



MELTON ESTATE

VINEYARD • VENUE

Celebrations at Melton Estate





About Melton Estate Melton Estate hosts great events that you and your guests will continue to remember in years to come. We want your celebration to be easily arranged, and fun for everyone.

Melton Estate is located in a quiet rural setting, only 20 minutes from Christchurch near the township of West Melton (west of Christchurch between the Main South Road SH1 and West Coast Road SH73). Set on 12 acres, Melton Estate is a boutique vineyard with a modern purpose-built event venue designed for family celebrations. Surrounding the venue are sheltered gardens, expansive lawns, and thereafter the outlook is a lush vineyard of Pinot Noir, Chardonnay, Pinot Gris and Riesling vines that produce some of Canterbury's finest wines. We host events from 20 to 150 guests, always in style. Our popular vineyard café is also open Thursday to Sunday from 10am to 5pm for lunch and wine tastings, or even a walk through the vineyard.

Your guests will be able to experience estate grown wine on our new deck overlooking the Pinot Noir vines. Inside is fully air conditioned, plus there is a roaring fire for the colder nights. There is plenty of room for dinner and to dance. Our sound system can be utilised with our music or your own selection. Our staff enjoy being part of the occasion and serve with a smile.

Please call to discuss your requirements:

Tracy Caunter

Owner—Melton Estate

Phone: 03 347 4968

Mobile: 021 804 506

Email: info@meltonestate.co.nz

Visit: www.meltonestate.co.nz





Food and Beverage Service At Melton Estate we pride ourselves on our exceptional food and beverage service. Your guests will enjoy the best of Canterbury with local produce and estate-grown wine. There are a number of options available for the food service, as follows:

- Table Service: dinner service based on a preselected menu, with multiple courses.
- Buffet Selection: choose from a large selection of hot and cold dishes. The buffet is served in the central bar area.
- Continuous Food: served by our staff throughout the event directly to your guests. We can cater for over 150 guests with this option, inside and outside.
- Finger Food Service: prior to the dinner service we circulate with a range of gourmet snacks.

At Melton Estate we proudly serve awarding winning wines. These include: Sauvignon Blanc, Pinot Noir, Chardonnay, Riesling, and “Summer Love” a Sparkling Riesling. A full range of beers, spirits and soft drinks is also available.

																					
<table> <tr><td>Sauvignon Blanc</td><td>\$29</td></tr> <tr><td>Pinot Noir</td><td>\$33</td></tr> <tr><td>Chardonnay</td><td>\$28</td></tr> <tr><td>Riesling</td><td>\$28</td></tr> <tr><td>Sparkling Riesling</td><td>\$32</td></tr> </table>	Sauvignon Blanc	\$29	Pinot Noir	\$33	Chardonnay	\$28	Riesling	\$28	Sparkling Riesling	\$32		<table> <tr><td>Sauvignon Blanc</td><td>\$27</td></tr> <tr><td>Pinot Noir</td><td>\$30</td></tr> <tr><td>Chardonnay</td><td>\$27</td></tr> <tr><td>Riesling</td><td>\$27</td></tr> </table>	Sauvignon Blanc	\$27	Pinot Noir	\$30	Chardonnay	\$27	Riesling	\$27	
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Table Service Menu Options

Entrée options

Bruschetta with tomatoes, feta, red onion & basil on toasted bread
Smoked Chicken Salad with fresh salad greens served with balsamic vinaigrette
House Pate served with crisp crustini & sweet onion jam
Smoked Salmon Salad with salad greens and served with a citrus vinaigrette
Thai Chicken Meatballs with salad greens and served with a red capsicum sauce
Chicken Skewers served rice with a spicy satay sauce
Home Made Soup served with melba toast

Mains options

Crispy Skinned Chicken Breast with a red capsicum glaze
Salmon Fillet with a citrus mustard sauce
Fillet of Steak with mushroom and red wine sauce
Parmesan Crusted Pork Fillet with cranberry sauce
Canterbury Lamb Rack with rich red wine gravy

Dessert options

Sticky Date & Apricot Pudding with caramel sauce and vanilla ice cream
New York Baked Lemon Cheesecake served with vanilla ice cream
Chocolate Mud Cake served with berry compote & vanilla ice cream
Pavlova served with whipped cream and topped with fruit
Dutch Apple Cake served with vanilla ice cream
Tiramisu
Cheesecake served with berry compote

Table Service Pricing—select the entrée, main and dessert choices you like

- 1. Select 2 mains and 2 desserts, with tea and coffee* *\$40*
- 2. Select 2 entrée's, 2 mains and 2 desserts, with tea and coffee* *\$49*

Add pre-dinner Vineyard Platters to share—\$5 person



Buffet Menu Options

Selection of house breads

Mains Options

Roasted Beef with a mustard crust and served with a rich gravy
Ham off the Bone finished with a orange mustard and white wine sauce
Canterbury Lamb Roast infused with rosemary and garlic and served with gravy
Crumbed Chicken Pieces served with a red pepper sauce
Cajun Fish fillets served with a tartare sauce

Salad Options

Green Leaf Salad
Greek Salad
Mediterranean Tomato Pasta Salad
Waldorf Salad
Curried Kumara and Potato Salad
Caesar Salad
Fragrant Couscous Salad
Baby Beetroot Salad

Sides Options

Gourmet Rosemary Roasted Potatoes
Roasted Root Vegetables
Steamed Medley of Vegetables
Honey Glazed Baby Carrots
Minted Peas
Steamed Mussels in shells with a tomato compote

Dessert options

Sticky Date & Apricot Pudding with caramel sauce and vanilla ice cream
Carrot Cake with cream cheese topping and served with yoghurt
New York Baked Lemon Cheesecake served with vanilla ice cream
Chocolate Mud Cake served with berry compote & vanilla ice cream
Pavlova served with whipped cream and topped with fruit
Dutch Apple Cake served with vanilla ice cream
Tiramisu
Cheesecake served with berry compote

Buffet Menu Pricing—select the mains, salad and dessert choices you like

1. Bread Selection, select 2 mains, 2 salads, 1 side and 1 dessert, tea & coffee \$42
2. Bread Selection, select 2 mains, 3 salads, 2 sides and 2 desserts, tea & coffee \$50

Add pre-dinner Vineyard Platters to share—\$5 person

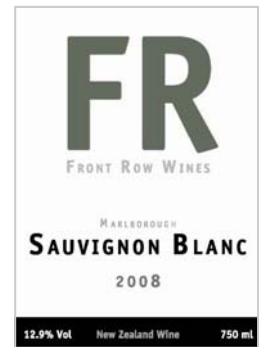


**MELTON ESTATE
SAUVIGNON BLANC**

An elegant Marlborough Sauvignon Blanc utilising grapes from the Rapaura Region. Look out for refreshing and intense tropical flavours, with a crisp finish.

**FRONT ROW
SAUVIGNON BLANC**

Classic Marlborough Sauvignon Blanc with grassy tones and fruit flavours. Hints of passionfruit on the nose. The ideal choice for Savvy lovers.

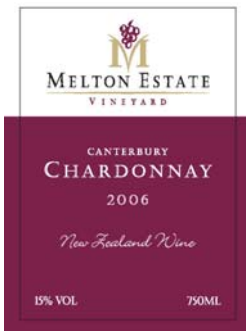
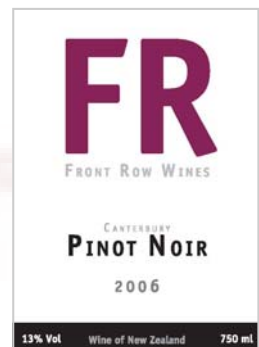


**MELTON ESTATE
PINOT NOIR**

Prime West Melton Pinot Noir. Grapes were carefully hand harvested and then aged in new French oak barrels to add to the complexity and balance of the wine. Estate grown.

**FRONT ROW
PINOT NOIR**

Full bodied Pinot Noir, deep red in colour with rich flavours. Fruit at first, then soft tannin and balanced acidity with a little oak. Perfect with good food and to enjoy with friends.

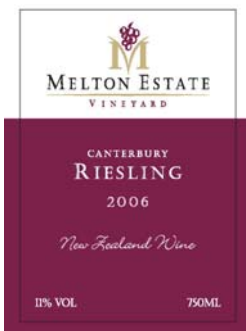
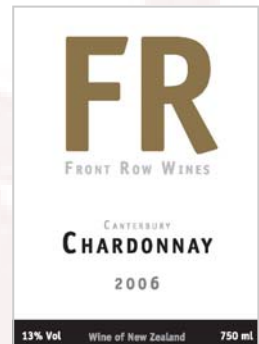


**MELTON ESTATE
CHARDONNAY**

A fresh unoaked style of West Melton Chardonnay. Finished as a dry style, with light fruits and good acidity. Delicious food wine to savor. Estate grown hand crafted wine.

**FRONT ROW
CHARDONNAY**

Ripe, unoaked Chardonnay nicely balanced between fruit flavours and acidity. Hints of melons, peaches and butterscotch on the nose. Easy drinking for fun occasions.

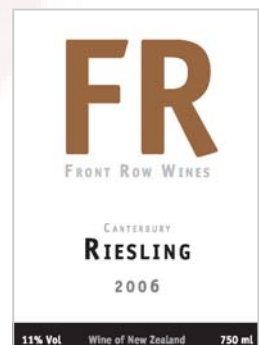


**MELTON ESTATE
RIESLING**

Classic Canterbury Riesling displaying hints of lime fruits and autumn honey. Mineral tones with ripe acidity to finish. Medium style. Hand harvested and estate grown.

**FRONT ROW
RIESLING**

Luscious West Melton Riesling from a boutique vineyard. Beautifully finished to a medium to dry style. Plenty of zesty citrus flavours to discover.



**MELTON ESTATE
SPARKLING RIESLING**

“Summer Love” - Ripe Riesling provides rich fruit flavours and just a touch of Pinot Noir adds a distinctive pink colour. Summer Love has an exciting spritz and is surprisingly moorish. Best served with friends. Just right for a hot Canterbury summer!



Pricing

We like to make it easy for you to choose Melton Estate...

- ▶ Venue Hire: \$200
On Public Holidays \$500
- ▶ Meal Service—as per Menus attached: from \$40 per person
- ▶ Pre-dinner Platters / Finger Food: from \$5 per person
- ▶ Drinks Service— wines start from \$27 per bottle, beers from \$6.

Booking Information

- ▶ Booking well in advance is essential. We will do our very best to accommodate you with your preferred day.
- ▶ To confirm your booking we require a non-refundable deposit of \$200. An indication of the number of guests is required at that time.
- ▶ Confirmation of your menu choice and number of guests is required within 1 month of your event. Thereafter we require payment for meals and any other incidental items 5 days prior to your event. Payment by direct credit is preferred. Credit card facilities are also available.
- ▶ The balance of your account (drinks and any other items) must be paid at the completion of your event. An itemised invoice will be provided.
- ▶ Transport can be arranged. A 50 seat bus is from \$300 return. Please let us know in advance if you require transport arranged. Taxi's are also available.
- ▶ Please inform us of any dietary requirements prior to the event.
- ▶ Special meals can be arranged for children.
- ▶ Our staff will operate the bar and circulate drinks to guests. We can operate an open bar, tab or cash bar.
- ▶ We encourage the responsible enjoyment of our wine and other drinks. In accordance with liquor licensing laws persons under 18 years can not be served.
- ▶ Our operating license allows for us to remain open until 1am.
- ▶ All amounts shown are inclusive of GST. E & O.E.

Thank you for considering Melton Estate