



CRAB FARM
WINERY
WEDDING
INFORMATION



Thank you for thinking of holding your wedding here at Crab Farm Winery. Our unique, rustic style venue is the perfect option year round for your special day! Set amongst a beautiful vineyard in Bay View (just 10 minutes from Napier City Centre) Crab Farm is the perfect spot for a relaxed wedding. Our pergola is a lovely spot for your wedding ceremony and for guests to mingle while waiting for the bride to arrive, from here you can move into our spacious outdoor courtyard area for canapes and drinks from an outside bar, with dinner after this.

We can work with you to create a special day - we are flexible with our venue to help create a memorable and personalised evening.

Hire Fee \$1500

- This covers the exclusive use of the full venue with guest arrival at the earliest being 4.30pm (normally on a Saturday evening) with the bar closing at 11pm and venue closing at 11.30pm.
- Use of our tables, chairs, glassware etc
- We ask for a non-refundable deposit of \$500 to lock your wedding date in

Ceremony fee \$350

- This covers the use of our pergola area for your ceremony from 4.30pm
- The use of 6 bench seats with sheepskins for your guests (additional seating available to hire)

Terms and Conditions

- No BYO alcohol - if you would like additional beverages ordered over and above what we offer please discuss at least one month prior to your wedding.
- Final numbers are required at least 2 weeks prior to your wedding - the final number is what our chefs will cater to and what will be charged.
- We require a minimum of 70 guests to have an exclusive wedding.
- Our maximum seating is 100 people, we can cater for more with a standup style menu.
- We can offer a children's menu - please ensure your final numbers state the split of adults and children.
- We do ask for all main meals to either be pre-ordered or an alternative drop of two mains can be offered. Please also ensure all dietary requirements are organised in advance.
- The hire fee also covers the basic set up of the restaurant, please ensure to discuss these at the final wedding meeting. For a more intensive set up we do charge an additional fee, you will be advised prior to your wedding of this cost if necessary.

Please feel free to email at any time to discuss - we love weddings and are more than happy to work together to create your vision for your special day!



Menu options - our prices change depending on the season and availability of produce. Please email through with some menu choices and we will provide a quote for you.

If you are working within a specific budget please let us know so we can assist you in your menu choices.

We offer a choice of two main meals, two entree and/or two desserts. We do ask for all food orders to be pre-ordered with final menu choice provided one month prior to your wedding.

Canapes -

Choose from at least 3 per person of the below options:

- Caramelised red onion and feta tart
- Smoked salmon crostini with caper and chive cream fraiche
- Bruschetta puffs with mushroom duxell, basil pesto, cherry tomato and Parmesan
- Roast lamb /beef crostini with onion confit and riata or pepper dew
- Thai pork wontons with mirin and sweet chilli dipping sauce
- Risotto balls, mozzarella or mushroom stuffed with capsicum romesco dipping sauce
- Prawn blinis with citrus creme fraiche
- Prawn twisters and sipping sauce
- Half shell mussels with lime and ginger butter

Please note all items are subject to seasonal availability





Entree - maximum of 2 selections

- Crispy pork belly salad with mango, crispy noodles, coriander and mint
- Salt and pepper calamari with Thai dressing, salad and crispy noodles
- Fish Pakora - traditional Indian battered fish served with mint yougurt sauce
- Asian braised pork belly with red cabbage slaw and caramelised cashew nuts
- Ika Mataa - marinated fresh fish in coconut cream with cherry tomatoes, cucumber and capsicum
- Crumbed risotto balls stuffed with mozzarella on rocket salad with romesco sauce
- Pan fried halloumi with grilled pear, rocket and walnut salad, balsamic reduction
- Bruschetta, grilled ciabatta melted mozzarella, cherry tomatoes, red onion, basil and rocket balsamic reduction

Mains - \$38 to \$50 per person with a maximum of 2 selections

- Tender pork belly with smashed potatoes, red cabbage, apple slaw topped with beurre blanc sauce and caramelised cashew nuts
- Chicken breast wrapped in bacon stuffed with sun dried tomatoes, confit garlic on baby potatoes dressed with apple beurre blanc
- Pan fried fish with tomato salsa, roast gourmet potatoes, rocket and balsamic reduction.
- Pan friend fish served on roasted kumera, with an orange, mint and red onion salad topped with beurre blanc sauce and orange reduction
- Thai infused red chicken curry with jasmine rice and seasonal vegetables
- Smoked paprika roasted lamb rump with olive and herb couscous and riata
- Pan fried fish on a bruschetta tart with rocket and salsa salad topped with beurre blanc sauce
- Beef cube roll (all served med- rate) on roast vegetables with creamy mushroom sauce and onion rings
- Beef cube roll (all served med-rare) on beer battered fries with garlic butter or mushroom sauce (same option for all guests please) served with a mesculun salad

Desserts - a maximum of 2 selections

- Cream brulee with shortbread - flavour seasonal please enquire
- Chocolate mud cake with fresh strawberries and cream
- Cheesecake of the day with fresh fruit and whipped cream - flavour seasonal please enquire
- Sticky date pudding with butterscotch sauce and vanilla bean ice-cream

We also offer a cake cutting fee of \$4per person to cut your wedding cake and serve via platters onto each table. You can also choose to have the wedding cake served with berry compote and whipped cream \$9 per person

During dessert we can also set up a tea and coffee station for your guests. This is set up in the inside bar area at a cost of \$3.50 per person - we offer a range of filter coffee and tea.

Please note all items are subject to seasonal availability

