



Private Dining

AT CRAGGY RANGE



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Welcome

YOUR PRIVATE DINING EXPERIENCE
AT CRAGGY RANGE

PICTURED : THE QUARRY DINING ROOM

Our Spaces

Cellar Door



Perfect for your next get-together or informal cocktail celebration.

By night, our cellar door transforms into a space to share our celebrated menu in a memorable and relaxed setting.

Maximum seated capacity - 38 guests

Table configurations - maximum capacity

18 guests across 1 long table

28 guests across 1 long table and 2 booths

33 guests across 1 long table and 3 booths

38 guests across 1 long table & 4 booths

Maximum standing capacity - 60 guests

Available for seated dinner and cocktail events between 18.00 - 23.00

The Quarry



An exclusive and private underground cellar designed for refined celebrations and intimate gatherings, with a capacity of up to 18 seated guests.

Maximum seated capacity - 18 guests

Seated across one long table

**Please note access to the Quarry is available only via a staircase and no mobility access is possible.*

Available for lunch between 12.00 - 16.00 & dinner between 18.00 - 23.00

The Library



The best seat in the house and the pinnacle of our hospitality experience.

A capacity of 10 seated guests in an intimate setting complimented by an open fireplace and spectacular views of Te Mata Peak.

Maximum seated capacity - 10 guests

Seated across one long table

Available for lunch between 12.00 - 16.00 & dinner between 18.00 - 23.00

Our Menus

3 COURSE MENU - individually plated*
120.00^{pp}

Potato focaccia bread & camembert butter

ENTRÉE - *each guest to select one*

Roast halloumi, pine nut sauce, beetroot jubes & burnt honey, walnut dressing

or

Venison tartare, tarragon, cured egg yolk, crispy fried anchovy, agria potato chips

MAIN COURSE, *each guest to select one*

Pan fried local fish, pine nut & leek 'risotto', burnt cabbage & octopus

or
Glazed lamb shoulder, almond, braised greens & candied hibiscus
served with a selection of seasonal sides

TO FINISH

Soft meringue, roasted rhubarb, yoghurt cream & lemon curd

** available for parties of up to 18 guests*

3 COURSE MENU - to be shared
120.00^{pp}

Potato focaccia bread & camembert butter

ENTRÉES

Organic fried sweet & sour shiitake mushrooms, five spice salt

Raw local fish, marinated carrots & dressing, daikon & buttermilk

Venison tartare, tarragon, cured egg yolk, crispy fried anchovy, agria potato chips

MAIN COURSE

Glazed lamb shoulder, wilted greens, pine nut & parmesan crumb
served with

Roast potatoes, confit garlic dressing & rosemary
Leaves from our garden, preserved lemon dressing

TO FINISH

Soft meringue, roasted rhubarb, yoghurt cream & lemon curd

All guests must dine from the same menu. 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

Freshly shucked oyster, mignonette dressing

Smoked salmon, dill creme fraiche, rye crisp

Parmesan gougeres

Te Mata mushroom & garden herb scrolls

Coal roasted halloumi, burnt honey & espelette

Venison tartare, potato chip & tarragon

Brioche, caramelised fig & smoked duck

SUBSTANTIAL ITEMS

Garden vegetable & Te Mata mushroom pithiviers

Local fish 'cocktail' rolls w/ iceberg & marie rose sauce

Pork tonkatsu, cabbage & bulldog sauce

Beef shortrib & spring onion sauce, potato focaccia

*All guests must dine from the same menu. We are dedicated to accommodating all dietary requirements.
Sample menus are subject to season and may change without notice.*



Enhancements & Beverages

ADDITIONAL OPTIONS

CHEF'S SELECTION OF CANAPÉS - 45PP

Served on arrival, for the first 60 minutes of your event. Selection designed by our head chef and is based on seasonal produce and balanced with your menu selection.

OYSTER BAR - 35PP

Freshly shucked oysters impressively displayed and offered alongside accompaniment for the first 60 minutes of your event.

SELECTION OF ARTISAN CHEESE & ACCOMPANIMENTS - 15PP

Served at the conclusion of your dining experience - to be shared

CHEESE TABLE - from 500

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

BEVERAGES

Our dedicated team is on hand to assist with your pre-selections of Craggy Range wine, local & international beer & cider and excellent non-alcoholic alternatives.

Upon confirmation of your event, the most up to date wine & beverage list will be provided to you to assist with these pre-selections.

Please advise us if you would like us to take the hard work out of your hands and select these on your behalf.

A customised wine match is available for both menu options starting at 75 per person.

Minimum Spends

OUR MINIMUM SPENDS ARE INCLUSIVE OF THE ROOM HIRE FEE AND MAY BE SPENT ACROSS ALL FOOD AND BEVERAGE SERVED THROUGHOUT THE DURATION OF YOUR EVENT. MINIMUM SPENDS DO NOT INCLUDE WINE TASTINGS, TAKE-AWAY WINE OR ACCOMMODATION CHARGES.

SEATED EVENTS, UP TO 20 GUESTS

THE LIBRARY



Low Season - 3000

High Season - 3500

Holiday Season - 4500

THE QUARRY



Low Season - 3500

High Season - 4000

Holiday Season - 5000

CELLAR DOOR



Low Season - 4000

High Season - 4500

Holiday Season - 6000

SEATED EVENTS UP TO 38 GUESTS OR COCKTAIL EVENTS UP TO 60 GUESTS

CELLAR DOOR



Low Season - 5000

High Season - 6500

Holiday Season - 7500

Low Season (end of Easter weekend - Labour Day) | High Season (Labour Day - Start of Easter weekend) | Holiday Season (Friday before Christmas - January)

Vendors

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

STYLING & FURNITURE HIRE

Miss Frou Frou - www.missfroufrou.nz

Flock Events - www.flockevents.co.nz

PHOTOGRAPHERS

Meredith Lord - www.meredithlord.com

Eva Bradley - www.evabradley.co.nz

FLORISTS

Susanna Todd - www.susannatoddflowers.co.nz

Pixie Munro - www.pixiemunro.co.nz

CAKES

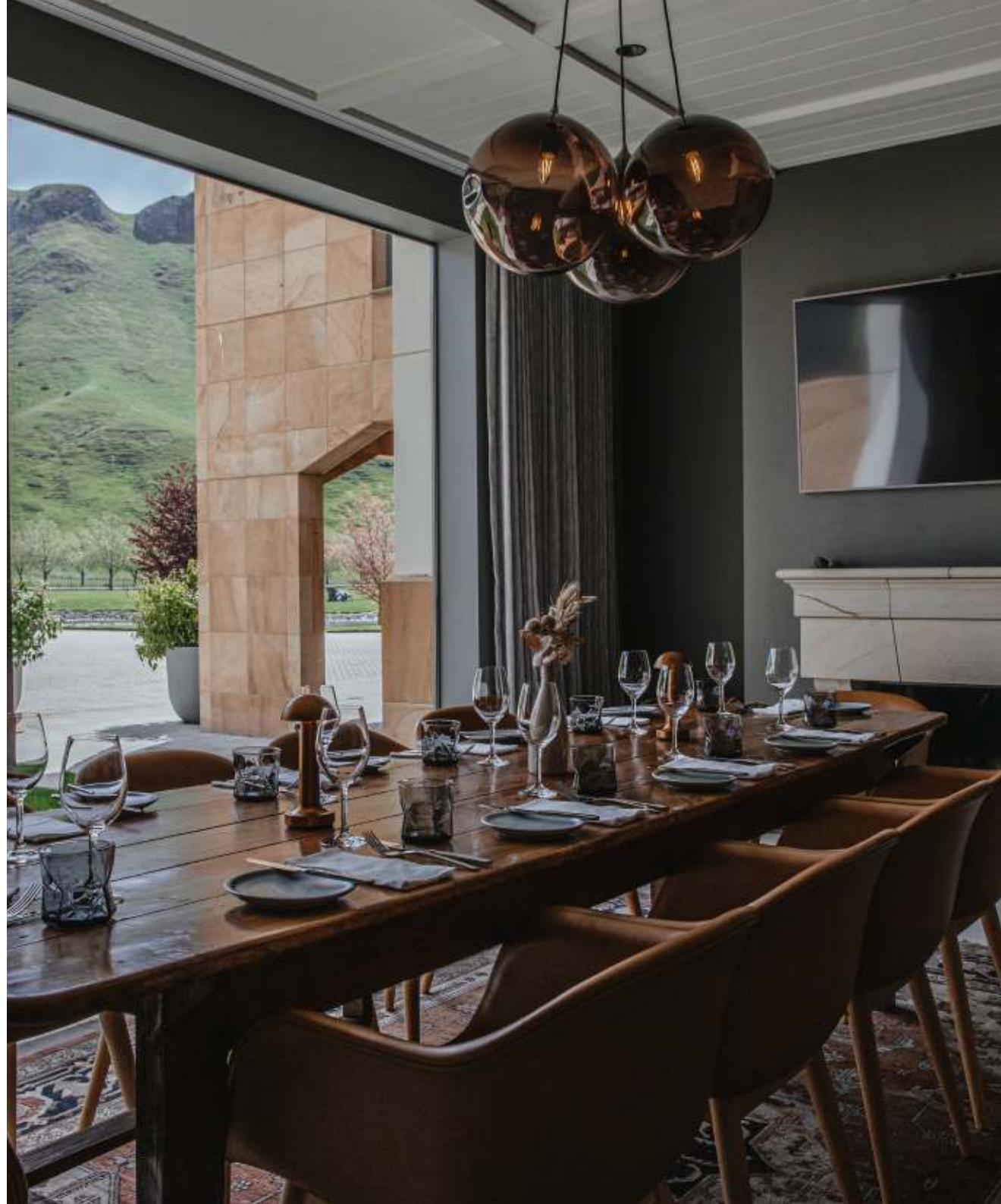
The Pretty Little Details - www.prettylittledetails.co.nz

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.

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





Craggy Range Vineyards Ltd.

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