

A photograph of a wine cellar with a vaulted wooden ceiling. In the foreground, rows of wooden wine barrels are lined up, some with red fabric covers. In the background, a private dining area is visible through a glass partition, featuring tables set with glasses and chairs. The lighting is warm and focused on the barrels and the dining area.

Private Dining

AT CRAGGY RANGE



Welcome

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

SECURE YOUR OWN CORNER OF CRAGGY RANGE AND ALLOW OUR TEAM TO CURATE AN UNFORGETTABLE OCCASION.



Our Spaces

THE CELLAR DOOR

*Perfect for your next get-together or 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 utilise one of our comfortable booths, with plenty of space to mingle before and after your event.*

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 barrel 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 12.30 - 15.30 & dinner between 18.30 - 23.30

Food & Beverage Minimum Spend
3,000

Your Menu - Plated

FEATURING CLASSIC DISHES FROM OUR AWARD WINNING RESTAURANT, OUR INDIVIDUALLY PLATED MENU EMULATES A TRUE RESTAURANT EXPERIENCE. ALLOW YOUR GUESTS TO SELECT THEIR OWN ENTREE AND MAIN COURSE FROM AN OPTION OF TWO, OR MORE.

3 COURSE, PLATED - 135.00^{PP}

Potato focaccia bread & camembert butter

ENTRÉE, *each guest to select one*

Roast halloumi, pine nut sauce, quince & garden carrots

or

Raw local fish, crème fraîche pickled persimmon, preserved lemon dressing

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 Big Glory Bay salmon, potato pancake, crème fraîche & beurre blanc

or

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

add a third choice for an additional \$15.00pp

Pecorino cheese soufflé, artichoke purée, pumpkin & golden raisins

or

Eye fillet 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.



Your Menu - Banquet

THE BEST OF OUR GARDEN'S SEASONAL PRODUCE FORMS THE CORNERSTONE OF OUR CELEBRATED SHARED MENU. OUR PLENTIFUL BANQUET OPTION FEATURES DISHES FROM OUR A LA CARTE SELECTION, GENEROUSLY SERVED AT INTERVALS TO BE SHARED BETWEEN NO MORE THAN 6 GUESTS IN YOUR GROUP.

3 COURSE, BANQUET - 120.00^{PP}

Potato focaccia bread & camembert butter

ENTREÉS, *to be shared*

Raw local fish, crème fraîche pickled persimmon, preserved lemon dressing
Roast halloumi, pine nut sauce, quince & garden carrots
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.



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.

2019 Vilaura Blanc de Blanc Extra Brut, Hawke's Bay, NZ - \$145

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

MAGNUMS - 1500^{ML}

Magnums of our favourite champagne and local sparkling wine, resting on ice make for a show-stopping welcome.

2019 Vilaura Blanc de Blanc Extra Brut, Hawke's Bay, NZ - \$295

NV, Taittinger 'Brut Reserve', Reims, Champagne, FR - \$350

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.

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.

CONFIRMATION & FINAL PAYMENT

A deposit is not required to confirm your private dining event, however we ask for a minimum of 7 days notice should you plans change and the event is cancelled.

Final payment is by invoice on 7 day terms, following your event. Pre-payments for food & beverage minimum spends are available on request.

Minimum Spend

FOOD & BEVERAGE

Minimum spends apply as outlined on page 3.

No additional venue or room hire charges are applicable. The minimum spend applied to food and beverage is only applicable to Restaurant charges and exclude any Cellar Door experiences such as wine tastings or tours, gifted wine, or celebration cakes.

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

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