



Wedding Celebrations

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Welcome to Cargo Brewery at Waitiri Creek

Congratulations on your engagement and thank you for considering Cargo Brewery at Waitiri Creek to host your wedding.



The old church wedding package

Quietly settled amongst the Chardonnay grapes of Waitiri Creek vineyard and over looking the Waitiri mountains this beautiful and historic Presbyterian church is now a cellar door for Cargo at Waitiri.

Located in the Gibbston Valley famously known for some of the best Pinot Noir produced in this region this is where you'll find privacy and picturesque scenery for your special day. Cargo at Waitiri is only 25 minutes drive from Queenstown International Airport.

The church was built in 1894 in a small town south of Dunedin and became deconsecrated in the early 1950's. In the year 2000 the church was moved to its final resting place and became a cellar door for Waitiri Wine. With a Cricket pitch, and other games including Pétanque and Croquet there is ample outdoor space for guests to mingle and enjoy the mountains with total privacy.

Our team are passionate and dedicated to work together with you to ensure that your wedding day is a stunning and unforgettable occasion. You can expect delicious food, wine and award winning craft beer, with professional and friendly service to the highest standards.

We take pride in offering exquisite, fresh and abundant cuisine in a variety of creative dishes. Our food philosophy is all about great ingredients kept simple. Showcasing the best local ingredients from artisan farmers and growers offering dishes packed with flavour and of quality. Meron is happy to customise a menu to suit you and your guests.



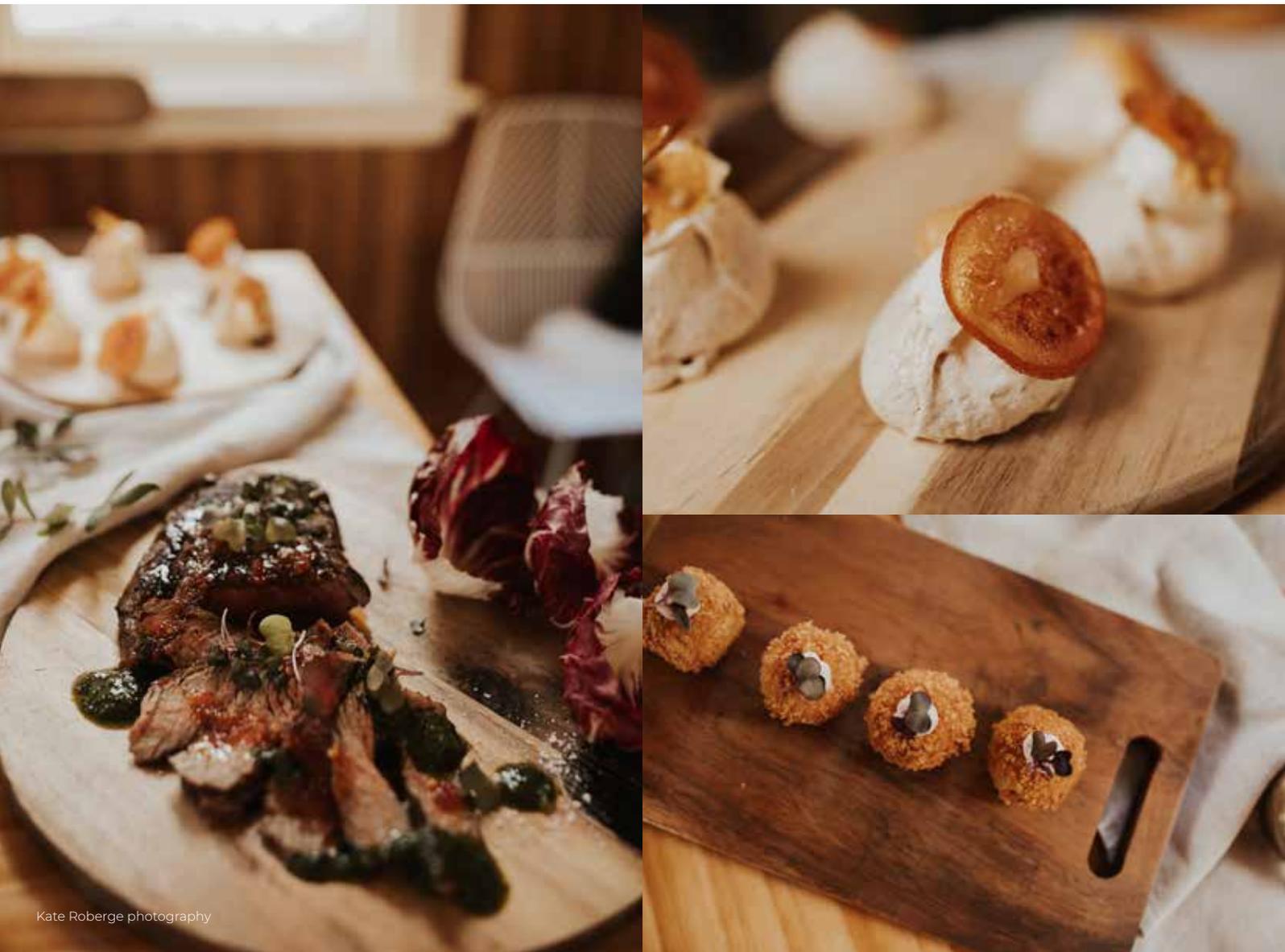
Sample wedding menu

\$110 inc GST per head, with Canapés \$135 inc GST per head.
Price based on under 50 guests

For weddings more than 50 we recommend hiring an outside catering company for your reception dining. We can help with recommendations.

For the Post Ceremony Grazing Table please inquire with the Cargo Team on size and cost.

Phone: +64 (0) 3 441 3315 or email: waitiri@cargobrewery.co.nz



Sample wedding menu

Post ceremony grazing table

Cheeses, cured meats, fresh berries, crackers, fresh breads, pretzels, dried fruit, salmon, chutneys, quince paste and grapes.

Canapés

A choice of four from the following options:

Risotto balls served with crème fraiche and micro greens

Honey, ricotta & peach crostini
pear, blue cheese & walnut Bites

Radicchio filled with chicken

Crispy calamari served in bamboo cones with chilli aioli

Watermelon Skewers

Prosciutto Grissini sticks from the Wood fire

Chicken & mayonnaise finger sandwiches

Beetroot & ricotta filo tarts

Mash tun crackers with herb cheese & quince jelly

Mini haggis pies served with a whisky cream

Mains

All our mains are designed to be shared, Platters will be placed into the centre of the table.

A choice of two mains from the following options:

Moroccan pulled lamb

Wood fired salmon, fresh herbs and hollandaise

Prawns with mango, cucumber, lime & mint

Sides

A choice of three sides from the following options:

Roast beetroot apple & goats cheese

Celeriac, fennel & watercress with citrus dressing

Israeli couscous salad with roast carrots, pine nuts, feta & currants

Rainbow slaw, herbs, & a lime aioli

Wedges of butternut squash, mascarpone, hazelnuts and salsa verde

Spinach, radish, lemon, cress, capers & toasted almonds

Dessert platters

All our desserts are designed to be shared. Platters will be placed into the centre of the table or be walked around by our staff while your guests mingle.

A choice of three desserts from the following options:

Lime fritters with lime curd

Chocolate raspberry brownie with chocolate ganache

Mini cheesecakes with macerated cherries

Mini ice cream cones

Roasted peach & brown sugar meringues

Selection of chocolate truffles

Mini ice cream cookie sandwiches

Lemon tarts

Mini cinnamon donuts



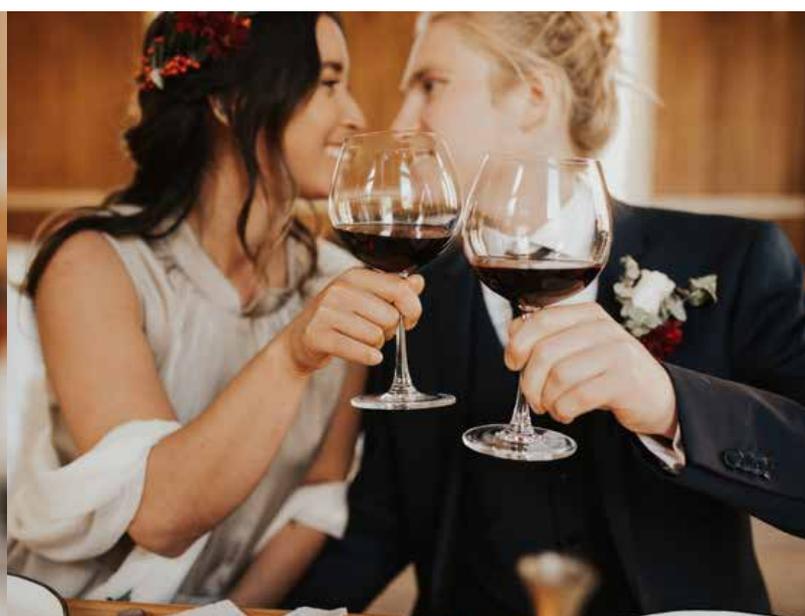


Beverages

\$75 inc GST per head for 4hours

or drinks on consumption

Cargo Brewery at Waitiri Creek offers the choice of a four hour beverage package for \$75 GST included per head or drinks on consumption with the following Cargo craft beer, Waitiri Creek wines and additional beverages.



Waitiri Wine

Stella Sauvignon Blanc 2016

Named after the owner's niece this wine has typical savvy characteristics - dry, crisp, acidic. Nice citrus and pear notes with a hint of gooseberry. Much lighter and less aggressive than Marlborough Sauvignon Blanc which is similar with most of the Sauvignon Blanc from Otago.

\$10 glass
\$40 bottle

Pinot Gris 2016

Pinot Gris is now the most planted non Pinot grape in Otago. Being a relation of Pinot Noir and Blanc it enjoys the climate we have in Otago (long hot days and cooler nights). Made in the French style so slightly off-dry with 7grams of residual sugar and ripe fruit give it an almost sweet taste to begin with. With oak being added it gives it a nice well rounded and creamy finish.

\$10 glass
\$40 bottle

Chardonnay 2015

This Chardonnay has a beautiful earthy nose with hints of citrus fruits and apple. Medium dry with a oaky lingering finish.

\$10 glass
\$40 bottle

Harriet Rose 2016

Named after the owner's god daughter when she was 10 years old, this 100% Pinot Noir Rose is a brilliant example of our Otago Rose. 12 hours of skin contact gives it a nice lush colour. A little bit sweet on the tip of the tongue followed with a nice dry finish. Hints of summer berries (strawberries and raspberries). There is also a natural tiny fizz which is truly unique.

\$10 glass
\$40 bottle

Pinot Noir 2014

Again this Pinot Noir has been aged in oak barrels for 12 months but is very different to the 2013 Pinot Noir even though it is from the same vineyard and made the same way. 2014 was a perfect growing season with long hot days with very little wind and rain. The fruit was able to ripen more so. This wine is a lot more fruit forward than the 2013. With lots of nice plums and dark berries with long silky tannins.

\$14 glass
\$56 bottle

Pinot Noir 2013

A beautiful savoury Pinot Noir with a lovely earthy nose. Think of forest floors and mushrooms with hints of succulent red fruits. Aged in French oak for 12 months this wine has a lovely oaky finish.

\$60 bottle



Cargo Beer and additional drinks

Cargo Lager

Bright gold in colour and captivating in aroma, Cargo Lager is refreshing and a easy drinking premium lager which offers perfect balance between malt sweetness and mild hop bitterness

5% ALC/VOL 300ml \$9

Cargo Pilsner

Light - bodied, smooth and well - balanced, the Cargo Pilsner is an all occasion beer which matches perfectly with a wide range of food. It has a hoppy, floral aroma with some malt leading into a soft mouth feel before lingering with an intricate, dry finish.

5% ALC/VOL 300ml \$9

Lillevik Alpine Cider

A crisp and refreshing apple cider with a perfect balance between sweet and dry.

5% ALC/VOL 300ml \$9

Pale Ale

Our Pale Ale is easy drinking like the Cargo Lager and Pilsner but packed with citrus - laden Cascade hops. It pours with an off - white head with big bubbles and an enticing aroma of hops and malt.

5% ALC/VOL 300ml \$9

IPA

The hand crafted Cargo Indian Pale Ale is jam packed with hoppy goodness. Dry hopped with Pacifica and Nelson Sauvin it is a vibrant beer with full bodied flavours of citrus and stone fruit with a hint of caramel. The finish is long, expressive and bittersweet.

5.9% ALC/VOL 300ml \$9

Waitiri Lager

A clean, refreshing and easy drinking NZ style Lager. Well balanced with a mild hop bitterness and crisp, dry finish. Waitiri: Thundering water

5% ALC/VOL 300ml \$9

Other drinks

Akarua Brut (Sparkling Wine) bottle only	\$45
Heineken Light 2.5%	\$7
Speights, Heineken & Steinlager Pure	\$9
Phoenix Juices	\$5
Phoenix Lemonade / Ginger beer	\$5
One pure Sparkling water	\$5
Tea & Coffee	\$4





Venue hire

Waitiri Creek exclusively - \$5,750 inc GST -
suited for 40 plus guests

Church and garden - \$2,875 inc GST -
suited for max 45 guests

With the church and garden option, Waitiri would remain open to the public but they would be hosted in the brewery garden so would be quite separate from the wedding party.

A 50% non refundable deposit will need to be paid on securing the date for your wedding and the other 50% to be paid no later than two weeks prior to the day.

The Church offers both privacy and prestige, perfect for an intimate celebration. This space caters for up to 45 guests for a seated meal, and a romantic ceremony location.

Please note if you are to have the ceremony and reception inside the church you

must allow 2 hours for the Cargo staff to transform the church into a reception dining or dance floor.

We highly recommend a marquee for weddings of more than 40 guests to feel completely comfortable. We have marquee options available on request at an additional cost. The marquee can be set up the day before and taken back down the following day. If you do require a marquee the Cargo staff are happy to organize this for you.

The venue is available for set up from 11am on the day of the wedding and all decorations and theming must be cleared and removed from the premises no later than 11am the following day.



Venue hire consists of

- Experienced and dedicated staff ensuring your day goes smoothly,
- Reception tables and chairs for up to 50ppl inside the church,
- 26 white wire chairs,
- Glassware including flutes, wine, and water glasses,
- Platters, Plates, Cutlery and Crockery if Cargo at Waitiri caters for the reception,
- Wine barrel for cake stand and registry signing table,
- Vintage lawn games including Petanque, Croquet, Cricket pitch and gear,
- Outdoor tables / chairs and sun umbrellas
- Wedding coordinator to work with you from start to finish
- Ample outdoor space and beautiful Mountain views with total privacy for you and your guests,
- Hamper with selected drinks and canapés for the bridal party available at an extra cost,
- Alternative indoor ceremony space in case of bad weather (Note: the Church can only seat up to 20 ppl and 50 ppl standing).

For a Wedding function Cargo Brewery At Waitiri Creek does not provide:

- Flowers
- Candles
- Tables and chairs for more than 40ppl
- Cutlery, crockery, and plates for more than 40ppl
- Table linen and napkins
- Place name - cards
- Printed Menus
- Marriage Celebrant
- Music
- Transfers

Please advice your Event coordinator if there are any other items you require and we can provide a custom quote.

General terms and conditions

1. A non - refundable deposit of 50% of the Venue hire is required to secure your wedding date.

2. The client agrees to make full payment including the food and drink package, no later then two weeks prior to the function and total outstanding balances immediately upon completion of the function. The final balance may be paid by credit card, direct transfer, or EFTPOS.

3. To ensure your requirements can be met, we request menu and beverage selections, final numbers and timing to be confirmed no later then 7 days prior to the function.

4. Candles have to be contained in glass bowls or protective plates at all times.

5. The client agrees to begin the function at the scheduled time and agrees to have all guests and other persons vacate the premises no later then 11:30pm

6. Cargo Brewery At Waitiri Creek will take all possible care but will take no responsibility for any loss or damage to any items or property belonging to guests or other persons during the function, we recommend the client take out their own insurance.

7. The client is financially liable for any damage sustained, or loss incurred to Cargo Brewery At Waitiri Creek property through their own actions or through the actions of their guests, contractors or sub contractors.

8. If the venue cannot be made available to the client for causes beyond the control of Waitiri, for example, fire, earthquake etc., Cargo Brewery At Waitiri Creek reserves the right to substitute a similar date but must give the client prior notification of the change. Under these circumstances only can the client opt to cancel the event and have the deposit refunded in full.

Please sign below your acceptance of our terms and conditions with the payment of your deposit to secure your date at our Venue.

Clients Name _____

Clients Signature _____

Date of Wedding _____

Todays Date _____





Kate Roberge photography

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