

Events & Weddings

AT CRAGGY RANGE





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Welcome

YOUR EVENT AT CRAGGY RANGE.



Our Spaces

WHETHER IT IS A CORPORATE GATHERING OR A SIGNIFICANT CELEBRATION - WE HAVE THE RIGHT SPACES AND MENUS TO CREATE AN UNFORGETTABLE EVENT. TO ESTABLISH THE RIGHT SPACE FOR YOUR REQUIREMENTS, PLEASE SEE BELOW.

RESTAURANT

Our award winning restaurant showcases an impressive view of the spectacular Te Mata Peak, an open kitchen and the perfect environment for an intimate gathering.

MAXIMUM CAPACITY

70 guests, seated
Available for exclusive hire between 18.00 - 23.30

MINIMUM SPEND

15,000 across food & beverage

MARQUEE

Nestled amongst the vines, an impressive Flagship marquee provides the perfect space to accommodate your large event.

MAXIMUM CAPACITY

150 guests, seated
Additional marquee hire, lighting & sound fees apply.

MINIMUM SPEND

25,000 across food & beverage

COCKTAIL

A number of bespoke locations are available for small or large cocktail events across our site. Please make a time with our events team to view and determine the best space for your requirements.

MAXIMUM CAPACITY

150 guests, standing
Additional marquee hire, lighting & sound fees apply

MINIMUM SPEND

15,000 across food & beverage



Menu & Enhancements

COMPLIMENTED BY OUR AWARD WINNING WINES AND A ONCE-IN-A-LIFETIME VIEW, OUR CELEBRATED TASTING MENU SHOWCASES WORLD CLASS PRODUCE FROM OUR LOCAL REGION, OUR FAVOURITE ARTISANAL SUPPLIERS AND OUR VERY OWN KITCHEN GARDEN.

MENU - 150pp

Potato focaccia bread & camembert butter

ENTREE - EACH GUEST TO SELECT ONE

Cured salmon, crushed green pea & mint salad, crème fraîche

or

Venison tartare, beetroot jubes, horseradish cream, confit yolk & crispy parsnip

MAIN COURSE, EACH GUEST TO SELECT ONE

Pan fried local fish, romesco sauce, zucchini & squid salad & hollandaise

or

Beef short rib, black pepper sauce, eggplant & tahini moutabel, green peas

served with

Roast potatoes, confit garlic dressing & rosemary

Leaves from our garden, preserved lemon dressing

TO FINISH

Poached meringue, roasted stonefruit, vanilla yoghurt & shiso granita

ADDITIONAL OPTIONS

Chef's selection of canapés - 45 per person

Served on arrival, for the first 60 minutes of your event.

Oyster Bar - 45 per person

Selection of freshly shucked oysters impressively displayed and offered on arrival for the first 60 minutes of your event alongside a selection of accompaniments.

Selection of artisan cheese & accompaniments served at the conclusion of your dining experience - 15 per person

Cheese Table - from \$500

Selection of local artisan cheese, house made lavosh & accompaniments, impressively displayed and presented at the conclusion of your dining experience.

*We are dedicated to accommodating all dietary requirements.
Sample menus are subject to season and may change without notice.*

Cocktail Events

OUR COCKTAIL EVENT OPTIONS ARE AVAILABLE TO ENJOY ACROSS A NUMBER OF IMPRESSIVE PRIVATE SPACES. OUR TEAM WILL BE ABLE TO CURATE THE PERFECT SOLUTION FOR YOU & TAILOR A NUMBER OF GREAT ENHANCEMENTS FOR YOUR NEXT EVENT.

CANAPÉ MENU ONE - 65pp

Please select five canapes
recommended for events 2-3 hours

CANAPÉ MENU TWO - 75pp

Please select five canapes &
one substantial item
recommended for events 3-4 hours

CANAPÉ MENU THREE - 95pp

Please select six canapes &
three substantial items
recommended for events 4+ hours

CANAPÉS

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Te Kouma Bay oyster, mignonette dressing
Smoked salmon, dill creme fraiche, rye crisp
Parmesan gougeres
Te Mata mushroom & garden herb scrolls
Coal roasted halloumi & burnt orange
Venison tartare, potato chip & tarragon
Brioche, caramelised fig & smoked duck

SUBSTANTIAL ITEMS

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Garden vegetable & Te Mata mushroom pithiviers
Local fish 'cocktail' rolls w/ iceberg & marie rose sauce
Pork tonkatsu, cabbage & bulldog sauce in brioche
Beef shortrib & spring onion sauce in potato focaccia

*We are dedicated to accommodating all dietary requirements.
Sample menus are subject to season and may change without notice.*





Weddings

WE ARE THRILLED THAT YOU HAVE CONSIDERED ENTRUSTING YOUR SPECIAL DAY TO US. WE AIM TO MAKE THE PROCESS OF PLANNING AS SIMPLE AS POSSIBLE AND WORK CLOSELY WITH YOU TO TAILOR AN UNFORGETTABLE EXPERIENCE.

VENUE HIRE

Weddings at Craggy Range attract a venue hire charge, for the exclusive use of the entire site between 16.00 and 24.00 - excluding our cellar door. Prices are in addition to minimum food & beverage spends on page 2.

Low Season (end of Easter weekend - Labour Day)

19,500

High Season (Labour Day - start of Easter weekend)

22,500

Holiday Season (Friday before Christmas - January)

25,500

VENUE HIRE INCLUSIONS

Two night's accommodation in all Cottages and Lodge for up to 38 guests on the night prior and the night of the event.

Ceremony set up including 40 chairs and audio visual requirements in our Olive Grove.

Tables, chairs, stemware, flatware and linen for up to 70 guests, when the event takes place inside our restaurant.

Stemware, linen & flatware for up to 150 guests when the event takes place inside a marquee.

MARQUEE HIRE

Marquee weddings are available at an additional cost of between 10,000 and 15,000 depending on the specifications required.

This includes the marquee itself alongside tables and chairs as well as lighting and audio visual requirements.

Upon confirmation of your date, the team at Flagship Events would work closely with you to customise your ideal layout and marquee specifications.



FAQs & Vendors

WE HAVE LISTED A NUMBER OF COMMONLY ASKED QUESTIONS HERE; FOR ANYTHING ELSE, DROP US A LINE. TO ESTABLISH THE RIGHT SPACE FOR YOUR REQUIREMENTS, PLEASE SEE BELOW.

MUST WE BOOK ALL OF THE ACCOMMODATION ON OUR WEDDING NIGHT?

Yes. In the interest of ensuring comfort to all guests staying on site, all accommodation must be booked.

Your venue hire fee includes two night's stay on site for up to 38 guests.

COULD WE COME AND VIEW THE VENUE AT ANY TIME?

Of course you may. Please ensure that you make a time with us when planning this so that we are prepared. Please note that site visit availability may not be possible on weekends during peak season.

IS THE MENU FLEXIBLE?

Absolutely. Our sample menu is a great representation of our award winning restaurant within which all dietary requirements are catered for on an individual basis. Please speak to our restaurant team if you have something specific in mind.

MUST I PRE-SELECT MY WINE?

To best ensure availability of your favourite wine throughout the duration of your event, it is essential that your wines are pre selected prior to the date. We always recommend a pre-selection of 2 or 3 white and 2 or 3 red wines. We will ensure sparkling wine and a great selection of beer & soft drinks is available.

I WOULD LIKE A BETTER IDEA OF THE TOTAL COST OF MY MARQUEE WEDDING.

Please add up the venue hire cost, food & beverage minimum spend and marquee fees to come to an estimate.

Upon confirmation of your date, we would introduce you to the team at Flagship Events who would guide you through the process of finalising details regarding the styling and layout of the marquee. Our restaurant team would be in touch closer to the date of your event to confirm details regarding the running order of the day, and of course food & beverage.

Vendors

WE ARE PROUD TO RECOMMEND A NUMBER OF LOCAL STYLISTS, PHOTOGRAPHERS & AUDIO VISUAL TECHNICIANS TO ENHANCE YOUR EVENT.

STYLING

Miss Frou Frou - www.missfroufrou.nz
Kristopher & Co - www.kristopherandco.com

PHOTOGRAPHERS

Meredith Lord - www.meredithlord.com
Heather Lidell - www.heatherlidell.com
Eva Bradley - www.evabradley.co.nz

FLORISTS

Susanna Todd - www.susannatoddflowers.co.nz
Pixie Munro - www.pixiemunro.co.nz
Lushka - www.lushka.co.nz

CAKES

The Pretty Little Details - www.prettylittledetails.co.nz
Organic Ash - www.organicash.co.nz

AUDIO VISUAL

Henry Norton - www.sightsoundservices.com

Our accommodation team is on hand to assist you in adding the perfect finish to your event with a relaxing stay in one of our luxury lodges or cottages.

T: 06 873 7126 | E: info@craggyrange.com



Craggy Range Vineyards Ltd.

253 Waimarama Road, Havlock North, Hawke's Bay, New Zealand P +64 6 873 7126 E info@craggyrange.com
www.craggyrange.com