

Private Dining & Events

~
AT CRAGGY RANGE





PICTURED : THE QUARRY DINING ROOM



PICTURED - THE LIBRARY



Private Dining

OUR PRIVATE DINING SPACES OFFER OPTIONS PERFECT FOR YOUR NEXT INTIMATE AND SIGNIFICANT CELEBRATION, TO THE MOST RELAXED AND INFORMAL GATHERING.



Private Dining - Our Spaces

THE 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. On clear evenings, enjoy welcome drinks and post-dinner catch-ups in the Cellar Door courtyard & herb garden.

MAXIMUM CAPACITY

38 guests, seated, 60 standing
Available for exclusive hire between 18.00 - 23.00

*Maximum capacity seated at one long table - 20
Each additional 4-5 guests will utilise one of our comfortable booths.*

Available between 18.00 - 23.00

THE QUARRY

An impressive underground cellar dining room, designed for celebrations and intimate gatherings, with a capacity of up to 18 seated guests.

MAXIMUM CAPACITY

18 seated guests

**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

Arguably, 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 CAPACITY

10 seated guests

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

Private Dining - Menus

FEATURING CLASSIC DISHES FROM OUR AWARD WINNING RESTAURANT MENU, OUR PRIVATE DINING MENU OPTIONS ARE DESIGNED WITH THE SEASON IN MIND, AND BOAST THE SPOILS OF LOCAL ARTISANS, GROWERS AND OUR VERY OWN ORGANIC KITCHEN GARDENS.

3 COURSE, 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

Beef tartare, tarragon, cured egg yolk, crispy fried anchovy, potato crisps

add a third choice for an additional \$15.00pp

Slow cooked paua, champagne sauce, cucumber & crumbed mussels

MAIN COURSE, *each guest to select one, served with a selection of sides*

Pan fried local fish, green bean & almond salad, burnt butter hollandaise & bisque
or

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

add a third choice for an additional \$15.00pp

Pecorino cheese soufflé, pear & salt baked celeriac salad, rosemary dressing, or

Eye fillet of beef, creamed spinach & béarnaise sauce

TO FINISH

Soft meringue, seasonal fruit, yoghurt cream & lemon curd

3 COURSE BANQUET MENU - 120.⁰⁰ pp

Potato focaccia bread & camembert butter

ENTREÉS, *to be shared*

Raw local fish, lovage pickle, cucumber & horseradish cream

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

Beef tartare, watercress, cured egg yolk, crispy fried anchovy, potato crisps

MAIN COURSE, *to be shared*

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

served with a selection of sides

substitute lamb shoulder for premium alternative - \$20.00pp

Rib Eye of beef, creamed spinach & béarnaise sauce

TO FINISH

Soft meringue, seasonal fruit, yoghurt cream & lemon curd



Private Dining - Minimum Spends

OUR MINIMUM SPENDS ARE INCLUSIVE OF THE ROOM HIRE FEE AND YOUR OWN DEDICATED FRONT OF HOUSE HOSTS. MINIMUM SPENDS ARE APPLICABLE ACROSS ALL FOOD AND BEVERAGE SERVED THROUGHOUT THE DURATION OF YOUR EVENT.

The Cellar Door

SEATED & COCKTAIL EVENTS, UP TO 22 GUESTS

Low Season - 4000

High Season - 4500

Holiday Season - 6000

SEATED EVENTS, BETWEEN 23 - 38 GUESTS

COCKTAIL EVENTS BETWEEN 23 AND 60 GUESTS

Low Season - 5000

High Season - 6500

Holiday Season - 7500

The Quarry

SEATED EVENTS, UP TO 18 GUESTS

Low Season - 3500

High Season - 4000

Holiday Season - 5000

The Library

SEATED EVENTS, UP TO 10 GUESTS

Low Season - 3000

High Season - 3500

Holiday Season - 4500

Minimum spends do not include wine tastings or tours, wine to take away, or accommodation charges. Minimum spend seasons are listed on page 13 of this document.





~ Exclusive Events

GATHERINGS AND CELEBRATIONS OF MANY SHAPES AND SIZES ARE INVITED TO ENJOY OUR UNIQUE SPACES AND WARM HOSPITALITY.

OUR EVENTS OPTIONS AND VENUE HIRE CHARGES INCLUDE THE EXCLUSIVE USE OF THE CRAGGY RANGE GROUNDS AS LISTED ON PAGE 10 OF THIS DOCUMENT.

70 - 150 guests



Exclusive Events - 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 our Low Season

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 Seated 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.

CANAPÉS - *served on arrival, for the first 45 minutes of your event*

Sweetcorn & cheddar fritter, harissa mayonnaise

Sweet & sour fried shiitake mushrooms

Radish from our garden, buffalo curd & honey

POTATO FOCACCIA BREAD & CAMEMBERT BUTTER

ENTRÉE - *each guest to select one*

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

Smoked duck & asparagus salad, confit yolk, mustard dressing

MAIN COURSE - *each guest to select one*

Pan fried local fish, green bean & almond salad, burnt butter hollandaise & bisque
or

Slow roasted beef cheek, Café de Paris butter & parsnip
served with

Roast potatoes, confit garlic dressing

Freshly picked leaves from our garden, chardonnay vinaigrette

TO FINISH - *served alternately*

Soft meringue, roasted stonefruit, yoghurt cream & lemon curd

Caramel chocolate mousse, fresh fig, praline & orange

195.00^{PP}

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



Our Cocktail Menus

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

CANAPÉ MENU ONE - 65^{PP}

Please select five canapés

recommended for events 2-3 hours

CANAPÉ MENU TWO - 75^{PP}

Please select five canapés & one substantial item

recommended for events 3-4 hours

CANAPÉ MENU THREE - 95^{PP}

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.

Exclusive Events - Venue Hire

EXCLUSIVE VENUE HIRE

Exclusive venue hire of the Craggy Range site is available between 16.00 and 24.00 on a select number of days per year, by negotiation (excluding our Cellar Door)

Venue hire fees sit in our low, high or holiday season as listed on page 13 of this document. Exclusive venue hire includes a two night stay in our luxury cottages & lodges, on the night prior and the night of the event, for up to 30 guests.

If you are planning an event of a complex nature, we ask that you engage the services of an event co-ordinator to assist you, as these services are not provided by the Craggy Range team. We would be delighted to make the introduction to our preferred vendor, Flock Events, who are familiar with every aspect of our site and its endless possibilities.

MARQUEE

For events exceeding 70 guests, marquee hire is available for an additional cost, accommodating a maximum of 150 seated guests. Marquee hire includes the marquee itself, alongside tables and chairs, 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.

VENUE HIRE FEES

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

**Prices are indicative only. Please note that marquee events are unavailable during our Low Season. Please note, from mid 2023, redevelopment and construction will commence of a brand new 4 bedroom Lodge on the Craggy Range grounds. We will do our utmost to ensure construction is visually obstructed as much as possible and has minimal impact to your enjoyment of our grounds during your stay.*

Events & Private Dining - Beverages

OUR SIGNATURE SELECTION

CHARGED ON CONSUMPTION, AND SERVED FOR THE DURATION OF THE YOUR EVENT.

A selection of our favourites from the Craggy Range Family Collection, 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

2020 Craggy Range Pinot Noir, Te Muna Rd Vineyard, Martinborough

2020 Craggy Range Syrah, Gimblett Gravels Vineyard, Hawke's Bay

BEVERAGE PACKAGE - 95^{PP} (4 HOURS)

The above selection of wines, served on an unlimited basis for up to four hours during your event.

PRESTIGE WINE SUPPLEMENT - \$20^{PP}

*2013 Craggy Range 'Sophia' Bordeaux Blend, Gimblett Gravels Vineyard, Hawke's Bay
(to substitute one of our red wine selections above)*

WHETHER YOU ARE ENJOYING YOUR SELECTION OF CRAGGY RANGE WINES IN AN ON-CONSUMPTION OR PACKAGE FORMAT, OUR TEAM WILL ENSURE A RANGE OF FULL AND LOW ALCOHOL BEER, AND SOFT DRINK ARE AVAILABLE.

Bottled still & sparkling Antipodes water is poured during all private dining and exclusive events, and charged at an on-consumption basis.



TAILORED TO YOU

If there is a particular wine or vintage that you cannot do without, please allow us to create a tailored solution, to be served on an on-consumption or package basis. Please speak to our team to view our full beverage list.

Enhancements

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

CHEF'S SELECTION OF CANAPÉS - 45^{PP}

Served on arrival, for the first 45 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.

SELECTION OF LOCAL ARTISAN CHEESE - 15^{PP}

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^{EA}

Drawing inspiration from our organic herb gardens, our team have created a range of refreshing welcome cocktails designed to be the perfect aperitif. Please select up to two cocktails to be offered to your guests on arrival.

*L'Opera Spritz - Bitter orange liqueur, East Block gin, grapefruit syrup & soda
Grapefruit Margarita - El Jimador tequila, honey, lime & grapefruit
Negroni - East Block gin, vermouth, Campari*

*Lavender Lemonade (mocktail)
Lavender, honey, lemon, sparkling water*

SPARKLING WINE & CHAMPAGNE

Charged on consumption, by the bottle, please make your sparkling selection from the list below:

*NV, Kumeu River Crémant, Kumeu, New Zealand - \$115
NV, Taittinger 'Brut Reserve', Reims, Champagne, France - \$160
NV, Taittinger 'Prestige Rosé', Reims, Champagne, France - \$175
NV, Billecart - Salmon Brut Rosé, Mareuil-sur-Aÿ, Champagne, France - \$210*

By prior arrangement, we are happy to provide your preferred sparkling or champagne option on the day. Please speak to our team regarding the terms and conditions applicable.



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.

ARE THE MENUS FLEXIBLE?

Our sample menus are 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

EVENT COORDINATION & STYLING SERVICES

Flock Events
flockevents.co.nz

AUDIO VISUAL

Sight & Sound
sightsoundservices.com

FLOWERS

Susanna Todd
susannatoddflowers.co.nz

Pixie Blooms
pixieblooms.co.nz

PHOTOGRAPHY

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