaurant yesterday were a wonderful credit to the staff at the Restaurant, and we could not have asked for or expected anything better for the function. Erin Speakman was the function organiser who saw to the preparations beforehand with grace and efficiency and whose mind, eyes and hands guided the function apparently effortlessly throughout. However, we were well aware and appreciative of the chefs, waiting and bar staff who produced beautiful food and drink for everyone from the pre-dinner canapés and drinks through to the dinner itself. All the guests, including the groom's uncle who has been a hotel manager in the UK, were most impressed by the setting, ambience, food, wine and service. Please pass our appreciation on to the Restaurant team."

Mark Von Dadelszen

"We just wanted to say a huge "thank you" for an amazing day on Saturday. We are still on a big high and can't believe how amazing everything looked. Everything went so well and we could not have asked for a more special day. The food was excellent, the service great and the setting absolutely fantastic. Erin, we have to say you are an excellent organiser and we can see how much you must love your job. You made us feel as though we didn't really have to do a thing and that we could completely trust you with everything. Thank you so much for that, it took so much pressure off us"

Lisa and Shaun Callaghan

"Thanks so much for all your attention to execution and detail for Kate and Duncan's wedding [6 March 2011]. Everyone had a fantastic day, we had many great comments from guests ESPECIALLY the out of town ones, who were not familiar with the great setting and high standards of The Mission and several people commented already that it was the best wedding they had ever attended"

Glenda and Mark Burgess

"THANK you all so very much for making our wedding day [18 December 2010] a truly amazing day from start to finish. Your service is perfection in every way and attention to detail is unprecedented! Thank you also for the beautiful wine glasses; they will be treasured and enjoyed for years to come." / "So very many thanks for the wonderful job you all did to make Callum and Jenny's day so special [18 December 2010]. The majority of guests were not from Hawke's Bay and they were very impressed by everything about The Mission. You have a lovely way of making people feel that their wedding is of the utmost importance to you all."

Sue and Trevor Arnold /Jen and Callum Arnold

"When planning our wedding we wanted to be able to enjoy ourselves and not be worrying about everything running smoothly. We would like to thank you for making this possible beyond even our expectations. Thank you to the kitchen for the stunning food and its seamless delivery. Thank you to the staff for a level of service that genuinely made me feel special. We have had endless praise about Mission from our guests. We had a wonderful wedding day for which we owe the Mission staff a great deal of thanks."

Debs and Glen Sorensen

"We just wanted to thank you and the great team you have there for a fabulous job you all did on our wedding day (18 September 2010). We had the most spectacular day, it couldn't have gone better. Thanks for all the hard work you put into planning it, everything we wanted was done just perfectly, you are definitely an expert at what you do. We had so many compliments about the venue as it is truly special and the weather certainly turned on for us which made it just wonderful. Compliments to the chef and his team as well, as the food was superb, without fault. We highly recommend you!"

Brenden and Kerry Clark

"Erin and the Mission Team - We just wanted to say thank you so much for everything you did for us to make our day (10 March 2012) absolutely amazing. We had the perfect day and have had many comments on how great the venue, food drinks and staff were. We would recommend anyone to get married at the Mission Estate. Everything ran so smoothly and it made the day so stress-free for us. Thank you from the bottom of our hearts!"

Kelly and Chris Rodgers

"James and I would like to thank you very much for all your help and time in organising our wedding [5 March 2011]. We had the best day of our lives and our guests also thoroughly enjoyed themselves. The service, food and atmosphere at the Mission was faultless. Thank you also for our gift - it was a lovely surprise to receive those special glasses and we will treasure them. We will definitely return to the Mission as I'm sure many of our friends will."

Imogen & James Caldwell

Just emailing to say we had an absolutely fantastic weekend—thank you very much for all you did to make this a great day. As Kate's parents we felt everything was very smooth and extremely well organised—so no stress for us. Also Kate & Lee were so calm with everything and a lot of that was due to you. Feedback to us from guests was 100% positive, all said they had an awesome time and loved the venue, the food, the service and your own calm quiet efficiency. We would have no hesitation in recommending this venue to others.

Pamela Gatchell

Thank you so much for all your hard work in making our wedding day perfect! [30- April 2011] There was nothing we could fault. The food and service were outstanding and you made it so stress free for both of us. Feedback from our guests was amazing and we appreciated the little extras you do like the bridal party hamper. The day could not have gone better thanks to you and your staff!"

Tracey and Mike Scott

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