



# BATCH WINERY

WAIHEKE NEW ZEALAND

@batchwinery | [batchwinery.com](http://batchwinery.com) | [bookings@batchwinery.com](mailto:bookings@batchwinery.com)

## FUNCTIONS 2025/26





# OUR SPACES

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## GREENHOUSE & LAWNS

Perfect for creating that indoor - outdoor feel. The Greenhouse is the ideal venue for big groups.

Suitable for groups between 40 - 110 seated. Standing canape style up to 140 persons indoors.

Minimum spend for 4 hours exclusive use of venue:  
Monday to Thursday \$5,000  
Friday to Sunday \$8,000

## THE PAVILION

Gorgeous semi-private space to have if you're looking to create an intimate affair with your closest friends and family.

Suitable for groups of 20 - 46 persons seated. Standing canape style up to 60 persons.

Minimum spend for 4 hours exclusive use of venue:  
Monday to Thursday \$4,000  
Friday to Sunday \$6,000

## THE HEDGE

If you're looking to submerge yourself in the vineyard for the day then look no further, enjoy expansive 360 degree views from Auckland to the Coromandel.

Suitable for 20 - 40 persons. The perfect spot for sharing style platters and soaking up the beautiful view. Platter lunch \$40pp served sharing style in the middle of the table.

Bookings for the Hedge are subjected to weather, available for lunch time only and only bookable from November-March.

\*\*Rates may change if day falls under a public holiday.



*Thomas*  
2024  
FIELD BLEND ROSÉ  
WAIHEKE ISLAND  
BATCH WINERY

# CANAPÉ OPTIONS

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Choose your canapé options from the below menu.

Mushroom Pâté Crostini | pickled shallot

Natural Oyster | wakame salad | mignonette

Tuna Tartare | spicy salsa | crispy tortilla

Mushroom Arancini | mayo sriracha

Pulled Pork Bao Bun

Sausage in a Blanket

Corn Fritter | whipped feta

Caramelised Onion and Blue Cheese Tartlet

Brie and Prosciutto Crostini

Popcorn Chicken | sweet chilli

Pannacotta | berry compote

Berry and Chocolate Lamingtons

Mango and Passionfruit Slice

v = vegetarian | vg = vegan | nga = no gluten added | df = dairy free | o = optional

**3pc \$18pp | 5pc \$30pp | 7pc \$42pp | 10pc \$60pp**

*Seasonal changes may apply on all menus due to availability. Prices subject to change, current as of 1 November 2024 until 31 October 2026. Bespoke pricing available upon request. If minimum spend not achieved a room hire fee will apply to make up the difference.*

# SHARING SET MENU

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## ENTRÉE

- Seared Seared Tuna | Spicy salsa, coriander pearls, ponzu sauce | nga, df
- Angus Eye Fillet Carpaccio | Fried capers, arugula, parmesan, vinaigrette | nga
- Mushroom Pâté | Pickled shallot, crostini | v, vg, onga, df
- Ricotta cheese | Waiheke honey, pistachio nuts, crostini | nga, df, v, vg
- Add herb & sea salt bread for \$5pp
- Add freshly shucked oysters for \$5.50pp

## MAINS

- Market Fish | Dill crème fraiche | nga, df
- Beef Sirloin | Red wine jus | nga, df
- Crispy Pork Belly | Apple sauce, gravy | nga, df
- Gnocchi | Basil pesto, peas, parmesan cheese | v, ovg, nga, odf

**Served with 2 seasonal sides**

## DESSERT

- Pavlova | Mascarpone, berry compote, fresh fruits, passionfruit syrup | nga
- Chocolate Mousse Tartlets | v
- Vanilla Pannacotta | Berry compote | v, nga

**Please select two items from each course**

**Two Course | 80pp**  
**Three Course | 95pp**

v = vegetarian | vg = vegan | nga = no gluten added | df = dairy free | o = optional

*Prices subject to change - current as of 1 October 2025 until 31 April 2026.  
Please inform us of any dietaries in advance. Seasonal changes may apply due to availability.*

# PLATTERS

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## CHEFS BARRELTOP

Mushroom arancini, grilled green lip mussels, fish mousse with pickled red onion, tomato mozzarella skewers, hummus, cured meats, marinated olives, bread | vegetarian option available

**nibbles for 10 people or main  
for 5 people  
\$260**

## NZ CHEESE BARRELTOP

Selection of cheeses served with lavash, fig & apricot chutney, crackers, almonds

**nibbles for 10 people  
\$180**

## NZ OYSTER TOWER

Freshly shucked New Zealand oysters served with vinaigrette and lemon

**subject to availability  
enquire for pricing**





**Thank you for considering Batch Winery as your venue for your event. Please contact [bookings@batchwinery.com](mailto:bookings@batchwinery.com) for any further information.**

**We look forward to working with you as you plan your event!**

**Need help organising your group's ferry tickets? Please enquire for details.**

**[@batchwinery](#) | [batchwinery.com](http://batchwinery.com) | [bookings@batchwinery.com](mailto:bookings@batchwinery.com)**