

# *Turanga Creek Vineyard*

Wedding Portfolio 2025



# 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 May-Sep

### Monday - Thursday

40-49 Adults	\$1500
50-69 Adults	\$1250
70-89 Adults	\$1000
90-120 Adults	Free of Charge

### Friday - Saturday

40-49 Adults	\$3000
50-69 Adults	\$2500
70-89 Adults	\$1500
90-120 Adults	Free of Charge

### Sunday

40-49 Adults	\$2000
50-69 Adults	\$1750
70-89 Adults	\$1250
90-120 Adults	Free of Charge

## Venue Hire Oct-Apr

### Monday - Thursday

40-49 Adults	\$2500
50-69 Adults	\$2000
70-89 Adults	\$1500
90-120 Adults	\$1000

### Friday - Saturday

60-69 Adults	\$2500
70-89 Adults	\$2000
90-120 Adults	\$1500

### Sunday

50-69 Adults	\$2250
70-89 Adults	\$1750
90-120 Adults	\$1250

## Per Head Price

\$150 per adult

Venue Hire and the per head price include:

- Setup access from 9am for your table decor, flowers and personal items
- Venue setup and packdown
- 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 per additional canape choice.

## Canapes

Bruschetta - Tomato, Feta and Basil (v) (cold)  
Snapper Ceviche, Coconut and Lime (gf, df) (cold)  
Salted Coconut Prawn Taco and Jalapeno Avocado Mousse (df) (cold)  
Pani Puri with Spiced Potato and Tamarind Lime Chutney (v) (cold)  
Trevally Tartar Puff, Citrus Coconut, Wasabi and Lime (df) (cold)  
Beef Tartare, Squid Ink Tapioca Cracker, Apple Purée (gf, df) (cold)  
Smoked Salmon Mousse, Wonton, Balsamic Pearl (cold)  
  
Mozzarella Arancini with Tomato and Basil (v) (hot)  
Crispy Chicken and Parsley Aioli Slider (hot)  
Grilled Beef Cheeseburger, Caramelized Onion and American Mustard (hot)  
Crispy Skin Pork Belly with Miso Dressing and Chilli (df) (hot)  
Dukkah Chicken Kebabs with Yogurt and Tahini (gf) (hot)  
Chicken and Sesame Siu Mai with Smoked Paprika Ponzu (df) (hot)  
Spiced Lamb Kofta and Mint Mango Chutney (gf, df) (hot)  
Spicy Chorizo Croquette, Burnt Pear & Saffron (hot)  
Wild Mushroom Vol au Vent with Thyme Truffle (v) (hot)  
Crispy Squid Bite and Togarashi Tartar (hot)

## Grazing Table

A classic grazing table is available instead of canapes

### 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

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.

## Freshly Baked Bread and Condiments

### Main Dishes (Choose 3)

Slow Roasted Pork Shoulder / Herb Stuffed (gf, df)  
Slow Cooked Harissa Leg of Lamb (gf, df)  
Peri Peri Roasted Chicken (gf, df)  
Mustard Baked Beef Sirloin (gf, df)  
Middle Eastern Spiced Market Fish / Roasted Red Pepper / Caper / Lemon (gf)  
Nori Miso Butter Baked Salmon (gf)  
Ora King Salmon Mi-cuit, Beurre Blanc (gf)  
Char-grilled Beef Fillet, Mushroom, Thyme Jus (gf, df)  
Roasted Lemon Garlic Chicken, Red Wine Jus (gf, df)  
Eggplant and Zucchini Parmigiana (v)

### Vegetables and Salads (Choose 4)

Triple Cooked Potato / Olive Oil / Garlic Rosemary Salt (vg, gf, df)  
Steamed New Potatoes / Smoked Truffle Butter (v, gf)  
Rustic Mashed Potato (v, gf)  
Cumin Spiced Carrot / Green Bean / Walnut / Kale (vg, gf, df)  
Roast Beetroot / Rosemary Miso Butter (v, gf)  
Shredded Carrot / Toasted Almond / Cranberry / Tahini Yoghurt Dressing (v, gf)  
Roasted Pumpkin / Sage / Sundried Tomato / Baby Spinach (vg, gf, df)  
Grilled Broccoli / Mint / Halloumi / Courgette (v, gf)  
Asian Soba Noodle / Chilli / Sesame Peanut / Miso Orange (vg, gf, df)  
Turmeric Roasted Cauliflower / Kale / Date / Orange / Feta Cous Cous (v, gf)  
Summer Roasted Vegetables (vg, gf, df)  
Israeli Couscous, Kale, Orange, Feta, Curried Cauliflower, Citrus Dressing (v)  
Italian Orzo, Cherry Tomato, Sundried Tomato, Cucumber, Red Onion, Italian Vinaigrette (v, df)

### Dessert (Choose 1)

Chef's Selection of High Tea Petit Fours  
Mango Tapioca Pudding (vg, gf, df)  
Chocolate Fondant



# 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 and Condiments

### Main Dishes (Choose 3)

Slow Roasted Pork Shoulder / Herb Stuffed (gf, df)

Slow Cooked Harissa Leg of Lamb (gf, df)

Peri Peri Roasted Chicken (gf, df)

Mustard Baked Beef Sirloin (gf, df)

Middle Eastern Spiced Market Fish / Roasted Red Pepper / Caper / Lemon (gf)

Nori Miso Butter Baked Salmon (gf)

### Vegetables and Salads (Choose 4)

Triple Cooked Potato / Olive Oil / Garlic Rosemary Salt (vg, gf, df)

Steamed New Potatoes / Smoked Truffle Butter (v, gf)

Cumin Spiced Carrot / Green Bean / Walnut / Kale (vg, gf, df)

Roast Beetroot / Rosemary Miso Butter (v, gf)

Shredded Carrot / Toasted Almond / Cranberry / Tahini Yoghurt Dressing (v, gf)

Roasted Pumpkin / Sage / Sundried Tomato / Baby Spinach (vg, gf, df)

Grilled Broccoli / Mint / Halloumi / Courgette (v, gf)

Asian Soba Noodle / Chilli / Sesame Peanut / Miso Orange (vg, gf, df)

Turmeric Roasted Cauliflower / Kale / Date / Orange / Feta Cous Cous (v, gf)

### 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 (v, gf)  
Roast Beetroot / Kawakawa Watercress Emulsion / Mustard Seed (v, gf)  
Market Fish Crudo / Turmeric Salted Coconut / Nuoc Cham (gf, df)  
Cold Smoked Salmon / Orange Sour Curry / Thai Salad (gf, df)  
Venison Schnitzel / Mustard / Edamame Truffle Salsa / Beetroot (gf, df)

### Mains (Choose 2)

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

### Side Dishes (Choose 2 - served with Mains)

Triple Cooked Potatoes / Olive Oil / Garlic Rosemary Salt (vg, gf, df) (hot)  
Grilled Broccolini / Almond / Mint / Smoked Paprika Oil (vg, gf, df) (hot)  
Roasted Baby Medley of Veg / Citrus Salsa Verde (vg, gf, df) (hot)  
Baby Cos / Feta / Edamame / Cucumber / Coriander Dressing (v, gf) (cold)  
New Season Potato / Chipotle Mayo / Pickled Red Onion / Flat Leaf Parsley (v, gf) (cold)  
Heirloom Tomato / Cucumber / Red Pepper / Cumin Lime Yoghurt (v, gf) (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. If choosing a cash bar, we do require a minimum of \$1000 to be available to be used for any arrival drinks, post-ceremony drinks, and non alcoholic beverages

## Vineyard House Wines

Certified Organic

Chardonnay  
Sauvignon Blanc  
Pinot Gris  
Rose  
Cabernet Merlot  
Syrah  
Pinot Noir

**\$10 per glass, \$44 per bottle**

## Sparkling Wine

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

Zero 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**



# Charlie Grace Mobile Beverage Caravan

The Charlie Grace mobile caravan is a beautiful way to bring that extra bit of special something to your event. With professional staff on hand, having Charlie Grace take care of the drinks allows you to concentrate on enjoying the time with your guests without the worry of making sure everyone is being looked after.

Together with Turanga Creek Vineyard the packages below are available.

## His and Hers Cocktails

Choose 2 cocktails from our cocktail list to represent you as a couple and have these available after your ceremony alongside your other beverages / bar tab.

up to 90 minutes - \$20pp  
(minimum charge of 40 Guests)

## The Day After

This package is ideal if you are hosting a large group of family and friends for an event the day after the wedding. We will provide a barista to run the Charlie Grace mobile espresso bar with freshly brewed espresso coffees alongside a range of freshly baked savouries and sweet treats.

up to 3 hours - \$20pp  
(minimum charge of 40 guests, must be in Auckland)

**Please note that all packages are subject to availability**



# 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  
Please note that the latest finish time is 11:30pm

### 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

**\$5,145**

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 11pm.

**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, no confetti of any kind can be thrown.

**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 of the minimum spend is due 4 weeks before the wedding.  
Any additional payments based on further wedding planning meetings and discussions, will also be organised at this time.

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 does the bar work?

The bar is usually open after the ceremony right through until the bar closes 30 minutes before the end of the wedding. If you have opted for a cash bar, we still require a minimum of \$1000 to cover non-alcoholic drinks, arrival drinks, and any post ceremony drinks you may choose. Otherwise you get to indicate what is allowed on your bar tab, and what products (usually spirit based beverages) are on a cash bar basis

## 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
<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
DJ Joolz	<a href="https://www.djjoolz.co.nz/">https://www.djjoolz.co.nz/</a>	027 292 7574
<b>Singers, Duos, Quartets</b>		
Lana Fia	<a href="https://lanafiamusic.co.nz/">https://lanafiamusic.co.nz/</a>	021 854 986
The Grape Escape Duo	<a href="https://www.davidshanhun.com/GrapeEscape">https://www.davidshanhun.com/GrapeEscape</a>	027 513 4364
Lucky May	<a href="https://www.luckymaymusic.com/">https://www.luckymaymusic.com/</a>	021 232 2593
Jasper Hawkins	<a href="https://jasperandjanehawkins.co.nz/">https://jasperandjanehawkins.co.nz/</a>	022 080 5085
Jack Robertson Music	<a href="mailto:jackrobertsonandmusic@gmail.com">jackrobertsonandmusic@gmail.com</a>	021 0810 8158
Natasha Fitzpatrick	<a href="https://www.facebook.com/natashafitzpatrickmusic">https://www.facebook.com/natashafitzpatrickmusic</a>	021 173 3402
Zest String Quartet	<a href="https://zeststringquartet.com/">https://zeststringquartet.com/</a>	021 040 6857
Pat for President	<a href="https://patforpresident.co.nz/">https://patforpresident.co.nz/</a>	021 0248 4432
<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
Analese Weaver	<a href="mailto:analeseweaver@gmail.com">analeseweaver@gmail.com</a>	IG: @anarose_hair
<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
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
Bloomin Krazy	<a href="mailto:Bloominkrazyflorist@gmail.com">Bloominkrazyflorist@gmail.com</a>	027 501 2856
FlowerMe	<a href="http://www.flowerme.co.nz">www.flowerme.co.nz</a>	021 150 1598
<b>Photographers</b>		
Ivelina Velkova	<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	<a href="https://www.jonathansuckling.com/">https://www.jonathansuckling.com/</a>	021 258 5115
Lionel Tan	<a href="https://lioneltan.co.nz/">https://lioneltan.co.nz/</a>	021 238 3393
Greg Campbell	<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
Ellie Kia	<a href="https://elliekia.com/">https://elliekia.com/</a>	021 277 0877
Elizabeth Jury	<a href="http://www.elizabethj.co.nz/">http://www.elizabethj.co.nz/</a>	027 233 8814
Laura Rosemary	<a href="https://www.laurarosemaryphotography.co.uk/">https://www.laurarosemaryphotography.co.uk/</a>	+44 7930 870 502
<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
Anchor & Grace	<a href="https://www.anchorandgrace.co.nz/">https://www.anchorandgrace.co.nz/</a>	021 277 7481
<b>Photo Booths</b>		
Kookaboo	<a href="https://www.kookaboo.com/">https://www.kookaboo.com/</a>	020 4099 0819
Instabooth	<a href="https://www.instaboothnz.com/">https://www.instaboothnz.com/</a>	021 0879 6127
<b>Content Creation</b>		
Jodisigns	<a href="https://jodisigns.co.nz/">https://jodisigns.co.nz/</a>	027 5634 027

