Mt Rosa

GIBBSTON, CENTRAL OTAGO



About us

FROM WOOL TO WINE

Mt Rose vineyard was originally the ram paddock for the 80,000 hectore Kowrond Station. In 1998 we sent the sheep off to greener pastures, planted some vines and began our new story in wine. Now a well established vineyard, Mt Rosa is still proudly family owned and produces owner/-wine/ng wines.

Cur Cellar Door is nestled within our vines overlooking Gibbston and the surrounding mountains. With indoor and outdoor options available, we can host small, intimate gatherings or larger parties.





Venne

Nestled within our vines, with stunning views of the volley, our purpose-built woolshed style. Celler Door is the perfect venue for your intimate gathering, private dinner with friends or hosting clients; whilst the surrounding grounds and vines are the ideal spot for ceremonies larger particles and functions.

A nod to our farming roots, the interior of the woolshed is lined with recycled rimu and has a rustic, romantic feel with all of the modern amenities required to have a brilliant party!

Our surrounding vines make a stunning backdrop for an outdoor ceremony or a lunch or perhaps your wedding photos. No season is the same at the vineyard with the colours changing throughout the year.



Ceremonies

ROMANTIC. RELAXED. RURAL

A relaxed, rural setting nestled in our vines, surrounded by mountains is what you'll experience when you host your event at Mt Rosa.

We can host your ceremony inside our cellar door or in the vines that surround it.

A photographer's dream, the light in the vineyard is different each season - from lush green in the summer months to golden yellow in autumn.

Receptions

RUSTIC. RELAXED. RURAL

Our cellar door is full of character yet has all the modern requirements to suit your needs and make sure you'll have a fantastic party!

Inside we can cater for up to 70 people seated and 100 people standing. Outside with a marquee, we can cater up to 100 people.

We are currently licensed until 10.00pm so the premises must be vacated by 10.30pm.







Meet. Gather.

Perfect for seated dinners, standing cocktail events, celebrations, business meetings and launches - the space is a rustic blank canvas for you to weave your magic upon.

Facilities include

- Private room to cater up to 10-20 people
- Main cellar door area to cater up to 70 seated, 100 standing
- Outdoor area with courtyard seating and beanbags
- Outdoor area for marguee to cater up to 100 people.

Venue Hive

FULL DAY FROM \$7,500-csr

Includes use of the Woolshed and the surrounding grounds. 50% is payable upon booking. The remaining 50% is due 30 days prior to your event.

The venue is accessible from 6pm the night prior and needs to be vacated by 10am.

Hours

Licenced Hours until 10.00pm. Premises must be vacated by 10.30pm.

EVENING HIRE FROM \$2,700-csr Part day hire starts at 5pm on the day of your event.

Access to the kitchen and outside setup is negotiable from 3pm.

Woolshed Capacity

The maximum seated capacity inside the Cellar Door venue is 70 pax. Standing is 100 pax.

For any event, our capacity is 100 pax.



Wines

We have five different varietals all grown ansite at our single estate vineyard in Gibbston available at cellar door prices.

We also have a beverage list to include Central Otago bubbles, Mt Rosa Late Harvest Riesling, locally brewed craft beer and low/no alcohol options.

We do require a minimum purchase of our wines at your event.

Local suppliers

We are a dry hire facility so you have a completely blank canvas to create your dream event!

We do require you to have a wedding planner, and we have a list of the best local suppliers to help you make your event spectacular.

We have a commercial kitchen and require all events to be formally catered for.

Our wines

SINGLE VINEYARD, FAMILY OWNED, HAND PICKED

Turns out the stony, schist soils that made farming so tough are great for growing wine!

About our Wine Maker

Dean Shaw of Central Otogo Wine Company has been with us from our very first vintage in 2002. A very talented character, we believe his natural approach to whemaking suits us perfectly. Without too much intervention and using wild yeast, Dean lets the wines truly reflect the character of the vineyral ensuing it's unique to MR Rosa.

Take your pick from whites and Pinot Noir to complement your event all at very reasonable Cellar Door prices. We have beverage packages available.





Contact

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