

Your most important day at Poderi Crisci

Congratulations on your upcoming wedding!

We are happy that you are considering hosting this event at Poderi Crisci and have outlined below some of our criteria and wedding options.

Ceremony

Our manicured garden provides a lovely wedding setting and the grounds and surrounding areas also offer fantastic photo opportunities at every turn.

(Should your wedding be on a more intimate nature, not including exclusive venue hire, we would suggest hosting the ceremony on our private cellar roof garden)

Reception

Poderi Crisci is mainly known for its awarded Italian cuisine and for you to fully enjoy the Poderi experience, we recommend a sit down meal.

We are however for larger events able to offer a Stand Up Walk and fork / Cocktails reception, although this will need to be discussed in detail before confirmation.

Our Boutique Cellar

We can cater for parties of up to 60 people in the Boutique cellar / Barrel room.

This provides a unique and intimate setting to host your wedding reception, being a short distance from the main restaurant and "Locanda" wine bar, just a few steps away from the vines.

Please note that the use of the barrel room / cellar requires that a minimum spend be achieved calculated on the number of guests attending. Note that when we host events in the Cellar, other areas of the property may remain open to the general public. (A non refundable event fee of \$1000 will be charged and included in the minimum spend stipulated)

The restaurant

The restaurant, heart of Poderi Crisci, can seat up to 70 people taking advantage of our all weather covered patio. Please bear in mind that your guests will be sitting at tables spread over both levels of the restaurant and the veranda. This option is not suitable for events that would envisage having a space to dance following the event.

A very homely feel and traditional Italian décor provide a space that is reminiscent of a Tuscan country house.

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The Veranda

The all weather outside veranda allows a maximum of 36 guests, sitting at a long, wooden table. (Minimum agreed spend applies)

The cellar rooftop - Marquee

For events of over 70 people we require the use of a marquee which needs to be sourced externally. We are happy liase with our preferred suppliers on your behalf.

After Dinner

Please be aware that our licence obliges us to vacate the whole venue by 10pm and it is a condition of the use of the venue that transport is pre-arranged to collect guests at no later than 10pm.

Minimum spending – Hirage Fee

All wedding style events will be subject to a variable set up fee. This exact figure will be dependant on the number of people and setup involved. This amount will form part of the agreed minimum spend figure. This amount nominally covers the cost of having to close the day to day operations of the restaurant and the set up costs. These minimum spend figures are as listed below.

December – January	\$23k
February – April, Friday to Sunday	\$20k
February – April, Monday to Thursday	\$18k
May – November any day	\$18k
Public Holiday	\$23k

All exclusive events hosted when we are closed to the public are subject to a non refundable event fee of \$2000 which is included in the minimum spend limit agreed to.

Smaller, more intimate weddings (up to 35 guests) do not have to commit to achieving these figures as long as it is understood that the restaurant will be open to the public on the day for normal trading in conjunction with the event.

(A non refundable event fee of \$1000 will apply to these bookings)

Please note that the costs of external hirage such as marquees, florists, celebrants, photographers, sound systems, entertainment etc do not constitute part of this minimum spend figure.

However, the figure includes crockery, glassware, cutlery which are provided by Poderi Crisci.

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Menu

We offer a traditional Italian styled wedding menu that has been highly praised and enjoyed by many in the past. Although the menu changes regularly as we take advantage of our garden produce and the freshest produce available to us from our suppliers, the format generally remains the same. Please see sample menu below. Note that the wedding cake is not included in the menu but we can provide this also. The cost of cakes varies clearly depending on the size and style. We may also provide a dessert buffet option if a wedding cake has not been arranged, is not desired or if you want to have a broader choice.

Our menu includes also canapes that are to be enjoyed following the wedding ceremony and a selection of fine Italian cheeses to be served following the luncheon. These may also be served in another area if there is an area designated for dancing following the luncheon for example.

Note that we do like to match the range of Poderi Crisci Wines with the appropriate courses and these are listed in Italics below. Wines are charged on consumption and do not form a part of the price of the menu.

We also have a shorter menu option for more intimate style weddings of up to 30 people and are happy to offer this option if the event is to take place in the restaurant on a day that the business is also open to the general public.

An up-to-date list of the beverages available can be found at www.podericrisci.co.nz; although we cannot foresee the actual consume of beverages, our past experience has shown us that 1-1.5 bottle per person is a realistic quote. Please note that all the beverages will be charged upon consumption.

We ask the final menu, beverage selection and numbers of people attending to be confirmed 30 days prior the wedding the latest; our chefs can cater for the most common food allergies and requirement, and we would appreciate to be advised this regarding in advance as well.

- NB: The price of the menus listed and any wine lists or beverage quotes are correct at the time of printing, however may be subject to change in line with increase in purchasing costs, expenses etc of the business. These changes will be advised as early as possible, however, it is important to take this into account if you are planning a wedding that you envisage taking place over nine months time away. After meeting and discussion we will happily come to an agreed price.

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Poderi Crisci “Matrimonio” \$155+GST food only

CANAPÈ

Poderi Crisci Ombra “Sparkling Rose”

Gazpacho di Verdure con Ostrica

Vegetable Gazpacho with oysters

Sushi Mediterraneo

Rosette of salmon and eggplant.

Volevent di Barbabietole e Caprino

Homemade Volevent with beetroot pearls, caprino cheese and garden thyme.

Please note we can increase also the number of canapes offered or alternatively serve some of the antipasti courses as finger food.

ANTIPASTI

Cascata di pane

Selection of Italian style bread, homemade grissini, Poderi Crisci estate olives and olive oil. **to share**

Insalata di Gamberi, broccoli, caserecci con mayonnaise al finocchietto

Salad of prawns, broccoli and casserecci Pasta with fennel mayonnaise. **individual**

Prosciutto di Parma su Chenelle di Fichi

Rosette of Parma Ham and melon with fig and parmesan mousse. **Individual**

Caprese di Buffalo con Pomodoro Basilico

Buffalo Mozzarella with garden fresh tomato, basil and olive oil. **Individual/canape**

Tonno Scottato su insalata di Peperoni

Grigliati all’aglio

Herb crumbed tuna on a nest of chargrilled capsicum. **to share**

Terrine di Verdure in Salsa al Pomodoro fresca e Zenzero

Ginger scented Terrine of Vegetables with tomato and capsicum sauce. **to share/canape**

Secondi

Salmone Bellavista

Crayfish bisque Poached Akaroa Salmon on Russian Salad. **to share**

Tagliata di Manzo alla Brace con insalata di carciofi e Funghi

Thinly carved aged angus sirloin, served rare on a warm salad of Artichoke hearts, mushroom and herbs. **to share**

RINFRESCANTE

Mosaico Ghiacciato di Ananas e Menta

Mosaic of Mint and Pineapple **individual**

Wedding Cake

(Confirmation required POA.)

presented and then plated individually

(Dessert Options Available on request)

buffet style

FORMAGGIO

The best from Italy

Reggiano, Gorgonzola, Taleggio

Walnut Bread Truffle Honey, Cedro, Almond and Chutneys. **Buffet style**

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Intimate Wedding Menu →

For a more intimate style wedding of up to 30 people

Poderi Crisci “Intimate Wedding” \$125 + GST food only

CANAPÈ

Ostriche con Gazpacho Afrodisiaco

Tematuku Bay Oyster with “Aphrodisiac” Gazpacho

Crostino Caprese

Toasted ciabatta with buffalo mozzarella, cherry tomato and garden Basil.

Schiacciatine con carpaccio di manzo

Focaccia bread with Angus beef carpaccio, tuna mayonese, rocket salad and tomato

ANTIPASTO

Insalatina di Polipo e Patate allo Zafferano

Saffron scented Octopus and potato salad with garden cherry tomatoes, basil pesto and Poderi Crisci olive oil. **individual**

Cascata di Pane

Selection of homemade Grissini and Italian inspired bread with estate olives and olive oil.

to share

PRIMO PIATTO

Spiedino di Crespelle Ripiene

Skewer of thin crepes filled with Ricotta and garden vegetable brunoise with light Italian cheese fondue and crispy red onion. **to share**

SECONDI

Tonno Scottato alle Erbette.

Seared herb crusted Bluefin tuna with ginger scented citronette and salad of capsicum and reduction of Poderi Crisci Sapa. **to share**

Rinfrescante

Light refreshing fruit palate cleanser. **individual**

Agnello

Hawkes Bay lamb rack with pistachio and nut brown butter, potato “Al Funghetto”, minted garden beans, crème of exotic mushrooms and Poderi Crisci Viburno Jus. **to share**

DOLCE

PannaCotta Tropicale

Passion Fruit PannaCotta with carpaccio of pineapple and agrumetto scented garden strawberry and blood orange segments. **individual**

Formaggio

A selection of the finest Italian cheeses and condiments **(Supl. \$7.5)**

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INTERESTED?

We strongly suggest you to visit and follow our [Pinterest](#) page, for a better visualisation of how weddings at Poderi are held and organised.

We realize that every couple and every wedding are different and enjoy working closely with each couple to ensure that we do everything we can to ensure that their special day is all that they could have wished for and that these memories are always fondly treasured.

Please do not hesitate to contact us directly should you have any further queries or questions.

Appointments to visit the venue and discuss your wishes with us are highly recommended; we are available most days of the subject to prior engagements, before and after service hours (9am to 11am or 4.30pm to 5.30pm)

please contact us by email at info@podericrisci.co.nz or via phone +64 (0)9 372 2148.

We look forward to welcoming you to Poderi Crisci and helping you to create an event that is as unique and as special as you could wish for.

The team at Poderi Crisci.

Antonio Crisci and James Boyle

Poderi Crisci Restaurant and Vineyard

“Winner: Best Destination Dining, Metro Restaurant of the year 2015”

www.podericrisci.co.nz



205 Awaawaroa Rd - 372 21 48 - info@podericrisci.co.nz

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