



FUNCTION PACK

INTRODUCTION

VIN ALTO IS A BEAUTIFUL RENOVATED WINERY in a stunning rural setting just 40 minutes from Auckland CBD. Set in the Clevedon hills and surrounded by nature, Vin Alto welcomes you to sit back and relax and let us take care of you.

The renovated winery has beautiful modern touches yet still boasts classic Mediterranean outdoor alfresco dining where you can unwind amongst the olive trees and listen to the Tui sing.

Our extensive wine list and selection of international and local NZ beers paired with our creative and elegant menu and classic Italian pizzas make Vin Alto a destination for an intimate evening out or a get together with family and friends.

Hayley

HAYLEY HOUSTON
Director,
Vin Alto

SPACES



Vin Alto's easy indoor to outdoor flow. Perfect for entertaining in those Summer months



FOR HIRE

THE PERFECT SPACE for an intimate party or private celebration with friends and family. Or even that end of year work function or a corporate event. Choose from a set menus, buffet or platters to suit your budget.



MENUS

Choose from our sharing options or design your own menu according to your budget

SAMPLE MENU - VARIES WITH SEASON

OPTIONS

Breads & Dips, 3 entrees, 3 mains and 2 desserts **\$120**

3 entrees, 3 mains and 2 desserts **\$110**

2 entrees, 2 mains and 2 desserts **\$95**

Bread & Dips, 2 mains and 2 desserts **\$75**

Bread & Dips, 2 mains **\$65**

TO START

BREADS AND DIPS

with parmesan cream, olive oil, balsamic

ENTRÉE

PAN SEARED SCALLOPS

bloody Mary gel, mixed olives, fennel, slow roast vine cherry tomato

CLAMS GFO

spiced butter, chilli, shallots, herbs, lemon, bread

SPICED TOFU WONTONS

tofu, raisins, coriander, cucumber, pickled ginger, crispy shallot, sesame seeds, sesame salad

FREE-RANGE CHICKEN FILO PARCEL

chicken, truffle, onion, tarragon, brandy cream

CLEVEDON BUFFALO CURD BRUSCHETTA GFO

slow roasted vine tomato, basil, mixed grain

MAINS

PORK BELLY GF

mash potato, chorizo-onion-kumara creamed cabbage & calvo nero, shitake & black pepper jus

LAMB SHANK GF

colcannon mash, pearl onions, garden peas, blackberry jus

AWHI EYE FILLET GF DFO

roast Jerusalem artichoke, artichoke puree, red wine jus, baby leeks

FREE RANGE CHICKEN SUPREME GF

roast celeriac, celeriac puree, charred orange, broccolini, whole grain mustard jus

MARKET FISH GF

peppadew, pineapple, roast kumara, spinach capsicum coulis, charred lemon

GARDEN PEA & WHITE TRUFFLE RISOTTO GF

peas, buffalo curd, parmesan

DESSERT

CHOCOLATE FONDANT

orange gel, charred orange, roast chocolate, mint chocolate ice cream

COCONUT PANNA COTTA VE

coconut gel, pineapple, pineapple sorbet

CHEF'S MESS

raspberry mascarpone mousse, meringues, strawberry and cream ice cream

BRULEE OF THE DAY WITH BISCUIT GFO

please see wait staff



SHARING MENU



CANAPES

Minimum of 10 each item. Priced per item.

TOMATO BRUSCHETTA \$6

sundried tomato, prosciutto and grana padano **GFO**

GRANA PADANO TARTS \$6

and prosciutto

FILO CUP QUICHES \$6

with sundried tomato and goats cheese **V**

GOATS CHEESE BRUSCHETTA \$6

roast tomato pesto **V**

BAKED POLENTA \$6

bocconcini, tomato skewer and pesto **V**

MUSHROOM ARANCINI \$6

and truffle aioli **V**

LIME AND COCONUT CEVICHE SPOONS \$6 **GFO**

ORANGE & CHILLI, CEVICHE SPOON \$6

coriander, vodka

SMOKED SALMON CROUTE \$7

and dill cream cheese

STEAK TARTARE CROUTE \$7 **GFO**

BUTTERMILK CRISPY CHICKEN AND AIOLI \$6

LEMON AND PEPPER SQUID \$6

garlic aioli

TOFU PASTRY CUP \$6

coconut, raisin filo **V**

SOUTHERN FRIED PORK BELLY BITES \$6

AWHI MINCE BUTTERMILK SLIDER \$7

iceberg, cheese, tomato, ketchup

BUTTERMILK CHICKEN SLIDER \$7

iceberg, cheese, bacon sriracha mayo

MAINS TO SHARE

ROAST AWHI SIRLOIN

served with horseradish sauce

ROASTED FREE RANGE CHICKEN

stuffed with lemon and thyme

ROAST LEG OF LAMB

served with mint sauce

ROAST LOIN OF PORK

served with crackling and apple sauce

ROAST SALMON FILLET

grilled lemon, capers

SIDES

COLESLAW

cabbage, red cabbage, carrot, onion

ROAST AGRIA POTATOES

POTATO SALAD

gourmet potatoes, mayonnaise, red onion, herbs

GARDEN SALAD

mesclun, tomato, cucumber, red onion

ROAST MEDITERRANEAN VEGETABLES

seasonal vegetables

GOURMET POTATOES

roast thyme and garlic

FUSILLI PASTA SALAD

sundried tomato, artichoke, capsicum, red onion, lemon oil

GREEK SALAD

tomato, olives, feta, red onion, cucumber

BLUE CHEESE SALAD

rocket, candied walnut, pear salad, balsamic

PRICING

See the table below for pricing based on day of the week and whether your function is planned for lunch or dinner.

	MON	TUES	WEDS	THUR	FRI	SAT	SUN
LUNCH	\$3000 MIN SPEND				\$4000 MIN SPEND		
DINNER	\$4000 MIN SPEND				\$6000 MIN SPEND		

TERMS & CONDITIONS

CONFIRMATION

Guest numbers must be confirmed 10 days from booking. The client will be charged the number confirmed as minimum and charged per person plus 10 percent for late additional guests.

DECORATIONS

Decorations at own cost. No marking adhesive. Any damage will be at clients costs.

MUSIC

The hire of DJ or musicians is at clients own cost. In house music is available otherwise

SERVING OF ALCOHOL

Clevedon Hospitality Ltd reserve the right to refusal of service at any time. All alcohol licensing conditions must be adhered to according to Clevedon Hospitality Ltd licensing conditions.

AVAILABLE TIMES

Day function times..10am- 4pm
Evening times.....5pm - 11pm

DEPOSIT

Deposit due at time of booking.

Deposit refundable up to 21 days before event. 50% refundable up to 7 days and forfeited thereafter.

COVID LEVEL CHANGES

In the event of a level change that prevents your function or event taking place your deposit will be refunded in full. If we are still able to hold your function in change of alert levels it is your choice to cancel. In that case, your deposit is non refundable as per terms and conditions

AUTHORISATION



CONTACT DETAILS

I/we agree to the terms and conditions as stated.
By signing below, I verify that I have read and understand the terms and conditions.

NAME

COMPANY

CONTACT No.....

SIGNATURE

DATE

FUNCTION

DATE OF FUNCTION

START..... FINISH.....

VIN ALTO REPRESENTATIVE

NAME

SIGNATURE

DATE

BANKING INFORMATION

Clevedon Hospitality Ltd

12-3110-0032912-00