

ARTAUD & CO

W E D D I N G S & E V E N T S

Craigie Knowe Weddings 2024-2025

Capacity: 20-200 guests

Marquee Booking months: September-April

Cellar door- all year round

Marquee size: 12m width x 15m length

Venue Hire

50-120 guests

Friday-Sunday

September, October and April \$6000

November-March \$7150

Monday-Thursday

September, October and April \$5500

November-March \$6600

Public holidays

Up to 75 guests- Full venue hire rate

75-140- Full venue hire rate + \$400 surcharge

140-200- Full venue hire rate + \$800 surcharge

*Pricing includes GST

Inclusions

- Ceremony and reception from 3pm-11pm
- Hoecker style Marquee, 12m x 15m, clear walls, white ceiling (including 2 day setup and 1 day packdown from Friday-Sunday)
- Stunning photography options onsite in the vines/property
- Cellar door space
- Basic festoon lighting (marquee)
- Bar
- 40 x White Ceremony Chairs
- Tables including setup according to your seating plan
- Up to 120 Black Chairs including setup according to your seating plan
- Basic white linen tablecloths and napkins
- Crockery
- Cutlery (silverware)
- Plumm glassware (sparkling, white, red, pilsner)
- Wine barrels

Client provides

- Stylist and coordinator if desired
- Dressing of tables (linens, cutlery, crockery, glassware, decorative items)
- Gas heating if required (outdoors)
- Decorative items (flowers, candlelight contained in vessels, stationery, lighting etc)
- Dancefloor

Extras

- Firepits including setup, firewood and maintenance \$200 each (subject to total fire ban/owners agreement)
- Dressing of dining tables- POA

Venue Hire

10-40 guests

Friday-Sunday

September, October and April \$2750

November-March \$3300

Monday-Thursday

September, October and April \$2200
November-March \$2750

Public holidays
Full venue hire rate - add in

Inclusions

- Ceremony and reception from 3pm-11pm
- Stunning photography options onsite in the vines/property
- Cellar door space
- Tables
- Chairs (ceremony and reception)
- Basic white linen tablecloths, napkins, cutlery and crockery
- Quality branded glassware
- Wine barrels, qty

Client provides

- Stylist and coordinator if desired
- Linen tablecloths, napkins, crockery, cutlery if desired
- Heating if required (outdoors)
- Decorative items (flowers, candlelight contained in vessels, stationery, lighting etc)

Catering

In house Food packages

1.
8 Canapes to begin
Shared family style mains (2)
2 side dishes
Your wedding cake served on platters
\$110 per person + GST

Costings

\$6 each canape

\$45 main
\$14 sides
\$3 cake cutting on platters

2.
5 Canapes to begin
Entree (2) served alternate drop or 1 set dish
Mains (2) served alternate drop or 1 set dish
2 Side dishes
Your wedding cake served on platters
\$115 per person + GST

Costings

\$6 each canape
\$23 entree
\$45 main (plated)
\$14 sides
\$3 cake cutting on platters

3.
8 Canapes to begin
Plated mains (2) served alternate drop or 1 set dish
2 side dishes
Your wedding cake served on platters
\$120 per person + GST

Costings

\$6 each canape
\$55 main (plated)
\$14 sides
\$3 cake cutting on platters

Cocktail party

10 canapes per person
2 bowl meals per person
Wedding cake served on platters
\$99 per person

\$60- 10 canapes
\$30- 2 bowls

*Please get in touch to design a customised menu with our chef

Extras

Sourdough bread and cultured butter \$7.50pp + GST

Canapes \$6 + GST

Dessert (plated) \$15 + GST

Petit Fours \$7

Late night snack \$10 + GST (minimum 50 serves at 9.30pm-10pm)

Large Cheese board to serve 30 guests \$600 + GST

Grazing- charcuterie, cheeses, dips, crudites \$25 per person (minimum 50 guests)

Oyster Bar POA

Wedding cakes POA

Vendor meals \$50 each

Children \$50 + GST (2 courses) ages 3-12

BYO Catering team

We highly recommend the following caterers:

-Chris Lucas from What Grows

-Flint Kitchen

-Season & Fire

-Sabre Catering

-Silverbean Events

Terms

\$500 fee - use of the commercial kitchen

Food service staff must be hired via your chosen caterer

Catering team to provide service platters and cutlery

Other catering teams subject to approval & a \$500 bond payment is required

Beverages by Craigie Knowe Vineyard

Packages

Craigie Knowe Premium Range

Springvale Sparkling Salute

Sparkling Rose

Riesling

Pinot Gris

Chardonnay

Rose

Pinot Noir

White label Pinot Noir

Cabernet Sauvignon (Bordeaux blend)

Cabernet Merlot

Beer- Your selection of 2 heavy beers & 1 craft beer- Cascade Premium/Boags Premium/Crown Lager/Great Northern, Light Beer, Bicheno Beer- Session Ale

Willie Smiths Traditional Apple Cider

Non-alcoholic varieties- 0% Great Northern, 0% Willie Smiths Cider, a selection of soft drinks and sparkling water

6 Hours- \$95pp

Eg 4pm-10pm

7 Hours \$110pp

Eg 4pm-11pm

Craigie Knowe White Label Range

Springvale Sparkling Salut

Sparkling Rose

Pinot Gris

Rose

White label Pinot Noir

Cabernet Merlot

Beer- Your selection of 2 heavy beers & 1 craft beer- Cascade Premium/Boags Premium/Crown Lager/Great Northern, Light Beer, Bicheno Beer- Session Ale

Willie Smiths Traditional Apple Cider

Non-alcoholic varieties- 0% Great Northern, 0% Willie Smiths Cider, a selection of soft drinks and sparkling water

6 Hours- \$85pp

Eg 4pm-10pm

7 Hours \$100pp

Eg 4pm-11pm

Children/Teens \$50 per person (8-17 years)

Tab option

-List wine/beer/cider/spirits prices per bottle

-Minimum spend \$50 per person for all attending guest including children (pre-paid), with the balance payable on the evening

*Average spend \$60-\$100 per person

-Pre-selected beverages list for the duration of the reception

-Pre-ceremony beverage per guest- Available on a tab basis

-Cash bar available for spirits

Timeframe- October-March

-3pm for a 3.30pm Ceremony

-4pm-10pm or 11pm Reception

Timeframe- September & April

-2pm for a 2.30pm Ceremony

-3pm-9pm or 10pm Reception

*For the best wedding experience our cellar door and lunch service will cease prior to 2pm before your guests arrive (outdoor/cellar door space)

Sample Menu

-To be added

Listing information

Craigie Knowe Vineyard on the east coast of Tasmania provides a beautiful setting for your wedding. Located in Cranbrook, the heart of the east coast wine region, we are the oldest vineyard on the coast and have five picturesque hectares under vine.

With the area settled in the 1820's and the original house built in the 1840's, our beautiful stone buildings, timber cellar door and surrounding vines offer a gorgeous and romantic backdrop for your big day.

Our new marquee is the perfect space to celebrate and many brides and grooms celebrate long into the evening, under the famous Tasmanian starry skies.

Location

Located on Tasmania's stunning East Coast
80 Glen Gala Rd, Cranbrook TAS 7190

Type of Property

Boutique Vineyard

Wedding Size

Intimate weddings from 20-50 guests inside the cellar door

Large marquee weddings from 50-200 guests

Type of Access

Car, Bus, Helicopter, Bush Plane

Inclusions

Venue Hire from \$5000 (50-120 guests)

~Including Hoecker marquee, tables, chairs, basic cutlery, crockery, glassware, white linen tablecloths and napkins, wine barrels, bar, festoon lighting, cellar door space, up to 40 white ceremony chairs

Venue Hire from \$2000 (10-40 guests)

~Including tables, chairs, basic cutlery, crockery, glassware, white linen tablecloths and napkins, wine barrels, cellar door space, up to 40 white ceremony chairs

Client provides

- Stylist and coordinator if desired (Please note if we are styling your wedding we will replace the chairs, lighting & assets to suit our modern designs)
- Linen tablecloths, napkins, crockery, cutlery if desired
- Heating if required (outdoors)
- Decorative items (flowers, candlelight contained in vessels, stationery, alternative lighting etc)

Catering from \$99-\$120 per person or BYO Catering Team with use of commercial kitchen

Beverages Tab or Packages from \$85-\$110 per person

Nearby accommodation options

Swansea

Wagner's Cottages
Waterloo Inn
Swan Motor Inn
Belmont Homestead

Bicheno

Beachfront Bicheno
Diamond Island
Apartments on Fraser

Coles Bay

Freycinet Holiday homes
Edge of the bay
Saffire
Freycinet lodge

Camping available onsite