



Private Dining

~
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, celeriac, pickled vegetable escabeche, prawn & 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, mandarin & ginger dressing, macadamia cream

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

Beef tartare, tarragon, 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 AT ANY OF OUR PRIVATE DINING ROOMS.



Up to 12 guests

Low Season - 2000
High Season - 2500
Holiday Season - 3000



13 - 20 guests

Low Season - 2500
High Season - 3000
Holiday Season - 3500



21 - 30 guests

Low Season - 3500
High Season - 4000
Holiday Season - 4500



31+ guests

Low Season - 5000
High Season - 5500
Holiday Season - 6500

*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.
Above minimum spends are applicable in the following private dining spaces: The Cellar Door, The Quarry, The Library.*



Our Cocktail Menus

OUR COCKTAIL EVENT OPTIONS ARE AVAILABLE TO ENJOY ACROSS A NUMBER OF IMPRESSIVE INDOOR AND OUTDOOR SPACES. PLEASE SPEAK TO OUR TEAM TODAY ABOUT CREATING A BESPOKE LAYOUT UNIQUE TO YOUR REQUIREMENTS.

CANAPÉ MENU ONE - 75.00^{PP}

Please select four canapés
& one substantial item

recommended for events 2-3 hours

CANAPÉ MENU TWO - 90^{PP}

Please select five canapés
& two substantial items

recommended for events 3-4 hours

CANAPÉ MENU THREE - 105^{PP}

Please select six canapés &
three substantial items

recommended for events 4+ hours

BITES & SMALLER 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

White cut chicken & black rice salad, sesame dressing

Pork tonkatsu sandwich, shredded 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.

Private Dining - Beverages

CRAGGY RANGE WINE - OUR SIGNATURE SELECTION

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

For all private events, the current vintage of the below selection of our favourites from the Craggy Range Family Collection, is served throughout the duration of your experience. Paired perfectly to our individually plated or shared menus, this hand-picked selection features lighter and heavier varietals to ensure all preferences are accommodated.

If you wish to hand select your own range of varietals and vintages, please ensure your preferences are confirmed no later than 7 days prior to the date of your event.

Craggy Range Sauvignon Blanc, Te Muna Rd Vineyard, Martinborough

Craggy Range Chardonnay, Kidnappers Vineyard, Hawke's Bay

Craggy Range Rosé, Hawke's Bay

Craggy Range Pinot Noir, Te Muna Rd Vineyard, Martinborough

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

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

The above selection of wines, our house beer & soft drinks served on an unlimited basis for up to four hours during your event. Each additional hour may be accommodated at a charge of \$23.50pp

PRESTIGE WINE SUPPLEMENT - \$20PP, SERVED DURING THE MAIN COURSE

BEER

Heineken (including light and 0% options) is served during private events as our house beer of choice. If you have a preference for craft or alternative beer, please ensure your selection is made from our current beverage list no later than 7 days prior to your event.

WATER

Bottled still & sparkling Antipodes water is poured during all private events, and charged at an on-consumption basis at a cost of \$13.00 per 1L bottle. Unlimited filtered water is available during private events at a cost of \$6.00pp on request.

ENHANCE YOUR BEVERAGE OFFERING BY ADDING A SELECTION OF WELCOME COCKTAILS OR CHAMPAGNE TO CREATE A GRAND ENTRANCE. SEE THE FOLLOWING PAGE FOR OPTIONS.



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*

MOCKTAILS - 16^{EA}

*Ginger & Lemon Iced Tea
Ginger & Lemongrass syrup, earl grey iced tea & lemon*

*Hibiscus Mojito
Mint, lime, hibiscus syrup, 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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