

# *Turanga Creek Vineyard*





# Welcome

Thank you for your interest in hosting your Wedding at Turanga Creek Wedding & Events.

Our venue immerses you in a quiet and natural environment less than 30 minutes from Auckland Central. The 100 year old stable faces out towards the vineyard with Tuscan houses in the background, providing a serene backdrop and tranquil atmosphere for your special day.

With 4 ceremony locations combining rustic and modern, the macrocarpa and redwood visually warm the room and marry perfectly the centenary building. The windows break the room into 7 different pictures allowing guests to enjoy the beauty of the vineyard from different points of view. The use of solid oak tables keeps the wooden ambience along with comfortable seating.

Our space comfortably seats between 40 and 120 guests.  
Our room layout is completely customised and adapted to guest numbers and personal preferences.

Please feel free to contact us to discuss further details at your convenience.

We look forward to celebrating with you.



# Your Ceremony

With your choice of four ceremony locations at Turanga Creek the perfect aesthetic awaits.

## The Lake

A picturesque spot to get married beside the lake with a view to the vines.

## Vineside

Overlooking our pinot gris vines, adjacent to the reception building.

## Tuscan Room

Views out to the whole property. A great indoor option.

## La Serra

A warm and inviting wooden building at the front of the property.  
A great wet weather option.

We can provide ceremony seating for up to 120 guests, except for La Serra which seats up to 70 guests  
(or combination of seated and standing guests)



# Venue Hire and Pricing

This is calculated based on your final number of adult guests.

## Venue Hire Sun-Thu

1st May - 30th September

40-49 Adults	Free of Charge
50-69 Adults	Free of Charge
70-89 Adults	Free of Charge
90-120 Adults	Free of Charge

1st October - 30th April

40-49 Adults	\$2500
50-69 Adults	\$1750
70-89 Adults	\$1250
90-120 Adults	Free of Charge

## Venue Hire Fri-Sat

1st May - 30th September

40-49 Adults	\$3000
50-69 Adults	\$2500
70-89 Adults	Free of Charge
90-120 Adults	Free of Charge

1st October - 30th April

70-89 Adults	\$2000
90-120 Adults	\$1500

## Per Head Price

\$130 per adult.

Venue Hire and the per head price include:

Exclusive Use of the venue from 9am on the day (Ceremony, Photoshoot, Reception, Dancing, Bridal Room - 10am)

Up to 8 Hours of Service (begins from the Ceremony start time)

Ceremony Seating for up to 120 Guests

Reception Tables, Chairs, White Linen Napkins, Cutlery, Glassware, Tablecloth for the Bridal Table

Wedding Guidance and Advice

Staff onsite for Venue Setup

Your Canape Selection or Antipasto Grazing Table

Buffet Meal or Family-Style Platters Menu (Plated Menu available up to 60 guests)

Lawn Games

Use of the Personal Audio System and Microphone





# Canape Menu

5 canapes per guest are included in the "per head" price.  
These are served after the ceremony during the photoshoot

Extra options can be added at \$6.50pp for any canape

Seared Beef, Caramelized Onion and Yorkshire Pudding

Bruschetta - Tomato, Feta and Basil (veg)

Snapper Ceviche, Coconut and Lime (gf, df)

Crispy Chicken and Parsley Aioli Slider

Cured Salmon Blinis with Cream Cheese

Mozzarella Arancini with Tomato and Basil (veg)

Grilled Beef Cheeseburger, Caramelized Onion and American Mustard

Crispy Skin Pork Belly Mini Bao Buns (can substitute for Halloumi)

Wild Mushroom Tarts with Sourcream and Chives (veg)

Salt and Pepper Squid with Tartare Sauce

Dukkah Chicken Kebabs with Yogurt and Tahini (gf)

Ginger Honey Chicken Wontons

Three Cheese Puffs (veg)

Fried Polenta, Spinach and Tomato (veg)

Alternatively, you can choose to have an antipasto grazing table served on the canape lawn, for your guests to help themselves. This will be a combination of cheese, cured meats, smoked fish, chicken nibbles, spicy meatballs, pickled vegetables, dips, bread and crackers.

While all care is taken to adhere to dietary requirements, due to preparation and cooking conditions traces of nuts, gluten, dairy and other allergens may be present.



# Buffet Menu

Your Buffet Meal is included in the "per head" price.  
Please choose from each group as indicated.

## Light Dishes (Choose 3)

Sugar Cured Salmon Gravlax with Fennel, Cucumber and Orange Salad (gf, df)  
Smoked Kahawai with Baby Potatoes, Celery, Capers and Sourcream (gf)  
Marinated Mussel Salad with Charred Capsicum, Tomato and Spinach (gf, df)  
Roast Satay Chicken with Cucumber and Bean Sprout Salad (gf, df)  
Thai Beef Salad with Asian Slaw and Sweet Chili Dressing (gf, df)  
Teriyaki Chicken with Noodle Salad, Broccoli, Spring Onion and Sesame Dressing (df)  
Spicy Beef Empanadas with Tomato Chipotle Relish  
Trevally Ceviche with Coconut, Lime, Tomato, Cucumber and Baby Lettuce (gf, df)  
Pork Sausage Cassoulet  
Spinach and Halloumi Pastries with Cucumber Yogurt (veg)

## Mains (Choose 3)

Roast Sirloin of Beef with Mushrooms and Bacon (gf, df)  
Pan-fried Chicken with Prosciutto, Pumpkin and Sage (gf)  
Crispy Baked Buttermilk Chicken with Smokey Spices  
Roast Butterflied Lamb Leg with Garlic and Rosemary and Caramelized Onions (gf, df)  
Crispy Five Spice Pork Belly (gf, df)  
Honey Glazed Champagne Ham with Dijon Mustard (gf, df)  
Pot Roasted Lamb Shoulder Lightly Smoked with Artichokes, Olives and Oregano (df)  
Pan-fried Cajun Salmon with Corn Salsa  
Baked Spinach & Ricotta Cannelloni with Tomato Sauce (veg)  
Potato Gnocchi Baked with Mozzarella & Basil (veg)

## Vegetables (Choose 3)

Crunchy Roast Potatoes with Rosemary and Garlic (gf, df)  
Potato Croquettes  
Roasted Root Vegetables - Carrots, Kumara, Parsnips with Thyme (gf, df)  
Grilled Mediterranean Vegetables - Eggplant, Courgette, Peppers, Tomato and Basil (gf, df)  
Roasted Brussel Sprouts with Bacon and Crispy Parsnip (gf)  
Sticky Broccoli Fried Rice  
Fried Polenta with Spicy Greens

## Salads (Choose 2)

Greek Salad with Vine Tomatoes, Cucumber, Feta and Kalamata Olives (gf, veg)  
Caesar Salad with Crispy Bacon, Cos Lettuce and Garlic Croutons  
Garlic Green Beans with Sauteed Cherry Tomatoes and Basil (gf, df, veg)  
Asian Slaw with Peanuts, Mint, Crispy Shallots and Chilli Lime Dressing (gf, df, veg)  
Broccoli Salad with Celery, Grapes, Bacon and Walnuts (df)  
Rocket, Pear and Parmesan Salad with White Balsamic (gf, veg)  
Farro Salad with Pumpkin, Feta and Sundried Tomatoes (gf)



# Family-Style Platters Menu

Served as a banquet or "family-style" this menu option is included in the "per head" price.  
Please choose from each group as indicated.

## Entrees (Choose 2)

BBQ Platter - Buffalo Wings, Pork Spare Ribs, Lamb Meatballs with Dipping Sauces (gf)  
Marinated Seafood Platter - Prawns, Mussels, Squid, Ceviche, Lettuce and Cocktail Sauce (gf)  
Grilled Antipasto Platter - Mushroom, Eggplant, Tomatoes, Olives, Artichokes, with Cured Meats (gf)  
Hot Smoked Salmon Salad with Baby Potatoes, Dill Pickles and Sour Cream Mayo  
Asian Poached Chicken Salad with Slaw, Peanuts and Chilli Lime Dressing (gf, df)

## Mains (Choose 2)

Slow-Cooked Beef Brisket with Creamy Potato Puree (gf)  
Roasted Butterflied Lamb Leg with Middle-Eastern Spices (gf, df)  
Kerala Chicken Coconut Curry with Basmati Rice (gf)  
Five Spice Crispy Pork Belly (gf, df)  
Baked Fish Fillets with Lemon, Garlic and Parsley Crumbs

## Sides (Choose 3)

Crunchy Roast Potatoes with Garlic and Rosemary (gf, df)  
Honey and Lemon Roasted Carrots and Kumara (gf, df)  
Cauliflower and Broccoli Cheese  
Roast Pumpkin, Pear and Baby Spinach Salad (gf, df)  
Turanga Creek Garden Salad (gf, df)





# Plated Menu

(This menu is suitable for up to 60 Guests only)

Guests will place their orders and have their meals served to them.  
Please select two entrees, two mains, and two desserts

## Entrees

Fajita Spiced Fish, Soft Tortilla, Red Cabbage, Pineapple Salsa, Lime Cream (gfa)  
Moroccan Lamb Meatballs, Pumpkin Hummus, Tomato, Cucumber, Parsley Salad (gf)  
Grilled Satay Chicken, Asian Slaw, Creamy Peanut Dressing (gf, df)  
Goats Cheese Tomato Tart with Caramelised Onion, Rocket Pesto and Balsamic (veg)  
Sugar Cured Salmon, Beetroot and Red Cabbage, Sauerkraut, Apple and Chive Creme Fraiche (gf)  
Seared Teriyaki Beef, Sesame Noodle Salad and Spicy Miso Sauce (gf, df)

## Mains

Grilled Flat Iron Steak, Potato Puree, Roast Tomato and Garlic Green Beans (gf)  
Roasted Lamb Rump, Creamy Potato Gratin, Courgette, Mint and Feta Salad (gf)  
Crispy Skin Pork Belly, Honey Roasted Carrot and Kumara with Apple Slaw (gf, df)  
Peri Peri Chicken, Potato Salad, Sour Cream, Roasted Pepper and Cucumber Salsa (gf)  
Pan-Fried Terakihi, Baby Potatoes, Fennel and Peas with a Lemon Butter Sauce (gf)  
Roast Pumpkin and Grilled Eggplant Coconut Curry with Green Beans and Jasmine Rice (veg)

## Desserts

Vanilla Creme Brulee, Blueberry Compote, Pistachio Biscotti (gfa)  
Baked Dark Chocolate and Caramel Tart with Vanilla Ice Cream  
Tiramisu - Coffee Sponge, Marsala Mousse and Grated Chocolate  
Individual Pavlova with Summer Berries and Kiwi Fruit (gf)  
Lemon, Coconut Cheesecake, Mango Jelly and Tropical Fruit Salad  
Apple and Blackberry Crumble with Vanilla Ice Cream (gfa)





## Dessert

Desserts are an optional extra at Turanga Creek.

We have a few options if you would like to round out the evening with more than your stunning wedding cake.

### Dessert Canapes

Choose a variety of 4 dessert canapes for \$17.50pp

Extra options can be added at \$4.50pp for any canape

Triple Chocolate Brownie  
Lamingtons  
Frangipane  
Florentines  
Madeleines  
Lemon Ricotta Cake  
Mini Donut Selection  
Sticky Date Pudding  
Baby Pavlovas  
Chocolate Caramel Tart  
Apple Tarte Tatin  
Baked Lemon Cheesecake  
Banoffee Pie

### Wedding Cake

You are welcome to simply have your wedding cake for dessert.  
We will cut it up for you as requested and serve it alongside tea and coffee after dinner

### Cheese Board

Can be arranged on application



# Beverages

Your bar spend is completely up to you!

Most couples provide a bar tab for the wedding,  
but we can facilitate a "cash bar" as well.  
The tab amount is up to you, but we suggest somewhere in the \$30-\$40pp range.

## Turanga Creek Wines

Our very own namesake wines are available for your wedding:  
Pinot Gris, Chenin Blanc, Viognier, Rose, Merlot Cabernet, Merlot, Syrah  
**\$39 per bottle**

## Organic Wines

We provide the following wines from another vineyard:  
Sauvignon Blanc, Chardonnay, Pinot Noir  
**\$39 per bottle**

## Sparkling Wine / Champagne

Champagne  
**\$99 per bottle**

French Brut  
**\$55 per bottle**

## Hallertau Beer

Brewed fresh and local at Hallertau in Clevedon we offer:  
Hallertau #2 Pale Ale, Hallertau "Beer of Auckland" #09  
**\$10 a glass**

## Manaia Craft Beer

Brewed fresh and local at Manaia on the Pohutakawa Coast:  
Pilsner, IPA, APA, Hazy IPA  
**\$14 per bottle**

## Other Items

Low Alcohol Beer - \$8 per bottle  
French Cidre 2.5% Alc. Vol - \$10 per glass  
Non-Alcoholic Beverages - \$4 per glass

**Spirits, Tea and Coffee available on request**





# Accommodation

## Bridal Room

Turanga Creek has an on-site Bridal Room, which is included as part of the venue hire. This room is available from 10am on the day of your wedding.

It also doubles as a Bridal Suite for you and your new other half to hire out for the night.  
Suite = \$195 for the night (until 9am the following day)

## Glamping Pods

Also onsite are three lovely cabins which can be used as accommodation for your guests and/or bridal party. Toilets / Shower are in a separate building.  
Pods = \$120 per night



# Optional Extras

The following items are priced upon application:

**Cake Stands, Easels, Signage, Card Box / Wishing Well  
Champagne Wall, Donut Wall**

## Candy Cart and Jars

Add in a sweet station using our candy cart and jars, BYO treats for \$150 or \$450 fully stocked

## Children's Meals

2-12 years old - \$40pp

## Vendor's Meals

Look after your photographer, videographer, DJ, etc. with a vendor meal - \$45pp

## Extra Venue Hire

Add a ninth or tenth hour to the length of your venue hire - \$400 per extra hour

## Bridal Suite

The Bridal Room also doubles as a Bridal Suite for you and your new other half to hire out for the night.

Suite - \$195 for the night (until 9am the following day)

## Greenery and Lighting for Reception Tables

Let us provide the greenery and tealights for each reception table.

Can be seedlights or tealight candles

\$100 per table length

## Projector and Screen

Perfect for video messages, slideshows - \$150 for the day

Please refer to <https://www.somethingborrowed.co.nz/>  
for additional hire items that can be sourced by us at the venue.





# POPUP Wedding Package

An all-inclusive effortless alternative to a registry office, this is becoming a popular option for time/budget conscious couples. Whether you are travelling from overseas, have limited time, a small number of guests or don't want the fuss of a traditional full reception service – we will have a package to suit you.

With this contemporary relaxed style of wedding, the set-up, clean-up and catering is done for you, you just need to invite your guests and turn up on the day!

This platinum package is for a 2.5 hour service for 30 people and includes:

Celebrant  
PA system  
Photographer  
Fresh Flower Floral Archway  
Seating  
Venue + Staffing  
Wedding Cake  
A glass of chilled bubbly or Hallertau beer per person  
Platter of Mixed canapes  
Flower Bouquet + Buttonhole

**\$4,500 - ex. GST**

Additional guests - \$45pp

Less than 30 guests? Price upon application

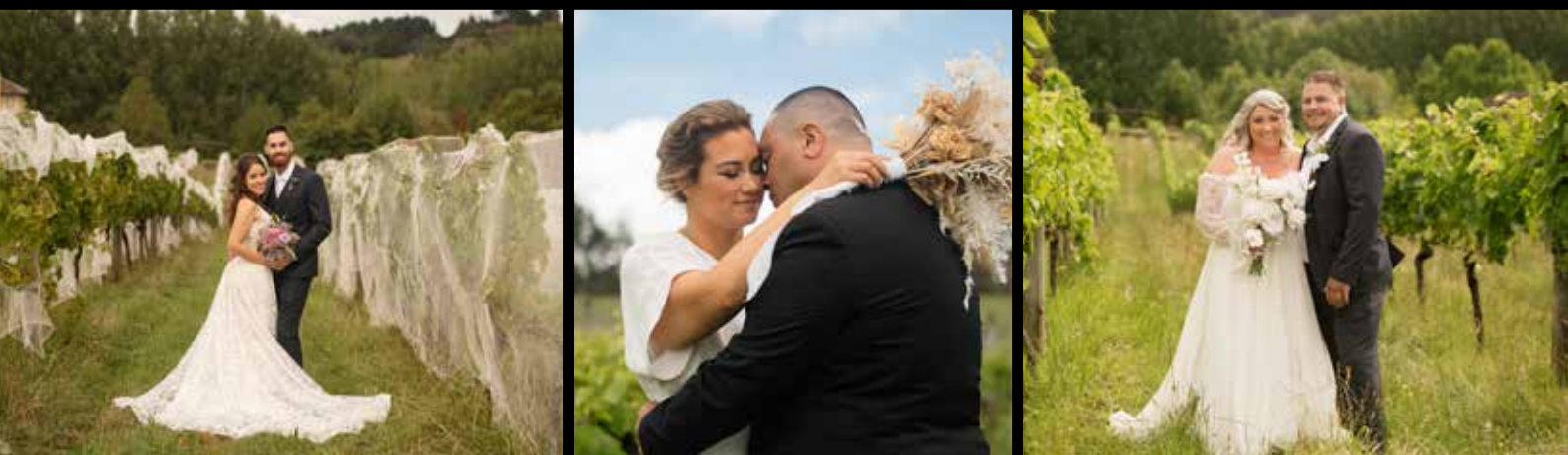
These weddings are available on Monday to Thursday dates only November-March  
(Monday to Friday April-October)

Times available: 11am until 1:30pm, 12pm until 2:30pm, 1pm until 3:30pm,  
2pm until 4:30pm, or 3pm until 5:30pm

## Optional - 3 Course Dinner

As an extension to the popup wedding package outlined above you have the option to add on a 3 course plated meal.

Menu changes seasonally - \$80pp. Beverages charged separately.



# Policies and Guidelines

Please find below some points which will help to guide you in organising your wedding.

**Deposit:** \$1,500

**Reservations:** To confirm a date, a personalised letter & contract will be issued and your booking will be firm upon returned receipt of this completed contract and the accompanying deposit.

**Numbers:** Confirmation of numbers attending your function must be given 14 days prior to the event date. (Please note numbers confirmed will be the number charged, or the contracted number – whichever is higher).

**Trading Hours:** We are a licensed venue until 12am

**Music:** Music can be played until 30 minutes prior to your guest departure time.  
The latest time for music to be played to is 11:30pm.

**Cancellation:** Should unforeseen circumstances arise and cancellation is necessary, all monies paid are non-refundable.

**Venue Access:** Access to the venue for set up is available from 9am on the day of your event.  
We include up to 8 hours of service beginning from the ceremony start time.

**Rehearsals:** Wedding rehearsals are welcome and highly encouraged.  
Access is restricted to a maximum of 2 hours. Rehearsal times will be by mutual agreement.

**Public Holidays:** Additional costs will be incurred should you wish to hold your event on a Public Holiday.

**Cleaning:** General cleaning after your event will be undertaken by our staff, with the exception of excessive cleaning, damage to the venue, equipment (including linen) which may potentially incur costs.

**Confetti:** Fake Petals and Confetti are not allowed onsite, only fresh petals may be thrown.

**Fireworks:** Due to our rural surroundings, fireworks are not permitted on site.

## Payments

We require a deposit payment of \$1500 to secure the wedding date.  
This deposit is not refundable.

The remaining balance will be due 4 weeks before the wedding,  
based on further wedding planning meetings and discussions.

Any adjustments to final numbers, additional beverages,  
or hire items can be included in your final invoice or invoiced separately.





# Frequently Asked Questions

## Do prices include GST?

Yes all quoted prices including venue hire, price per head, and beverages etc. include GST

## How many guests can be seated in the Tuscan room?

This is our reception room and can hold 120 guests seated (subject to your specific table plan)

## How many chairs do you provide for the ceremony?

We provide up to 90 white ceremony chairs, or equivalent capacity using the ceremony benches

## Can we bring in our own food and drinks?

Due to council regulations we are unable to allow outside catering or BYO beverages

## Can the venue cater for our guests with special dietary requirements?

Of course, our chef will look after these special requirements by creating a separate offering for these guests

## Can we pencil book a date?

We offer pencil bookings for 7 days.

During this time if anyone else wants to book your date, you are given the first chance to confirm the booking.

## When are final numbers due?

We require your final guest list, special dietary notes, and the reception seating plan 14 days before the wedding.

## Can we have a food tasting?

We do host two tasting afternoons each year.

These are usually in May and November on a Sunday (subject to availability) and cost \$160 per couple.

Further information regarding these tastings will be advertised on Facebook closer to the time

## How much planning time do we have as part of the package?

We have plenty of experience working with couples to shape their dream wedding day.

You can contact us anytime via email or phone to ask questions to assist you along the way.

We also look to host two meetings with you (not including the original viewing).

These are usually 6 months out from the wedding and 6 weeks out from the wedding.

## Can we bring our own band or DJ?

We do work closely with a few recognised professional wedding DJs (see supplier list on the next page) but you are welcome to organise your own. Please note that we do not allow drums or bass.

## What do the vines look like at different times of the year?

The vines are visible from September until May.

We do cover them with white netting from late January until mid March to protect the fruit.



# Recommended Vendors

You are welcome to organise your own wedding vendors but here is a short list of those we know best to provide you with the best possible results.

	Website / Email	Number
<b>Celebrants</b>		
Rochelle Fleming	<a href="http://www.nzweddingcelebrant.co.nz">www.nzweddingcelebrant.co.nz</a>	021 273 3968
Kerry Sorenson - Tyrer	<a href="https://www.ecowed.co.nz/">https://www.ecowed.co.nz/</a>	021 971 306
Adele White	<a href="mailto:dellys@xtra.co.nz">dellys@xtra.co.nz</a>	027 478 4092
Laura Giddey	<a href="https://www.lauragiddey.co.nz/">https://www.lauragiddey.co.nz/</a>	021 220 4107
Mel Stuart	<a href="https://www.melstuartcelebrant.com/">https://www.melstuartcelebrant.com/</a>	021 565 944
<b>MCs</b>		
Rochelle Fleming	<a href="http://www.nzweddingcelebrant.co.nz">www.nzweddingcelebrant.co.nz</a>	021 273 3968
Mike Steffens	<a href="http://www.mikesteffens-dj.co.nz">www.mikesteffens-dj.co.nz</a>	021 258 4275
<b>DJs</b>		
Mike Steffens	<a href="http://www.mikesteffens-dj.co.nz">www.mikesteffens-dj.co.nz</a>	021 258 4275
DJ4YOU	<a href="https://dj4you.co.nz/">https://dj4you.co.nz/</a>	0800 354 473
Mix It DJ	<a href="http://mixitdj.co.nz">mixitdj.co.nz</a>	021 624 061
Dylan Brown	<a href="mailto:industrydjschool@gmail.com">industrydjschool@gmail.com</a>	027 567 7272
<b>Bands</b>		
Off the Wall	<a href="https://www.offthewallnz.com/">https://www.offthewallnz.com/</a>	021 711 689
Two Many Chiefs	<a href="https://www.twomanychiefs.com/">https://www.twomanychiefs.com/</a>	021 251 2574
Bang Bang	<a href="https://www.aucklandbands.co.nz/bands/bang-bang">https://www.aucklandbands.co.nz/bands/bang-bang</a>	
Zest String Quartet	<a href="https://zeststringquartet.com/">https://zeststringquartet.com/</a>	021 040 6857
<b>Solos, Duos or Acoustic</b>		
The Grape Escape Duo	<a href="https://www.davidshanhun.com/GrapeEscape">https://www.davidshanhun.com/GrapeEscape</a>	027 513 4364
Pick Up Duo	<a href="https://www.thepickupsband.co.nz/contact">https://www.thepickupsband.co.nz/contact</a>	
Lucky May	<a href="https://www.luckymaymusic.com/">https://www.luckymaymusic.com/</a>	021 232 2593
Lee Gray Music	<a href="https://www.leegraysmusic.com/">https://www.leegraysmusic.com/</a>	022 094 5064
Jack Robertson Music	<a href="mailto:jackrobertsonandmusic@gmail.com">jackrobertsonandmusic@gmail.com</a>	021 0810 8158
Tazman Jack	<a href="https://www.facebook.com/TazmanJack">https://www.facebook.com/TazmanJack</a>	
Natasha Fitzpatrick	<a href="https://www.facebook.com/natashafitzpatrickmusic">https://www.facebook.com/natashafitzpatrickmusic</a>	021 173 3402
2 Fold	<a href="http://www.2fold.co.nz/">http://www.2fold.co.nz/</a>	
<b>Hair and Make Up</b>		
Rachel Mackwood Beauty	<a href="https://www.mackwood.co.nz/">https://www.mackwood.co.nz/</a>	021 174 1782
Hayley Maree Beauty	<a href="http://www.hayleymarees.com/">http://www.hayleymarees.com/</a>	021 257 1879
<b>Cakes</b>		
Cockle Bay Bake Shop	<a href="https://www.facebook.com/CockleBayBakeShop/">https://www.facebook.com/CockleBayBakeShop/</a>	021 0297 7480
Cakes By Lulu	<a href="https://www.cakesbylulu.co.nz/">https://www.cakesbylulu.co.nz/</a>	021 269 3099
<b>Flowers</b>		
Bay Blooms	<a href="https://www.baybloomsweddingflorist.co.nz/">https://www.baybloomsweddingflorist.co.nz/</a>	022 600 8854
Wild Blooms	<a href="https://www.wildblooms.co.nz/">https://www.wildblooms.co.nz/</a>	021 172 0612
Petal & Leaf	<a href="http://www.petalandleaf.co.nz/">http://www.petalandleaf.co.nz/</a>	021 111 6366
Ruby Lou	<a href="https://www.rubyloufloral.com/">https://www.rubyloufloral.com/</a>	021 0827 1956
Dianna Marie Floral	<a href="https://diannamarie.co.nz/">https://diannamarie.co.nz/</a>	021 921 877
Floraessence	<a href="https://floraessence.nz">https://floraessence.nz</a>	021 0268 5915
<b>Photographers</b>		
Ivelina Velkova Photography	<a href="http://www.ivelinavelkova.com/">http://www.ivelinavelkova.com/</a>	021 871 766
Nicole Paton	<a href="https://www.nicolepatonphotography.com/">https://www.nicolepatonphotography.com/</a>	021 249 5066
Chris Turner	<a href="https://www.christurnerphotographer.com/">https://www.christurnerphotographer.com/</a>	027 385 3690
Jonathan Suckling Photography	<a href="https://www.jonathansuckling.com/">https://www.jonathansuckling.com/</a>	021 258 5115
Katrina Cooke	<a href="https://www.katrinacookephotography.com/">https://www.katrinacookephotography.com/</a>	022 152 4011
Lionel Tan	<a href="https://www.lioneltan.co.nz/">https://www.lioneltan.co.nz/</a>	021 238 3393
Greg Campbell Wedding Photography	<a href="https://www.gregcampbell.photo/">https://www.gregcampbell.photo/</a>	021 867 623
Lisa Monk	<a href="https://lisamonkphotography.com/">https://lisamonkphotography.com/</a>	027 537 6045
<b>Videographers</b>		
Matt Randall Videography	<a href="https://www.mattrandallproductions.com/">https://www.mattrandallproductions.com/</a>	021 882 095
Nicole Paton	<a href="https://www.nicolepatonphotography.com/">https://www.nicolepatonphotography.com/</a>	021 249 5066
<b>Stationery</b>		
loveblossoms	<a href="https://www.loveblossoms.co.nz/">https://www.loveblossoms.co.nz/</a>	021 129 9543
<b>Photo Booths</b>		
Kookaboo	<a href="https://www.kookaboo.com/">https://www.kookaboo.com/</a>	020 4099 0819