



CROWN RANGE CELLAR, WINE PROSPECTORS.

Like our ancestors before us, we are prospectors of gold. But instead of the glint of golden ore, we dig for new riches.

The dark grapes of Otago Pinot Noirs, the intense reds from Hawke's Bay's Gimblett Gravels, the light amber of Waitaki Valley Pinot Gris, and the sparkle of Moutere Sauvignon Blancs.

Crown Range Cellar wines are a collaboration of artisan-produced wines, crafted by some of the most respected winemakers and growers. To discover one of these rare wines yourself, is truly like striking gold.

Our roots may have begun deep in the Otago Hills, but we also know there are remarkable discoveries to be made in the finest wine growing regions of the world. For we believe there are no boundaries to collaboration and talent.

In May 2019 we have launched our Auckland wine lounge, a stunning new oasis in the heart of Parnell where you can delight your clients or relax with colleagues and friends in a glamorous and timeless sophisticated environment. It is the perfect place to host private events & meetings, entertain guests, enjoy private wine tastings, and much more with an outdoor courtyard, private clubroom, and large indoor space. We supply fresh locally made food and delicious catering options for your events. If you are our corporate member we are here to manage this process for you.

We strive to create unforgettable experiences for our members and their guests while they enjoy a glass of fine wine in our stylish new lounge, inspired by the dramatic and remote landscapes of Central Otago.

We'll prospect where the gold lies to bring you the remarkable.



THE SPACE



THE LOUNGE

FACILITIES

WINE LOUNGE

- Seats 20-30
- Cocktail 40/60
- Microphone available
- Sound system available
- WiFi available
- AV available on request
- 55" TV screen available

COURTYARD

- Limited seating only
- Additional courtyard space may be available a certain times, subject to negotiation with adjacent tenants.

AVAILABILITY

7 days from 8am - late

FLOOR PLAN





THE CLUBROOM

FACILITIES

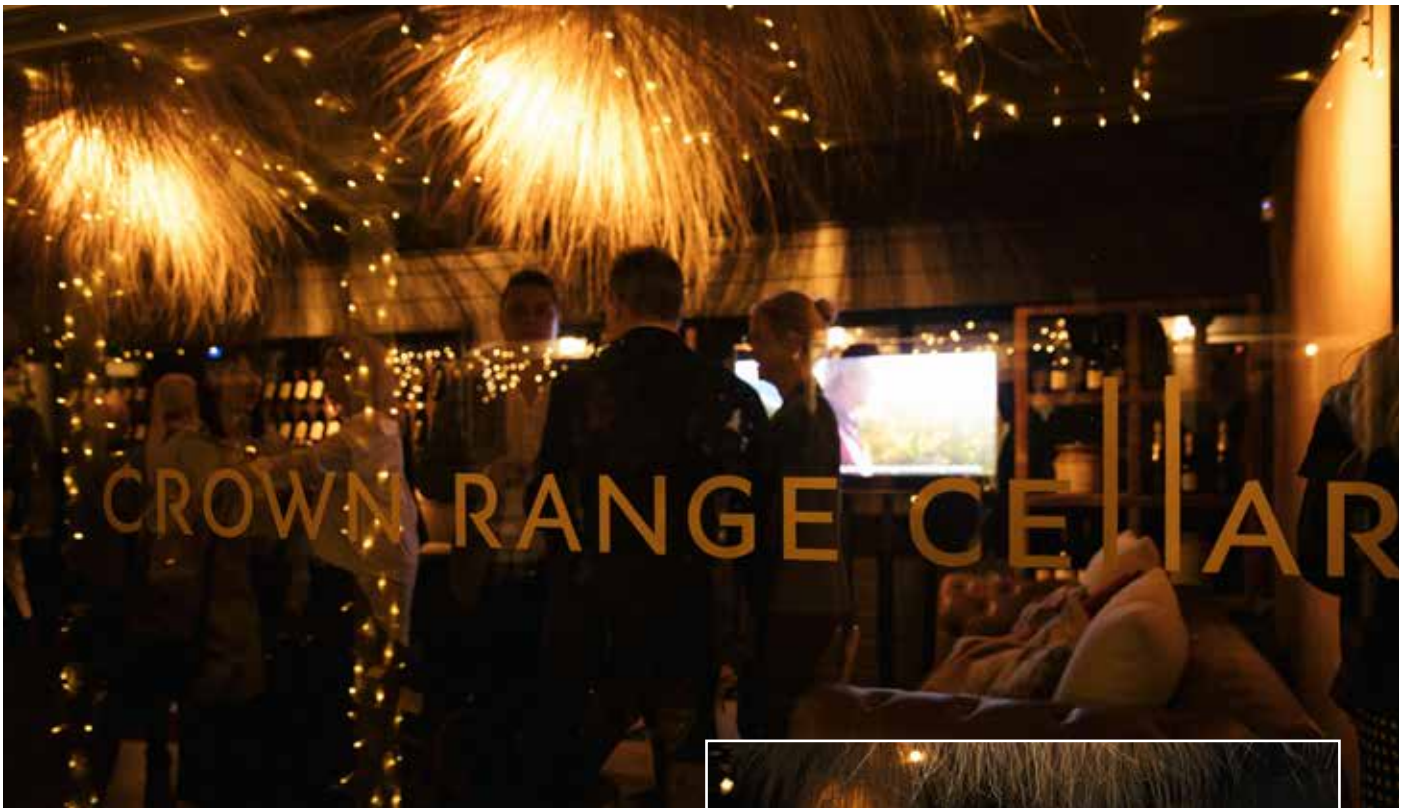
THE CLUBROOM

- Seats 8-10
- AV available on request

AVAILABILITY

7 days from 8am - late





BESPOKE EVENTS

A complete personalised service tailored to your needs to make sure any event is distinctive and memorable.

- Workshops
- Seminars
- Corporate Lunches
- Private Events
- Wine Tastings
- Wine Retail

ROOM DRESSING

Floral arrangements can be arranged to suit your occasion.

AVAILABILITY

7 days from 8am - late



FUNCTIONS & EVENTS



VENUE HIRE

EVENT SPACE	Per hour	Half day	Full day/Evenings**/Weekends**
The Lounge	150	500	950
The Clubroom	100	350	600
The Courtyard	POA	POA	POA

We will be taking additional precautions to help protect Crown Range Cellar members, staff and event guests.

We will ensure there is increased cleaning and sanitisation in all of our meeting and event spaces.

We will endeavour to put your meeting/event in the largest space possible, allowing for appropriate distancing between guests. Catering will also be served individually packaged and single use cutlery will be provided.

All guests will be required to complete a COVID-19 declaration form, this information will only be used for contact tracing purposes.

For more information, visit crownrange cellar.com or email winelounge@ crownrange cellar.com

Note: The above costs include basic AV equipment and excludes any catering, beverages, staffing and any other add ons. All prices exclude GST.

** For all events held in the evening and weekends, minimum spend will apply.

WINE & FOOD



CROWN RANGE CELLAR WINE LIST

SPARKLING

Fame Methode Traditionelle NV 68

WHITE

Drowsy Fish Sauvignon Blanc 2017 (Nelson) 42

Moon Rock Pinot Gris 2018 (Waitaki) 58

RED

China Girl Pinot Noir 2016 (Central Otago) 96

Stolen Heart Merlot Malbec 2014 (Hawkes Bay) 69

Stolen Heart Cabernet Merlot 2014 (Hawkes Bay) 69

Stolen Heart Syrah 2013 (Hawkes Bay) 69

Signature Selection Grant Taylor Pinot Noir 2017 (Gibbston) 175

Signature Selection Patrick Leon Syrah 2012 (St. Chinian, France) 175

Beer, spirits, cocktails and non-alcoholic beverages available on request

Price excludes GST



RARE WINE LIST

WHITE

Moon Rock Pinot Gris 2018 (Waitaki) 58
London IWSC Semi-aromatic Varietal Trophy 2019

RED

China Girl Pinot Noir 2015 (Central Otago) 120
London IWSC Best Pinot Noir Double Trophy Bendigo & Central Otago 2017

Signature Selection Grant Taylor Pinot Noir 2013 (Gibbston) 250
London IWSC Best Pinot Noir Trophy 2015

Signature Selection Patrick Léon Syrah 2012 (St. Chinian, France) 175
Specially commissioned by Patrick Léon, winemaker of many world's top wine estates, including Mouton Rothschild, Opus One and Château d'Esclans

MAGNUMS

China Girl Pinot Noir 2015 1.5L (Central Otago) 190

China Girl Pinot Noir 2015 3L (Central Otago) 490

China Girl Pinot Noir 2015 6L (Central Otago) 999

China Girl Pinot Noir 2014 9L (Central Otago) 2750

China Girl Pinot Noir 2015 12L (Central Otago) 6000

Price excludes GST



BENDIGO LUNCH MENU

MORNING TEA

Banana bread

Cashew cookies

Fruit skewers (G/F & Vegan options available on request)

LUNCH

Greek Salad A beautiful combination of feta cheese, cucumber, tomatoes, lettuce, olives, red onion topped with oregano & olive oil (VG)

Sheesh Kebab Beef & Chicken Chunks of beef or chicken breast on the skewer, with grilled onion, tomato, served with garden salad & french fries

Bruschetta al Pomodoro Tomato, garlic, parmesan cheese & olive oil (VG)

Marina Pasta Combination of seafood with fresh herbs & napolitana sauce

AFTERNOON TEA

Orange chocolate chip cake

Fresh fruit selection

32.00 per person



BANNOCKBURN LUNCH MENU

MORNING TEA

Brownie

Banana bread

Cookies selection

Fruit skewers (G/F and Vegan options available on request)

LUNCH

Salmon Salad Salmon with garden salad & tartare sauce

Minestrone Vegetable Soup with seasonal vegetables, tomato base & pasta (VG and V)

Bruschetta al Pomodoro Tomato, garlic, parmesan cheese & olive oil (VG)

Special Carbonara Pasta Pasta with bacon cream cheese, Mushrooms & Parmesan cheese

EVENING TEA

Cheese Cake

Cookie & cream pastry

Fresh fruit selection

42.50 per person



GIBBSTON LUNCH MENU

MORNING TEA

Mini puff (Vegetarian/Chicken/Lamb)

Muffin selection

Pistachio cookies

LUNCH

Shrimps Salad Cooked Shrimps Served with Garden Salad & Thousand Island Sauce

Special Omelette Onion, Tomato, Mushroom, Cheese & Bacon served Garden Salad

Grilled Chicken/Beef Steak Open Sandwich Grilled Beef/Grilled Chicken Breast served with Bread, Garden Salad & French Fries

Vegetarian Pasta Pan-fried Seasonal Vegetables, Onion, Garlic, Tomato Sauce & Parmesan Cheese

AFTERNOON TEA

Black Forest pastry

Fruit skewers (G/F & Vegan options available on request)

38.00 per person

Premium Tea, Coffee & Water Station 9.50 per person

Dietary alternatives available on request

Price excludes GST



STAFF

(minimum 4 hours)

Supervisor (Licenced controller)	36.25ph
Cocktail Barstaff	36.25ph
Waiting & Barstaff	30.00ph
Chef	36.25ph
Kitchen Porter	24.00ph

Price excludes GST