

Allely Estate

Wedding Info Pack



ALLELY ESTATE



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

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.



The Venue

Once upon a time, Allely Estate was home to Selaks Wines.

Today, we're dedicated to creating magical moments for couples. Our versatile venue features a villa, garden, and marquee, tailored to your needs.



Historic Villa

Our turn-of-the-century villa offers elegant, intimate spaces, perfect for rainy or wintery days. French windows provide garden views, and a special bridal room is available for getting ready or a quiet moment.

A wedding couple is the central focus, standing on a white, tiered altar. The groom, on the left, is wearing a sage green suit with a patterned tie and a boutonniere. The bride, on the right, is wearing a white lace wedding dress with a long veil and a tiara. They are both smiling and looking down at each other. The background is filled with lush greenery, including trees and hedges, and several guests are visible, some in blue suits. The scene is set outdoors under a bright sky with scattered white petals in the air.

The Gardens

Set among vineyards and orchards, Allely Estate offers serene gardens, hedge-lined paths, and courtyards. Say “I do” under the magnolias, enjoy lawn games by day, and dance beneath fairylights by night



Endless Photo Opportunities

Capture stunning photos in the estate's gardens, trees, historic villa, and night-time lighting provide beautiful backdrops, with nearby spots like Muriwai Beach, Riverhead Forest, vineyards, and seasonal grass fields offering even more photo opportunities.

The Allely Estate Experience

Venue: 7 hours of exclusive use and access from 9am to decorate

Bridal Room: Check in from 9am

Marquee: Features a 6m-high ceiling, wrought iron chandeliers, and removable clear sides

Planning & Support: Dedicated client manager with extensive wedding experience, assistance with décor, entertainment, photographers, florists & accommodation

Full Set Up: Choice of round or long tables, white or black chairs, linen, glassware, crockery and cutlery

The Extras: Outdoor games, PA system, Speakers, Flower Centerpieces, Cake Table, Gift Table all included

Elegant Dining Options: Flexible Menus with your choice of Classic, Pacifica, Indian and Ethnic menus

Our After-Ceremony Platters

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

Select 4 options from:

- 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
- Spicy buffalo wings
- Beer-battered fish bites with lime aioli
- Beer-battered prawn tails with cocktail sauce
- Honey soy chicken tulips with toasted sesame seeds
- Vegetarian rice paper rolls, with cabbage,
- Thai-style vegetable spring rolls with nuoc- cham dip
- Bread & Dips (choose 3 dips) :
Roasted garlic and basil aioli | Roasted hummus | Smoked salmon & dill Crème Fraîche | Chicken liver and brandy Pâté | Avocado salsa
- Antipasto - Gourmet selection of cured meats, pates, dips, tureens, olives and artisan breads
- Mushroom manchurian
Tempura battered mushrooms in a spicy barbeque sauce
- Gobi 65
Tempura battered cauliflower with a reduced 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



Classic Buffet Wedding Menu

Served with freshly baked bread and herb flavoured butter

Select 4 options from our curated menus—the Ocean, the Paddock, the Indian menu, or the Pacific menu or combine selections across menus for added flexibility.

FROM THE OCEAN

Grilled fish of the day

Served with wilted greens and preserved lemon Beurre Blanc

Grilled salmon

Citrus cured with a hollandaise sauce

Oven-roasted salmon

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

Market fish fillet

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

Grilled fillet of fish

With a spicy herb tomato sauce and parmesan crisp



FROM THE PADDOCK

Crispy pork belly

With a mustard seed apple chutney and maple smoked apple syrup

Roasted pork belly

With a plum and hoisin glaze and sauteed shitake mushrooms

Twice-cooked leg of lamb

Served with crispy kale and a mint jus

Oven-baked smoked chicken breast

In a creamy mushroom and spinach sauce

Grilled honey-soy chicken breast

With toasted sesame seeds & crispy noodle

Baby spinach and feta-rolled chicken thigh

Served with tomato and basil sauce

Roast sirloin of beef

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

Smoked and BBQ slow-cooked beef short rib

Served with sticky BBQ sauce

Cannelloni fresh pasta

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

SHARING PLATTERS OPTION

Our Buffet Wedding Menu can also be served as table-sharing platters.

For this option, please select 3 dishes from the Ocean to the Paddock and 3 from the Garden.

INDIAN MENU

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

Dal makhani

Spiced uraddhal and red kidney beans

Vegetarian biriyani

Layered vegetable rice

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

PACIFIC MENU

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

Chop suey

Traditional Sapa Sui with beef or chicken

Roast of pork

Boneless roast of pork with crackling, gravy and grilled apple



Something Fresh & Sweet

FROM THE GARDEN

Select 4 from below:

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 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 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

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 potatoes, sweet potatoes, capsicum, red onion and toasted pinenuts with wilted rocket and a sweet mustard and herb dressing NAG

DESSERT BUFFET

Choose 4 options from:

Chocolate Tart

Rich Chocolate Cremieux in a sweet tart shell

Lemon Tart

Lemon Cream in a sweet tart shell

Chocolate Brownie

Freshly baked with dark chocolate

Cheesecake

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

Tiramisu

Sponge, espresso, chocolate and cream

Vanilla Ice Cream

A simple classic, sweet vanilla bean

Cheese board - (extra cost applies)

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



Our Plated Wedding Menu

Below is a sample of our plated wedding menu. For our full menu, please contact us
Please note, the plated menu is additional \$15/pp

A TRIO OF ENTREES

Select 3 options to be served a trio:

MEAT

Sticky pork belly

With a shiitake mushroom and sweet asian sauce 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

VEGETARIAN

Ratatouille

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

Tomato, basil and mozzarella

With olive oil and a balsamic reduction

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

Seared tuna loin

With Miso mayonnaise and Tobiko caviar

MAINS

Select 2 options for your guest to choose from:

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

Snapper fillet

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

Grilled market fish fillet

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

Grilled chicken breast

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



For desserts, please choose 3 from our dessert buffet menu

Our Pricing

CLASSIC WEDDING PACKAGE PRICE LIST

Effective 1 Sept 2025

SUMMER

Nov, Dec, Jan, Feb, Mar

Saturday	\$189/pp	Minimum 100 adults
Friday	\$169/pp	Minimum 80 adults
Sun - Thu	\$149/pp	Minimum 50 adults

WINTER

June, July, Aug

Saturday	\$149/pp	Minimum 70 adults
Fri & Sun	\$139/pp	Minimum 60 adults
Mon - Thu	\$129/pp	Minimum 50 adults

FALL

Apr, May, Sept, Oct

Saturday	\$159/pp	Minimum 80 adults
Fri & Sun	\$149/pp	Minimum 70 adults
Mon - Thu	\$129/pp	Minimum 60 adults



INTIMATE WEDDINGS

If your guest numbers fall below the minimum requirement, our Intimate Wedding Package is available. Please contact us for a brochure with full details

CHILDREN PRICING

Children 3-12 years are half price and children 0-3 years are free.











We'd love to show you around Allely Estate on a private tour.

Please make an appointment with our Client Manager now to talk about the sort of day your guests will be talking about for years. And a day that will forever be remembered by you both as the wedding day you had always dreamed of.

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