

VILAGRAD WINERY

EST.  1922

The perfect place to celebrate



Wedding Information 2013/14

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Introduction



Lose yourself in the unique and tranquil setting of our lush vineyard and wine cellars. With over 20 years experience, the family and staff at Vilagrad Winery know how to make your wedding celebration a memorable occasion.

Nelda Nooyen, director and co-ordinator for Vilagrad Winery takes pride in caring for your individual needs, ensuring your day runs smoothly and stress free.

Through all seasons Vilagrads exudes a welcoming ambience. Catering for the service and reception, Vilagrad Winery offers both outdoor and indoor service settings that overlook the vineyard. Enjoy our newly built Mediterranean style courtyard, the perfect setting to relax and enjoy a glass of wine while enjoying the breath taking winery views.

Vilagrad Winery specialises in mediterranean style cuisine and hand crafted award winning wines perfectly matched to our cuisine. Full bar facilities are also available.

A high quality sound system ensures that the ceremony, speeches and music is enjoyed by all.

Newly built luxury onsite accommodation is the perfect place for bridal party preparations, accommodation for the bridal party or wedding guests, or for the newly married couple in our deluxe suite.

The team at Vilagrad Winery are committed to providing you with the most memorable wedding day, from start to finish every detail is perfect, and we will ensure your day is completely stress free.

We hope you enjoy your day as much as we enjoy hosting you.

From the Nooyen family, and team at Vilagrad Winery.

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The Venue

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 the newly built Mediterranean style courtyards.

The vineyard provides the perfect backdrop for your wedding day photos. Our original cellar also adds unique charm and makes for a romantic photo setting.

When you choose Vilagrad as your wedding venue you will have exclusive use of the entire venue for the entire day this includes, the winery, restaurant, vineyard, cellars, barrel room and grounds. Our venue is very private and is set back off the road. As well as the breath taking winery views, you are surrounded by exquisite countryside and views of Mt Pirongia.

Our venue can cater for both the ceremony and the reception, or reception only. Weather is never a problem with both indoor and outdoor options available. As well as looking elegant during the day, the venue transforms itself at night lit up with fairy lights - it looks truly amazing.

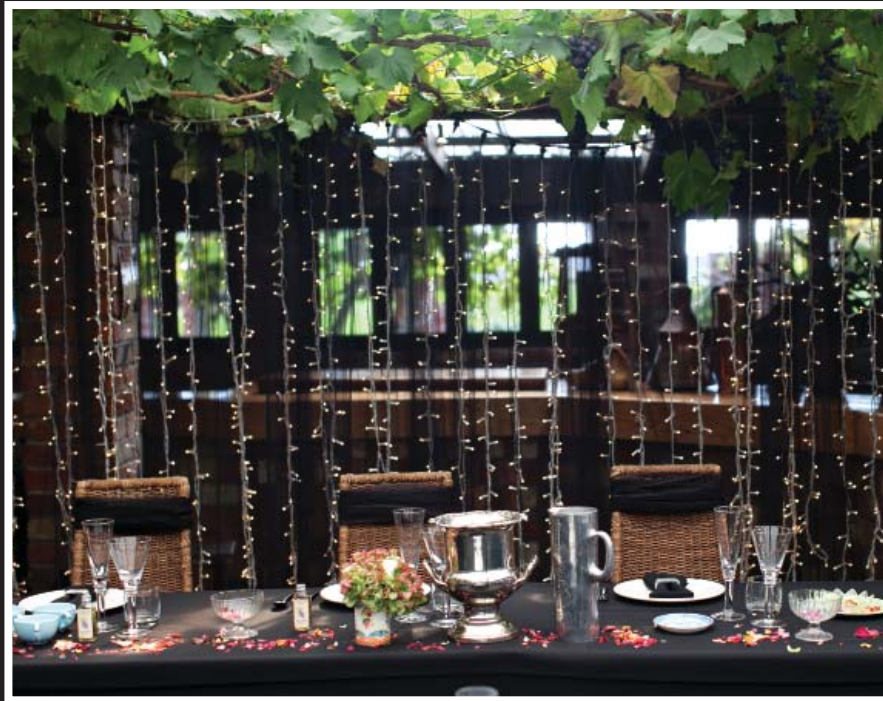
Our aim is to ensure your day is completely stress free, we are here to help every step of the way. We provide elegant table settings or can accommodate your own personal decorations. All our staff are highly trained and are there to help with every detail of your day, nothing is ever a problem.

We are proud to say we are renowned for our fine food and wine, generosity and hospitality, fun and accommodating atmosphere not to mention our award winning wines.



Photos

The perfect place to celebrate



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Four course Menu

Vilagrad Winery prides itself in quality cuisine produced by our award winning chefs, sourcing fresh, local ingredients to create food that is both appealing to the eye and full with flavour.

Appetizers

Lamb rissoles wrapped with honey-cured streaky bacon.

Toasted crostini topped with fresh tomatoes, capsicum, onion, ham and melted havarti cheese.

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.

A Selection of locally handcrafted sourdough fresh Volare breads including ciabatta, volare 5 grain, fig and walnut whole meal rye, baguette, and olive Turkish loaf.

Appertizers served with a variety of freshly made dips including our homemade orange and garlic infused hummus and roasted red capsicum dip with Vilagrad port and garlic.

Mains:

Bread

A selection of freshly baked breads including sundried tomato loaf, foccacia, Vienna loaf, wholemeal, and cheese Vienna loaf, served plain and with garlic butter.

Meats and seafood

Spit roast pork rubbed in spices with spiced crackle, served with cinnamon and apple sauce & grandmas original recipe gravy.

Golden Sherry and Soy marinated roasted chicken with apricot and mixed herb stuffing.

Glazed manuka hot smoked Akaroa salmon fillets.

Whole Raglan snapper & fresh steamed Coromandel mussels, served with sauteed bok choy, mushrooms & red cabbage with white wine cream reduction sauce.

Salads & hot vegetables

Mixed garden salad; mixed lettuce, garden fresh tomatoes, cucumber, red onion, avocado, and sprouts tossed in Vilagrad vinaigrette dressing.

Mediterranean orzo pasta salad served with roasted peppers, aubergine, whole garlic, olives, marinated feta, sundried tomatoes, caper berries, shaved Parmesan and pinenuts served with a Vilagrad Croatian red pepper and tomato dressing.

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

Slow roasted gourmet potatoes seasoned with garlic, parmesan and fresh rosemary.

Slow roasted kumara, pumpkin, garlic & onion served with sourcream and chives.

Seasonal garden vegetables steamed with Vilagrad Indian lentils with tomato, ginger, cumin, coriander, & onion.

Selection of homemade seasonal relishes & chutneys.

Desserts:

Toasted almond & hazelnut meringués filled with citrus mousse.

White and Dark layered chocolate cake drizzled with Vilagrad chocolate sauce.

Fresh natural yoghurt, Whipped cream & Vilagrad caramel sauce.

Freshly diced tropical fruit salad with seasonal berries
Our Chefs will cut and prepare your wedding cake for your guests.

Coffee and Tea

Freshly ground and locally roasted Origin coffee.

Tea selection (Earl grey, herbal and fruit selection)

Cheese Board to Finish

Later in the evening a large cheese board is available for all guests to enjoy and is replenished as required this includes;

A selection of locally sourced premium cheeses including; homemade camembert, brie, blue vein, and smoked Havarti.

selection of smoked and cured meats including; home smoked marinated chicken, home smoked marinated Akaroa Salmon, a selection of salami, ham, smoked sausage, and prosciutto.

A selection of locally baked handcrafted sourdough Volare breads, toasted crostini and a selection of crackers and fresh grapes, accompanied with a selection of homemade dipping sauces.

Accommodation

The perfect place to celebrate

We now can offer newly built luxury accommodation nestled amongst the Vilagrad Wines.

This accommodation can sleep 12, has a full kitchen, lounge, dining, deck and bbq area, luxury therapeutic spa overlooking the vines.

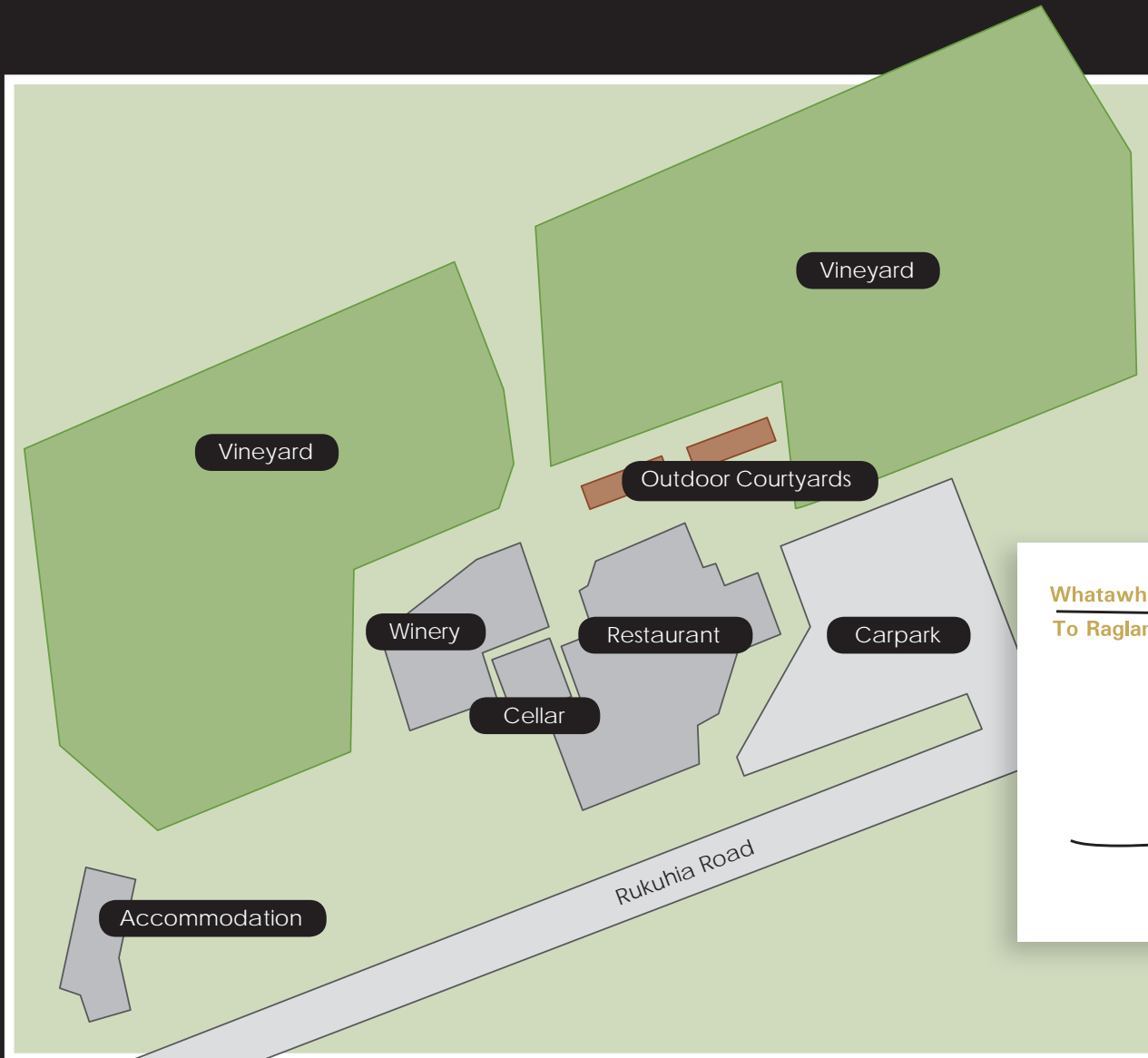
This is the perfect place for bridal party preparations for the big day, with large mirrors in both the main room of the deluxe suite and the bathroom.

Our deluxe suite is the perfect room to enjoy your first night as married couple, enjoy a glass of our complementary bubbles in our therapeutic spa.

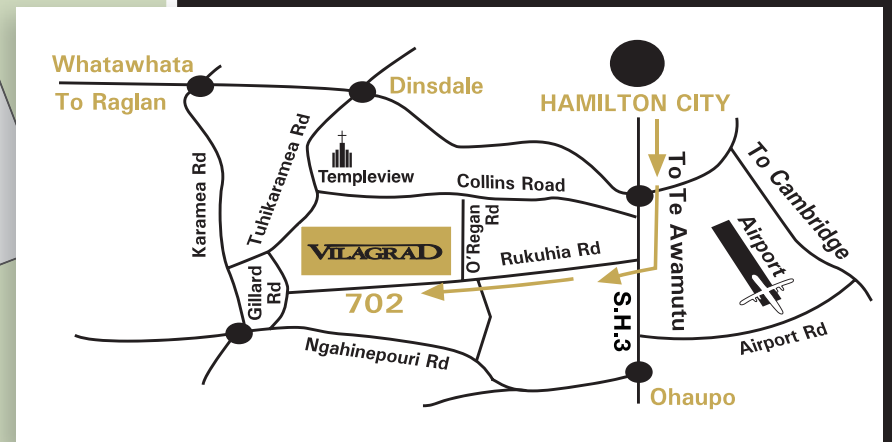
This accommodation is just one minute's walk from the venue. Other accommodation options can also be arranged for your convenience.



Site Map



Vilagrad Winery is located 20 minutes south from the city centre of Hamilton and a 15 minute drive from the Hamilton Airport.



Complementary Photo Album & personalised wine labels

The perfect place to celebrate

The team at Vilagrad Winery will do everything to ensure your special day runs smoothly.

Your host Nelda Nooyen is present from start to finish ensuring every little detail is perfect. She even takes photos throughout your wedding day and presents you with a complimentary wedding album, something special for you to show others.

For something unique and special on your wedding day, we design personalised wine labels complete with a picture of the bride and groom. A perfect way to remember your special day.



Restaurant Wine List

The perfect place to celebrate



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

Sparkling Wines

Sparkling Charminer (medium) 7.5 34
Chardonnay / Pinot Noir (dry) 8.5 38

White Wines

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

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 36
Tawny Port (10 year old) 9.0

Beer by the Glass

Waikato, Export Gold 6.5

Beer by the Bottle

Heineken, Steinlager Pure, Dark Ale 8.0
Amstel Light, Steinlager light 8.0
Corona 9.0

Good George

Amber Ale, sparkling Ale, and Cider 7.0

Cider Pear or Apple

8.5

Spirits (Double)

8.0

Premium Spirits

9.0

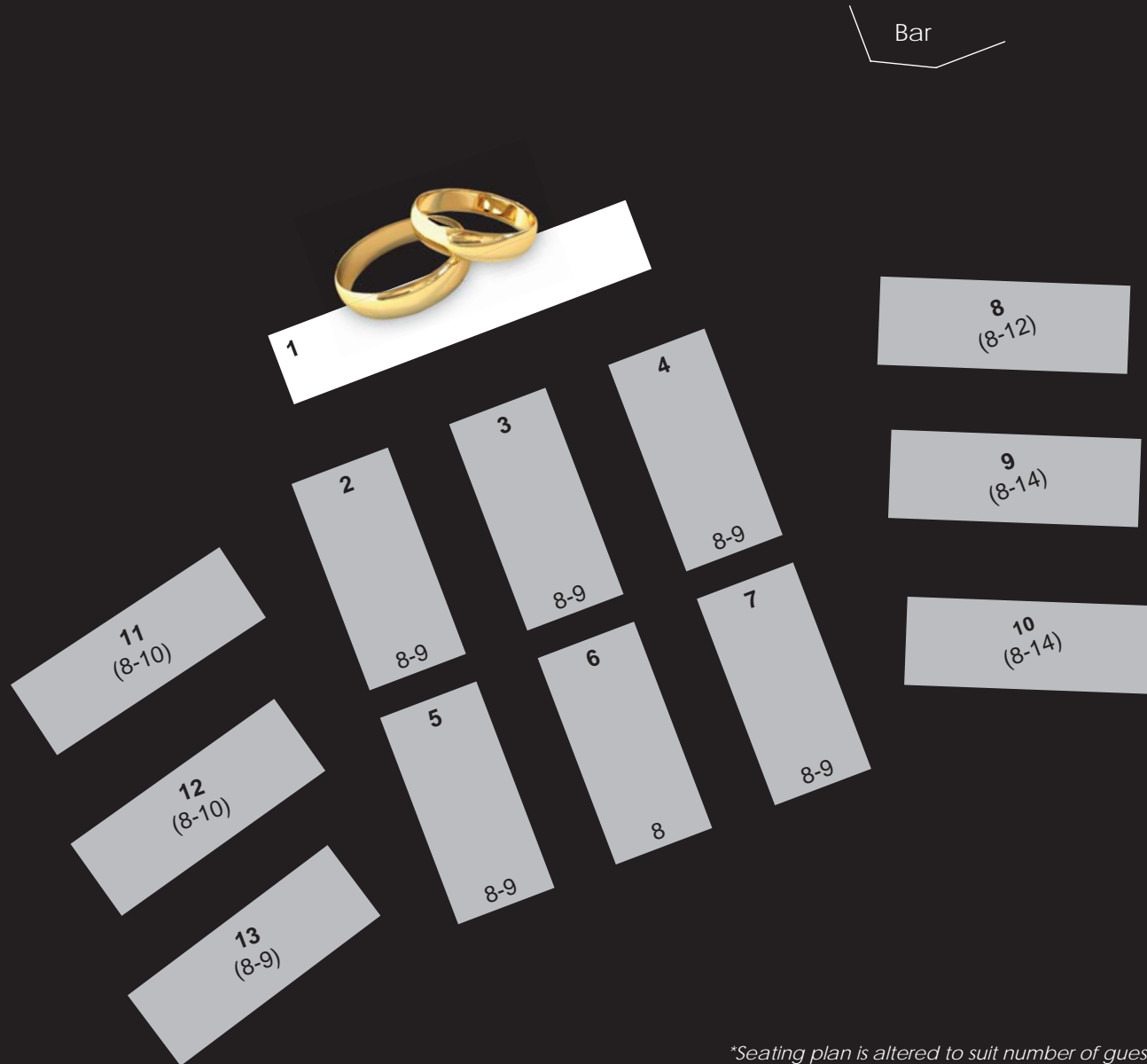
Juice Glass

Orange, Grape, Pineapple, 4.0
Cranberry, Tomato, Apple

Coffee A selection available, please enquire at bar

	Wine Glass	Bottle	3 Brothers Winery	Wine Glass	Bottle
Our 3 Brothers Winery selection					
Marlborough Sauvignon Blanc (Spring Creek)				8.0	36
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)				8.0	36
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.					
Wairarapa Pinot Noir (Waipipi Rd)				9.0	40
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
Four Waikato producers have combined fruit to produce this cabernet franc. Skins were permanently submerged during fermentation allowing for maximum aroma and flavour extraction					

Seating Plan



**Seating plan is altered to suit number of guests*

Autumn & Winter



Why have your wedding at Vilagrad Winery this autumn or winter?

The cosy unique setting will warm up your special day, amongst the rustic surroundings of the 100 year old vineyard. With heated indoor and outdoor areas, brazier and burners to create that distinctive ambient atmosphere, you and your guests will be able to indulge in the perfect winter warm up.

As you step into the vibrant environment of Vilagrad Winery you are welcomed by our friendly staff and the rustic scenery, dotted with old bricks and cobblestones. Together with candles and fairy lights the perfect atmosphere for your autumn or winter wedding is created.

Further beyond is the outlook onto the rolling green countryside thus being further inspiration for the perfect wedding day amongst the regions oldest established vineyard. Within this Mediterranean setting you will indulge on the delectable Mediterranean banquet, an array of colour and selection, freshly prepared by our award winning chefs.

Unforgettably unique photo opportunities such as in the midst of the old oak barrels will be captured along with many more amongst the surroundings of the majestic Vilagrad Winery.

When you book your Autumn or Winter wedding you will received half price venue hire, and half price ceremony hire. Contact our friendly staff today.

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Table set up and decorations provided by Vilagrad winery

Photos

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Testimonials

Tim and Tennielle

"We just wanted to write to say thank you for all your efforts, ensuring our wedding day was all we hoped and more. Our guests all had a fantastic time. We have had endless comments about the great atmosphere, and wonderful food. The photos you took were also amazing, we thank you so much for those. We are hoping to pop out for Sunday lunch in the next couple of months".

Elizabeth and Jono

"Dear Everyone at Vilagrad. Thank you so much for making our wedding day amazing. Everything was beyond what we expected. The staff were amazing and so warm and welcoming throughout the whole night. Planning a wedding from Canada had its difficulties but from the moment I walked into Vilagrad I knew everything would be amazing. Kristian the food was amazing- people are still saying how great it was. Nelda you treated us as family which really made everyone relax and enjoy themselves! Emma thank you for manning the bar and keeping everything going. Thank you so much- we cant tell you how much Vilagrad means to us! The photo albums are great, the photos are amazing".

Andrew and Adele

"what an amazing venue! We were so happy to be able to get married at Vilagrads. The food and wine were superb and we were so well looked after! It is the little things that make the difference and we appreciated everything the team did for us and our guests! Nelda you are amazing and have a great eye for detail. We couldnt have wished for more!"



Thank you

Thank you for your inquiry, we hope this booklet has provided you with helpful information.

If you require any further information please do not hesitate to contact us,
Shona or Nelda [07 825 2893](tel:078252893) or email wines@vilagradwines.co.nz

We look forward to making your dream day become a reality.



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