



Brick Bay

Sculpture Trail | Restaurant | Vineyard



CORPORATE EVENTS



TASTE | EXPLORE | DINE

CORPORATE EVENTS REDEFINED

At Brick Bay, corporate events are transformed into extraordinary day-long adventures. Elevate your team's spirits in a setting that marries nature, art, and exquisite culinary delights.

Sip on our boutique wines amidst the vineyards, wander our Sculpture Trail dotted with masterpieces from NZ's top artists, and indulge in farm-fresh meals at our Glass House Restaurant, set against a serene lily-filled lake backdrop.

Experience relaxation, all while supporting our commitment to the environment and community.



THE BRICK BAY SCULPTURE TRAIL

EXPLORE OUR OPEN AIR GALLERY

Your adventure begins when you step over the bridge from the foyer to the Glass House lake. Be challenged and delighted by our carefully curated exhibition of more than 60 sculptures by New Zealand's leading contemporary artists. Each artwork is meticulously selected and installed on the trail to be complemented by a unique outdoor gallery setting.

We work with a range of artists including senior sculptors such as Virginia King, Phil Price, Paul Dibble, Jeff Thomson and Chris Booth, and also facilitate projects by emerging and mid-career artists such as Gregor Kregar, Olivia Webb, Virginia Leonard, Louise McRae and Dane Mitchell. Our collection has diversified to include sculpture suspended in lakes, kinetic works moving in the wind, interactive sculpture which you can touch, and audio works, encouraging you to rest your eyes and listen to the soundscapes.

Developing the trail over the course of many years, Brick Bay has become a specialist in the exhibition and sale of contemporary sculpture for private and public spaces. Our sculptures are for sale and we have a separate price list available from the foyer. We also work with artists to facilitate commissions.

Please allow one hour to view the sculptures: last entry is 1 hour before closing.

BE CHARMED BY NATURE

Our loved landscape has gradually evolved over 30 years, including the planting of vineyards and olive groves, regeneration of native bush, creation of lakes and building of pathways and handrails leading visitors through the landscape.

The sculpture trail meanders past picturesque waterlily-filled lakes, hillside vineyards, and farmland with sheep and lambs grazing. The trail then enters New Zealand native bush abundant with majestic towering trees: kahikatea, totara, puriri, nikau palms and a precious kauri forest. This sublime landscape is alive with the song of native

New Zealand birds. You may see the kereru feasting on puriri berries and the piwakawaka dancing past you, or hear the merry chortle of the tui and the playful screech of the kaka overhead.



OUR WINES

CERTIFIED SUSTAINABLE VINEYARD | HARVESTED BY HAND

With just under 4 hectares planted in vines, we believe it is this special environment that makes our award winning wines unique, as the influences of soil and climate define each vintage.

All fruit for our wines is grown right here and so the conservation and improvement of our land is paramount to ensure the quality of our wine. Our first plantings began in 1995 with our first vintage celebrated in 1998.

As a Certified Sustainable vineyard, the vineyard management focus is on keeping an open canopy to offset any fungal issues that may arise from humidity, while promoting the health of the vine to boost the natural defences of each plant. Pruning, fruit selection, leaf-plucking and harvesting operations are all carried out by hand.

Since 1998, West Brook Winery in Waimauku has been instrumental in helping us establish the Brick Bay style of wine...restrained, elegant, and textural with exceptional fruit concentration. Our winemaking is based on minimal intervention using the guiding principles of gentle handling with minimal winery manipulation. We work closely with our winemaker James Rowan to produce our range of premium wines.



THE GLASS HOUSE RESTAURANT

AWARD WINNING ARCHITECTURE

At the heart of Brick Bay, The Glass House is a site-specific design project by award-winning architect Noel Lane. Inspired by the historical land use of the region - agriculture, horticulture and viticulture - the building is a contemporary version of a glasshouse, gracefully cantilevered over the lake filled with water lilies. The idea is for our guests to feel encased within the building and tucked into the terroir. Here, you can view the vineyard at close-hand, witnessing the individual care that underpins a small artisan vineyard.

In 2007 The Glass House won a New Zealand Institute of Architects Award for Architecture.

- The Glass House Restaurant can accommodate groups of 10–40 people.
 - Weekend bookings are limited to 30 people (3 tables of 10 people)
- Midweek we can accommodate a group of up to 40 people (4 tables of 10 people)





THE ROW

A TUNNEL OF GRAPE VINES.

The Row was created as an enchanting outdoor dining space formed from 25 year old Pinot Gris vines, for guests to dine under the canopy. Our vine covered row is a unique dining experience on its own. Built in the first row of vines that we planted at Brick Bay, the area is a place that has taken many years to establish and as far as we know, there's no other spot quite like it in New Zealand.

We provide a very special wine tasting experience in The Row. Picture sitting in an actual vineyard with a paddle of wine surrounded by friends and colleagues while one of our expert staff take you through all of our different offering - all the while being shaded by the very vines that produced the wine in your tasting glass. Perfectly matched with delectable cuisine grown in our garden or locally and responsibly sourced.

The Row can accommodate groups of 10-30 people, it is weather dependent and affected by the changing seasons.

BRICK BAY'S SIGNATURE BLENDS

DELIGHT, CELEBRATE AND INDULGE AT BRICK BAY

We offer the Delight and Celebrate packages for groups of up to 40 guests, available every day. For those seeking a more intimate setting, our Indulge package accommodates up to 22 guests with required pre-orders, available Monday through Friday.

Allow at least two hours to savour your meal and consider an additional hour to explore our renowned Sculpture Trail.

Our diverse beverage options cater to all tastes, including non-alcoholic selections. Please note, our menus are seasonally influenced and will be tailored to your event upon booking.

LUNCH BLENDS

DELIGHT - \$55 pp | With Trail - \$67pp

Glass of Brick Bay wine or wine tasting paddle

Sharing platters

Shared sweet treats with coffee & tea

CELEBRATE - \$69pp | With Trail - \$81pp

Glass of Brick Bay wine or wine tasting paddle

Shared plates, platters, & sides

Shared sweet treats

Coffee & tea

INDULGE* - \$85pp | With Trail - \$97pp

Glass of Brick Bay wine or wine tasting paddle

Shared small plates

Choice of mains from our chef's selection

Choice of desserts

Coffee & tea

*Mon-Fri only, Max 22 people per booking, pre-order required.

THE EXTRA TOUCH THAT COUNTS

LEAVE A LASTING IMPRESSION

Make your Brick Bay dining experience even more memorable with our thoughtfully curated Corporate Gift Packs, tailored to leave a lasting impression on your staff, suppliers, or clients.

As your guests arrive, imagine their delight seeing the Brick Bay Wine & Walk Gift Box on the table, offering a choice of our renowned wines, paired with passes to our iconic Sculpture Trail, beautifully presented in a premium wooden box.

If you wish to provide a broader taste of Brick Bay, the Brick Bay Experience Gift Box boasts a selected wine, our signature Raw Honey, Extra Virgin Olive Oil, and trail passes for two. These can serve as the perfect finishing touch to your event, handed out as guests depart.

With some fantastic bulk discounts, you can enjoy up to 25% savings on larger orders. For those seeking a personal touch, we're on hand to help you customise your gift boxes. Reach out to us at functions@brickbay.co.nz.

Let Brick Bay add that touch of sophistication and thoughtfulness to your event, ensuring it remains an unforgettable occasion.



OUR FOOD PHILOSOPHY

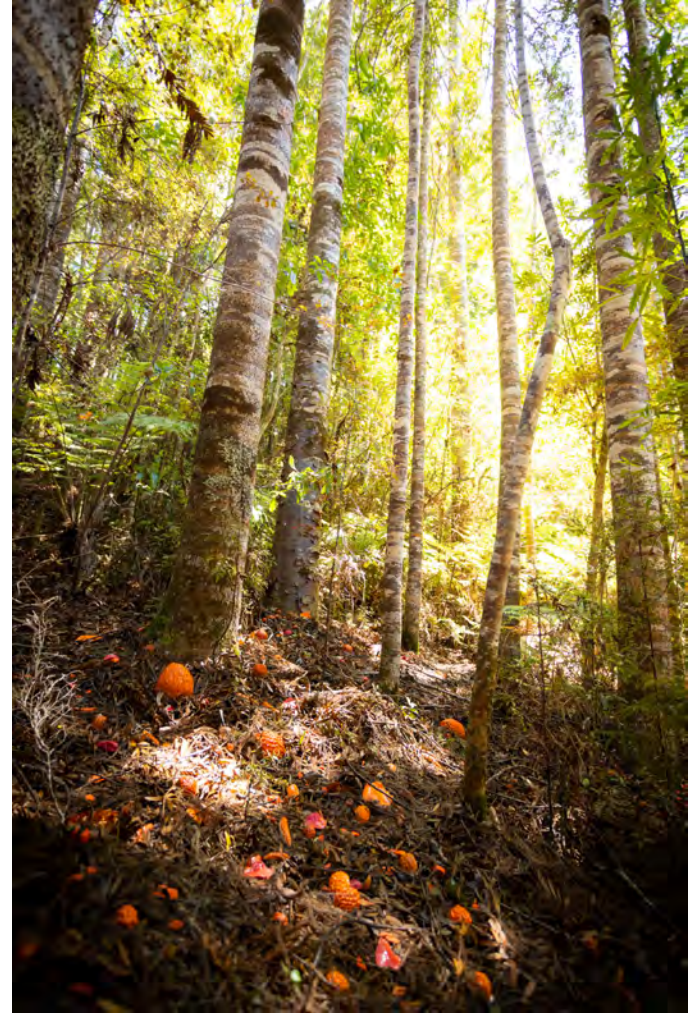
Brick Bay is a land of plenty, growing from the first block of olive trees planted 25 years ago to a landscape humming with activity. Our olives are handpicked at optimum ripeness and pressed locally to produce our extra virgin olive oil, while our honey comes straight from our hives, made from the nectar of native bush species and wildflower plantings, assisting in the pollination of everything we grow.

From our flourishing vegetable garden we produce an array of garden greens, herbs and edible flowers. Our fruit trees are adorned with peaches, plums, citrus, pecans and macadamias and our lamb comes straight from our farm. Combining these truly local ingredients with those from nearby artisan producers, our passionate chefs create inspired seasonal dishes of contemporary New Zealand cuisine.

In 2021 we were awarded the Snail of Approval by the Slow Food Movement.

The internationally recognised Snail of Approval programme promotes and celebrates locally grown and produced food that is good, clean, and fair and the people who make it happen.





PLANNING YOUR VISIT

TRANSPORT

If you will be coming by coach we recommend the following companies familiar with our narrow driveway.

[Mahu City Express](#)

[Kiwiness Tours](#)

[Leopard Coachlines](#)

[Gubbs Motors](#)

Please check with the provider which bus will be appropriate to negotiate our driveway to drop your group all the way down as some bus companies only drop off at the top of the drive.

We are not able to provide a taxi service from the top of the drive.

ACCOMMODATION

Local accommodation suitable for groups and larger parties we recommend are: Riverside www.riversidematakana.co.nz
Plume Villas www.plumevillas.co.nz

PUBLIC HOLIDAYS

There is 15% surcharge on public holidays. Trail tickets and takeaway wine is exempt from the surcharge. Please allow additional travel time as the usual 1 hour trip from Auckland can take longer in heavy traffic. Please be advised we can only hold your booking for 15 minutes due to high demand.

OPEN TIMES

We are open Monday to Friday 10am - 4pm, Saturday & Sunday 10am - 5pm, including public holidays. Last trail entry is at 1 hour before closing daily. Closed Christmas Eve and Christmas Day.

WHOLE VENUE HIRE:

Why not enquire about our exclusive evening venue hire instead?



BOOK YOUR EVENT

Enquire or Book Online: <http://www.brickbay.co.nz/group-bookings>

Our Function Manager Cherie Vickers will soon be in touch with you to confirm some details.

If you need to reach her before then you can contact her on
Phone: (09) 425 4690 Ext 1 or Email: functions@brickbay.co.nz

FOLLOW US

[Facebook.com/brickbay](https://www.facebook.com/brickbay)

[Instagram @brick_bay](https://www.instagram.com/brick_bay)

