

# WEDDING GUIDE

## 2017 - 2018



# CLEARVIEW

ESTATE WINERY & RESTAURANT





Congratulations on your engagement, thank you for your enquiry and considering Clearview Estate Winery Restaurant as a venue for your wedding.

We have significant experience in hosting winery weddings as well as a dedicated function manager to take you through the details.

Nestled amongst grapevines and our 100 years old olive tree on the Kidnappers Coast, our iconic Red Shed restaurant & courtyard provides the perfect rustic winery wedding venue. Our head chef creates sensational seasonal cuisine, with menus tailored to suit your personal needs.

Our renowned Estate wines are grown & hand crafted on site to complement our cuisine and your winery wedding experience.

Enclosed is information about our wedding services, menu options, wine list and recommended local services.

Please contact me if you have any queries or would like to make an appointment, view our image library & discuss your wedding here at Clearview Estate.

Regards

Functions & Events Manager

**E** [events@clearviewestate.co.nz](mailto:events@clearviewestate.co.nz)

**P** 06 875 0150

**W** [www.clearviewestate.co.nz](http://www.clearviewestate.co.nz)



## VENUE

Opposite the stunning Cliffs of Cape Kidnappers and the turquoise blue of the Pacific Ocean, you will find the famous Red Shed restaurant, historic homestead and wood lined cellar door of Clearview Estate, nestled together between the vines and the shade of mature trees. Our venue offers the unique experience of an Estate winery & vineyard, with a rustic charm all of its own to make your day memorable

## CEREMONY

We can offer various areas for your marriage ceremony onsite ranging from a beachside affair at the front of the property with a grand walk up our tree lined avenue, to the lime pathed olive grove with its chapel of olive trees, dappled lighting, slight elevation and natural aisle

Our historic homestead offers a mature and secluded garden setting for a more intimate ceremony

## RECEPTION

Our vineyard venue becomes your own once booked, and yours to shape regarding where and how your wedding takes place. Our functions manager will personally take you through each step of your day, using their experience to plan a seamless move from one area to another

## WINE & BEVERAGES

Established by Tim Turvey and Helma Van den Berg in 1989, Clearview's legendary wines are estate grown, hand-picked, produced & aged onsite. We are renowned for our award winning Chardonnays and full bodied Red wines. We also have a Clearview Cuvée and fully support local breweries on tap as well as ginger beer and a large selection of natural juices





## FOOD

Our award winning head chef, Pete Hallgarth, demonstrates his skill and passion by designing fresh and seasonal dishes to suit your style and budget, always willing to adapt, we are happy to try and accommodate your ideas to create the occasion of your choice. Most of our produce is sourced locally and arrives fresh daily. Supply is subject to seasonal variation, reflected in the dishes & accommodating individual dietary requirements

### 1. CANAPÉS \$4

A selection of freshly made bite size treats served on platters circulated by our staff to tempt and tantalize your taste buds along with your pre-wedding drinks

### 2. PRIX FIXÉ \$72

A relaxed dinner served to your fully set table in a traditional French style. The mains and seafood are presented onto the table in platters with accompanying dishes

### 3. SET MENU \$60-\$75

Select from our a-la-Carte menu, choosing a combination from breads, entrees, mains and desserts or cheeseboards. Allowing guests to enjoy a fully seated dinner with table service

Clearview Estate is happy to tailor to your requirements





## CANAPÉ SELECTION SAMPLE

blue cheese won ton with peach chutney

pumpkin & oregano frittata with romesco sauce

smoked salmon & chive filoette

smoked beef with red onion marmalade on crostini

venison & parmesan meatballs

lamb fillet on rosemary skewers with gremolata

seared saku tuna on citrus & avocado puree with toasted sesame seeds

tomato, basil & mozzarella bruschetta

spiced beetroot shooter with toasted walnut cream

**\$4.00 per canapé**

recommended canapé numbers are 4-6 per person



## PRIX FIXÊ MENU SAMPLE

### **STARTER**

homemade bread

### **ENTRÉE**

~ served to the table as a tasting plate selection ~

choose 3

triple cooked free range pork belly  
sautéed baby squid - *Sri Lankan* coconut sauce on baby cos & cucumber  
*origin earth* halloumi with beetroot chutney  
roasted lamb rump

### **MAIN**

~ platters and bowls between 6-8 people served to the table ~

choose 2 Meats

rosemary roasted lamb leg  
free range chicken with coq-au-vin sauce  
honey roasted salmon  
roasted beef sirloin

choose 4 sides

Mediterranean salad of grilled courgette &  
eggplant, capsicums, artichokes, capers, olives & sun dried tomato  
estate grown rocket salad with pear & parmesan  
fresh new potatoes with butter & parsley  
tabbouleh salad  
roasted garlic & duck fat potatoes  
Greek salad  
fresh Hawkes Bay vegetables

### **DESSERT**

~ served to the table ~

choose 3

chocolate tart with peppered Hawke's Bay strawberries  
Hawke's Bay cherry tart  
Clearview Estate citron tart  
chocolate mousse  
berry compote  
tiramisu

**\$72 pp**



CLEARVIEW  
ESTATE WINERY & RESTAURANT

## SET MENU SAMPLE

### ENTRÉE

cider braised free-range **pork cheeks** with fried dumplings

or-

grilled Origin Earth **halloumi** – on pickled summer vegetables,  
fresh garden leafy greens salad, beetroot relish

-or-

*Fraser island* spanner **crab sliders** with tarragon, caper aioli & micro salad

### MAIN

fresh market **fish of the day**

-or-

miso rubbed **Angus Beef Fillet**, fresh horseradish & agria puree,  
sesame grilled bok choy, forest mushroom jus GF

-or-

confit **duck leg**, roasted swede, celeriac & thyme  
butter sautéed savoy cabbage with port wine jus

all mains served with side salad & garlic roasted rosemary potatoes

### DESSERT

**black forest affogato** - traditional Italian dessert  
hot espresso over ice cream, berry coulis & Frangelico liqueur

-or-

local *Granny Smith* **apple tart** with crème anglaise, drunken raisins,  
whiskey butterscotch sauce

-or-

**white forest** – vanilla ice cream, passionfruit & white chocolate sauce,  
limoncello liquor, toasted almonds

**add bread - \$4.50 per person**

**Entrée & Main - \$65**

**Main & Dessert - \$60**

**3 Courses - \$75**



## SAMPLE TIME LINE

TIME	EVENT
3:45	Guests arrive
4:00	Ceremony
4:30	Pre dinner drinks
6:00	Guests come into reception & are seated for dinner
6:10	Bridal party is announced & takes their places at the head table
6:15	MC introduction & housekeeping
6:30	Entrée is served
7:10	first set of speeches
7:20	Main is served
8:00	Second lot of speeches
8:20	Cutting of the cake
8:40	Dessert is served along with cake
8:45	Third lot of speeches
9:00	First Dance
11:30	Bar Closes & music finishes
12:00	Guests Depart

This is a guideline only; the function manager will help tailor an itinerary to suit your requirements





## ACCOMMODATION

As part of getting married at Clearview Estate you have the option of utilising our on-site accommodation, the historic Clearview Homestead. The Homestead is just steps away from the Restaurant privately tucked away beyond the gardens, the perfect place to prepare for your ceremony or reception with family and the bridal party. Details can be discussed with the Function Manager.

### THE CLEARVIEW HOMESTEAD

Nestled amongst our vineyard, The Clearview Homestead is the perfect sanctuary for a relaxing retreat, your Hawke's Bay self-contained vineyard accommodation. Our rustic Homestead is steeped in history and bursting with character, you will feel right at home. Enjoy a glass of Chardonnay on the sunset deck or relax besides a roaring fire in winter enjoying a big glass of Old Olive Block.

From its humble beginnings as a tobacco drying shed, then home to the pioneering Vidal family, the Clearview Homestead has transformed over the last century to become a rambling family home and now a boutique vineyard accommodation and private function retreat.

With five separate bedrooms, 2 bathrooms, a contemporary kitchen opening onto the dining area and extensive covered decking, the homestead is the perfect base for a wedding party to prepare, entertain and rest.





## SERVICES

A number of services can be arranged for you, below are providers that we would like to recommend:

### HAIR & MAKE UP

Cushla Bower  
021 022 89097  
cushlabower@gmail.com  
www.cushlabower.com

Fringe & Beyond  
06 877 7723

### FLORISTS

Magdalen Hill  
021 213 9426  
info@magdalenhill.co.nz  
www.magdalenhill.co.nz

Lushka flowers  
021 058 4542  
kim@lushka.co.nz  
www.lushka.co.nz

Kerin Greville  
0210612750  
www.keringreville.co.nz

### PHOTOGRAPHY

Richard Brimer  
027 240 9960  
rich.brim@xtra.co.nz  
www.brimmer.co.nz

Eva Bradly  
0211591053  
info@evabradly.co.nz  
www.evabradly.co.nz

Linda Baylis  
021 02897849  
linda@lindabaylisphotography.co.nz

John Miles  
027 934 2987  
info@johnmilesphotography.co.nz

### MUSICIANS

Stolen Records  
stabernz@gmail.com  
www.stolenrecords.co.nz  
Just The Two of Us  
jt2ouDuo@gmail.com

Naked Gun  
021 367 939  
www.nakedgun.co.nz  
D.J Dusk2dawn  
0800 3875233296  
info@d2d.co.nz  
www.d2d.co.nz

Mako Music  
022 340 1032  
hayton.tom@googlemail.com  
Urban soul Orchestra  
enquiries@urbansoulorchestra.co.nz

### CELEBRANT

Jane Grant  
027 444 2803  
jane@amorecelebrancy.co.nz

Emma Scable  
06 858 8845  
emma@savoyevents.co.nz  
www.savoyevents.co.nz

Rosemary Lelo  
021 125 7976  
info@rosemaryceremonies.co.nz

Te Huiakama  
0274391502  
goose.tv@slingshot.co.nz





## SERVICES INCLUSIVE OF THE VENUE HIRE

- The services of our functions manager from the time of booking to the day itself
- The functions manager will help format the timeline of your Wedding day at *Clearview Estate* & manage everything to schedule
- Template of floor plans for you to decide your guests seating arrangements
- Exclusive use of the Olive Grove for ceremony from 4:00pm & restaurant until 11:30pm
- The use of vineyards & gardens for photographs (winery by arrangement)
- Set up of your decorations & table arrangements including white linen table clothes and napkins
- If you choose to have your ceremony in the olive grove we provide a water & drinks bar to your requirements, registry table and chairs, power for the musician or pa system
- A Wedding rehearsal with the functions manager prior to the day
- A complimentary Wedding hamper which includes platter snacks & "*Clearview Cuvee Bella*" bubbles to enjoy after your ceremony at *Clearview Estate* while you are having your photos taken
- We can recommend local wedding professionals, entertainment, flowers, photographers, wedding celebrants & more – we have great local knowledge!



**CONFIRMATION BOOKING & PAYMENT DETAILS**

Thank you for deciding to celebrate your wedding at Clearview Estate, on .....

Please note, a venue hire fee of **\$1200** is charged for weddings  
We require **\$400** of this as a non-refundable deposit. This will secure your booking

Please deposit the payment directly into our account with the Bank of New Zealand as follows:

account number 02-0644-0356889-00

Please ensure the deposit includes your booking name

All fixed costs such as food, venue hire & ceremony fee will be invoiced to you and are to be paid in the week prior to the wedding. All other costs are payable on the day of wedding or, by arrangement, may be invoiced to you and paid within 2 working days of the wedding date

After perusal and acceptance of the above terms and conditions please sign below and return this form to us at:

CLEARVIEW FARM & RETAIL LTD  
194 Clifton Road, Te Awanga, HASTINGS 4180

Or scan and email to: [events@clearviewestate.co.nz](mailto:events@clearviewestate.co.nz)

Name and address:

.....  
.....  
.....

Signed..... Date.....



## WEDDING TERMS CONDITIONS & DETAILS 2017/18

Our seaside winery restaurant in its established vineyard setting offers a sensational wedding venue. The intimate olive grove is ideal for your wedding ceremony, enjoying drinks and canapés or a seated lunch. The olive grove is available from **4pm** on the day of your wedding. Other popular ceremony locations include the beach or our historic homestead garden.

Our historic homestead is ideal as a venue for smaller weddings of up to 35 guests giving you full private use with accommodation for 10 people.  
(Please refer to the accommodation page on our website)

The restaurant has a fully seated capacity for **80 - 120** guests (seasonally dependent), seated indoors or outdoors in the courtyard and pavilion area. The courtyard has a large attractive permanent canopy cover. The restaurant is available from **6pm – 11:30pm**, earlier in some circumstances for your ceremony

Alcohol licensing requires us to stop serving by **11.30pm** and we respect our neighbours with regard to unreasonable noise

Due to restaurant holiday demands, the following periods are **CLOSED OUT** for functions and weddings:

- **The last 10 days of December**
- **The first 14 days of January**
- **All public holidays except Easter Friday, Anzac day & HB Anniversary day**
  
- Should you wish to hold your wedding ceremony on site an additional charge of **\$400** will apply
- Any supplementary hireage will incur additional charges
- Charges will apply for cake cutting and in special circumstances, any agreed wines

Clearview Estate wines and Cuvée are available for your wedding, (please refer to our wine list). We support local producers and stock local beer on tap. We offer a range of non-alcoholic alternatives, including juices and soft drinks. We can source most beverage requests, please contact the Functions Manager for further details. Our license does not allow BYO.

Our head chef has created many menu options including Prix Fixe & Vegetarian; we will happily tailor these to suit your preferences and requirements. We also offer children's meal options and play area.