

The perfect place to celebrate







Conference / private function package 2017/2018

## 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.



## Menu

#### **Starters**

Assorted bread and dip platters. Samosas, spring rolls, cheeses, celery and carrot sticks with layered cream cheese, sundried tomato and pesto dip & guacamole.

### Mains

Spit roast pork served with apple sauce and Vilagrad gravy.

Fresh whole fish marinated and baked served with white wine coconut cream reduction sauce with side of bok choy, mushrooms, red and white cabbage (GF, DF)

European salads and hot vegetable dishes. (GF, DF)

Mixed lettuce salad with Vilagrad French dressing (GF, DF).

Vilagrad Spanish Salad with crisp garden vegetables (published by Cuisine) (GF, DF).

Roast agria potatoes with rosemary, garlic and parmesan cheese.

Indian lentils with tomato, cumin, coriander and ginger (GF, DF).

Steamed garden vegetables in a roasted red capsicum sauce. (GF, DF)

Selection of fresh breads, relishes, chutneys etc...

### Desserts

Citrus mousse tart with fresh fruit to garnish.

Chefs cake of the day served with Vilagrad's caramel sauce, whipped cream, yoghurt & fresh black dorris 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 selction of toasted breads, crostini crackers and fresh grapes, accompanied with a selection of homemade dipping sauces.

Freshly ground Origin coffee and tea





Menu items may vary seasonally

# Restaurant Wine List

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These award winning wines are harvested and produced on the premises, collecting an impressiv 72 medals and awards		
Sparkling Wines Sparkling Charminer (medium) (2013)	8.5	39
White Wines Vilagrad Charminer (medium) (2012) 3 Brothers Sauvignon Blanc (2014) Vilagrad Pinot Gris (2015)	8.5 9.0 9.0	39 42 42
Red Wines Vilagrad Mt Pirongia Pinot Noir (2015) Vilagrad Mt Pirongia Cab/Merlot (2015)	8.5 9.0	39 40
Dessert Wines Vilagrad Vintage Port (2013) Vilagrad Tawny Port (20 Year old) Vilagrad Golden Sherry (10 Year old)	8.5 9.0 7.5	

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Beer by the Glass Waikato Shunters Yard (local)	8.5 9.0		
Beer by the Bottle Heineken, Steinlager Pure Stoke Dark Amstel Light (2.5%), Export Citris (2%) Corona	8.5 9.0 9.0 9.0		
Good George Amber Ale, Sparkling Ale, IPA (local) Dorris Plum Cider (local)	9.0 9.5		
Spirits Double Single Premium from	8.5 6.5 m 9.0		
Juice Glass Orange, Grape, Apple Pinapple, Cranberry, Tomato	∍, 4.5		
Soft Drinks Sprite, Coke, L&P, & diet options Lemon, lime and bitters Ginger Beer Coffee A selection available, please	3.5 4.5 5.0	ire at l	oar
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3 Brothers Our 3 Brothers Winery Winery selection	
Gisborne Chardonnay (Ormond Rd) 2013 9.0 Spicy butterscotch aromas, pineapple, and madarin flavours with a lingering toasty oak finish	42
Gisborne Gewurztraminer (Whareata Rd) 2013 9.0 This gewurztraminer has perfumed rose petal aromas, ripe passionfruit & luchee flavours with a spicy cinnamon finish Malborough Sauvignon Blanc	42
Maiborough Sauvignon Blanc 9.0  2014 Intense passionfruit & yellow capsicum aromas, crisp with hints of lemon/lime zest with a semi-dry finish	42
Central Otago Pinot Noir 2013 12.5 Cherry, rasberry, and red peppercorn aromas. The palate is layered with seasoned oak, fine structured tannins and a lingering finish	55

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\$600 + GST for venue hire \$52 per person + GST for meal Minimum 70 people, maximum 300 have a smaller group? Please refer to Barrel Room information

### **Pricing Includes**

Exclusive use of venue including restaurant, vineyard, and outdoor courtyards.

Fully heated / air conditioned venue

Full use of high quality inhouse sound system including, roving microphones, and stage area for entertainment or speeches.

Projector and screen available.

Our outdoor areas are pefect for team building activities, please ask for suggestions on these.

### Entertainment

Need entertainment? We have our very own 3 Brothers band. The 3 Vilagrad sons are the perfect band for your event, with a strong musical background and a widespread repertoire, the 3 Brothers band are sure to make any occasion a memorable one. Please phone Adam 021423266 or visit our website www.vilagradwines.co.nz for more information.

### Accommodation

We now have onsite accommodation available. Nestled amongst the vines, this accommodation sleeps up to 12. Please visit our website for more information.

# What Others had to say....



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"Thank you for a wonderful evening on Saturday night. That was the first time I had ever been to Vilagrads and organised and event for Alto. We all enjoyed our Night! The food was beautiful and the band was great! Thank you especially to Shona for liaising with me in organising this event and we are grateful you were able to reschedule our number of seats when staff members could not make it to this function. Thank you Adam for liaising with me on Friday whilst Shona was away. Thank you Leanne for greeting us at the door with Alto bar tab cards and organising the increase on our bar tab with Kirsty. Thank you to the whole team for making our night eventful, serving great food and drink and entertaining us with a great band".

Kind regards,

Jessica Neha -Alto Packaging Ltd

"Very Grateful, thanks for our fantastic weekend. We all so thoroughly enjoyed everything.

Jacob gave us a wonderful tour, we really enjoyed his sense of humour and his extensive knowledge was great. The accommodation was absolutely first class. The whole group was very impressed, I am sure in the future you will have return visitors!! Jacob so kindly ame over in the van to pick us up to go to dinner, what a legend.

The meal was superb, thank you Kristian- delicious! What a wonderful atmosphere and the band..what can I say...they are so good. Could you please pass on my very sincere thanks to Nelda, I will never forget her generosity THANKYOU NELDA, also to Jacob for looking after us. Kristian for the beautiful meal and to you Shona for your help with our plans. We all leave you with some great memories."

Collen Bennett

"Thank you all very much for the wonderful evening that we had on the 5th July at your venue. I have received many positive remarks about your venue, meal and the band. We were particularly impressed with the availability of all your family to assist us with the power point display, and presentations. Dr Jim Stewart loved the farewell for him and his family; than you all for your co-ordination for this to happen".

Coral Patrick- manager Bridgewater Day Surgery



Call our office today 07 825 2893 to make your booking