





SAY I DO AT BRACU

Congratulations on your engagement.

We're so excited that you're considering
Bracu as the venue for your wedding.



WELCOME TO OUR OLIVE ESTATE

Situated on the sunlit slopes of the Bombay hills,
just 40 minutes from central Auckland.
A breathtakingly beautiful backdrop to your special day.



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CEREMONY

Your love is unique and your wedding should celebrate that.
Bracu offers multiple one-of-a-kind ceremony venue options.

INDOOR CEREMONIES

The Island is our new purpose-built covered outdoor ceremony area, a beautiful and versatile space, surrounded by the olive grove and a fresh water stream. The Island offers a picturesque all-weather ceremony option, or an impressive pre-drink location before the main event.

Seating for up to 100 people.



OUTDOOR CEREMONIES

Declare your vows outside in the olive grove or beside our tranquil lake with a picturesque view of the trees and surrounding Bombay hills. With a beautiful backdrop to enhance the romantic ambiance, you can choose your ideal location for your ceremony.

BRACU PAVILION

This beautifully designed reception venue caters for up to 190 guests cocktail style or 160 seated.



YOUR BRACU WEDDING

You will receive excellent service, advice and recommendations from our wedding experts and exclusive hire of the Pavilion on the day. Including complete set up and pack down, printed menus, your choice of round or rectangle tables, chairs, crockery and cutlery, glassware, napkins and tablecloths, a meal tasting to select your menu, management and co-ordination of your special day from start to finish. And of course, a wedding rehearsal.

BRACU CUISINE

Bracu is a fine dining destination that ignites the senses and captivates the palate.

Our talented team of chefs, deliver culinary delights that will leave your guests talking about the food long after your big day.

We use fresh seasonal offerings from passionate local producers and the Estate's own gardens in elegant and contemporary cuisine.

CANAPÉ MENU

HOT

Lamb cutlets
With mint yoghurt

Pulled pork slider
Coleslaw and a pickle

Buttermilk fried chicken drumstick
With BBQ sauce

Pork belly bites
In a sticky sesame sauce

Pork satay
In a spicy peanut sauce

Pommes dauphine
Garnished with truffle mayonnaise

COLD

Half shell oysters (seasonal)
Shallot vinegar

Salmon tartare
Red onion and crème fraiche

Cucumber tuna salad bite
Olive and dill

Mini wrap roll
Filled with herb crème cheese

Tomato, basil & brie
brie crostini and balsamic glaze

Ricotta and prosciutto
crostini honey

This menu is a sample of our canapé options and is subject to change and seasonal availability.
All dietary requirements can be catered for if arranged in advance.





THREE COURSE MENU

ENTRÉES

Cured salmon

Fresh apple, radish, chives, puffed rice and honey-mustard sauce

Tuna salad a la "Niçoise"

Fresh Tuna, beans, egg, tomato, and anchovy's mayonnaise

Duck roll

Cucumber seaweed roll with fresh vegetable, duck meat and peanut sauce (vegetarian option)

Bracu chicken garden salad

Garden salad served with warm chicken fillet

Roasted goats' cheese

Seasonal vegetables & puff pastry tart

Mediterranean delight

Prosciutto ham, olives, focaccia bread, feta, parmesan cheese and balsamic glaze

MAINS

Roasted eye fillet of beef

Served on potato puree, jus, roasted onions and crispy wafer potato

Beef cheek

Slow cooked beef cheek served with potato puree and roasted vegetables

Baked market fish

Served on potato bake, butter sauce, prawns, sweetcorn, and crispy carrot

Roasted breast of chicken

Served with paprika sauce, bake potato and seasonal vegetable

Pork fillet

Served with pumpkin-potato puree, truffle cream sauce and crispy potato

lamb loin

Lamb loin garnished with a lamb chop. kumara puree, jus and kumara chips

Salad and garlic potato to accompany

DESSERTS

Vanilla Cheesecake

Poached berries, caramelised white chocolate and home-made vanilla ice cream

Hot chocolate fondant

Vanilla crème anglaise, whipped cream and home-made vanilla ice cream

Dark chocolate mousse

With berry jelly, ice cream, crumble and creaux

Macha green tea mousse

Served with raspberry sorbet, lemon curd, orange gel and crumble

Sticky date cake

With apple puree, vanilla crème patisserie, caramel ice cream and salted caramel sauce
Mango Sorbet and Coconut



BEVERAGES

No dining experience is complete without the perfect selection of wines. We can assist by adding the perfect wine match to complement your food selection. We have an extensive range of wines available from the affordable to the exquisitely rare. Beer and non-alcoholic beverage selections are also available. Pure natural spring water is provided throughout your celebration at no extra charge.





PHOTOGRAPHY LOCATIONS

THE ESTATE

The estate offers a wide range of breathtaking photo and video opportunities. The beauty of the olive grove, tranquil lake, grand entry gates and rolling hills create exceptional, memorable photos. The gorgeous gazebo and elegant wine library may be available by special arrangement.





DIRECTORY

A selection of vendors to help you plan your day.

FLOWERS

Wild Flower Florist
Sardna Daya 021 472 644
info@wildflowerflorist.co.nz
wildflowerflorist.co.nz
flower walls | fairy light hire

Floral Stylist Co.
Sue Cameron 022 121 9175
info@floralstylist.co.nz
floralstylist.co.nz

CELEBRANTS

Kendall Crisp
021 040 8780
kendallcrisp.co.nz

Nichola Taylor
021 114 4947

Sue Smith
09 236 8190

Kathleen Bigwood
021 432 855

MUSIC

Mike Steffens DJ/MC
09 411 8663
info@mikesteffens-dj.co.nz

Nick Logan DJ/MC
0800 43 86 87

Bluesteel Band
021 889 551
bluesteelband.co.nz
findaband.co.nz

DJ4You
0800 354 473
sales@dj4you.co.nz
dj4you.co.nz

Jazz up your event
Renee Cosio 021 135 5757
info@jazzupyourevent.co.nz

WEDDING STATIONERY

Sketch Studio
Holly 021 206 2019
holly@sketchstudio.co.nz
sketchstudio.co.nz
invitations | stationery | signage

CAKES

Amy's Secret Kitchen
09 360 0018
admin@amyssecretkitchen.com
amyssecretkitchen.com

Scrumptious Wedding Cakes
Jo 021 967 891
scrumptiouscakesnz@gmail.com
scrumptiouscakesnz.co.nz

MAKE-UP

Kate Solley
katesollemakeup@gmail.com
www.katesollemakeup.com

Becca Stevens
021 264 6375
beccastevensmakeup@gmail.com

HIRE

Event Essentials
Shane McAlister 027 225 5255
shane@eventessentials.co.nz
eventessentials.co.nz
chairs | letter lights

The Pretty Prop Shop
Sarah Cruickshank 021 125 7536
theprettypropshop.co.nz

DB Events
0800 322 838
sales@dbevents.co.nz
dbevents.co.nz
AV | screens | sound | lighting

ESTATE HOUSE

Bridal party accommodation is available on the estate; perfect for pre-wedding celebrations and preparation for the big day.

OFF-SITE ACCOMMODATION

There are a number of local accommodation options for family, friends and the groomsmen just a short drive from the estate.

The Crowe's Nest
09 236 0357
thecrowesnest.co.nz

Moya Lodge
09 236 0410
moyalodge.co.nz

Heaven's Rest B&B
022 3121462
heavensrest.co.nz

The Lodge at Six Acres
09 236 0022

TRANSPORT

Bus, taxi, limousine and helicopter pick up and drop off can be organised by calling one of the following contacts:

First Class Classics
09 271 2552
hayden@firstclassclassics.co.nz
firstclassclassics.co.nz

Pavlovich Coachlines
09 620 5490
sales@pavlovich.co.nz
pavlovich.co.nz

Heletranz
09 415 3550
info@heletranz.co.nz
heletranz.co.nz

Inflite Charters
09 377 4406 | 0800 83 50 83
info@inflitecharters.com
inflitecharters.com



PRE-WEDDING ACTIVITIES

Looking for a way to relax or let off steam before the big day?
Why not experience some of the fun activities we have right here on
the estate. Ideal for hens or stag-dos.

BERETTA AT BRACU

Activities include clay bird shooting, air pistol shooting, air rifle shooting, archery
and knife throwing. Single or multi-activity packages are available and can be easily
integrated with dining options from Bracu Restaurant.

WINE TASTING AND ESTATE TOUR

Enjoy a guided tour through our 25,000 olive tree estate as you discover the varieties,
methods and process involved in creating our award winning
olive oil, all while enjoying New Zealand's finest wines.



FREQUENTLY ASKED QUESTIONS

These are a few questions we frequently get asked, if we've missed anything please don't hesitate to ask us.

Can we do a meal tasting?

Yes, we will arrange a meal tasting at Bracu closer to your wedding date.

Will the menu be able to cater to different dietary needs?

For example allergies, vegetarians, coeliac.

Yes, we will work with you to ensure all of your dietaries are catered for.

Do you allow BYO?

Unfortunately, we cannot accommodate BYO however we have an extensive wine and beverage list to suit every taste and budget.

Do you provide audio and visual equipment?

Yes. We have an in-house sound system with AUX cord and a 110-inch flat screen and a microphone to use on the day.

Do you provide on-site parking?

Yes, we have a private parking area for your wedding guests located next to the Pavilion.

Can we bring in outside vendors?

With the exception of food and beverage; yes, you are more than welcome to use your own choice of vendors. We can offer suggestions of some of the best vendors in the business.

When is pack down?

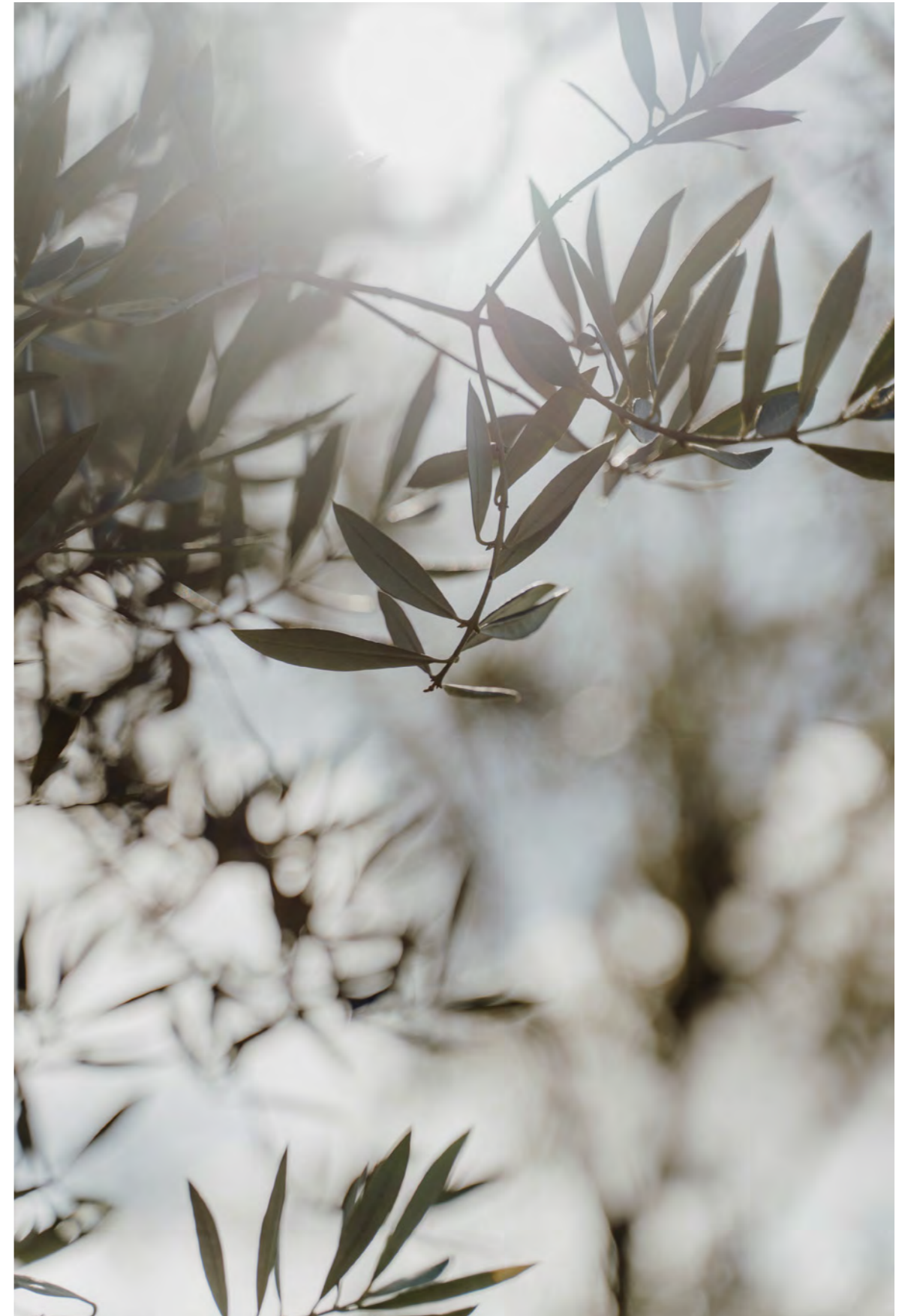
Our staff will pack down on the night when you and your guests have finished celebrating.

Who will be our point of contact on the day?

Our Wedding Planner will be there on the day with our experienced team to ensure everything runs smoothly, so you can enjoy your wedding stress-free.

Are our pets allowed?

Yes of course! Your pets are part of the family and are welcome to join you for your Bracu wedding.





CONTACT

For further information or to arrange an appointment please email us on events@bracu.co.nz or phone us on 09 236 1030