



# 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.<sup>00</sup> 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.<sup>00</sup> 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<sup>PP</sup>

Please select four canapés  
& one substantial item

*recommended for events 2-3 hours*

## CANAPÉ MENU TWO - 90<sup>PP</sup>

Please select five canapés  
& two substantial items

*recommended for events 3-4 hours*

## CANAPÉ MENU THREE - 105<sup>PP</sup>

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

## 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*

*2022 Craggy Range Chardonnay, Kidnappers Vineyard, Hawke's Bay*

*2022 Craggy Range Rosé, Hawke's Bay*

*2022 Craggy Range Pinot Noir, Te Muna Rd Vineyard, Martinborough*

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

## BEVERAGE PACKAGE - 95<sup>PP</sup> (4 HOURS)

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

PRESTIGE WINE SUPPLEMENT - \$20<sup>PP</sup>

*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<sup>PP</sup>

*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<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>EA</sup>

*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<sup>EA</sup>

*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](http://flockevents.co.nz)

### 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)

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