



Events

AT CRAGGY RANGE



Welcome

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

CONSIDER OUR EXCLUSIVE OPTIONS FOR FULL-SITE BOOKOUTS, OR SECURE YOUR OWN CORNER OF CRAGGY RANGE BY CONFIRMING A PRIVATE DINING EVENT.



Venue Hire

TO ESTABLISH THE RIGHT TYPE OF VENUE HIRE REQUIRED TO BRING YOUR EVENT TO LIFE, PLEASE REVIEW THE TWO OPTIONS AVAILABLE BELOW.

EXCLUSIVE EVENTS

A full site book-out. Secure the Craggy Range grounds all to yourself and make the most of our site for a true once in a lifetime experience.

- Two night's accommodation in all Cottages and Lodges for up to 30 guests on the night prior and the night of your event.
- Personalised menus and seating charts, and stemware, linen & flatware for up to 150 guests.
- Tables and chairs for up to 70 guests when the Reception takes place inside the Restaurant.
- Sound system for marquee including microphone and lectern for background music and speeches.
- On site co-ordination support.

Exclusive venue rights are limited to 18.00 - 23.30 on the day of your event.

Wedding celebrations fall under different terms, conditions and inclusions. Please ask to view our wedding packages to find out more about hosting your wedding celebration at Craggy Range.

EXCLUSIVE VENUE HIRE COSTS

Low Season
32,000

High Season
34,000

Holiday Season
37,000

PRIVATE DINING (Non-Exclusive Events)

Secure your corner of the site and enjoy a private experience in one of our impressive private dining spaces without reserving the broader site exclusively.

PRIVATE DINING HOURS OF OPERATION

Lunch events in our private dining spaces commence at 12.00 noon, and conclude by 3.30pm

Dinner events in our private dining spaces commence at 6.30pm, and conclude by 11.30pm

FOOD & BEVERAGE MINIMUM SPENDS APPLY

See page 6 for further details.



Our Spaces - Exclusive Events

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

25,000

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 the options, 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

Exclusive Events - *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, peach, chilli & mint 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

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

195.00^{PP}





Our Spaces - Private Dining

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

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

Available between 18.30 - 23.30

Food & Beverage Minimum Spend

4,500 - up to 25 guests
6,500 - up to 38 guests

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 - 15.30 & dinner between 18.30 - 23.30

Food & Beverage Minimum Spend

3,500

THE LIBRARY

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 - 15.30 & dinner between 18.30 - 23.30

Food & Beverage Minimum Spend

3,000

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

Potato focaccia bread & camembert butter

ENTRÉE, *each guest to select one*

Roast halloumi, pine nut sauce, peach, chilli & mint dressing
or

Raw local fish, macerated tomato, lovage dressing & smoked oyster

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, Cloudy Bay clams, cauliflower, pea & sorrel sauce
or

Glazed lamb shoulder, seasonal greens, almond cream &
pine nut & parmesan crumb

add a third choice for an additional \$15.00pp

Pecorino cheese soufflé, red pepper piperade, green bean salad, *or*

Eye fillet of beef, creamed spinach & tarragon sauce

TO FINISH

Soft meringue, seasonal fruit, vanilla cream yoghurt & lemon curd
& sorrel granita

3 COURSE BANQUET MENU

Potato focaccia bread & camembert butter

ENTRÉES, *to be shared*

Raw local fish, macerated tomato, lovage dressing & smoked oyster

Roast halloumi, pine nut sauce, peach, chilli & mint dressing

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

MAIN COURSE, *to be shared*

Glazed lamb shoulder, seasonal greens, almond cream,

pine nut & parmesan crumb

served with a selection of sides

substitute lamb shoulder for premium alternative - \$20.00pp

Rib Eye of beef, creamed spinach & tarragon sauce

TO FINISH

Soft meringue, seasonal fruit, vanilla cream yoghurt & lemon curd
& sorrel granita

All guests must dine from the same menu. We are dedicated to accommodating all dietary requirements. Sample menus are subject to season and may change without notice.

120.00^{PP}



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

This sample menu is an example of the variety and quality of dishes we are proud to serve. Upon confirmation of your event, we will work closely with you to create a bespoke offering perfectly curated for your occasion.

We are dedicated to accommodating all dietary requirements.



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 the 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 PAGES 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.

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

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.

POST DINNER CLASSICS - 25^{EA}

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.

Canapés & our cheese selection must be charged for the confirmed number of guests.



Gifting & Celebrations

THE PERFECT WAY TO CREATE A LASTING IMPRESSION.
CHOOSE FROM A RANGE OF GIFTS TO ENJOY DURING OR FOLLOWING YOUR EVENT.

CHAMPAGNE

*When you want to ensure the occasion starts off just right.
Allow us to arrange your choice of sparkling wine or champagne, to be
poured during welcome canapés or throughout the event.*

*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.*



CELEBRATION CAKES

*The perfect way to indulge someone on their special day.
Please choose from the following two options.*

CHOCOLATE MOUSSE CAKE (GLUTEN FREE)
decadent chocolate mousse, chocolate glaze & gold leaf

LEMON & RASPBERRY
lemon cake, lemon curd, raspberry jelly & vanilla mousse
Small - for up to 6 guests - 90.00
Large - for up to 18 guests - 150.00

FLOWERS

*Partnering with luxury floral design studio, Sniff Flowers
by Hannah Moore, allow us to arrange a bouquet of the
season's loveliest blooms, to surprise the guest of honour
on arrival to their dining occasion or upon check-in to their
accommodation.*

SEASONAL BOUQUET - 150.00
add a glass vase - 30.00

LUXE BOUQUET - 200.00 +
add a glass vase - 30.00

Table Arrangements - POA. Please speak to our team.



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.

DATES

Exclusive events are limited to only a select number of dates each year, ensuring that we maintain our commitment to our on site guests and visitors to being open for lunch and dinner, 7 days a week. Non-exclusive event date availability may be confirmed by speaking to our team.

MENU AND BEVERAGE

Our menus are generous, and reflect the dining experience at the award winning Craggy Range Restaurant. If you have something in mind, we are dedicated to working closely with you to curate the perfect menu to suit the occasion.

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

Sniff Flowers by Hannah Moore
sniffflowers.com

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