



Events

AT CRAGGY RANGE



Welcome

GATHERINGS AND CELEBRATIONS OF MANY SHAPES AND SIZES ARE INVITED TO ENJOY OUR UNIQUE SITE AND WARM HOSPITALITY. ALLOW OUR DEDICATED TEAM TO CURATE AN UNFORGETTABLE OCCASION.

Exclusive Venue Hire

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.

INCLUSIONS

- 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

<i>Low Season</i>	<i>High Season</i>	<i>Holiday Season</i>
<i>32,000</i>	<i>34,000</i>	<i>37,000</i>



Our Spaces

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



Your 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, quince & garden carrots

or

Raw local fish, macadamia cream, lovage & citrus dressing

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

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 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

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.



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. See the next page for options.

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)

Whisky Highball - Thomson two tone whisky, stonefruit syrup, lime, ginger beer, cherry bitters (available as a mocktail - 16.00)

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

Variations to above cocktails are available. Speak to our team for details.

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

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 are to 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.*

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.

CELEBRATION CAKES

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

*CHOCOLATE & CARAMEL (NUT FREE, GF OPTIONAL)
chocolate buttercream, salted caramel, chocolate pearls*

*RASPBERRY & LEMON CURD (NUT FREE, GF OPTIONAL)
vanilla sponge, lemon curd, buttercream, raspberries*

*CARROT CAKE (GLUTEN FREE)
spiced carrot cake, walnut, Swiss meringue cream cheese*

*Small - for up to 6 guests - 110.00
Large - for up to 18 guests - 250.00*



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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