

# Events

~

AT CRAGGY RANGE







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Welcome





# Our Spaces

WHETHER IT IS A CORPORATE GATHERING OR A SIGNIFICANT CELEBRATION, ALLOW US TO ESTABLISH THE RIGHT SPACE TO CREATE AN UNFORGETTABLE EXPERIENCE.

## Craggy Range 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, 150 standing  
Available for exclusive hire between 18.00 - 23.30

### Food & Beverage Minimum Spend

20,000

## Flagship Marquee

*Nestled amongst the vines, an impressive Flagship marquee provides the perfect space to accommodate larger events\**

### Maximum Capacity

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

### Food & Beverage Minimum Spend

25,000

*\*marquee events are not available during low season months*

## Bespoke & 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 may apply

### Food & Beverage Minimum Spend - POA

*Events between 20 and 38 guests may be suited to one of our Private Dining packages. Please visit our website to view or contact our team directly.*

# Our Signature Menu

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 ORGANIC KITCHEN GARDENS.

## 3 COURSE MENU

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, romesco sauce, broad bean salad & hollandaise

*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, macerated strawberries, yoghurt cream & lemon curd

*We are dedicated to accommodating all dietary requirements.*

*Sample menus are subject to season and may change without notice.*





# Enhancements

BOOKEND YOUR EXPERIENCE WITH A RANGE OF ENHANCEMENTS  
DESIGNED TO CREATE A LASTING IMPRESSION.

## CHEF'S SELECTION OF CANAPÉS - 45<sup>PP</sup>

*Served on arrival, for the first 60 minutes of your event.  
Designed according to season and with the freshest produce in  
mind, your canapé selection is the perfect way to commence  
your Craggy Range experience.*

## OYSTER BAR - 35<sup>PP</sup> | 70<sup>PP</sup>

*Freshly shucked oysters impressively displayed alongside a  
variety of classic accompaniments. Offered for a 30 or 60 min-  
ute period during welcome drinks or canapés.*

*\*min 20 guests*

## SELECTION OF LOCAL ARTISAN CHEESE - 15<sup>PP</sup>

*Served in a shared format at the conclusion of your dining  
experience, following dessert, our artisan cheese selection is  
complimented by our house made accompaniments and lavosh.*

## A WELCOME COCKTAIL - 25<sup>PP</sup>

*Drawing inspiration from our vibrant herb gardens, allow our  
team to create a welcome cocktail perfectly suited to the  
occasion.*

## GIFTS

*A memento to remember your event by. From bottles of Craggy  
Range wine, presented in gift packaging or a gift card to be used  
on their return visit, there are a number of options designed to  
leave a lasting impression.*



# Cocktail Events

OUR COCKTAIL EVENT OPTIONS ARE AVAILABLE TO ENJOY ACROSS A NUMBER OF IMPRESSIVE INDOOR AND OUTDOOR SPACES.

## CANAPÉ MENU ONE - 65<sup>PP</sup>

Please select five canapés  
*recommended for events 2-3 hours*

## CANAPÉ MENU TWO - 75<sup>PP</sup>

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

## CANAPÉ MENU THREE - 95<sup>PP</sup>

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

### CANAPÉS

Freshly shucked oyster, mignonette dressing

Smoked salmon, dill creme fraiche, lavosh

Mozzarella & sundried tomato pastries

Garden herb falafel, buffalo curd

Coal roasted halloumi, burnt honey & espelette

Venison tartare, potato chip & tarragon

Smoked duck, prune relish en croute

### SUBSTANTIAL ITEMS

Potato gnocchi, pine nut & garlic sauce

Prawn cocktail rolls, iceberg & marie rose sauce

Pork tonkatsu, cabbage & bulldog sauce

Beef shortrib & spring onion sauce, parsnip purée



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

# Beverages

## OUR SIGNATURE PACKAGES

### FAMILY BEVERAGE PACKAGE - 95<sup>PP</sup>

SERVED FOR THE DURATION OF THE SEATED COMPONENT OF YOUR PRIVATE DINING EXPERIENCE

*A selection of our favourites from the Craggy Range Family Collection, boasting both older and current vintages, paired perfectly to both our shared & individually plated menus.*

2022 Craggy Range Sauvignon Blanc, Te Muna Rd Vineyard, Martinborough  
2021 Craggy Range Chardonnay, Kidnappers Vineyard, Hawke's Bay  
2022 Craggy Range Rosé, Hawke's Bay  
2013 Craggy Range Merlot, Gimblett Gravels Vineyard, Hawke's Bay  
2020 Craggy Range Syrah, Gimblett Gravels Vineyard, Hawke's Bay

### PRESTIGE BEVERAGE PACKAGE - 115<sup>PP</sup>

SERVED FOR THE DURATION OF THE SEATED COMPONENT OF YOUR PRIVATE DINING EXPERIENCE

*A hand picked selection of our favourites from the Craggy Range Family & Prestige Collections, designed to cater to the most discerning taste.*

2022 Craggy Range Sauvignon Blanc, Te Muna Rd Vineyard, Martinborough  
2021 Craggy Range Chardonnay, Gimblett Gravels Vineyard, Hawke's Bay  
2022 Craggy Range Rosé, Hawke's Bay  
2020 Craggy Range Syrah, Gimblett Gravels Vineyard, Hawke's Bay  
2015 Craggy Range 'Sophia' Bordeaux Blend, Gimblett Gravels Vineyard, Hawke's Bay

## TAILORED TO YOU

*If you would prefer to speak to our team regarding a personalised selection of wine for your occasion, we would be delighted to create a package or an on-consumption solution unique to your taste. We can bring to life just about anything you dream up - please chat to us today to see what is possible.*







# Marquee Events

Marquee events are available at an additional cost of between 10,000\* and 15,000\* depending on the specifications required for up to 150 seated guests.

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 event date, their dedicated team will work closely with you to customise your ideal layout and marquee specifications.

*\*Prices are indicative only. Please note that marquee events are unavailable during our Low Season.*



## FAQs

### SITE VISITS

Site visits may assist you in visualising your event during the planning process. Please ensure that you make a time with us when planning this so that we are prepared, by contacting our events team directly. Please note that site visit availability may not be possible on weekends during peak season.

### IS THE MENU FLEXIBLE?

Our sample menu is a great representation of the style of dining in our award winning restaurant. Of course, all dietary requirements are catered for on an individual basis. Please speak to our events 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 recommend a shortlist of your favourite white and red varietals. We will ensure sparkling wine and a great selection of beer & soft drinks is available.

## Minimum Spend Seasons

### LOW SEASON

End of Easter weekend - Labour Day

### HIGH SEASON

Labour Day - start of Easter weekend

### HOLIDAY SEASON

Friday before Christmas - January

## Vendors

### AUDIO VISUAL

Sight & Sound  
[sightsoundservices.com](http://sightsoundservices.com)

### FLOWERS

Susanna Todd  
[susannatoddflowers.co.nz](http://susannatoddflowers.co.nz)

Pixie Blooms  
[pixieblooms.co.nz](http://pixieblooms.co.nz)

### STYLING

Miss Frou Frou  
[missfroufrou.nz](http://missfroufrou.nz)

### FURNITURE HIRE

Flock Events  
[flockevents.co.nz](http://flockevents.co.nz)

### PHOTOGRAPHY

Kirsten Simcox  
[kirstensimcox.co.nz](http://kirstensimcox.co.nz)

Meredith Lord  
[meredithlord.com](http://meredithlord.com)

Craggy Range Vineyards Ltd.

253 Waimarama Road, Havelock North, Hawke's Bay, New Zealand P +64 6 873 7126 E [events@craggyrange.com](mailto:events@craggyrange.com)  
[www.craggyrange.com](http://www.craggyrange.com)