

Turanga Creek Vineyard

Wedding Portfolio 2024



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	\$1000
90-120 Adults	Free of Charge

1st October - 30th April

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

Per Head Price

\$140 per adult

Venue Hire and the per head price include:

Setup access from 9am

Exclusive use of the venue from 9am on the day (Ceremony, Photoshoot, Reception, Dancing)

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

Bridal Room Access from 10am

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 for \$20pp)

Lawn Games

Use of the Personal Audio System and Microphone



Canape Menu

4 canapes per guest are included in the "per head" price.
These are served after the ceremony during the photoshoot.
Alternatively, you can swap out canape service for the classic grazing table.
Extra canapes can be added at \$7pp for any canape

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, and is included in the "per head" price.
If you would like canape service and a classic grazing table, this is \$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

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

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

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

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

Guests will place their orders for each course and have their meals served to them.
Please select two entrees, two mains, and two desserts (Sides served to the table)
This menu is +\$20pp

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



Beverages

Your bar spend is completely up to you. We can facilitate a bar tab, or a cash bar. There is also the option of a 6 hour drinks package for \$45pp. This will include items marked with a “+”

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 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

Beverage Package

Add a six hour beverage package to your wedding. Includes tap beers, wines, sparkling wine, non-alcoholic beverages for six hours from the end of your ceremony - \$45pp

Bridal Party Antipasti Platter

Enjoy some nibbles with your bridal party in the bridal room as you are getting ready - \$30pp

Late Night Snacks

Add a selection of homemade pastries during your dance party - \$10pp

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.



Just Love POPUP Wedding Package

Together with the team at Just Love Weddings, we offer all-inclusive effortless alternative to a registry office. This is 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 up to 30 people and includes:

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

\$4,500 - ex. GST
Additional guests - \$45pp

These weddings are available on Monday to Thursday dates in November-March and Monday to Friday dates in 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

<https://www.justloveweddings.co.nz/> for more information

Optional - 3 Course Meal

As an extension to the popup wedding package outlined above you have the option to add on an extra 1.5 hours with a 3 course plated meal.

3 Course Plated Menu changes seasonally - \$130pp including sides.
4 Hours total. 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 11:30pm

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, only fresh petals and freeze-dried petals may be thrown. If you are holding your ceremony indoors at La Serra, only freeze-dried petals are allowed.

Fireworks: Due to our rural surroundings, fireworks are not permitted on site. Sparklers for your photo shoot are permitted.

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)
Our dining tables are 1.6m x 0.8m and are combined to create longer guest tables up to 8m long (5 tables)

How many chairs do you provide for the ceremony?

We provide up to 120 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 a planning meeting with you about 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.

Please refer to our website for more F.A.Q



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
Celebrants		
Rochelle Fleming	www.nzweddingcelebrant.co.nz	021 273 3968
Kerry Sorenson - Tyrer	https://www.ecowed.co.nz/	021 971 306
Adele White	dellys@xtra.co.nz	027 478 4092
Laura Giddey	https://www.lauragiddey.co.nz/	021 220 4107
Mel Stuart	https://www.melstuartcelebrant.com/	021 565 944
MCs		
Rochelle Fleming	www.nzweddingcelebrant.co.nz	021 273 3968
Mike Steffens	www.mikesteffens-dj.co.nz	021 258 4275
DJs		
Mike Steffens	www.mikesteffens-dj.co.nz	021 258 4275
DJ4YOU	https://dj4you.co.nz/	0800 354 473
Mix It DJ	mixitdj.co.nz	021 624 061
Dylan Brown	industrydjschool@gmail.com	027 567 7272
DJ Joolz	https://www.djjoolz.co.nz/	027 292 7574
Singers, Duos, Quartets		
Lana Fia	https://lanafiamusic.co.nz/	021 854 986
Zest String Quartet	https://zeststringquartet.com/	021 040 6857
The Grape Escape Duo	https://www.davidshanhun.com/GrapeEscape	027 513 4364
Pick Up Duo	https://www.thepickupsband.co.nz/contact	
Lucky May	https://www.luckymaymusic.com/	021 232 2593
Jasper and Jane Hawkins	https://jasperandjanehawkins.co.nz/	022 080 5085
Lee Gray Music	https://www.leegraysmusic.com/	022 094 5064
Jack Robertson Music	jackrobertsonandmusic@gmail.com	021 0810 8158
Tazman Jack	https://www.facebook.com/TazmanJack	
Natasha Fitzpatrick	https://www.facebook.com/natashafitzpatrickmusic	021 173 3402
Zest String Quartet	https://zeststringquartet.com/	021 040 6857
2 Fold	http://www.2fold.co.nz/	
Pat for President	https://patforpresident.co.nz/	021 0248 4432
Matt Stone	https://www.mattstone.nz/	
Hair and Make Up		
Rachel Mackwood Beauty	https://www.mackwood.co.nz/	021 174 1782
Hayley Maree Beauty	http://www.hayleymarees.com/	021 257 1879
Sam Hart	https://www.samhart.co.nz/	
Cakes		
Cockle Bay Bake Shop	https://www.facebook.com/CockleBayBakeShop/	021 0297 7480
Cakes By Lulu	https://www.cakesbylulu.co.nz/	021 269 3099
Flowers		
Bay Blooms	https://www.baybloomsweddingflorist.co.nz/	022 600 8854
Wild Blooms	https://www.wildblooms.co.nz/	021 172 0612
Petal & Leaf	http://www.petalandleaf.co.nz/	021 111 6366
Ruby Lou	https://www.rubyloufloral.com/	021 0827 1956
Dianna Marie Floral	https://diannamarie.co.nz/	021 921 877
Floraessence	https://floraessence.nz	021 0268 5915
Bloomin Crazy	Bloominkrazyflorist@gmail.com	027 501 2856
Photographers		
Ivelina Velkova Photography	http://www.ivelinavelkova.com/	021 871 766
Nicole Paton	https://www.nicolepatonphotography.com/	021 249 5066
Chris Turner	https://www.christurnerphotographer.com/	027 385 3690
Jonathan Suckling Photography	https://www.jonathansuckling.com/	021 258 5115
Katrina Cooke	https://www.katrinacookephotography.com/	022 152 4011
Lionel Tan	https://lioneltan.co.nz/	021 238 3393
Greg Campbell Wedding Photography	https://www.gregcampbell.photo/	021 867 623
Lisa Monk	https://lisamonkphotography.com/	027 537 6045
Ellie Kia	https://elliekia.com/	021 277 0877
Elizabeth Jury	http://www.elizabethj.co.nz/	027 233 8814
Videographers		
Matt Randall Videography	https://www.matrandallproductions.com/	021 882 095
Nicole Paton	https://www.nicolepatonphotography.com/	021 249 5066
Anchor & Grace	https://www.anchorandgrace.co.nz/	021 277 7481
Stationery		
loveblossoms	https://www.loveblossoms.co.nz/	021 129 9543
Photo Booths		
Kookaboo	https://www.kookaboo.com/	020 4099 0819
Instaboost	https://www.instaboostnz.com/	021 0879 6127

