



HANS HERZOG

Christmas day 25 December 2018

Celebrating Christmas at one of New Zealand's most beautiful Estate!



The casual Bistro & Garden

12 noon Christmas Day Lunch

One seating only. The bistro closes at 3.30pm

Spoil your loved ones in the relaxed ambience of our Bistro! Sip on a glass of Sparkling Rose and enjoy a delicious 3 course set menu freshly prepared by our MasterChef's surrounded by beautiful gardens and our organic vineyard. Smell the roses; listen to the relaxing sound of water, the perfect setting for a lovely Christmas lunch.



Ticket price \$140 pp includes set 3- course menu, matching wines, a glass of Sparkling wine on arrival, 15% public holiday surcharge.

The iconic Gourmet Restaurant

The luxurious ambience of the elegant restaurant with its stylish lounge and sweeping verandas oozes European elegance. A splendid back drop for your Christmas celebration. A delicious 5-course market fresh set Degustation Menu from our Michelin star experienced Chefs is matched by Hans' famed wines. A true world class experience and a touch of heaven on earth. Kick off the festivities with a glass of Cuvee Therese Sparkling Rose and appetizers in the beautiful Winery. Therese & Hans are warm and welcoming hosts who love making their guests feel at home. Mingle with your fellow guests, have a chat with vivacious Therese or ask Hans, one of NZ's most celebrated winemakers anything about wine. Stroll through the vines and gardens or stay cool in the beautiful barrel hall.



Christmas Lunch

12.30pm

Aperitif with appetizers in our artisan boutique winery and gardens with a warm welcome by owners
Therese & Hans Herzog



1pm (one seating time only)

Lunch in the Gourmet Restaurant

Set 3 course market fresh menu matched with our highly acclaimed wines



Ticket price per person \$179

Christmas Dinner

7pm

Aperitif with appetizers in our artisan boutique winery and gardens with a warm welcome by owners
Therese & Hans Herzog



7.30pm (one seating time only)

Dinner in the Gourmet Restaurant

Set 5 course market fresh menu matched by our world class wines



Ticket price per person \$249

Cancellation Policy

No refunds will be offered for cancellations made by less than 30 days' notice.

Menu and Dietary requirements

Our MasterChef's prepare a wonderful menu from fresh market ingredients available on the day! We try to cater for allergies but there is a limit to dietary requirements due to the availability of fresh produce from our suppliers during the public holidays. Dietary requirements must be made with the booking!

Beverages

Please note that matching wines are 100ml servings and the dessert wine is 50ml. Extra charges will apply for additional wine, soft drinks, mineral water, coffee/tea, spirits, cigars etc.

Opening hours on Xmas day

The Bistro opens at noon for Lunch and closes at 3.30pm. The Restaurant opens at 12.30 to 4pm and 7pm till late. Bookings are essential.

Transport on public holiday is limited and we understand you may need to arrive early. The premises will open 30 minutes before the event for you to enjoy our gardens or have a pre-dining drink (in addition to the packages offered and charged separately).

Dress code: no dress code but we recommend 'smart casual' for the Restaurant at dinner.

Hans Herzog Estate | 81 Jeffries Road | Blenheim | Marlborough | New Zealand
Tel +64 (03) 572 8770 | www.herzog.co.nz | enjoy@herzog.co.nz