



WEDDINGS

Your Celebration at Zealong Tea Estate - 2020



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Congratulations



On your engagement.
Your wedding day will be one of the most important days of your life and we want to ensure your celebration will be a cherished memory that lasts a lifetime.

Located in the beautiful Waikato countryside just minutes north of Hamilton Zealong Tea Estate is New Zealand’s only commercial tea estate, and home to award-winning organic tea.

Offering serene views and a variety of venues, our team is here to help you every step of the way.

Your wedding package will include complimentary use of the Zealong Pergola for your ceremony.

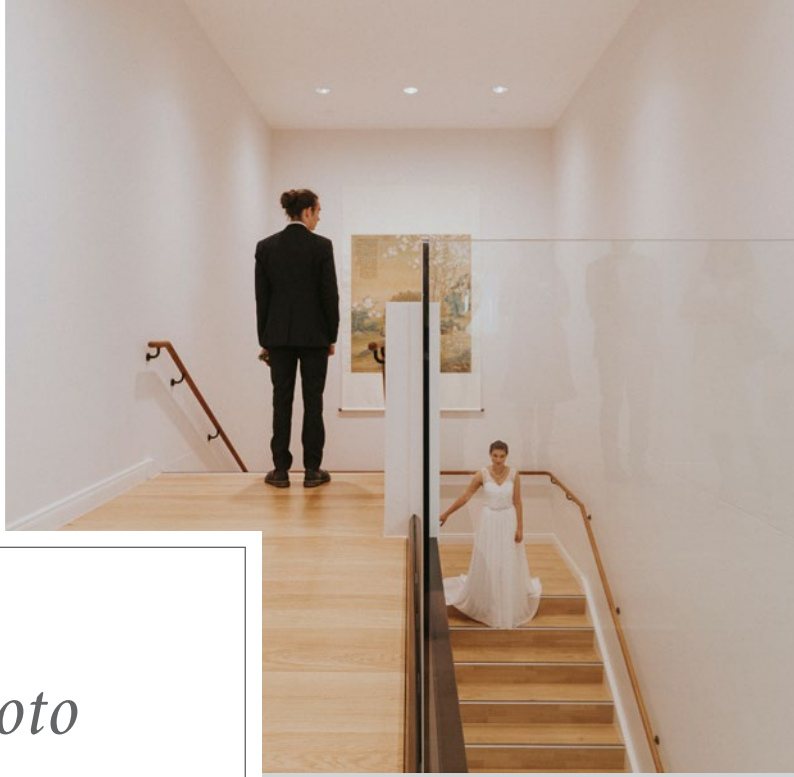


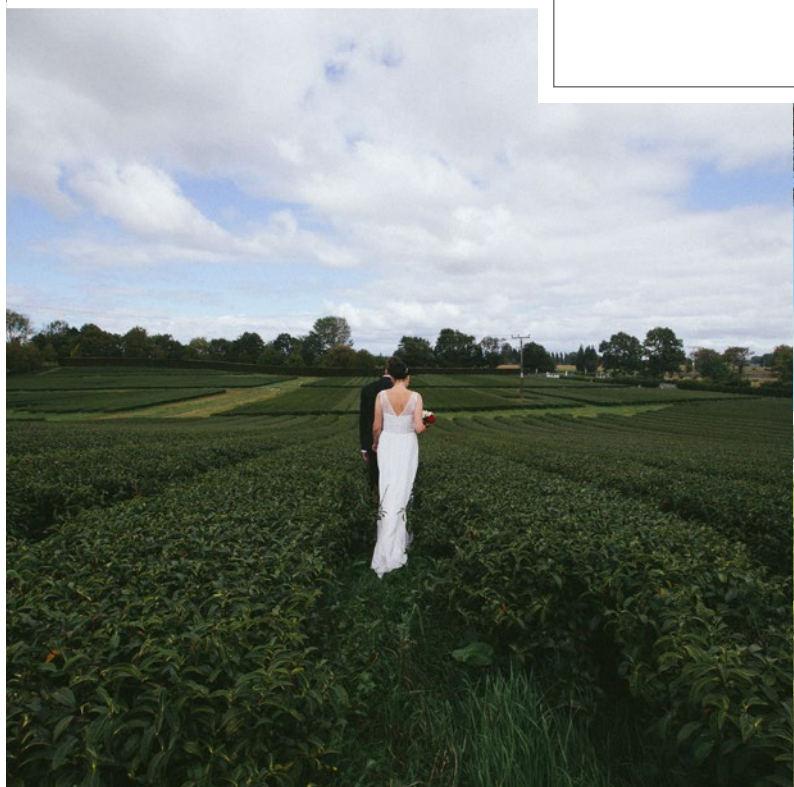
Photo Opportunities

Zealong Tea Estate is known for its open spaces, picturesque views and limitless photo opportunities.

Your wedding will have use of the Zealong Tea Estate grounds available for photography (including some restricted areas.)



Photo Credit: @annepaar





THE VISTA

Our largest and most versatile venue, with an indoor floor space of 300m2, which is full of natural light and opens onto an expansive covered courtyard and garden for that perfect indoor/outdoor experience. Floor to ceiling windows flood the venue with natural light and allows every opportunity to enjoy the stunning views of the estate.



FEATURES

- Multiple layout configurations
- Floor to ceiling windows
- Access to the surrounding gardens
- Stage/s

AV

- HD audio and visual equipment
- 3x projectors screens
- 2 x lapel microphones
- 2 x handheld microphones
- Camera - ability to project onto screens

CAPACITY

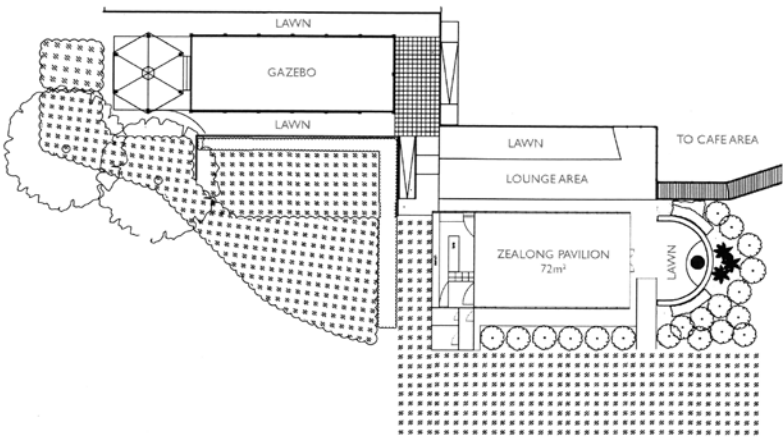
- 180 people banquet
- 300 people cocktail





THE PAVILION

The Zealong Pavilion is a standalone private function facility nestled adjacent to the Zealong Tea House. Sliding doors open The Pavilion up onto a terrace with spectacular views, with 75m² of indoor floor space and the ability to hold up to 70 delegates for a cocktail event or 40 people for a seated dining experience.



FEATURES

- A variety of layout configurations
- Covered alfresco terrace
- Loungers & sofa
- Access to surrounding gardens

AV

- HD audio and visual equipment
- 60" High Definition Television.

CAPACITY

- 40 people banquet
- 70 people cocktail





GOLD PACKAGE

PACKAGE INCLUSIONS

One dedicated Events Co-ordinator to assist
organise and finalise the details of your event.

8 hour function room hire
(or until midnight, whatever comes first)

Full set up of reception & ceremony venue
including glassware, cutlery & crockery

Elegant White Table for cake display

White or black table clothes & napkins

Easel for seating plan

Access to surrounding gardens

Stage/s

Wireless fibre internet

Access and use of Vista AV equipment

Full pack down & standard cleaning

Free on-site parking

FOOD & BEVERAGE

Alternate drop two course plated
(entrée/main)

Your wedding cake as dessert

2 bottles of wine on each table (8-10 guests)

Includes artisan bread with extra virgin
olive oil

A selection of Zealong Tea
& freshly brewed coffee.

*Prices are based on a minimum 60 guests, lesser numbers may incur different prices.
Prices are valid for 2020. Minimum food and beverage spends apply. Please contact our Events manager for a quote.



DIAMOND PACKAGE

PACKAGE INCLUSIONS

One dedicated Events Co-ordinator to assist organise and finalise the details of your event..

8 hour function room hire
(or until midnight, whatever comes first)

Full set up of reception & ceremony venue
including glassware, cutlery & crockery

Elegant White Table for cake display

White or black table clothes & napkins

Easel for seating plan

Access to surrounding gardens

Stage/s

Wireless fibre internet

Access and use of Vista AV equipment

Menu tasting (set menus only)

Individual Menu

Full pack down & standard cleaning

Free on-site parking

FOOD & BEVERAGE

Alternate drop two course plated
(entrée/main)

Your wedding cake as dessert

4 Hours Beverage Package

Includes artisan bread with
extra virgin olive oil

A selection of Zealong Tea
& freshly brewed coffee.

4 HOURS BEVERAGE PACKAGE

Villa Maria Organic Sauvignon Blanc

Villa Maria Pinot Gris

Villa Maria Chardonnay

Villa Maria Organic Pinot Noir

Villa Maria Cabernet Sauvignon Merlot

Villa Maria Sparkling Dulcet

Steinlager Pure

Corona

Heineken

Heineken Light (low alcohol option)

Soft drinks & juices

*Prices are based on a minimum 60 guests, lesser numbers may incur different prices.
Prices are valid for 2020. Minimum food and beverage spends apply. Please contact our Events manager for a quote.



PLATINUM PACKAGE

PACKAGE INCLUSIONS

One dedicated Events Co-ordinator to assist organise and finalise the details of your event.

8 hour function room hire
(or until midnight, whatever comes first)

Full set up of reception & ceremony venue

including glassware, cutlery & crockery

Elegant White Table for cake display

White or black table clothes & napkins

Easel for seating plan

Access to surrounding gardens

Stage/s

Wireless fibre internet

Access and use of Vista AV equipment

Menu tasting

Individual Menu

Full pack down & standard cleaning

Free on-site parking

FOOD & BEVERAGE

Alternate drop three course banquet
(entrée/main/dessert)

Your wedding cake cut and served on table
platters

5 Hours Beverage Package

Includes artisan bread with
extra virgin olive oil

A selection of Zealong Tea
& freshly brewed coffee.

5 HOURS BEVERAGE PACKAGE

Villa Maria Organic Sauvignon Blanc

Villa Maria Pinot Gris

Villa Maria Chardonnay

Villa Maria Organic Pinot Noir

Villa Maria Cabernet Sauvignon Merlot

Villa Maria Sparkling Dulcet

Steinlager Pure

Corona

Heineken

Heineken Light (low alcohol option)

Soft drinks & juices

*Prices are based on a minimum 60 guests, lesser numbers may incur different prices.
Prices are valid for 2020. Minimum food and beverage spends apply. Please contact our Events manager for a quote.

PLATED ALTERNATE DROP

Guests will enjoy a plated two- or three-course meal along with Zealong tea and coffee.

GOLD PACKAGE:

Plated two course Alternate Drop plated.
with Artisan bread. (entrée/main)

DIAMOND PACKAGE:

Plated two course Alternate Drop plated
with Artisan bread. (entrée/main)

PLATINUM PACKAGE:

Plated three course Alternate Drop plated
with Artisan bread. (entrée/main/dessert)

Additional sides available.

ARTISAN BREAD

V|DF|VG*
Selection of freshly-baked
breads, with olive oil and
balsamic.



SAMPLE MENU ONLY:

ENTRÉE

Carpaccio GF/DF
Seared beef carpaccio served
with saku tuna salsa, roquette
leaves, black garlic puree,
beetroot and fried capers.

Chicken Terrine GF
Chicken and mirepoix terrine
served with Waldorf salad,
pistachio cream, tarragon and
Zealong’s Green Tea infused oil.

Beetroot Cannelloni V/VG/DF/GF
Stuffed beetroot served with
candied walnut, pickled baby
beetroot, golden beetroot puree
and homemade seed cracker.

MAIN

Eye Fillet GF
Grilled eye fillet served with
asparagus, kumara mash, onion
purée, charred onion and jus.

Lamb Rump GF
Sous vide lamb rump served
with parsnip purée, peperonata,
roasted kumara and lamb jus.

Chicken Breast GF
Rosemary cured sous vide
chicken breast served with
boulangère potato, braised
leeks and Zealong’ Oolong Tea
infused sage cream.

Vegetable Tagine V/VG/DF/GF
Seasonal vegetables slow-cooked
in an aromatic blend of spices,
preserved lemon and tomato,
finished with toasted almonds
and fresh coriander ans served
with steamed rice.

DESSERT

Chocolate Delight
Dark chocolate and caramel
pave, served in a dark chocolate
cup topped with raspberry jelly
and garnished with freeze dried
raspberry and chocolate twister.

Orange And Coconut Cheesecake GF/DF/V/VG
De-constructed orange and
coconut cheesecake garnished
with Zealong’s Black Tea infused
coconut crumble and freeze
dried orange

Panna Cotta
Zealong’s Green Tea infused
panna cotta served with
raspberry coulis.

SIDES (served for the table)

*Wok-fried Vegetables GF/DF/V/VG/N**
Seasonal garden-harvested vegetables; wok-tossed to enhance their natural flavours, seasoned and
finished with roasted cashews.
Green Salad GF/DF/V/VG
Seasonal mix of green leaves, witloof, radish, toasted pumpkin seeds, mint, and lemon dressing.
Roast Potatoes GF/DF/V
Roasted new potatoes tossed in butter and parsley

GF – Gluten Free | DF – Dairy Free | V – Vegetarian | VG – Vegan
Example menu only. Beverages are not included. Please refer to beverage packages for options.



UPGRADES

Upgrade your experience to create the most seamless and beautiful wedding day

CANAPÉS

- 30min canapé service on arrival/ceremony
- 60min canapé service on arrival/ceremony
- Welcome drink on arrival
- Deep fried platters
- Cheese boards
- Wishing well hire
- Additional hour of beverage package

ADD HOUSE SPIRITS

Only available after main course

PREMIUM WINE LIST

- Villa Maria Organic Sauvignon Blanc Villa
- Maria Pinot Gris
- Villa Maria Chardonnay
- Villa Maria Organic Pinot Noir
- Villa Maria Cabernet Sauvignon Merlot
- Villa Maria Sparkling Dulcet

CANAPÉS

Enjoy a selection of hot and cold canapés designed by Zealong chefs and served by our waiters on trays or from a set station. Canapés are great served before or during your main event.

OPTIONS:

Select any 4 items from the Canapé menu for 30 minute service.

Select any 6 items from the Canapé menu for 60 minute service.

GOURMET COLD SAVOURIES

Finger Sandwich
Traditional multi-grain club sandwich with orange marmalade, cucumber, mascarpone, and ricotta cheese.

Smoked Salmon Blinis
Smoked salmon on fluffy blinis, cream cheese infused with Zealong’s Green Tea and dill, and finished with wasabi avocado puree.

Crispy Coconut Prawn
Crispy coconut prawn served with sweet corn kernels, capsicum salsa and dressed with coconut chilli sauce.

Cobb Wrap
BBQ chicken wrap with guacamole, aioli, mesclun and tomato

GOURMET HOT SAVOURIES

Chicken Tartlet
Chicken and mushroom volute-filled tartlet topped with parmesan cheese and pineapple relish.

Beef
Seared beef sirloin served on rye toast with caramelized onion, roquette cress and rostro sauce.

Mozzarella
Crumbed mozzarella bites served with ash mayo and tomato salsa.

GOURMET PÂTISSERIES

Panna Cotta
Zealong’s Green Tea infused panna Cotta served with raspberry coulis.

Chocolate Delight
Dark chocolate and caramel pave, served in a dark chocolate cup topped with raspberry jelly and garnished with freeze dried raspberry and chocolate twister.

Blueberry Tea Cake
Zealong’s Black Tea Sponge served with blueberry cream and crisp blueberry meringue.

Macaron
Crispy Macaron with creamy pistachio filling, garnished with Zealong’s Sweet Amber Tea.

Example menu only. Beverages are not included. Please refer to beverage packages for options.

LOCATION & PARKING

495 Gordonton Rd, Waikato
(07) 854 0988 | www.zealong.com



Located 10 minutes north of Hamilton City, Zealong Tea Estate is an aesthetically-pleasing haven of peace and serenity - A botanical bouquet of multi-sensory delights - an experience brimming with tea, gourmet cuisine, fine art, music and culture.

TERMS & CONDITIONS

BOOKING
All bookings must be confirmed in writing.

DEPOSIT
A deposit is required to secure your booking. The deposit is based on 20% of the overall event cost. The deposit is non-refundable. Payment for all fees invoiced is due within 14 days of the date of invoice. Payment is to be made without set-off or deduction of any kind.

GUEST NUMBERS/CONFIRMATION OF DETAILS
Written confirmation of final guest numbers is required 14 days prior to your scheduled event. You will be charged for the number confirmed, or the actual number of guests who attend the event, whichever is the greater. Minimum numbers may apply to certain bookings. If a minimum number applies this will be specified in the quote provided to you. Details of menu selections, timetables and set up requirements (as applicable) are to be confirmed at least 14 days prior to the event.

CANCELLATION
Any cancellation of a booking must be notified to Zealong in writing. Upon cancellation the deposit will be forfeited. If cancellation occurs less than 30 days prior to the scheduled event date, any costs incurred by Zealong in anticipation of your booking, for example, costs relating to securing special arrangements as per your booking request, will be charged to you and payment is due within 7 days of invoice. Zealong has the right to cancel your booking and will return the deposit paid. If Zealong is unable to proceed with your booking due to any reason beyond Zealong's reasonable control. Zealong shall have no further liability for such cancellation.

THIRD PARTY GOODS/EQUIPMENT
Zealong's written consent must be obtained before any third party goods, equipment, food or beverage items are brought onto the premises.

HEALTH AND SAFETY/COMPLIANCE
You are responsible for ensuring the orderly behaviour of your guests. To ensure compliance with Zealong's responsible service of alcohol obligations, Zealong reserves the right to refuse service to anyone suspected of being intoxicated or to remove them from the premises. You must notify Zealong of any accident that occurs or any hazard identified during the event. Smoking is permitted only in the designated smoking area. You may only use the venue for the agreed use, within the agreed time frame and within the permitted area. You will be responsible for ensuring guests do not venture outside the permitted areas. You must not affix or attach in any way anything to the venue walls or floors without prior written approval.

PRIVACY OF INFORMATION
You authorise Zealong:
a) To collect, retain and use information about you from any person for the purpose of assessing your creditworthiness;
b) To disclose information about you to such persons as may be necessary or desirable to enable Zealong to exercise any power or enforce or attempt to enforce any of its rights, remedies and powers under these Terms.
If you are an individual client, any personal information that you provide shall be held by Zealong in accordance with the principles of the Privacy Act 1993.
Further Conditions apply. A full list of conditions will be provided with the proposal document

CONTACT INFORMATION
For further information, please contact:
Boramey They - Events Co-ordinator
Zealong Tea Estate
Phone: 07 854 0988 EXT 220
Email: events@zealong.com



Waikato, New Zealand

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