



Turanga Creek Vineyard

Private Event Portfolio 2024

Welcome

Thank you for your interest in hosting your event 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 event.

With rustic and modern features, 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 and is perfect for anniversary lunches, corporate parties, team building activities and birthdays. 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.



Venue Hire

This is calculated based on your date of the week and desired event timeframe.

Monday - Thursday

Minimum spend of \$5000

4 Hour Event	\$500
6 Hour Event	\$750
8 Hour Event	\$1000

Friday and Sunday

Minimum spend of \$7000

4 Hour Event	\$750
6 Hour Event	\$1000
8 Hour Event	\$1250

Saturday

Minimum spend of \$9000

4 Hour Event	\$750
6 Hour Event	\$1000
8 Hour Event	\$1250

Venue Hire price includes:

Exclusive use of the venue for 4, 6, or 8 hours (Change Room, Photoshoot, Reception, Dancing)
Your choice of event timeframe (lunch is recommended as 11am - 3pm, dinner is recommended as 5pm - 11pm)
Reception Tables, Chairs, White Linen Napkins, Cutlery, Glassware
Event Advice and Guidance
Staff for Venue Setup, Event Service, Venue Packdown
Lawn Games
Use of the Personal Audio System



Canape Menu

Canapes are served as guests arrive and settle in.
Please note if alcohol is being served, canapes must be provided.
All canapes are \$7pp (or choose a variety of 8 for \$50pp)

Canapes

Chicken and Sesame Siu Mai / Smoked Paprika Ponzu (hot)
Spiced Lamb Kofta / Mint Mango Chutney (hot)
Spicy Chorizo Croquette / Burnt Pear & Saffron (hot)
Wild Mushroom Vol au Vent / Thyme Truffle (hot)
Crispy Squid Bite / Togarashi Tartar (hot)
Pressed Cucumber / Spiced Goat Cheese / Chickpea Dukkah (cold)
Salted Coconut Prawn Taco / Jalapeno Avocado Mousse (cold)
Pani Puri / Spiced Potato / Tamarind Lime Chutney (cold)
Smoked Chicken Cone / Brandy Vanilla Prune / Chestnut Cream (cold)
Trevally Tartar Puff / Citrus Coconut / Wasabi / Finger Lime (cold)

Grazing Table

A classic grazing table is available instead of canapes for \$30pp

Classic Grazing

Selection of Aged & Imported Cheese / Fresh & Dried Fruits / Nuts / Crostini & Crackers
Cured Meats / Pickled Vegetables / Dips / Olives / Condiments

With Seafood

Add on a Selection of Seasonal Shellfish / Crustaceans / Sashimi / Condiments - \$15pp

Finger Food

Braised Beef Cheek / Parmesan Cheese Pie - \$8pp
Chickpea Falafel / Olive Yoghurt / Harissa / Coriander - \$8pp
Gochujang Fried Chicken Burger - \$10pp
Mussel Fritter / Citrus Creme Fraiche / Chilli Jam - \$10pp
BBQ Pork Bao / Spiced Nut Slaw - \$10pp

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

\$80pp

This menu is suitable for up to 120 Guests

The buffet will be served with freshly baked bread, and a range of condiments

Main Dishes (Choose 3)

Slow Roasted Pork Shoulder / Herb Stuffed

Slow Cooked Harissa Leg of Lamb

Peri Peri Roasted Chicken

Mustard Baked Beef Sirloin

Middle Eastern Spiced Market Fish / Roasted Red Pepper / Caper / Lemon

Nori Miso Butter Baked Salmon

Trevally Ceviche / Salted Coconut / Grilled Pineapple / Red Pepper / Green Onion

Salads (Choose 2)

Shredded Carrot / Toasted Almond / Cranberry / Tahini Yoghurt Dressing

Roasted Pumpkin / Sage / Sundried Tomato / Baby Spinach

Grilled Broccoli / Mint / Halloumi / Courgette

Asian Soba Noodle / Chilli / Sesame Peanut / Miso Orange

Turmeric Roasted Cauliflower / Kale / Date / Orange / Feta Cous Cous

Vegetables (Choose 2)

Triple Cooked Potato / Olive Oil / Garlic Rosemary Salt

Steamed New Potatoes / Smoked Truffle Butter

Cumin Spiced Carrot / Green Bean / Walnut / Kale

Roast Beetroot / Rosemary Miso Butter

Dessert

Chef's Selection of High Tea Petit Fours



Family-Style Platters Menu

\$80pp

This menu is suitable for up to 120 Guests
Served as a banquet or "family-style" straight to the table.

Freshly Baked Bread

Main Dishes (Choose 3)

Slow Roasted Pork Shoulder / Herb Stuffed

Slow Cooked Harissa Leg of Lamb

Peri Peri Roasted Chicken

Mustard Baked Beef Sirloin

Middle Eastern Spiced Market Fish / Roasted Red Pepper / Caper / Lemon

Nori Miso Butter Baked Salmon

Trevally Ceviche / Salted Coconut / Grilled Pineapple / Red Pepper / Green Onion

Salads (Choose 2)

Shredded Carrot / Toasted Almond / Cranberry / Tahini Yoghurt Dressing

Roasted Pumpkin / Sage / Sundried Tomato / Baby Spinach

Grilled Broccoli / Mint / Halloumi / Courgette

Asian Soba Noodle / Chilli / Sesame Peanut / Miso Orange

Turmeric Roasted Cauliflower / Kale / Date / Orange / Feta Cous Cous

Vegetables (Choose 2)

Triple Cooked Potato / Olive Oil / Garlic Rosemary Salt

Steamed New Potatoes / Smoked Truffle Butter

Cumin Spiced Carrot / Green Bean / Walnut / Kale

Roast Beetroot / Rosemary Miso Butter

Dessert

Chef's Selection of High Tea Petit Fours



Plated Menu

\$100pp

This menu is suitable for up to 80 Guests

Guests will place their orders and have their meals served to them at the table.
Please select two entrees, two mains, and two desserts (sides served to the table)

Freshly Baked Bread

Entrees (Choose 2)

Heirloom Tomato / Kohlrabi / Clevedon Buffalo Curd / Coal Oil
Roast Beetroot / Kawakawa Watercress Emulsion / Mustard Seed
Market Fish Crudo / Turmeric Salted Coconut / Noc Cham
Cold Smoked Salmon / Orange Sour Curry / Thai Salad
Venison Schnitzel / Mustard / Edamame Truffle Salsa / Beetroot

Mains (Choose 2)

Beef Fillet / Wild Mushroom / White Onion Truffle / Potato Rosti
Spiced Lamb Rump / Black Garlic Parsnip / Sprouting Cauliflower / Courgette
Free Range Chicken Breast / Chorizo / Saffron Potato / Cream Corn
Pan Seared Market Fish / Blackened Carrot / Garlic Lemon Asparagus / Cray Bisque Butter Cream
Pumpkin / Miso / Salted Coconut Tapioca / Shiso

Side Dishes (Choose 2 - served with Mains)

Triple Cooked Potatoes / Olive Oil / Garlic Rosemary Salt (hot)
Grilled Broccolini / Almond / Mint / Smoked Paprika Oil (hot)
Roasted Baby Medley of Veg / Citrus Salsa Verde (hot)
Baby Cos / Feta / Edamame / Cucumber / Coriander Dressing (cold)
New Season Potato / Chipotle Mayo / Pickled Red Onion / Flat Leaf Parsley (cold)
Heirloom Tomato / Cucumber / Red Pepper / Cumin Lime Yoghurt (cold)

Desserts (Choose 2)

Bay Leaf Panna Cotta / Szechuan Pepper Strawberry Tea / Buckwheat Kombu Brioche Crumb
Orange Dark Chocolate Parfait / Spiced Sponge Cake / Pistachio / Date
Cinnamon Doughnut / Tonka Bean Cream / Vanilla Apple / Roast White Chocolate / Hazelnut
or choose

Chef's Selection of High Tea Petit Fours



Christmas Buffet Menu

A perfectly themed menu for christmas and mid-winter christmas events.

\$80pp

This menu is suitable for up to 120 Guests

Mains

Christmas Stuffed Chicken with Cranberry,
Sage and Walnut Stuffing

Chinese Five Spice and
Guinness Glazed Ham

Sides

Roasted Pumpkin with Sage and
Roasted Vine Ripe Tomatoes

Triple Cooked Roast Potatoes with
Garlic and Rosemary Salt

Salads

Witlof Salad with Strawberries, Grilled Asparagus,
Feta and a Champagne Mustard Dressing

Real Green Salad featuring Peas, Beans, Avocado,
Edamame, Mint and Courgette Ribbons

Dessert

Pavlova with Kiwifruit

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.



Grazing Table Menu

Want a more relaxed feel?
Grazing platters for everyone to choose from as they please.
\$50pp
This menu is suitable for up to 100 Guests

Pizzas

Prawn, Cherry Tomato, Ricotta
Salami, Roast Peppers, Olives

Beef Empanadas with Chipotle Sauce

Indian Spiced Chicken Wings

Moroccan Lamb Meatballs

Champagne Ham, Condiments, and Bread Rolls

Hot Smoked Salmon Sides

Cheese and Crackers

Hard Cheese, Soft Cheese, Blue Cheese, Fruit, and Pickles

Cured Meats

Bread and Dips

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.



Beverages

Your bar spend is completely up to you. We can facilitate a bar tab, or a cash bar.

Vineyard House Wines

Certified Organic

Chardonnay

Sauvignon Blanc

Pinot Gris

Rose

Cabernet Merlot

Syrah

Pinot Noir

\$10 per glass, \$44 per bottle

Sparkling Wine / Champagne

Champagne

\$99 per bottle

French Brut

\$12 per glass, \$55 per bottle

Hallertau Beer

Brewed fresh and local at Hallertau in Clevedon we offer:

Hallertau #2 Pale Ale, Hallertau "Beer of Auckland" #09

\$12 per glass

Manaia Craft Beer

Brewed fresh and local at Manaia on the Pohutakawa Coast:

Pilsner, IPA, APA, Hazy IPA

\$14 per glass

Other Items

Low Alcohol Beer - **\$8 per bottle**

French Cidre 2.5% Alc. Vol - **\$10 per glass**

Juices and Soft Drinks - **\$5 per glass**

Ginger Beer and Lemon, Lime and Bitters - **\$6 per bottle**

Spirits

Top shelf spirits plus mixer

\$14 per glass

Self-serve Tea and Filter Coffee available throughout any event



Accommodation

Bridal Room

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

It also doubles as a suite 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. Toilets / Shower are in a separate building.
Pods = \$120 per night



Optional Extras

The following items are priced upon application

Cake Stands
Champagne Wall
Easels
Signage
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

Greenery for Reception Tables

Let us provide the greenery for each reception table.
\$100 per table length

Projector and Screen

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

Archery and Team Building Activities

We work with an external provider, Let Me Out, to host team building activities from \$62pp.
This is perfect to add some entertainment and team activation games to your event.

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



Policies and Guidelines

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

Deposit: \$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.

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.

Payment Plans

We require a deposit payment of \$500 to secure the event date. This deposit is not refundable.

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

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

