

A romantic wedding scene featuring a bride and groom standing with their backs to the camera, looking out over a calm lake at dusk. The bride is wearing a long white gown and a long veil, while the groom is in a dark suit. In the distance, a range of dark, jagged mountains is silhouetted against a soft, twilight sky. A small cluster of buildings with warm, glowing lights is visible on the far shore of the lake, their light reflecting on the water's surface. The overall mood is serene and intimate.

Weddings

AT CRAGGY RANGE



Congratulations.

WEDDINGS 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 FOR AN INTIMATE CELEBRATION



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 WEDDING CELEBRATIONS

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. Exclusive venue rights are limited to 16.00 - 23.30 on the day of your event.

EXCLUSIVE VENUE HIRE INCLUSIONS

- Two night's accommodation in all Cottages and River Lodges for up to 30 guests on the night prior and the night of your event.
- Ceremony in the Olive Grove or Sophia Barrel Room, including 40 chairs, speaker & microphones.
- Personalised menus and seating charts, 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.
- Ability to enjoy a dancefloor in the Craggy Range Restaurant until 11.30pm.

Please note that audio visual charges to facilitate a band or DJ are to be arranged directly with your vendor and are not included in the venue hire.

EXCLUSIVE VENUE HIRE COSTS

Low Season	High Season	Holiday Season
32,000	34,000	37,000

INTIMATE WEDDING CELEBRATIONS (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.

INTIMATE WEDDING CELEBRATION INCLUSIONS

- Use of Craggy Range grounds for photography from 17.00. Access to event is available from 18.00.
- Stemware, flatware and linen napkins for confirmed number of guests.
- Personalised menus
- Co-ordination support from the Craggy Range events team.

INTIMATE WEDDING CELEBRATION TERMS & EXCLUSIONS

- *Ceremony must be conducted off site at your chosen venue.*
- *Accommodation may be added at retail rate and is offered on a first in, best dressed basis.*
- *A dancefloor (Band or DJ) is only available to guests confirming an exclusive wedding celebration.*

VENUE HIRE COST

4,500	<i>Venue hire costs are charged in addition to minimum food & beverage charges as listed on page 6.</i>
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Our Spaces - Exclusive Weddings

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 16.00 - 23.30

Food & Beverage Minimum Spend
25,000

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.
Available for exclusive hire between 16.00 - 23.30

Food & Beverage Minimum Spend
30,000

** Marquee events are not available in the 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 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



THE QUARRY DINING ROOM

Our Spaces - Intimate Celebrations

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 18.30 - 23.00

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

Available between 18.30 - 23.30

FOOD & BEVERAGE MINIMUM SPENDS

up to 21 guests - 5,000 | up to 30 guests - 7,500
up to 38 guests - 10,000 | (cocktail events POA)

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 | 7,500

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 | 4,000

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

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

195.00^{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 PAGE FOR OPTIONS.



Beverage Enhancements

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

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.

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.

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



Marquee Events

FLAGSHIP MARQUEE

For events exceeding 70 guests, marquee hire is available for an additional cost, accommodating a maximum of 150 seated guests.

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. In addition to the cost of the marquee, your quote will also include dining tables, dining chairs, lighting and all associated council consents.

Indicative pricing sits between 11,000 and 15,000*

Please visit www.flagshipevents.co.nz for a list of additional enhancements.

**Prices are indicative only. Marquee events are not available during our Low Season.*

Please note, from mid 2024, redevelopment and construction will commence of a brand new 4 bedroom Lodge and Private Dining Room 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 during your stay. Please speak to our team to find out more.



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

PHOTOGRAPHY

Kirsten Simcox
kirstensimcox.co.nz

Meredith Lord
meredithlord.com

Craggy Range Vineyards Ltd.

253 Waimarama Road, Havelock North, Hawke's Bay, New Zealand P +64 6 873 7126 E events@craggyrange.com
www.craggyrange.com