Turanga Creek Vineyard

Private Event Portfolio 2026

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.

TURANGA CREEK
WEDDINGS & EVENTS

Turanga Creek Vineyard | 133 Whitford Park Road, Whitford, Auckland
w. www.turangacreek.co.nz | **e.** events@turangacreek.co.nz | **p.** 021 273 3968

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

Friday and Sunday

Minimum spend of $7000

4 Hour Event	$1000
6 Hour Event	$1250
8 Hour Event	$1500

Saturday

Minimum spend of $9000

4 Hour Event	$1000
6 Hour Event	$1250
8 Hour Event	$1500

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

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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

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)
Teriyaki Chicken Sushi Roll (gf, df) (cold)
Whipped Brie & Honey Bacon Marmalade Crostini (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)
Tortilla Beef Skewer - Grilled Beef, Tortilla Crisp, Chimichurri (df) (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 - $30pp
With Seafood
Add on a Selection of Seasonal Shellfish / Crustaceans / Sashimi / Condiments - $45pp

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.

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Buffet Menu

$80pp
This menu is suitable for up to 120 Guests

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)
Garlic and Herb Beef Sirloin with Red Wine Jus (gf, df)
Cajun Roasted Chicken Supreme, Smoked Paprika Jus, Grilled Lemon (gf, df)
Roasted Cauliflower Steak, Chermoula, Toasted Almonds, Herb Oil (vg, gf, df)

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)
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)
Honey Roasted Carrots & Green Beans (vg, gf, df)
Roasted Kumara and Rocket Salad, Toasted Seeds, Balsamic Glaze (vg, gf, df)

Dessert (Choose 1)

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

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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 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)

Dessert

Chef's Selection of High Tea Petit Fours

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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 (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

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Christmas Banquet Menu

$80pp
This menu is suitable for up to 120 Guests
Served as a banquet or "family-style" straight to the table.

Mains

Slow Cooked Ham with Caramelized Pineapple Glaze (gf, df)

Roast Beef with Red Wine Jus (gf, df)

Roast Chicken with Garlic, Lemon & Herbs (gf, df)

Sides

Mediterranean Orzo Salad with Sun Dried Tomato (v)

Herb Roast Potatoes (vg, gf, df)

Honey Glazed Carrots & Beans (vg, gf, df)

Cauliflower Cheese Gratin (v, gf)

Warm Toasted Dinner Rolls (v)

Dessert

Traditional Christmas Pudding with Brandy Custard

Pavlova with Berries & Cream

Christmas Truffles (gf)

Mallowpuff Christmas Puddings

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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 and Ricotta Pizza
Salami, Roast Peppers and Olive Pizza (df)

Beef Empanadas with Chipotle Sauce

Indian Spiced Chicken Wings (df)

Moroccan Lamb Meatballs (gf, df)

Champagne Ham, Condiments, and Bread Rolls

Hot Smoked Salmon Sides (gf, df)

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

Cured Meats

Bread and Dips

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Beverages

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

Vineyard House Wines

Certified Organic
Chardonnay
Sauvignon Blanc
Pinot Gris
Rose
Cabernet Merlot
Syrah
Pinot Noir
$12 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

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

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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" or "This or That" Cocktails

Choose 2 cocktails from our cocktail list to represent your team or business and have these available on arrival 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 follow up event the day after your private dinner, anniversary, or corporate party. 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 availibility

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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, Easels, Signage, Champagne Cart, Champagne Wall, Donut Wall

White Wooden Lawn Bar

For your outdoor mingling on our canape lawn - $250

Candy Cart and Jars

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

Neon Love Sign

$50

Children's Meals

2-12 years old - $40pp

Vendor's Meals

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

Late Night Snacks

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

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.

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 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. If you have booked an evening event, please check that we don't have a lunch event booked too.

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.

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