



HANS HERZOG

Christmas day 25 December 2020

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

The iconic Gourmet Restaurant

The wonderful ambience of the restaurant provides the perfect setting for your Christmas celebration. Our International chefs prepare a delicious market fresh set Degustation Menu 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 Sparkling Rose and appetizers in the beautiful Winery where Therese & Hans, the warm and welcoming owners, will greet and make you feel at home. Mingle with 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 \$190 (incl. 15% surcharge)

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 with our artisan wines



Ticket price per person \$260 (includes 15% surcharge)

'Communal Table'

Many of our guests from around the world like to sit with fellow travellers to have some fun with likeminded winos and foodies on those special days. Experience close encounters of an unexpected kind ;-). Let us know if you like to sit on a shared long table. Always a great way to celebrate - join the long table party!

Tickets

Please provide us with your credit cards details to secure your booking. We will charge your credit card on the 25 November when tickets will be emailed to you.

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 & Package

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 Restaurant opens at 12.30 to 4pm and 7pm till late. Open only for reservations.

Transport

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.