

Private Dining

AT CRAGGY RANGE





WELCOME TO CRAGGY RANGE

Gatherings & 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 *for up to 20 guests*



THE LIBRARY

A capacity of 10 seated guests in an intimate setting complemented by an open fireplace and spectacular views of Te Mata Peak.

CAPACITY

10 seated guests

*Available for Lunch - 12.30 to 16.30
& Dinner - 18.30 to 23.30*

VENUE HIRE

\$250.⁰⁰

MINIMUM SPEND (FOOD & BEVERAGE)
\$1500.⁰⁰

THE QUARRY

An impressive underground dining room, boasting views of our Quarry Bordeaux Blend barrels. Designed for intimate celebrations, this is a perfect space for a lover of wine.

CAPACITY

20 seated guests

*Available for Lunch - 12.30 to 16.30
& Dinner - 18.30 to 23.30*

VENUE HIRE

\$250.⁰⁰

MINIMUM SPEND (FOOD & BEVERAGE)
\$2000.⁰⁰



OUR SPACES *for up to 36 guests*



THE CELLAR DOOR

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 and herb garden.

CAPACITY

30 seated guests

Available for Dinner - 18.30 to 23.30

VENUE HIRE

\$250.⁰⁰

MINIMUM SPEND (FOOD & BEVERAGE)

\$3000.⁰⁰

THE LOFT

Opening September 2025

Architectually designed, and located on the mezzanine floor of our Restaurant. Luxuriously appointed and boasting an open fireplace and a floor to ceiling glass brick wall; providing ultimate comfort and privacy from the restaurant below.

CAPACITY

36 seated guests

*Available for Lunch - 12.30 to 16.30
& Dinner - 18.30 to 23.30 on select days
of the week. Please speak to our team to
confirm availability.*

VENUE HIRE

\$450.⁰⁰

MINIMUM SPEND (FOOD & BEVERAGE)

FROM \$6500.⁰⁰



CANAPÉS - served on arrival + 45 per person

Crayfish salad, saffron, potato pancake

Pecorino & sweetcorn fritter, black garlic

Beef cheek croquette, tarragon sauce

Freshly shucked oysters, lemon & mignonette + 35 per person

I 35 PP

ENTRÉE - each guest to select one

Roast halloumi, burnt honey dressing, pine nut & beetroot

or

Raw local fish, lemon verbena pickle, celery & green apple

+ add a third Entrée selection + 20 per person

MAIN COURSE - each guest to select one

Pan fried local fish, octopus, celeriac & pine nut 'risotto'

or

Slow roasted lamb shoulder, almond cream, preserved lemon & harissa

+ add a third Main Course selection + 20 per person

served with

Roast potatoes, confit garlic dressing

Roasted Brussels sprouts, parmesan cream, balsamic

DESSERT - served individually

Lemon posset, yoghurt soft serve, seasonal fruit & sorrel granita

Selection of local & international artisan cheese + 20 per person
served with house made accompaniments

OUR SIGNATURE MENU - PLATED

Complemented by our award-winning wines and a once-in-a-lifetime view, our plated menu features the season's best dishes from the Craggy Range a la carte menu. Additional enhancements offer the opportunity to curate a unique experience, perfectly suited to your occasion.



We are dedicated to accommodating all dietary requirements.
Sample menus are subject to season and may change without notice.

CANAPÉS - served on arrival + 45 per person

Crayfish salad, saffron, potato pancake

Pecorino & sweetcorn fritter, black garlic

Beef cheek croquette, tarragon sauce

Freshly shucked oysters, lemon & mignonette + 35 per person

ENTRÉE - to be shared

Roast halloumi, burnt honey dressing, pine nut & beetroot

Raw local fish, lemon verbena pickle, celery & green apple

Venison tartare, confit egg yolk, crispy fried anchovy & potato crisps

MAIN COURSE - to be shared

Slow roasted lamb shoulder, almond cream, preserved lemon & harissa

+ add a second Main Course selection + 20 per person

served with

Roast potatoes, confit garlic dressing

Roasted Brussels sprouts, parmesan cream, balsamic

DESSERT - served individually

Lemon posset, yoghurt soft serve, seasonal fruit & sorrel granita

Selection of local & international artisan cheese + 20 per person
served with house made accompaniments

OUR SIGNATURE MENU - SHARED

Highlighting the way we love to dine, our shared menu is a progression of many of our favourite dishes, served over three plentiful courses. Additional enhancements offer the opportunity to curate a unique experience, perfectly suited to your occasion.



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 signature menu, our sommelier's 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. Speak to our team to find out more.

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

BEER

Heineken (including Heineken Light and Heineken 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 7 days prior to your event.

SOFT DRINKS

We will ensure there are plenty of non-alcoholic options for your guests. Our house selection of soft drinks and juices may be enhanced by adding a selection of mocktails, created by using infusions from our organic kitchen garden.

WATER

Bottled still & sparkling Antipodes mineral 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 also available, charged at \$4.50 per person.



BEVERAGE ENHANCEMENTS

An aperitif to get the party started, magnums of Champagne on ice as you arrive, or a night-cap to close the evening; allow our team to book-end your beverage selection with a range of our signature enhancements.

A WELCOME COCKTAIL - 25^{EA}

Drawing inspiration from our organic herb gardens, our team have created a range of refreshing 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. You are welcome to limit the total amount of cocktails we offer on the day.

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*

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 canapés or throughout your event.

Charged on consumption, by the bottle. Please make your selection from the list below.

2020 Vilaura Blanc de Blanc Extra Brut, Marlborough, 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}

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

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

PRESTIGE WINE SUPPLEMENT

Presented at a time of your choosing, or as a main course show-stopper - allow us to delight your guests with bottles of your favourite Craggy Range wine from our Prestige Collection. Charged at a per head cost, per 30 minutes.

POA - STARTING AT 25^{PER PERSON, PER 30 MINUTES}



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 your card details will be held. We ask for a minimum of 7 days notice should your plans change and the event is cancelled. In the event that your cancellation occurs inside the 7 day window, a 10% charge of the minimum spend will be incurred for administrative costs.

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

We are unable to offer a cash bar option or split bills during private events.

Minimum Spends & Venue Hire Inclusions

FOOD & BEVERAGE

Minimum spends apply as outlined on pages 3 & 4

VENUE HIRE INCLUSIONS

A dedicated event co-ordinator; one point of contact from confirmation of your event, to operational hand-over to the Craggy Range Restaurant team.

Your own dedicated front of house team throughout your event, ensuring a seamless experience

Stemware, linen, glassware & flatware for up to the confirmed number of guests

Customised menus including an event menu title, personalised with your guest names

Access to the venue from 5pm for external vendors on the day of the event

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

FURNITURE HIRE & 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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