

VILAGRAD WINERY

EST. V 1922

The perfect place to celebrate



Barrel Room function package

2015

Introduction

With over 20 years experience, the family and staff at Vilagrad Winery know how to make your function a memorable occasion.

Vilagrad Winery has a unique Mediterranean style atmosphere. Lose yourself in our historic buildings, authentic original cellar and admire our 100 year old grapevines growing throughout the restaurant flowing to our newly built Mediterranean style courtyards.

A fully heated /air conditioned venue means you and your guests will be relaxed and comfortable.

We have plenty of offstreet parking, and bus parking available. We are conveniently located 15 minutes from the city centre and within 15 minutes of Hamilton Airport and Mystery Creek.

For added convenience we have onsite accommodation less than a minutes walk from the winery.

Vilagrads exudes a unique sense of history, charm and style to every occasion and our team is dedicated to ensuring your event will run smoothly.

At Vilagrad Winery we pride ourselves on providing a unique atmosphere with a strong emphasis on award winning food, wine, and entertainment.

We look forward to hosting your event,

From the Nooyen family and team at Vilagrad Winery.

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The Barrel Room

If you are looking for a unique place to host your next celebration, then check out the Barrel room at Vilagrad winery.

- Dine in our 100 year old original cellar, amongst the French oak, American oak and amazing totara wine barrels.
- Available for private functions, corporate functions and for wine tours and tastings
- The intimacy of the barrel room means it is the perfect venue to cater for smaller private functions for 20 to 40 people seated or up to 80 people standing.

Pricing

Venue Hire is \$95 per hour + GST this includes exclusive use of barrel room, venue set up, private bar, heating, stereo for background music, and staff provided.

Pricing for a sit down meal is \$52 per head + GST (please refer to menu page for full menu)

Platter options are also available.

Platter Menu

\$120 per platter, recommended for 8 people, food includes:

Lamb rissoles wrapped with honey-cured streaky bacon. Home-smoked Akaroa Salmon with crème fraiche and chives served in pastry vol-au-vents. Slices of sausage chemise topped with onion, capsicum and melted havarti cheese. Mozzarella Arancini rice balls. Crispy polenta sticks with parmesan and fresh parsley. Crumbed prawn cutlets. Prawn twisters. A Selection of fresh and toasted breads. Platters served with a variety of freshly made dips including layered cream cheese, sundried tomato and pesto dip, sweet chilli and lemon dip, and freshly made guacamole with coriander, lemon, spring onion, red onion and tomatoes.

*drinks + entertainment are not included

At Vilagrad Winery we aim to provide tailor made flexible events to suit your personal taste and style. We are more than happy to discuss any additional requests, ideas and themes that you may wish to incorporate into making your event a unique and truly memorable day.

Please phone 07 825 2893 to secure your booking today.

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Restaurant Wine List



These award winning wines are hand harvested and produced on the premises, collecting an impressive 72 medals and awards

Sparkling Wines

Sparkling Charminer (medium)	8.5	38
Chardonnay / Pinot Noir (dry)	8.5	38

White Wines

Charminer (medium)	8.0	36
Mt Pirongia Chardonnay (unoaked)	7.5	34
Pinot Gris	8.5	38

Red Wines

Rosé	7.0	32
Mt Pirongia Pinot Noir	8.0	36
Mt Pirongia Cabernet Merlot	8.5	38

Dessert Wines

Vintage Port	8.0	65
Tawny Port (10 year old)	9.0	

Beer by the Glass

Waikato, Export Gold	7.5
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Beer by the Bottle

Heineken, Steinlager Pure, Dark Ale	8.5
Amstel Light, Steinlager light	8.5
Corona	9.0

Good George

Amber Ale, sparkling Ale, and Cider	9.0
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Cider Pear or Apple

8.5

Spirits (Double)

8.0

9.0

9.0

9.0

Juice Glass Orange, Grape, Pineapple, Cranberry, Tomato, Apple	4.0
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Soft Drinks

Sprite, Coke, L&P, & diet options	3.0
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Lemon, lime and bitters	4.5
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Ginger Beer	4.5
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Coffee A selection available, please enquire at bar

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3 Brothers Winery
Our 3 Brothers Winery selection

Marlborough Sauvignon Blanc

(Spring Creek)	8.0	36
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Strong passionfruit and tropical fruit dominate the nose. The palate is crisp with hints of lime and gooseberry. The finish is semi-dry.

Gisborne Chardonnay

(Ormond Rd)	9.0	39
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The nose is layered with hazelnut, almond and tropical melon aromas. Fermented in oak the palate reveals mandarin with hints of ripe grapefruit. A perfect balance of fruit and oak.

Central Otago Pinot Noir

(Alexandra)	66
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This Pinot Noir has raspberry and red peppercorn aromas. The palate is layered with seasoned oak, fine structured tannins and a lingering finish.

Waikato Winegrowers Cabernet

Franc	8.5	38
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Four Waikato producers have combined fruit to produce this cabernet franc. Skins were permanently submerged during fermentation allowing for maximum aroma and flavour extraction

Menu

Price for sit down meal is \$52 per head +

Starters

Assorted bread and dip platters. Samosas, spring rolls, cheeses, celery and carrot sticks with hummus & guacamole.

Mains

Spit roast pork served with apple sauce & traditional gravy

Whole fresh fish served with coconut cream white wine reduction

Steamed mussels in Thai spices

Chicken baked in sweet chilli coconut sauce with apricot and mixed herb stuffing

Mixed green garden salad with Vilagrad French dressing

Spanish salad with julienne carrot and beetroot, chick peas, finely diced celery, spring onion, coriander, ginger mixed with Vilagrad roasted spiced nuts, fried parsnip flakes and Vilagrad Spanish dressing

Indian lentils with coriander, cumin and curry spices.

Roasted gourmet potatoes with rosemary and parmesan.

Steamed garden vegetables served with roasted red capsicum sauce

Condiments including, sourcream, relishes, chutney's and a selection of freshly baked breads.

Desserts

Toasted coconut and hazelnut meringué served with a citrus mousse.

Chefs cake of the day served with Vilagrad's caramel sauce, whipped cream, yoghurt & fresh black doris plums.

Cheeseboard

A selection of premium cheeses including; Meyer aged gouda, meyer cumin gouda, camembert, brie, and blue vein. Smoked and cured meats including; home smoked marinated chicken, home smoked marinated Akaroa Salmon, salami, ham, smoked sausage, and prosciutto. A selection of toasted breads, crostini crackers and fresh grapes, accompanied with a selection of homemade dipping sauces.

Freshly ground Origin coffee and tea





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www.vilagradwines.co.nz