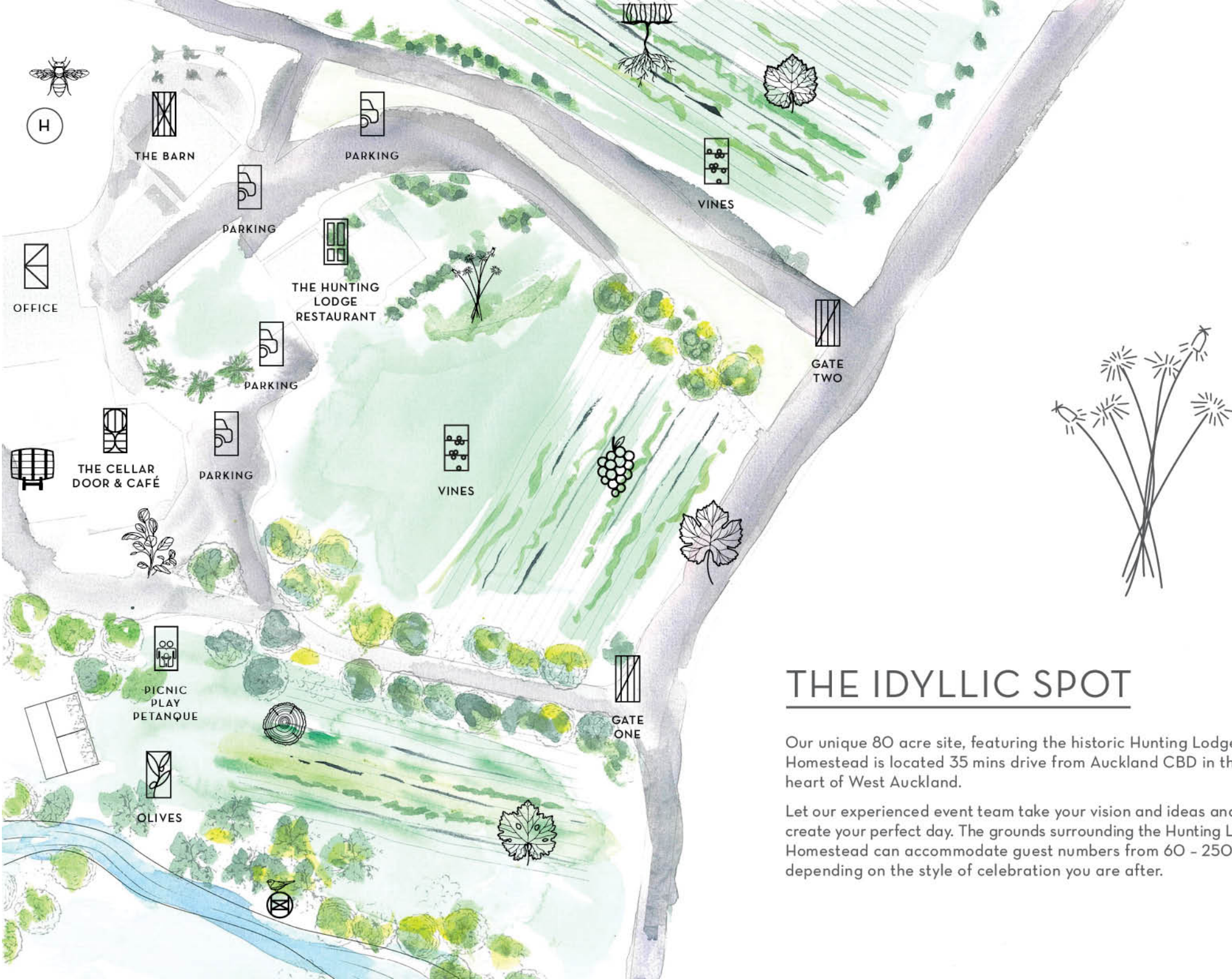


THE
**HUNTING
LODGE**





THE IDYLIC SPOT

Our unique 80 acre site, featuring the historic Hunting Lodge Homestead is located 35 mins drive from Auckland CBD in the heart of West Auckland.

Let our experienced event team take your vision and ideas and help create your perfect day. The grounds surrounding the Hunting Lodge Homestead can accommodate guest numbers from 60 - 250 depending on the style of celebration you are after.



THE BARN

IT'S YOURS FOR THE DAY

Spend your special day celebrating in our custom built barn looking out to picturesque west facing views to soak up every last ray of sunshine before the day ends. Whatever the season, the Hunting Lodge grounds provide an array of options to create your memories.

THE CEREMONY

Amongst the vines, or alongside the Barn. Choose your perfect spot anywhere within our grounds.



JERRY

Our renovated 1975 caravan can be pulled up to serve refreshments from the courtyard for you and your guests.*



THE
HUNTING
LODGE

*additional set up costs if to be used at a different location onsite.

OUR WINES

Our wine philosophy stems from our love of story telling. We love wines that tell a story of where they're from and reflect their terroir, and that doesn't finish with the bottle. The terroir of a wine extends to the environment and even the moment it is consumed. We believe some of the most memorable wines are not necessarily the most sought after or highly awarded, but the ones enjoyed with good friends and good food.

Our wines are approachable and enjoyable but also possess elegance and fruit purity, along with interest - that keeps evolving in the glass. We believe the last drop in the glass should be as interesting, or if not more so than the first sip. And the best judge of how good a wine really is — is whether you want another glass!

For a more customised option for your special day talk to us about blending your own wine or acquiring some of our limited edition Jeroboams to really make a statement.



PINOT NOIR ROSE

Aroma
Strawberry
& White Peach

Flavour
Honeydew &
Crème Brûlée

Structure
Fragrant & Lively

Summary
Delicate & Pure



PINOT GRIS

Aroma
Honeysuckle
& Nectarine

Flavour
Pear & Vanilla Bean

Structure
Opulent & Textural

Summary
Generous
& Balanced



MARSANNE VIOGNIER

Aroma
Apricot &
White Flowers

Flavour
Grapefruit &
Blackcurrant

Structure
Intense & Full-bodied

Summary
Luscious & Smooth



ALBARIÑO

Aroma
White Flower
& Fennel

Flavour
Peach &
Citrus Rind

Structure
Zest & Minerality

Summary
Fresh & Bold



SAUVIGNON BLANC

Aroma
Passionfruit & Herbs

Flavour
Grapefruit &
Blackcurrant

Structure
Aromatic & Crisp

Summary
Exuberant
& Intense



CHARDONNAY Hawkes Bay

Aroma
Citrus Rind &
Nectarine

Flavour
Almond & Popcorn

Structure
Mouth-filling
& Structured

Summary
Intricate & Plentiful



SINGLE VINEYARD PINOT NOIR Marlborough

Aroma
Dark Cherry & Red Plum

Flavour
Licorice & Dried
Thyme

Structure
Rich & Silky

Summary
Elegant
& Seductive



SINGLE VINEYARD PINOT NOIR Central Otago

Aroma
Black Cherry
& Vanilla Bean

Flavour
Boysenberry & Cocoa

Structure
Concentrated
& Full-bodied

Summary
Enticing & Assertive



LAGREIN

Aroma
Red Plum
& Cherry

Flavour
Boysenberry
& Licorice

Structure
Firm & Full-bodied

Summary
Charming & Assertive



SHARING IS CARING

As part of sharing your big day with close loved ones, carry on the sharing theme with our 'shared menu'. Why run the risk of any guests having major food envy when they can try a little bit of everything. Our sharing menu, designed by our award winning Executive Chef Des Harris and his team, is inspired by seasonal produce that where possible, we either grow ourselves or source locally. This option offers a wide range of not only delicious and substantial dishes but is visually impressive to ensure not only you but your guests are 'wowed' with this dining experience.



FIRST COURSE EXAMPLES

The Hunting Lodge charcuterie plate;
Cold smoked salmon, golden beetroot & marigold;
Il casaro buratta or farm vegetable salad, all served
with house bread & whipped butter.



MAIN COURSE OPTIONS

Hot smoked long line fish, sweet corn & lime;
 Kaipara Lamb shoulder, romanesco sauce & bbq onion;
 Aged beef sirloin, savoury eggplant & garden verde.



SIDES

Heirloom tomato salad;
 Our garden leaves & herbs buttered
 new potatoes.



DESSERT OPTIONS

Choose from a range of our inhouse pastry chefs
Vix's sweet treats or plated desserts



THE
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LODGE



STYLING YOUR DAY

Please see our optional extras list where you can select items to create your own bespoke look.



THE ORDER OF THE DAY

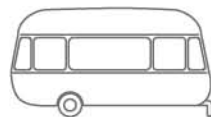
Wedding days can be action packed and getting the flow and timing right is one of the most important parts of making your day a success. To help kick off your planning we have put together a sample timeline which is tried and tested.



3.30PM
GUESTS
ARRIVE



4.00PM
CEREMONY
BEGINS



4.30PM
COCKTAILS
& CANAPES



5.00PM
BRIDAL
PHOTOS



6.00PM
GUESTS
SEATED



6.30PM
SPEECHES
START



8.45PM
CAKE
CUTTING



9.00PM
FIRST DANCE



11.50PM
GUESTS
DEPART

A bride in a white gown stands next to a wooden door decorated with white flowers. The door is set into a dark building with large windows. The scene is set on a gravel path.

IT'S TIME TO CELEBRATE

WE ARE CURRENTLY WORKING THROUGH
REVISED MENU AND VENUE PRICING SO PLEASE
GET IN TOUCH VIA EMAIL AND WE WILL SEND
YOU AN INFORMATION PACK ASAP.
EVENTS@THEHUNTINGLODGE.COM