

## Mission Estate Winery

Thank you for considering The Mission as a venue for your conference/function.

The Mission Estate is a unique, historical venue, incorporating New Zealand's oldest winery with a world class Restaurant, a Cellar Door offering wine-tasting, tours and sales, conference facilities, and a Craft Gallery in one magnificent, extensively refurbished complex with expansive views over the vineyards and city.



Mission is situated within 10 minutes of the city centre, but surrounded by farmland and vineyard it gives the impression that this beautiful facility is far removed from the hustle and bustle of the city, providing a unique perspective for your conference. If you are looking for a venue far from the ordinary conference facility, Mission is the perfect venue for you.

The Estate offers a number of rooms, catering with great flexibility for every size function, from an intimate dinner to a corporate function for 200 delegates, including several smaller rooms suitable for breakout facilities. Should your event exceed the capacity of our rooms, we can accommodate a marquee on the lawn to seat up to 450 persons for an event.

The Mission Estate Restaurant can cater for every occasion. They offer a variety of menus to suit your budgets and requirements. From breakfast on the terrace to cocktail finger food to a buffet or degustation dinner, we can create a menu to suit you.

Our experienced staff can assist you with your requirements and would be pleased to organise audio-visual equipment, floral arrangements, entertainment and transport needs on your behalf.

A Historical Tour, walking you through time and the fascinating history of the estate, or a wine tasting can be organized as part of your itinerary or wine gift packs and merchandise can be purchased and gift wrapped at the cellar door if desired. Tour/tasting bookings are essential.



**Erin Speakman**  
Function Manager  
Mission Restaurant



NEW ZEALAND'S OLDEST WINERY

## Testimonials

"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 Dadelsen**

"I just wanted to take the opportunity to reiterate what a fantastic job you and the Mission Team did for our national conference....you achieved all we asked and much more and I can appreciate this was no small task considering the many specific requests our 200 people had...We have received extremely positive feedback from our consultants and business owners with regards to the conference activities, organisation and attention to detail...Thanks again for the enormous contribution you made to the success of our conference."

**NZ Home Loans Conference**

"I wanted to give you feedback about our conference at the Mission. Many delegates have commented to me on their written feedback forms or in person how wonderful the venue and food were - many said it was the best conference dinner they had ever attended...Your staff were the most professional I have ever dealt with [and that includes Te Papa!] - and everything was dealt with quietly and efficiently"

**Montessori Assoc of NZ Conference**

"On behalf of the conference organising committee I would like to thank you and your team for all your input for the recent laboratory conference held at the Mission. We were simply overawed at the demand for dinner tickets and in retrospect could easily have sold additional...there were many positive comments about the quality of the venue, the food and the wine...We are privileged to have resources such as yours in Hawke's Bay...Please pass on our appreciation to all the staff involved in the spectacularly successful evening function."

**NZIMLS Conference**

"On behalf of the organising committee may I say thank you very much to you and everyone at the Mission for contributing to a very successful and enjoyable Resource Law Management Law Assoc Conference...All our delegates had a fantastic evening in your beautiful venue...we were very grateful to your good team of staff, they were really so professional and helpful, nothing was ever a problem"

**RMLA Conference**

"I am writing to thank you and your team for a spectacular meal on Thursday night at the NZDA conference dinner. You showcased our product superbly, making us very proud to be sponsors of the event .It is rare for our Beef & Lamb Hallmark of Excellence assessors to give 10/10 for a steak, but I'm sure many would have been tempted that night. Thank you again and please pass on my thanks to the team."

**Beef and Lamb NZ sponsors of NZDA Conference**



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## Mission Venues

### The Red Room

Part of the Restaurant, the elegantly appointed Red Room is a small intimate room able to be separated from the main dining area as a private dining venue. The Red Room has French doors opening out onto a small private veranda. The Red Room seats a maximum of 30 persons for dinner or lunch. Available as breakout rooms when the venue is closed for a conference.

### The Library

A conference/dining facility for up to 40 people [theatre style/banquet] with access to balcony. Situated on the second floor overlooking the rear of the building; the Library has an abundance of natural light and is suitable as a private dining room, for meetings or breakouts. Adjoins a central bar area. The Library features a ceiling mounted projector screen. Air-conditioned. Telecom wireless Hotspot Internet access available

### The St Peter Chanel Room

The Chanel Room offers views over the vineyard and city from the second floor. Suitable for a dinner venue for up to 30 guests and provides access to a balcony. Perfect for small weddings, private family or business dinners, meetings or breakouts. Adjoins a central bar area. Air-conditioned. Telecom wireless Hotspot Internet access available

### The Board Room

The Board Room is a private meeting venue on the second floor of the building with Boardroom style seating for up to 10 persons. The Boardroom is accessed through the administration area upstairs and is available during business hours only. Air-conditioned.



### The Chapel

The Chapel, our main reception venue, is a totally unique venue, being the restored original Chapel from the Missions' Seminary heritage. With its high vaulted ceilings, arched windows, large wrought iron chandeliers and Rimu panelling it is a stunning and dramatic venue suitable for weddings, conferences, large corporate dinners or cocktail functions.

The Chapel [9m wide x 21m long x 11m high ceilings] is fully self-contained with its' own bathroom and bar facilities and has french doors opening out onto the Terrace and Lawns, the perfect place for pre-dinner drinks and canapés or for conference breaks.

The Chapel has a raised staging area [historically the altar] suitable for entertainment, dancing or presentations. The chapel features a dance floor, sound system, lectern with gooseneck microphone and cordless microphone. This venue can accommodate 200 persons Theatre Style, [250 using mezzanine floor [choir loft]], 30 persons Board Room or "U"-shape, 80 persons Cabaret Style, up to 180 Persons seated for dinner or 150 persons for dine and dance.



## Venue Hire

- ✚ The Library @ \$180.00 day incl GST
- ✚ The St Peter Chanel Room @ \$180.00 day incl GST
- ✚ The Boardroom @ \$150.00 day incl GST
- ✚ The Chapel – venue hire is calculated according to your expected numbers and requirements as numbers in this venue vary. Please email or call with details of your enquiry and we would be pleased to quote.

### Cancellation Policy

#### If notice of cancellation is given:

- More than 30 days from the Event Date, the Venue Hire Charge will be refunded in full.
- Between 14 days and 30 days of the Event Date, 50 percent of the Venue Hire Charge will be refunded.
- Within 14 days of the Event Date, the Venue Hire Charge is retained and 50 percent of the anticipated catering cost shall be charged to and be payable by the Hirer.

## Venue Capacities

ROOMS	SEATING CAPACITIES										
	THEATRE STYLE		CLASSROOM STYLE		DINNER DANCE		BANQUET		CABARET STYLE		BOARDROOM/ U-SHAPE
Red Room	30		15				30				15
Bay Room	40		20				40				20
Chapel	150-200				130		180		70-96		30
- with Choir loft	250				160		210				
Boardroom											10
Meeting Room											6-8
Chanel Room	30		16				35				16
Library	40		20				40		20		22

## Conference Equipment

Item	Rate
Screen [tripod 2m x 2m]	\$ 30.00 N/C with projector
Overhead Projector	\$ 35.00
Whiteboards [2 x Large with pens]	\$ 30.00
Whiteboards [2 x Small with pens]	\$ 20.00
Flipchart stands and pens 3 x	\$ 20.00
Flipchart pads additional	\$ 10.00
Data Projector [2]	\$150.00
Laptop Speakers	\$ 20.00
Sound system incl hand held microphone and Lectern microphone [Chapel]	\$100.00
Pads and Pens	\$ 2.00pp

If you require additional equipment that is not available in-house we would be pleased to source this from our network of suppliers on your behalf.



## Conference Menus

Menus are samples only and subject to change

### Tea and Coffee

On arrival:

**Selection Dilmah Teas/ Filter Coffee only \$3.00pp**

Morning and Afternoon teas:

**Selection Dilmah Teas/ Filter Coffee with 1 x item from the list \$7.50pp**

**Selection Dilmah Teas/ Filter Coffee with 2 x items from the list \$10.00pp**

**Selection Dilmah Teas/ Filter Coffee with 3 x items from the list \$12.50pp**

- Chefs Muffins of the Day - Blueberry Cinnamon Muffin /Lemon Muffin with Cream
- Savoury Ham, Cheese and Corn Muffin with Butter
- Selection of Home Baked Biscuits
- Double Chocolate Brownie with cream
- Crisp Bruschetta with assorted savoury toppings [Smoked Salmon and Avocado, Smoked Mushroom and Feta etc.]
- Chefs Cake of the Day - Carrot/Banana/Chocolate Cake with Cream Cheese Icing
- Scones/Pikelets with Jam and Whipped Cream
- Warm Spiced Pear and Gingerbread Cake with Cream
- Chefs Sweet Slice of the Day [Ginger Crunch / Fruit Slice / Louise Cake etc]

Espresso Coffee [12 pax and under only]

**Espresso Coffee @ \$3.80**

**Double Espresso /Soy Milk/Decaffeinated Coffee @ \$4.20**

**Espresso Coffee with one item from the list @ \$8.30 pp**

Extras

**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**

**Orange Juice @\$12.50 carafe**

**Fresh Juices @ \$4.50 glass**

**All day Fruit Bowl @ \$2.50pp**



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## Conference Menus CONTINUE

Menus are samples only and subject to change

### Luncheons

**Luncheon Buffets require minimum of 25 persons**

**Conference menus require a minimum of 12 persons [restaurant dining on a la carte or set menus available]**

**[Specific menus will be discussed on request for numbers less than 12 pax]**

#### Light Buffet Luncheon [1] @ \$28.00pp

Lemon and Thyme Roasted Chicken  
Seared Salmon Darne with Ginger and Garlic  
Sliced Ham off the Bone with Mustards

Crusty French and Home made Breads with Olive Oil and Dips  
Spinach, Mushroom and Feta Salad

Fresh Fruit Platter  
Sweet Slice of the Day  
Tea and Coffee

*Add Kapiti Cheese Selection @ \$5.00pp additional*  
Vegetarian options available on request

#### Light Buffet Luncheon [2] @\$28.00pp

Smoked Chicken in Creamy Mushroom Sauce  
Fillets of Fish, Lemon and Parsley Crust  
Sliced Ham off the Bone with Mustards

Crusty French and Home made Breads with Olive Oil and Dips  
Caesar Salad with Croutons

Fresh Fruit Platter  
Sweet Slice of the Day  
Tea and Coffee

*Add Kapiti Cheese Selection @ \$5.00pp additional*  
Vegetarian options available on request

#### Working Luncheon @ \$22.00 [standing]

Filled French Stick/Grilled Panini various fillings  
Slice Warm Savoury Pie/Quiche of the Day  
Sweet Cake / Slice of Day  
Fresh Fruit Bowl  
Tea/Coffee



## Conference Menus CONTINUE

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Platter Luncheon @ \$22.00 [suitable for smaller numbers – min of 2 / max of 20]

Crusty French and Home made Breads with Dips

Mission Antipasto Platters of Sliced and Smoked Meats, Salmon, Seafood, Feta, Olives, Pickles [1 served between 2-3 guests]

Green Salad, Balsamic Vinaigrette

Fresh Fruit Platter OR Sweet Slice of the Chef's Choice

Tea/Coffee

Finger Food Luncheon [standing]

**A selection of three savoury options + sweet slice/fruit platter + tea/coffee@ \$22.50**

**A selection of four savoury options + sweet slice/fruit platter + tea/coffee@ \$27.50**

**A selection of five savoury options + sweet slice/fruit platter + tea/coffee@ \$31.50**

Smoked Chicken Caesar & Salad Wrap

Sweet Chilli Beef & Salad Wrap

Sweet Confit Capsicum & Wild Mushroom Open Sandwich V

Open Hot Smoked Salmon & Lemon Aioli Sandwich

Open Roasted Beef & Horseradish Sandwich

Moroccan Spiced Lamb Cutlets – Minted Yoghurt Dressing

Pork & Chicken Gyozas [dumplings] – Soy Dipping Sauce

Lamb & Coriander Koftas – Yoghurt dipping sauce GF

Blue Cheese & Rocket Arancini – Garlic Aioli [Risotto Balls] V

Warm Bacon & Egg Mini Pies

Homemade Falafel Balls, Minted Yoghurt & Cucumber Dipping Sauce V

Warm Vegetable Frittata V

Spicy Chicken Wings GF

Goujons of Crumbed Fish, Tartare Sauce and Lemon

Smoked Salmon & Caper Calzone [Filled bread]

Smoked Mushroom Arancini – Garlic Aioli V

Spicy Merguez & Rosemary Arancini – Garlic Aioli [Risotto Balls]

+

Sweet Slice of the chef's choice **OR** Fresh Fruit Platter

+

Tea /Coffee

Cheese Platter @ \$25.00

Selection of Cheese with Fruit and Crackers

Set Menu Luncheon @ \$43.00pp see over

Two course plated lunch [Main and Dessert] including Breads and Coffee

Guests dine in restaurant or on terrace

Guests can pre order in advance if time is limited

Beverages by arrangement

Menu below



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## Set Luncheon Menu @ \$43.00pp

**Parties of 10 and over**  
**Numbers to be confirmed 72 hours prior/number confirmed will be charged for**  
**Menu changes seasonally**  
**Incl GST**

**Bread Selection** Village Press Olive Oil & Dips

Main Course

**Fish of the Day**

Sautéed Pumpkin, Cherry Tomato, Zucchini & Chickpeas,  
Rocket, Mint & Pine Nut Pesto

OR

**Char Grilled Fillet of Beef [served Medium Rare]**

Parmesan Mash, Confit Rosemary Shallots,  
Slow Baked Mushrooms, Sauce Béarnaise

OR

**Lemon Roasted Corn Fed Chicken**

Moroccan Spices, Warm Almond, Raisin &  
Coriander Couscous, Gazpacho Dressing

Served with Garden Vegetable Medley

Dessert

**Lemon & Juniper Semi Freddo Terrine**

Black berry & Lemongrass Essence

OR

**Raspberry & White Chocolate Crème Brulee**

Seasonal Fruit & Biscotti

OR

**Warm Apple & Cinnamon Strudel**

Pistachio Sauce Anglaise & "Vanilla Bean" Ice Cream

Vegetarian Options available on request

Espresso additional on request  
Filter Coffee provided free of charge



## Canapé Selections for cocktail / standing functions

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- Vegetarian Sushi, Kikkoman, Pickled Ginger and Wasabi V, gf without soy
- Black Tiger Prawn Poached in Spicy Coconut Broth [Spoon] gf
- Crab, Coriander & Chili Wontons, sweet Thai Chili sauce
- Rare Roast Beef and Roasted Tomato Salsa en Croute
- Mini Filo Spanokopita [Spinach, Feta cheese and Pine nuts in Filo pastry] V
- Smoked Mushroom Arancini [Risotto Balls] with Roasted Garlic Aioli V
- Chicken Liver & Cracked Pepper Paté, Crostini & Red Onion Jam
- Homemade Falafel Balls, Minted Yoghurt & Cucumber Dipping Sauce V
- Smoked Salmon on Herbed Blinis with Dill Mayonnaise
- Seared Scallop, Wrapped in Bacon & Dusted with Aromatic Dukkah gf
- Roasted Mushroom Stuffed with Te-Mata Blue Cheese [V] gf
- Sweet Corn Fritters with Tomato & Chili Jam V
- Seared Tuna with Cucumber & Avocado Crème Fraiche [Spoon] gf
- Confit Pork Belly, Apple Compote, Salsa Verde, Seared Scallop [Spoon] gf
- Confit Duck on Marinated Rice Cake, Spring Onion gf
- Red Pepper, Goats Cheese & Mint Crepes V
- Asian Marinated Pork Fillet, Rice Paper Spring Roll, Sweet Asian Salsa gf
- Deep fried Pistachio Crusted Fish Goujons, Lime Aioli
- Potato Cake with Hot Smoked Salmon & Horseradish Cream

[V] Vegetarian option  
+ Gluten Free option

**\$15.50pp selection of 5**  
**\$18.50pp selection of 6**  
**\$21.50pp selection of 7**  
**\$24.50pp selection of 8**  
**\$27.00pp selection of 9**

**NOTE:**  
Functions under 20 persons  
Offered 'Chef's Choice' Canapés

**Vegetarian option V**  
**Gluten Free option gf**

