Turanga Creek Vineyard

Wedding Portfolio 2026



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.





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

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)





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Venue Hire and Pricing

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

Venue Hire May-Sep

Monday - Thursday

40-69 Adults	$1500
70-89 Adults	$1250
90-120 Adults	Free of Charge

Friday - Saturday

40-69 Adults	$2750
70-89 Adults	$1750
90-120 Adults	Free of Charge

Sunday

40-69 Adults	$2000
70-89 Adults	$1500
90-120 Adults	Free of Charge

Venue Hire Oct-Apr

Monday - Thursday

50-69 Adults	$2500
70-89 Adults	$2000
90-120 Adults	$1500

Friday - Saturday

60-69 Adults	$3000
70-89 Adults	$2500
90-120 Adults	$2000

Sunday

50-69 Adults	$2750
70-89 Adults	$2250
90-120 Adults	$1750

Per Head Price

$165 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





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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)
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

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)
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

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)

Dessert

Chef's Selection of High Tea Petit Fours







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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





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Beverages

Your bar spend is completely up to you. We can faciliate 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
$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 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 availibility







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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







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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

(plated menu add-on is only available with Just Love Wedding Package - Platinum 30)
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.





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Optional Extras

The following items are priced upon application:

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

White Wooden Lawn Bar
For your post ceremony celebrations - $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

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.







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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.





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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





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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
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
DJ Joolz	https://www.djjoolz.co.nz/	027 292 7574
DJ Ridler	https://www.theridlermobiledj.co.nz/	021 441 960
Singers, Duos, Quartets		
Lana Fia	https://lanafiamusic.co.nz/	021 854 986
The Grape Escape Duo	https://www.davidshanhun.com/GrapeEscape	027 513 4364
Jasper Hawkins	https://jasperandjanehawkins.co.nz/	022 080 5085
Natasha Fitzpatrick	https://www.facebook.com/natashafitzpatrickmusic	021 173 3402
Zest String Quartet	https://zeststringquartet.com/	021 040 6857
Nate & Thea	https://www.nateandthea.com/	021 0291 2943
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
Analese Weaver	analeseweaver@gmail.com	IG: @anarose_hair
Sam Hart	https://www.samhart.co.nz/	IG: @samhartsam
Decor, Prop Hire		
Something Borrowed	https://www.somethingborrowed.co.nz/	021 273 3968
Cakes		
Cockle Bay Bake Shop	https://www.facebook.com/CockleBayBakeShop/	021 0297 7480
Cakes By Lulu	https://www.cakesbylulu.co.nz/	021 269 3099
Sweet Bites Cakes	https://sweetbitescakes.co.nz/	09 836 8806
Flowers		
Bay Blooms	https://www.baybloomsweddingflorist.co.nz/	022 600 8854
Ruby Lou	https://www.rubyloufloral.com/	021 0827 1956
Floralessence	https://floralessence.nz	021 0268 5915
Bloomin Krazy	Bloominkrazyflorist@gmail.com	027 501 2856
Miss Honeys	admin@misshoneys.co.nz	027 500 7005
Photographers		
Ivelina Velkova	http://www.ivelinavelkova.com/	021 871 766
Elizabeth Jury	http://www.elizabethj.co.nz/	027 233 8814
Nicole Paton	https://www.nicolepatonphotography.com/	021 249 5066
Kiri Marsters	https://www.kmarstersphotography.com/	027 227 7969
Nicole Paton	https://www.nicolepatonphotography.com/	021 249 5066
Jonathan Suckling	https://www.jonathansuckling.com/	021 258 5115
Lionel Tan	https://lioneltan.co.nz/	021 238 3393
Ellie Kia	https://elliekia.com/	021 277 0877
Zedala Creations	https://www.zedalacreations.com/	020 4082 5443
Videographers		
Matt Randall Videography	https://www.mattrandallproductions.com/	021 882 095
Kiri Marsters	https://www.kmarstersphotography.com/	027 227 7969
Nicole Paton	https://www.nicolepatonphotography.com/	021 249 5066
Anchor & Grace	https://www.anchorandgrace.co.nz/	021 277 7481
Photo Booths		
Kookaboo	https://www.kookaboo.com/	020 4099 0819
Instabooth	https://www.instaboothnz.com/	021 0879 6127
Dreamlane Studios	https://www.adunastudios.co.nz/photobooth	0210 632 665
Content Creation		
Jodisigns	https://jodisigns.co.nz/	027 5634 027