

2020
WEDDING
OF THE YEAR

Sony & Alistair



ALLELY ESTATE



FROM MAKING MEMORIES,
TO TIMELESS MOMENTS.
WE HELP YOU CREATE THEM
ALL AT ALLELY ESTATE

As seen in
BRIDE
& GROOM
Magazine

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Set in picturesque Kumeu, just 20 minutes from central Auckland, Allely Estate is the ultimate venue for a romantic wedding. With our elegant heritage villa, stunning outdoor marquee and beautiful manicured gardens, Allely Estate will make your wedding memorable - for all the right reasons.






Our venue offers

- Ceremony and reception areas
- 6m high marquee
- Wet weather options
- Talented chefs
- Food for all cultures and dietary needs
- Liquor licence until 1am
- Manicured gardens
- Free event planner

Alley Estate can accommodate

- Up to 80 for a sit-down function in our villa
- Up to 200 for a seated dinner reception in our outdoor marquee
- Up to 320 in the garden with marquee extensions
- 400+ for a stand-up cocktail event



We know this is one of the biggest, most special days of your life so our team at Allely Estate offer a truly flexible service to ensure you get the perfect wedding in the most stunning setting. From your first meeting until the end of your big day, our dedicated Client Manager (wedding planner) and Event Manager are both here to work with you and offer personalised service. We bend over backwards to deliver the experience of a lifetime for you and your guests. Whatever is on your wish list, our team are here to go the extra mile, and then some, to ensure your special day surpasses your expectations. We love creating the perfect day for our couples - we hope you're next.

**Peter & Catherine Cooke
and the Allely Estate team**



THE VENUE

Once upon a time, the land at Allely Estate was used to produce Selaks Wines. Today, we're passionate about producing magical moments for couples.

Allely Estate is a versatile venue offering a villa, garden and marquee that can be booked separately or together, depending on your requirements. All of our options have beautiful outlooks for your guests to enjoy.



HISTORIC VILLA

Our turn-of-the century villa features several entertaining spaces that ooze stately style and intimate ambience - this is a great option for wet or wintry days. French windows open out for a beautiful view of our gardens. There's also a special bridal room which brides or grooms can use to get ready, take photos in - or just to take a quiet moment.



MARQUEE

Our purpose-built open-sided marquee is a standout, especially when it's draped in fabric or adorned with floral styling. It boasts an extraordinary 6m-high ceiling, wrought iron chandeliers, Astroturf flooring and removable clear sides, so you can open it up to the gardens on a warm day.

Nice to know: We have a liquor licence until 1am and no noise regulations so you and your guests can celebrate well into the night.

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THE GARDENS

In its rural setting, surrounded by vineyards and orchards, Allely Estate is a serene spot with landscaped grounds including groomed gardens, hedge-lined paths, and courtyard. You might like to walk down the grass walkway and get married under the magnolia trees. During daylight, your guests can play games like petanque in the garden and as day turns to dusk, they'll be wowed by the beautiful feature lighting. Dance the night away under the moon and our fairy-light-lit courtyard.

FAY CAREY - FAY-PHOTOGRAPHY.COM



PHOTO OPPS

Sneak off for photos while your guests enjoy playing games of lawn croquet, petanque and giant Jenga. Our gardens, hedges, mature trees, historic villa and night-time lighting make beautiful backdrops for bridal photos.

As well as the gorgeous Allely Estate grounds, there are some amazing locations for photos nearby, including Muriwai Beach, Riverhead Forest, various vineyards and (depending on the time of year) fields of long grass.

A COMPLIMENTARY EVENTS PLANNER

We know wedding planning can get overwhelming at times, which is why we have an events planner available as a complimentary service. She is our secret weapon - countless weddings under her belt and more 5-star reviews from raving bride and grooms than we can count! An expert in local entertainment, decorators,

photographers, florists and accommodation and she's used to working with bride and grooms based overseas, too. She'll use her supreme organising skills, knowledge and inside contacts to work with you to create a day that reflects you and your budget - nothing is too difficult for her!

EXCEPTIONAL FARE

Meals are a highlight of any Allely Estate wedding - our experienced chefs know how to wow with their gourmet creations! Our talented chefs can cater to anyone's needs, cultures and ethnicities. They happily offer complete flexibility at planning time, from finger food to sit-down silver service to amazing buffet feasts featuring all your favourites. We take pride in how we present our food - when plated up, meals look good enough to rival the best of restaurants.

We cater to all dietary requirements - just notify us at time of selection.

YOUR WEDDING... YOUR MENU...YOUR WAY

Included in your wedding package is

- Your selection of after-ceremony canapes
- Buffet Wedding Menu
- Dessert buffet
- Tea and coffee

We also offer a beverage package, at an additional cost.

OUR AFTER-CEREMONY CANAPES

Included in every wedding package and served on platters at the completion of your ceremony

Choose 4 options from:

ANTIPASTO

A gourmet selection of cured meats, pates, dips, tureens, pickled vegetables, olives, and artisan breads

BREAD & DIPS

A selection of artisan bread served with your choice of 3 dips from:

Roasted garlic & basil aioli

Roasted eggplant hummus

Roast tomato & herb salsa

Smoked capsicum & apricot

Smoked salmon & dill crème fraiche

Moroccan pumpkin & carrot puree

Chicken liver & brandy pate

Avocado salsa

HORS D'OEUVRES

Mixed dumpling platters

Fresh sushi selection

Wontons (pork, chicken, vegetarian) with chilli sauce

Spring rolls with Asian dipping sauce

Salt & pepper squid with garlic aioli

Thai fish cakes with chilli sauce

Spicy buffalo wings

Beer-battered fish bites with lime aioli sauce

Beer-battered prawn tails with cocktail sauce

Honey soy chicken tulips with toasted sesame seeds

VEGETARIAN

Vegetarian rice paper rolls, with cabbage, bean sprouts, capsicum, mint & coriander

Thai-style vegetable spring rolls with nuoc cham dip

OUR BEVERAGE PACKAGE

Allely Estate NZ Blanc du Blanc Bubbles

Duck Point Sauvignon Blanc, Pinot Gris and Chardonnay, Rose

Duck Point Merlot, Pinot Noir, Syrah

Heineken, Sol, Tiger, Heineken Light, Heineken 0.0

Selection of fruit juices & soft drinks

\$45 per person for 6 hours

Wine selection subject to availability.

Alternative beverage packages available upon request



OUR BUFFET WEDDING MENU

A selection of freshly baked Artisan breads
served with herb flavoured butters

*Please choose 4 items from
the Ocean to the Paddock:*

FROM THE OCEAN

Grilled fish of the day

Served with wilted rocket and preserved
lemon Beurre Blanc glaze GF

Grilled salmon fillet

Citrus cured with a hollandaise sauce GF

Oven-roasted salmon fillet

With a soy glaze, toasted sesame seed,
wakame and pickled ginger GF

Market fish fillet

Layered with a mousse of prawn, salmon,
and dill, grilled and served with a lemon
butter sauce GF

Grilled fillet of fish

With a spicy herb tomato sauce
and parmesan crisp GF

SHARING PLATTERS OPTION

Our Buffet Wedding Menu can also be
served directly to your table
as sharing platters.

For this option, please choose 3 items
from the Ocean to the Paddock and
3 items from the Garden.



FROM THE PADDOCK TO THE PLATE

Crispy pork belly

With a mustard seed apple chutney and
maple smoked apple syrup GF

Roasted pork belly

With a plum and hoisin glaze and sautéed
shitake mushrooms GF

Lemon and thyme marinated lamb rump

Roasted with garlic and shallots and served
with garlic and shallot puree GF

Twice-cooked leg of lamb

Served with crispy kale and a mint jus GF

Oven-baked smoked chicken breast

In a creamy mushroom and spinach sauce GF

Grilled honey-soy chicken breast

With toasted sesame seeds & crispy noodle

Baby spinach and feta-rolled chicken thigh

Served with tomato and basil sauce GF

Roast sirloin of beef

With a garden herb and pistachio crust,
served medium rare with a red wine jus GF

Smoked and BBQ slow-cooked beef short rib

Served with sticky BBQ sauce GF

Cannelloni fresh pasta

Filled with ricotta cheese and baby spinach,
baked in the oven with a creamy tomato
sauce and a parmesan crust

FROM THE GARDEN

Please choose 4 items from:

SALADS

Rocket, date, walnut and parmesan salad
with a balsamic mustard dressing *GF*

Gourmet steamed potato salad, spring onions,
grain mustard, chopped Italian parsley and
homemade mayonnaise *GF*

Greek salad of tomato, cucumber, olives,
red onion and feta cheese *GF*

Seasonal green garden salad with
cherry tomatoes, cucumber, sprouts
and citrus dressing *GF*

Cos lettuce, crispy bacon, toasted croutons,
crushed eggs and garlic mayo dressing

Toasted sweetcorn and avocado mixed with
quinoa, tomato, coriander and roasted nuts,
with a lemon dressing *GF*

Roasted tomato and couscous with feta,
chickpeas, cucumber, fresh thyme, and an
olive oil and paprika dressing *GF*

Asian vegetable salad, crispy noodles
with a coconut and peanut dressing

HOT VEGETABLES

Garlic roasted green beans glazed with a
honey almond butter and fresh herbs *GF*

Steamed broccoli and cauliflower
with a grilled cheese and paprika crust

Roasted root vegetables
with garlic and seeded aioli *GF*

Steamed Asian greens
with garlic oyster sauce *GF*

Baby gourmet potatoes roasted with fresh
rosemary, sea salt, and olive oil *GF*

Warm roasted vegetable salad of Red Rascal
potatoes, sweet potatoes, capsicum,
red onion and toasted pinenuts
with wilted rocket and a sweet mustard
and herb dressing *GF*

DESSERT BUFFET

Included in every wedding package.

Choose 3 options from:

Mille-feuille

Three sheets of puff pastry layered with
your choice of either a dark chocolate and
roasted hazelnut mousse, vanilla custard
or salted caramel

Profiterole crème brûlée

Choux pastry with your choice of filling,
crème brûlée and topped with icing sugar
Choose from salted caramel,
Ferrero Rocher or raspberry fillings

Black Forest gâteau

Layered with a luxuriant chocolate and
cherry mousse, topped with a cocoa glaze
and berry cream

Mini lemon or passionfruit meringue tart

Filled with a smooth curd, encased in a
sweet almond tart and finished with a
flamed Italian meringue

White chocolate and raspberry cheesecake

Creamy white chocolate and raspberry on a
biscuit base

Entremet Tiramisu

Filled with coffee mousse and chocolate
sponge cake

Passionfruit panacotta gâteau

Rhum and milk chocolate, topped with
passionfruit panacotta and vanilla ganache *GF*

Vanilla, raspberry and coconut gâteau

Layers of vanilla, sponge cake, vanilla
ganache and raspberry gel *GF*

SOMETHING EXTRA

Extra cost applies

Premium local New Zealand cheese
selection served with dried fruits,
toasted nuts, fruit jelly,
honeycomb, biscuits and freshly
baked artisan breads

INDIAN WEDDINGS

We love hosting beautiful Indian weddings at Allely Estate! We have several suitable Mandap locations, plenty of space for performances, and rooms for performers to get dressed. Our chefs are experienced at making authentic Indian dishes and happy to create a menu based on your specific preferences.

SOME OF OUR MOST POPULAR INDIAN DISHES INCLUDE:

Mushroom manchurian

Tempura-battered mushrooms in a spicy barbeque sauce

Gobi 65

Tempura-battered cauliflower with a reduced curry yoghurt sauce

Aloo pakora

Thinly sliced potato, deep-fried in a spicy batter

Vegetable manchurian balls

Fried, mixed vegetable balls with a tomato chilli sauce

Onion bhajee

Crispy fried onion balls blended with curry spices

Bombay potatoes

Curry seasoned roast potatoes

Malai kofta

Spiced paneer and potato balls in a tomato and cashew sauce

Paneer tikka masala

Crunchy paneer in a rich creamy masala sauce

Aloo baingan

Oven-baked eggplant, potato, tomato and chickpeas, seasoned with curry spices

Bharli vangi

Eggplant with spicy nut stuffing, slow cooked in coconut and tamarind sauce



NISHA RAYJI - NISHARAYJI.COM

“What a place!!! We honestly could not be more grateful to the team at Allely for making this the best day of our lives. Nothing was too much to ask and the guidance we received was phenomenal. 10000% recommend.”

Yutika and Prince

Dal makhani

Spiced urad dhal and red kidney beans

Vegetarian biriyani

Layered vegetable rice

BREAD & EXTRAS

Naan bread, roti, paratha and papadums



PASIFIKA WEDDINGS

The whole Estate comes alive when we have vibrant Pasifika weddings! We have plenty of space for performances and dances (inside the marquee and out), and rooms for performers to get ready in.

We're experienced in delivering all Pacific Island cultural requirements, including having chefs that know how to handle whole pigs. Speaking of food, we can cater to all your needs and create a feast that's exactly what you've dreamed of!

OUR PASIFIKA DISHES INCLUDE:

Prawn surimi salad

A combination of prawns and surimi mixed in a spicy tomato cocktail sauce

Seafood salad

Pan-seared mussels, squid, prawns and octopus, tossed in a mix of finely cut vegetables, drizzled with a citrus seafood dressing

Raw fish

Fresh market fish fillet, marinated in lemon and lime juice, finished with tomato, cucumber and coconut cream

Taro twice-cooked

Steamed and baked taro with wilted spinach and coconut sauce

Fish lolo

Fresh market fish, pan-fried with garlic and chilli, finished with coconut cream sauce

Chop suey

Traditional Sapa Sui with beef or chicken

Roast of pork

Boneless roast of pork with crackling, gravy and grilled apple



FAY CAREY - FAY-PHOTOGRAPHY.COM



“Boy oh boy my husband and I were BLOWN away by the service we received from when we booked the venue 1 year ago right up until the end of our wedding night! Let me start with the service: my husband and I felt like royalty, our guests felt like royalty. Everything was just 200 percent perfect. If you are thinking of having your wedding here you will not be disappointed! Just trust that you will be in the best hands in the business! Not only is the service and food amazing, but how well they maintain their gardens is just the icing of the cake!”

Mr and Mrs Latu

OUR PLATED WEDDING MENU

A TRIO OF ENTRÉE

Choose 3 options to be served as a trio:

MEAT

Crispy smoked duck breast

Served with a chilli mandarin glaze GF

Slow-baked pork belly and crispy crackling

With braised red cabbage
and apple chutney GF

Sticky pork belly

With a shiitake mushroom
and sweet asian sauce GF

Pan-seared venison

Served with a blackberry labna
and crispy apple salad GF

Seared Moroccan lamb loin

On smoked eggplant puree
topped with a herb feta GF

Honey-glazed smoked chicken breast

On a roast potato
and sour cream salad GF

Grilled beef fillet

Wrapped in crispy bacon, topped
with a wild mushroom hollandaise GF

Seared duck breast

With a balsamic caramelised onion jam
and cherry compote GF

VEGETARIAN

Ratatouille

Baked zucchini, squash,
eggplant and bocconcini stack
served with a garlic tomato glaze
and micro salad GF

Traditional Dumpling

Vegetable dumpling with a soy ginger glaze

Quinoa falafel

With minted labna and zucchini spaghetti GF

Vegetable spaghetti

With a tomato herb reduction
and topped with crumbled paneer GF

Tomato, basil and mozzarella

With olive oil and a balsamic reduction GF

Grilled mushroom

With olive tapenade and feta GF

SEAFOOD

Salt and pepper squid

With smoked paprika aioli
and crispy leeks GF

Manuka hot smoked salmon

With dill cream cheese
and baked crostini

Seared scallop

With grapefruit, apple salad
and smoked roe cream GF

Crab and snapper salad

With avocado salsa GF

Sugar cured salmon

With orange, fennel
and watercress salad GF

Coconut prawns

On a satay rice cake
and minted yoghurt GF

Seared tuna loin

On bouillabaisse gel
with baby fennel crisps GF

Seared hapuka

With roasted bell pepper salad
and herb pesto GF

PATERSON BROWN - PATERSONBROWN.CO.NZ



OUR PLATED WEDDING MENU

MAINS

Select 2 options for your guests to choose from:

Lamb rump

Oven-roasted lamb rump with a herb crust, served on minted crushed new potatoes and pan jus GF

Lamb rack & fillet

With a mustard crust, served on a sweet potato ragout and a red wine jus GF

Crispy pork belly

Oven-roasted with crunchy crackling, served on a roast medley of root vegetables, with a brandy apple sauce GF

Market fish

Grilled and served on Paris mash with wilted rocket and lime hollandaise GF

Snapper fillet

Crispy skin side up, garnished with garlic prawn and scallop, served on crunchy sauté potato and garlic butter GF

Grilled salmon fillet

With lemon-buttered new potatoes, wilted spinach topped with hollandaise sauce GF

Beef short rib

With buttered crushed potatoes, crispy bacon, grilled mushroom and shallots finished with a red wine jus GF

Seared New York cut sirloin

Served with crispy potato batons, water cress, poached egg and a bearnaise sauce GF



Grilled chicken breast

Herb & garlic marinated on potato rosti and served with a creamy wild mushroom glaze GF

Baked chicken breast

With truffle-mash potato, rocket leaves, crispy bacon and a fresh herb jus GF

Vegetable ratatouille

Ratatouille roulade of baked zucchini, squash, eggplant and stack served with a garlic tomato glaze and micro salad GF

Vegetarian vegan lasagne

Layers of grilled and baked vegetables and pasta served on Jerusalem artichoke mash, with a fresh herb and tomato pesto GF

“We just wanted to say a massive THANK YOU!! You made our special day everything we could've dreamed of and more. The venue, food, drinks, lights, ground - everything was incredible so thank you thank you thank you!! We have guests that are still raving about how yummy the food was & how beautiful the venue is! I have been recommending your venue to others, because how could you not love it!”

Jaydene & Sam

OUR PRICING

WEDDING PACKAGE PRICE LIST

(May 2022 - April 2023)

OFF-PEAK SEASON May to September		
Saturday	\$149 pp	Minimum 70 adults
Friday & Sunday	\$139 pp	Minimum 70 adults
Monday to Thursday	\$120 pp	Minimum 60 adults

PEAK SEASON October to April		
Saturday	\$179 pp	Minimum 100 adults
Friday & Sunday	\$159 pp	Minimum 70 adults
Monday to Thursday	\$139 pp	Minimum 60 adults

Prices are inclusive of GST

Prices are exclusive of beverages

Children under 10 are half price,
children under 5 are free

10% public holiday surcharge

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© LIONEL TAN PHOTOGRAPHY

YOUR WEDDING PACKAGE INCLUDES

An experienced function wedding planner to offer planning advice and on-the-day support

Venue hire, including ceremony and reception, for up to six hours

A choice of our post-ceremony canapes

Premium Wedding Buffet menu

Dessert buffet, tea and coffee

Reception chairs, tables, table linen, glassware and crockery

Use of gardens and 40 ceremony chairs

Private use of our historic bridal room

Use of our in-house music system

Wet-weather ceremony options

Cake table and knife

OPTIONAL EXTRAS

Extend your time at the Estate

Beverage package

Plated Menu \$15 per person

Drapery of our marquee

Dance floor

Photo booth

Wishing well

Bouncy castle

TV screen





"Absolutely wonderful place to get married. We had the most amazing day. Athina has made our journey throughout so easy and made us feel comfortable with levels changing from orange to red reassuring us along the way. Such a stressful time organising a wedding and throw in covid to top it off. But all went well.

Thank you Athina for all your hard work leading up to and on the day you are amazing and will highly recommend you as a wedding planner for my future Brides."

**Tash and James
and of course Humphrey**

Wedding 02/02/2022

© Geoff Salisbury Photography NZ

"First and foremost just want to say a massive thank you for literally EVERYTHING you have done for etu and I. From day one meeting you to the postponements due to COVID then finally sealing the deal officially. You've made this entire process an absolute walk in the park and we couldn't have asked for a better host then yourself and your lovely staff on the day. Truly grateful and blessed the day was a success minus the smoke machine hiccup lol Thank you Athina 🙏 We will be booking again in future and have already recommended this location to family and friends."

Siu and Etu

Wedding 15/12/2021

© Kiri Marsters Photography



"Just wanted to say a huge thank you to you and your staff. Our wedding day went off amazingly, we had a wonderful time and so did all our guests. We really appreciated all your help with the planning , and it has been a challenging time but all your support and help fixed everything. Honestly we couldn't have done it without your help so thanks so much. Guests were very amazed by the great service from your staff and loved the food, we have been getting so many compliments.

Thanks again and God Bless."

Aloma and Ross

Wedding 29/12/2021

©Storybridge Photography & Videography

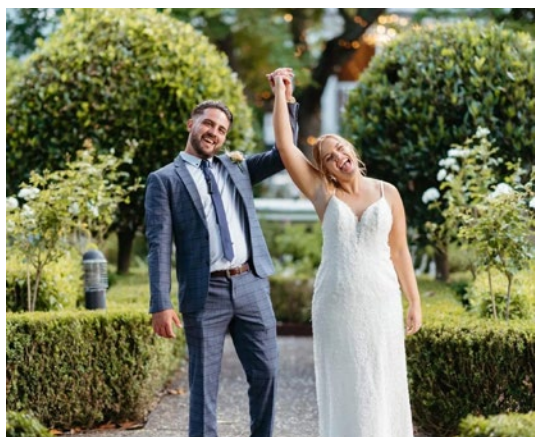


"The most amazing team at Allely Estate. I cannot thank Athina enough for bringing my special day to life. She was an angel through some trying times. I have nothing but good things to say about this place. I planned my wedding in ONE MONTH. With being in a crunch for time and having a range of questions and requests, Athina really catered to everything I wanted. We didn't have the biggest of budgets but working as a team we made do with what we had! This place will hold such a special place in my heart as this was where my mum shared her last bout of energy and walked me down the aisle. My mum adored Athina and said she was an angel sent to us at the perfect time. I asked Athina if I could shave our heads for cancer here and she supported us the whole way. She took care of my mum when she was starting to feel weak throughout the night. I am so overjoyed to have been married here. The whole process was stress free and I cannot recommend them enough. Love love love Allely Estate."

Jony and Alistair

Wedding 21/11/20

© PIA Photo & Film



"Wow! Where do I even start. I cannot thank you enough for your support and guidance not just on the wedding day but over the last year. I truly don't think it would have gone to plan if it hadn't had been for you ♥ not only with planning but with keeping Luke and I calm, watered and fed on the day! It is so truly appreciated and I could not recommend yourself and Allely Estate more to other brides. Truly brought our vision to life. ♥"

Thanks in advance."

Luke and Monique

Wedding 06/01/2022

© Esmeandlogan

"I just wanted to send through a huge thanks to you and everyone else at Allely Estate for the care and involvement in making Brendan's and my wedding day perfect."

We don't think our day could have been any better and the food was outstanding.

My mother passed on Monday the 10th of January, and I know she takes with her the memory of our wedding. She really loved getting the VIP treatment from you and said there was so many times you checked in with her too which really warms my heart.

Again thank you for our celebration and being so instrumental in our day." ♥

Anna and Brendan

Wedding 09/12/2021

© Antonia Pearl Photography



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After the tumultuous year that was 2020, it was so wonderful to read all of the love stories from couples who were able to tie the knot and enter our Wedding of the Year competition. We're delighted to announce our winners, Jony and Alistair! Planning their wedding in just one month, their gorgeous celebration had it all – happiness, heartbreak, and an amazing surprise. Jony shares their story.....

Our wedding is a whirlwind of a story, full of love and gratitude. Alistair and I met in primary school, and I've had a crush on him ever since! After leaving high school I bumped into him at a party and we haven't gone a day without speaking since.

While we were dating, my mother Luna was diagnosed with terminal cancer. It was a tough time but she told us to stay positive and surround ourselves with happiness. One of her dreams was to see us get married,

cont:-





so with the help of his family and blessing from mum, Alistair proposed to me on a romantic date at Auckland Botanic Gardens. Later that night, when celebrating with loved ones, we announced that the wedding would be in one month!

Mum was thrilled to start planning and help where she could. She accompanied me to every venue scouting and was on the hunt for a stunning outfit for herself – a hot pink blazer and skirt combo that she'd rock on our wedding day. Everything fell into place.

Our big day rolled around on the 21st of November 2020. I got ready in my childhood home with my bridesmaids, and did my own hair and makeup.



Allely Estate was the perfect location for our garden vineyard theme with gorgeous minimalist décor in white and green. My mum walked me up the aisle for our Catholic ceremony and the weather was just right.

After the ceremony, Allely Estate had a beautiful canapé area prepared with drinks and nibbles while we had our photoshoot. The garden theme was carried well into the reception, with a beautiful installation above the head table.

Before our first dance we announced that we would not be doing our traditional Filipino performance where the guests put money into our clothes – instead we would be shaving our heads in solidarity with my

cont:-





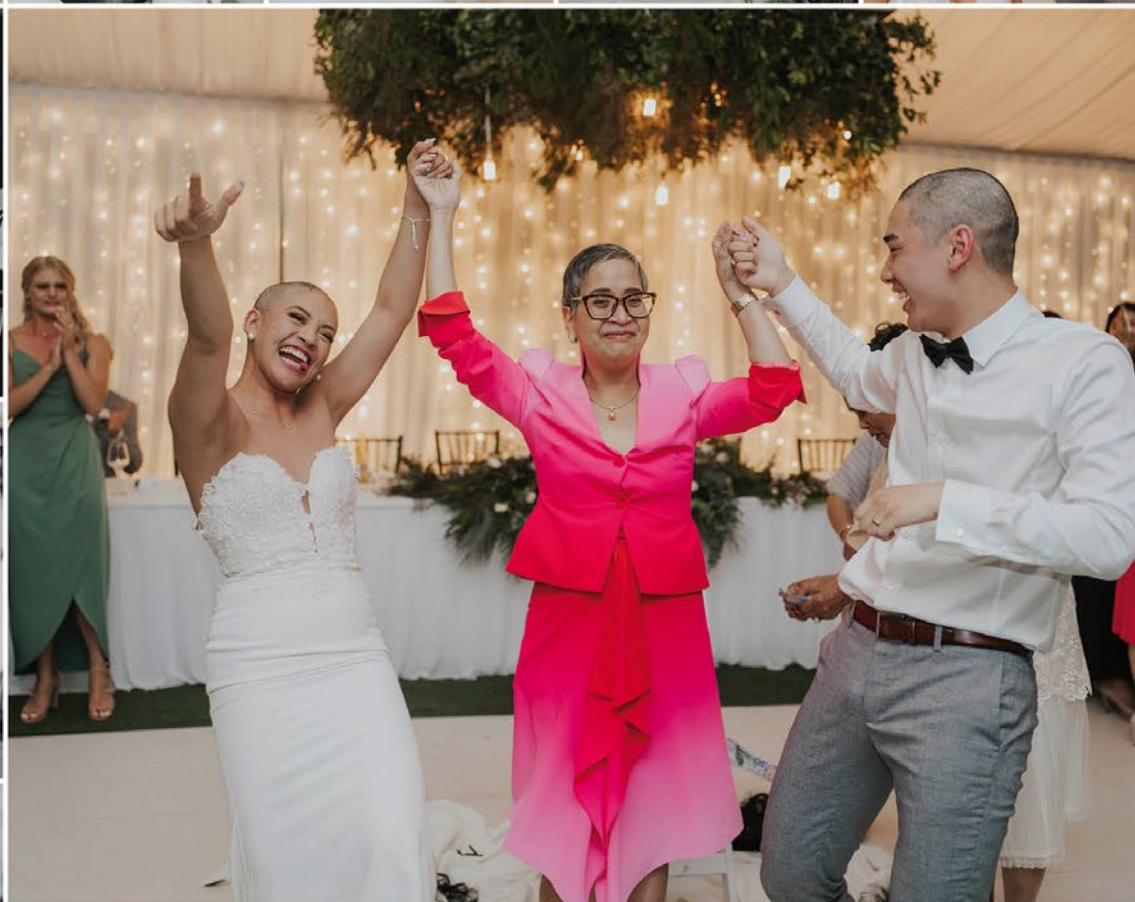
strong mother. We asked that if our guests had any money they lay it in front of us and we would donate it all to the Cancer Society. Our locks were buzzed off our heads and we raised around \$3000 that night. Everyone cheered and cried; it was an emotional experience. Thinking we'd be doing it for mum, we didn't realise that it would touch everyone else in the room. Everyone has been affected by cancer, whether it be themselves, family or a friend.

After an amazing day, we danced the night away as a bald married couple and had the best day of our lives. ❤️



Photos by Songbirds Photography
 @_piaphoto www.songbirdsp photography.com
 Venue & catering: Allely Estate
 www.allelyestate.co.nz
 Bride's gown: Lainee Hermesen Bridal
 Bridesmaid dresses: Paganl
 Hair & makeup: Jony (the bride) @jony.creates
 Rings: Nolan and Vada / Groom's attire: Politix
 Florist: Flowers by Frieda / Cake: Butterdream Cakery
 Entertainment: David Gall / Video: Simple Press Studios

Jony and Alistair have won a luxurious holiday at Millbrook Resort in Queenstown, a styled photo shoot from Holly & Co. and Williams Photography, epic Queenstown activity package, plus gifts from Gorge Magazines, Eiderdown, Nude by Nature, Russell Hobbs, Wallace Cotton, Ironclad Pan, Coach and SodaStream.





ALLELY ESTATE

We'd love to show you around Allely Estate on a private tour. Please make an appointment with our wedding planner now to talk about the sort of day your guests will be talking about for years.

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www.allelyestate.co.nz

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