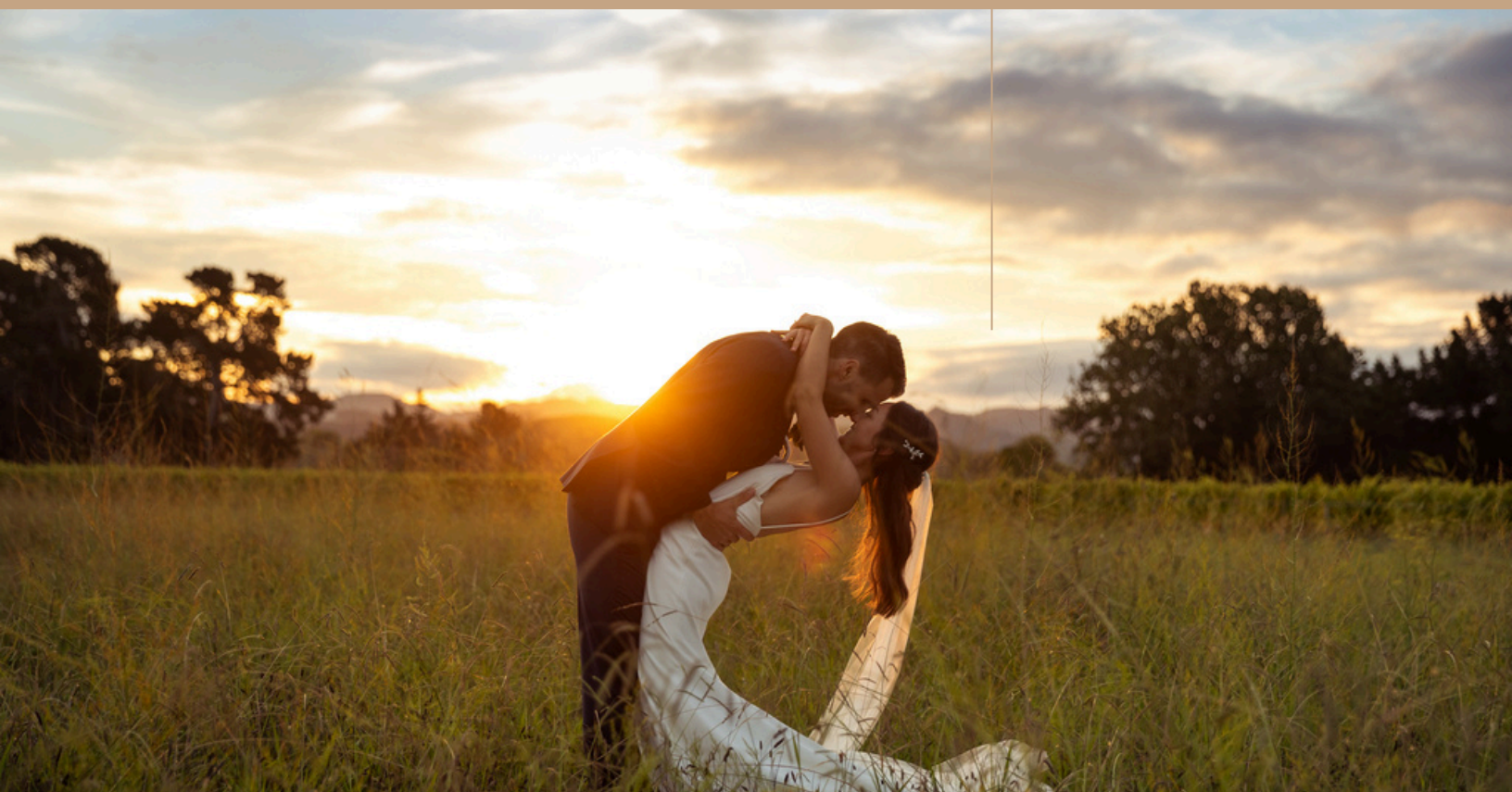


# Crab Farm Winery

Wedding Information



# Your Wedding

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 among a beautiful vineyard in Bay View (just 10 minutes from Napier City Centre) Crab Farm is the perfect spot for a relaxed wedding.

Let us create a stress free day where we take care of everything.



“The venue is warm, inviting, cozy, romantic and has great food and wines.”

“The food was incredible and we had so many comments about how relaxed the venue was with great indoor/outdoor flow. Thank you!”

“We had the best time and it was truly made a stress free by the team at the Crab Farm”



# Your Wedding

## Hire Fee

We charge a \$1500 hire fee this covers the exclusive use of the venue with guest arrival from 4.30pm with the bar closing at 11pm and the venue closing at 11.30pm. This covers the use of our tables, chairs, glassware etc.

We charge an additional \$350 fee if you would like to have your ceremony on site.



## Meals

We have plenty of options to suit your requirements from stand up style meals, canapes and family style buffet.

We ask for a minimum of 70 adults guests, if your numbers are less than 70 we can offer a minimum spend instead of \$9000.

We love weddings and are looking forward to working together to create your special day!



# Wedding Venue

Our stunning pergola area is the perfect spot for your wedding ceremony. We offer 6 bench seats (3 on either side) with sheepskins, a signing table and chair as part of the ceremony hire fee. Additional seating is available to hire





# Menu Options

## Canapes

Choose from at least 3 per person of the below options - price range from \$25 per person

- Caramelized red onion and Danish feta tarts
- 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 & sweet chillie dipping sauce
- Risotto balls, mozzarella /or mushroom stuffed with capsicum romesco dipping sauce
- Chilli lime and coriander prawns
- Prawn blinis with citrus crème fraiche
- Prawn twisters and dipping sauce
- Half shell mussels with lime & ginger butter
- Fish pakora – basa fish battered in chickpea flour with Indian spices

## Mains

Choose from 2 of the below options - price range from \$45 per person

- Tender pork belly with smashed potatoes, red cabbage & apple slaw topped with beurre blanc sauce & caramelised cashews
- Pork loin on a potato and poppy seed cake with fennel, rocket & apple slaw, apple reduction & beurre blanc sauce
- Chicken breast wrapped in bacon stuffed with sun dried tomatoes, confit garlic on baby potatoes dressed with apple beurre blanc
- Asian braised pork belly, ginger infused kumara mash, bok choy and Asian Jus
- Pan fried fish with tomato salsa, roast gourmet potatoes, rocket and balsamic reduction
- Pan fried fresh fish served on roasted red kumara, with an orange, mint & red onion salad topped with beurre blanc sauce & orange reduction
- Streaky bacon wrapped chicken breast with handmade fettuccini smoked mushrooms and a creamy tomato sauce
- Beef cube roll (Med-rare) on roast vegetables with creamy mushroom sauce and onion rings

# Family style buffet

The perfect sharing option, dishes served to each table for guests to help themselves. Priced from \$60 per person

Meat option - choose two options:

- Rolled roast pork
- Lamb shoulder rolled roast
- Roast Chicken
- Leg of ham

Roast Vegetable – choose two options:

- Kumara
- Gourmet potatoes
- Pumpkin
- Mushrooms

Salads – choose three options:

- Green Salad
- Mediterranean Pasta salad (sun dried tomatoes, olives, basil, and roast capsicums)
- Vegetarian orzo pasta salad infused with cumin, raisins and peanuts
- Greek salad
- Bacon and broccoli salad
- Kumara, orange and chickpea salad with a sesame dressing
- Quinoa with roast pumpkin and cumin seeds
- Potato and kumara salad with bacon and coriander
- Freshly made slaw served with homemade aioli



## Stand up style menu

Really popular with larger weddings and those that want to create a larger dance floor area. Priced from \$85 per person (including grazing station to start)

- Battered fresh Tarakihi pieces in a soft shell taco with tomato, capsicum, red onion, cucumber salsa tossed in coriander leaves, chiffonade cilantro lettuce & in house tartare sauce.
- Asian braised pulled pork sliders with Red cabbage, carrot & red onion slaw with in house garlic aioli in a fresh ciabatta bun.
- Beef sliders with Tasty cheese, fresh lettuce & sliced tomato, topped with smoky bbq sauce & creamy garlic aioli.
- Panko crumbed chicken goujons served with sweet chillie & garlic aioli.
- Crusty sliced bread served with spiced pumpkin dip, cashew pesto & blue cheese dip.
- Grazing station of platters a selection filled with, Kikorangi blue cheese, Whitestone brie, Mainland camembert, chutney, spiced plum & peach chutney, garlic & kumara hummus, carrot sticks, celery sticks, cucumber sticks, sundried tomatoes, wasabi peas, pretzels and crackers

# TERMS AND CONDITIONS

No BYO beverages - if you would like specific beverages ordered 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.

Our maximum seating in the main restaurant is 100 people, we can cater for more with a stand up 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 be pre-ordered or an alternative drop of the two mains can be offered. Please also ensure all dietary requirements are organised in advance.

We ask for a non-refundable deposit of \$500 to secure your wedding date.

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

We have a strict no confetti policy unless you are using petals or leaves (outside only, no confetti of any kind inside).

We do not supply speaker or microphone sorry.

A romantic couple in a vineyard. The man is wearing a white shirt and glasses, and the woman is wearing a white dress and holding a bouquet of flowers. They are embracing each other in a field of tall grass and vines.

## CONTACT DETAILS

### Website

[www.crabfarmwinery.co.nz](http://www.crabfarmwinery.co.nz)

### Phone Number

06-836 6678

### Email Address

[info@crabfarmwinery.co.nz](mailto:info@crabfarmwinery.co.nz)