



Photography by Tom Hollow

WEDDING CELEBRATIONS

A stunning setting for your special day

TANTALUS ESTATE

TE.WEDDINGS 2026 - 2027



Photography by Jonny Scott

*Your Wedding at Tantalus Estate
We look forward to assisting with the planning
of this momentous day in your lives.*





Photography by Keryn Sweeney

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Our diverse venue is comprised of spacious botanical courtyards, comfortable lounging areas, a bright expansive tasting room, restaurant and function room, an intimate private dining room, and an on-site craft brewery.

The idyllic sloping vineyards of our family owned Tantalus Estate are located in the heart of the Onetangi Valley - a gentle and picturesque 20 acre parcel of established vineyard in Waiheke's renowned wine growing region.

Tantalus Estate is a venue to impress - honoured with national awards in architecture and design, building craftsmanship, cuisine and dining, plus international accolades for our estate-grown wines.

Whether you are hosting a large scale Wedding for 130 guests, a moderate celebration of 100, a canapé style reception or an intimate ceremony and dinner for 20, Tantalus Estate has a range of areas to suit. We invite you to celebrate the most important day of your life with us on Waiheke Island, just 35 minutes by ferry from Auckland City.





Photography by Belle Cooper

We choose to limit the number of events we host so we can offer a more personalised, unique and exclusive experience for our clients.

Tantalus Estate offers two romantic outdoor settings for your Wedding Ceremony; The Northern Lawn with seating for 40 guests is surrounded by wild flowers and vineyard canopies, and The Northern Deck overlooking our native wetlands has seating for 40 guests. Wedding Ceremonies are held from 4.30pm or 5.30pm based on your selected package with guests arriving from 4.00pm or 5.00pm.

We offer earlier Ceremonies, however conditions and charges do apply. In winter, Ceremonies may begin at 4.30pm with guests arrival from 4.00pm to make the most of the winter light. Should the weather be unfavourable, we offer a striking indoor option also.



Photography by Kiri Marsters

The indoor/outdoor flow from vineyard and patio to the main restaurant provides a seamless transition for your guests from Ceremony to Reception.

While you and your bridal party explore the Estate's many stunning locations for wedding photos, your guests will enjoy beverages and pre-dinner canapés in the gardens, or under the covered patio. Our bright expansive tasting room and conservatory provide a stunning alternative should unfavourable weather occur.

Tantalus Estate's wine and food, paired with sweeping views of the vineyard and valley, creates an enchanting and unforgettable venue for your Wedding.

*Honest, elegant decor embellished with seasonal
flavours and hand-crafted wines & beers.*

Tantalus Estate's main dining room caters to all - from intimate receptions to a moderate guest list, dinner for up to 130 guests, including a bridal table party of up to 12.

A Minimum Spend and Venue Hire Fee is required to reserve the Restaurant exclusively for your Wedding, payable 30 days prior to the date of the Wedding. Please note that the minimum spend is not a maximum spend nor a quote.

There are further rates for exclusive use of the entire Estate and conditions do apply.

If you would like to personally meet with Hannah Nandorfy, our Events Manager, at Tantalus Estate, you are welcome to contact her to arrange a time for your tour and to discuss your Wedding day plans and dreams.





Tantalus Estate has a sophisticated and striking Private Dining room, complete with its exclusive garden courtyard overlooking the vibrant green hills of Onetangi. The Decanter Room offers both privacy and prestige, perfect for an intimate celebration. This space caters for up to 20 guests for a seated meal. Wedding Ceremonies are held on the Private Patio, or in the Glasshouse in case of wet weather (conditions may apply).

Your guests can enjoy a private viewing of the adjoining wine library.



Photography by The Nostalgists

The secretive and moody Alibi Brewer's Lounge lends itself to a truly unique experience and an unforgettable event.

This exclusive space detailed with brick and leather offers a sneak preview into the brewery and can be used as a relaxed dining area for 40 people or a canapé style function for up to 60 guests.

Stroll outdoors to the adjoining beer garden courtyard, overlooking the vines. Turn the lounge into your dancefloor with options for a DJ or live band to entertain after the reception.

SAMPLE MENUS

At Tantalus Estate, our menu showcases the diverse and plentiful bounty of ingredients unique to New Zealand.

Our team is focused on offering guests excellent service with exquisite cuisine that celebrates quality, seasonal and sustainably sourced produce from our own backyard and beyond. We source seasonal produce, sustainable seafood, free range meats and game, and we forage from our island shores.





SAMPLE CANAPÉS

Tray-served to your guests

You may select up to a maximum of five Canapés

Oyster Bar (minimum 5 doz) and Caviar Service \$POA

\$10 each

Wild Mushroom, Thyme & Goats Cheese Tartlets (nan, v)

Sweetcorn & Rosemary Canelé, Black Garlic (nan, veg)

Citrus Cured Salmon, Buckwheat Blini, Crème Fraiche, Dill (nan)

Duck Liver Parfait, Plum, Hazelnut

Salt Baked Beetroot, Walnut, Linseed, Coffee

Ora King Salmon Fishcake, Wild Fennel and Capers...(nan)

Slow Cooked Brisket Croquette, Pickled Onion, Roast Garlic Aioli (nan)

Goat's Cheese & Courgette Beignet, Red Wine Mayo, Pancetta Crumb (nan)



Photography by Tom Hollow

Prices include GST. Minimum numbers 10 people.

Maximum choice of five Canapés per person.

Subject to seasonal ingredient availability, items not available will be substituted for similar items at Chef's discretion.



M E N U O P T I O N S

All menu items are subject to seasonal availability and price changes

O P T I O N I

P R I X F I X E M E N U

Guests with dietary requirements including vegetarian or vegan options will be catered for accordingly, in addition to your choices.

**You may choose a third/additional choice in each course for \$10 per person, per course.*

Three Course Menu \$125pp *You may select two dishes for each course from our current menu. Includes bread.*

Four Course Menu \$142pp *Includes bread and four courses selected by the Chef from our current menu.*

SAMPLE THREE COURSE PRIX FIXE

HANDCRAFTED BREAD TO START

ENTREE

CITRUS CURED SALMON

NZ Wasabi Sorbet, Soy & Ginger Dressing, Melon
or

TWICE COOKED PORK BELLY

Stonefruit, Smoked Almond

MAIN

55 DAY AGED HANDPICKED - BEEF EYE FILLET

Brisket Croquette, Smoked Potato, Pickled Walnut
or

LINE CAUGHT NEW ZEALAND FISH

Crab & Pearl Barley Risotto, Butternut, Orange

DESSERT

BITTER CHOCOLATE CRÉMUUX

Autumn Pear, Peanut, Mousse Tuile
or

ESTATE HONEY PARFAIT

Stonefruit, Honeycomb, Almond Sponge

SAMPLE FOUR COURSE PRIX FIXE

HANDCRAFTED BREAD TO START

COURSE ONE

GARDEN BEETROOT & GOATS CHESSE TART

Last season's figs, Rocket, Shallot

COURSE TWO

WAGYU BEEF TARTARE

Crispy Shallot, Smoke Oyster Emulsion, Green Tomato, Macadamia

COURSE THREE

PASTURE RAISED LAMB RACK

Caramelised Curd, Kumara, Pistachio, Black Garlic

COURSE FOUR

ETON MESS

Mandarin, Tonka Bean, Basil, Meringue, White Chocolate





OPTION 2

CHEF'S CONSULTATION & CUSTOM MENU

Meet with our Head Chef and design a bespoke menu for your Wedding. \$POA

Choose three or four courses \$POA

OPTIONAL EXTRAS

SIDES

DISHES FOR THE TABLE TO SHARE

Some weddings opt to add side dishes such as our wild green salad, our signature truffle fries, or seasonal vegetables. These are plated for the center of each table. \$5.50 per guest, per side dish

DESSERT OPTIONS

PLATED DESSERT OR PETIT FOURS

We are happy to create bite-sized chocolates for your guests to enjoy after dinner. Some Weddings choose this option as they prefer to serve a Wedding cake for dessert.

**Please note for weddings of 80+ we offer petit fours only.*

Option 1 - Select the dessert(s) from our current menu for your guests to enjoy.

Option 2 - Substitute petit fours for dessert course at no additional cost. These chocolates will be plated to share for each table. This is a great option should your event have long speeches and a dancefloor.

Option 3 - Substitute cheese platters for each table in lieu of plated dessert \$10pp

Option 4 - We are happy to cut your wedding cake and plate on shared platters at no extra charge. Should you wish to serve your wedding cake in lieu of a dessert, menu prices will remain unaltered, and we will individually plate and garnish your wedding cake.





OPTIONAL EXTRAS CONTINUED

CHEESES

SELECTION OF NEW ZEALAND CHEESES

Estate made accompaniments, Bonnie Oat Biscuits, Walnut Baguette, Lavosh, Fruit Chutneys and Preserves.

Option 1 - Optional Supplementary \$10pp instead of dessert selection, served as shared cheeses boards for the table

Option 2- Optional Additional \$20pp for a cheese bar after dessert

Option 3 - Late Night Cheese Bar - \$30pp - based on 50% of your guests. Served on a station from 10.30pm.

LATE NIGHT OR STANDING-STYLE EVENT

SUBSTANTIAL CANAPÉS

For a stand-up style event, or as the evening progresses, we can create a selection of larger bites. For any events with an extended liquor licence, this option may be beneficial or required.

SAMPLE ITEMS

Wagyu Beef Slider \$20

Caramelised Onion Jam, Horseradish Mayo, Swiss Cheese, Jus

Truffle Fries \$17

Creme Fraiche, Parmesan (nag, nan, v)

Prawn and Brioche Roll \$20

Remoulade Sauce, Pickled Celery, Capers





SAMPLE WINE LIST

This is a sample menu. All items are subject to availability and price variations.

	BOTTLE
BUBBLES	
<i>Tantalus Methode Traditionnelle, Brut NV, Hawkes Bay, NZ</i>	90
<i>Billecart-Salmon, Brut NV, Mareuil-sur-Ay</i>	170
<i>Taittinger, Cuvée Prestige Brut NV, Reims</i>	150
<i>Billecart-Salmon, Rosé NV, Mareuil-sur-Ay</i>	215
<i>Dom Pérignon, 2010, Épernay</i>	450
<i>Cristal, Louis Roederer, 2009, Reims (750ml/1500ml)</i>	750
<i>Krug Rosé, 21ème Edition, Reims</i>	900
<i>Large Format Champagnes (3.0L Jeroboam to 15.0L Nebuchadnezzar)</i>	\$POA
WHITE	
<i>Tantalus Sauvignon Blanc, Marlborough, 2021</i>	85
<i>Tantalus Estate Pinot Gris, Waiheke Island, 2020</i>	90
<i>Cachette, Tantalus Reserve Chardonnay, Waiheke Island, 2020</i>	135
ROSÉ	
<i>Tantalus Estate Rosé, Waiheke Island, 2023</i>	85
RED	
<i>Tantalus Estate Merlot Cabernets, Waiheke Island, 2020</i>	115
<i>Évoque, Merlot/Malbec/Cabernets, Waiheke Island, 2018</i>	130
<i>Voilé, Syrah, Waiheke Island 2018</i>	130
<i>Écluse, Cabernets/Merlot/Malbec, Waiheke Island, 2018</i>	135
<i>Tantalus Estate Reserve 1.5L Magnums, 2014 & 2015 Vintages</i>	\$POA



SAMPLE CRAFT BEER & BEVERAGES LIST

All beers are brewed on-site at Alibi Brewing Co. and are subject to availability and change.

BEERS	GLASS 370ml
<i>Alibi Bohemian Pilsner (5.2%)</i>	12
<i>Alibi Hazy IPA (4.2%)</i>	12
<i>Alibi West Coast Pilsner(5.8%)</i>	12
<i>Alibi American Amber Ale (6.5%)</i>	14

<i>Low Alcohol Garage Project Fugazi, 330ml (2.2%)</i>	8
<i>Alcohol Free Garage Project Tiny, 330ml (<0.5%)</i>	8

COCKTAILS

\$500 per batch (includes 25 cocktails)

Aperol Spritz

Tantalus Methode, Aperol, East Imperial Soda Water, Seasonal Fruit

Negroni

Spirit of Waiheke Gin, Sweet Vermouth, Campari

Moscow Mule

26000 New Zealand Vodka, East Imperial Ginger Beer, Estate Lime Juice

NON-ALCOHOLIC COCKTAILS

<i>Spring at the Motu</i>	12
<i>Pineapple, Orange, Cranberry, Lime, Soda</i>	

<i>Northern Garden</i>	19
<i>Low alcohol - non alcohol option available</i>	
<i>Seedlip Garden 108, Dry Vermouth, Cardamom, Bay Leaf, East Imperial Tonic</i>	

BEVERAGE

<i>Antipodes Water</i>	12
<i>Still/Sparkling 1l</i>	

<i>Juice</i>	5
<i>Apple, Orange, Tomato, Cranberry, Pineapple</i>	

<i>Island Coffee/T2 Leaf Tea (French Press)</i>	6
<i>Black/Milk</i>	



FUNCTION INCLUSIONS & EXCLUSIONS

INCLUSIONS

*White or Natural Stone Linen**

*White Skirting for Top Table**

(not available for Decanter Room weddings)

*White or Natural Stone Napkins**

*Round, Square, Oblong or Long Tables**

Outdoor ceremony seating with cushions in the garden and on the Northern Deck for 40 guests.

(alternative seating options available for Decanter Room weddings)

*White Ceremony Benches**

*Tea Lights & Votives**

Cutlery

Crockery

Glassware

Service Staff

Table number stands

Signing table and 2x chairs

*Picnic Basket with Refreshments & Tantalus Estate Methode NV for Bridal Party (for up to 12 guests) for during photos**

House PA System including Patio Speakers, Garden Speakers and Microphone

*Multiple Ceremony Venues**

*Multiple Photo Locations within the Venue and on Estate grounds**

Cake Table, Cake Knife & Cake Cutting Services

Easels to hold messages and seating plans for your guests

On-site parking and wheelchair accessibility

Lawn Games

Outdoor Garden Seating

Garden Umbrellas

EXCLUSIONS

Celebrant

Transfers

Wedding Cake

DJ or Musician

Flowers

Chair Covers

Marquee

Projector & Screen

OPTIONAL ADDITIONS

Printing for menus & name cards - \$POA*

*Helicopter Landings Available ***

Bridal Dedicated Space \$POA*

**Conditions may apply based on guest numbers and setting plans. For full terms & conditions, please contact us events@tantalus.co.nz*





SERVICES DIRECTORY

ACCOMMODATION

Allpress Olive Groves Accomodation
Luxury holiday rentals across Waiheke
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*Discount code available upon confirmation

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Be My Guest Waiheke
Luxury holiday rentals across Waiheke
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Island Sound

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www.islandsound.co.nz

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020 4174 0731
danmillwardmusic@gmail.com

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TRANSPORT

Island Direct

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*Discount code available upon confirmation

Fullers Passenger Ferry & Coach

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www.fullers.co.nz
Last sailing to Auckland - 12:30am

Savoy Charters (Yacht)

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www.savoy.co.nz

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(Taxis, Coaches & Buses)**

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Helicopter Me

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Photography by The Nostalgists



DECANTER ROOM

	SUMMER SEASON Dec, Jan, Feb	HIGH SEASON Oct, Nov, March, April, May	WINTER SEASON June, July, August, Sept
CEREMONY AVAILABILITY	Ceremony options available from 12.30pm	Ceremony options available from 12.30pm	Ceremony options available from 12.30pm
GUEST CAPACITY	Up to 20 guests	Up to 20 guests	Up to 20 guests
AVAILABILITY (EXCL PUBLIC HOLIDAYS)	Monday - Sunday 12.00pm - 8.00pm Vendor arrival from 10.00am Guest arrival from 12.00pm	Monday - Sunday 12.00pm - 8.00pm Vendor arrival from 10.00am Guest arrival from 12.00pm	Monday - Sunday 12.00pm - 8.00pm Vendor arrival from 10.00am Guest arrival from 12.00pm
MINIMUM SPEND*	\$6,000	\$4,500	\$3,500
VENUE HIRE**	\$4,000 *Includes Glasshouse wet weather option	\$3,000 *Includes Glasshouse wet weather option	\$2,500 *Includes Glasshouse wet weather option

Please note:

*Minimum Spend: To be made up of food and beverage consumed on the day.

**Venue Hire: Includes items from our list of inclusions.

***Maximum guest numbers are based on seating plans, please enquire before confirming guest numbers.



Photography by I Do Photography



PAVILION

	SUMMER SEASON <i>Jan, Feb (not avail Dec)</i>	HIGH SEASON <i>Oct, Nov, March, April, May</i>	WINTER SEASON <i>June, July, August, Sept</i>
CEREMONY AVAILABILITY	Ceremony options available from 5.30pm	Ceremony options available from 5.30pm	Ceremony options available from 4.30pm
GUEST CAPACITY	Up to 80 guests***	Up to 80 guests***	Up to 80 guests***
AVAILABILITY (EXCL PUBLIC HOLIDAYS)	Monday - Thursday - 5.00pm - Midnight Vendor arrival from 2.30pm Guest arrival from 5.00pm	Monday - Sunday - 5.00pm - Midnight Vendor arrival from 2.30pm Guest arrival from 5.00pm	Monday - Sunday - 4.00pm - Midnight Vendor arrival from 2.30pm Guest arrival from 4.00pm
MINIMUM SPEND*	\$22,000	\$18,000	\$14,000
VENUE HIRE**	\$6,000	\$5,000	\$3,000
BRIDAL PARTY ROOM****	\$2,000	\$2,000	\$1,000

Please note:

*Minimum Spend: To be made up of food and beverage consumed on the day.

**Venue Hire: Includes items from our list of inclusions.

***Maximum guest numbers are based on seating plans, please enquire before confirming guest numbers.

****Decanter Room for first look photos or bridal party breakout space. Early access from 4.00pm for bridal party only.



Photography by Amanda Thomas



FULL RESTAURANT

	SUMMER SEASON Jan, Feb (Not avail Dec)	HIGH SEASON Oct, Nov, March, April, May	WINTER SEASON June, July, August, Sept
CEREMONY AVAILABILITY	Ceremony options available from 4.30pm	Ceremony options available from 4.30pm	Ceremony options available from 4.30pm
GUEST CAPACITY	Up to 130 guests***	Up to 130 guests***	Up to 130 guests***
AVAILABILITY (EXCL PUBLIC HOLIDAYS)	Monday - Thursday - 4.00pm - Midnight Vendor arrival from 12.00 noon Guest arrival from 4.00pm	Monday - Sunday - 4.00pm - Midnight Vendor arrival from 12.00 noon Guest arrival from 4.00pm	Monday - Sunday - 4.00pm - Midnight Vendor arrival from 12.00 noon Guest arrival from 4.00pm
MINIMUM SPEND*	\$22,000	\$22,000	\$19,000
VENUE HIRE**	\$8,000	\$8,000	\$5,000
BRIDAL PARTY ROOM****	\$2,000	\$2,000	\$1,000

Please note:

*Minimum Spend: To be made up of food and beverage consumed on the day.

**Venue Hire: Includes items from our list of inclusions.

***Maximum guest numbers are based on seating plans, please enquire before confirming guest numbers.

****Decanter Room for first look photos or bridal party breakout space. Early access from 3.00pm for bridal party only.

WEDDING PRICING DECANTER ROOM & ALIBI BREWER'S LOUNGE



Photography by Belle Cooper



DECANTER ROOM & ALIBI BREWER'S LOUNGE

	SUMMER SEASON Dec, Jan, Feb	HIGH SEASON Oct, Nov, March, April, May	WINTER SEASON June, July, August, Sept
CEREMONY AVAILABILITY	Ceremony options available from 12.30pm	Ceremony options available from 12.30pm	Ceremony options available from 12.30pm
GUEST CAPACITY	Up to 20 guests seated 80 for canapé style	Up to 20 guests seated 80 for canapé style	Up to 20 guests seated 80 for canapé style
AVAILABILITY (EXCL PUBLIC HOLIDAYS)	Monday - Sunday 12.00pm - 8.00pm Vendor arrival from 10.00am Guest arrival from 12.00pm	Monday - Sunday 12.00pm - 8.00pm Vendor arrival from 10.00am Guest arrival from 12.00pm	Monday - Sunday 12.00pm - 8.00pm Vendor arrival from 10.00am Guest arrival from 12.00pm
MINIMUM SPEND*	\$12,000	\$9,000	\$6,000
VENUE HIRE**	\$6,000 *Includes Glasshouse wet weather option	\$5,000 *Includes Glasshouse wet weather option	\$3,000 *Includes Glasshouse wet weather option

Please note:

*Minimum Spend: To be made up of food and beverage consumed on the day.

**Venue Hire: Includes items from our list of inclusions.

***Maximum guest numbers are based on seating plans, please enquire before confirming guest numbers.

Photography by Tom Hollow



FULL ESTATE CLOSURE

	SUMMER SEASON <i>Jan, Feb (not available Dec)</i>	HIGH SEASON <i>Oct, Nov, March, April, May</i>	WINTER SEASON <i>June, July, August, Sept</i>
CEREMONY AVAILABILITY	Ceremony options available	Ceremony options available	Ceremony options available
GUEST CAPACITY	Up to 130 guests seated, Sole use of Estate Restaurant, Alibi Brewers Lounge and Decanter Room	Up to 130 guests seated, Sole use of Estate Restaurant, Alibi Brewers Lounge and Decanter Room	Up to 130 guests seated, Sole use of Estate Restaurant, Alibi Brewers Lounge and Decanter Room
AVAILABILITY (EXCL PUBLIC HOLIDAYS)	Monday - Sunday 12.00pm - Midnight	Monday - Sunday 12.00pm - Midnight	Monday - Sunday 12.00pm - Midnight
MINIMUM SPEND*	\$25,000	\$25,000	\$22,000
VENUE HIRE**	\$25,000	\$25,000	\$18,000

Please note:

*Minimum Spend: To be made up of food and beverage consumed on the day.

**Venue Hire: Includes items from our list of inclusions.



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TANTALUS ESTATE

Tantalus Estate × Restaurant, Vineyards, Brewery & Winery
70-72 Onetangi Rd × Waiheke Island × Auckland
www.tantalus.co.nz

Photography by Sam Hartnett