

Catering & Activity Brochure 2019-20

Pricing effective 2nd September 2019



Peacock Sky

WAIHEKE ISLAND



Peacock Sky Vineyard & Le Côté de la Colline Restaurant

Waiheke Island • New Zealand

www.peacocksky.co.nz

O: +64 (0)9 950 4386

Activities 2019-20

Degustation Wine Tasting

Peacock Sky's Wine paired with a taste of carefully chosen food.

Cellar Door Selection - 4 wines \$12.00pp

or

VIP - 5 wines (4 wines + Blanc de Noirs) \$17.00pp

Cooking Classes

Cook a 4 course meal and enjoy the fruits of your labour for lunch (for groups of 6 or more)

Also includes degustation wine tasting

\$85.00pp

Tours & Walks

Enjoy a nature trail walk and vineyard tour.

45 minutes with a private guide

\$15.00pp

Wine Trivia

Add wine trivia before or after your event

60-90 minutes of fun

\$15.00pp

Action Pistol Shooting

Carnival style target shooting

4-5 people	\$25pp	45 min. session*
5-10 people	\$23pp	75 min. session*
11-30 people	\$20pp	120 min. session*

*including 15 minutes of training & practise

Tactical Mode shooting

4-5 people	\$40pp	45 min. session*
5-10 people	\$35pp	75 min. session*
11-30 people	\$30pp	120 min. session*

*including 15 minutes of training & skills assessment

Holiday Package

Full Peacock Sky Day Out

\$85.00PP

Action Pistol Shooting* or Vineyard Tour

Wine Tasting

3 course lunch

Giant Jenga or Black-Jack and Roulette

**for groups of 10+ if you have a smaller group, please ask us to price a package for you.*

The package includes Carnival Mode Shooting, Tactical Shooting is \$10 extra pp.

Dining Menu & Party Catering 2019-20*

3 Course lunch

Starter, main and dessert

Minimum of 10 people

\$65.00pp

3 course lunch menu:

STARTERS

Braised Pork Belly
Avocado Smash & Crackling
or
Green Curry Soup with Brown
Rice

MAINS

Braised Lamb Shank
Garlic Mash & Crispy Spinach
or
New Zealand Salmon
Garlic Butter Rice, Spinach,
Tandoori Spice, Yogurt Drizzle
(gf)

DESSERT

Merlot Poached Pear
or
Holiday Orange Bread Pudding

Inform us of any dietary requirements or allergies and we will do our best to accommodate these.

2 Course lunch

A main, and your choice of starter OR dessert.

Minimum of 10 people

\$50.00pp

Gourmet platter lunch

A selection of gourmet assorted platters.

3 cheeses, smoked salmon, pork belly, salads, freshly baked breads, chutney and dips.

Minimum of 10 people

\$40.00pp

Include dessert

A freshly baked vanilla cupcake with berry infusion \$5.00pp

Lemon bread with passionfruit drizzle and crème fraiche \$6.00pp

Buffet

Minimum of 30 people

\$59.00 pp

Pork belly and caramelised onion béarnaise
Matera beef meatballs and rich Italian sauce
Smoked salmon with lemon and caper garnish

Farmer's garden salad

Vegetarian pasta salad primavera

Assorted cheese boards with New Zealand camembert, blue, feta & cheddar

Freshly baked bread

Berry cupcakes and lemon bread*

*can be substituted for extra cost as below

Profiteroles \$8.00pp

Orange brandy bread pudding \$9.00pp

Dining Menu & Party Catering 2019

3 Course degustation dinner

Minimum of 12 people

\$130.00 pp

AMUSE BOUCHE

Chef's Choice

STARTERS

Beetroot, feta & pepper
tart with toasted almonds
or
Braised Pork Belly
Avocado Smash &
Crackling

MAINS

Lamb Shank slow cooked
in Coconut Cream &
Wine with Butternut
Squash, Cream, Garlic
Mash & Spinach
Or
Seared Tuna with
Japanese Slaw
Veg or Vegan option available

DESSERT

Wine Poached Pear, Dark
Chocolate Drizzle,
Chocolate & Pavlova Sand

WINE

2014 Reserve Blanc de
Noirs

WINE

2017 Rose

WINE

2014 Merlot Malbec
(lamb)

2017 Chardonnay (Tuna)

WINE

2016 Late Harvest
Cabernet Sauvignon

Inform us of any dietary requirements or allergies and we will do our best to accommodate these.

Dinner Royale and VIP degustation

Minimum of 10 people

\$175.00 pp

AMUSE BOUCHE

Chefs choice

STARTERS

Prawn and Chorizo
Green Curry
or
Venison Carpaccio

MAIN

Lamb Tenderloin,
Potato and Garlic
Purée, Courgette &
Orange Tomatoes
Veg or Vegan option
available

CHEESE

Peacock Sky Wine
Poached Pear, Blue
Cheese Crumble &
Honey

DESSERT

Chocolate
Ganache Bomb
with Orange
Sand

WINE

2014 Reserve Blanc
De Noirs

WINE

2017 Chardonnay

WINE

2014 Pure Malbec

WINE

2014 Pure Merlot

WINE

PSV Orange
Brandy

Inform us of any dietary requirements or allergies and we will do our best to accommodate these.

* Menus may change slightly as the season goes on – please discuss the most up to date option with us when booking.

Terms & Conditions

Hours of Operation:

Our hours of operation are seasonal, so please refer to our website to see our current opening hours. Peacock Sky Vineyard holds both an On-Premise and Off-Premise Liquor License and we operate a cellar door, tasting room and restaurant facility, therefore we do not allow or have a license for BYO.

BOOKING PROCESS FOR RESTAURANT, TASTING ROOM & ACTIVITY

Upon sending us an enquiry, Peacock Sky will provide you with our various package options. All tentative reservations will be held for up to 3 days, if you have not confirmed the reservation within this time, the slot will be released.

Function Bookings are for groups of 10+.

Upon confirming that you wish to proceed with the booking, Peacock Sky will send through an invoice, detailing your itinerary and requesting a 50% deposit for the full event based on your estimated numbers. Your invoice will detail a payment due date for you to pay the deposit and secure your booking, we will then be in contact again for your final guaranteed numbers 2 weeks prior to the event, with your balance invoice (adjusted for any changes in your numbers).

This final number is what will be charged regardless if less people turn up on the day, as we will have already completed all paperwork, staff rosters, food orders and schedules based on those final numbers provided. *Failure to provide final numbers within 2 weeks of the event will result in charging your original booked numbers, or cancellation with no refund.*

Your bar tab is due for full payment on the day, on one card - please note we cannot invoice for bar tabs, however a GST receipt will be provided upon payment on the day.

BOOKING NUMBERS:

Please estimate carefully. Both activities & menu options have minimum and maximum number requirements to enable us to offer them to you. Your space in our restaurant, tasting room and/or activity is reserved for you based on this estimate provided. Any change in time, seats, or dietary preferences will be subject to availability, and any price difference will apply. Once the deposit has been paid, should you find your numbers change significantly leading up to the final payment due date - do get in touch as early as possible as we will do our best to accommodate you as best we can.

BOOKING TIMES & TRANSPORT:

Due to the high demand for our Restaurant, Tasting Room & Activities, the start time & finish time detailed on your invoice is final & will be confirmed at the time of booking. Transport to Peacock Sky is arranged by yourself (we are more than happy to provide contact details for transport companies on Waiheke) please ensure to book this well in advance and to arrive in plenty of time for your booking.

For late arrivals, Peacock Sky reserves the right to:

1. Reduce the time of your event; if you turn up late, your finish time will remain the same as the booked time stated on your invoice.
2. Charge additional costs to cover extra requirements (this is subject to staff & booking availability and cannot be guaranteed)
3. Cancel the booking with no refund.

Peacock Sky Vineyard & Le Côté de la Colline Restaurant

Waiheke Island • New Zealand

www.peacocksky.co.nz

O: +64 (0)9 950 4386

M: +64 (0)21 300 387