

The following information pack provides you with:

- An overview of our rooms
- The seasonal vineyard – we walk you through seasonal changes that relate to weddings
- A sample itinerary of a wedding at Mudbrick
- Our menus & wines
- Terms and Conditions
- Deposit requirements, costs and other information

We hope you enjoy browsing through this information pack. Please visit our website to view our restaurant and vineyard in the glorious colour that it deserves, www.mudbrick.co.nz.



Weddings At Mudbrick

The Rooms

The Main Restaurant:

- Capacity: 124 guests approximately, with a Head Table in Main Room, total 180 in Main Restaurant Building, including Mezzanine Floor & Carpeted Area.
- Features: Open Fireplace, French doors which open fully, opening louver roof. A superb outdoor feel is created in the best weather conditions. Carpeted dance floor, 1.7m Parisian vintage Chandelier, fully stocked bar, superb sea views.

The Mezzanine Floor:

- Capacity: 22 guests
- Features: Own private outside deck, sea views, upstairs with balcony
- Limitations: Great for a wedding lunch / dinner, but not totally private – (Mezzanine) Not suitable for speech making where total quiet would be required. A good seating area for small wedding.

The Potager Garden Room:

- Capacity: Minimum 20, maximum 35 (depending upon table arrangements)
- Features: This room has its own very special ambience as it was once our wine cellar in days gone by. However, the winemaker just didn't appreciate the beautiful sea views, potager gardens & private courtyard surrounding it. It has its own fully stocked bar, waiting staff, stereo and outdoor fireplace. This could be an ideal location for a smaller wedding. The minimum number required to hire the Potager Garden Room is 20.

The Cellar Roof:

This is the ceremony area at Mudbrick, weather permitting. We utilize the Potager Garden Room if weather is unfavourable.



The Seasonal Vineyard

An Autumn /Winter Wedding in the Vineyard... May - June - July

We shot our brochure photos in early June due to the exceptional colours of the leaves in the vineyard - the fluorescent rust and golden colour in the leaves makes for the most stunning photographs. Crisp sunny days make for the most beautiful light - nobody is hot and sticky. The likelihood of getting a sunny day is just as high in winter as in summer. The fire can be lit. The evening can incorporate touches such as a peppery Shiraz...port...hot toddies...special coffees...comfort desserts. It's a more relaxed time of year. There is time to enjoy one another's company again, joining together for a very special occasion.

Flowers.. In Season are: Winter White Lillies, Vine Pruning's, Winter Roses, Gerberas.

A Spring/Summer Wedding in the Vineyard... August - November (December unavailable) January - April

Spring heralds new life - growth - the buds are bursting and fresh lime green leaves appear in the vineyard. The flowers available in Spring compare with no other season - vibrant, youthful, stunning. The air brings with it the promise of summer. Your guests are ready in spring for the first breakout from winter restraint. The food is abundant with the new season's best. It is an anticipatory time of year - a spring wedding in the vineyard is a wonderful environment to display new life - and new lives beginning together.

We do not host weddings during the month of December (with the exception of Sunday evenings which are available) as it clashes with the Christmas Party season.

Oysters.. You won't taste a better Oyster than in the months of August -October.

Flowers.. In Season are: Spring Tulips, Daffodils, Intensely scented Freesias.

In Spring and Summer guests wander through the potager and lavender, absorbing the heady scents of the night air. Mudbrick is a lovely environment throughout its many seasonal changes - we enjoy working with the seasons to provide you with the best on offer.

Special Days to consider for your wedding...

Days before public holidays can work well, such as the Thursday before Good Friday, the Friday before Labour weekend etc. The minimum spend is lower because it is a normal day, but everybody has the next day off. Similarly, in the high season, many people are on holiday so any day of the week is like a weekend.



Sample Itinerary for an Evening Wedding.

These are close approximate time frames.

They may vary 5-10mins in each section on the night. We always aim to have the formal part of the evening finished by 10pm – 10.30pm.

Guests Arrive at 5.00pm

Greeted on arrival with a selection of orange juice, beer, bubbly, wine, a cocktail, or drinks from our on-arrival drink selection. Guests mix and mingle, wait for bridal party to arrive. Time frame of 15 minutes.

Bridal Party Arrives at 5.15pm

Ceremony commences. Time frame of approximately 30 minutes.

Post Ceremony at about 5.45pm

Guests toast the Bride and Groom with a glass of bubbly. Canapés and finger food served. Guests mix and mingle with the Bride and Groom who enjoy a congratulatory drink with guests. Some wedding parties have some photos on site, or may choose to have photos off-site, taking along a picnic basket with canapés and beverages. Time frame of 1 hour.

Guests Seated by 6.30pm

Guests move through to restaurant for wedding meal and orders are taken. Wines are poured ready for the announcement welcoming the Bride and Groom. The MC will go through the order of ceremony/housekeeping speech.

Bridal Party arrive back at 7.00pm

Bridal Party – Entrance at 7.15pm

The Meal – All timings are approximate and depend on many factors on the night! (The Bride & Groom & Bridal party have pre-ordered their selections, as there is never the chance on the day to choose in time).

Entrées served at 7.35pm - Time frame - allow 30mins, Restaurant Manager will call mains, entrees cleared by 8pm.

Mains served at 8.10pm – all mains out & cleared by 9pm.

Dessert

Speeches - Speeches after dessert (or interspersed between courses)

Speeches may continue for 40 mins or more (in total), this is totally dependant on individual variations.

Cutting of the cake followed by the first dance.

Dance

Based on a three course set menu, bands/DJ starts playing at about around 10.00pm depending upon numbers.



On Arrival Drinks

We know from past experience that your wedding will flow beautifully if, upon arrival, guests are greeted by our staff with a welcoming beverage. Weather dependant, the ultimate is to have a bar set up on the cellar roof where guests will gather before the ceremony. If you pre-order your selection we can have it all in readiness...

May we suggest the following options for on-arrival drinks:

Bubbly/Champagne

Select one from our wine list

Twin Islands N.V. [Marlborough]	43
Mudbrick Vineyard N.V (Marlborough)	49
Nautilus Cuvée N.V [Marlborough]	62
Pelorus N.V. [Marlborough]	68
No 1 Family Estate [Marlborough]	80
Veuve Clicquot N.V. [Champagne]	142
Bollinger Special Cuvée N.V. [Champagne]	142
Moët & Chandon N.V. [Champagne]	142

Jugs of Pimms, Lemonade and Gingerale \$37 per jug

(this is an alcoholic beverage, light & summery, 6-8 glasses per jug)

Margarita's \$12 per glass

Caipirinha's \$12 per glass

Beer

Our Bar Manager will select a couple of favourites

Juice – please refer to our selection

OJ \$24 per jug approx 6-8 glasses

For a non-alcoholic alternative



Mudbrick White Wine

150ml glass/bottle

Mudbrick Reserve Chardonnay [Waiheke Island] 2009 17 72

This rich, complex but beautifully balanced Chardonnay from the 2009 vintage was 100% barrel fermented with 25% in new French barriques. On the nose this wine displays subtle hints of citrus, peach, toasty oak and nut characters. On the palate, refined stonefruit characters are supported by rich butterscotch and savoury notes in perfect balance. The finish is crisp and lingering.

Mudbrick Reserve Viognier [Waiheke Island] 2009 14 64

This Viognier was fermented in both stainless steel tank and oak barriques to promote clean fruit expression and then lee's aged to give broadness on the palate. The nose has classical varietal aromas of preserved stone fruit, while the mouthfeel is rich and long.

Mudbrick Pinot Gris [Marlborough] 2009 11 49

This Pinot Gris was cool stainless steel fermented to preserve the fresh, subtle fruit characters of this classic variety. Aromas of white pear and fresh almond lead into a palate that is fresh and full with a hint of residual sweetness to balance the acidity.

Mudbrick Reserve Riesling [Marlborough] 2008 11 47

Subtle perfumed nose leads to a bright and complex floral apple like palate where the cheerful fruit sweetness is beautifully balanced by crisp acidity on the finish.
Top 10 Riesling, Cuisine Magazine 2009

Mudbrick Sauvignon Blanc [Marlborough] 2009 10 43

This Sauvignon Blanc was harvested at optimal ripeness in the world – renowned region of Marlborough. The fruit was gently pressed and then cool stainless steel fermented to retain its fresh fruit character. Ripe tropical fruit with a touch of gooseberry on the nose leads into a zingy fresh palate with excellent length.
Silver Medal Liquorland Top 100 2010

Mudbrick Gewurztraminer [Marlborough] 2008 10 43

A warm dry growing season in Marlborough has produced grapes that are intense in fruit aroma and complexity. This Gewurztraminer has aromas of rose petals and Turkish delight, while the palate has a lush, broad weight with a hint of sweetness.

Mudbrick Red Wine

150ml glass/bottle

Mudbrick Velvet [Waiheke Island] 2008

185

So named due to its decadently rich texture, Velvet is a seductive wine, only made in the most special of vintages. The blend remains a secret, created with texture and opulence at the forefront of the winemakers mind. Silky dark chocolate, roasted coffee and velvety tannins work with sweet fruit that belies the absolute power of the wine.

1450 Bottles produced

Mudbrick Reserve Syrah [Waiheke Island] 2008

18

85

This Syrah was made from hand picked fruit from our Waiheke Vineyards. The 2008 vintage brought us excellent ripeness levels with exceptional flavour purity and massive concentration. The nose on this wine is classic varietal Syrah with dense spice characters, ripe primary fruit and nicely integrated toasty oak with well rounded firm tannins and great length.

Gold Medal Air New Zealand Wine Awards 2009, Gold Medal Liquorland Top 100 2010

Mudbrick Reserve Merlot Cabernet Sauvignon [Waiheke Island] 2008

18

85

This classical blend was made from select parcels of fruit from our vineyards on Waiheke Island. The 2008 vintage brought us excellent ripeness levels with exceptional flavour purity and massive concentration. The nose shows dense ripe characters of berryfruit and plum with dark mocha characters underlying. The palate is full and rich with sweet fruit supported by fine grained tannin and incredible length.

Silver Medal NZ International Wine show 2009

Mudbrick Cabernet Sauvignon Merlot [Waiheke Island] 2008

14

64

The 2008 vintage on Waiheke Island was exceptional with beautiful, even fruit set during spring with a warm dry summer following. This Cabernet Sauvignon predominant blend is a wine with dusky brambly fruit characters with the Merlot providing chocolate and plum. Soft ripe tannins frame the generous sweet fruit through the mid-palate leading to a warm finish.

Gold Medal Liquorland Top 100 2009

Gold Medal New Zealand International Wine Show 2009

Mudbrick Merlot Cabernet Sauvignon [Waiheke Island] 2009

12

52

This classical blend was made from select parcels of fruit from our vineyards on Waiheke Island. The 2009 vintage brought us good ripeness levels with exceptional flavour, purity and great concentration. The nose shows dense ripe characters of berryfruit and plum with floral top notes. The palate is full and rich with sweet fruit supported by fine grain tannin and good length

Silver Medal Liquorland Top 100 2010

Mudbrick Shepherds Point Vineyard Syrah [Waiheke Island] 2008

85

The 2008 vintage on Waiheke Island was exceptional with beautiful fruit and a warm dry summer. This wine was made from grapes grown on our Onetangi valley block. Lifted floral aromas of violets and rose petals mingle with fresh cracked black pepper. The palate is harmonious and complete with silky tannins supporting sweet fruit characters.

Gold Medal Liquorland Top 100 Wine Show 2009

Mudbrick Shepherds Point Vineyard Merlot [Waiheke Island] 2006

85

This small production wine was grown exclusively on our Shepherds Point block in the Onetangi Basin. The 2006 vintage was exceptional with very good ripeness levels in the fruit. This wine was aged in 60% new French oak barriques resulting in a wine that has rich dense fruit with warm toasty oak character.

Mudbrick Shepherds Point Merlot [Waiheke Island] 2004

74

This small production wine was grown exclusively on our Shepherds Point block in the Onetangi basin. The 2004 vintage was exceptional with very good ripeness levels in fruit. This wine displays lovely rich fruit and warm toasty oak characters.

Silver Medal NZ International Wine Show 2005

Silver Medal Liquorland Top 100 2006

Cuisine Magazine Top Ten NZ Merlot 2006

Mudbrick Reserve Pinot Noir [Central Otago] 2009	17	72
<p>The grapes for this Pinot Noir were grown in the world renowned region of Central Otago. After undergoing fermentation in small open top fermenters this wine was then transferred into barrel for ageing. A bouquet of raspberry and forest floor mingling with subtle oak leads into a soft appealing palate with excellent length.</p>		
Other Mudbrick Wines		
Mudbrick Riesling [Nelson] 2002		53
Silver Medal Air New Zealand Wine Awards 2003		
Mudbrick Merlot Cabernet Sauvignon Cabernet Franc Malbec 2007		57
Silver Medal Romeo Bragato Wine Awards 2008		
Mudbrick Reserve Chardonnay 2007		69
Mudbrick Reserve Cabernet Sauvignon Merlot 2002		72
Mudbrick Reserve Merlot Cabernet Sauvignon 2000		77
4 Stars Cuisine Magazine		
Mudbrick Reserve Chardonnay 2008		85
Elite Gold Medal Air New Zealand Wine Awards 2009		
Gold Medal Romeo Bragato Wine Awards 2009		

Champagne and Bubbles

	150ml	glass/bottle
Mudbrick N.V. [Marlborough]	11	49
Twin Islands N.V. [Marlborough]		43
Nautilus Cuvée N.V [Marlborough]	15	61
Deutz Prestige 2005 [Marlborough]		67
Pelorus N.V. [Marlborough]		68
No 1 Family Estate [Marlborough]		80
No 1 Family Estate Rosé [Marlborough]		93
Mumm N.V. [Champagne]		132
Veuve Clicquot N.V. [Champagne]		142
Bollinger Special Cuvée N.V. [Champagne]		142

Chardonnay

Mudbrick Reserve Chardonnay 2009 [Waiheke Island]	17	72
Cable Bay Chardonnay 2007 [Waiheke Island]		71
Villa Maria Reserve Barrique Fermented Chardonnay 2007 [Gisborne]		71
Cloudy Bay Chardonnay 2007 [Marlborough]		72
Villa Maria Ihumato Vineyard Chardonnay 2007 [Auckland]		76
Te Mata Elston Chardonnay 2008 [Hawkes Bay]		82
Domain Billaud-Simon Premier Cru Chablis Les Vaillons 2007 [Chablis]		143
Craggy Range Les Beaux Callioux 2007 [Hawkes Bay]		144
TOM Chardonnay 2006 [Hawkes Bay]		144
Penfolds Yattarna Chardonnay 2000 [South Australia]		297

Sauvignon Blanc

Mudbrick Sauvignon Blanc 2009 [Marlborough]	10	43
Stoneleigh Rapaura Sauvignon Blanc 2009 [Marlborough]		51
Palliser Estate Sauvignon Blanc 2009 [Martinborough]		51
Pegasus Bay Sauvignon Semillon 2008 [Waipara]		62
Cloudy Bay Sauvignon Blanc 2009 [Marlborough]		64
Cloudy Bay Te Koko Sauvignon Blanc 2006 [Marlborough]		108

Riesling

	150ml	glass/bottle
Mudbrick Reserve Riesling 2008 [Marlborough]	11	49
Greenhough Hope Vineyard Riesling 2008 [Nelson]		51
The Doctors Riesling 2009 [Marlborough]		53
Camshorn Riesling 2008 [Waipara]		56
Pegasus Bay Aria Riesling 2008 [Waipara]		89
Dry River Craighall Riesling 2006 [Martinborough]		107

Pinot Gris

Mudbrick Pinot Gris 2009 [Marlborough]	11	49
Nautilus Pinot Gris 2008 [Marlborough]		61
Johanneshof Pinot Gris 2008 [Marlborough]		66
Hugel Pinot Gris 'Tradition' 2004 [Alsace]		96

Gewurztraminer

Mudbrick Gewurztraminer 2008 [Marlborough]	10	43
Waimea Estate Gewurztraminer 2006 [Nelson]		58
Cloudy Bay Gewurztraminer 2005 [Marlborough]		77
Hugel Gewurztraminer 2006 [Alsace]		85
Domaine Paul Blanck Gewurztraminer 2007 [Alsace]		86
Vinoptima Ormond Gewurztraminer 2004 [Gisborne]		110
Dry River Gewurztraminer 2006 [Martinborough]		123

Viognier

Mudbrick Reserve Viognier 2009 [Waiheke Island]	14	64
Villa Maria Omahu Vineyard Gimblett Gravels Viognier 2007 [Hawkes Bay]		76
Yalumba "The Virgilius" 2008 [South Australia]		101

Merlot Predominant

Mudbrick Merlot Cabernet Sauvignon 2009 [Waiheke Island]	12	52
Mudbrick Reserve Merlot Cabernet Sauvignon 2008 [Waiheke Island]	18	85
Mudbrick Shepherds Point Merlot 2006 [Waiheke Island]		85
Cable Bay Five Hills Merlot Malbec Cabernet 2005 [Waiheke Island]		70
Clearview Estate Enigma 2002 [Hawkes Bay]		91
Craggy Range Sophia 2008 [Hawkes Bay]		138
Church Road TOM Merlot Cabernet Sauvignon 2002 [Hawkes Bay]		311

Cabernets Predominant

	150ml glass/bottle	
Mudbrick Cabernet Sauvignon Merlot 2008 [Waiheke Island]	14	64
Church Road Cuve Cabernet Sauvignon 2007 [Hawkes Bay]		72
Te Mata Awatea Cabernet Sauvignon Merlot 2008 [Hawkes Bay]		79
Jurassic Ridge Cabernet Franc 2006 [Waiheke Island]		93
Yalumba The Signature 2005 [South Australia]		99
Te Mata Coleraine 2005 [Hawkes Bay]		142
Te Mata Coleraine 2006 [Hawkes Bay]		151
Vasse Felix Heytesbury Cabernet Sauvignon [Margaret River] 2005		156
Mondavi Opus One 1996 [Napa Valley]		852
Chateau Cheval Blanc 1996, 1st Growth Grand Cru Classé (A) [St Emilion]		1052
Stonyridge Vineyard Larose 2001 [Waiheke Island]		187
Stonyridge Vineyard Larose 2002 [Waiheke Island]		197
Stonyridge Vineyard Larose 2003 [Waiheke Island]		192
Stonyridge Vineyard Larose 2004 [Waiheke Island]		222
Stonyridge Vineyard Larose 2005 [Waiheke Island]		222
Stonyridge Vineyard Larose 2006 [Waiheke Island]		222
Stonyridge Vineyard Larose 2007 [Waiheke Island]		232

Pinot Noir

Mudbrick Reserve Pinot Noir 2009 [Central Otago]	17	72
Seresin Leah Pinot Noir 2008 [Marlborough]		69
Isabel Estate Pinot Noir 2005 [Marlborough]		79
Amisfield Pinot Noir 2007 [Central Otago]		88
Carrick Pinot Noir 2007 [Central Otago]		93
Valli Bannockburn Vineyard Pinot Noir 2007 [Central Otago]		109
Waitaki Braids Pinot Noir 2008 [North Otago]		109
Gibbston Valley Pinot Noir 2007 [Central Otago]		114
Martinborough Vineyard Pinot Noir 2007 [Martinborough]		144
Craggy Range Aroha Pinot Noir 2008 [Martinborough]		221
Dry River Pinot Noir 2005 [Martinborough]		235
Domaine Parent Corton "Les Renards" 2002 Grand Cru [Cote d'Or]		269

Syrah Predominant

	150ml glass/bottle	
Mudbrick Reserve Syrah 2008 [Waiheke Island]	18	85
Mudbrick Shepherds Point Syrah 2008 [Waiheke Island]		85
Guigal Cotes du Rhone 2005 [Rhône Valley]		60

Awaroa Syrah 2008 [Waiheke Island]	65
Harvest Man Syrah 2007 [Waiheke Island]	89
Te Mata Bullnose Syrah 2007 [Hawkes Bay]	92
Jurassic Ridge Syrah 2005 [Waiheke Island]	98
Dry River Lovat Syrah 2004 [Martinborough]	170
Craggy Range Le Sol 2007 [Hawkes Bay]	200
Craggy Range Le Sol 2008 [Hawkes Bay]	221
Castagna Genesis Shiraz 2002 [Victoria]	225
Trinity Hill Homage Syrah 2006 [Hawkes Bay]	247
Jim Barry The Armagh 2005 [Clare Valley]	288

Other Varietals from around the World

Miopasso Nero d'Avola 2008 [Italy]	51
Torres Coronas Tempranillo 2006 [Spain]	53
Umani Ronchi Montepulciano d'Abuzzo 2008 [Italy]	55
Ibericos Tempranillo 2006 [Spain]	59
Rocca delle Macie Chianti Classico 2007 [Italy]	67
Jurassic Ridge Montepulciano 2008 [Waiheke Island]	68
Trinity Hill Tempranillo 2007 [Hawkes Bay]	69
Torres Gran Coronas Cabernet Tempranillo 2005 [Spain]	74
Tenuta S'ant Alfonso Chianti Classico 2007 [Italy]	95

Dessert Wine

	75ml glass/bottle	
Saints Noble Semillon 2004 [Gisborne] 375ml	10	42
Lustau Pedro Ximénez [Spain] 375ml	13	57
Cloudy Bay Late Harvest Riesling 2004 [Marlborough] 375ml		63
Margrain Botryised Sauvignon Blanc 2008 [Martinborough] 375ml	15	69
Ata Rangi Kahu Botryised Riesling 2008 [Martinborough]		73
Johanneshof Late Harvest Riesling 2007 [Marlborough] 375ml		85
Dry River Craighall Late Harvest Riesling 2006 [Martinborough] 750ml		150
Chateau Rieussec Sauternes – First Growth 2004 375ml		195

Wines subject to availability

Most current and up to date wine list available on our website

www.mudbrick.co.nz

Additional Beverages

Beer

Amstel Light	7
Heineken	8
Steinlager Pure	8
Corona	8
Galbraith Munich Lager	8.5
Clausthaler (Alcohol Free)	7

Non-Alcoholic

Ginger Ale Coke, Diet Coke,	
Lemonade	5 ,
Ginger Beer, Red Bull	5.5
Juice: Orange, Tomato, Apple,	
Pineapple, Cranberry,	6
Sparkling Grape Juice (btl)	14

Water

Antipodes Sparkling/Still NZ water	9
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Aperitifs

Campari	6
Harvey's Bristol Cream	7
Kir Royale	12
Martini Dry	7
Martini Rosso	7
Pimms No 1	6

Brandy

Dorville V.S.O.P	
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Vodka

Absolut	8
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New Zealand Vodkas

42 Below,	8.5
42 Below Feijoa,	8.5
42 Below Kiwifruit	8.5
42 Below Manuka Honey	8.5
42 Below Passionfruit	8.5

Whiskey

Famous Grouse	8
Jameson	8

Bourbon

Jim Beam	8
Jack Daniels	8
Wild Turkey	8
Woodford Reserve	10

Rum

Appleton's	8
Bacardi	8
Coruba	8
Malibu	8
Mount Gay	8
Havana Club Anejo Blanco	8
Havana Club Anejo Reserve	8

Tequila

Jose Cuervo Agavero	10
Olmeca Reposado	8
Jose Cuervo 1800	10
Pepe Lopez	8

Gin

Beefeater	8
South Gin (42 Below)	8
Bombay Sapphire	8



CANAPÉS 2010

WE SUGGEST THAT YOU SERVE X 6 CANAPES PER HEAD

VEGETARIAN

- GARDEN ROQUETTE, BASIL AND PARMESAN ARRANCINI (HOT) \$3.00
- GOATS CHEESE, ONION JAM AND WALNUT CROSTINI (COLD) \$3.00

SEAFOOD

FRESH SHUCKED OYSTERS

- WAIHEKE GINGER BEER JELLY \$4.00
- GIN & VANILLA TOMATOES, HORSERADISH \$4.00
- CHAMPAGNE AND CONFIT LEMON \$4.00
- PRAWNS, TOAST, LEMON MAYONNAISE, DILL (COLD) \$3.50
- PACIFIC YELLOWFIN TUNA TARTAR, WASABI FOAM (COLD) \$3.50
- CRAYFISH AND CHERVIL SALAD, SWEET PEA SOUP (WARM) \$4.00

MEAT

- MARINATED WAIHEKE LAMB, EGGPLANT RELISH, MUSTARD (WARM) \$4.00
- PORK SPRING ROLLS, APPLE PUREE (WARM) \$4.00

Menu Autumn From 1 June 2010

This menu takes 2 ½ - 3 hours to serve depending on how large your group is

\$81 + Supplements per person

(Choices with an additional supplement increase the cost of the menu **per guest**, whether they select the supplemented dish or not, view our website for further explanation or ring during office hours)

Please Note: This is a sample set menu, subject to seasonal changes in dishes and pricing.
The set menu applicable for your booking will be emailed through to you closer to your event date.
Keep an eye on our website for these changes.

TO BEGIN

HOUSE-MADE FOCCACIA, MARINATED OLIVES, CRUSHED
ROSEMARY, OLIVE OIL

AMUSE BOUCHE

A TEMPTER FOR YOUR TASTEBUDS, CHEF'S CHOICE
(\$2 SUPPLEMENT)

ENTREES

(PLEASE SELECT 3-4)

SOUP OF THE DAY

HALF DOZEN WAIHEKE OYSTERS,
HORSERADISH, TOMATO

SQUID INK CANNELLONI & KING SCALLOP, MANGO &
LEMON, RADISH, SCALLOP FOAM
(\$1.50 SUPPLEMENT)

FOIE GRAS MOUSSE, ROASTED QUAIL BREAST, LENTILS,
WAIHEKE FIGS
(\$1.50 SUPPLEMENT)

TASTE OF MOUNT COOK SALMON, PICKLED CUCUMBER,
SWEET & SOUR NUT DRESSING, LEMON CRÈME FRAICHE

AVOCADO MOUSSE,
DRIED TOMATOES, CHIPOLLINI ONIONS, ARTICHOKE

SORBET

SERVED AS A PALATE REFRESHER, BETWEEN COURSES
(\$1.50 SUPPLEMENT)

MAINS (PLEASE SELECT 3-4)

FRESH FISH OF THE DAY

CORN FED CHICKEN BREAST & SMOKED CONFIT DUCK LEG,
RED CABBAGE, CELERiac PURÉE, CRISPY BLACK PUDDING

MUDBRICK RED WINE POACHED EYE BEEF SIRLOIN, POTATO
RISOTTO, BONE MARROW, TARRAGON
SERVED MEDIUM

(\$2 SUPPLEMENT)

TASTE OF WAIHEKE LAMB, EGGPLANT MILLE FEUILLE, OLIVES,
SAUCE VIERGE
SERVED MEDIUM

(\$1.50 SUPPLEMENT)

**MIDDLE EASTERN FLAVOURED ROASTED GARDEN
VEGETABLES,** CHICKPEAS, SAFFRON COUSCOUS

(ALL MAINS SERVED WITH TODAY'S VEGETABLES & MINT
ROASTED BABY POTATOES)



MUDBRICK
VINEYARD & RESTAURANT
WAIHEKE ISLAND, NEW ZEALAND

DESSERTS

(PLEASE SELECT 3-4)

CRÈME BRULEE DU JOUR, PETIT FOURS

HAZELNUT AND CHOCOLATE PARFAIT, HOT CHOCOLATE & AMARETTO FOAM

PEAR BUTTERSCOTCH PUDDING, HONEY RUM ICE CREAM, RAISIN SAUCE

NEW ZEALAND CHEESE PLATTER, HOUSE MADE CHUTNEY, CRACKERS

(\$1 SUPPLEMENT)

TEA & FILTER COFFEE

CHEESE COURSE

OPTION 1: PREMIUM CHEESE PLATTER 4 CHEESES \$15.00 PER PERSON SUPPLEMENT

OPTION 2: NZ WHITESTONE 2 CHEESE PLATTER \$10 PER PERSON SUPPLEMENT

SELECTION OF PETIT FOURS TO SERVE WITH TEA & FILTER COFFEE

(\$7.00 SUPPLEMENT)

*** PLEASE NOTE ALL DISHES SUBJECT TO CHANGE AT ALL TIMES**



**Terms and Conditions
(Sample contract only)**

**Exclusive Wedding
Terms and Conditions**

The Mudbrick Vineyard and Restaurant ("the Mudbrick") agrees to furnish the Client to hire the services set forth in accordance with the Terms and Conditions listed herewith:

Non Refundable Deposits

- 1 Confirmed bookings are established on receipt of the specified non-refundable deposit. The initial deposit is payable within 5 working days of the request. Should we not receive the initial deposit within the specified time, we reserve the right to cancel the booking. Deposit is \$3,000-**
Please note deposits are not refundable under any circumstances or time periods. Therefore please be very certain before paying your deposit.
- 2 Exclusivity and The Potager Bistro**
On your specified wedding day The Mudbrick will guarantee exclusive use of the Main Restaurant building from 5pm - 1am. The specified wedding ceremony site will be reserved for exclusive use from 5pm – 6.30pm. The adjacent building to the restaurant, known as the "Potager Bistro" and Cellar Shop will host customers from 7pm onwards.
- 3 In the event of any damages, the Client assumes full responsibility for any and all damages caused by the Client or any of the Client's guests or invitees or other person's attending the function, anywhere on the property.**
- 4 Clients agree to advise the Mudbrick Function Manager at least 72 hours prior (excluding weekends and public holidays) of the function, the definite number of participants. This will constitute the amount of people charged for.**
- 5 No Food or Beverage of any kind will be permitted to be brought into or removed from the Mudbrick without prior approval from the Restaurant Manager. (Excludes Wedding cake which is allowed to be brought in and removed from the Restaurant).**
- 6 Clients agree to begin and complete their function at the scheduled time outlined in their confirmation. We advise printing the agreed time of arrival at Mudbrick on the wedding invitation.**
- 7 If the venue cannot be made available to the Client for causes beyond the control of the Mudbrick, (For example fire, earthquake) the Mudbrick reserves the right to substitute a similar date but must give the Client prior notification of the change. The client under these circumstances can opt to cancel the event and have the deposit refunded in full.**
- 8 The Mudbrick does not accept the responsibility for damage to, or loss of any property left in here prior to, during, or after any function.**

- 9 As per your instructions, only the person's involved in the contract are authorised to charge to the function account. Any extra persons must be communicated in writing before commencement of the function.**
- 10 The Client agrees to make full payment immediately upon completion of the function unless prior arrangement has been authorised by the functions manager. The Mudbrick reserves the right to request full payment of the minimum spend 24 hours prior to the function commencing.**
- 11 Menu prices and other prices listed in literature are subject to change at the Mudbricks discretion. Price variations for new season's menu's shall be communicated to the Client via updated new seasons menu's, which will be sent out upon request from the client. Updated menu's may not be available until one month prior to the wedding date due to seasonal changes.**
- 12 In the event of a confirmed booking being cancelled, the Mudbrick reserves the right to retain any non-refundable deposit.**
- 13 If a guaranteed minimum spend for exclusive use of the Restaurant area has been agreed upon, the final account must reach this figure on the day, and if the account does not reach this figure, an extra payment is required to reach this figure, and is termed a "venue fee". If the final account exceeds the guaranteed minimum spend, there is no "venue fee". If the final account exceeds the guaranteed minimum spend, the client must pay the extra amount. Guaranteed minimum spend as discussed is \$00,000.00. Please note all monies quoted are GST inclusive. Please be aware that the guaranteed minimum spend is not a guaranteed maximum spend, and is not a quote. The cost of your wedding is based on consumption, based on numbers attending, menu selection and beverage selection.**
- 14 The menu's and wine lists and their associated prices in literature are subject to change without notice.**
- 15 The client agrees to abide by our noise control restrictions**
- 16 Professional Fireworks displays are not permissible at Mudbrick due to fire risks**
- 17 For a wedding function the Mudbrick undertakes to provide:**
 - White Linen (tablecloths and napkins) complimentary**
 - All food and beverage requirements at affiliated cost communicated to the client**
 - Our designated area "the cellar roof" and inside the cellar if wet, to hold the ceremony – a complimentary venue if you are holding the reception with us at Mudbrick.**
 - Printed menu's (provided by our standard in-house printer), rolled, tied with white ribbon & rosemary - complimentary**
 - Service Staff – complimentary**
- 18 For a wedding function the Mudbrick does not provide:**
 - Wedding Cake**
 - Flowers & Candles**
 - Place name-cards**
 - A BYO service**
 - Marriage Celebrant**
 - Music**
 - Transfers**
 - Any affiliated extra's**

Thank you for choosing The Mudbrick Vineyard & Restaurant for your forthcoming Function. Please sign below to confirm that you have read, understood and agreed to be bound by the terms and conditions listed above.

Signed: _____ **Name:** _____

Signed: _____ **Name:** _____

Today's Date: _____ **Function Date:** _____



Additional Wedding Information

Dates, Days And Times

We do evening weddings from 5.00pm finishing at 1.00am. We can accommodate approximately 124 guests, more on request. We are open 7 days.

Ceremony

Many people marry on site here at Mudbrick. The cellar roof is the area where the ceremony is held if fine and if wet, we have our Potager Garden Room available – the old barrel-press room where the grapes were crushed at vintage time – it has it's own ambiance and a lovely view.

Costs

A “minimum spend” is applicable to reserve the entire main Restaurant for your wedding. This ensures that the Restaurant is saved exclusively for your use that day or evening, and you agree to spending a “guaranteed minimum amount”. For smaller weddings of less than 40, the potager bistro can be hired instead of hiring out the main restaurant.

The minimum spend is based on normal turnover for an a la carte evening. Give us a call to discuss what the minimum spend might be for your desired date, as each date varies depending upon day and month of the year. Peak season will be more than slower months. Please note the minimum spend is not a maximum spend, these words are very different to each other! And indeed it is not a quote or estimate of how much your wedding will cost. The guaranteed minimum spend quoted over the phone is subject to change until such time as a deposit is received, as enquiries may lie up to a year in advance of a booking. Once a deposit has been received, the minimum spend amount is fixed and will not rise. Please note however that food and beverage prices could indeed rise (bearing in mind bookings can be 1-2 years in advance.) We do not have a BYO policy here at Mudbrick. All prices quoted in this wedding pack, are GST inclusive.

Availability

Mudbrick is open year round, 7 days a week. Unfortunately we do not take bookings for weddings between the end of November through to Christmas day with the exception of Sunday through to Thursday evenings in December, as it clashes with the Christmas party season.

Sunday - Thursday weddings (During the Dec pre-Christmas period) have a 6pm arrival time to ensure the venue is quiet and ready after our lunch sitting. Daylight saving ensures there is still plenty of light at this time.

A Decision To Book The Venue

If you are interested in this venue, the Function Coordinators can pencil you in on a date which will be held for a maximum of one week while you come to a decision. We ask that you deal directly with our Event Manager Justine, or her assistants which helps continuity.

When you decide to go ahead and book the venue, to secure your chosen date and time, we require a deposit of \$3,000.00 to confirm a booking. This deposit is non-refundable if you decide not to go ahead with the booking. Naturally, the deposit is deducted from your final account.

This information document gives many answers to commonly asked questions. However, there is nothing like a personal meeting to ask all those other questions that are relevant to yourselves and your own wedding requirements. If you would like to visit us to view the venue & talk through any questions you may have, please phone to make an appointment with our Event Manager, Justine Hoggard

The Mudbrick is a lovely location for a wedding or special function; we do hope you enjoy looking around upon your visit.