



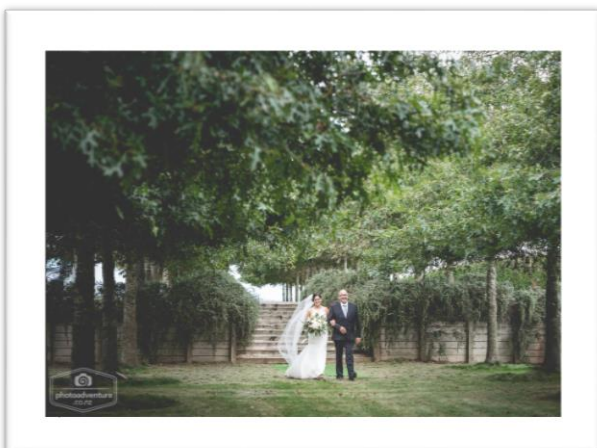
The Venue

Choose Te Hihi Estate as your luxury wedding venue. With 92 acres of beautifully manicured grounds, including a private golf course, tennis court, lake, gym and swimming pool, you will truly be in a place that has it all. With several ceremony locations and countless photo opportunities, you will be spoilt for choice in planning your big day. Accommodation is available, with the residence sleeping up to 14 guests. It is the perfect way to turn your wedding into a full experience, without worrying about logistics of transport! As we operate on an exclusive use basis, the Estate will be yours -and yours only- for the duration of your stay.



Wedding Packages

Our wedding packages bring together trusted, quality suppliers to ensure your wedding is suitably indulgent, and a delight to plan. A wedding planner is provided to work closely with you, making sure the organization process is as smooth as possible. We pride ourselves on having no 'one fits all' set up – every aspect is tailored to your preferences.





Inclusions

- Venue Hire (including half a day either side for pack in/out)
- 3 course menu, catered by Logan's Event Catering
- 3 tier wedding cake designed by Strawberry Sky
- Post ceremony canapes
- A fully decorated marquee (including all linen and flower centerpieces for the tables)
- Chairs for the ceremony
- A \$2000 bar tab with an outdoor bar provided
- Sound system
- Wedding planner

Note that the packages do not include a photographer, celebrant or band/DJ.

Ceremony Only

You also have the option of using the grounds for your ceremony only, before departing to another venue for the reception. This would include use of the house for the bridal party to get ready, your choice of location for the ceremony, then drinks and canapes afterwards.





Pricing

Wedding packages start from \$37,500 (GST inclusive), based on guest numbers of around 100.

Ceremony only pricing starts from \$2500 – contact us for catering options.

Accommodation starts from \$2500 for two people, with \$500 per person per night payable up to a maximum of 14 guests.

Off season and mid- week discounts may be applicable, contact us for further information.

Example run down of the Day

2.30pm – Ceremony

3.00pm – Canapes and drinks served by the pool, photos taken

5.30pm – Guests invited to be seated in the marquee

6.00pm – Dinner served

7.00pm - Cutting of the cake

7:15pm – Dessert served along with tea & coffee

8:00pm- First dance

10.30pm – Music volume reduced to background level; last orders at the bar

11.00pm – Music off, guests start to depart



All guests must vacate the premises by midnight, excluding those staying at the Estate.





Sample Menu

Canapes

Manuka hot smoked salmon blini with citrus crème fraiche and caviar
Caprese bruschetta tartlet with slow roast tomato and basil pesto
Malaysian chicken satay with peanut sauce and spring onion
Vietnamese peppered beef wraps with mango and nam jim
Smoked prawn with avocado mousse, pineapple crisp and chili.

Entrée

Slow roast tomato and bocconcini bruschetta bread with EVO and duo of fresh pestos
Poached Pacific prawn and mango margaritas with seafood béarnaise, poppy seed crostinis and lemon

Main

Pan fried fillet of Hapuka on a kumara and celeriac rosti with buttered broccolini and salsa verde, with charred lemon
Roast premium whole scotch fillet of reserve beef with confit garlic crushed potatoes, seasonal greens, mushroom duxelles finished with a red currant and merlot jus

Dessert

Petite Trio: mini boysenberry cheesecake, passionfruit choux with fresh berries, chocolate three ways with salted caramel popcorn

