



# BATCH WINERY

WAIHEKE NEW ZEALAND

@batchwinery | batchwinery.com | 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 with a  
spectacular sunset.

Suitable for 20 - 40 persons.  
The perfect spot for sharing style platters and soaking up  
the beautiful view.

Batch platter lunch \$40pp  
served sharing style in the middle of the table  
bookings for the Hedge are subjected to weather  
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

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**Choose your canapé options from the below menu.**

Smoked Kahawai Pate Crostini | sweet garlic fried gremolata, cornichon

Goat Chèvre Cheese Crostini | balsamic fig jam, truffle hive honey

Natural Oyster | wakame salad, champagne mignonette

Hot Smoked Salmon Blini | lemon & dill crème fraîche

Seared Tuna Togarashi | saikyo wasabi, white miso, onion, green chilli & lemon salsa

Pulled Beef Slider | sweet onion relish, brioche

Black & Green Olive Tapenades | crostini

Mushroom Vol-Au-Vents

Seared Lamb Loin | polenta, sweet onion relish

Smoked Chicken | chives, crustless club

Battered Oyster | tartare sauce

Drunken Prawns | wonton cup, chilli & ginger jam

Double Chocolate Brownie | mascarpone cream

Lamington Mini Chocolate/Raspberry

Berry Cheesecake

**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, rocket, parmesan, anchovy aioli | nga

Mushroom Arancini Cakes | Sriracha mayo, parmesan, micro greens | v

Beetroot tartare | Whipped vegan feta, micro salad | nga, df, v, vg

## MAINS

Market Fish | Curry sauce | nga, df

Beef Sirloin | Red wine jus | nga, df

Pork Belly | Apple sauce, gravy | nga, df

Creamy Risotto | Pumpkin puree, roasted pumpkin, peas, parmesan cheese | v, ovg, nga, odf

**Served with 2 seasonal sides**

## DESSERT

Pavlova | Mascarpone, berry compote, fresh fruits, passionfruit syrup | nga

Lava Cake | Mascarpone cream, raspberry compote, feuilletine, orange tuille

Apple Strudel | Mascarpone cream, raspberry crumble

Earl Grey Cake | Earl grey cream, earl grey syrup, mandarin segments | nga, df, vg

**Please select two items from each course**

**Two Course | 80pp**

**Three Course | 95pp**

Add herb & sea salt bread for \$5pp

Add freshly shucked oysters for \$5.50pp

*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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## BATCH WINERY PLATTER

Cured meats, hummus, mussels, nz cheese, mushroom arancini, chicken liver parfait

**nibbles for 4 people or main  
for 2 people  
\$80**

## 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 lavosh, 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)**