

2020
WEDDING
OF THE YEAR

Sony & Alistair



As seen in
**BRIDE
& GROOM**
Magazine



ALLELY ESTATE



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

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MAR 22 - MAR 23

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 (event 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.

OUR CLIENT MANAGER

We know wedding planning can get overwhelming at times, which is why we have our Client Manager who has years of experience delivering weddings at Allely Estate. She is **our secret weapon**, with countless weddings under her belt and more 5-star reviews from raving brides and grooms than we can count. She has a suite of trusted vendors from local entertainment, decorators, photographers, florists,

accommodation and so much more that she can recommend to you to contact and work directly with. She will work with our in-house decorators on your behalf. She has worked with countless international Brides and Grooms to be. 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



CLASSIC 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 greens and preserved lemon Beurre Blanc NAG

Grilled salmon fillet

Citrus cured with a hollandaise sauce NAG

Oven-roasted salmon fillet

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

Market fish fillet

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

Grilled fillet of fish

With a spicy herb tomato sauce and parmesan crisp NAG

* NAG - No Added Gluten

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 NAG

Roasted pork belly

With a plum and hoisin glaze and sautéed shitake mushrooms NAG

Lemon and thyme marinated lamb rump

Roasted with shallots and chimichurri NAG

Twice-cooked leg of lamb

Served with crispy kale and a mint jus NAG

Oven-baked smoked chicken breast

In a creamy mushroom and spinach sauce NAG

Grilled honey-soy chicken breast

With toasted sesame seeds & crispy noodle

Baby spinach and feta-rolled chicken thigh

Served with tomato and basil sauce NAG

Roast sirloin of beef

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

Smoked and BBQ slow-cooked beef short rib

Served with sticky BBQ sauce NAG

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

Seasonal leaves, date, walnut and parmesan salad with a balsamic mustard dressing *NAG*

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

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

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

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 *NAG*

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

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

HOT VEGETABLES

Garlic roasted seasonal vegetables glazed with a honey almond butter and fresh herbs *NAG*

Steamed broccoli and cauliflower with a grilled cheese and paprika crust

Roasted root vegetables with garlic and seeded aioli *NAG*

Steamed Asian greens with garlic oyster sauce *NAG*

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

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 *NAG*

DESSERT BUFFET

*Included in every wedding package.
Choose 3 options from:*

Chocolate Tart

Rich Chocolate Cremieux in a sweet tart shell

Caramel Tart

Salted Caramel in a sweet tart shell

Lemon Tart

Lemon Cream in a sweet tart shell

Chocolate Mousse Dome

Rich Chocolate Mousse dusted with Chocolate on top of sweet pastry

Pistachio Choux

Choux pastry filled with pistachio and mascarpone cream, dusted with craquelin

Raspberry Choux

Choux Pastry filled with a raspberry and mascarpone cream, dusted with craquelin

Cheesecake

Glazed Cheesecake on top of Spiced Pastry tart, with a white chocolate shard

Macaron

Macaron Shell filled with flavoured Ganache

NAG is available upon request

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

* *NAG - No Added Gluten*

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.

CANAPE OPTIONS

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

Choose 4 options from either below or from our after ceremony canapes list.

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

VEGETARIAN MAINS

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 RAVJI - NISHARAVJI.COM

Dal makhani

Spiced urad dhal and red kidney beans

Vegetarian biriyani

Layered vegetable rice

MEAT/FISH

Lamb Rogan Josh

Lamb braised with gravy and aromatic spices

Goan Fish

Tender fish in a aromatic tomato coconut curry

Handi Chicken

Aromatic, tender boneless chicken cooked in a creamy curry sauce

Chicken Tikka Masala

Boneless Chicken in a Mildly Spicy and Creamy Tomato Sauce

Butter Chicken

Chicken with a spiced tomato and butter sauce

BREAD & EXTRAS

Naan bread, roti, paratha and papadums

INDIAN DESSERTS

By arrangement and may be subject to an additional charge



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:

NZ Half Shelled Mussels

Steamed in a curried coconut cream

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



“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 NAG

Slow-baked pork belly and crispy crackling

With braised red cabbage
and apple chutney NAG

Sticky pork belly

With a shiitake mushroom
and sweet asian sauce NAG

Pan-seared venison

Served with a blackberry labna
and crispy apple salad NAG

Seared Moroccan lamb loin

On smoked eggplant puree
topped with a herb feta NAG

Honey-glazed smoked chicken breast

On a roast potato
and sour cream salad NAG

Grilled beef fillet

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

Seared duck breast

With a balsamic caramelised onion jam
and cherry compote NAG

VEGETARIAN

Ratatouille

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

Traditional Dumpling

Vegetable dumpling with a soy ginger glaze

Quinoa falafel

With minted labna and zucchini spaghetti NAG

Vegetable spaghetti

With a tomato herb reduction
and topped with crumbled paneer NAG

Tomato, basil and mozzarella

With olive oil and a balsamic reduction NAG

Grilled mushroom

With olive tapenade and feta NAG

SEAFOOD

Salt and pepper squid

With smoked paprika aioli
and crispy leeks NAG

Manuka hot smoked salmon

With dill cream cheese
and baked crostini

Seared scallop

With grapefruit, apple salad
and smoked roe cream NAG

Crab and snapper salad

With avocado salsa NAG

Coconut prawns

On a satay rice cake
and minted yoghurt NAG

Seared tuna loin

With Miso mayonnaise and Tobiko caviar

Seared Market Fish

Grilled and served on Paris mash with
wilted greens and citrus hollandaise

PATERSON BROWN - PATERSONBROWN.CO.NZ



* NAG - No Added Gluten

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 NAG

Lamb rack & fillet

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

Crispy pork belly

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

Market fish

Grilled and served on Paris mash with wilted greens and citrus hollandaise NAG

Snapper fillet

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

Grilled salmon fillet

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

Beef short rib

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

Seared New York cut sirloin

Served with crispy twice cooked potatoes, poached egg and a bearnaise sauce NAG



Grilled chicken breast

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

Baked chicken breast

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

Vegetable ratatouille

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

Vegetarian vegan lasagne

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

“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!”

* NAG - No Added Gluten

Jaydene & Sam

OUR PREMIUM PLATED WEDDING MENU

MAXIMUM 100 GUESTS

ENTRÉE

Select 2 options:

Market Fish Crudo

With White Soy, Pickled Shallot, Crayfish
Mayonnaise

Lamb ribs

With Roasted Sesame, Sweet Soy Sauce,
Spring Onion

Pork Terrine

With Sourdough, Shallot Vinaigrette

MAINS

Select 2 options:

Roasted Eye Fillet

With Potato Gratin, Wilted Greens,
Café De Paris Butter

Seared Duck Breast

With Confit Fennel, Balsamic Beetroot,
and Spiced Jus

Market fish

With Baby Leek, New Zealand Mussels,
Dashi Buerre Blanc and Crayfish Oil

Duo of Lamb

With Potato Fondant, Grilled Shallot,
Peppercorn Jus

Potato Gnocchi

With Feta, Spiced Tomato, Toasted
Seeds, Fried Basil

FOR THE TABLE

*Seasonal Green Salad with Shallot
Vinaigrette*

*Crispy Potatoes with Confit Garlic
Dressing and Sage*

DESSERTS

*Individual plated selection from our
existing menu*



OUR PRICING

CLASSIC WEDDING PACKAGE PRICE LIST

Effective 1 July 2023

(Please note prices may be subject to change)

OFF-PEAK SEASON

May to September

Saturday	\$159 pp	Minimum 80 adults
Friday & Sunday	\$149 pp	Minimum 80 adults
Monday to Thursday	\$130 pp	Minimum 70 adults

PEAK SEASON

October to April

Saturday	\$189 pp	Minimum 100 adults
Friday & Sunday	\$169 pp	Minimum 80 adults
Monday to Thursday	\$149 pp	Minimum 70 adults

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



© LIONEL TAN PHOTOGRAPHY

BEVERAGE PACKAGES

Classic	\$45 pp
Premium	\$60 pp
Premium Plus	\$70 pp

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

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

OUR PREMIUM PRICING

MAXIMUM 100 GUESTS

PREMIUM PACKAGE PRICE LIST

Effective 1 July 2023

(Please note prices may be subject to change)

OFF-PEAK SEASON May to September	
Saturday	\$189 pp
Sunday & Weekdays	\$159 pp

PEAK SEASON October to April	
Saturday	\$209 pp
Sunday & Weekdays	\$189 pp

BEVERAGE PACKAGES	
Classic	\$45 pp
Premium	\$60 pp
Premium Plus	\$70 pp

ADDITIONAL OPTIONS:

A Pre-Wedding Menu Tasting \$250
Maximum 4 People per couple

© GEOFF SALISBURY PHOTOGRAPHY NZ





"It was the perfect spring garden wedding. The heavens smiled upon us and offered us a lovely sunny Sunday afternoon to have our outdoor wedding. The staff were so helpful, and unobtrusive. They knew the best times to check in on us, offer us water to remind us to keep hydrated in our busy times, and platters of appetizers in the bridal room while we were catching our breath before our wedding dance. We were on schedule the whole time, and everything was well-organised. The guests couldn't stop gushing about the venue, food, and service. Thank you, Allely Estate staff, for making our wedding so memorable. We will be definitely recommending your venue for any future events or functions."

Louise and Michael
Wedding 18/09/2022

©

"I'm so glad that I chose Allely as my wedding venue! The staff are wonderful, the venue is immaculate, and my wedding was how I had imagined. Thank you for making our day even more special!!"

Pratik and Komal
Wedding 29/11/2022
© Rolling Canvas



"Our wedding at Allely Estate was a life highlight, for sure. Everything ran so smoothly and was so much fun. Our guests all commented on how beautiful the venue was, how good the food was, and how well the day ran. The way it was scheduled made it an engaging and exciting experience that never dragged. Although our ceremony got rained indoors, the villa was beautiful and intimate. When the weather eased, the courtyard was so perfect for our first dance. The venue has tons of areas that make for gorgeous photos. The staff were friendly, attentive, and accommodating. Everything was set up perfectly without us having to oversee on the day, so we were free to prepare and enjoy the lead-up. Thanks to all the staff at Allely!"

Ben & Eden
Wedding 29/10/2022
© Kiri Marsters Photography



“Allely Estate ticked all the boxes for us. We visited a number of venues but Allely is the one that stood out above the rest. Athina the coordinator was a Godsend, she made the planning process seamless and simple. Our wedding day was spectacular and it would not have been the day it was if it were anywhere else. Allely Estate was amazing and I highly recommend it to anyone..”

Adeline & Joseph

Wedding 31/03/2022

© Esme & Logan Photography



“I would 100% recommend Allely Estate to anyone who is looking for a wedding venue.

Such a beautiful venue, the staff are all so lovely and the food is just top tier.

Thank you to the amazing Athina who made our vision come to life. We could not have done it without you!

And to Melissa, a literal angel sent from above! You took so much stress off me on the day and really just took care off us from start to finish.”

Gino and Makayla

Wedding 30/08/2022

©

“Allely Estate was absolutely amazing! We cannot believe how smooth the day went and our guests are still talking about how beautiful the venue (and food) was. Athina made the whole process easy and was always there to offer support or answer questions when needed. 10/10 would recommend to anyone looking for a wedding venue!”

Matt and Morgan

Wedding 13/03/2022

© Ryan Watts





"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 than 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



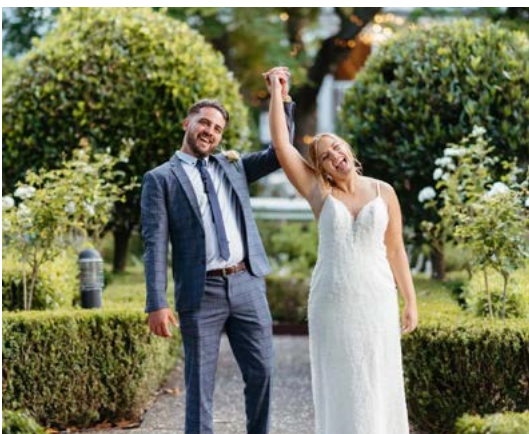
"Wow! Where do I even start. I cannot thank you enough for your support and guidance not just on the wedding day but over the last year. I truly don't think it would have gone to plan if it hadn't had been for you ♥ not only with planning but with keeping Luke and I calm, watered and fed on the day! 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



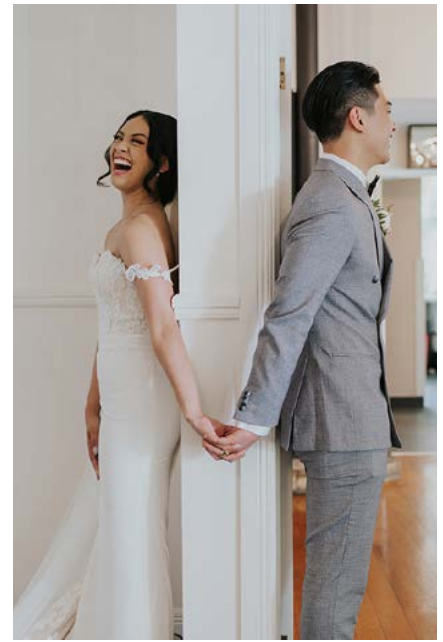
“The most amazing team at Allely Estate. I cannot thank Athina enough for bringing my special day to life. She was an angel through some trying times. I have nothing but good things to say about this place. I planned my wedding in ONE MONTH. With being in a crunch for time and having a range of questions 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



Allely Estate Wedding Highlight Compilations by Kiri Marsters Photography

2020
WEDDING
OF THE YEAR

Sony & Alistair



As seen in
BRIDE
& GROOM
Magazine



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:-





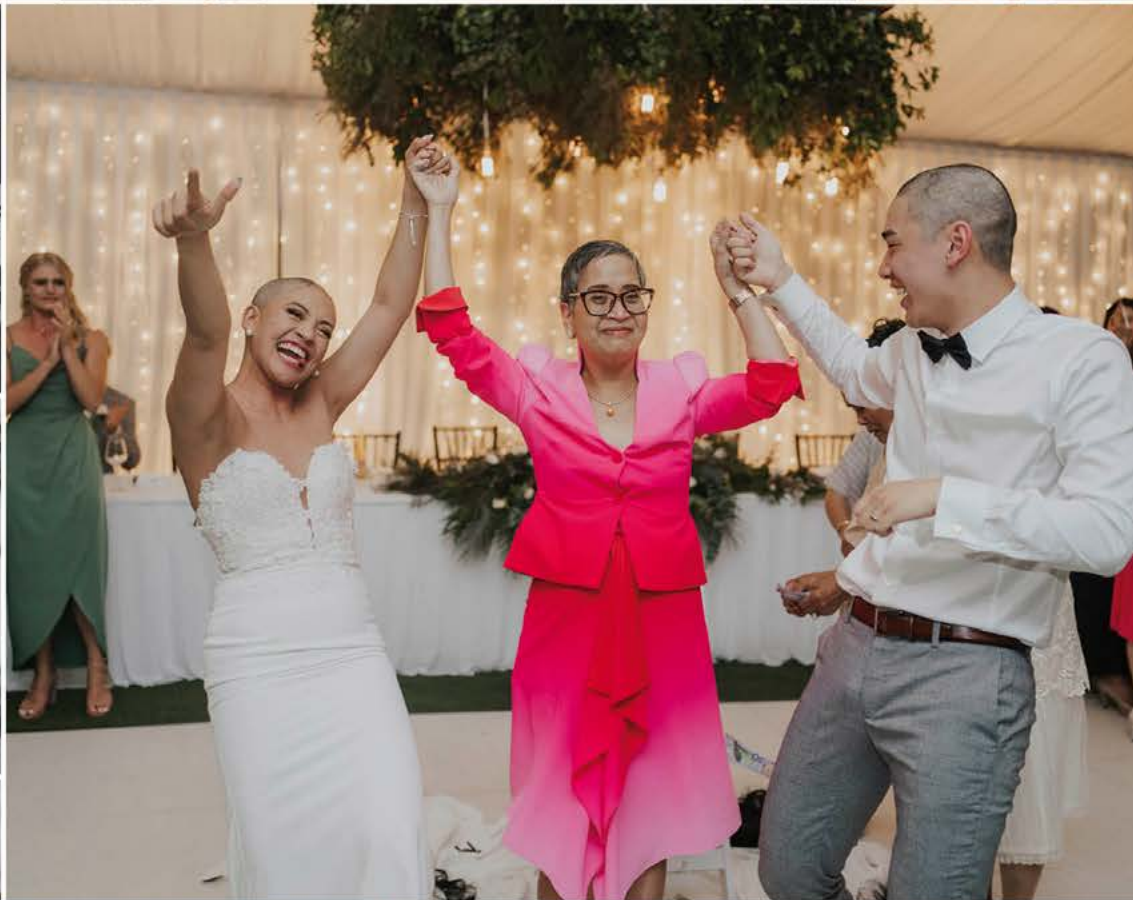
strong mother. We asked that if our guests had any money they lay it in front of us and we would donate it all to the Cancer Society. Our locks were buzzed off our heads and we raised around \$3000 that night. Everyone cheered and cried; it was an emotional experience. Thinking we'd be doing it for mum, 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: Laine Hermsen Bridal
 Bridesmaid dresses: Paganí
 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.





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