# 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 temparature controlled room adjacent to our underground cellar and is only accessible via a set of stairs.

# Individually Plated Menu

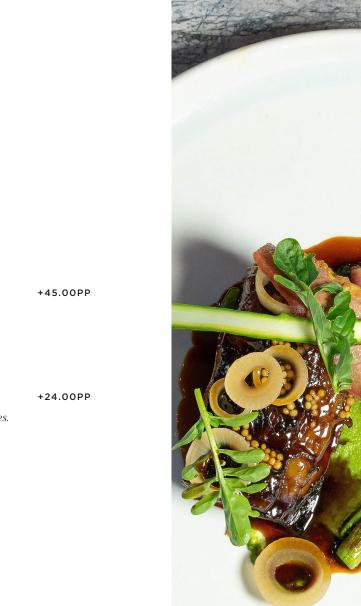
135.00 per person

granita

#### ENHANCEMENTS

CANAPÉS	+45.00PP
Crayfish salad, saffron, potato pancake	
Pecorino fritter, black garlic	
Beef cheek croquette, tarragon sauce	
FRESHLY SHUCKED OYSTERS	+24.00PP
Served on arrival, alongside welcome drinks and canapes. Limited to four oysters per person.	
	Crayfish salad, saffron, potato pancake Pecorino fritter, black garlic Beef cheek croquette, tarragon sauce FRESHLY SHUCKED OYSTERS Served on arrival, alongside welcome drinks and canapes.

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



# Our Shared Menu

**120.ºº** per person

#### **ENHANCEMENTS**

ENTRÉES, TO BE SHARED	CANAPÉS	+45.00PP
Roast halloumi, grapes, almond cream $\delta$ burnt honey dressing	Crayfish salad, saffron, potato pancake	
Raw kingfish, horseradish cream, oyster mayonnaise $\delta$ macerated tomato dressing	Pecorino fritter, black garlic	
	Beef cheek croquette, tarragon sauce	
Venison tartare, crispy fried anchovy, tarragon, cured egg yolk $\boldsymbol{\vartheta}$		
potato crisps	FRESHLY SHUCKED OYSTERS	+24.00PP
MAIN COURSE, TO BE SHARED	Served on arrival, alongside welcome drinks and canapes.	
	Limited to four oysters per person.	
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 $\boldsymbol{\vartheta}$ hibiscus soft serve, strawberries $\boldsymbol{\vartheta}$ sorrel granita	ARTISAN CHEESE & ACCOMPANIMENTS	+15.00PP
	Served in a shared format at the conclusion of your dining e	xperience.

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



# 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 (4 HOURS)</sup>

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 - $25^{EA}$

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 canapes 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

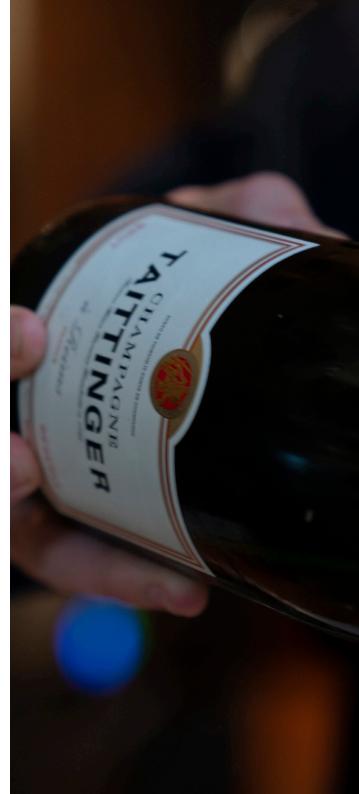
1.5L 2023 Craggy Range Rose, Hawke's Bay - \$140

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 varietals, 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





### Minimum Spend

### Vendors

#### 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.

#### 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.

### EVENT COORDINATION &

#### STYLING SERVICES

Flock Events flockevents.co.nz

#### AUDIO VISUAI

Sight & Sound sightsoundservices.com

#### FLOWERS

Susanna Todd susannatoddflowers.co.nz

Sniff Flowers by Hannah Moore sniffflowers.com

#### PHOTOGRAPHY

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CRAGGY RANGE VINEYARDS LTD.

vww.craggyrange.com