

Functions at Wither Hills Restaurant & Cellar Door

WE CAN'T WAIT TO SHOW YOU WHY WITHER HILLS RESTAURANT & CELLARDOOR IS THE PERFECT VENUE TO HOST YOUR NEXT GATHERING.

Open 7 days from 11.00am - 4.00pm, Restaurant open 7 days 11:30am - 3:00pm | For more information or any enquiries visit witherhills.co.nz or contact us via email cellardoor@witherhills.co.nz

Looking for the perfect venue for your function?

Wither Hills Winery & Cellar Door lies in the heart of Marlborough. The Winery is named after the imposing Wither Hills ranges that form a dramatic backdrop to our Vineyards. Enjoy a tasting in our cellar door, followed by a delicious lunch in our stunning restaurant, Wither Hills is a great place to meet and enjoy world class hospitality. The venue is designed to deliver an unforgettable wine and food experience.

Our spectacular barrel hall and outdoor courtyard areas are available for exclusive wedding ceremonies or private functions with our tasting room providing the perfect backdrop for a beautiful wedding reception or private dining experience.

There are numerous options for hosting your function or event from the intimate barell hall, the stunning courtyard overlooking Richmond ranges and immaculate Wither Hills vines, the boardroom, the lounge or through to the larger tasting room, pavilion and courtyard.

Whether planning a private meeting for 8 guests, through to a multi themed cocktail event, we have a wide range of venue options for hosting meetings, day conferences, cocktail parties, private dinner functions, or simply to visit and taste our award-winning wines. Our experienced and professional event management team will ensure that every moment of your time with us is a success from conception to completion.

An icon of Marlborough

Nestled in the heart of New Zealand's renowned Marlborough wine region, Wither Hills Winery stands as a testament to the artistry and passion of winemaking. Founded in the late 1990s, the winery emerged from humble beginnings to become an emblem of exceptional quality and a true reflection of its unique terroir.

The story of Wither Hills Winery traces back to a group of visionary individuals who recognized the untapped potential of Marlborough's soil and climate for producing world-class wines. They embarked on a journey to create a winery that would capture the essence of the region's pristine landscapes and deliver wines of remarkable character.

From the outset, Wither Hills committed itself to sustainable practices and meticulous vineyard management. The winery's dedication to organic and biodynamic farming methods has not only ensured the health of the land but has also translated into the purity and authenticity of their wines. With a focus on Sauvignon Blanc and Pinot Noir, Wither Hills quickly gained recognition for its crisp, vibrant whites and elegant, expressive reds.

The iconic Wither Hills estate, characterized by its striking architecture and panoramic views of the surrounding vineyards and Wairau valley encased by the Richmond ranges and the Wither Hills, became a destination for wine enthusiasts and travelers seeking a sensory journey through Marlborough's vinicultural heritage.

As the years unfolded, Wither Hills Winery continued to refine its techniques, embracing modern innovations while honoring traditional winemaking principles. This commitment to craftsmanship garnered a loyal following, as well as numerous awards and accolades from prestigious international competitions.

Today, Wither Hills Winery stands as a beacon of New Zealand's winemaking excellence. Its wines encapsulate the terroir of Marlborough, echoing the gentle ocean breezes, the sun-drenched days, and the mineral-rich soils that shape their distinct flavor profiles. With each bottle uncorked, Wither Hills invites wine enthusiasts to savor the legacy of a winery rooted in a deep understanding of its environment and a relentless pursuit of perfection.

Testimonials





Review from 14 Dec 2022

Company Christmas Dinner

The food was absolutely beautiful. This was one of the best company dinners we have had. The staff were very friendly and attentive. We would have no hesitation recommending Wither Hills.

Excellent all round.



Review from 10 Jan 2023

Wedding at Wither Hills

We had our wedding over the weekend in the Wither Hills barrel hall. It is a spectacular venue and the ambience in there is phenomenal. Staff were more than helpful in the preparation and planning for our event and also tending to us and our guests while we were on site. We would highly recommend them as a wedding venue.



Review from 7 Apr 2023

Conference dinner

(Food + Wine + Service)

We had our conference dinner at Wither Hills for a group of 70 people. The food, service and wine were exceptional. We would highly recommend this venue as a conference dinner or large group location.



Review from 4 Mar 2023

Wedding at Wither Hills

We had our wedding here at the end of February and the staff and food were fantastic. The food itself was delicious, every course including the canapés. The staff on the night were extremely helpful and services was fantastic. The event manager was also very helpful, quick to reply to questions and made the whole process stress-free. Would highly recommend for any function or event or even just lunch. The barrel room, where we held the ceremony was the perfect atmosphere and needed very little decoration. Overall a great evening.





Function & Event Spaces







Tasting Room

Our Wither Hills Winery tasting room offers a captivating and immersive experience for wine enthusiasts and visitors seeking to indulge in the flavors of Marlborough. Situated within the stunning winery estate, the tasting room itself is designed to harmonize with the surrounding natural beauty and showcase the winery's commitment to excellence.

Upon entering our tasting room, guests are greeted by a warm and inviting ambiance that blends modern aesthetics with rustic charm. Large windows frame picturesque views of the vineyards and the Wairau valley with the Richmond Ranges, creating a serene backdrop for the tasting journey ahead.

Knowledgeable and friendly staff guide visitors through a curated selection of Wither Hills wines, each pour accompanied by insightful information about the winemaking process, the unique terroir, and the flavor profiles that make these wines stand out. Whether you're a wine connoisseur or a novice, the staff's expertise ensures a tailored experience that caters to your preferences and interests.







Restaurant

The Wither Hills Restaurant offers a unique & vibrant culinary experience in a breathtaking setting. Our restaurant perfectly complements the winery's dedication to quality, providing a warm and relaxed atmosphere where you can enjoy locally inspired dishes in harmony with the region's wines.

The restaurant can be tailored to meet the needs of your group or event easily to accommodate seated or cocktail style functions.

STANDING: 100 PEOPLE

SEATED: 70 PEOPLE

FURNITURE: Tables, chairs & Leaners

SERVICE STYLE: Full table service





Pavilion

The Pavilion is an extension of the restaurant area. Framed with Schist stone archways and bathed in sun with panoramic views to the west.

The Pavilion is a perfect group setting for a private sit-down meal with the large wooden doors closed or still be connected to the vibrant buzz of the restaurant.

STANDING: 60 PEOPLE

SEATED: 40 PEOPLE

BOARDROOM: 40 PEOPLE

FURNITURE: Tables & chairs

SERVICE STYLE: Full table service,

private dining









Barrel Hall

Located beneath the iconic Wither Hills Winery estate, the Barrel Hall is a sanctuary of craftsmanship and expertise, providing a captivating glimpse into the art of aging and refining wines. The first thing your guests will notice is the beautiful aromas of our finely balanced Pinot Noir and Chardonnay slowly maturing in our French oak barrique's.

Vaulted arches and native timber ceilings will impress on your guests that this is no ordinary wine cellar. Immerse yourself in the rich aromas and textures that fill the air as wines mature in oak barrels that line the walls of the space. Make your event unforgettable in a truly one of a kind setting.

STANDING: 200 PEOPLE

SEATED: 100* PEOPLE

FURNITURE: Tables & chairs

SERVICE STYLE: Canapes/standing,

full table service

*Anything over 80 standing or 60 seated requires repositioning of full wine barrels, this may incur a fee





Wine Library

Nestled within the Barrel Hall, the Wither Hills Wine Library beckons to those who have a passion for wine and a thirst for knowledge. This refined haven is a treasure trove of vinicultural history, offering a unique opportunity to delve into the legacy and evolution of Wither Hills wines. Our Wine Library provides a quiet retreat for guests to explore an array of vintages, varietals, and styles, each representing a chapter in Wither Hills' rich narrative.

The wine library is available for guided tours as a way to Wow your guests and make your event truly unique

Private Wine Maker Library Experience:

- Unique privately hosted library wine tasting with a Wine Maker.
- Bookings essential only available Monday to Friday
- \$190pp min 2 people
- Includes: Tasting 5 library wine varietals with our Wine maker guiding you through the vintages of Wither Hills.

Additional options at a special pricing for our Private library customers

- Wither Hills merchandise pack & locally crafted cheese board \$19pp
- Wine blending experience with one of our senior Cellar door staff members \$59pp
- Our fantastic sharing menu in the restaurant (2 course @ +\$49pp or 3 course \$59pp











The Courtyard

Arriving up the stairs to Wither Hills you are greeted with an expansive grassed courtyard. Elevated views of rolling vineyards are framed with a bougainvillea pergola. The courtyard is a perfect spot to enjoy arrival drinks and canapes in the afternoon sun or utilize this space for the perfect courtyard wedding.

\$5000 all day exclusive private hire

STANDING: 100 PEOPLE

SEATED: 80 PEOPLE

FURNITURE: Tables, chairs & bean bags

SERVICE STYLE: Canapes/standing,

full table services





The Lounge

The Wither Hills Lounge offers a warm and inviting private space adjacent to the main restaurant and looking out to the courtyard. The large stone fireplace in the center of the room is a stunning backdrop to a long oak table making the lounge a perfect setting for a private lunch or dinner.

Amenities include Wifi, projector & screen, audio with HDMI input & bathroom.

STANDING: 40 PEOPLE

SEATED: 40 PEOPLE

BOARDROOM: 24 PEOPLE

FURNITURE: Dining tables & chairs

SERVICE STYLE: Private dining





The Boardroom

The Wither Hills Board Room provides a comfortable and functional space for meetings and gatherings. This versatile room offers a setting to collaborate overlooking the Vineyards of Marlborough.

For those with a tight agenda catering can be provided in the room otherwise meander down the stairs for a casual lunch in our restaurant or finish the day with a winetasting.

Amenities include Wifi, White boards + pens and projector with HDMI input and own bathroom

STANDING: 40 PEOPLE

SEATED: 40 PEOPLE

BOARDROOM: 24 PEOPLE

FURNITURE: Dining tables & chairs

SERVICE STYLE: Private dining



Canapes | \$7 per item

Cold

Smoked Terakihi wraps, cos lettuce, sauce bearnaise (gf)

Beetroot cured salmon, pickled daikon, garden herbs (gf, df)

Smoked mussels, leek confit, miso mayonnaise

Cranky goat feta, green olives, sundried tomatoes (v, gf)

Viavio ricotta quiche, capers & watercress (v)

Caramelized tofu, hummus, crispy kale (V*, gf, df)

Warm

Fried polenta, chorizo, garden herbs

Merino lamb meatballs, pickled cucumber, truffle mayonnaise (gf)

Manuka honey cured bacon, fresh dates, parsley gel (gf)

White anchovies, potato brioche, tomato relish(gf)

Korean fried chicken, pickled celeriac, truffle mayonnaise

Truffle potato strudel, sherry vinegar mushrooms (v)

Rey:

gf = Gluten Free df = Dairy Free v = Vegetarian V* = Vegan

Walk & Fork | \$17 per item

Cold

Cured Akaroa salmon, pak choi, wasabi crème (gf)

Smoked Trevally, potato & sundried tomato salad, garden herbs (gf)

Spiced roast beef, mustard braised cucumber, mint bearnaise (gf)

Poached chicken rice paper rolls, soy sauce, cashew nuts, spring onion (gf)

Israeli cous cous salad, smoked eggplant caviar, capers, parsley (V*, gf, df)

Spinach, leek & parmesan quiche (v)

Warm

Slow cooked beef cheek, brown butter potato puree, balsamic jus (gf, df)

Spiced lamb leg, smoked ratatouille, chimichurri (gf, df)

Market fish, rice, red coconut curry (gf, df)

Ramen noodles, market fish, miso, crispy shallots, chilli oil (gf, df)

Soft potato brioche, creamed mushrooms, wild herbs (gf)

Braised apple cider red cabbage, honey & cayenne glaze, crispy shallots & chives (V*, gf, df)

Sweet Canapes | \$7 per item

Sweet Canapes

Dark chocolate cake, star anise & orange gel

Breton salted caramel tarte, caramelised walnuts, whipped mascarpone

Almond frangipane tart, vanilla pastry cream

Triple chocolate brownie, vanilla whipped mascarpone, salt caramel

Manuka honey & thyme cake, salted caramel apricots



Wedding Set Menu | \$90pp

Entree (choose 1)

Chilli salt squid, Asian slaw, lime & chili dressing, fresh lime (gf, df) Smoked trevally, pickled heritage beets, juniper vinaigrette(gf,df)

Main (choose 1)

Free range chicken breast, spinach gnocchi, Pecorino foam

Local Butcher pork loin, roasted broccolini, Dauphine potatoes,
salsa verde

Dessert (choose 1)

Coffee tiramisu, wild berry compote, chocolate tuille Coconut & mango pannacotta, almond crisps



Wedding Set Menu | \$110pp

Entree (choose 1)

Grilled octopus, pickled watermelon, raspberry vinaigrette(gf, df)

Cured snapper tartar, mango, chilli, grilled avocado, mint & toasted coconut salsa (gf, df)

Chicken liver parfait, pear & apricot chutney with Minghettis sourdough

Main (choose 1)

Dry aged Beef sirloin, vanilla peperonata, fried polenta, pinot noir jus (gf)

Merino lamb rump, apple cider & honey carrots, brown butter mash potatoes, truffle jus (gf)

Grilled Monkfish, smoked ratatouille, garlic confit, citrus beurre blanc, wild herbs (gf)

Dessert (choose 1)

Passionfruit curd tart, dark chocolate ice cream, cashew nut crumble

Vanilla yoghurt & peach trifle, caramelised white chocolate, mango sorbet (gf)

Baked maple cheesecake, rum berry compote, orange sorbet



Wedding Set Menu | \$130pp

Entree (choose 1)

Kingfish crudo, sauvignon blanc compressed pineapple, tarragon vinaigrette, caramelised creme fraiche (df, gf)

Cured & torched terakihi, ora king salmon caviar, beetroot carpaccio, sauce bearnaise, wild herbs (gf)

Merchant venison carpaccio, pickled pumpkin, truffle crème, parmesan crisp (gf)

Cranky goat soft cheese, manuka honey, balsamic beans, pomegranate vinaigrette (gf. df)

Main (choose 1)

Aged beef fillet, smoked celeriac crème, roasted shitake mushrooms, black current jus (gf, df)

Merino lamb loin, grilled baby carrots, sweet potato & orange puree, blueberry jus (gf. df)

Frenched Merino lamb rack, charred shallots, oyster mushrooms, truffled potato galette, rosemary jus (gf, df)

Merchant venison rump, truffled celeriac puree, grilled cos lettuce, balsamic jus (gf, df)

Dessert (choose 1)

Manuka honey & thyme cake, apricot salted caramel, champagne parfait, almond tuille

Dark chocolate & macadamia tart, Legado macerated cherries, vanilla limoncello parfait

Salted Caramel mousse & ice cream, Syrah poached pears, pistachio & chocolate crumble

Baileys Irish cream & chocolate mousse, rosemary plums, walnut ice cream (gf)

Wedding Feasting Sharing Menu

2 courses \$70pp | 3 courses \$85pp

Entree (choose 2)

Merino lamb ribs, caramelised yoghurt, Szechuan pepper
Market fish crudo, buttermilk, coriander, green apple (gf)
Roasted carrots, red curry, coconut, fresh herbs (gf, vegan)
Charred cabbage, Cranky Goat curd, lemon, burnt butter (gf, v)
Ora King salmon gravlax, mustard creme fraiche, sesame lavosh
Premium Game venison carpaccio, rocket, parmesan, black pepper (gf)
Charcuterie selection accompanied by seasonal garnishes and sourdough

Main (choose 2)

Roasted boneless chicken, salsa verde (gf, df)
Blackened market fish, chipotle vinaigrette (gf, df)
Confit lamb shoulder, honey, rosemary, fennel seed (gf, df)
Whole roasted side of salmon, dill and chive butter sauce (gf)
Slow roasted beef brisket, house rub, mustard and horseradish (gf, df)
Roasted cauliflower, hummus, zhoug, dukkah, pomegranate (gf, vegan)

Sides (choose 3)

Triple cooked potatoes, garlic aioli, chives (gf, vegan)
Jersey benne potatoes, seaweed butter, flaky salt (gf, v)
Salad leaves and herbs, honey and mustard vinaigrette (gf, df, v)
Seasonal vegetables, olive oil, lemon, toasted almonds (gf, vegan)
Grain and rice salad, toasted nuts and seeds, currants, herbs (gf, vegan)

Dessert (choose 2)

Tiramisu

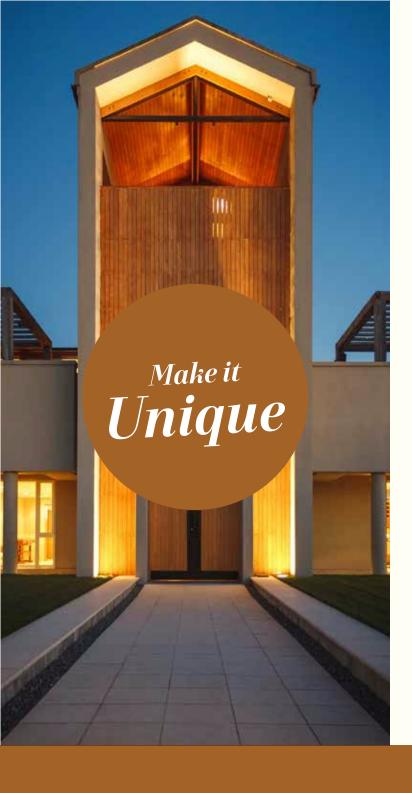
Seasonal fruit tarte tatin

Dark chocolate and hazelnut tart

Coconut and mango 'Eton mess' (gf, vegan)

Pavlova, seasonal fruit, whipped vanilla creme (gf)

Local cheeses along with seasonal garnishes and lavosh (gfa, dfa)





Wow your guests with a Frivilo Le Brun Cocktail on arrival



Have a private tasting in our wine library



Set your photobooth up with a view over the vineyards from the turret



Wow your guests with a bottle of our Single Vineyard wines to take away post your event

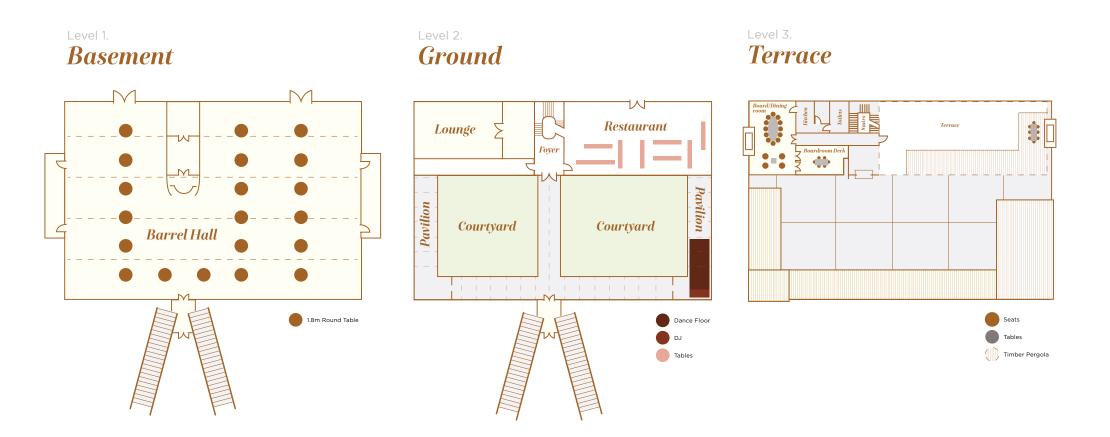


We know that music is a key ingredient to a great event. We can connect you with Marlboroughs best entertainers



Capture all the special moments from your event with one of our favourite photographers or videographers

Footprint





Private Hire Rates

Weddings

We are able to accommodate wedding ceremonies any day from 4:30pm, these will usually incur a \$1000 ceremony fee for use of either our spectacular terrace or impressive barrel hall.

If you require an earlier ceremony, this will incur an additional fee as we will have to restrict restaurant trade.

We have a minimum spend of \$7500 (incl gst) for weddings, inclusive of food and beverage.

To confirm your special date we only require a \$1000 non-refundable deposit.

Dinner Functions

We love to deliver amazing private evening functions for anniversary dinners, engagement parties, corporate events or any other life celebration.

We have a minimum spend of \$6500 (incl gst) for private evening events, this is inclusive of food and beverage.

To confirm your fabulous evening event, we only require a \$1000 non-refundable deposit.



