



BATCH WINERY

WAIHEKE NEW ZEALAND

@batchwinery | batchwinery.com | bookings@batchwinery.com

FUNCTIONS 2025/26





OUR SPACES

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.**



2024
FIELD BLEND ROSÉ
WAIHEKE ISLAND
BATCH WINERY

CANAPÉ OPTIONS

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

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

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 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.

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