

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

50-200 guests

Using our catering	Using outside Catering

Friday-Sunday

September and April \$3000 \$3000 October-March \$3500 \$4000

Monday-Thursday

September and April \$2500 \$3500 October-March \$3000 \$3500

Public holidays

Up to 75 guests- Full venue hire rate 75-140- Full venue hire rate + \$1000 surcharge 140-200- Full venue hire rate + \$1500 surcharge

*Pricing includes GST

Inclusions

- Ceremony and reception from 3pm-11pm
- Hoecker style Marquee, 12m x 15m, clear walls, white ceiling (including 1 day setup and 1 day pack down 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)
- Dance floor or use the cellar door

Extras

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

Barn / Cellar door Venue Hire 10-40 guests

Using our catering	Using outside catering
Friday-Sunday	
September and April \$1800	\$1800
October-March \$2500	\$3000
Monday-Thursday	
September and April \$1500	\$1500
November-March \$2000	\$2500

Public holidays

10-40- Full venue hire rate + \$1000 surcharge

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
- Plumm glassware (sparkling, white, red, pilsner)
- 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 person2 bowl meals per personWedding 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
- -Matsons
- -Season & Fire
- -Wattlebanks
- -Hubert & Dan

Terms

Use of the commercial kitchen included

Food service staff must be hired via your chosen caterer

Catering team to provide service platters and service cutlery

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

Beverages by Craigie Knowe Vineyard

Craigie Knowe Premium Range

Springvale Sparkling Salute

White Label Sparkling Rose

White Label Pinot Gris

Estate Chardonnay

White Label Rose

Estate Label Pinot Noir

Estate Label Cabernet Sauvignon (Bordeaux blend)

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

5 Hours- \$90pp

6 Hours \$100pp

Craigie Knowe White Label Range

Springvale Sparkling Salut

White Label Sparkling Rose

White Label Pinot Gris

White Label Rose

White label Pinot Noir

White Label 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

5 Hours- \$80pp

6 Hours \$90pp

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 (prepaid), 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 or later
- -4pm-10pm or 11pm Reception or later

Timeframe- September & April

- -2pm for a 2.30pm Ceremony or later
- -3pm-9pm or 10pm Reception or later

Talk to us if you need different times

*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 20-40 guests inside the cellar door Large marquee weddings from 40-200 guests

Type of Access

Car, Bus, Helicopter, Bush Plane

Inclusions

~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

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