



TURANGA CREEK VINEYARD

*Weddings*  
2020/2021

CEREMONY | RECEPTION | PHOTOGRAPHY

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

# The Ceremony

*Get married under the trees, looking across the grapevines, Tuscany houses in the distance; an intimately, private locale.*



## WET WEATHER?

*Have no fear, we have you covered...literally! Our venue provides a guaranteed cover in case of rain. For less than 60 guests we use the reception space, which seats 130, as a backup space for getting married through the french doors. For parties bigger than this, the venue will provide a marquee on the canapé lawn free of charge.*

Our beautiful wooden arch is yours to decorate, or leave it as is, to get married beneath. Friends and family sit and stand under the shade from the trees watching you. Wooden benches provide partial seating and the remaining guests usually stand.

You are more than welcome to hire in chairs, we can sort these for you;  
\$5 per chair, stacking (white or black)  
\$7 per chair, folding (white or black)

We have a new wet weather ceremony pergola under construction in our new garden & orchard area. It should be ready by end February 2020.





# Canapes on the Lawn

*After the ceremony you and your guests will want a glass of bubbly, a refreshing cocktail or a warm mulled wine (during the cooler season). This is accompanied with canapes and photography. Post ceremony your guests will be moved to the front lawn where you can socialise and get some group photos.*

*At any stage you can dart off around the corner, or to our lake, for private couple and bridal photos. Our staff will continue to host your guests whilst croquet and pétanque will be available for entertainment.*

## Recommended photographer:

Lisa Monk  
027 537 6045  
lisamonkphotography  
@xtra.co.nz



# Canape Selection

Traditional French **Chicken** or **Duck** liver parfait  
*Valley Game Birds* quail devilled eggs V  
Seared **beef**, caramelised onions and hickory mayonnaise DF  
Cherry tomato, raspberry syrup & sesame\* V GF Ve DF  
Bruschetta: tomato, feta, basil\* (option on spoon GF) Ve  
Eggplant caviar, roasted capsicum cuillère\* GF Ve DF  
Savoury half macaron; feta & sundried tomatoes V GF  
**Crab** w/ Chèvre Buche goats cheese on brioche  
Avocado & chili guacamole, corn chips\* V GF Ve DF  
Chili falafel, tzatziki slider V  
**King salmon** mousse, cucumber  
Parmigiano, hazelnut and chorizo cookie  
**Snapper** tartare, coconut and lime GF DF  
*Harmony* free-range **chicken** slider  
Croque monsieur : *Wild Wheat* loaf **ham**, cheese & herbs  
Mini pizza : tomato, parmigiano and walnut V Ve(tofu)  
**King salmon** or Teriyaki **Chicken** maki (sushi) GF  
*Clevedon Valley Buffalo* feta and herb dumplings V  
Smoked salmon, eggplant mascarpone & sesame GF  
Prune, smoked bacon & chipotle cake  
Cured **salmon** blinis, cream cheese  
Cured **pork** and Beaufort skewers  
*Silere* alpine merino **lamb** meatball w pomodoro DF  
*Raukumara* **venison** or free-range **pork** terrine  
*Harmony* free-range **pork** rilette DF



*Your choice of 5;  
\$22 per guest*

*V - Vegetarian  
GF - Gluten Free  
Ve - Vegan  
DF - Dairy Free*



*\* - these items are subject to seasonal availability*



# The Banquet

*We offer a contemporary buffet as our menu option for all weddings. 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 mustard, Calvados & garlic marinated **pork**  
*Ora King* chilli glazed **salmon**  
Whole fresh **fish** from the Auckland market  
*Harmony* free-range champagne **ham**  
House **pork** & herbs sausages  
*Harmony* free-range stuffed **chicken** breast  
Coconut curry whole Tiger **prawns**

### 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  
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,  
Compound butter :  
- *Maître d'Hôtel* butter (lemon, parsley)  
- red chilli & coriander  
- seaweed & miso  
- Sherrywood smoked

### BREAD

Focaccia, Turkish baps, Sourdough

*\$67 per guest*

*\* - these items are subject to seasonal availability*



# After Dinner Treats

Dessert can consist of your wedding cake alone - we will cut it up and display it in the reception with napkins for people to enjoy. These are additional options to accompany this, or to have instead of a cake. We also have Macaron & Pastry towers as an option instead of a traditional wedding cake - see below.

## Dessert Tasting Bites

select three options

\$10 per guest

*Pina Colada biscuit DF\* GF\**

*Meringues Ve\* DF GF*

*Vanilla panna cotta Ve\**

*Banoffee pies GF\**

*Crumble in spoon Ve\* DF\* GF\**

*Mini pavlova GF*

*White chocolate & malt truffles*

*Mini brownie GF #Nuts*

*Strawberry tartlette GF\**

*Raspberry millefeuille*

*Chocolate éclair*

*Berry cheesecake*

*Coffee éclair*

*Tarte tatin GF\**

*Lemon meringue tart GF\**

*Chocolate & hazelnut tart GF\* #Nuts*

*Tiramisu bite*

## Cheese Tower

3 cheeses \$685

50 - 80 guests (5kg)

Délice de Bourgogne,

Beaufort, Fourme

d'Ambert

5 cheeses \$980

90 - 130 guests (8.75kg)

Brie de Meaux,

St Nectaire, Pont L'Evêque,

Bleu d'Auvergne,

Poulligny-St-Pierre

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

Ve - 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 canapes with mignonette.

minimum 3 doz.

## Spit Roast (lamb or pig)

\$15 per guest  
on display from  
the canape hour,  
served with 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.

made in-house by our  
French Chef, Thomas  
Tesniere. Alternative  
for a wedding cake.

## Croque-en-bouche (pastry tower)

\$6 per guest

choose your own  
filling. 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

## 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.*





# Wedding Co-ordination

*We will deliver your perfect day!*

---

*You won't need a wedding planner!*

*Along with friends and family, we share our advice and experience with you during the planning stages of your wedding and can be involved as much as you choose. We can help guide you in planning a day that you and your guests will remember. There's the ability to: customise the space, timeline of events, doing what is traditional or doing something left-field; everything is possible to make your day unique and special.*

*On the day we will liaise with your MC to get everything right and make those decisions with them, if needed, without any fuss.*

*Thomas, our Head Chef, and Sarah, wedding planner and restaurant manager, live onsite and run the establishment together. In us you'll find a relaxed, experienced team unit who take pride in dealing with every couple direct and ensuring that you feel at home here on our vineyard.*

# Venue Hire & Details



**When you have 80+ adult guests attending your wedding you do not have to pay any venue hire here with us!** There are also no time limits - when you book the entire day is reserved for you. Decorations are provided by you but setup and packed down by us - each couple 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;

*Wedding arch, 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 wedding 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 weddings of up to 50 guests:

MAY - OCTOBER \$950

NOVEMBER - APRIL \$1,400





## Music

Our bluetooth speakers are available for use for the ceremony, canapes and the reception - upload your playlists onto Spotify and send us the link. To get the party going on the dance floor, we recommend for weddings of 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 Shanahun - 0275134364



## Payment

The deposit to confirm the reservation is your venue hire otherwise our standard \$1,000 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 3% 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 \$29 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 off the buffet with the adults and the chef will decide to adjust canapes 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 wedding 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.*