



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 OUR INCREDIBLY SPECIAL SITE 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. Perfect for larger wedding parties exceeding 40 guests and up to 150 guests.

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.
- Ability to enjoy a Ceremony in the Olive Grove or Sophia Barrel Room.
- 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 Craggy Range Restaurant.
- Ability to enjoy a dancefloor in the Craggy Range Restaurant until 11.30pm.

Audio visual and sound system requirements are not included in our venue hire. These are to be arranged directly with our AV sound partners, Sight & Sound Services. Due to each celebration's unique requirement, furniture hire and styling requirements are to be arranged with your chosen stylist or vendor. Our team will assist with arranging any necessary quotes and will liaise with our preferred vendors on your behalf to ensure a seamless experience prior to and on the day.

INTIMATE WEDDING CELEBRATIONS

Secure your corner of the site and enjoy a private experience in one of our impressive dining spaces without reserving the broader site exclusively. Perfect for elopements, and small family gatherings of up to 38 guests, without the requirement of accommodation, ceremony or dancefloor.

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 (for dining component) from the Craggy Range events team.

INTIMATE WEDDING CELEBRATION TERMS & EXCLUSIONS

- *As this is a non-exclusive event, the 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.*
- *Amplified sound (Band or DJ) is only available to guests confirming an exclusive wedding celebration.*

EXCLUSIVE VENUE HIRE COSTS

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

NON-EXCLUSIVE VENUE HIRE COST

4,500	Venue hire costs are charged in addition to minimum food & beverage charges as listed on page 6.
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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

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*



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 (with a mid-break)
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 GROWERS AND MAKERS, AND OUR VERY OWN ORGANIC KITCHEN GARDEN.

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}





Beverage

CRAGGY RANGE WINE

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 your menu, this hand-picked selection features lighter and heavier varietals to ensure all preferences and tastes are accommodated.

If you wish to hand pick your own range of varietals and vintages, please speak to our team.

OUR SIGNATURE SELECTION

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)

Our signature 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 \$25pp

BEER

Heineken (including light and 0%) 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 14 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.

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.

ENHANCE YOUR BEVERAGE OFFERING BY ADDING A SELECTION OF WELCOME COCKTAILS, TO START OR FINISH - SEE THE FOLLOWING PAGE FOR OPTIONS.

~ Beverage

AN APERITIF TO GET THE PARTY STARTED, A REFRESHING HIGH-BALL FOR THE DANCEFLOOR, OR A NIGHTCAP TO CLOSE THE EVENING; ALLOW OUR TEAM TO CURATE A SHORTLIST OF YOUR FAVOURITE CLASSICS AND OUR OWN CREATIONS.

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.

POST DINNER CLASSICS - 25^{EA}

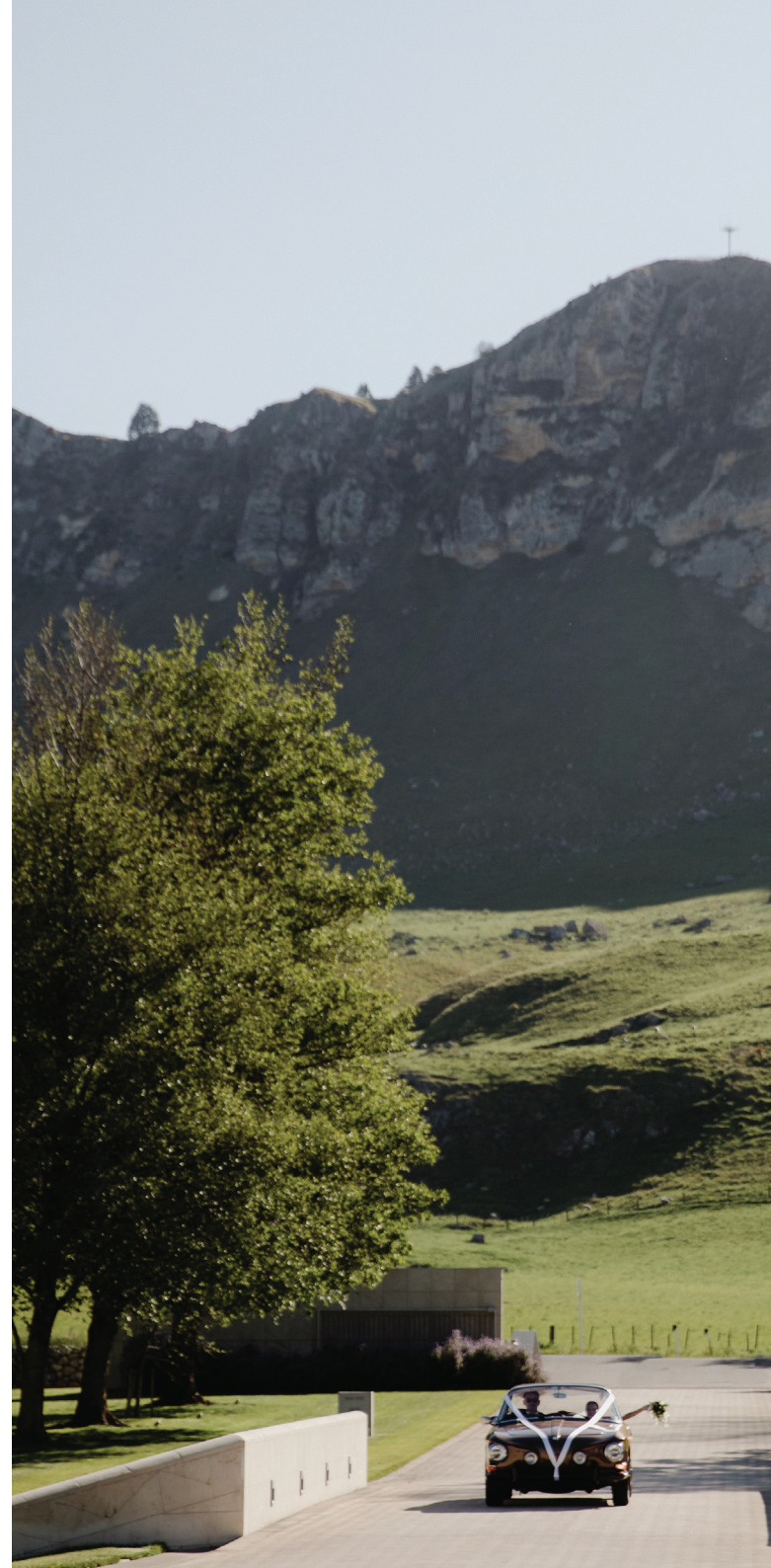
NEGRONI

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.



Marquee Events

FLAGSHIP MARQUEE

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

We partner exclusively with Flagship Events. They are welcoming, professional and are familiar with all aspects of the Craggy Range site. Marquee flooring options have been custom designed and built to fit in and around our unique floor plan.

Upon confirmation of your event date, the dedicated Flagship Events team will work closely with you or your event co-ordinator 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*, however is dependant on exact requirements, and additional enhancement.

**Prices are indicative only and exclude audio visual and sound requirements.*

Marquee events are not available during our Low Season.



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. If you are booking flights and planning a visit, we recommend reaching out to us to confirm a meeting.

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.

Venue Hire Periods

LOW SEASON

End of Easter weekend - Labour Day

HIGH SEASON

Labour Day - start of Easter weekend

HOLIDAY SEASON

Friday before Christmas - January

PRICING

Pricing quoted within this document is valid until June 30th, 2026, however all sample menus and wine varietals are subject to seasonal change.

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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kirstensimcox.co.nz

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Craggy Range Vineyards Ltd.

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