

Stonyridge Vineyard
PO Box 265
Ostend, Waiheke Island 1081
New Zealand



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E-Mail: info@stonyridge.com
Website: www.stonyridge.com

Stonyridge Wedding Package

Thank you for your inquiry regarding a wedding at Stonyridge. After reading through the package, feel free to set up an appointment to meet with our wedding coordinator for a chance to view the venue and look at some photos of Stonyridge Weddings.

The venue is suitable for any weather conditions; we can drop awnings and turn on gas heaters to rapidly create a comfortable environment and can cater for up to 120 seated guests.

The ceremony is usually held in the romantic beautiful setting of our olive grove, with the signing of the register upon a wine barrel, which is conveniently situated only a small distance from our restaurant. Our veranda café is an ideal place for the reception for it is intimate and open with a stunning lookout over the vineyard and olive grove.

We also work in association with Delamore Lodge to offer you accommodation, a wedding ceremony with sea views, bubbles and canapés at Delamore, followed by a vineyard reception at Stonyridge. Further costs are involved. Please ring or email for more details.

I have enclosed a sample menu which will give you an indication of our cuisine style, wine list, and a range of contact information to make planning your wedding here at Stonyridge a stress free experience.

There are many fantastic photo opportunities on site, including the barrel cellar, rolling hillside vines, ivory covered European style building and wrought iron entrance. But if you wish to venture to one of the beautiful beaches situated only five minutes away, we can pack a picnic basket for yourselves and your bridal party consisting of a blanket, champagne flutes and canapés for your enjoyment.

A minimum spend is applicable to reserve exclusive use of the restaurant and vineyard grounds area for your wedding. This ensures that the Restaurant is saved exclusively for your use that entire day and evening which allows friends and contractors to set up equipment or decorations at any time of the day. The minimum spend is based on normal turnover on an a la carte restaurant day. All costs are listed under the 'terms and conditions' section.

Waiheke is very well set up to cater for your special day and has an excellent transportation system whether you need to transport individuals or large groups. Fullers can provide you with timetables, chartered buses as well as special packages offering boat tickets and bus transport to/from the vineyard (contact Fullers on 367-9111).

There is an excellent selection of accommodation, florists, musicians and all other associated services. We are more than happy to help make recommendations or advise if you are finding some aspects of planning difficult – especially those of you organising from overseas!

We look forward to hearing from you.
Kind regards,
The Team, Stonyridge Vineyard

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 (Larose), 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.

Weddings 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 7 days throughout the summer months, and reduced to every weekend throughout the winter months from 11.30am to 5.00pm with a selection of stylish canapés, mains and desserts to choose from. Naturally we close the café off to the public when private functions are booked. We specialise in Waiheke and organic wines by the glass, not to mention our own products, which are often not available elsewhere.

We also offer tours of the vineyard and winery. Guests are taken on a guided stroll (the emphasis is on *stroll*, bearing in mind guests are dressed for a wedding!) through the olive grove, vineyard and then into the cellar. The tour is designed to be casual and friendly, yet technically informative but most of all fun! The tour charge is normally \$10 per person but we can offer you the reduced price of \$5 per person in conjunction with your wedding reception, as it is a great way to begin a visit here.

Daily throughout summer Stonyridge participates in the Fullers Winery Tour; this tour group visits our vineyard from 12.30 to 1.30pm. We ensure that this group is kept totally separate from where your wedding is being held, so there is no disruption to your special day.

Please arrange a visit to our beautiful island so you can meet our wedding coordinator and the rest of 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

Hi David, gosh I don't know where to begin! Thank you and your team at Stonyridge so so much for giving us the wedding day of our dreams! Everything was absolutely perfect - the setting, the tables, the food, the wine, the service, and all your staff were just the best, and we honestly couldn't have asked for anything more. I will be highly recommending Stonyridge to everyone I know, because it was just the most perfect venue! All of our guests have commented on how magical the day was. You truly have the best venue in New Zealand in our opinion. Thank you so much. We will hopefully be visited again soon - maybe for our 1st anniversary!

Thank you again, so much! We will treasure the day forever.

Katie and Greg xox April 2009

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

Stonyridge Ensemble

\$82.5INC GST Per Person

Minimum Group Reservation Of 30 Guests

Menu And Prices are Subject To Change Without Notice

Canapés-

- * 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

Handcrafted Rosemary Bread

Marinated Olives, Stonyridge Organic Extra Virgin Olive Oil

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

Selection Of Cheeses w. Poached Figs, Gourmet Wafers and Fruit Paste

Complimentary Tea and Pressed Coffee

Stonyridge Indulgence

\$92.5INC GST Per Person

Minimum Group Reservation Of 30 Guests

Menu And Prices are Subject To Change Without Notice

Canapés-

- * 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
Pol Roger NV Brut	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

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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Chardonnay

Gisborne 2006

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.

info@fallenangelwines.com

www.fallenangelwines.com

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 2008 - Cabernet Sauvignon Merlot Malbec Petit Verdot Cabernet Franc 220 ASK FOR VINTAGE AVAILABILITY 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. <i>"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</i>		

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

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**

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

Stonyridge Phone List

Wedding Co-Ordinator

Waiheke Island Weddings www.waihekeislandweddings.com Phone 372 9918

Ferries

Fullers Auckland Ticket Office www.fullers.co.nz 0800 3855 377 / 367 9111
Sealink & Freightlink www.sealink.co.nz 300 5900
Waiheke Shipping, Half Moon Bay to Waiheke Island www.waihekeshipping.co.nz 534 5990
Kawau Kat Cruises (Private Charter) 0800 888 006

Accommodation

Villa Pacifica Rocky Bay www.villapacificaco.nz 0211408737
Delamore Lodge, Luxury New Zealand Accommodation www.delamorelodge.com 372 7372
Waiheke Unlimited, Luxury Accommodation www.waihekeunlimited.co.nz 372 7776
Amazing Accom, Home Rentals www.amazingaccom.com 021 550775
Hekerua Lodge, Hekerua Bay 372 8990
YHA Hostel, Onetangi 372 8971
Breakfast on the Beach, Luxury Waterfront Lodge www.breakfastonthebeach.co.nz 372 2682
Waiheke Island Resort, Palm Beach 372 0011
Iluka Bed & Breakfast, Rocky Bay 372 7573
Giverny Inn, Luxury Accommodation, Oneroa 372 2200
Glenora Estate, Church Bay 372 5082
Onetangi Beachfront Apartments 372 7051
Onetangi Heritage Apartments & Strand Apartments 372 3003
Onetangi Reserve Apartment 372 9095
Palm Beach Lodge 372 7763
Pohutukawa Retreat, Oneroa 372 8219
Punga Lodge, Little Oneroa 372 6675
Te Whau Lodge 372 2288
The Boatshed, Oneroa 372 3242
The Sands Apartments, Onetangi 372 4484
The Moorings, Oneroa 372 8283
View 43, Oneroa 025 640 0448
Waiheke Heights Ltd, Lodge & Woolshed, Oneroa 372 4520
Waimarama Cottage, Oneroa 372 6382
Watermark Holiday Studios, Little Oneroa 372 2862
Winemakers Loft, Church Bay 372 5889
Te Mama Nui, Gordons Road www.temamanui.co.nz 372 9600
22On Bay, Palm Beach www.22onbay.co.nz 372 4394

Transport Operators

Waiheke Executive Transport 0800 372 200
MiniHummerRentals www.minihummeraustralasia.com 021 456 046
Belair Bridal Car Service (Kevin Anderson) 372 8837
Waiheke Chauffeured Cars www.waihekechauffeuredcars.com 021 796 363 / 372 2656
Fullers Bus Company 372 8823
Jaguar Tours 372 7312
Heletranz (Helicopters are allowed to land at Stonyridge) 415 3550
Hellink (Helicopters are allowed to land at Stonyridge) 377 4406
Waiheke Island Adventures (shuttles) 372 6127
Waiheke Car Rental 372 8635
Quality Cabs 372 7000

Wedding Celebrants

David Alley 372 2501
IreneArmstrong www.waiheke.co.nz/irene.htm 372 5022 / 027 295 2320
Robyn Duncan 535 6662

Babysitter

Waiheke Nannies (Ania) info@waihekenannies.co.nz 372 6939 / 027 626 6437

Linen Hire

Island Settings, Waiheke Island- Bev
Waiheke Hire

372 9733 / 021645430
372 9511

Stonyridge Phone List cont.

Musicians

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

Florists & Decor

Waiheke Flower Company 372 6749
Wildflower - Vicki Roycroft, Waiheke Island 372 9399
Perfect Settings – Tanya www.perfectsettings.co.nz 0800 789 546

Cakes

Nourish Café 372 3557
Jane Sandelin 372 7024
Waiheke Cake Design – Susan 372 7902
Sweet Cakes 372 3638
Chocolate Earth, Albany www.cakes.co.nz 476 9996
Chocolate Falls, the WOW factor in your wedding www.chocolatefalls.co.nz 638 5584

Beauty Therapists & Hairdressers

Bliss in Oneroa 372 4364
Beauty on the Beach 372 6826
L-Maries House of Skincare 372 9104
Phoenix Hair Design, Oneroa 372 7009

Wedding Dresses

Katia | tailor and dress designer 0256818604 / 372 9818

Photographer

Wendy Ford – www.wendyford.co.nz 372 4423
Tony Ward – www.tonyward.co.nz 372 3136
Sealed With a Kiss ~ Phillipa Kam www.phillipakam.co.nz 372 7804
Anja Gallas – www.anja.co.nz 815 2424
Emma Hughes – www.emmahughes.co.nz 372 8729
Deborah Powick 021 635 345
Waiheke Photography (Lisa or Aaron) 372 6877
David Kerr Photography www.thewedding.co.nz 0800 21SNAP
Amanda Odlin 372 3128

Videographer

Terry Horn Specialising in Wedding Video Recordings 372 9602
Moving Memories ~ Robyn Job - Specialising in Wedding Video Recordings 576 3791
WHITE Wedding Video - www.whitevideo.co.nz 09 834 3030
Lavender Weddings - www.lavenderweddings.co.nz 021 213 2411

Something Special & Gifts

Maria James Engravers www.marijames.co.nz 0508 MARIAJ
Island Hampers, 'Sharing a Taste of Waiheke' www.islandhampers.co.nz 372 9847
Smashing Gifts Ltd www.smashinggifts.co.nz 09 412 6235

Waiheke Information

Waiheke Information Center www.waihekenz.com 372 1234

Stonyridge Vineyard Limited

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 7 days prior to the function**. Once final numbers are confirmed you will be charged for that number given.
- (2) A non-refundable deposit of \$2000 is required within seven days of making the booking.
- (3) Wines & menus are subject to availability. Prices of wines and menus are subject to change.
- (4) 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 time given or for evening functions no later than 12:00am.
- (5) 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 out their own insurance.
- (6) It is the responsibility of the Client to provide insurance cover for their employees, contractors or sub-contractors while on site at Stonyridge Vineyard.
- (7) 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.
- (8) Liquor may not be brought onto Stonyridge premises for consumption, **we are strictly non BYO**. This is for both food and beverages.
- (9) Sound System: The Stonyridge fixed sound system, which includes a CD player 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.
- (10) There is a minimum total charge of \$14,000, this may be reduced if you are planning a winter wedding or on a week day wedding during the summer season, speak to us to discuss options. If you do not reach the minimum spend on your wedding day you can take the remanding balance in either wine or café vouchers which you can use for yourselves or give away as gifts to friends and family that have helped you with wedding arrangements.
- (11) Gifts, wedding cake, lost property and floral arrangements are to be taken with you on the day. Final payment for the day will also need to be settled before departure. We would appreciate no paper confetti or other items of this nature to be thrown either in the restaurant or the olive grove, please use rose petals or rice if confetti must be thrown.
- (12) For your wedding Stonyridge will provide the following –
* Cutlery, Crockery, Glassware, Paper Napkins, Paper Table Cloths, Service Staff
Stonyridge will not provide –
* Wedding Cake, Live musicians or DJ, Flowers, Table arrangements, Placenames, Linen
- (13) Any pyrotechnic activity must be approved by Stonyridge Vineyard at least 1 month prior to the wedding.

(14) Please sign below your acceptance of our Terms and Conditions and send in with your deposit.

Client Name _____

Clients Signature _____

Date of Wedding _____ Today's Date _____

Your WEDDING

FREQUENTLY ASKED QUESTIONS

What does the \$14,000 minimum spend include? Are there any hidden costs?

It includes all food and beverage, staff, organisation, activities on the day, tables and chairs, and more importantly: exclusive use of the venue from 10:00am to midnight. There are no 'hidden costs'. However, we do not provide table linen or linen serviettes. Should you require these, see our Service Directory in the Function Package for recommendations for linen hire. The linen hire costs are not included as part of the \$14,000 minimum spend.

How many people can you seat?

We can seat up to 120 guests. However, the most comfortable number is 100.

What are the hours?

We recommend your wedding ceremony to take place after peak sun hours, preferably 3:00 or later. From that point you may stay until midnight, our licensed closing time. You or those involved in your party may begin set-up at 10am. Because we open at 11:30am the following day, we require that you have all your wedding favours and decorations removed by 11am the following morning.

What can our guests do while we're having photos?

We have facilities on our property for croquet, petanque and a wine tour/tasting. See the Events Manager for associated costs. These costs will be included as part of the \$14,000 minimum spend.

What are the table sizes? How many fit on each table?

We use trestle tables, sized 1 x 3 metres. Each table comfortably sits 10, with 4 on each side and 1 on each end. You may choose the location and size of the bridal table, so this measurement will vary depending on each couple.

How do we arrange transportation and lodging for our guests? Where should we order our flowers from? Who should we choose as our celebrant?

In the back of our function package we have a phone directory of every service provider we recommend. Should you require further assistance, please contact the Events Manager.

Where is the ceremony held? May we have the ceremony elsewhere and have our reception at Stonynridge?

Ceremonies may be held anywhere on the Stonynridge premises. Most popularly they are held in the olive grove, on the yoga deck and inside the veranda café. You may hold your ceremony elsewhere, such as on the beach or at a church then come to us for your reception.

May we bring a DJ or band?

You may bring any music you like. We have the facilities for a CD, iPod and/or mp3 player. A DJ or band must provide all of their own sound equipment. This cost (for the music and/or the sound equipment) is not included in the minimum spend.

What happens if it's raining?

Rain is a good omen on a wedding day! Should it rain, the ceremony (if not being held off the premises) would be held inside the Veranda Café. The vineyard tour & tasting can still run out of the wine cellar. The café can be completely enclosed from the rain. We also have indoor gas heaters.

What is the staff to guest ratio?

We generally provide 1 staff person for every 13 guests. Therefore, if your wedding is for 100 people, we will provide approx. 7-8 staff. Please contact us with any special requests.

How is the food served?

Each wedding menu includes canapés to be served by our wait staff before dinner. Should you choose the \$89 Indulgence menu, grazing platters will be served once the guests are seated (an opportune time for speeches). Each table of 10 receives 2 large platters accompanied by sides of bread. These platters are not included in the \$69 Decadence menu.

Mains are catered to provide one piece of each meat per guest as chosen by yourselves (i.e. one piece of chicken, sirloin and fish). These are served to each guest individually. The salads and potatoes are served on large platters on each table for each guest to help themselves.

Desserts are also brought out as platters for each table. Should you bring a wedding cake, we are happy to portion it and supply plates and cutlery.

What happens if we don't reach the minimum spend?

The difference will be given to you in gift certificates and/or wine.

Do you have children's options?

We have a child's plate available for \$14.50. It includes chicken, ham, bread, salad, aioli, fruit and marshmallows.

What if we want a cocktail style reception rather than a sit-down formal dinner?

We have 2 beautiful 'Barrel Wedding Reception' menus. Please enquire with the Events Manager.

When is the last ferry back to downtown Auckland?

Monday to Saturdays – 12:30am

Sundays – 10:15pm

How do we order a bottle of vintage Stonyridge Larose to mark our wedding year?

You may pre-order Stonyridge Larose of your wedding year by joining our Loyalty Club. Please contact the Events Manager events@stonyridge.com for more information or visit www.stonyridge.com