

Weddings

AT CRAGGY RANGE





WELCOME TO CRAGGY RANGE

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 when confirming our intimate elopement option.

EXCLUSIVE WEDDINGS – VENUE HIRE

EXCLUSIVE VENUE HIRE – INCLUSIONS

- Two nights' accommodation in all Cottages and Lodges for up to 38 guests, on the night prior and the night of your wedding.
- Dedicated event co-ordinator; one point of contact from confirmation of the event, to operational handover to our award winning Restaurant team, following your ceremony.
- Ability to host your ceremony on site, in our Olive Grove or Lodge riverfront lawn.
- Ceremony setup including 40 chairs and signing table.
- Ceremony sound system including two speakers, hand-held microphone & lapel microphone.
- Customised menus, two seating charts, and table numbers
- Tables and chairs for up to 70 guests, when the wedding reception takes place inside the Craggy Range Restaurant.
- Sound system for speeches including microphone when the wedding reception takes place inside the Craggy Range Restaurant.
- Stemware, linen, flatware & glassware for up to 70 guests when the wedding reception takes place inside the Craggy Range Restaurant.
- Generator hire to power marquee (*lighting & sound system*) when the wedding reception takes place inside a Flagship marquee.
- Vendor access to ceremony & reception venue from 9am on the day of the wedding.
- Exclusive hire of entire Craggy Range grounds including Cellar Door from 4pm and the Loft from 5pm.
- Wine Experience (tour & tasting) for up to 30 guests, and our Giants Estate Experience for up to 8 guests, to be booked directly with our guest experience team.
- Continental breakfast provisions in all Cottages. Lodges also include cooked provisions (self-cook). *An upgrade to cooked provisions in all accommodation is available at an additional cost.*
- Welcome bottle of Craggy Range wine in each Cottage & Lodge on arrival.

EXCLUSIVE VENUE HIRE – EXCLUSIONS

- Flagship marquee, including lighting, flooring, tables & chairs.
- Stemware, linen, flatware & glassware for up to 150 people when the wedding reception takes place inside a Flagship marquee.
- Sound system for speeches and background music, including microphone, when the wedding reception takes place inside a Flagship marquee.
- Any adjustments to venue hire inclusions (e.g. should you wish to curate your own look and feel), are excluded and will be charged on top of the current venue hire, payable directly to your vendor of choice.
- Co-ordination services for any additional events prior or following your wedding day.
- Food & beverage costs are charged in addition to venue hire costs.
- The bride & groom are responsible for obtaining the necessary marriage licenses, arranging witnesses, Master of Ceremonies, and confirming their celebrant.
- Accommodation terms and conditions are applicable in addition to the above, including policies regarding group gatherings and events within our accommodation, outside of those facilitated by the Craggy Range team.

EXCLUSIVE VENUE HIRE – PRICING

<i>Low Season</i>	<i>Mid Season</i>	<i>High Season</i>
44,000	49,000	62,000

OPTIONAL ENHANCEMENTS (POA, BASED ON NUMBER OF GUESTS INVITED)

- Private dining experience on the night prior to your wedding day, following your rehearsal.
- Recovery event, hosted on the Sunday following your wedding day.



OUR SPACES – EXCLUSIVE WEDDINGS

Craggy Range Restaurant

Our award-winning restaurant showcases an impressive view of 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 – Restaurant

Low Season	Mid Season	High Season
25,000	30,000	35,000

Flagship Marquee

Nestled amongst our Mary's Vineyard Chardonnay vines, an impressive Flagship marquee provides the perfect space to accommodate larger events* See the following page for further information.

** marquee events are not available in the Low Season*

Maximum Capacity

150 guests, seated
Available for exclusive hire between 16.00 - 23.30

Food & Beverage Minimum Spend – Flagship Marquee

Mid Season	High Season
40,000	45,000



FLAGSHIP MARQUEE

Wedding celebrations exceeding 70 guests, are invited to book a Flagship marquee, for an additional cost. Our marquee events accommodate up to a maximum of 150 seated guests. We have an exclusive partnership with Flagship Events; they have an in-depth knowledge of our site, and have created custom flooring specifically built to fit around our unique floor plan.

Hand-sewn sailcloth canopies and Spruce centre-poles provide dramatic high-ceilings, allowing your guests to enjoy the breathtaking landscape of our site, whilst seated amongst our Mary's Chardonnay vines.

Upon confirmation of your wedding date, our dedicated event co-ordinator will liaise with the Flagship Events team 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 12,500 and 15,500*.

***Prices are indicative only and exclude audio visual / sound requirements.
Marquee events are not available during our Low Season.**





ELOPEMENTS – VENUE HIRE

ELOPEMENTS – VENUE HIRE INCLUSIONS

- Two nights' accommodation in the Craggy Range Lodge for up to 8 guests, on the night prior, and the night of your wedding.
- Ability to host your ceremony on the Craggy Range Lodge lawn, with sweeping views of Tuki Tuki valley (limited to 36 guests)
- Dedicated event co-ordinator; one point of contact from confirmation of the event, to operational handover to our award winning Restaurant team, following your ceremony.
- Ability to take wedding photos across the Craggy Range grounds following your ceremony (*excludes all other accommodation areas and any private areas as sign-posted*)
- Customised menus
- Stemware, linen & flatware for the confirmed number of guests.
- Access to the reception venue for external vendors from 4pm on the day of the wedding.
- Giants Estate Experience for up to 8 guests, to be booked directly with our Guest Experience team.
- Continental & cooked breakfast provisions (self-cook), replenished each morning.
- A welcome bottle of Craggy Range wine.

ELOPEMENTS – TERMS & CONDITIONS

- Limit of 36 guests in attendance at ceremony.
- Ceremony must take place on the Craggy Range Lodge lawn and is not permitted to take place on any other areas of the Giants site.
- No amplified music (Dancefloor / Band / DJ) is permitted within our elopement packages.
- The bride & groom are responsible for obtaining the necessary marriage licenses, arranging witnesses, Master of Ceremonies, and confirming their celebrant.
- Accommodation terms and conditions are applicable in addition to the above, including policies regarding group gatherings and events within our accommodation, outside of those facilitated by the Craggy Range team.
- Food & beverage costs are charged in addition to venue hire costs.

ELOPEMENTS – VENUE HIRE PRICING

<i>Low Season</i>	<i>Mid Season</i>	<i>High Season</i>
11,000	14,000	22,000

OPTIONAL ENHANCEMENTS (POA, BASED ON GUEST NUMBERS & REQUIREMENTS)

- Ceremony setup including up to 34 chairs and signing table.
- Ceremony sound system, including two speakers, one hand-held microphone & one lapel microphone
- Private dining experience on the night prior to your wedding day, following your rehearsal.
- Recovery event, hosted on the Sunday following your wedding day.



OUR SPACES - ELOPEMENTS

THE LIBRARY

Boasting views of Te Mata Peak and a cozy open fireplace, the Library is the perfect location for smaller celebrations.

MAXIMUM CAPACITY

10 guests, seated
Available for exclusive hire between 16.00 - 23.30

FOOD & BEVERAGE MINIMUM SPEND - LIBRARY

All Seasons
3,500

THE QUARRY

Located below ground, floor to ceiling glass walls look out to our Quarry barrels, in a temperature controlled dining room; perfect for intimate gatherings, and the ultimate venue for a lover of wine.

MAXIMUM CAPACITY

18 guests, seated
Available for exclusive hire between 16.00 - 23.30

FOOD & BEVERAGE MINIMUM SPEND - QUARRY

All Seasons
6,500

** The Quarry is located below ground, and accessible only by a staircase. Please speak to us about alternative venues in the case of accessibility issues.*

THE LOFT

Architectually designed, and located on the mezzanine floor of the Craggy Range Restaurant.

Luxuriously appointed, this space boasts an open fireplace and a floor to ceiling glass brick wall; providing ultimate comfort and privacy from the restaurant below.

MAXIMUM CAPACITY

36 guests, seated
Available for exclusive hire between 16.00 - 23.30

FOOD & BEVERAGE MINIMUM SPEND - LIBRARY

All Seasons
12,000

** The Loft is located on the first floor of our Restaurant, and accessible only by a staircase. Please speak to us about alternative venues in the case of accessibility issues.*



OUR SIGNATURE MENU

Complemented by our award-winning wines and a once-in-a-lifetime view, our celebrated menu showcases produce from our local region, our favourite growers and makers, and our very own organic kitchen gardens.

CANAPÉS - *served following your ceremony*

Crayfish salad, saffron, potato pancake
Pecorino & sweetcorn fritter, black garlic
Beef cheek croquette, tarragon sauce

225^{PP}

Freshly shucked oysters, lemon & mignonette

+35^{PP}

ENTRÉE - *each guest to select one*

Roast halloumi, burnt honey dressing, pine nut & beetroot
or
Raw local fish, stone fruit, heirloom tomato & horseradish

MAIN COURSE - *each guest to select one*

Pan fried local fish, buttermilk sauce, prawn stuffed conehead cabbage
or
Slow roasted lamb shoulder, almond cream, preserved lemon & harissa
served with

Roast potatoes, confit garlic dressing
Freshly picked leaves from our garden, chardonnay vinaigrette

DESSERT - *served individually*

Lemon posset, Black Doris plum soft serve, seasonal fruit & sorrel granita

Selection of artisan cheese, served with house made accompaniments +20^{PP}



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



BEVERAGE PACKAGES

Curated by our sommelier, each of our beverage packages are perfectly matched to our signature menu, providing options to suit your budget. Events of above 20 are required to partake in one of our packages below, whilst smaller events in the Library or Quarry dining rooms may pre-select their beverages to be charged on consumption from our full wine list.

Should you have a particular varietal or vintage in mind, we would be happy to create a custom package to suit.

BEVERAGE PACKAGE 1 24.50 PP / PER HOUR

Craggy Range Wine
from our current vintage

Sauvignon Blanc, Te Muna Rd Vineyard, Martinborough
Chardonnay, Kidnappers Vineyard, Hawke's Bay
Te Kahu Bordeaux Blend, Gimblett Gravels, Hawke's Bay
Syrah, Gimblett Gravels, Hawke's Bay

Beer Selection

Heineken
Heineken 0%

Non-Alcoholic Selection

Soft Drinks - Coke / Lemonade (including Diet options)
*Add Unlimited Antipodes Still & Sparkling water
for the duration of your event + 4.50pp*

BEVERAGE PACKAGE 2 28.50 PP / PER HOUR

Craggy Range Wine
from our current vintage

Sauvignon Blanc, Te Muna Rd Vineyard, Martinborough
Chardonnay, Kidnappers Vineyard, Hawke's Bay
Rosé, Hawke's Bay
Te Kahu Bordeaux Blend, Gimblett Gravels, Hawke's Bay
Syrah, Gimblett Gravels, Hawke's Bay

Beer Selection

Heineken
Heineken Silver
Heineken 0%

Non-Alcoholic Selection

Soft Drinks - Coke / Lemonade (including Diet options)
Pete's Naturals - selection of juices & soft drinks
*Add Unlimited Antipodes Still & Sparkling water
for the duration of your event + 4.50pp*

BEVERAGE PACKAGE 3 34.50 PP / PER HOUR

Craggy Range Wine
from our current vintage

Sauvignon Blanc, Te Muna Rd Vineyard, Martinborough
Chardonnay, Gimblett Gravels, Hawke's Bay
Rosé, Hawke's Bay
Pinot Noir, Te Muna Rd Vineyard, Martinborough
Syrah, Gimblett Gravels, Hawke's Bay

Beer Selection

Brave Brewing - 'Bottle Rocket' Extra Pale Ale 5.6%
Sawmill - 'Nimble' Pale Ale 2.5%
ParrotDog - 'Watchdog' IPA 0.5%

Non-Alcoholic Selection

Stonefruit tea punch
stonefruit syrup, sencha green tea, peach bitters

Soft Drinks - Coke / Lemonade (including Diet options)
Antipodes Still & Sparkling mineral water



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 Package 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 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. 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 welcome canapés or throughout the evening.

Charged on consumption, by the bottle. Please make your sparkling 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 20 PER PERSON, PER 30 MINUTES



FAQ^s

SITE VISITS

Site visits will assist you in visualising your big day 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 as soon as possible.

DATES

Exclusive weddings are limited to only a select number of dates each year, due to the availability of our on-site accommodation. Please speak to our team to confirm available dates in the 2026 / 2027 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 your perfect menu.

VENUE HIRE PERIODS

LOW SEASON

1st April - 30th September

MID SEASON

1st October - 20th December

HIGH SEASON

7th January - 31st March

Weddings are not available during our Holiday Season (21st December - 6th January)

PRICING

Pricing quoted within this document is valid from 1st April 2026 to 31st March 2027. All sample menus and wine varietals are subject to seasonal change and availability.

VENDORS

STYLING SERVICES & FURNITURE HIRE

Flock Events
flockevents.co.nz

AUDIO VISUAL

Sight & Sound
sightsoundservices.com

FLOWERS

Botanical Lane
botanicallane.co.nz

Sniff Flowers by Hannah Moore
sniffflowers.com

PHOTOGRAPHY

Kirsten Simcox
kirstensimcox.co.nz

Meredith Lord
meredithlord.com

Our dedicated event co-ordinator will be your one point of contact, ensuring your vision comes to life in collaboration with our list of excellent vendors and wedding specialists

Please note external co-ordinators are not permitted to plan events on the Craggy Range site.

Craggy Range Vineyards Ltd.

253 Waimarama Road, Havelock North, Hawke's Bay, New Zealand P +64 6 873 7126 E events@craggyrange.com

www.craggyrange.com