



# 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 LIBRARY

### CAPACITY

12 guests

### AVAILABLE

12.30 - 15.30 (out by 15.30)

18.30 - 23.30

### MINIMUM SPEND

\$2000



## CELLAR DOOR

### 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

18.30 - 23.30

### MINIMUM SPEND

\$2000 - Up to 25 guests

\$3500 - 26 - 38 guests



## THE QUARRY

### CAPACITY

20 guests

### AVAILABLE

12.30 - 16.00 (out by 16.30)

18.30 - 23.30

### MINIMUM SPEND

\$3000

*This dining space is situated in a temperature controlled room adjacent to our underground cellar and is only accessible via a set of stairs.*

# Individually Plated Menu

135.<sup>00</sup> *per person*

## ENTRÉE, EACH GUEST TO SELECT ONE

Roast halloumi, grapes, almond cream & burnt honey dressing

or

Raw kingfish, horseradish cream, oyster mayonnaise & macerated tomato dressing

### ADD A THIRD ENTRÉE SELECTION +15PP

*Slow cooked pāua, champagne sauce & cucumber*

## MAIN COURSE, EACH GUEST TO SELECT ONE

*Served with garden leaves & roasted potatoes with confit garlic*

Pan fried local fish, prawn & cabbage salad, preserved lemon dressing

or

Roast lamb shoulder, almond cream, preserved lemon & harissa

### ADD A THIRD MAIN COURSE SELECTION +20PP

*Matangi Beef eye fillet, creamed spinach & jus*

## TO FINISH, INDIVIDUALLY PLATED

Lemon posset, rhubarb & hibiscus soft serve, strawberries & sorrel granita

## ENHANCEMENTS

### CANAPÉS

*Crayfish salad, saffron, potato pancake*

*Pecorino fritter, black garlic*

*Beef cheek croquette, tarragon sauce*

+45.00PP

### FRESHLY SHUCKED OYSTERS

*Served on arrival, alongside welcome drinks and canapes.  
Limited to four oysters per person.*

+24.00PP

### ARTISAN CHEESE & ACCOMPANIMENTS

*Served in a shared format at the conclusion of your dining experience.*

+15.00PP

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





# Our Shared Menu

120.00 per person

**ENTRÉES, TO BE SHARED**

Roast halloumi, grapes, almond cream & burnt honey dressing

Raw kingfish, horseradish cream, oyster mayonnaise & macerated tomato dressing

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

**MAIN COURSE, TO BE SHARED**

*Served with garden leaves & roasted potatoes with confit garlic*

Roast lamb shoulder, almond cream, preserved lemon & harissa dressing

**ADD AN ADDITIONAL PROTEIN SELECTION                    +20PP**

*Matangi Beef rib eye, creamed spinach & jus*

**TO FINISH, INDIVIDUALLY PLATED**

Lemon posset, rhubarb & hibiscus soft serve, strawberries & sorrel granita

**ENHANCEMENTS**

**CANAPÉS**

**+45.00PP**

*Crayfish salad, saffron, potato pancake*

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# 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**

**Please speak to us about adding a selection of wines from our Prestige Collection**

## BEVERAGE PACKAGE - 95<sup>PP</sup> (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, Sawmill Nimble (2.5%) and Heineken 0% are served as standard 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.*





# Beverage Enhancements

## A WELCOME COCKTAIL - 25<sup>EA</sup>

Drawing inspiration from our organic herb gardens, our team have created a range of refreshing welcome cocktails to be served on arrival and charged on consumption.

Pair with our selection of canapés as the perfect welcome to your event.

### STRAWBERRY SPRITZ

*Strawberry infused vermouth, stone fruit syrup & sparkling wine*

### PEACH AND PINEAPPLE MOJITO

*NDC Botanical white rum, mint, peach bitters, lime, pineapple sage syrup & soda*

### STONE FRUIT TEA PUNCH - MOCKTAIL

*Stone fruit syrup, sencha green tea, peach bitters*

### THE SHIRLEY - MOCKTAIL

*Hibiscus syrup, orange juice, ginger & lime*

Alongside the cocktail selection, our team will also ensure we have a range of our house spirits and mixers available.

## 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, to be charged on consumption by the bottle.

*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

The wow-factor. Impress the group with your selection of magnums, served on arrival, or throughout your event.

*1.5L - 2019 Vilaura Blanc de Blanc Extra Brut, Hawke's Bay, NZ - \$295*

*1.5L NV, Taittinger 'Brut Reserve', Reims, Champagne, FR - \$350*

*1.5L 2023 Craggy Range Rose, Hawke's Bay - \$140*

*1.5L 2022 Craggy Range Chardonnay, Gimblett Gravels - \$180*

*1.5L 2021 Craggy Range Syrah, Gimblett Gravels - \$180*

### PRESTIGE COLLECTION

*1.5L 2016 Craggy Range 'Aroha' Pinot Noir, Te Muna Vineyard - \$550*

*1.5L 2015 Craggy Range 'Le Sol' Syrah, Gimblett Gravels - \$575*

*1.5L 2016 Craggy Range 'Sophia' Bordeaux Blend, Gimblett Gravels - \$540*





# Flowers & Cakes

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

## FLOWERS

*Partnering with luxury floral design studio, Sniff Flowers by Hannah Moore, allow us to adorn your table with posies of seasonal blooms.*

PRICE - POA. UPON APPROVAL OF QUOTE, INVOICE TO BE PAID DIRECTLY TO SNIFF FLOWERS.

*Due to seasonal availability, we are unable to confirm specific colours, flowers or varieties, although every effort will be made to curate a look and feel suitable to your taste and the occasion.*

## 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](http://flockevents.co.nz)

### AUDIO VISUAL

Sight & Sound  
[sightsoundservices.com](http://sightsoundservices.com)

### FLOWERS

Susanna Todd  
[susannatoddflowers.co.nz](http://susannatoddflowers.co.nz)

Sniff Flowers by Hannah Moore  
[sniffflowers.com](http://sniffflowers.com)

### PHOTOGRAPHY

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