

Waiheke

GROUP PACKAGES
FROM \$117

Let Waiheke Island's **EcoZip Adventures** take the hassle out of organising your next event with hospitality packages to suit groups of all sizes and budgets.

With 5 easy-to-choose options, plus scope to tailor-make your event, we've made it easy for you to spend a relaxing day on Waiheke Island.

ALL LUNCH INCLUSIVE PACKAGES FEATURE...

... return ferry travel with Fullers360 ferries from Auckland City, a mini highlights tour of Waiheke Island, our award winning zipline and native forest experience, lunch and transfer back to the ferry terminal.



ECOZIP
ADVENTURES





FENICE'S FLAVOUR OF ITALY

\$179pp

Vibrant Fenice Restaurant makes for an inexpensive lunch special, particularly as there's no minimum group size.

Choose from a set menu, with multiple options that change seasonally. Featuring favourites like pasta, pizza and risotto, with GF pizza and vegetarian options also available.

Alcoholic and soft drinks and extra courses, like dessert, coffee etc. are available to be purchased on the day.



ZIP LINE ONLY

\$117pp *or less

Enjoy the award winning Zipline and native forest experience by itself. Rates vary from \$95 to \$117pp *depending on group size.

TAILOR-MADE PACKAGES

Our team can put together a package featuring alternative venues and menus. Speak to our team for more information.

The 'small print'... Packages are available 7-days, valid for travel up to 1st April 2021. Minimum group size is 10, but there's no maximum group size. And for your peace of mind, packages are fully refundable in the event of an increase in Covid-19 alert levels resulting in a national or regional lockdown.



STONYRIDGE TASTING & PLATTER LUNCH

\$195pp

Stonyridge Vineyard has become world famous for delivering a taste of the South of France just a stone's throw from bustling Auckland City.

Start your visit in their tasting lounge to enjoy a flight of 3 local Stonyridge wines.

Then take a seat in the Veranda Café and enjoy a delicious sharing platter;

Seasonally changing platters feature favourites like cured meats, prawns, smoked salmon, house-marinated olives, a selection of cheeses, daily house-made condiments, Stonyridge olive oil and fig jam all served with fresh fruit, bread & crackers.

STONYRIDGE TASTINGS & 2-COURSE LUNCH

\$220pp

Surround yourself with shimmering olive trees and rows of colourful vines as you enjoy a flight tasting of 3 local Stonyridge wines.

Next, take a seat in the Veranda Café and enjoy a 2-course lunch where you choose from either a starter & main, or main & dessert, from Stonyridge's main menu.

Dishes change seasonally and include favourites such as Gin and Citrus Ceviche, Seared Tuna Salad, Pan fried Market Fish, Pasture Fed Beef, Chocolate nemesis with an orange crème fraiche or a selection of New Zealand cheeses.



FAMILY STYLE ARCHIVE LUNCH

\$200pp

The Archive Bistro is Mudbrick's casual dining alternative. Enjoy a 2-course platter style lunch designed to be shared by the whole table.

Starting with chef's choice of seasonal entrees to share, including focaccia with garden herb dip, marinated olives and a rosemary, thyme and citrus antipasto selection.

Followed by line caught market fish served with Mudbrick seasonal vegetables and Hawkes Bay braised lamb shoulder, potato gratin, shoots, goats cheese and jus. All main selections are served with sides of fries & salad. Vegetarian options are also available.

Add a standard wine tasting for only \$11pp or a tasting of Mudbrick's premium wines for \$15pp.

MUDBRICK 2 OR 3 COURSE LUNCH

\$225-\$240pp

An alternative to Mudbrick's family style menu, choose from either 2 or 3 course lunch options, including focaccia with garden herb dip, marinated olives, rosemary, thyme & citrus antipasto selection, then choose from:

Entrees of Stracciatella with preserved zucchini, honey, pear & pistachio, or cured Glory Bay salmon with mandarin, ginger, cucumber & radish, or smoked venison tartare, sauerkraut potato crisp & mustard cherry.

Main course of long line caught fish with leek and oyster sauce, potato, New Zealand spinach & bottarga, or Hawkes Bay lamb braised shoulder with potato gratin, shoots and goat cheese salad & jus, or spiced ceciata served with pumpkin, broccolini, lime, ginger, coconut & coriander.

Desserts featuring Pannacotta with almond, pear & sweet tea sherbet, or Valrhona Manjari - 64% chocolate pudding caramel, hazelnut chocolate chip ice cream or The Archive Haurangi cheese rind washed in Mudbrick syrah & petit verdot.



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