



mora
WINES & ARTISAN KITCHEN

WINTER EVENTS

MAY-OCTOBER

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WHO WE ARE

At Mora Wines & Artisan Kitchen, we believe every gathering should feel personal, considered, and truly unforgettable.

Just a three-minute drive from Arrowtown, our gardens offer an intimate setting that feels quietly removed; a space where every detail is thoughtfully curated and every guest is genuinely welcomed.

As a small, independently run winery and restaurant, we take pride in offering something more personal. We work closely with you to shape your event from the ground up—guided by your vision, rather than fitting you into a template.

Whether you are planning a small celebration, corporate function, or a larger milestone event, Mora offers a versatile space designed to adapt effortlessly to each occasion. Our menus are inspired by seasonal produce and crafted to showcase bold, honest flavours, thoughtfully paired with our Bannockburn and Pisa Valley wines.

From relaxed long lunches to elegant evening gatherings, our team brings a warm, hands-on approach to every event. At Mora, we don't simply host—we create experiences that feel personal, memorable, and distinctly yours.

FLOOR PLAN



ALL OF OUR EVENT SPACES INCLUDE

- . Dedicated venue event manager to help guide your day.
- . Professional bar, wait, and cocktail staff.
- . Brilliant kitchen team to tailor our menu to match your event.
- . Tables & range of indoor + outdoor chairs.
- . Quality glassware, cutlery & locally crafted ceramic plates.

While we're proud of our in-house tableware and styling, we understand every event has its own vision. We're more than happy to accommodate external hire items such as linen, chairs, and tableware. For our favourite & trusted suppliers, please head to our referral page to help bring your look to life.



ENTRY GARDEN LOUNGE

LET US GREET YOU THROUGH THE GATE
OR GRAZE IN OUR OUTDOOR LOUNGE

Tucked to the left as you enter through our archway, our front garden offers a welcoming and relaxed setting framed by greenery and open air. By day, this space is home to our cellar door tastings, thoughtfully arranged with high tables, stools, and a comfortable lounge area. For events, it becomes the perfect arrival point—an inviting space to greet guests with drinks as they step through the gate.

The garden also lends itself beautifully to intimate grazing experiences or as a casual lounge area during full-day venue buyouts, creating a seamless flow between relaxed and refined hospitality.

GARDEN CAPACITY
STANDING EVENTS/GRAZING; 20-30 PAX

GARDENS

PERFECT FOR WINTER GATHERINGS BY
OUR OPEN FIRE

As the trees shed their leaves, the winter mountains become a striking backdrop, making our garden the perfect setting for mingling, canapés, cocktail hour, and relaxed outdoor ceremonies.

Perch at our Mora wine barrels and sip on what they once held by our open fire. Our deck also offers an ideal platform for hired performers, musicians, or even a dancefloor.

GARDEN CAPACITY
COCKTAIL: 100 PAX

WEATHER DEPENDANT - MARQUEE
HIRE AVAILABLE UPON REQUEST
(SEE PAGE 29)



LOUVRE

FOR ALL SEASONS

Our louvre offers a beautifully adaptable setting designed to be enjoyed in every season. This covered, weatherproof space features a closed ceiling for cosy evenings or open roof for sun-filled days, while clear, enclosed sides provide protection from wind and rain without losing connection to our surrounding gardens.

With inbuilt heating, the space transforms effortlessly into a warm and inviting environment during cooler months, ensuring comfort for you and your guests year-round.

Equally suited to large celebrations or more intimate gatherings, the louvre combines flexibility, atmosphere, and a seamless indoor-outdoor feel – creating a unique and memorable backdrop for any occasion.

WINTER LOUVRE CAPACITY
COCKTAIL (STANDING): 100 PAX
SEATED DINING: 45 - 50 PAX

DAYTIME PRIVATE HIRE (LOUVRE ONLY):
\$3,000 MINIMUM SPEND TUESDAY - THURSDAY
\$4,500 MINIMUM SPEND FRIDAY - MONDAY





COTTAGE

FOR INTIMATE GATHERS

Steeped in over a century of history, our charming cottage offers a warm and intimate setting nestled beneath the canopy of our magnificent walnut tree – a landmark that has stood alongside it for more than 100 years.

Perfectly suited for smaller gatherings of up to 20 guests, the cottage provides a cosy, character-filled space for those seeking something more personal. It also lends itself beautifully as a private retreat for bridal preparations, offering a relaxed environment to gather, get ready, and enjoy a quiet moment before the celebration begins.

With its inviting nooks and comfortable corners, the cottage creates a welcoming space for all ages – including a place for children to unwind away from the main event – making it a thoughtful and versatile addition to your day.

COTTAGE SEATED CAPACITY:
15 PAX TOGETHER / 30 PAX ON SEPERATE TABLES
COTTAGE COCKTAIL CAPACITY: 30 PAX

WINTER DAYTIME PRIVATE HIRE:
\$1,250 MINIMUM SPEND TUESDAY - THURSDAY
\$2,500 MINIMUM SPEND FRIDAY - MONDAY

WALNUT GARDEN

FOR INTIMATE DAYTIME GATHERINGS

Tucked beneath our magnificent walnut tree, the Walnut Garden offers a relaxed and intimate outdoor setting. Sheltered by a generous umbrella, the space is comfortably weather-friendly while still embracing the open air. Perfect for casual cocktail-style gatherings, grazing events, or smaller seated functions, it's a charming spot that feels both private and effortlessly inviting.

WEATHER DEPENDANT- LARGE UMBRELLA + STANDING HEATERS AVAILABLE

SEATED CAPACITY: 15 PAX
COCKTAIL CAPACITY: 45 PAX

WINTER DAYTIME PRIVATE HIRE:
\$800 MINIMUM SPEND TUESDAY - THURSDAY
\$1000 MINIMUM SPEND FRIDAY-MONDAY





FULL DAY EXCLUSIVE VENUE HIRE

MAKE MORA YOURS

For those looking to celebrate on a larger scale, full venue hire offers exclusive access to the entire space from 8am to 10:30pm. Move seamlessly between our gardens, louvre, and cottage, with each area styled to reflect your vision.

It's a flexible, all-encompassing option that allows you to create a celebration that feels completely your own

SEATED CAPACITY: 100 PAX
COCKTAIL CAPACITY: 100 PAX
MAXIMUM CAPACITY IS WEATHER DEPENDANT -
ADDITIONAL CLEAR MARQUEE HIRE REQUIRED

WINTER FULL DAY PRIVATE HIRE:
\$7,000 MINIMUM SPEND TUESDAY - THURSDAY
\$10,000 MINIMUM SPEND FRIDAY - MONDAY

EVENING VENUE HIRE

CELEBRATE UNDER THE STARS

Following our daytime service, the Mora opens for exclusive evening hire, offering a completely private setting for your event. The space comes to life with candlelight, outdoor fire pits, and ambient lighting, creating a warm and inviting feel. With heaters and blankets available, guests can remain comfortable while enjoying the beauty of the evening outdoors.

FROM 6PM - 10:30PM
SEATED CAPACITY: 100PAX
COCKTAIL CAPACITY: 100PAX

WINTER EVENING PRIVATE HIRE:
\$2,000 MINIMUM SPEND TUESDAY -THURSDAY
\$3,000 MINIMUM SPEND FRIDAY-MONDAY
*EARLY ACCESS FEE: \$1000 PER HOUR PRIOR TO EVENT FROM 3PM



*EARLY ACCESS FEE

Creating your event takes time and care, so an early access fee may apply for evening functions, allowing us to thoughtfully transform the space from lunch service into the setting you've envisioned.

CELLAR DOOR

EVENT TASTING

Enhance your event with a relaxed and authentic taste of Central Otago.

Our on-site cellar door offers guests the opportunity to step away, wander in, and discover Mora's wines at their own pace. Rather than a formal or large-scale tasting, this is a more intimate, guided experience – perfect for those who are curious to explore.

Throughout your event, our knowledgeable team will be available to welcome guests into the cosy cellar door or open garden lounge to guide them through a curated selection of our award winning Bannockburn and Pisa Valley wines. It's a chance to engage, ask questions, and enjoy a deeper connection to the region and its vineyards.

This offering is designed to complement your event, not dominate it – a seamless, understated experience that adds richness and character without interrupting the flow of your gathering.

Whether guests choose a brief tasting or simply a conversation over a glass, the cellar door provides a warm, memorable touch to your private hire at Mora.

UP TO 8 PEOPLE AT A TIME
\$28PP TO HAVE VICKI & WALKER
ON SITE THROUGHOUT YOUR EVENT
MINIMUM 35 GUEST EVENTS



FULL DAY VENUE HIRE CELLAR DOOR CLOSURE

WANT MORA TO BE EXCLUSIVELY YOURS?

We understand that wine tastings may not suit every event style or atmosphere. As our cellar door operates as a separate business to the restaurant, it remains open to the public unless otherwise arranged. For events seeking complete privacy across the entire site without tastings included - please note that a venue closure fee applies.

\$1500 CELLAR DOOR FULL DAY VENUE
CLOSURE FEE



EVENT MENUS

CELEBRATE YOUR OCCASION WITH SEASONAL
MENUS THAT CAN BE TAILORED TO REFLECT
YOUR VISION AND STYLE.

\$ 8 5 P P S H A R E D M E N U

CHOOSE FROM OUR FAVOURITES TO MATCH YOUR TASTE

TO START

ARRIVAL CANAPÉS (starting from \$28pp per hour)

MARKET OYSTERS \$POA (subject to availability)

TOASTED TUSCAN BREAD truffle porcini butter & smoked salt \$5pp

WARMED OLIVES citrus & chili oil \$4pp

E N T R E E S choose 2

DUCK PÂTÉ

SEARED HALLOUMI

MARKET FISH CRUDO

ADDITIONAL SHARED
ENTREES ADDED \$10PP

M A I N S choose 2

ROASTED CHATHAM ISLAND BLUE COD

CEDAR WOOD MT COOK SALMON

ROAST FREE FARMED PORK BELLY

ROYALBURN LAMB OYSTER SHOULDER

BRAISED BEEF CHEEK

ADDITIONAL SHARED MAIN ADDED
\$20PP

S I D E S choose 2

TWICE COOKED SOUTHLAND
POTATOES

ROASTED BEETROOT

GRILLED BROCCOLINI

CHARRED BABY COS

ADDITIONAL SHARED
SIDES ADDED \$10PP

* PLEASE NOTE THAT WE CATER FOR ANY DIETARY REQUIREMENTS SO LONG AS ADVANCE NOTICE IS GIVEN





\$ 6 5 S H A R E D M E N U

EXPERIENCE OUR CLASSICS

E N T R E E S

CEDAR WOOD MT COOK SALMON

honey glaze / horseradish cream / compressed cucumber /
pickled lemon

M A I N S + S I D E S

ROYALBURN LAMB OYSTER SHOULDER

Mora braised / confit garlic / pinot gris jus / mint + lemon

TWICE COOKED SOUTHLAND POTATOES

chipotle mayo

ROASTED BEETROOT

raspberry glazed beetroot / whipped goats cheese / hot
honey + almond granola / pickled baby beets

ADDITIONAL SHARED MAIN ADDED \$20PP

PLEASE NOTE THAT WE ARE A SEASONAL
RESTAURANT AND ITEMS ARE SUBJECT TO CHANGE

WE CATER FOR ANY DIETARIES SO LONG AS WE
KNOW IN ADVANCED

\$ 1 4 0 I N D I V I D U A L L Y P L A T E D M E N U

OUR PREMIUM PLATED MENU OFFERS A REFINED, MULTI-COURSE DINING EXPERIENCE THAT CELEBRATES SEASONALITY, INDULGENCE, AND THE ART OF UNHURRIED HOSPITALITY.

BEGIN WITH
SHARED PLATTERS

TOASTED TUSCANY BREADS truffle + porcini butter / smoked salt

NATURAL MARKET OYSTERS nasturtium mignonette / dill oil

PLATED ENTREE

MT. COOK SMOKED SALMON Local honey / smoked celeriac / chardonnay braised fennel

PLATED MAIN

SOUTH ISLAND BEEF EYE FILLET + BRAISED BEEF CHEEK beef fat fondant / preserved cherries / pinot noir jus / charred caramelised onion

DESSERT

HONEY PANNACOTTA Honeycomb / rhubarb / rose syrup

PLEASE NOTE THAT THIS IS A **SAMPLE MENU** AND INTENDED TO INSPIRE A MENU THAT MATCHES YOUR EVENT VISION.

ALL DIETARY REQUIREMENTS CAN BE CATERED FOR WITH ADVANCED NOTICED - SEATING PLAN IS ADVISED FOR EASE OF SERVICE

MAXIMUM CAPACITY FOR INDIVIDUALLY PLATED MENU: **40 PAX**

DESSERTS

NO EVENT IS COMPLETE WITHOUT A LITTLE SWEETNESS

Our dessert offering includes both shared and individually plated options, with the added option of beautifully styled dessert stations to enhance your event experience.

COCONUT + ALMOND CHOCOLATE TORTE
rich chocolate / seasonal berries / vanilla mascapone

SPICED WALNUT CAKE
apple + rhubarb compote / Crème pâtissière / candied walnuts

PETITE PAVLOVA
meringue / seasonal fruits / cream

PLEASE NOTE THESE ARE JUST INDICATIVE
ITEMS AND SUBJECT TO CHANGE

INDIVIDUALLY PLATED DESSERT \$18PP
SHARED DESSERTS \$14PP

PETIT FOURS STATION:
3X DESSERTS FOR \$24PP (\$8 FOR INDIVIDUAL)

BYO CAKEAGE FEE \$5PP





GRAZING TABLES

Our artisan grazing tables create a stunning focal point, generously styled with premium cheeses, local charcuterie, house-made chutneys, spiced nuts, and fresh seasonal fruits. Designed to elevate any event, they're perfect for cocktail-style gatherings, post-ceremony mingling, enhancing canapé service, or adding a more savoury touch alongside dessert stations.

PLEASE NOTE WE CATER FOR ALL DIETARY REQUIREMENTS WITH ADVANCED NOTICE AND TAKE EVERY MEASURE TO AVOID CROSS-CONTAMINATION

10 PAX - 25 PAX \$35 PP
25 PAX - 100 PAX \$25 PP

ADDITIONS SUCH AS OUR MT. COOK SALMON & SALADS CAN BE ADDED WITH EXTRA CHARGE

CANAPÉS

PERFECT FOR COCKTAIL HOUR
OR CASUAL GATHERINGS IN OUR GARDEN

Selection of 3: \$28 per person per hour

For additional canapés, \$8 added per person per hour

- MARKET FISH CEVICHE lettuce cup / cucumber / chilli / lime
- CONFIT WILD HARE preserved stone fruit / seed cracker
- REMARKABLE MUSHROOM VOL AU VENT local mushroom tapenade / puff pastry / smoked salt
- SEARED BEEF horseradish crème fraîche / crostini
- GREENLIP MUSSELS KILPATRICK panko / kaitaia fire
- CONFIT DUCK fried wonton / plum gel
- SMOKED VENISON spiced cherry coulis / crisp tortilla
- SMOKED MT. COOK SALMON dill cream / cucumber

PLEASE NOTE THAT THESE MENUS ARE INDICATIVE
AND SUBJECT TO CHANGE



WALK & FORK

FOR SOMETHING STILL CASUAL YET A TOUCH
MORE SUBSTANTIAL....

Our Walk & Fork service offers a relaxed, social dining style where guests enjoy a series of smaller sized dishes inspired by our menus.

Served as roaming bites or stations with no formal seating or courses required - they make the perfect addition to more casual, cocktail and corporate events.

PLEASE ENQUIRE ABOUT OUR WALK & FORK SEASONAL
MENU OFFERINGS AND QUOTES.



BREAKFAST EVENTS

NOURISHING FOOD AND FRIENDS,
THE BEST WAY TO START YOUR DAY...

Choose between our shared family style breakfasts or select on-the-day from our favourites. Don't forget to really celebrate with Bellini's and Mimosas too....

\$ 4 2 P P S H A R E D M E N U

NOURISHING FOOD AND FRIENDS,
THE BEST WAY TO START YOUR DAY...

S H A R I N G P L A T T E R S O F . . .

SHAKSHOUKA BAKED EGGS baked free range eggs / tomato + peppers / chorizo jam / almond sesame dukkah / lemon + chive crème fraiche / grilled ciabatta

Add Zany Zeus Halloumi \$4pp

Add House Made Potato + Thyme Hash \$5pp

Add Apple Cider Sausages \$5pp

Add Mt. Cook Salmon Platter \$8pp

SWEET WAFFLE PLATTERS macerated blueberries / mascarpone creme / blueberry + almond crumble / Canadian maple syrup

Add streaky maple bacon \$4pp

GRANOLA POTS seasonal fruit / blueberry compote / coconut yoghurt

ALL ITEMS SERVES AS FAMILY STYLE SHARED
PLATTTTERS IN THE CENTER OF THE TABLE

FROM 9AM - 10:30AM

MIN 10 GUESTS-MAX 60 GUESTS

ALTERATIONS CAN BE MADE TO ANY SHARED DISH
TO ACCOUNT FOR DIETARIES **WITH ADVANCED**
NOTICE *SEATING PLAN ADVISED BUT NOT
REQUIRED





CHOOSE ON THE DAY

IF SHARING ISN'T YOUR STYLE, HAVE YOUR GUESTS CHOOSE ON THE DAY FROM OUR SELECT FAVOURITES

SELECT FROM...

APPLE CIDER SAUSAGES streaky maple bacon / pasture eggs / agria + thyme hash / smoked tomatoes / sriracha hollandaise / ciabatta

GRILLED HALLOUMI poached pasture eggs / smoked labneh / basil + cashew pesto / almond dukkah / chilli oil / charred breads
add streaky maple bacon 8.0

ARTISAN WAFFLES roast braeburn apples / MORA rose + rhubarb / mascarpone creme / almond crumble / Canadian maple syrup
add streaky maple bacon 8.0

HOUSE SMOKED MT COOK SALMON BENEDICT poached eggs / sriracha hollandaise / rocket / chilli crisps / toasted muffin

SEASONAL OATS winter porridge / compote / spiced granola / fresh seasonal fruit / coconut milk

FROM 9AM - 10:30AM

MIN 10 GUESTS-MAX 55 GUESTS

ALTERATIONS CAN BE MADE TO ANY INDIVIDUAL DISH

TO ACCOUNT FOR DIETARIES **WITH ADVANCED**

NOTICE *SEATING PLAN ADVISED BUT NOT REQUIRED



EVENTS BEVERAGES

FROM FIRST TOAST TO FINAL CHEERS, TRUST US TO
KEEP YOUR GLASSES (AND HEARTS) FULL...

Celebrate with a drinks experience designed to suit every occasion, featuring our own Central Otago wines from Bannockburn and Pisa Valley vineyards. From simple and elegant to premium selections, each package can be personalised with beers, cocktails, mocktails and soft drinks.

CUSTOM BAR-TAB EXPERIENCE

TAILORED TO YOUR EVENT AND ENJOYED AT
YOUR OWN PACE.

For a flexible approach to your event, our drinks on consumption option allows you to tailor the experience to your guests, rather than selecting from a fixed package.

We recommend curating a considered list of beverages for service, with drinks charged based on what is enjoyed throughout the event. Tabs can be managed as one overall bar tab or split into individual tabs, offering both ease and control, with final billing settled at the conclusion of your event.

BROWSE THROUGH OUR CURRENT WINE AND
DRINKS MENUS TO CURATE YOUR OWN
PERSONALISED SELECTION

WE ENDEAVOUR TO BE AS FLEXIBLE AS POSSIBLE TO
KEEP BUDGETS IN MIND. MAXIMUM BAR TABS WILL
BE EFFORTLESSLY MONITORED TO THE PRICE YOU
SET.

IF YOU WOULD LIKE YOUR GUESTS TO PAY
THEMSELVES - WE ARE HAPPY TO SET A PAY-AS-
YOU-GO BAR OR SET RUNNING TABS FOR EACH
GUESTS TO SETTLE AT THE END OF THE EVENT.



MORA WINE PACKAGES

RECOMMENDED FOR UP TO 5-HOUR EVENTS

TO START

ARRIVAL BUBBLES

2017 Mora Vintage Brut \$26pp

NV Mora Brut OR Rosé Brut \$19pp

A selection of arrival cocktails also available upon request

SINGLE SITE RANGE \$65 PP PER HOUR

MORA RANGE \$45 PP PER HOUR

Choose 4 from our Mora Range

RUA RANGE \$35 PP PER HOUR

2017 Vintage Brut

Eden Sauvignon Blanc

Eden Chardonnay

Mora Albi

Vale Pinot Noir

Mora Pinot Gris

Mora Sauvignon Blanc

Mora Dry Riesling

Mora Riesling

Mora Chardonnay

Mora Laeto (chilled)

Mora Pinot Noir

RUA Pinot Gris

RUA Rosé

Rua Pinot Noir

*Optional Magnums on offer for this
range

PLEASE NOTE THAT ALL PACKAGES INCLUDE:

LOCAL ALTITUDE BEERS RANGE, PERONI, CIDER, STEINLAGER LIGHT & OUR SELECTION OF PHOENIX
SOFT DRINKS, REMEDY KOMBUCHER & JUICES

LICENSING FROM 10AM - 10PM 7 DAYS A WEEK

OPTION TO ADD COCKTAILS TO ANY OF THESE PACKAGES
DETAILS ON FOLLOWING PAGE

*PACKAGE OPTIONS ARE AVAILABLE BUT **NOT REQUIRED** - EVENT BEVERAGES BASED ON CONSUMPTION
FROM OUR GENERAL MENUS ARE AVAILABLE. PLEASE EMAIL TO ENQUIRE

COCKTAILS & COFFEE

COMPLETE YOUR PACKAGE WITH A BIT OF SHAKE,
STIR & FIZZ TO YOUR OCCASION

CHOOSE FROM OUR SELECT EVENT COCKTAILS

- . Margarita; coconut, chilli or classic
- . Manuka Smoked Negroni
- . French 75
- . Mimosa
- . Belini
- . Bloody Mary
- . House Spritz; elderflower, Aperol
- . Virgin House Spritz

BEGIN OR END WITH COFFEE FOR
\$6PP TO COMPLETE YOUR PACKAGE

CHOOSE ANY COCKTAIL FROM THIS SELECT RANGE
FOR \$10 PER PERSON PER HOUR IN CONJUNCTION
WITH ANY BEVERAGE PACKAGE

OUTSIDE COCKTAIL BAR AVAILABLE ALONG WITH
PERSONALISED COCKTAILS UPON REQUEST. PLEASE
ENQUIRE FOR QUOTE.

OUR LICENSING IS FROM **10AM - 10PM 7 DAYS A
WEEK**

*PACKAGE OPTIONS ARE AVAILABLE BUT NOT
REQUIRED - EVENT BEVERAGES BASED ON
CONSUMPTION FROM OUR GENERAL MENUS ARE
AVAILABLE - FEEL FREE TO ASK OUR TEAM





LOCAL VENDORS WE SIMPLY LOVE...

To help bring your event to life with ease, we've curated a selection of trusted local suppliers we genuinely love working with. Over the years, we've built close relationships with each of these creatives, collaborating on countless events and coming to know the care, quality, and attention to detail they bring to every occasion.

From florals and music to marquees and styling, they share our passion for thoughtful, beautifully executed experiences. We're always happy to connect you directly or coordinate alongside them to ensure everything comes together effortlessly on the day.



MUSIC AT MORA

Music plays a key role in shaping the atmosphere of your event, and with our extended outdoor music licence, there's more flexibility than ever. From relaxed acoustic sets to DJs that carry the energy into the evening, we offer a range of incredible local artists to suit any celebration.

Having worked closely with many of these musicians over the years, we trust them to create the perfect sound for everything from weddings to lively parties.

LIVE MUSIC AND DJ'S

DANNY ATKINSON MUSIC: www.dannyatkinsonmusic.com

CALICO DUO: www.calicoentertainment.com

MATT STONE: www.mattstone.nz

LA SOCIAL: www.lasocial.nz

DAVE BELL: www.davebellmusic.com

DJ Aiden: [dj_ayeedeeg \(instagram\)](https://www.instagram.com/dj_ayeedeeg)

Teo: [teodj-matteo.coletta \(instagram\)](https://www.instagram.com/teodj-matteo.coletta)

We have so many more recommendations, have a chat with our team to find the right fit for your event.

WE ARE ABLE TO HOST LIVE MUSIC, DJs AND DANCING OUTSIDE UNTIL 10PM - FOLLOWING THE VOLUME CONDITIONS OUTLINED IN OUR CONSENT PERMISSION





O T H E R

FLOWERS

Queenstown is home to many incredible florists, including The Flower Room, Andrea Crawford, All Bunched Up, and The Vase Flower co. We recommend exploring their websites for inspiration.

LINEN

Napkins and tablecloths can be supplied through Pacific Linen. You can view their full colour range and pricing at www.pacificlinen.co.nz

MARQUEE

If additional weatherproof marquee space is needed, we can assist with hire and setup arrangements. Prestige Clear Marquee is available at \$1,450.

LIGHTING

Festoon or fairy lighting can be hired through Queenstown Wedding Hire. We can organise this for you to suit your vision.

Fairy lights (for trees, deck awning etc = from \$440+gst)

Festoons = \$640+gst

www.queenstownweddinghire.com

WEDDING PLANNERS & STYLISTS

You're welcome to bring in your own wedding planner or stylist to oversee the details of your day.

CELEBRANT

For wedding ceremonies, you are more than welcome to bring your own celebrant! We also highly recommend our in-house celebrant, Vicki Robinson, who brings warmth, humour and a truly personal touch to each wedding she officiates.

AUDIO AND VISUAL

TomTom is our local lighting, sound and audiovisual specialists and will be on hand to help with all technical set up and pack down.

www.tomtomproductions.co.nz



SUMMARY OF COSTS: VENUE MINIMUM SPENDS

WINTER (1ST MAY - 1ST NOVEMBER)

TYPE OF HIRE	FRIDAY - SUNDAY	MONDAY - THURSDAY
FULL DAY 9AM-6PM	\$10,000 MIN SPEND MAX 100 GUESTS	\$7,000 MIN SPEND MAX 100 GUESTS
EVENING 6PM-10:30PM	\$3,000 MIN SPEND MAX 100 GUESTS	\$2,000 MIN SPEND MAX 100 GUESTS
EARLY ACCESS FEE FROM 3PM FOR EVENING FUNCTIONS	\$1,000 PER HOUR	\$1,000 PER HOUR
CELLAR DOOR FULL DAY CLOSURE	\$1,500	\$1,500
CELLAR DOOR EARLY CLOSURE FEE	\$100 PER HOUR	\$100 PER HOUR

TYPE OF HIRE	FRIDAY - SUNDAY	MONDAY - THURSDAY
DAYTIME LOUVRE PRIVATE HIRE (PRIVATE HIRE OF SPACE ONLY, REMAINDER OR RESTAURANT OPEN TO PUBLIC)	\$4,500 MIN SPEND STANDING MAX 100 GUESTS SEATED MAX 60 GUESTS	\$3,000 MIN SPEND STANDING MAX 100 GUESTS SEATED MAX 60 GUESTS
DAYTIME COTTAGE PRIVATE HIRE (PRIVATE HIRE OF SPACE ONLY, REMAINDER OR RESTAURANT OPEN TO PUBLIC)	\$2,500 MIN SPEND CAPACITY: 15-30	\$1,250 MIN SPEND CAPACITY: 15-30
DAYTIME WALNUT GARDEN PRIVATE HIRE (PRIVATE HIRE OF SPACE ONLY, REMAINDER THAT RESTAURANT OPEN TO PUBLIC)	\$1,000 MIN SPEND SEATED CAPACITY: 20 STANDING:45	\$800 MIN SPEND SEATED CAPACITY: 20 STANDING:45

SUMMARY OF COSTS: FOOD MENUS

ITEM	PRICE	CONDITIONS /DETAILS
SAVOURY		
STANDARD seated sharing menu	\$85pp	2-course sharing in the centre of the table. Guests must pre-order 2 entrees, 2 mains and 2 sides. Additional dishes can be added for extra cost). Individual dishes can be served for dietaries at no extra cost from the \$95
‘CLASSIC’S’ seated sharing menu	\$69pp	Includes Mt. Cook Salmon entree, mains of Royalburn Lamb Oyster shoulder with sides of twice cooked agria potatoes & seasonal salad side. We will account for dietaries with individual dishes for no extra cost to the \$69pp.
4 COURSE PLATED seated menu	\$140	Breads and and hors d’oeuvres (ie, oysters) are presented on shared platters, everything else is individually plated. The example menu provided on the brochure is NOT FIXED and suggested to be changed to suit each client best while showcasing our premium produce.

SUMMARY OF COSTS:

MENU ADD-ONS/DESSERTS & BREAKFASTS

ITEM	PRICE		ITEM	PRICE
ADDITIONS / EXTRAS			DESSERTS	
ADDITIONAL SHARED ENTREES and SIDES	\$10pp		INDIVIDUALLY PLATED DESSERT	\$18pp
ADDITIONAL SHARED MAINS	\$20pp		SHARED DESSERTS	\$14pp
BREADS Add-On	\$5pp		PETIT FOURS STATION	3X Petit Fours \$24pp (\$8 per petit for)
OLIVES Add-on	\$4pp		BYO CAKE	\$5PP
OYSTERS	*PRICE ON APPLICATION		BREAKFAST MENUS	
CANAPÉS	SELECTION OF 3X CANAPÉS \$28PP PER HOUR ADDITIONAL CANAPÉS \$8PP PER HOUR		SHARED BREAKFAST EVENT MENUS	\$42pp Includes shared platters of: • Shakshouka + toasted breads • Artisan Waffles • Individual granola pots
WALK & FORK	SELECTION OF 3X \$45PP PER HOUR (\$15 PER WALK & FORK DISH)		SHARED MENU ADD-ONS	• Halloumi \$4pp • Potato/thyme hash \$5pp • Apple cider sausages \$5pp • Streaky maple bacon \$5pp • Smoked salmon platter \$8pp
GRAZING TABLE	10-25PAX \$35pp 26-100 \$25pp		CHOOSE ON-THE-DAY	*PRICE AS PER GENERAL SEASONAL MENU

SUMMARY OF COSTS:

EVENT BEVERAGES

ITEM	PRICE	CONDITIONS /DETAILS
DRINKS PACKAGES		
CUSTOM BAR TAB EXPERIENCE	Priced as per our current menu offerings	Have our full drinks menu or a personalised selections on offer from our drinks and wine lists for your event. We endeavour to accommodate any budget and style of service, whether that's setting maximum tab limits, pay at the bar or individual tab cards for each guests. However you envision your day, we'll make it possible.
MORA RANGE (excluding single site)	\$45pp per hour	Choose 4 from our select range to be poured unlimited along with all beers and soft drinks available to all guests. Mora Pinot Gris, Mora Sauvignon Blanc, Mora Dry Riesling, Mora Riesling, Mora Chardonnay, Mora Laeto (chilled), Mora Pinot Noir
RUA RANGE	\$35pp per hour	Unlimited RUA Pinot Gris, RUA Rose, RUA Pinot Noir poured along with all beers and soft drinks available to all guests
SINGLE SITE VINEYARD	\$65pp per hour	Unlimited of our permium selection 2017 Vintage Brut, Eden Sauvignon Blanc, Eden Chardonnay, Mora Albi, Vale Pinot Noir poured along with all beers and soft drinks available to all guests
COCKTAIL ADD-ONS	\$10pp per cocktail per hour	Add some of our classic cocktails with unlimited quantities poured throughout your event. Choose from our select range of margaritas, spritz and stirred down range. We also offer personalised cocktails if you have something special in mind, please enquire to our team to find out more.

EVENTS TERMS AND CONDITIONS

DEPOSIT

To secure your event date, a 15% non-refundable deposit is required. This deposit is based on the initial estimated quote and will be deducted from your final invoice.

The deposit confirms your booking and ensures the date is held exclusively for you. Due to a high volume of enquiries, deposit invoices must be paid within 14 working days. If payment has not been received and we receive further interest for your selected date, we will contact you and provide a 72-hour window to confirm your booking before releasing the date.

CLIENT OBLIGATIONS

Final event details are required no later than 10 days prior to your event. This includes:

- Final guest numbers
- Menu selections
- Dietary requirements

The confirmed final guest number will be the minimum number charged.

We are pleased to cater for a wide range of dietary requirements and will do our best to ensure all guests are well accommodated. All dietary requirements must be advised in advance to allow our kitchen team to prepare accordingly. While we take great care to minimise the risk of cross-contamination, please note that our kitchen handles a variety of allergens and we cannot guarantee that trace elements may not be present.

LICENSING

Due to our venue licensing, alcohol may only be served between 10:00am and 10:00pm and in accordance with the law. All guests must vacate the premises by 10:30pm at the latest. Outdoor music is permitted however must be within the range of consent and from the hours of 9am to 10pm

PAYMENTS

Full payment for food and any additional charges is required no later than 7 days prior to your event. Food orders will not be processed until final payment has been received.

PUBLIC HOLIDAYS

A 15% surcharge applies to events held on New Zealand public holidays.

CANCELLATIONS

As your event date is reserved exclusively for you, all booking deposits are non-refundable.

- Cancellations made within 10 days of the event date will incur a charge of 50% of the total food and venue hire costs.
- Cancellations made on the day of the event will incur full charges, including food, beverage, and venue hire.



WINTER EVENT CONTACTS

FOR ALL EVENTS ENQUIRIES, PLEASE FEEL FREE TO EMAIL
US AT: EVENTS@MORA-ARTISAN.CO.NZ

WWW.MORA.CO.NZ | 03 442 1090
265 ARROWTOWN-LAKE HAYES ROAD

EMAIL: RESTAURANT@MORA-ARTISAN.CO.NZ