

VILAGRAD WINERY

EST.  1922

The perfect place to celebrate



**Conference / private function package**

2017/2018

# Introduction

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

Vilagrado 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.

Vilagrado 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 Vilagrado 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  
Vilagrado Winery.



# Menu

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## 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 Vilagrado 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 Vilagrado French dressing (GF, DF).

Vilagrado 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 Vilagrado'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 selection 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 hand harvested and produced on the premises, collecting an impressive 72 medals and awards

## Sparkling Wines

		
Sparkling Charminer (medium)	8.5	39
Chardonnay / Pinot Noir (dry)	8.5	39

## White Wines

Charminer (medium)	8.5	39
3 Brothers Sauvignon Blanc	9.0	42
Pinot Gris	9.0	40

## Red Wines

Mt Pirongia Pinot Noir	8.5	39
Mt Pirongia Cabernet Merlot	9.0	40

## Dessert Wines

Vintage Port	8.5	
Tawny Port (10 year old)	9.0	

## Beer by the Glass

Waikato	7.5
Shunters Yard	9.0

## Beer by the Bottle

Heineken, Steinlager Pure	8.5
Stoke Dark	9.0
Amstel Light, Export Citrus	9.0
Corona	9.0

## Good George

Amber Ale, Sparkling Ale, IPA	9.0
Dorris Plum Cider	8.5

## Spirits

Double	8.5
Single	6.5
Premium	from 9.0

<b>Juice Glass</b> Orange, Grape, Apple, Pinapple, Cranberry, Tomato	4.0
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## Soft Drinks

Sprite, Coke, L&P, & diet options	3.5
Lemon, lime and bitters	4.5
Ginger Beer	5.0

*3 Brothers Winery*

Our 3 Brothers Winery selection

## Gisborne Chardonnay (Ormond Rd)

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.

## Gisborne Gewurztraminer (Whareata Rd)

This gewurztraminer has perfumed rose petal aromas, ripe passionfruit and lychee flavors with a spicy cinnamon medium finish.

**Coffee** A selection available, please enquire at bar

# Pricing



\$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 perfect 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 021 423266 or visit our website [www.vilagradwines.co.nz](http://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.

# The Barrel Room

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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 stinks with parmesan and fresh parsley.

Crumbed prawn cutlets

Prawn twisters

A Selection of fresh and toasted breads

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



# 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 Vila-grads and organised an 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 came 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*

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Call our office today 07 825 2893 to make your booking