

Exclusive Events

~
AT CRAGGY RANGE





~ 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.



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 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*

Pecorino fritter, harissa mayonnaise

Sweet & sour fried shiitake mushrooms, five spice salt

Smoked fish croquette, tartare sauce

POTATO FOCACCIA BREAD & CAMEMBERT BUTTER

ENTRÉE - *each guest to select one*

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

Braised duck & confit onion pastry, garden peas & tarragon

MAIN COURSE - *each guest to select one*

Pan fried local fish, pine nut & leek 'risotto', cabbage & mandarin dressing
or

Slow roasted red wine braised beef short rib, pomme anna, parsnip puree
served with

Roast potatoes, confit garlic dressing

Freshly picked leaves from our garden, chardonnay vinaigrette

TO FINISH - *served alternately*

Soft meringue, roasted seasonal fruit, yoghurt cream & lemon curd

Caramel chocolate mousse, prune, 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. 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.

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.*

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

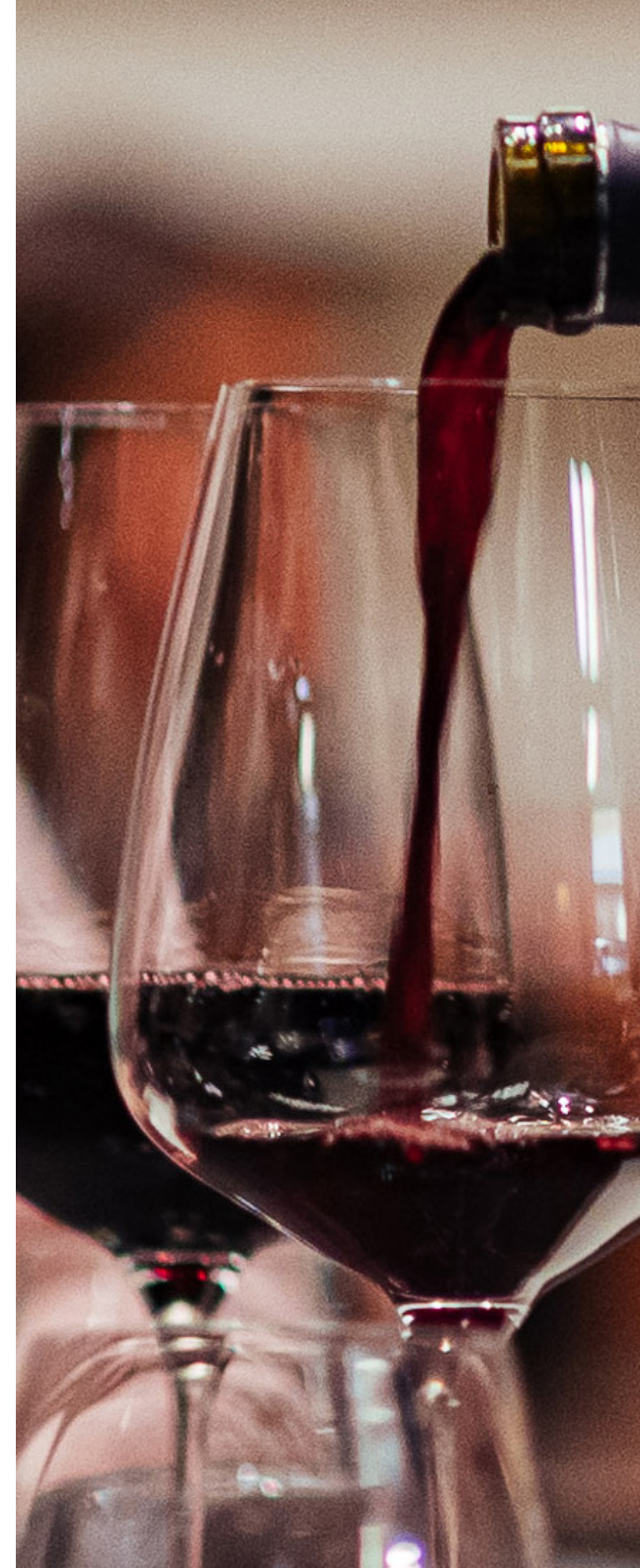
BEER

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. Best paired with a selection of welcome cocktails or sparkling wine.*

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.

SPARKLING WINE & CHAMPAGNE

Charged on consumption, by the bottle. Please make your sparkling selection from the list below.

NV, Kumeu River Crémant, Kumeu, NZ - \$115

NV, Taittinger 'Brut Reserve', Reims, Champagne, FR - \$160

NV, Taittinger 'Prestige Rosé', Reims, Champagne, FR - \$175

NV, Billecart - Salmon Brut Rosé, Mareuil-sur-Aÿ, Champagne, FR - \$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.

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, to be charged on consumption.

SPRITZ

L'Opera Spritz - Bitter orange liqueur, East Block gin, grapefruit soda

Hibiscus Spritz - Aquifer vodka or East Block gin, hibiscus syrup, lime & sparkling wine

HIGHBALL

Lemongrass & Chilli Mojito - Port of Ahuriri White Rum, lemongrass & chilli syrup, mint, lime & soda (available as a mocktail - 16.00)

Hibiscus Mojito - Port of Ahuriri White Rum, hibiscus syrup, mint, lime & soda (available as a mocktail - 16.00)

Whisky Highball - Thomson two tone whisky, spiced citrus syrup, lime, ginger beer, chocolate & black walnut bitters (available as a mocktail - 16.00)

Paloma - El Jimador tequila, grapefruit soda, lime, salt rim

POST DINNER CLASSICS

Negroni - Hastings Distillers East Block gin, Campari, L'Opera vermouth

Coffee Negroni - Southward Coffee gin, Coffee infused Campari, vermouth

Old Fashioned - Woodford Reserve bourbon, Angostura bitters, sugar, Maraschino cherry

A range of New Zealand's best fortified wine, single malts or liqueurs are also available. Please ask to see the full list.



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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