

Stonyridge Vineyard

PO Box 265
Ostend, Waiheke Island 1843
New Zealand

Ph: +64 9 372 8822

Fax: +64 9 372 8766

E-Mail: events@stonyridge.com

Website: www.stonyridge.com



Stonyridge Function Package

Pages: 12

Date: Thursday, 20 May 2010

Thank you for contacting us regarding a Function at Stonyridge. We have friendly staff and a lovely venue overlooking the vineyard and olive grove. The Veranda Café can be fully covered and with gas heating is suitable for any weather conditions.

Being the producers of one of the most sought after red wines in the country many groups enjoy a vineyard tour on arrival and proceed on a guided stroll through the grounds. The tour charge is normally \$10.00 per person but we can reduce this to \$5.00 in connection with your function and is a great way to begin your visit to Stonyridge.

We can comfortably cater for up to 100 people for a sit down meal, or many more if it is for a stand-up finger food type function. If you are looking for an intimate setting for a smaller group, you could join our regular café days. Or Stonyridge is available for the use of exclusive private functions if you would prefer, which may include minimum spend guidelines. Please contact us to discuss your requirements and wish list – we are very flexible to any special requests!

We look forward to hearing from you with any questions or bookings.

Kind regards,

The Team
Stonyridge Vineyard

***“Stonyridge Vineyard 2009 Winner -
People's Choice Awards for Best Nationwide Winery”
Corporate Events Guide 2009***

The Venue

Stonyridge is nestled in a sheltered North-facing valley of shimmering olive trees, rows of colourful vines and picturesque vistas reminiscent of the South of France. It is not only the vineyard site of one of the most sought after red wines in the country, but it also has one of the most romantic and exotic venues in the greater Auckland area. It is an ideal location for café dining, corporate functions and weddings.

Functions are special to the team here at Stonyridge because we only do a limited number each year. Just like our wine production, we are preoccupied by quality, not quantity.

Our restaurant is open every weekend throughout the year on Fridays, Saturdays and Sundays from 11.30am to 5.00pm with a selection of home made entrees, mains and desserts to choose from. Naturally we close the café off to the public when exclusive private functions are booked. Our ultra-premium organic estate made red wines are available by the glass or bottle, which are often not available elsewhere.

We also offer tours of the vineyard and winery. Guests are greeted on arrival and are taken on a guided stroll through the olive grove, vineyard and then into the cellar for some nibbles. The tour is designed to be casual and friendly, yet technically informative but most of all fun!

Please arrange a visit to our beautiful island so you can meet the team and enjoy what we have to offer.

"It overlooks the vines, olive grove and lavender field and serves delicious nibbles and one of the country's best wines – Stonyridge Larose. So it's only open weekends, who's complaining? This is one winery café that's everything you've always wanted a winery café to be."

Joelle Thomson, NZ Herald

NB: For private functions Stonyridge Vineyard is available 7 days

Stonyridge Tuscan BBQ

\$45^{INC GST} Per Person

Minimum Group Reservation of 30 Guests

Menu And Prices are Subject To Change Without Notice

To Start

Handcrafted Rosemary Bread, Marinated Olives, Stonyridge Organic Extra Virgin Olive Oil & Pesto

Main Fare

Choose Two

- Salmon Kebab
- Chicken Kebab
- Scotch Fillet Steak
- Italian Sausage

With BBQ Condiments- Sweet Chili, BBQ Sauce, Tomato Sauce

To Accompany Your Selection Served On Your Table

- Wild Rocket, Parmesan and Balsamic Salad
- Braised Rice w. Herbs
- Chilled Salad of Green Peas, Toasted Almond and Caper Dressing

Complimentary tea and pressed coffee concludes this more casual function package.

This option has been designed for the young and young at heart who seek happiness more in the bottle than on the plate.

We have friends who eat only so they can drink....

Extra options are....

A selection of sinfully decadent deserts served on platters at the table

Or

A selection of Award Winning Cheeses with Fresh Fruit and Falwasser Wafers

(Additional \$9.00 each selection, per person)

Stonyridge Ménage

\$65^{INC GST} Per Person

Minimum Group Reservation Of 30 Guests

Menu And Prices are Subject To Change Without Notice

Canapés- Additional \$15 for the following

- * Local Te Matuku Bay Oysters natural with berry Balsamic (weather dependent)
- * Chilled prawn w dill crème fraîche
- * Seared Beef w horseradish mayo
- * Duck liver pate with red onion jam
- * Baby tomato Bononcini & basil (v)

To Start

Handcrafted Rosemary Bread, Marinated Olives, Stonyridge Organic Extra Virgin Olive Oil & Pesto

Main Fare

These Are Served From Platters By Servers To You Plate

Choose Three

- New Zealand Lamb Rack w. Mint Vinegar
- Smoked Paprika Massaged Beef Striploin w. Red Wine Gravy
- Corn-Fed Chicken Breast Roasted with Vine Ripened Tomato and Rosemary
- Baked South Island Salmon or White Fleshed Fish w. Salsa Verde
- Roasted Pork Sirloin w. Apple Puree
- Portobello Mushroom w. Brie, Spinach and Pesto (v)

To Accompany Your Selection Served On Your Table

- Wild Rocket, Parmesan and Balsamic Salad
- Braised Rice w. Herbs
- Chilled Salad of Green Peas, Toasted Almond and Caper Dressing

To Finish

Mocca Tartlet and Almond Berry Tartlet
Served w. Vanilla Infused Pouring Cream

Or

Award Winning Cheeses served with Vanilla Poached Figs and Falwasser Wafers

Complimentary Tea and Pressed Coffee

Stonyridge Decadence

\$75^{INC GST} Per Person

Minimum Group Reservation Of 30 Guests

Menu And Prices are Subject To Change Without Notice

Canapés- Additional \$15 for the following

- * Local Te Matuku Bay Oysters natural with berry Balsamic (weather dependent)
- * Chilled prawn w dill crème fraiche
- * Seared Beef w horseradish mayo
- * Duck liver pate with red onion jam
- * Baby tomato Bononcini & basil (v)

To Start

Stonyridge Tasting Plates- Selection Of Handmade Gourmet Delights From Our Restaurant Menu; These Often Include

Marinated Olives, Stonyridge Organic Extra Virgin Olive Oil, Pesto, Brie Cheese, House Made Duck Liver Pate, Paprika Onion Jam, House Smoked Salmon, Prosciutto Crudo, Te Matuku Bay Oysters Served With Rosemary Bread

Main Fare

These Are Served From Platters By Servers To You Plate

Choose Three

- New Zealand Lamb Rack w. Mint Vinegar
- Smoked Paprika Massaged Beef Striploin w. Red Wine Gravy
- Corn-Fed Chicken Breast Roasted with Vine Ripened Tomato and Rosemary
- Baked South Island Salmon or White Fleshed Fish w. Salsa Verde
- Roasted Pork Sirloin w. Apple Puree
- Portobello Mushroom w. Brie, Spinach and Pesto (v)

To Accompany Your Selection Served On Your Table

- Wild Rocket, Parmesan and Balsamic Salad
- Braised Rice w. Herbs
- Chilled Salad of Green Peas, Toasted Almond and Caper Dressing

To Finish

Mocca Tartlet and Almond Berry Tartlet Served w. Vanilla Infused Pouring Cream
Selection Of Cheeses w. Poached Figs, Gourmet Wafers and Fruit Paste

Complimentary Tea and Pressed Coffee

fallen Angel wines by STONYRIDGE

All Prices & Vintages subject to change

Bubbles

	<u>Bottle</u>	<u>Glass</u>
Fallen Angel NV Brut Marlborough	60	15
Piper Heidsieck Champagne	140	N/A

White Wines

Fallen Angel Riesling	45	12
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Marlborough 2009

Intense aromas of limes, citrus zest, honeysuckle and apple blossom. Perfectly poised, off dry in style with pure clean ripe fruit flavours of lime marmalade and citrus. The palate is tight yet silky in texture with a lingering dry finish.

Fallen Angel Sauvignon Blanc	48	13
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Marlborough 2009 (2006 Gold Medal at the San Francisco International Wine Competition)

A classic Sauvignon, with fresh pungent aromas of gooseberry, red capsicum, tropical fruit, passionfruit and a slight herbal note. The concentrated palate shows more of the same, with some extra texture derived from time spent on the yeast lees. Ripe, juicy fruit is the hallmark of this wine. The previous vintage is a gold medal winner.

Fallen Angel Chardonnay	48	13
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Hawkes Bay 2007

Lemon yellow, nice fresh colour. A rich varietal nose, classic chardonnay aromas of ripe peachy stone fruit with some lemon meringue, nuts, sizzled butter and subtle oak characters. A rich and weighty palate, well balanced with excellent primary fruit complemented with unobtrusive oak, lees and malo characters.

Red Wines

Fallen Angel Pinot Noir	SOLD OUT
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Central Otago 2008 (2007 4 ½ Stars, Winestate Magazine, Australia.)

A dark full bodied Pinot from New Zealand's top region for this variety. Intense dark colour, classic floral fruit on the nose with a pleasing savoury aspect to it, this generous red has a rich and complex palate with strong flavours of cherry, plum and spicy notes from 10 months in all French oak. It has a warm dense texture underpinned by firm fine tannin. Great drinking now it has the potential to improve over the next three to five years.

Dessert Wines

Fallen Angel Dessert Wine	48	18
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Riesling

Gisborne 2008

Lemon yellow / light golden colour. Apricot and citrus aromas complimented with a touch of marmalade, honey and bees wax. Richly flavoured with citrus and apricot. Good viscosity and just enough acid to balance the palate leaving a clean fresh finish.

wine is made to be drunk.....I am drunk.....therefore.....am I wine??????



STONYRIDGE VINEYARD

Makers of ultra premium red wines
on Waiheke Island

	Bottle	Glass
Stonyridge Church Bay – Chardonnay <i>Waiheke Is. 2007</i> Ripe tropical fruits, peach and nectarine, hints of sizzled butter with mealy notes. Rich and full bodied on the palate, it exhibits ripe flavours with well integrated, finely textured toasty oak.	50	12
Stonyridge Faithful - Merlot, Cabernet, Malbec, Cabernet Franc <i>Waiheke Is. 2009</i> Faithful is named after Norton our 12 year old black Labrador who is a much loved, faithful and steadfast member of staff. Faithful is soft and smooth with good definition on the palate and a mineral edge and a fine acid backbone draped with luscious ripe fruit - all complimented by soft sweet oak and an elegant and savoury finish. First release.	35	10
Stonyridge Airfield – Malbec Cabernet Merlot (Larose 2nd label) <i>Waiheke Is. 2009</i> Typically dark and purple, this Malbec dominant Bordeaux blend has clean aromas of plums, spice and violets with vanillin oak notes. The palate has a smooth and dense mouth-feel with sweet ripe fruit and ample soft fine tannin. More plum flavours, dark berry fruit and cedary, spicy oak.	50	15
Stonyridge Luna Negra – Hillside Malbec <i>Waiheke Is. 2009</i> Impenetrably deep colour. Notably sticky ripe blackberry and vanilla, also violets and black currant aromas. Some meaty savoury notes add complexity. Incredibly smooth ripe tannins. Rich black fruits fall decadently plush on the palate. The fresh clean finish leaves you begging for more. New Zealand' s best and most consistent Malbec.	80	20
Hawkesby – Malbec <i>Waiheke Is. 2008</i> Made from the fruit from John Hawkesby's tiny Estate Vineyard on Waiheke Island. Deeply coloured purple and crimson, vibrant and deep. Abundant floral aromas, violets, plum, blackberry and spices with a hint of chocolate and bramble. Vibrant clean, rich berry fruit complemented by some subtle spicy French oak flavours. A dense but fresh and vibrant palate, great now with potential to improve over the next five to ten years.	80	20
Stonyridge Pilgrim - Syrah Mourvedre Grenache <i>Waiheke Is. 2008</i> Deep dark purple. Very floral, violet, red and blackberry, chocolate, vanilla. Slight smokey/savoury black pepper notes which add complexity. Good complexity. Nicely balanced palate, clean fresh fruit notes, creamy texture evened out with fine acidity with ripe but robust tannin structure. The flavours match as with the aromas.	80	20
Stonyridge Larose - Cabernet Sauvignon Merlot Malbec Petit Verdot Cabernet Franc <i>ASK FOR VINTAGE AVAILABILITY</i> Our flagship wine is a classic youthful Claret with great fruit expression from the five Bordeaux varieties. Cassis, plum, berries, our customary talc-like fragrance with decreasing amounts of chocolate, tobacco and earth. Some fine spices, cedar and pencil shavings are also derived from the oak. A big mouth filling wine, matured in 90% new oak, engulfed by the huge ripe fruit. Richly flavoured and hauntingly complex, with immaculate tannin and amazing structure. This wine is greatly concentrated with a finish that lasts for minutes. The Larose clearly has a long life ahead of it and the 2004 is a great vintage not to be missed.		Library Stock

"Frankly a decent glass of Larose at \$46 per glass, with a great meal will be infinitely more rewarding than an entire bottle of chateau de blah."

John Hawkesby in Canvas, NZ Herald Nov 07

Stonyridge Library Stock

Limited Library Stock - subject to availability

Stonyridge Larose	1990	\$160	Stonyridge Larose	1999	\$180
Stonyridge Larose	1991	\$150	Stonyridge Larose	2000	\$250
Stonyridge Larose	1993	\$190	Stonyridge Larose	2001	\$150
Stonyridge Larose	1994	\$260	Stonyridge Larose	2002	\$200
Stonyridge Larose	1995	\$160	Stonyridge Larose	2003	\$190
Stonyridge Larose	1996	\$270	Stonyridge Larose	2004	\$200
Stonyridge Larose	1997	\$170	Stonyridge Larose	2005	\$220
Stonyridge Larose	1998	\$160	Stonyridge Larose	2006	\$200
Stonyridge Larose	2007	\$220	Stonyridge Larose	2008	\$220

Tested and Certified Organic by LCBO of Toronto

*"The brilliant 05 Larose is densely coloured, strikingly generous and rich, with powerful blackcurrant, herb and spice flavours, showing great ripeness, and supple tannins. It's an authoritative wine with notable intensity, complexity and potential. (***** star rated as super classic)"*
Michael Cooper Buyers Guide to NZ Wines 07

"The flagship -Larose- put Waiheke Island on the map and remains one of the country's most iconic names. The palate is very smooth, nice definition, dominated by the new oak at the moment but there is certainly sufficient fruit to support it. Very fine tannins on the finish that exudes so much precision and poise. It is superb."
93-95 Points Neal Martin - Robert Parkers Wine Advocate Sept 2009

In the '**Best Of**', Michael Cooper selected **Stonyridge Vineyard Larose** as the best Bordeaux-style red in the country.

Listener Magazine, 4-10 August 2007

"Stonyridge Larose – 'ATUA TOA' (Extraordinary Champion). At its best this wine is an impressive pool of ripe, succulent berry fruit aromas and fluid berry flavours. Some critics believe this is **New Zealand's finest Toa wine.**"

Keith Stewart 2006 – Great Wines of New Zealand

"One of only three cult wines in New Zealand...a must have in any serious cellar."

*American Express Platinum Card Magazine
 'Destinations'*

Other Drinks

House Spirits	7
REDBULL	6
Juice selection – Pineapple, Apple, Cranberry, Orange	4
Coke / Diet Coke	4
Lemonade/ L &P/ Ginger Beer/ Ginger Ale/ Soda	4
Antipodes Mineral Water Sparkling <u>or</u> Still– 1000ml	10
Beer - Heineken / Sol/ Amstel / Monteiths Range	8
Amstel Light	6
Espresso, Cappuccino, Latte, Macchiato, Etceterato...	4
Cigars and Port	Available by request

****all wines & prices are subject to change***

Use of Stonyridge

If you require our venue for lunch or dinner on a day that our café is not open, the following minimum spends are required. This varies depending on the day of the week.

Exclusive Use of Stonyridge Vineyard

If you are interested in booking Stonyridge exclusively, we are happy to talk to you about the options available.

Minimum Spend Year Round:

	Lunch	Dinner
Monday and Tuesday	\$3000	\$3000
Wednesday and Thursday	\$5000	\$5000
Friday	\$7000	\$7000
Saturday and Sunday	\$8000	\$8000

Lunch we are available from 11am until 4pm for a long and enjoyable lunch.

Dinner we are available from 6pm until late for your special dinner here.

The good news is that if you don't reach the minimum spend on the day you can take the balance home in wine, restaurant vouchers.

** Please note there is a 20% surcharge on all public holidays



Stonyridge Function Directory

Waiheke Information

Waiheke Visitor Information Office www.waihekenz.com 372 1234

Ferries

Fullers Auckland Ticket Office 0800 3855 377 / 367 9111
Phone

Sealink & Freightlink www.sealink.co.nz 300 5900

Waiheke Shipping, Half Moon Bay-Waiheke Island www.waihekeshipping.co.nz 534 5990

Kawau Kat Cruises (Private Charter) 0800 888 006

Accommodation

Amazing Accommodation www.amazingaccom.com 021 550775

Delamore Lodge, *Luxury New Zealand Accommodation* www.delamorelodge.com 372 7372

Waiheke Unlimited, *Luxury Accommodation* www.waihekeunlimited.co.nz 372 7776

Hekerua Lodge, Hekerua Bay 372 8990

YHA Hostel, Onetangi 372 8971

Waiheke Island Resort, Palm Beach 372 0011

Onetangi Beachfront Apartments 372 7051

Onetangi Heritage Apartments 372 3003

The Sands – Onetangi Beach www.thesandswaiheke.co.nz 372 4484

Palm Beach Lodge 372 7763

Punga Lodge, Little Oneroa 372 6675

Te Whau Lodge 372 2288

The Boatshed 372 3242

The Moorings 372 8283

Transport Operators

Fullers Bus Company 372 8823

Ananda Tours 372 7530

Jaguar Tours 372 7312

Waiheke Island Adventures 372 6127

Waiheke Executive Transport 0800 372 200

Water Taxi 422 8881

Quality Cabs 372 7000

Heli-flight www.heliflight.co.nz 09 299 1104

Heletranz www.heletranz.co.nz 09 415 3550

Musicians & Entertainment

Al Reeve, Jazz Artist 372 4459

Latin Fever Dancers -Linda 833 7210 / 021 676 731

DJ – Cuffy (aaroncuff@hotmail.com) 021 645 065

DJ – Pat Thompson, Waiheke Island (pat@thelazylounge.com) 021 043 7078

DJ – Rick Hoggard, Waiheke Island (rick@zn.co.nz) 021 468 768

DiscoTECH – Mobile DJ & Disco Company www.discotech.co.nz 09 627 9876

Chocolate Fish Trio - Jazz Band (Anu Grace), Waiheke www.chocfish.co.nz 372 5080

Nairobi Trio www.zulu.co.nz 0274 984 658

Waiheke Classical Ensembles, Solos/Duos/Trios/Quartet 372 3411

The Custodians, Sounds of the 60s, 70s & 80s www.custodians.co.nz 536 4691

Groove Jazz, *Cool Hot Swinging Jazz* www.eggeling-fanfair.co.nz/Groove/default.html 476 6373

Tango 55 www.tango55.com belinda@tango55.com 021 1145552

Austin Powers, Elton John & More www.tornadomusic.co.nz 09 426 1969

SoundWorks (sound equipment hire) www.soundworks.co.nz 021 681 691

Dr.Music, Chris Larking-PA, amplification, instrument hire doctormusic@xtra.co.nz 0275 334 432

Guest Speakers

John Hawkesby 372 2231

Sweets

Chocolate Falls, the WOW factor in your function www.chocolatefalls.co.nz 638 5584

Gifts

Smashing Gifts Ltd www.smashinggifts.co.nz 09 412 6235

Florists

Waiheke Flower Company 372 6749

Wildflower - Vicki Roycroft 372 9399

Activities

Croquet – Margaret, \$200 (equipment and instruction) 372 8370

Wild on Waiheke (next door) www.wildonwaiheke.co.nz 372 4225

Petanque – Free see Stonyridge

Vineyard Tour & Wine Tasting, \$5/person see Stonyridge

FULLERS FERRY TIMETABLE

NB timetable is seasonal, please check www.fullers.co.nz

Depart Auckland (as of 27.04.09)

Mon to Fri Saturday Sun & Pub Hols

5.20 am	-	-
5.50 am	-	-
6.30 am	6.30 am	-
7.15 am	7.00 am	7.00 am
8.15 am	8.15 am	8.15 am
*9.00 am	*9.00 am	*9.00 am
10.00 am	10.00 am	10.00 am
*11.00 am	*11.00 am	*11.00 am
12 noon	12 noon	12 noon
*1.00 pm	*1.00pm	*1.00 pm
2.00 pm	2.00 pm	2.00 pm
*3.00 pm	*3.00 pm	*3.00 pm
4.00 pm	4.00 pm	4.00 pm
5.00 pm	*5.00 pm	*5.00 pm
5.30 pm	-	-
6.30 pm	6.00 pm	6.00 pm
7.15 pm	7.15 pm	7.30 pm
8.45 pm	8.45 pm	9.30 pm
10.15 pm	10.15 pm	-
11.45 pm	11.45 pm	-

Depart Waiheke (as of 27.04.09)

Mon to Fri Saturday Sun & Pub Hols

6.05 am	-	-
6.40 am	-	-
7.20 am	7.20 am	-
8.00 am	8.00 am	8.00 am
9.00 am	9.00 am	9.00 am
*10.00 am	*10.00 am	*10.00 am
11.00 am	11.00 am	11.00 am
*12 noon	*12 noon	*12 noon
1.00 pm	1.00 pm	1.00 pm
*2.00 pm	*2.00 pm	*2.00 pm
3.00 pm	3.00 pm	3.00 pm
*4.00 pm	*4.00 pm	*4.00 pm
4.45 pm	-	-
5.35 pm	5.00 pm	5.00 pm
6.15 pm	*6.00 pm	*6.00 pm
7.15 pm	7.15 pm	6.45 pm
8.00 pm	8.00 pm	-
9.30 pm	9.30 pm	8.15 pm
11.00 pm	11.00 pm	10.15 pm
12.30 am	12.30 am	-

Fullers ferries have full bar and café facilities and are non-smoking. The journey is 35 minutes. For booking information phone Fullers on: 367-9111 or 0800 FULLERS (0800 3855377).

*Sailings are via Devonport

These ferry timetables are guide lines only and may change over summer - please speak to Fullers to confirm departure and arrival times!

Stonyridge Vineyard Limited

Waiheke Island

GENERAL TERMS AND CONDITIONS:

- (1) To ensure your requirements can be met, we request menu and beverage selections, final numbers and timing to be confirmed no later than 14 days prior to the function. **Once final numbers are confirmed you will be charged for the number given.**
- (2) A non-refundable deposit is required no later than one month prior to event, or unless the booking date is sought after by someone else.
- (3) The Client agrees to begin the function at the scheduled time and agrees to have all guests and other persons vacate the premises at the specified time; or for evening functions no later than 12:00am.
- (4) Stonyridge Vineyard will take all possible care but will take no responsibility for any loss or damage to any items or property belonging to guests or other persons during the function; we recommend the Client take their own insurance.
- (5) It is the responsibility of the Client to provide insurance cover for their employees, contractors or sub-contractors while on site at Stonyridge Vineyard.
- (6) The Client is financially liable for any damage sustained, or loss incurred to Stonyridge property through their own actions or through the actions of their guests, contractors or sub-contractors.
- (7) Liquor may not be brought onto Stonyridge premises for consumption; **we are strictly non-BYO**. This is for both food and beverages.
- (8) Sound System: The Stonyridge fixed sound system, which includes a CD player, amp, and speakers, is available for guest use. Guests may play their own CDs, within reason, and under the control of Stonyridge staff. The sound system does not include the use of DJ dance party equipment (i.e. CDJs, big amps, and mixers). These would need to be provided by either the guest or the hired DJ.
- (9) A minimum spend applies to **exclusive use functions**. This will be discussed when you book your function. However if your total does not meet this minimum fee guests are able to take home the remainder in vouchers, wine or merchandise.
- (10) The Sale of Liquor Act 1989 requires that if there is an interval lasting longer than 30 minutes where guests are consuming alcohol before eating the main meal that nibbles of some kind are available. Stonyridge does have filtered coffee available complementary to all guests after the evening meal during functions.
- (11) Final payment for the day will need to be settled before departure.
- (12) All prices are subject to change.

STONYRIDGE VINEYARD LIMITED

80 Onetangi Road, Onetangi, PO Box 265, Ostend, Waiheke Island
Phone +64 9 372 8822 - Facsimile +64 9 372 8766

info@stonyridge.com

www.stonyridge.com