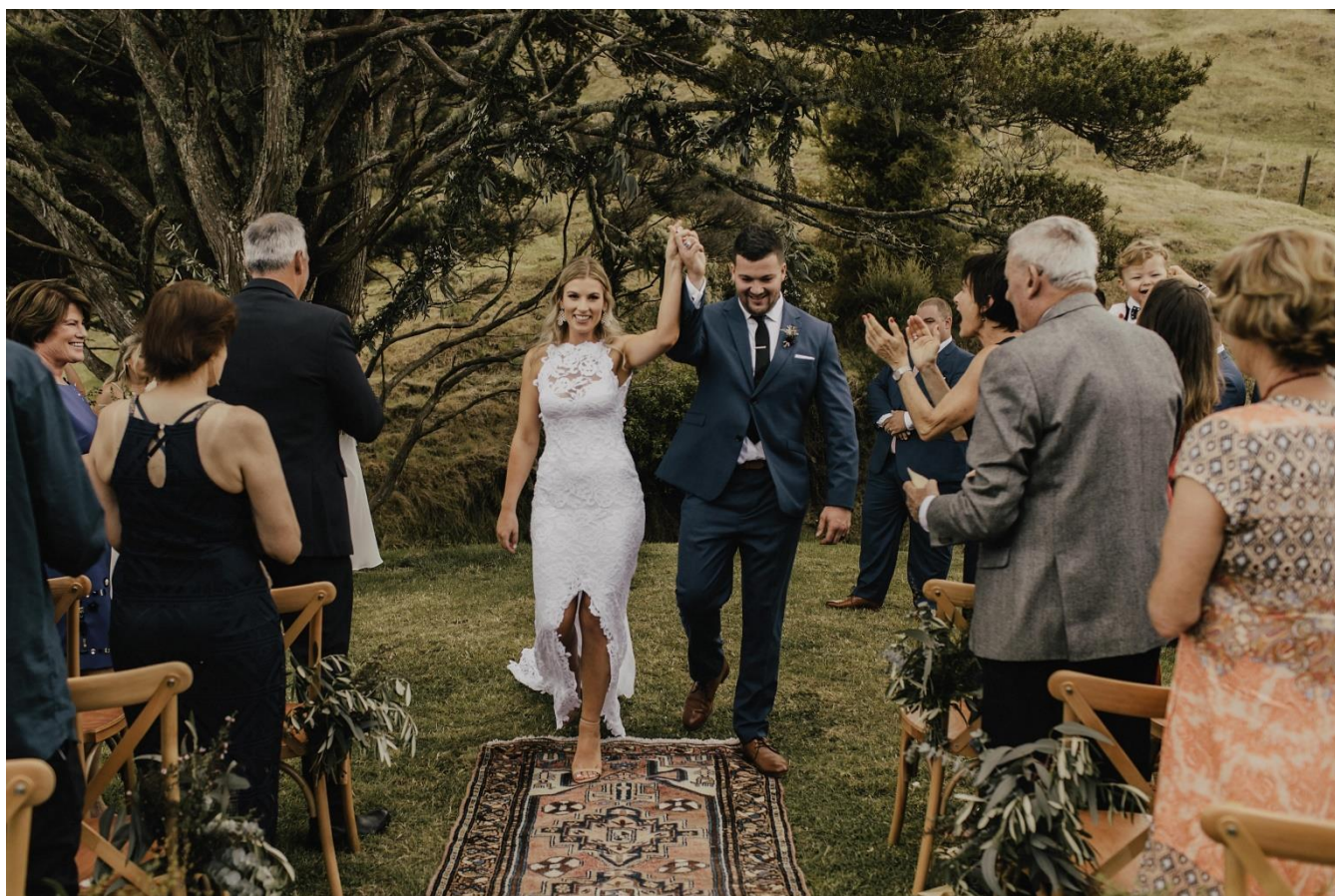




McGRATH ESTATE



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CONGRATULATIONS ON YOUR ENGAGEMENT

McGrath Estate is a 200 acre estate on the edge of Auckland, boasting panoramic views across the Waitakere Ranges, farmland and Bethells Beach.

The team here at McGrath Estate are passionate about creating unique wedding memories, taking your thoughts and ideas and turning them into the perfect wedding day. We are here to take the stress off your hands and organize every detail about your day from bespoke menus, entertainment options and specialised transportation to and from the venue.

A typical wedding day at McGrath Estate will start with the transportation of your guests from a desired location chosen by you to ensuring everyone is transferred to the venue in comfort and style. Your ceremony can be held at the Estate by choosing one of our idyllic ceremony locations (different locations on the estate can be booked by prior arrangement). We have a range of activities for your guests to enjoy and multiple photography locations on the property to choose from. A menu that is tailored to suit you and your guests will be served while you continue to enjoy the day's celebrations.

Plans including seating and styling can be discussed and executed by our team. Our Red Barn can accommodate up to 120 guests seated, and up to 250 guests in a cocktail environment. Alternatively, a bespoke marquee location can be made available.



SAMPLE ITINERARY OF YOUR SPECIAL DAY

10:00am	Final touches to venue (assisted by McGrath Team)
1:30 pm	Grooms party arrive for optional clay target shooting
2:00 pm	Collect guests from Auckland CBD or Greenlane
3:00 pm	Guests arrive at McGrath Estate, drinks served on arrival
3:40 pm	Bridal Party arrive by helicopter or alternative transport
3:45 pm	Guests seated for ceremony
4:00 pm	Ceremony commences
4:45 pm	Canapés are served with celebratory drinks and lawn games
5:00 pm	Wedding party photography
6:00 pm	Guests are seated for the reception
7:00 pm	Speeches between courses and cutting of the cake
9:00 pm	First dance followed by dancing
11:30 pm	Start of shuttles for guests to carpark/bus area
12:00 am	Depart from McGrath Estate



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MCGRATH ESTATE PACKAGE OPTIONS

OPTION 1: CEREMONY AND CANAPÉS PACKAGE:

- Full exclusive use of McGrath Estate for Photography;
- Home Paddock overlooking the Waitakere Ranges as your ceremony location;
- Wooden Bentwood Chairs (30) and macrocarpa tables;
- Portable Speaker & Microphone Set;
- Ceremony Bar;
- Wooden Arch;
- Toilets; and
- Set up of Chairs and Arch.

\$2,500.00 (plus GST)

OPTION 2: CEREMONY AND BARN RECEPTION PACKAGE:

- Full exclusive use of McGrath Estate for Photography;
- Triangle Paddock or Home Paddock as your ceremony location;
- Red Barn as your Reception location (or marquee location available);
- Macrocarpa Tables (16) and Wooden Crossback Chairs (120) for the ceremony and reception;
- 2x Bar Leaners and wine barrels for outdoor decking area;
- Reception Bar;
- White wedding Ceremony Arch;
- Interior festoon and exterior lights including set-up;
- Lawn games;
- Toilets;
- Vintage Shuttle Truck Service and parking co-ordinator (to shuttle guests from the car parking area (at the entrance of the property) down to the Red Barn and back again at the end of the night);
- Land Rover transportation for wedding photos and sunset photos around the Estate;
- Microphone 2x and speaker system for speeches and ceremony music;
- Complete ceremony & reception clean-up of furniture;
- One meeting at the venue to run through logistics of wedding;
- Phone and email correspondence;
- Rehearsal at McGrath Estate on set up day;
- Package includes the day prior for setting up the event, the day of your event and the day after the event for any pack down.

\$8,000.00 (plus GST)



OPTION 3: CEREMONY AND MARQUEE RECEPTION PACKAGE (60 GUESTS):

- Full exclusive use of McGrath Estate for Photography;
- The lookout ceremony location (expansive views over the Waitakere Ranges);
- Home Paddock as your marquee site;
- Macrocarpa Tables (10) and Wooden Crossback Bentwood Chairs (120) for the ceremony and reception;
- Festoon lighting;
- Lawn games;
- Portable Speaker & Microphone Set;
- Ceremony Bar;
- Wedding Arch;
- Generator;
- Toilets; and
- Set up of Chairs, tables and Arch.
- Rehearsal at McGrath Estate on set up day;
- Off-street parking & parking coordinator for on the day;
- One meeting prior at the venue to run through logistics of wedding;
- Staff liaison, including phone and email correspondence;
- Package includes the day prior for setting up the event, the day of your event and the day after the event for packing down.

\$4,250.00 (plus GST)

Please keep in mind a marquee will be required; we have recommended suppliers however you are more than welcome to use/find your own.



EXTRAS:

The Farm House:

(Exclusive use of The Farm House for the bride and wedding party during the day)

\$600.00 (plus GST);

McGrath Estate vehicle for photography:

\$100 (plus GST);

O/way Helicopter Transfer:

AS350 (5 passenger seats) - \$1250 including GST

H130 (6 passenger seats) - \$1450 including GST

Marquee Hire:

Available through L.L Hire (Clear Marquee) or Stretch Tents for wet weather covering over the Red Barn deck;

Transportation:

Return 1 x 22 seater and 1x 32 seater or 49 seater

\$1,995.00 including GST (*Estimated pricing only*)

Exterior Festoon Lights (front and rear of barn):

\$400 (including installation) plus GST; and

DJ and Sound System (for reception):

\$1000.00 plus GST;



CATERING



Canapé Collection starting from \$25.00 plus GST per person

Shared Plates starting from \$86.00 plus GST per person

(your choice of 2 mains and 3 sides)

Gourmet BBQ starting from \$94.00 plus GST per person

(your choice of 2 mains and 4 sides)

Dessert starting from \$25.00 plus GST per person

(your choice of 3 desserts)

These menus only represent some of the options/budgets available.

Our caterer can also cater for food stations, grazing tables and bespoke menus.

All dietary requirements, kitchen team and service staff, kitchen equipment, plates, cutlery and napkins are included in pricing above.

BYO alcohol for your event is permitted with no added corkage fees applied.



CANAPÉ COLLECTION

FROM THE GARDEN

COLD

Orange glazed beetroot, honey goat cheese, vol-au-vent with chive snips (V)

Buffalo mozzarella and slow-roasted tomato bruschetta with basil pesto (V)

Wakame, pickled ginger and toasted sesame sushi balls (VG) (GF)

HOT

Garlic-thyme mushroom and brie bruschetta

Sweet corn fritter, fresh avocado, herbed yoghurt, fresh chilli

Harissa spiced vegetables and halloumi

FROM THE LAND

COLD

Horopito lamb, onion jam, Kikorangi cream on oat and walnut biscuit (GF)

Prosciutto, buffalo bocconcini and mint skewers with balsamic glaze

Spiced cured venison, hazelnut crème and cranberry gel on rye toast with roast hazelnut crumb

HOT

Chilli popcorn chicken skewers, Japanese mayo, house sweet chilli (GF)

Chilli and orange-glazed pork belly bites

Miso and ginger meatballs with spicy teriyaki sauce (GF)

FROM THE SEA

COLD

Smoked Salmon mousse with avocado lime and dill, crème fraiche, choux pastry

Mango, avocado, chilli and prawn cocktail (GF)

Fresh NZ oysters French shallot vinaigrette (GF)

HOT

Thai fish cakes with lime mayo (GF)

Seared scallops with chorizo meatball on mini hash brown (GF)

Barbequed miso salmon skewer with charred red onion (GF)



SHARED FEASTS

With your guests comfortably seated we serve an abundance of food on decadent plates to each table. Guests can share in experiencing a range of foods and flavours. Sharing plates makes sure everyone gets exactly what they like and how much food they want plus creates a convivial atmosphere of celebration as people sit together and share a meal.

MAINS

BBQ Lamb cutlets with fresh rosemary, garlic & olive oil (GF)(DF)

Free-range Chicken thighs boneless with black garlic, oyster sauce and sesame Asian marinade (DF)(GF)

Adobada braised pork shoulder marinated in a sticky roast chilli glaze and finished on a hot grill (GF)(DF)

BBQ mustard beef fillet medallions with chimichurri (GF)(DF)

Honey glazed salmon with an orange and almond crust

Buffalo ricotta spinach handmade rotolo with marjoram, thyme served with cherry on ragu (V)

Potato gnocchi with roast cauliflower white sauce, truffle, spinach and parmesan (GF)(V)

SIDES

HOT

Roast baby potatoes with rosemary and garlic salt (GF)(VG)

Grilled asparagus drizzled with citrus olive oil, sea salt & cracked pepper (seasonal) (GF)(VG)

Chargrilled carrots with coriander and thyme, spiced yogurt (GF)(V)

Roasted pumpkin, whipped feta, spiced pepitas and smoked almonds (GF)(VG)

COLD

Perfect green salad and green goddess dressing, leafy greens, crisp apple, cucumber, capsicum and sprouts with a creamy avocado and fresh herb dressing (VG)(DF)(GF)

Crisp green beans with goats' cheese, roast hazelnuts, radicchio and burnt lemon (GF)(V)

Roast pumpkin wedge salad with chilli, hummus and feta sprinkled with toasted seeds and wild rocket (GF)(V)



GOURMET BBQ

SIRLOIN STEAK

Mustard, thyme, rosemary and Worcestershire sauce

Spiced BBQ rub

CHICKEN THIGHS

Honey, mustard and thyme

Peri Peri - chili marinade

PORK

St louis' ribs with BBQ Smokey marinate sauce

Asian style Pork belly Burnt ends

LAMB LEG STEAKS

Mustard, lemon and oregano

Rosemary and garlic

LAMB RIBS

Moroccan spiced

Sticky chilli ribs

SEAFOOD

White fish of the day with fresh herbs & lemon skewers

Salmon with dill and lemon

VEGETARIAN

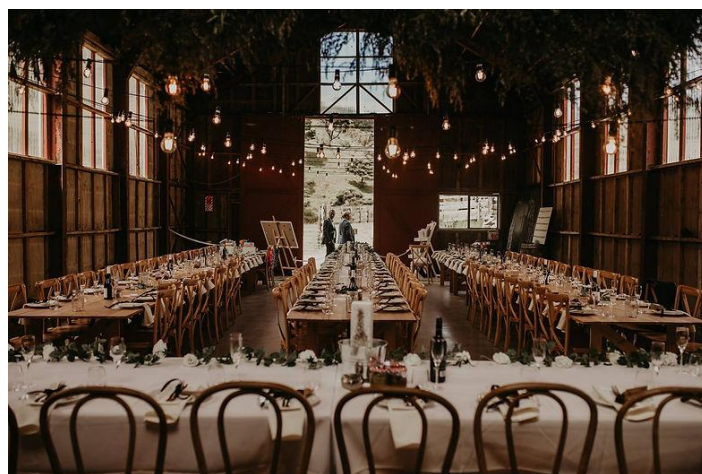
Ultimate vegan patties (black bean, soy, and beetroot) (VG)(GF)

Mixed vegetable and halloumi kebabs with basil pesto (V)(GF)



SIDES

- New potato salad with olive oil, red onion, caper, parsley and lemon dressing (VG)(GF)
- Greek salad with cucumbers, baby Roma tomatoes, mixed olives, red onion, fresh oregano, fennel, mint and feta cheese tossed in a light vinaigrette (V)(GF)
- Broccoli salad, with peas, quinoa, alfalfa, avocado, cucumber, and feta, topped with fresh Italian parsley, mint, toasted sesame, flax and sunflower seeds, with an olive oil, lemon juice and garlic dressing. (V)(GF)
- Big leaf garden salad, with fresh tomatoes, peppers, grated beet and carrot, cucumber with a light oil olive oil and lemon dressing (VG)(GF)
- Char grilled summer vegetables and fresh herbed couscous salad with a yogurt, garlic dressing (V)
- Roast harissa sweet potatoes with fresh herbs, lemon & tahini yogurt drizzle (V)(GF)
- Perfect green salad and green goddess dressing- leafy greens, crisp apple, cucumber, capsicum, and sprouts with a creamy avocado and fresh herb dressing (VG)(DF)(GF)
- Classic Caesar salad, crisp coz tossed with rustic herbed croutons, crisp bacon, chopped egg, and freshly grated parmesan cheese with Caesar dressing



DESSERT

- Tiramisu pot - Traditional Italian coffee, mascarpone and chocolate dessert
- Multi Flavoured macarons
- Orange panna cotta with macerated berries and berry gel (GF)
- Mini Lemon meringue pies
- Mini Banoffee pie with cream and chocolate shards
- Dark chocolate almond torte with Caramel glaze, cream and pop rocks (GF)



Vendors who bring the WOW factor

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Flock events

LL hire

Two Foxes Styling

PS. I LOVE YOU EVENTS

Blume & Darling Events

One lovely day styling

Twelve Tables

Event Planners/Managers

Belo Productions

Blume & Darling Events

Photographers

