



BATCH WINERY

WAIHEKE NEW ZEALAND

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



SUMMER WEDDINGS 2026/27



@Eilish Burt Photography

OUR VENUE

GREENHOUSE | LAWN | THE HEDGE

Situated on one of the highest peaks of Waiheke Island, we offer spectacular wines, food and views! With a capacity of up to 110 seats, we are able to cater for all types of events. From small, intimate gatherings to large weddings.

Our destination vineyard boasts various photo, video and drone locations, including our 360 views of the Hauraki Gulf, Auckland and the Coromandel Peninsular.

You will find amazing spots in the vineyards, on the vast lawns, under our big trees and in front of lush bush settings, in our state-of-the-art winery and the barrel hall.

- GREENHOUSE -

A beautiful sit-down party location for your special day that brings the outdoors in. Guests can filter out on the lawn and enjoy the beautiful surroundings.

- LAWN & GARDEN TERRACE -

A large lawn area offers great opportunities for ceremony and reception. Our Garden Terrace borders the spacious lawn.

- THE HEDGE -

A long table outdoor style dining suitable for 20-40 persons. Submerge yourself in the vineyard and enjoy spectacular views.



MINIMUM SPEND

GREENHOUSE | GARDEN TERRACE | LAWN

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

Rates for days of the week are as follows:

Dinner

Sunday to Thursday \$18,000

Friday & Saturday \$22,000

This gives you and your guests exclusive use of this area.
Minimum spend allocation is towards food and drinks.

To hire Batch Winery exclusively is a minimum spend of
\$26,000 from 4pm.

- Exclusive access of Greenhouse from 4pm and access of Pavilion from 8pm for the dance floor.
- Rates may change if the day falls on a public holiday.
- Prices subject to change, current as of 1 November 2024 until 31 October 2026.
- Bespoke pricing available upon request. If minimum spend is not achieved a room hire fee will apply to make up the difference.





MINIMUM SPEND

THE HEDGE

The Hedge is a long table style event space, situated next to our home block vineyard. Submerge yourself in a vineyard for a day, while you enjoy expansive 360 degree views from Auckland to the Coromandel.

Suitable for 20 - 40 persons.

Rates for days of the week are as follows:

Sunday to Thursday \$4,000
Friday & Saturday \$6,000

This gives you exclusive use of the Hedge only from 11am.

We welcome you to decorate this area and make it yours for the afternoon. Minimum spend is allocated towards food and drinks.

- Wet weather alternative included when booking the Hedge.
- Exclusive venue hire space from 11am.
- Rates may change if the day falls on a public holiday.
- Prices subject to change, current as of 1st November 2024 until 31st October 2026. Bespoke pricing available upon request. If minimum spend not achieved a room hire fee will apply to make up the difference.



WHAT IS INCLUDED

- Ceremony location
- Glassware
- Cutlery & crockery
- Tables & chairs
- Private bar
- Microphone & small PA speaker for your wedding & speeches.
- Support leading up to your wedding day & on the day co-ordination.

HIRE ITEMS

- Beanbags \$10ea
- Umbrellas & wine barrel leaners \$50ea
- Lawn games \$30ea
- Wooden arch \$200
- Outdoor tent - rate upon request
- Hire items are subject to availability.
- All hired items include set up.
- We also work closely with a number of local suppliers and will happily make recommendations.





ITINERARY

4:00PM - GUESTS ARRIVE

Guests are greeted on arrival with a refreshing drink and mingle as they await arrival of wedding party.

4:15PM - WEDDING PARTY ARRIVE

Ceremony commences. Approximately 30 minutes.

5:00PM - CANAPÉS, DRINKS & PHOTOS

Canapés & drinks are served. Wedding couple enjoy mingling with guests. Photographs are taken of the wedding party, on or off-site.

6:00PM - GUESTS SEATED

Guests move to restaurant for meal. Wines & drinks are poured ready for the wedding party to arrive. The MC will announce the evenings events.

6:10PM - WEDDING PARTY ENTRANCE

Wedding party arrive to Greenhouse to join the reception.

6:30PM - DINNER SERVICE

Dinner service begins with speeches in-between courses.

9:00PM - CAKE CUT & FIRST DANCE

Your hired band or DJ starts playing around 9pm.

11:30PM - GUESTS DEPART

You have the use of the venue until 11:30pm. The first bus for Matiatia Ferry Terminal leaves Batch Winery at 11:30pm.

Please note - the above are set time frames but may of course vary slightly on the day itself.



CANAPÉ OPTIONS

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 STYLE MENU

ENTRÉE

Togarashi Seared Tuna | tonnato mousse, red pepper drops, capers & soft salad herbs

Handpicked Black Angus Eye Fillet Carpaccio | fried capers, rocket, parmesan & horseradish

Smoked Kahawai Fish Pate | gremolata, cornichon, crostini

Zaatar Roasted Beets | fresh mint, preserved lemon whipped ricotta, pine nuts, tahini yogurt dressing

MAINS

Baked Salmon Fillet | kelp salt & spice crusted, lemon dill horseradish crème fraiche aioli

Beef Sirloin Horopito Spiced & Jospier Fire Roasted | roast shallot & mushrooms, merlot gravy roast

Pork Belly | fennel sage chilli, maple roasted pears fennel & pan jus

Heirloom Vegetable Flaky Pastry Open Tart | basil rocket dressing, balsamic glazed

Served with 2 seasonal sides

DESSERT

Pavlova | mascarpone, berry compote, passionfruit syrup

Raspberry Cheese Cake | rose petal, micro sponge, raspberry coulis

Vanilla Bean Panna Cotta | strawberry compote

Vegan Truffle Cake | vanilla, date, coconut cream, almonds

\$110pp | Please select two items from each course.

Add herb & sea salt bread for \$5pp

Add freshly shucked oysters for \$5.50pp



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VENDORS

SERVICE / CELEBRANT

Maureen Tebilcock
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WEDDING PLANNER

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0211795953 | www.dj4you.co.nz
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Sophie Aston
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Sally-Ann Alloway
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FLOWERS

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EVENT HIRE

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Island Collection
hello@theislandcollection.co.nz



THANK YOU for everything!

The place looked beautiful - all people have talked about is how good the food was & I just cannot thank you enough for making our day perfect.

I wish we could do it all again!

Ben & Tash
2024



You were truly amazing - from the start where we toured the venue, to planning it all virtually with us, to executing a perfect day! Guests were raving about the smooth experience, beautiful decor and amazing venue.

We can honestly say this day would not have been as perfect without you. Even the small hiccups were addressed quickly and efficiently.

Thank you from the bottom of our hearts.

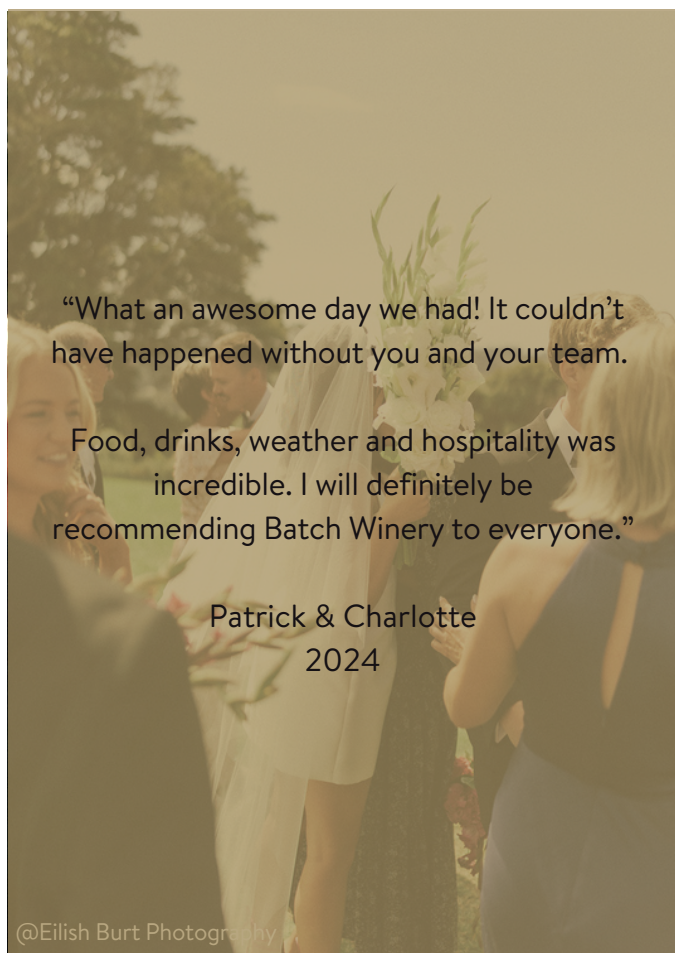
Paul & Jamila
2023



Thank you so so much for all your help with making our wedding so perfect. I couldn't have asked for a better day!

Michelle, you went above and beyond to make it perfect for us. All our guests complimented what a stunning venue Batch Winery is, how friendly all the staff were and how amazing the food and drinks were. We are just so grateful!

Sam & Loren
2024



"What an awesome day we had! It couldn't have happened without you and your team.

Food, drinks, weather and hospitality was incredible. I will definitely be recommending Batch Winery to everyone."

Patrick & Charlotte
2024

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**Thank you for considering Batch Winery as your venue for your wedding. We suggest a site visit to experience a taste of what we have to offer. To arrange please contact Michelle at:
bookings@batchwinery.com**

We look forward to working with you as you plan your special day!

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

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