

Your most important day at Poderi Crisci

Congratulations on your upcoming wedding!

We are happy that you are considering hosting your special day at Poderi Crisci. Located at the end of a country lane, when you arrive at Poderi Crisci you may well think that you have been transported to Tuscany.

There are some wonderful options to tailor the grounds and facilities to your needs. We have outlined the options in this pack.

We have also included information on our menus and fees as well as a sample contract highlighting the terms and conditions associated with hosting your wedding event at Poderi Crisci.

Please take some time to review the contents of this pack and to visit us at Poderi Crisci. We look forward to showing around and discussing how to make your day all you could ever wish for.

You can contact us anytime at ourwedding@podericrisci.co.nz
We're always happy to help.

Your wedding team at Poderi Crisci.

Poderi Crisci Restaurant and Vineyard
www.podericrisci.co.nz



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Venue Options

Ceremony

Our manicured garden provides a lovely wedding setting and the grounds and surrounding areas offer fantastic photo opportunities at every turn. Should your wedding be of a more intimate nature, not including exclusive venue hire, we suggest hosting the ceremony on our private cellar roof garden, thus offering you privacy from other guests.

Reception

Poderi Crisci serves an authentic Italian style wedding menu for up to 140 people which is designed to flow throughout the duration of your wedding day. We are happy to discuss other menu formats and styles of service for groups larger than 140 people.

The Restaurant

A very homely feel and traditional Italian décor creates a space that is reminiscent of a Tuscan country house. The restaurant, the heart of Poderi Crisci, can seat up to 80 people taking advantage of our all weather covered veranda. However, please bear in mind that your guests will be sitting at tables spread over both levels of the restaurant and the veranda. This option also allows limited options for dancing and a wet weather contingency for the ceremony.

The Veranda

The all weather outside veranda allows a maximum of 70 guests, sitting at a long, wooden table.

The Lawn.

For large events, we have a very versatile and beautiful space where marquees can be erected to accommodate up to 140 (or more) people. This is a wide open space backing onto the vineyard and overlooking the native wetlands which allows easy flow from the garden ceremony area.

The Cellar Roof Lawn

The cellar roof lawn is ideal for groups of up to 80 people and fits a 6m wide marquee up to 24m long.

Our Boutique Cellar/Barrel Room

We can cater for parties of up to 55 people in the boutique cellar/barrel room from mid April to mid December. This is a unique and intimate setting to host your wedding reception, a short distance from the main restaurant and the Locanda wine bar and just a few steps away from the vines.

The Locanda can also be used exclusively in conjunction with the use of the cellar.

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Menu

Wedding events at Poderi Crisci are an all day affair. We provide a menu that reflects this, offering food throughout most of the day.

We have designed a menu to ensure that your day is as close to an Italian style wedding as possible. From a selection of delicious canapes, traditional and modern Italian inspired antipasti and mouth watering main courses served in traditional, platter sharing style, we bring people together over the course of the meal in the true Italian spirit.

We do not include a Wedding Cake on our menu as this is often sourced elsewhere. However, we are happy to incorporate a dessert or petit fours from our selection into your chosen menu instead of a traditional wedding cake, or as well as, if you wish.

We serve our range of handcrafted Poderi Crisci wines to accompany the wedding menu, and suggest that these are served in a way that compliments the menu.

Our chefs can cater for the most common food allergies and requirements. Dietary requirements will incur a \$5 plus gst surcharge per affected guest.

We ask the final menu, food allergies, beverage selection and numbers of people attending be confirmed 30 days prior to the wedding. Please note that we will be unable to cater to any dietary requirements that we have not previously been made aware of, on the day.

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 increases in purchasing costs of the business. These changes will be advised as early as possible and the final menu will be confirmed and agreed no later than 60 days prior to the event.

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. We can arrange transport for you at \$30 plus gst per person return.

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Poderi Crisci “Matrimonio”

\$165 plus gst (excl Beverage)

CANAPÈ

Ostriche della Baia (Optional) - Freshly shucked Te Matuku Bay oysters (@ \$60/doz+gst)

Crostini di Zucchini, Menta, Calamaro

Crostini with zucchini, calamari and mint

Cestino di Filo con Perle di Barbabietole

Mini Filo Pastry basket with caprino cheese and beetroot pearls

Sushi Mediterreanneo

South Island Salmon rolled in eggplant with fresh oregano

Schiacciatine di Carpaccio

Herb smoked beef carpaccio with garden rocket, tuna mayonnaise, fresh tomato and parmesan

ANTIPASTI

Cascata di pane

Selection of Italian style bread, homemade grissini, Poderi Crisci estate olives and olive oil

Prosciutto di Parma su Chenelle di Fichi

Rosette of Parma Ham and melon with fig and parmesan mousse

Caprese di Buffala

Buffalo mozzarella with garden tomato, fresh basil and Poderi Crisci olive oil

Pasta

Lasagna Melanzane e Provola

Free range egg pasta sheets with creamed eggplant and smoked mozzarella cheese, cherry tomato basil sauce, creamy Italian style bechamel and aged parmesan cheese

Secondi

Salmone Bellavista

Crayfish bisque Poached Akaroa Salmon on Russian Salad

Tagliata di Manzo alla Brace

Thinly carved aged angus sirloin, served rare with a medley of exotic mushroom, Agria potato and sage fan, garlic cream and Poderi Crisci Viburno Jus

RINFRESCANTE

Mosaico Ghiacciato di Ananas e Menta

Mosaic of Mint and Pineapple

Wedding Cake (Provided by Guests)

Dessert options (Available on request- extra charge applies)

FORMAGGIO

A selection of finest imported Italian Cheeses. Reggiano, Gorgonzola, Taleggio

Walnut Bread Truffle Honey, Cedro, Almond and Chutney

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For a more intimate style wedding of up to 35 people

Poderi Crisci “Intimate Wedding” \$150 plus gst per person.

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.

Cascata di Pane

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

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.

SECONDI

Tonno Scottato alle Erbe.

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

Rinfrescante

Light refreshing fruit palate cleanser.

Agnello

Hawkes Bay lamb rack with pistachio and nut brown butter, potato “Al Funghetto”, exotic mushrooms, garlic sauce and Poderi Crisci Viburno Jus.

DOLCE

PannaCotta Tropicale

Passion Fruit PannaCotta with carpaccio of pineapple and agurmeto scented garden strawberry and blood orange segments.

Formaggio

A selection of the finest Italian cheeses and condiments **(\$8.0 + gst)**

Fees

205 Awaawaroa Rd – 372 21 48 – info@podericrisci.con.nz

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Instagram: #podericrisciPage 5

Your most important day at Poderi Crisci

All special events are subject to a non-refundable venue fee plus a required minimum spend.

Exclusive Use

All exclusive events hosted when we are closed to the public are subject to the following non-refundable venue fee plus a required minimum spend dependent on the timing of your event.

Venue Fee (non-refundable)	\$2,500 plus GST
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This fee covers agreed use of the property as stipulated in the wedding day contract and also allows for a dedicated wedding day coordinator to ensure that your event goes off without a hitch. Note: This fee is not included in the agreed minimum spend figure.

The services included in the Venue Fee include:

- Assisting in sourcing wedding vendors
- Assisting with design, layout, floor plan
- Working with you to create a detailed runsheet for the day
- Wedding coordinator on site for the day of the wedding
- Assisting with set up of ceremony and reception
- Meeting and greeting guests and assisting with direction on the day
- Liaising with MC, band and other wedding providers throughout the day
- We can also assist you with other areas of your wedding including styling, flowers, transport, and working with companies that may offer special rates to Poderi Crisci couples.

Minimum Spend

January - February	\$28k plus GST
March – April, Friday to Sunday	\$24k plus GST
March – April, Monday to Thursday	\$22k plus GST
May – November any day	\$20k plus GST

Please note that events hosted on any Public Holiday will incur a public holiday surcharge of 15% on the total account.

The costs of external hire costs associated with items such as extra service provided by planners, marquees, florists, celebrants, photographers, sound systems, entertainment etc do not constitute part of the minimum spend figure.

Any items hired from an external provider remain the responsibility of the hirer or supplier. Poderi Crisci will not be held accountable for lost, damaged or broken items, and it is the hirer's responsibility to remove these after the event. It is up to the hirer or supplier to take due care of placement and removal of these items.

Non Exclusive Use (less than 35 people)

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Smaller, more intimate weddings not requiring exclusive use of the venue will have an applied minimum spend agreed to in the wedding contract plus will also be subject to a non-refundable venue fee. The Venue Fee is not included in the agreed minimum spend figure.

Venue Fee (non-refundable)
Minimum Spend

\$1800 plus GST
TBA

Boutique Cellar/Barrel Room

The Boutique Cellar/Barrel Room is usually available from mid April to mid December for up to 55 people.

Use of the barrel room/cellar requires a minimum spend of \$9,000 plus GST. Note that when we host events in the Cellar, other areas of the property may remain open to the general public.

The Locanda can also be used exclusively in conjunction with use of the cellar. This will require that the minimum spend for the event rises from \$9,000 to \$11,000 plus GST allowing exclusive use of both areas.

The non-refundable venue fee is not included in the agreed minimum spend figure.

Venue Fee (non-refundable)

- | | |
|------------------------------------|------------------|
| - Non-exclusive use of whole venue | \$1,800 plus GST |
| - Exclusive use of whole venue | \$2,500 plus GST |

Minimum Spend

- | | |
|----------------------------|-------------------|
| - Barrel Room only | \$9,000 plus GST |
| - Barrel Room plus Locanda | \$11,000 plus GST |



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Your most important day at Poderi Crisci

The following contract between the clients _____ and _____ and Poderi Crisci Vineyard and Restaurant determines the terms and conditions of the agreement to host a wedding event at Poderi Crisci, 205 Awaawaroa Road, Waiheke Island, Auckland 1971. The event will take place on the date of _____.

The Non-Refundable Venue Fee for the event described above is \$ _____.

The Agreed Minimum Food and Beverage Spend for the event described above is \$ _____.

Deposits and Refund policy.

- A deposit of the Non-Refundable Venue Fee of \$2500+GST / \$1500+GST (delete non applicable) and 25% of the estimated event spend is payable on the signing of the contract to confirm the booking.
- The estimated event spend is calculated at a rate of \$300 per attendee x 90%.
- Three further deposits of 25% of the agreed minimum spend will be required prior to the agreed date of the event. All invoices must be paid in full 30 days prior to the date of the event.

- Invoice Dates

1) _____

2) _____

3) _____

4) _____

- Any Balance owing at the conclusion of the event must be settled on the day unless prior agreement is reached in regards to this matter.
- The Venue Fee is Non-Refundable.
- Any other deposits made are refundable in full until 4 months prior to the event, after which a 50% cancellation penalty will be incurred.
- Any events cancelled within 30 days of the date of the event are non-refundable.

1. Venue Fee.

- The Venue Fee guarantees the use of the property for the event as agreed, and also includes the services of a site coordinator to ensure that your event runs as smoothly as possible and alleviates any concerns on our behalf. (These services are detailed in our package.)

2. An exclusive event is an event that has exclusive use of the entire property for the whole day of the event. Access to the property may be made from 9am on the day of the event, or earlier by prior arrangement. Poderi Crisci will not accept any other bookings or visitors on this date.

3. Your event may begin as early as 1pm, however we recommend a start time of 1.30pm for a ceremony time of 2pm.

4. The event must terminate no later than 10pm, and transport must be onsite at this time to transport guests from the venue. (This is a condition of our licence and is non-negotiable).

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5. It is a condition of this contract that all laws pertaining to the Liquor Licensing Act are adhered to, specifically in respect to intoxication and that our host responsibility policy is constantly upheld and respected. This also applies to laws concerning noise control and any other practice considered illegal such as use of illicit drugs or sexual misconduct. Persons contravening this clause may be requested to leave the premises and denied re-entry to the property.
6. It is understood that the Agreed Minimum Food and Beverage Spend is the minimum spend and **does not** constitute necessarily the final spend on the date. In the event that this figure is not attained, Poderi Crisci will supply wine or other products at our Cellar Door rate to make up for any shortfall. These may not however be taken away on the evening of the event.
7. Any damages to or losses to the property or chattels are the responsibility of the client.
 - a. Note that the occasional breakage does not necessarily constitute damage, however damages deemed to be “excessive” will be.
 - b. Poderi Crisci will not be held liable or accountable for any damage, breakage or loss of any item that has been hired from an external source, and the placement and removal of these items remains the responsibility of the hirer or supplier.
8. All prices are inclusive of GST unless otherwise stated. Payments made by Visa or Mastercard will incur a 2% surcharge. Payments made by American Express will incur a surcharge of 3%.
9. Final numbers of attendees and dietary requirements are required to be confirmed no later than 30 days prior to the date of the event. This will constitute the minimum amount of covers charged for. Dietary requirements will incur a \$5+GST surcharge per affected guest.
10. With the exception of Wedding Cake, Poderi Crisci operates a strict no BYO Food or Beverage policy, unless prior agreement has been made in writing.
11. In the event of unforeseen circumstances such as natural disaster, fire, flood, earthquake or other such event, Poderi Crisci reserves the right to offer a suitable alternative date but must give the client as much prior notification as possible of the change and circumstance. Under these circumstances Poderi Crisci will offer a full refund of any deposit (excluding the Non-Refundable Venue Fee) made up to this date, if the client is unhappy with the option of an alternative date.
 - a. In the event of government mandated legislation prohibiting the event from proceeding on the date planned, all parties will in the first instance look to consider a viable alternative date to host the event. If this is not possible, a refund of the deposit (excluding the Non-Refundable Venue Fee) will be made available.
 - b. A refund could also be considered in the event of circumstances of extreme misfortune relating to the client.
 - c. Any refunds will be made available less any expenses or losses incurred by Poderi Crisci in relation to the event, and consideration will be given to the proximity of the planned event.
12. No responsibility will be accepted by Poderi Crisci for the damage to, or loss of any property left on the premises prior to, during or after the event. This is applicable also to items hired for the event.

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13. Only authorised persons may charge to the function account. These names must be offered to Poderi Crisci at least two days prior to the event and any changes must be notified to the manager on duty by the client only.
14. Menus and wine lists with prices will be confirmed with the client two months prior to the date of the event. Any communication in regards to pricing, with the exception of the agreed minimum spend, are to be considered indicative only until this date. This is to allow for reasonable fluctuation in associated food costs etc.
15. Poderi Crisci would request that photos of the event are made available to us for use on our website and social media purposes. In the event that these are used in any media, credits and permissions will be published if necessary.
16. Poderi Crisci agrees to provide to the client:
 - a. A dedicated wedding coordinator who is able to arrange the details of your special occasion and suggest where to obtain other items and services not supplied by Poderi Crisci
 - b. Provision of cutlery, crockery, glassware and service cutlery
 - c. Food and beverages at the cost communicated to the client
 - d. Professional service staff and venue managers
 - e. Venue exclusivity (if required)
 - f. Standard A4 or A5 size printed menus and seating plans (Not specialist printing requirements)
17. Items that may need to be outsourced include but may not be limited to:
 - a. Wedding Cake
 - b. Floral requirements and decorative styling
 - c. Place name cards and large seating plans
 - d. Celebrants
 - e. PA system (s)
 - f. Photographers
 - g. Band or DJ services
 - h. Transport and transfer services
 - i. Marquees and associated Tables/Chairs and Cloths
18. Any expense incurred by Poderi Crisci for any hire items will be invoiced to the couple. The couple are responsible for full payment to Poderi Crisci, including bond if required, at least one month before the wedding date. The couple also agree to any hire contracts signed by Poderi Crisci on behalf of the couple, which includes responsibility for any breakages, damaged or missing items (including packaging) calculated at the replacement cost as opposed to the hire price. The replacement cost is based on current retail value or the cost to remake/fix the broken item. An invoice for missing or damaged items will be invoiced after the event and must be paid within 7 days, if the amount exceeds the bond paid.

We are dedicated to providing you a wedding that is both memorable and stress free. We are happy that you have chosen Poderi Crisci and look forward to making this event all you could wish for and more.

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We have read and understand the terms conditions above and agree to have Poderi Crisci host our wedding on the

_____ day of _____, 20_____

Signed by the client;

Name;

Date;

Signed by Poderi Crisci;

Name;

Date;