



*Turanga Creek
Vineyard*

Private Event Portfolio 2022-2023

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 desired event timeframe.

Venue Hire Mon-Thu

Minimum of 40 Guests

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

Venue Hire Fri-Sun

Minimum of 50 Guests

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 usually 11am until 3pm, dinner is usually 5pm until 11pm)
Reception Tables, Chairs, White Linen Napkins, Cutlery, Glassware
Event Planning
Staff for Venue Setup, Event Service, Venue Packdown
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 \$6.50pp - Minimum of 5 types required
(or choose a variety of 8 for \$50pp)

Seared Beef, Caramelized Onion and Hickory Mayo

Bruschetta - Tomato, Feta and Basil (veg)

Snapper Ceviche, Coconut and Lime (gf, df)

Crispy Chicken and Parsley Aioli Slider

Cured Salmon Blinis with Cream Cheese

Mozzarella Arancini with Tomato and Basil (veg)

Grilled Beef Cheeseburger, Caramelized Onion and American Mustard

Crispy Skin Pork Belly with Miso Dressing and Chilli (gf, df)

Wild Mushroom Tarts with Sour Cream and Chives (veg)

Salt and Pepper Squid with Tartare Sauce

Dukkah Chicken Kebabs with Yogurt and Tahini (gf)

Vietnamese Pork Meatballs with Sweet Chilli (gf)

Vegetable Rice Paper Rolls with Chili Lime Sauce (vegan, gf)

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.



Plated Menu

Please select two entrees, two mains, and two desserts for \$80pp
Guests will place their orders from these two options on the day.
This menu is suitable for up to 50 Guests

Entrees

Fajita Spiced Fish, Soft Tortilla, Red Cabbage, Pineapple Salsa, Lime Cream (gfa)
Moroccan Lamb Meatballs, Pumpkin Hummus, Tomato, Cucumber, Parsley Salad (gf)
Grilled Satay Chicken, Asian Slaw, Creamy Peanut Dressing (gf, df)
Goats Cheese Tomato Tart with Caramelised Onion, Rocket Pesto and Balsamic (veg)
Sugar Cured Salmon, Beetroot and Red Cabbage, Sauerkraut, Apple and Chive Creme Fraiche (gf)
Seared Teriyaki Beef, Sesame Noodle Salad and Spicy Miso Sauce (gf, df)

Mains

Grilled Flat Iron Steak, Potato Puree, Roast Tomato and Garlic Green Beans (gf)
Roasted Lamb Rump, Creamy Potato Gratin, Courgette, Mint and Feta Salad (gf)
Crispy Skin Pork Belly, Honey Roasted Carrot and Kumara with Apple Slaw (gf, df)
Peri Peri Chicken, Potato Salad, Sour Cream, Roasted Pepper and Cucumber Salsa (gf)
Pan-Fried Terakihi, Baby Potatoes, Fennel and Peas with a Lemon Butter Sauce (gf)
Roast Pumpkin and Grilled Eggplant Coconut Curry with Green Beans and Jasmine Rice (veg)

Desserts

Vanilla Creme Brulee, Blueberry Compote, Pistachio Biscotti (gfa)
Baked Dark Chocolate and Caramel Tart with Vanilla Ice Cream
Tiramisu - Coffee Sponge, Marsala Mousse and Grated Chocolate
Individual Pavlova with Summer Berries and Kiwi Fruit (gf)
Lemon, Coconut Cheesecake, Mango Jelly and Tropical Fruit Salad
Apple and Blackberry Crumble with Vanilla Ice Cream (gfa)



Family-Style Platters Menu

Please select two entrees, two mains, two sides, and one dessert for \$80pp
This menu is suitable for up to 100 Guests

Entrees

BBQ Platter - Buffalo Wings, Pork Spare Ribs, Lamb Meatballs with Dipping Sauces (gf)
Marinated Seafood Platter - Prawns, Mussels, Squid, Ceviche, Lettuce and Cocktail Sauce (gf)
Grilled Antipasto Platter - Mushroom, Eggplant, Tomatoes, Olives, Artichokes, with Cured Meats (gf)
Hot Smoked Salmon Salad with Baby Potatoes, Dill Pickles and Sour Cream Mayo
Asian Poached Chicken Salad with Slaw, Peanuts and Chilli Lime Dressing (gf, df)

Mains

Slow-Cooked Beef Brisket with Creamy Potato Puree (gf)
Roasted Butterflied Lamb Leg with Middle-Eastern Spices (gf, df)
Kerala Chicken Coconut Curry with Basmati Rice (gf)
Five Spice Crispy Pork Belly (gf, df)
Baked Fish Fillets with Lemon, Garlic and Parsley Crumbs

Sides

Crunchy Roast Potatoes with Garlic and Rosemary (gf, df)
Honey and Lemon Roasted Carrots and Kumara (gf, df)
Cauliflower and Broccoli Cheese
Roast Pumpkin, Pear and Baby Spinach Salad (gf, df)
Turanga Creek Garden Salad (gf, df)

Desserts

Apple and Blackberry Crumble with Pouring Cream (gfa)
Tiramisu - Coffee Sponge, Marsala Mousse and Grated Chocolate
Mango and Passionfruit Trifle
Baked Lemon Cheesecake with Blueberries
Fresh Fruit Salad, Meringues and Whipped Cream (gf)



Buffet Menu

The buffet menu is a popular choice to ensure everyone can get something they like.

\$80pp

This menu is suitable for up to 120 Guests

Light Dishes

Seafood Salad with Asparagus, Avocado and Sour Cream Mayonnaise (gf)
Crispy Skin Pork Belly with Asian Slaw, Peanuts, and Chilli Lime Dressing (gf)

Mains

Champagne Ham with Pineapple Rum Glaze (gf, df)
Roasted Beef Rump with Mushroom and Balsamic Onions (gf)
Chicken Roasted with Thyme and Ginger (gf, df)

Sides

Crunchy Roast Potatoes with Garlic and Rosemary (gf, df)
Green Beans with Sautee Cherry Tomatoes (gf, df)
Turanga Creek Garden Salad (gf, df)

Desserts

Baby Pavlova with Strawberries (gf)
Triple Chocolate Brownie with Raspberry Cream

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Mid Winter Christmas Menu

A perfectly themed menu for that mid winter Christmas.

\$75pp

This menu is suitable for up to 60 Guests

Canapes

Chef's Choice Canapes served on arrival

Mains

Roast Turkey (gf, df)

Slow Roasted Lamb Shoulder (gf, df)

Christmas Ham with a Pineapple and Rum Glaze (gf, df)

Sides

Sage, Apple, and Cranberry Stuffing (df)

Roast Vegetables with Garlic and Rosemary (gf, df)

Cauliflower, Leek and Cheese Gratin (gf)

Salads

Cured Salmon Salad with Cucumber, Orange, Red Onion and Lettuce (gf, df)

Broccoli and Bacon Salad with Creamy Dressing (gf)

Desserts

Individual Christmas Puddings with Brandy Custard

Baked Lemon Cheesecake with Berry Sauce

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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, 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

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Beverages

Your bar spend is completely up to you!

Most hosts provide a bar tab for the event,
but we can facilitate a "cash bar" as well.
The tab amount is up to you, but we suggest somewhere in the \$30-\$40pp range.

Turanga Creek Wines

Our very own namesake wines are available for your wedding:

Pinot Gris
Chenin Blanc
Viognier
Rose
Merlot Cabernet
Merlot
\$39 per bottle

We provide the following wines from another vineyard:

Sauvignon Blanc
Chardonnay
Pinot Noir
\$39 per bottle

Sparkling Wine

from France
\$55 per bottle

Hallertau Beer

Brewed fresh and local at Hallertau in Clevedon we offer:

Hallertau #2 Pale Ale
Hallertau "Beer of Auckland" #09
\$10 a glass

Other Items

Low Alcohol Beer - \$8 per bottle
French Cidre 2.5% Alc. Vol - \$8 per glass
Non-Alcoholic Beverages - \$4 per glass

Spirits, Tea and Coffee available on request



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 for you and your new other half to hire out for the night.
Suite = \$195 for the night (until 9am the following day)

Camping 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
Donut Wall
Candy Cart and Jars

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

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: \$1,000

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 \$1000 to secure the event date.

The rest of your minimum spend is divided up into your choice of two instalment plans

Monthly Payments - This payment option includes paying a monthly invoice, with the full amount completely paid 1 month before your event date. This will cover venue and food costs. Beverages are paid for on the day.

Staggered Payments - This payment option is created to make fewer, larger payments. The minimum spend is divided into two payments. These are due 6 months, and 1 month out from the event. This will cover venue and food costs. Beverages are paid for on the day.

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

