



# STONYRIDGE SHARING MENU

Max. 20+ pax

\*Served Family Style in the middle of the table

## **RHONE MENU- 2 Course \$65pp**

### **To share:** Stonyridge Platter

SELECTION OF CURED MEATS, PRAWNS, AKAROA SMOKED SALMON, SEASONAL VEGETABLES, HOUSE MARINATED OLIVES, BABY MOZARELLA, DAILY HOUSE MADE CONDIMENTS, STONYRIDGE OLIVE OIL, WHITESTONE MT DOMET DOUBLE CREAM BRIE & PUHOI VALLEY SOFT GOATS CHEESE, FIG JAM, FRESH FRUIT  
SERVED WITH BREAD & RICE CRACKERS

### **Your choice of:**

2 x Mains

## **BURGUNDY MENU- 3 Course \$75pp**

### **To share:** Fresh Local Ciabatta

*SERVED WITH DAILY HOUSE MADE DIP, MARINATED OLIVES & STONYRIDGE EXTRA VIRGIN OLIVE OIL*

### **Your choice of:**

2 x Starters

&

2 x Main

## **BORDEAUX MENU- 4 Course \$85pp**

### **To share:** Large Ciabatta

*SERVED WITH DAILY HOUSE MADE DIP, MARINATED OLIVES & STONYRIDGE EXTRA VIRGIN OLIVE OIL*

### **Your choice of:**

2 x Starters,

2 x Mains,

&

Petit Four or Assorted Cheese Board

\*Food options subject to change based on seasonal menus

\*We can cater to most dietaries with advance notice

\*All food is to shared in the middle of the table, Family style

\*Menu Selection is based on our a la carte menu



## RHONE2 COURSE MENU - \$65 PP

### To Start:

#### **Stonyridge Degustation Platter**

SELECTION OF CURED MEATS, PRAWNS, AKAROA SMOKED SALMON, SEASONAL VEGETABLES, HOUSE MARINATED OLIVES, BABY MOZARELLA, DAILY HOUSE MADE CONDIMENTS, STONYRIDGE OLIVE OIL, WHITESTONE MT DOMET DOUBLE CREAM BRIE & PUHOI VALLEY SOFT GOATS CHEESE, FIG JAM, FRESH FRUIT SERVED WITH BREAD & RICE CRACKER

### Mains:

Please choose 2 of the following mains...  
*Served in the middle of the table, family style*

#### **Market Fish (GF, DF)**

Market Fish, Kumara Waffle, Kale, Parmigiano, Pinenuts

#### **Pastured Fed Beef Fillet** (GF0)

Beef Fillet, Broccoli, Truffle Mash, Cayenne Parsnip Crisp, Red Wine Jus

#### **Panzanella Tuscany Style** (V)

Courgette, Red Pepper, Basil, Tomato, Eggplant, Mozzarella, Salted Crouton

#### **Steve's Salad Main** (GF, DF)

Seared Yellow Fin Tuna, Baby Spinach, Avocado, Cherry Tomatoes, Stonyridge Olive Oil, Citrus & Juice

### **Additional options:**

\$10 each, Per Person

- Platter of Assorted Petit Four
- A Selection of Premium New Zealand Cheeses

GF: GLUTEN FREE - V: VEGETARIAN - DF: DAIRY FREE - VE: VEGAN



# BURGUNDY 3 COURSE MENU - \$75 PP

## To Start: Fresh Local Bread

Served with Daily House Made Dip, Marinated Olives & Stonyridge Extra Virgin Olive Oil

**Starter:** *Please choose 2 of the following Starters.  
Served in the middle to be share family style.*

**El Casaro Burrata** (V, GF)  
Apple, Fig, Almond, Mint, Cos

**Steve's Salad** (GF, DF)  
Seared Yellow Fin Tuna, Baby Spinach, Avocado, Cherry Tomatoes, Stonyridge Olive Oil, Citrus & Juice

**Duck & Green Apple Salad** (GF, DF)  
Crispy Duck Leg, Green Apple, Mirin, Lime, Mint, Parsley, Coriander, Basil, Vietnamese Mint, Napa Cabbage, Hoisin Dressing, Red Capsicum

**Mains:** *Choose 2 of the following mains:  
Served in the middle to be shared family style.*

**Market Fish (GF, DF)**  
Market Fish, Kumara Waffle, Kale, Parmigiano, Pinenuts

**Pastured Fed Beef Fillet** (GFO)  
Beef Fillet, Broccoli, Truffle Mash, Cayenne Parsnip Crisp, Red Wine Jus

**Panzanella Tuscany Style** (V)  
Courgette, Red Pepper, Basil, Tomato, Eggplant, Mozzarella, Salted Crouton

**Steve's Salad Main** (GF, DF)  
Seared Yellow Fin Tuna, Baby Spinach, Avocado, Cherry Tomatoes, Stonyridge Olive Oil, Citrus & Juice

GF: GLUTEN FREE - V: VEGETARIAN - DF: DAIRY FREE - VE: VEGAN



# BORDEAUX 4 COURSE MENU - \$85 PP

## To Start: Fresh Local Bread

Served with Daily House Made Dip, Marinated Olives & Stonyridge Extra Virgin Olive Oil

**Starter:** *Please choose 2 from the following..  
Served in the middle to be share family style.*

**El Casaro Burrata** (V, GF)  
Apple, Fig, Almond, Mint, Cos

**Steve's Salad** (GF, DF)  
Seared Yellow Fin Tuna, Baby Spinach, Avocado, Cherry Tomatoes, Stonyridge Olive Oil, Citrus & Juice

**Duck & Green Apple Salad** (GF, DF)  
Crispy Duck Leg, Green Apple, Mirin, Lime, Mint, Parsley, Coriander, Basil, Vietnamese Mint, Napa Cabbage, Hoisin Dressing, Red Capsicum

**Mains:** *Choose 2 of the following mains:  
Served in the middle to be share family style.*

**Market Fish (GF, DF)**  
Market Fish, Kumara Waffle, Kale, Parmigiano, Pinenuts

**Pastured Fed Beef Fillet** (GFO)  
Beef Fillet, Broccoli, Truffle Mash, Cayenne Parsnip Crisp, Red Wine Jus

**Panzanella Tuscany Style** (V)  
Courgette, Red Pepper, Basil, Tomato, Eggplant, Mozzarella, Salted Crouton

**Steve's Salad Main** (GF, DF)  
Seared Yellow Fin Tuna, Baby Spinach, Avocado, Cherry Tomatoes, Stonyridge Olive Oil, Citrus & Juice

**To Finish:** *choose 1 of the following options...*

- Platter of Assorted Petit Four
- A Selection of Premium New Zealand Cheeses



# Stonyridge Vineyard Limited

## BOOKING TERMS AND CONDITIONS:

1. To secure your booking, we require a **non-refundable booking deposit of \$20 pp** for groups of 10-20 pax. Your booking deposit can either be deducted from your bill OR be refunded to you on the next business day following your lunch.
2. If you need to cancel your group booking, we require at least 10 days notice in advance.
3. To ensure your requirements can be met, we request menu and beverage selections, final numbers and timing to be confirmed **no later than 10 days prior to the booking**. Once final numbers are confirmed you will be charged for the number given.
4. We reserve the right to cancel any bookings where circumstances so warrant. These can include, but are not limited to, emergency situations and adverse environmental or weather conditions. We will endeavour to provide an alternative solution if possible. If this is not possible, any deposit or hire fees will be refunded.
5. If you arrive with less guests than you confirmed, you will be charged a \$20 per person late cancellation fee. If you arrive with more guests than you confirmed, we may not be able to allocate you more room.
6. COVID-19 will not be considered as a valid reason for booking cancellation as of 16th March 2020
7. Stonyridge Vineyard will take all possible care but will take no responsibility for any loss or damage to any items or property belonging to guests or other persons during the function; we recommend the Client take their own insurance.
8. The Client is financially liable for any damage sustained, or loss incurred to Stonyridge property through their own actions or through the actions of their guests, contractors or sub-contractors.
9. Liquor may not be brought onto Stonyridge premises for consumption; **we are strictly non-BYO**. This is for both food and beverages.
10. The Client agrees to abide by our noise control restrictions.
11. The Sale of Liquor Act 1989 requires that if there is an interval lasting longer than 30 minutes where guests are consuming alcohol before eating the main meal that nibbles of some kind are available.
12. Final payment for the day will need to be settled before departure.
13. Prices and menu are subject to change.
14. Payment of the deposit is deemed acceptance of these General Terms and Conditions.

### STONYRIDGE VINEYARD LIMITED

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