

# Events & Weddings

AT CRAGGY RANGE





# 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

### FOOD & BEVERAGE MINIMUM SPEND

15,000

## 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.

### FOOD & BEVERAGE MINIMUM SPEND

25,000

## 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

### FOOD & BEVERAGE MINIMUM SPEND

15,000

# Menu & Enhancements

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

## 3 COURSE MENU - individually plated 150.00<sup>PP</sup>

*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 from our organic kitchen garden*

### 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.*

## 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.*

# 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 gougères

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.*







# 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 site between 16.00 and 24.00. Prices are in addition to minimum food & beverage spends on page 2.

*Low Season (end of Easter weekend - Labour Day)*  
28,000

*High Season (Labour Day - start of Easter weekend)*  
30,000

*Holiday Season (Friday before Christmas - January)*  
34,000

## VENUE HIRE INCLUSIONS

Two night's accommodation in all Cottages and Lodges for up to 30 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.

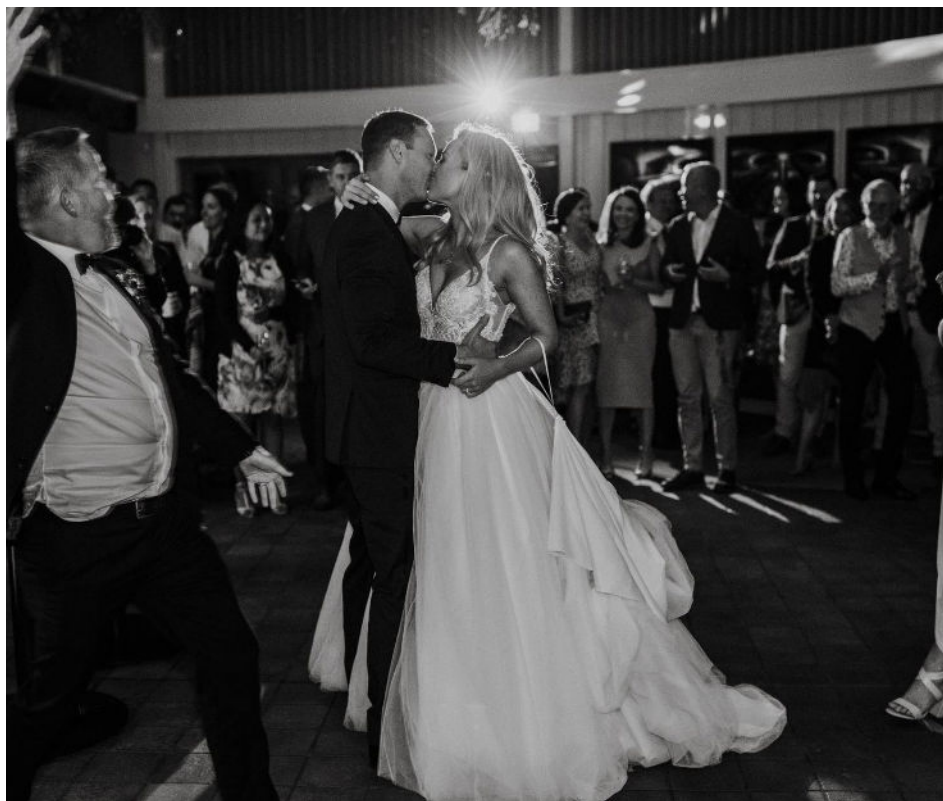
## MARQUEE HIRE

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.

We partner exclusively with Flagship Events. They are welcoming, professional and know our site inside and out. Upon confirmation of your date, their dedicated team will work closely with you to customise your ideal layout and marquee specifications.

*Prices valid only until end of April 2024*





# FAQs & Vendors

WE HAVE LISTED A NUMBER OF COMMONLY ASKED QUESTIONS HERE. FOR ANYTHING ELSE, PLEASE CONTACT OUR DEDICATED EVENTS TEAM.

MUST WE EXCLUSIVELY BOOK THE SITE, INCLUDING ACCOMMODATION FOR A TWO NIGHT PERIOD?

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

Your venue hire fee includes a two night's stay on site for up to 30 guests, ensuring you have ample time to settle in and the morning of your wedding is as relaxing as possible.

MAY WE VISIT TO VIEW THE SITE AND VENUE?

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 the style of dining provided in our award winning restaurant.

Of course, 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?

Yes. 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 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 approximate marquee fees to arrive to an estimate.

Upon confirmation of your date, we will introduce you to the team at Flagship Events who will guide you through the process of finalising details regarding the styling and layout of your marquee.

Our restaurant team will 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 & FURNITURE HIRE

Miss Frou Frou - [missfroufrou.nz](http://missfroufrou.nz)  
Flock Events - [flockevents.co.nz](http://flockevents.co.nz)

PHOTOGRAPHERS

Meredith Lord - [meredithlord.com](http://meredithlord.com)  
Eva Bradley - [evabradley.co.nz](http://evabradley.co.nz)

FLORISTS

Susanna Todd - [www.susannatoddflowers.co.nz](http://www.susannatoddflowers.co.nz)  
Pixie Munro - [www.pixiemunro.co.nz](http://www.pixiemunro.co.nz)

CAKES

The Pretty Little Details - [prettylittledetails.co.nz](http://prettylittledetails.co.nz)

AUDIO VISUAL

Henry Norton - [sightsoundservices.com](http://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](mailto:info@craggyrange.com)





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