



TURANGA CREEK VINEYARD

# *Private Functions*

## 2019/2020

CHRISTMAS | BIRTHDAYS | CORPORATE

*Check out our Instagram, Facebook & Website  
for more inspiration, ideas and information!*



# Venue Hire & Details



When you have 80+ adult guests attending your function you do not have to pay any venue hire here with us! Decorations are provided by you but setup and packed down by us - each group has different tastes and we want you to be able to customise our venue in your own fashion. Our capacity is up to 130 seated guests - we can add on a marquee to incorporate more seating (cost dependent on guest numbers). Everything you see on your visit to the venue is included;

*Wooden benches, outdoor tables, umbrellas, barrels, fairy and festoon lights, lawn games, staff service, bluetooth speakers, oak tables, cream and dark grey comfy chairs, linen napkins...etc.*

**When your function has less than 80 adult guests we charge a modest venue hire, guest numbers & date dependent.**

50 - 80 adults guests in attendance:

MAY - OCTOBER \$700

NOVEMBER - APRIL \$1,000

Intimate gatherings of up to 50 guests:

MAY - OCTOBER \$950

NOVEMBER - APRIL \$1,400

# Grazing Table

*Salash Delicatessen* salami and prosciutto

*Harmony* free-range pork rilette

Free-range chicken liver parfait

*Ora King* salmon sushi

Smoked bacon quiche

*Comte*; young smooth & firm with a delicate flavour

*Bleu d'Auvergne*; creamy, buttery & strong

*St Nectaire*; supple texture, nutty & mushroom palate.

served with *Pokeno* honey comb

Green and kalamata olives

Sundried tomatoes and cornichons

Traditional mayonnaise, beetroot hummus,

tarragon pesto, tzatziki

*Wild Wheat* French stick crostini and rosemary sourdough,

*The Fine Cheese Co.* basil and fig crackers and grissini

Belgian milk chocolate brownie

Homemade tartlets

Fresh seasonal fruit

*\$44 per guest*

*Menu designed for group  
lunches or evening parties.*

*Smaller size platter can be  
ordered to prelude the Banquet  
(see below). \$22 per guest*

*Please note, our menu is subject to seasonal availability*



# The Banquet

*We offer a contemporary buffet as our menu option for dining functions. Guests are provided with a great selection and variety, at a better price. Our Chef, Thomas Tesniere, will be at the table chatting with all your guests, answering any questions if needed. Dietary requirements are easily taken care of with no extra cost.*

## SELECT 4 MAINS, 6 SALADS / SIDES, 2 CONDIMENTS & 1 BREAD

### MAINS

*Silere* alpine merino overnight roasted **lamb** shoulder  
*Savannah* **beef** cheek bourguignon  
*Harmony* free-range fennel & garlic marinated **pork**  
*Ora King* chilli glazed **salmon**  
Whole fresh **fish** from the Auckland market  
*Harmony* free-range champagne **ham**  
*Harmony* free-range stuffed **chicken** breast  
*Raukumara* slow roasted **venison** shoulder

### SALADS / SIDES

*Clevedon Valley Buffalo* mozzarella, basil & tomato caprese  
*Ceres* organic quinoa with roasted vegetables  
Traditional Greek salad; olives, feta, capsicum  
Homemade gnocchi, garden pesto  
Kiwi-style summer potato salad, mayonnaise  
Concombre à la crème  
Moroccan couscous; chickpea, cucumber & mint  
Slaw; mixed cabbage, carrot & sweet thai chili dressing  
Duck fat gourmet potatoes  
*Clevedon Herbs & Produce* garden greens  
Seasonal root vegetable mash  
Cauliflower & broccoli mornay  
Tofu stir fry (vegan)

### CONDIMENTS

Tzatziki, Garlic mayonnaise, Beetroot hummus, Pesto,  
Beetroot & feta, Maître d'Hôtel butter (lemon, parsley)

### BREAD

Focaccia, Turkish baps, Sourdough

*\$52 per guest  
some menu items are subject to  
availability and seasonality.*





# After Dinner Treats

## Dessert Tasting Bites

select three options  
\$10 per guest

*Pina Colada biscuit V\* DF\* GF\**  
*Meringues V\* DF GF*  
*Banoffee pies GF\**  
*Crumble in spoon V\* DF\* GF\**  
*Mini pavlova GF*  
*White chocolate & malt truffles*  
*Mini brownie GF #Nuts*  
*Strawberry tartlette GF\**  
*Chocolate éclair*  
*Coffee éclair*  
*Tarte tatin GF\**  
*Lemon meringue tart GF\**  
*Chocolate & hazelnut tart GF\* #Nuts*  
*Tiramisu bite*

## A Real Cheese Tower

3 cheeses \$685  
50 - 80 guests (5kg)  
Délice de Bourgogne,  
Livarot, Fourme d'Ambert

5 cheeses \$980  
90 - 130 guests (8.75kg)  
Brie de Meaux,  
St Nectaire, Pont L'Eveque,  
Bleu d'Auvergne,  
Poulligny-St-Pierre

*Both towers are served with  
tete de moine roses, honey  
comb, dried fruits, nuts,  
homemade jam and Wild  
Wheat crostini & sourdough.*

NF - Nut free, V - Vegan, DF - Dairy free,  
GF - Gluten free \* - can be done on request



# Menu Extras

## Te Matuku Oysters (Waiheke)

\$4.5 per oyster, usually served in addition to nibbles platters or the grazing table.

minimum 3 doz.

## Spit Roast (lamb or pig)

\$15 per guest on display from arrival, served with the grazing table or buffet.

serves 40 - 60 guests.

## Chateaubriand (organic sirloin)

\$14 per guest served in addition to the buffet menu.

tenderloin steak served medium rare 110g pp.

## Beef Wellington (eye fillet)

\$19 per guest served in addition to the buffet menu.

traditional English fillet in puff pastry, 120g pp.

## Côte de boeuf (Australian grain fed)

\$20 per guest served in addition to the buffet menu.

thick & chunky, cooked on the bone, 110g pp.



## Macaron Tower

\$3 per macaron  
1 - 3 flavours per guest..

## Croque-en-bouche (pastry tower)

\$6 per guest

*Choose your own filling/flavour.  
Made in-house by our French Chef, Thomas Tesniere*





# Beverages

Choose a selection for your bar based on your budget.  
We can provide guidance on approximate spend & consumption.

## Wine

*Turanga Creek's wine selection:*

Sauvignon Blanc, Pinot Gris, Chenin Blanc, Viognier,  
Rosé, Pinot Noir, Cabernet Sauvignon, Merlot - \$35 bottle

*Imported wine:*

Chardonnay, Chianti - \$40 bottle

*Premium wine:*

Crémant d'Alsace (sparkling), Merlot-Malbec, Syrah - \$59 bottle

## Hallertau Beer

On tap, served in chilled 400ml glass  
Pilsner/Lager and Maximus IPA - \$9 glass

## Val de Rance Cidre

Apple Cidre 2% - \$28 bottle

Apple Cidre 5% - \$34 bottle

## Spirits

We have a range of organic, non-traditional spirits available.

Vodka, gin & rum \$10 glass, premium spirits \$15 glass.

## Cocktails

Sangria on arrival with canapes (must be pre-ordered)

\$5 per guest, for 60 or more guests two varieties available.

For weddings in colder months we also suggest mulled wine as a nice alternative. Non-alcoholic punch can also be pre-ordered.

## Non-Alcoholics

Juices, soda, sparkling water - \$5

Tea, coffee, hot chocolate - from \$3

*There's no BYO licence, BYO of beverages is not permitted.*





## Music

Our bluetooth speakers are available for use - upload your playlists onto Spotify and send us the link. To get the party going on the dance floor, we recommend for 50 guests or more to hire a DJ and for more than 80 guests a solo / 2 piece band.

Recommended DJ - Nick Logan - 027 443 8687  
Recommended Musician (can be solo or 2 piece) - David Shanhun - 0275134364



## Payment

The deposit to confirm the reservation is your venue hire otherwise our standard \$500 deposit applies. Dates can be reserved as much in advance as needed however deposit and contract is not needed until 18 months prior to the date. Menu & partial bar tab payment are required three weeks prior to your date. There is a 2% fee for payments made by credit card for amounts over \$3,000. Payment in full must be made by the end of the night.



## Vineyard & Gardens

Vineyard greenery - from October  
White nets on vines - Feb & March  
Leaves fall from the vines - May

We have a mixture of evergreen and deciduous trees as well as gardens working all year round so every time of year you will be surrounded by nature in our beautiful venue.



## Children

Children dining under 12 years old are a set price of \$25 each. We do not have highchairs but welcome parents of infants to bring their own or their own prams. There's a changing table in the bathrooms. Children will eat the same menu as the adults or the chef will decide to adjust the menu if needed.



# I'm Interested!



**The next step - email [sarah@turangacreek.co.nz](mailto:sarah@turangacreek.co.nz)**

**To book your date:**

*Get your date pencilled in. This way if we have any other interest in this date you'll be contacted to finalise it. To confirm straight away all we need is the deposit and the function contract signed.*

**Viewing appointment:**

*We are open to the public Wednesday to Sunday 11am - 5pm. It is always best to check our website for closures and even better to contact us direct to make an appointment so we can discuss details in person.*

**Further questions:**

*Email them through and we will talk you through all the details.*