



**F.A.W.C! Summer
Series Event
Programme**

**35+ events in stunning
Hawke's Bay locations**

HAWKE'S BAY

F.A.W.C! 

FOOD AND WINE CLASSIC

14th ~ 23rd March 2025



Welcome to the 2025 F.A.W.C! Summer Series

Returning for a remarkable 13th year, Hawke's Bay's famed foodie festival F.A.W.C! promises to delight tastebuds with celebration after celebration of the region's bounty.

With local heroes being joined by a stellar cast of visiting talent, opportunity abounds to experience incredible cuisine in many of Hawke's Bay's most stunning urban and rural locations.

Take your pick from 35+ events over 10 days, with everything from the F.A.W.C! Grand Long Lunch [\[page 6\]](#) to street parties, intimate dining, vintage experiences, and collaborations of cuisine and culture.

Hawke's Bay's inclusion in the Great Wine Capitals Global Network is again a feature of the programme, with an exclusive guided tour of four incredible vineyards [\[page 12\]](#), and a wine and food showcase of fellow Great Wine Capital – Mendoza, Argentina [\[page 18\]](#).

So, when you're New Zealand's Food and Wine Country, you need a culinary festival that delivers on that promise. In 2025, F.A.W.C! Food and Wine Classic does that, and more!



Great Wine Capitals
GLOBAL NETWORK | A WORLD OF EXCELLENCE
HAWKE'S BAY | NEW ZEALAND

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Events



HASTINGS CBD | WALK UP

Hastings Meatball Festival

FRIDAY 14TH MARCH

17:30PM - 20:30PM | WALK UP

Roll up and have a ball [literally] at the inaugural Hastings Meatball Festival. Sink your teeth into delicious, creative takes on the classic meatball, with Hawke's Bay bakers, butchers, chefs, and cooks battling it out for your Visitor's Choice vote. Smothered in sauce, spicy, plump, and porky or classic and crumbed in a bag, you will be spoiled for choice.

Add some live music, beverage pop-ups, games, and an atmosphere buzzing with energy, and you've got a family recipe for an unforgettable evening.

Come hungry and leave stuffed to the meatball max.

The Hastings Meatball Festival – it's messy, it's mouthwatering, and you won't want to miss it.



ELEPHANT HILL WINERY | TE AWANGA

Unlikely Companions - A Cocktail Party

FRIDAY 14TH MARCH

18:00PM - 20:30PM | \$150PP

An exciting collaboration between Elephant Hill chef Ben Cruse and Hawke's Bay's newest spirits brand, this is a cocktail evening not to be missed.

Food and wine pairings are well documented, but during this exclusive free-flowing event, a selection of Ben's canapes and small plates are expertly matched to a series of divine cocktails mixed using fresh local ingredients and Unlikely Companions' botanical gin blends.

Enjoy the sweet sounds of local music while you bar-hop your way around this beautiful winery, where pop-up cocktail carts serve enticing, interesting creations, and there's also a chance to vote for your favourite food and beverage combination.

Ticket price includes: welcome drink, 4 cocktails, roaming canapes at each bar, 2 small plates and live music.





Craggy Range Winery | Havelock North

Captain and Commander

FRIDAY 14TH MARCH

18:00PM - 22:30PM | \$275PP

Who is calling the shots?

Join Craggy Range's Executive Chef Casey McDonald and Wine Experience Manager Michael Bancks for a kitchen switch-up that both harnesses Casey's creativity and tests Michael's curatorial skillset.

For one night only, Casey hands the big food decisions to his colleague, who will design a menu based around the wines he plans to serve from Craggy's Family and Prestige collections. With a background living in France and working as a sommelier in exceptional French restaurants, Michael will draw on some of his travel experiences, instructing Casey to design a four-course dinner that is bound to impress.

Expect Craggy's award winning service, plate after plate of beautifully presented food and perfectly paired wines served to your long table in the Craggy Range courtyard, under the stars.



Farmhouse Kitchen | Havelock North

The Laden Table workshop with Ashia Ismail-Singer

SATURDAY 15TH AND SUNDAY 16TH MARCH

10:30AM - 14:00PM | \$155PP

Roll out the apron and roll up your sleeves at Farmhouse Kitchen with truly global chef, Ashia Ismail-Singer. Ashia has Indian heritage, grew up in Malawi, spent time in the United Kingdom as a youngster, then travelled to New Zealand where she now lives with her Kiwi husband and family. During her workshop, she'll be drawing on recipes from her latest cookbook, *The Laden Table*, to dish up a gently spiced Indian-inspired feast that will surprise and delight!

Begin your morning with a glass of masala chai and pani puri, while you hear Ashia's story, learn her background and discuss her love of entertaining.

Next, you'll gather around the benches to make spinach fritters, parmesan-crumbed paneer, a biryani that bursts with flavour and pistachio cream rolls, before enjoying the fruits of your labour with your fellow cooks.

There will be plenty of opportunity to chat, learn, and ask questions as you delve deep into the food of India in this very special one-off workshop.

Ashia's books will be available to purchase on the day [\$60].

Events



CHURCH ROAD WINERY | TARADALE

Church Road Chardonnay Experience

SATURDAY 15TH MARCH

11.00AM - 14:00PM | \$190PP

Join Church Road's winemaking team on a very special journey to engage the senses and stimulate the palate.

Church Road Winery brings to F.A.W.C! a uniquely immersive experience helping to create one of the team's most recognised and awarded wines - Church Road Grand Reserve Chardonnay. You will be guided on an intimate tour of the winery, as you learn about Church Road's Chardonnay winemaking philosophy. See for yourself how the vintage is managed behind the scenes, with an exclusive invitation to come back to the winery throughout the following year and see how your 2025 Chardonnay is developing. You might even choose to get hands-on and stir and top a barrel of wine! Enjoy a guided tasting of 9 vintages of Chardonnay from the Grand Reserve and TOM ranges, and experience how cellar age transforms this varietal. Finally, a relaxed platter lunch accompanied, naturally, by wine concludes your experience. Once the 2025 Grand Reserve Chardonnay is released, you will be sent a gift set of Church Road Grand Reserve Chardonnay 2025 to enjoy at home.

Ticket price includes vintage and winery experience with a member of the winemaking team, current and back vintage Chardonnay wine tasting, platter lunch and glass of wine. A gift set will follow as a reminder of your day.





AHURIRI AND NAPIER CBD | WALK UP

The Coastal Cocktail Trail

SATURDAY 15TH MARCH | 12.00PM - 16.00PM

WEDNESDAY 19TH MARCH | 16.00PM - 21.00PM

BUS TICKET COST: \$15



Get ready to sip, savour, and soak up the festive vibes with Napier's best mixologists! The Coastal Cocktail Trail is your chance to explore the finest bars in a spirited, self-guided tour through Napier CBD and Ahuriri.

Here's how it works:

Grab your Coastal Cocktail Passport and set off on a multi-stop journey through Napier's vibrant city centre and the charming seaside suburb of Ahuriri. Start your journey wherever you like!

Enjoy signature cocktails and delicious bites at each stop, all served with warm hospitality and summer vibes.

Optional transport between Napier and Ahuriri is available for just \$15 return, so you can visit them all.

This is a free event where you're in control—choose your pace and your route. Simply pay for the sips and snacks you enjoy along the way.

Win Big: Visit two or more participating venues, collect stamps in your passport, and hand it in at the end of your trail for a chance to win one of two \$250 gift vouchers!

Whether you make a day of it or spread the fun over two days, the Coastal Cocktail Trail is the perfect way to unwind, explore, and experience Napier's cocktail culture like never before.

Round up your crew, grab your passport, and get ready for a spirited adventure!

Participating venues: National Distillery, Shed 2, Gintrap and Madame Social, Market Street, Goldies, Matisse* and Rogue Hop.

*correct at the time of printing

SECRET LOCATION

Grand Long Lunch

SATURDAY 15TH MARCH | 12.00PM - 16:30PM | \$295PP

Back for its third year, the Grand Long Lunch is heading to a new secret location, with new chefs on board and new wines to be discovered.



Situated in a picturesque corner of New Zealand's Food and Wine Country, the Grand Long Lunch is the cornerstone event of F.A.W.C! and a not-to-be-missed event.

This year we've teamed up with Editor and renowned foodie Kelli Brett to celebrate some of Cuisine's outstanding chefs and hatted restaurants around the country. The five-course menu will showcase dishes from Chef Sam Clark, Central Fire Station Bistro 🏆🏆 and Rosewood Cape Kidnappers Pastry Chef Claire Hunter and will welcome chefs Georgia van Prehn, winner of the One to Watch at the Cuisine Good Food awards 2024, Mr Morris Auckland 🏆🏆 Cuisine Chef of the Year Cory Campbell, The Grove Auckland 🏆🏆🏆 and the chef behind the American Express Restaurant of the Year for 2024 Ben Bayly, Ahi Auckland.

Each course will be matched with a spectacular Hawke's Bay wine.

And with bus transfers included in your ticket price, everything has been thought of. All that's left to do, is book!

To plan your day, please allow for bus transfers to begin from 10.45am and return at 5.30pm. Bus transfers will be from Napier, Hastings and Havelock North. Further details will be sent to guests closer to the event. When purchasing your tickets, please select an add-on to let us know which bus transfer location you would prefer.

Due to the nature of the event, we are unable to cater for dietary requirements.



THE HAWKE'S BAY CLUB | NAPIER

Love Me Tender

SATURDAY 15TH MARCH
14:00PM - 18:00PM | \$150

What could be more quintessentially Kiwi than a barbeque on the lawn?

Experience the serene grounds of the Hawke's Bay Club – a charming property whose beauty is usually reserved only for its members – and a mouthwatering barbeque featuring choice Angus cuts from Three Rivers Beef.

This event promises a relaxed atmosphere, just like your barbeques at home, but with the expert team at Design Cuisine preparing your meal and grilling flavourful homegrown Angus beef to perfection. Tender, utterly delicious, and served with a selection of incredible Hawke's Bay wines.

Whether you're a barbeque beginner, an enthusiast or simply seeking a fun event to enjoy with friends, this is the one – great food, a fabulous location and the opportunity to spend time within the surrounds of a private members' club right here in Hawke's Bay.

Ticket price includes: bubbles on arrival, platters, BBQ main meal and 2 glasses of Hawke's Bay wine.



BAREKNUCKLE BBQ | HASTINGS

Knight of the Long Table

SATURDAY 15TH MARCH
16:00PM - 22:00PM | \$125PP

Hear ye, hear ye! This will be one of the most unique events F.A.W.C! has ever hosted.

Think pigs on spits, tomahawk steaks, flame-kissed poultry, gallons of Hawke's Bay wines and beers, and maybe even a goblet of honey mead or two!

Knight of the Long Table is an immersive medieval-style banquet featuring the finest local meat and freshly harvested produce, all cooked over fire using local fruit wood.

Three pitmasters – Jamie Hohipuha, owner of Bareknuckle BBQ, Mike Moloney of Silence of the Lambs and Brendon James from Ministry of BBQ – will create a wonderful visual spectacle as they prepare your feast over live fire, answering any questions you might have about preparation and technique.

Your ticket includes appetisers, your banquet dinner, and three drinks, with a cash bar available to those wishing to make merry into the night.

Events



MISSION ESTATE WINERY | TARADALE

Moonlight at the Mission

SATURDAY 15TH MARCH

18:30PM - 22:30PM | \$175PP

Napier's iconic Mission Estate is transformed into a moonlit wonderland, for a special dinner that entices and entrances. With tables adorning the hilltop lawn (weather permitting of course), you'll begin with a glass of Mission Fête wine, canapés, and music.

The three-course seated meal featuring Silver Fern Farms, as well as an array of delicious locally grown produce, is accompanied by some of Mission Estate's hero wines – and the evening ambience is care of the Mission's wonderful events team – think fairylights, flowers and candles. An occasion to savour, under the stars.

Ticket price includes: Canapés + glass Mission Fête wine Sparkling Cuvée on arrival, 3 Course meal and Mission table wines.



ELEPHANT HILL WINERY | TE AWANGA

Sea, Earth + Stone: An Elemental Lunch

SUNDAY 16TH MARCH

12.00PM - 14.30PM | \$150PP

An exquisite lunch sourced, prepared and cooked with consideration to the elements, savour dishes that truly reflect a sense of place.

Chef Ben Cruse, new to Elephant Hill but with a history of fine cuisine spanning Craggy Range, The Old Church and Michelin-starred UK eatery, The Yorke Arms, uses techniques such as brining, baking, and cooking over coals to showcase how utilising sea, earth and stone can influence flavour.

Canapes and a welcome drink will greet you as you arrive at the winery. Then, over four courses served to your table against a backdrop of stunning coastline, you'll enjoy wine matches from the vineyard's Sea, Earth and Stone single vineyard range.

If you're in your element at a long and leisurely lunch, this event is one for you.

Ticket price includes: welcome drinks and canapes followed by a 3 course lunch with matching wine.





ST GEORGES RESTAURANT | HAVELOCK NORTH

The Constant Gardener - A Celebration of Local Flora

SUNDAY 16TH MARCH

12:30PM - 15:30PM | \$110PP

Unearth the treasures of St Georges' garden during a serene, three-course lunch that both showcases vibrant flavours and pushes the boundaries of culinary artistry.

This intimate celebration, held onsite at St Georges Restaurant, combines the rich offerings of the surrounding gardens with produce from selected local suppliers.

Beginning with a welcome drink, garden tour and brief but informative talk, you'll then be seated for a carefully crafted three-course menu, composed by head chef Francky Godinho and his wife, Kat, and highlighting the connection between farm and table. Each dish tells a story of sustainability and local flavour.

The Constant Gardener celebrates the essence of our region, the beauty of our flora, and our deep connection with the land.

Ticket price includes: Welcome drink on arrival, 3 course plated set menu and a gift from our garden.



HAVELOCK NORTH VILLAGE | WALK UP

BLENDED Havelock North

SUNDAY 16TH MARCH

13:00PM - 17:00PM | WALK UP \$15

A vibrant celebration of local wine, food and art, all set within beautiful and bustling Havelock North village, BLENDED is collaborative event showcasing the best of the local art and wine scene.

Explore an inspiring selection of works from five talented local artists, curated by Muse Art Gallery, and witness the magic of Cinzah Merkins' live mural painting. Sip on exquisite drops from beloved local wineries, enjoy a refreshing craft beer from Giant Brewing, and indulge in plates from Piku and Fork & Noise. Nestled behind Porter's Boutique Hotel, a pop-up garden bar awaits—a chic and inviting space curated for you to relax, sip, and savour every moment. Malo will be serving up a Raw Bar featuring freshly shucked oysters and other seafood delights, while Smith & Sheth will have tasting stations scattered throughout the courtyard for you to savour. With live music adding to the ambiance, this promises to be an unforgettable day.

What a line-up and an amazing, affordable day out.

Walk up event. \$15 on arrival gets you a glass and 3 tokens. Additional tokens are \$3.00 each.

Events



MISTER D | NAPIER

High Jinks

SUNDAY 16TH MARCH

14:00PM - 17:00PM | \$135PP

An afternoon high tea event that's one part refined, several parts rock n roll.

Mister D's pastry chef has tweaked the traditional high tea repertoire to offer a range of stunning savouries and tempting sweet treats to entice both newcomers and D-votees.

Join the high jinks and be part of a culinary adventure, with award-winning rosé provided by Poppies Martinborough, barista-made coffee and a punchy fruit tea option also on offer.

The vibes will be rambunctious at this one – expect chatter, laughter and if the mood takes you, there's live music to get you off your seat and onto the D-floor.

Ticket price includes: A mixture of savoury and sweet items presented on a high tea stand, 2 x 150ml glasses of Poppies rosé, iced tea and barista coffee.


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STAR ALLIANCE MEMBER 



CLEARVIEW ESTATE | TE AWANGA

Decorum and Mischief

**SUNDAY 16TH MARCH
14:00 - 17:00PM | \$135PP**

Immerse yourself in vintage vibes at Clearview Estate, perched on the wild Te Awanga Cape Kidnappers coastline.

For this one-off occasion, the accomplished Clearview team will dress to impress in their Art Deco apparel and implore guests to do the same! Serving shared platters throughout this long lunch event, there'll be a swing band to entertain and vintage cars to view, not to mention a seated wine tasting to begin, desserts to finish, and a guided tour for those who wish to see the inner workings of this award-winning vineyard. Tastings of Clearview's premium products are available throughout the day, and there's a cash bar for additional purchases.

Naughty and nice, decorum and mischief – an undoubtedly Clearview combination!

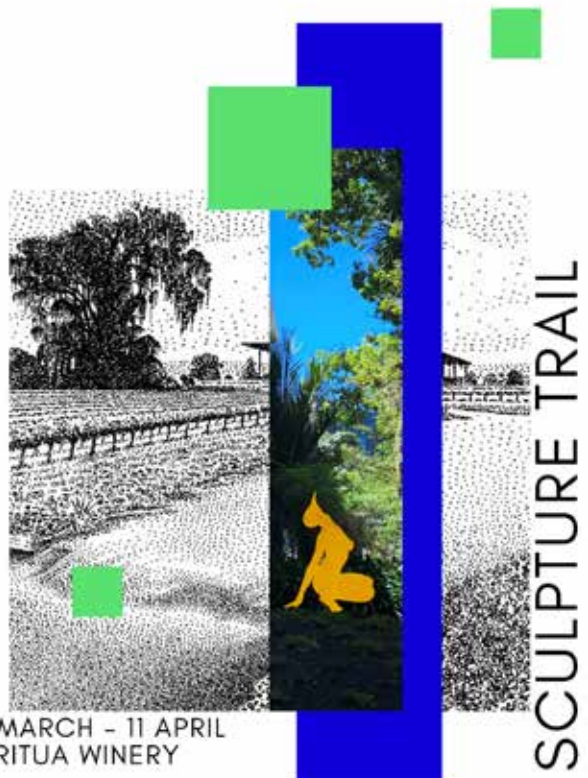
Set amidst the serene landscape of Paritua winery and timed to co-incide with F.A.W.C!, the Bridge Pa Sculpture Trail is an opportunity to experience both fine art and fine wine. Featuring curated installations from regional artists, the entry fee helps to support local community charity, Arts Inc. Heretaunga whose guidance has assisted many Hawke's Bay sculptors, painters and printmakers on their art journey.

You're invited to explore the trail at your own pace, stopping off for a tasting at the cellar door and a delicious platter highlighting the flavours of the region, provided by Deliciosa restaurant if you're peckish.

And if you have little FAWC!ers, time your visit for one of the trail's Sunday family days, where scavenger hunts and kid-friendly art stations will keep them entertained!

The Bridge Pa Sculpture Trail will run from 14th March to 11th April.

BRIDGE PA



14 MARCH - 11 APRIL
PARITUA WINERY

WWW.ARTSINC.CO.NZ

PARITUA

SCULPTURE TRAIL

Events



ROSINA EATERY | HASTINGS

Tour NZ's Great Wine Capital

MONDAY 17TH MARCH

9:30AM - 16:00PM | \$195PP

A guided tour of our very own Great Wine Capital region, this event is being offered for the very first time at F.A.W.C! with winemaker Gordon Russell as your knowledgeable companion. You'll visit four incredible vineyards, each one sited on gravels deposited by the Ngaruroro River and producing some of Hawke's Bay's finest wine. Beginning with a tasting upstream at the beautiful setting of Easthope Family Winegrowers with Rod and Emma Easthope, you'll then follow the river downstream to Two Terraces Vineyard, the source of many of Hawkes Bay's finest Chardonnays and alternative varieties including Chenin Blanc, Albarino and Gamays. Hear from growers Ian and Linda Quinn what it takes to grow great grapes, while sampling wine from the vineyard and enjoying one of Linda's famous cheese scones. We'll then follow the river further downstream to Trinity Hill in the heart of the Gimblett Gravels for a casual and delicious lunch before sampling a selection of fine Gimblett Gravels wine. Our last stop will be at Alpha Domus in The Bridge Pa Triangle to hear the story of this long-established producer and taste a selection of wines that showcase what makes these red gravel soils special.

This is no ordinary wine tour - just 16 places available and not to be missed.

The Tour will depart Rosina Eatery at 9.30am and return to the same location at 4.00pm.

Ticket price includes: wine tasting at 4 wineries, morning tea, lunch Coach travel and guide.





Hawke's Bay, in great company

When Hawke's Bay was named a Great Wine Capital of the world in 2023, it elevated the region to sit alongside destination heavyweights such as Bordeaux, Napa Valley, Verona and South Australia. So, what makes this humble corner of Aotearoa a bucket list destination? Read on to find out.

Hawke's Bay is one of just 12 regions or cities worldwide to be named a Great Wine Capital of the world and the only one in New Zealand that can claim this honour.

Bestowed on destinations that deliver a preeminent wine tourism experience, achieving Great Wine Capital status is no easy feat.

Each of the Great Wine Capitals have their own point of difference.

In regions such as Bordeaux, the destination's grandeur and history are in plain sight; Napa Valley's vast swathes of vine-covered hillside stretch as far as the eye can see; while Verona's wine culture is embedded in day-to-day life.

In Hawke's Bay however, the region's point of difference is its laid-back yet attentive hospitality. It is the understated magic that welcomes visitors to both a sprawling wine estate

or boutique vineyard, and makes both places feel like home.

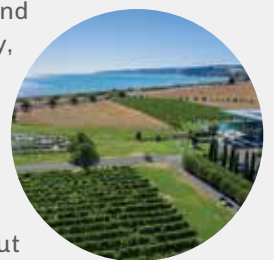
It is the region's extensive array of provenance-led culinary experiences. And the wine itself, which is second to none.

Blessed with some of the best wine-growing soils and climates in the country, Hawke's Bay produces wines that stand alongside those from the most notable wine regions in the world. In fact, Hawke's Bay wine is now so esteemed that 12 brilliant drops have become the very first from New Zealand to be sampled at Cité Du Vin, the world-famous cultural venue dedicated to wine in Bordeaux, France.

While the world's most discerning wine lovers savour a taste of Hawke's Bay, it is Kiwis at home who can most easily plan a

trip to the world's newest Great Wine Capital this summer.

Hawke's Bay sunshine is quick to make visitors switch into holiday-mode. The undulating limestone cycleways connect cellar doors with cafes, artisans and stunning scenery, and visitors to this Great Wine Capital can enjoy outdoor concerts and events throughout summer.



So, if you're looking to tick off the great wine destinations of the world, why not start with Aotearoa's own Great Wine Capital – Hawke's Bay.



Events



MANGAPAPA HOTEL | HAVELOCK NORTH

Salt and Smoke

THURSDAY 20TH MARCH

18:00PM-21:30PM | \$190PP

Before we had refrigerators, we had salting, brining, smoking, pickling and preserving – techniques that were once commonplace in kitchens around the country. For this very special one-off event at Mangapapa Hotel, we celebrate this 140-year old heritage building, its grounds and its legacy, creating an exceptional dining experience that draws on food preservation practices from decades past. Over four courses, each served with its ideal wine match, you'll journey through history, with a menu focused on local produce, and paying respect to Mangapapa's most famous residents, Sir James and Lady Wattie.

Ticket price includes: 4 courses with matching wines.



MISTER D | NAPIER

Flame, Ice, Vine

THURSDAY 20TH MARCH

18:30PM-22:30PM | \$185PP

A beach-style barbeque smack bang in the city! Join the hospitable Mister D team for an evening of sizzling Kiwi bach kai, cold seafood platters, and some secret surprises whipped up by your hosts David Griffiths and Prue Barton.

Mussels, paua, crayfish, sashimi, oysters and the quintessential barbequed lamb, it's the kind of food that makes the mouth water and pastes a smile on the dial, in a relaxed shared-table environment where you're bound to feel right at home.

Let's not forget the wine! Winemakers from Askerne and Trinity Hill along with Brandon from wine merchants Dhall and Nash will show off some of their favourite drops, offering tastes of their best and brightest wines to compliment the amazing food the Mister D team will be creating. To finish, meet James from Craggy Range Sheep Dairy who will showcase a range of his award-winning Hawke's Bay cheeses.

Ticket price includes: Arrival drink, 3 course family style meal with 6x 75ml tasting glasses of wine.



MILLAR ROAD | HASTINGS

San Telmo Fire

WEDNESDAY 19TH MARCH

18:30PM - 21:30PM | \$160PP

San Telmo is the oldest neighbourhood in Argentina's capital, each street lined with steak houses, and the aroma of charred beef an ever-present companion. For one night only, luxury lodge Millar Road transforms into a parilla, hosting chef Corradino Anselmi from Auckland institution El Sizzling Chorizo, alongside Sam Clark and the Central Fire Station Bistro team.

Expect a modern spin on a San Telmo grill experience – tender cuts, punchy flavours, and wine selections from The Supernatural Wine Co. whilst overlooking their vines. Beginning with a sparkling and snacks, and moving through a menu focused on perfectly seared and lightly smoked premium meat, followed by decadent Central Fire Station desserts, be whisked away to Argentina this F.A.W.C!



K KITCHEN | NAPIER

Kompatible

THURSDAY 20TH MARCH

18:00PM - 21:00PM | \$90PP

A perfect match in every way, Napier's K Kitchen, which occupies the ground floor of the city's iconic Art Deco Masonic Hotel, teams up with Askerne Wines to showcase how complimentary flavours can beautifully enhance a meal.

Prepare for a three-course dinner menu that highlights some of the best produce of the region, paired with a handpicked selection of Askerne wines. There's an opportunity to hear from the Askerne team, who have recently celebrated their 21st birthday, and from K Kitchen's own executive chef Bhuwan Kala.

Come hungry, get cosy, and enjoy fine hospitality and great wine and food connections at K Kitchen's Kompatible.

Ticket price includes: 3 Course set menu (Entree, Mains & Dessert), each course paired with a glass of wine.

Events



TRINITY HILL WINERY | GIMBLETT GRAVELS

Experience Winemaking with Trinity Hill

FRIDAY 21ST MARCH

16:30PM-19:30PM | \$150PP

Join us for an exclusive wine blending experience at Trinity Hill's iconic winery on the Gimblett Gravels! Immerse yourself in the art and science of winemaking as you create your own red blend, "The Gimblett," with guidance from our expert team. On arrival, enjoy a glass of our 'new' Emma 2024 before collaborating in small groups to learn the art of the blending process and crafting your own unique blend using components from our 2024 vintage red wine. Trinity Hill's Chief Winemaker, Warren Gibson, will taste each group's blend and award the winner. Trinity Hill will bottle the winning blend and label the wine with a specially designed label to commemorate your time at the F.A.W.C! event. After all the hard work is done, sit back and savour the charcuterie platters accompanied by a 50ml pour of Gimblett Gravels' "The Gimblett," showcasing our winemaking team's favourite vintages.



PASK WINERY | HASTINGS

La Vie en Pask

FRIDAY 21ST MARCH

18:00PM-22:00PM | \$150PP

Step into a world of French elegance at Pask Winery's stunning new venue, where culinary magic meets the art of winemaking for a memorable evening with Peta Mathias.

One of this country's most celebrated gastronomes, personalities and authors, Peta will share adventures from a life lived boldly in both France and Aotearoa New Zealand while you enjoy a sumptuous multi-course dinner inspired by the rich flavours of her second home. Sip fine wines expertly chosen by the Pask team — from sparkling bubbles to velvety port — and allow yourself to be captivated by both Peta's wild stories and her passion for excellence in food.

La Vie en Pask promises to ignite some French fervour in even the most committed Anglophile. Bon appetit!

Ticket price includes: A glass of Pask Methode Traditionelle served with canapes, Pork Rilette and bread to the table, followed by wine matched 3 course menu.





ST GEORGES RESTAURANT | HAVELOCK NORTH

An Ocean Odyssey

FRIDAY 21ST MARCH

18:00PM-22:00PM | \$150PP

In collaboration with Saltwater Seafoods, St Georges brings you an extraordinary dining experience that celebrates the flavours of the sea.

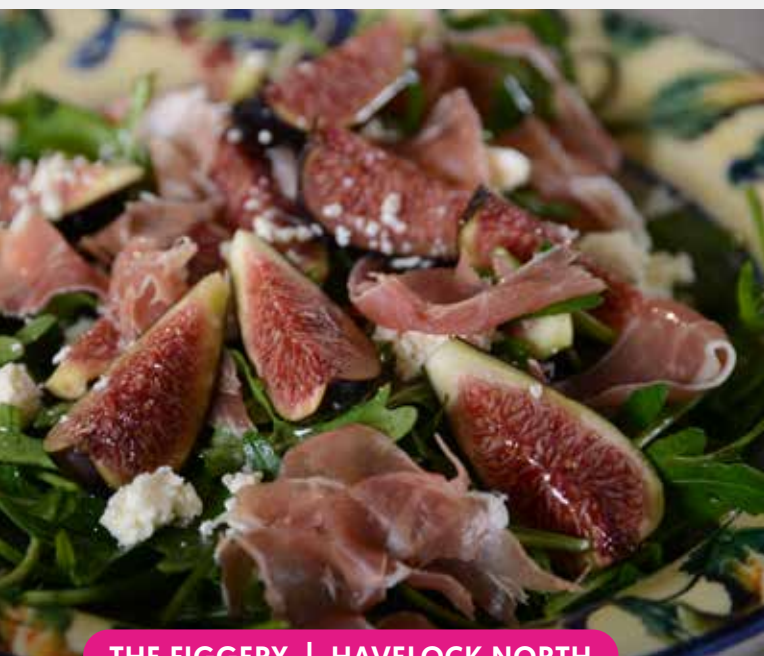
Expect a shared seafood feast that highlights the freshest, sustainably sourced ingredients from Hawke's Bay's coastal waters.

Beginning with raw bar platters containing the morning's catch and capturing all the natural goodness of the Pacific Ocean, this is followed by an array of thoughtfully crafted seafood dishes, perfect to share with the guests you bring and the friends you make at this communal event.

You'll also hear the stories behind the sourcing and preparation of your meal, and learn more about St Georges' commitment to community and partnership.

Gather around the table, taste, share and discover. This promises to be a most memorable dinner for any seafood lover.

Ticket price includes: Welcome drink on arrival, 4 course shared style dinner.



THE FIGGERY | HAVELOCK NORTH

FIG Classic with Annabelle White

SATURDAY 22ND MARCH

11.30AM-14:00PM | \$120PP

Celebrate the glorious fig with our special guest and lifelong fig enthusiast, Annabelle White.

Hosted by Te Mata Figs, in a stunning marquee overlooking the orchard, you'll begin with a glass of wine curated by Doug Haynes of Hawkes Ridge Wine Estate, and a wander through the trees. Take in the glorious views and heady scent of fresh fig leaves and pick a perfectly ripe fig or two to enjoy later! Back in the marquee, indefatigable cooking personality Annabelle White will amuse and entertain, demonstrating a simple fig entrée that - with a little figgery pokery - you will make at your table for the first course.

Lunch is designed by Annabelle and the Figgery chef team and is certain to delight, with recipes to take home. An homage to the versatile fig, numbers for Fig Classic are extremely limited, so be quick to meet a very special foodie, and enjoy our very best fruit.

What's included in the ticket price: 3 course lunch including fig tour and figs, wine with meal, and Annabelle White demonstrations.

Events



THE OLIVE SHED | BLACK BARN VINEYARDS

Great Wine Capitals: Mendoza Showcase

SATURDAY 22ND MARCH
HAVELOCK NORTH
12:00PM-15:00PM | \$150PP

A dusty tree-line road, surrounded by vines, leading to a rustic estancia. This year, be transported to Argentina during a special visit to the Black Barn Olive Shed for a Great Wine Capitals showcase.

To mark Hawke's Bay's inclusion as a Great Wine Capital, and following on from 2024's Adelaide focus, the wines of Mendoza will be celebrated... with a little help from some friends.

Join chef Corrandino Anselmi (El Sizzling Chorizo, Auckland) and Florencia Menehem (Baked, Central Fire Station Bistro) who'll bring an authentic taste of Mendoza to Hawke's Bay using fresh local produce. Over three courses, preceded by appetisers and sparkling wine on arrival, you'll explore the inspiration, ingredients and techniques of Argentinian cooking, with Simon Nash MW on hand to select fine wines from Mendoza and talk through the hallmarks of top drops from this important wine producing region.



THE HANGER | TENNYSON STREET | NAPIER

Tacoteca Takeover 2.0

SATURDAY 22ND MARCH
12:00PM-21:00PM | WALK UP

After the roaring success of last year's event, Tacoteca is back for a re-up!

Wander in from midday Saturday for a fantastic afternoon of free entertainment, delicious drinks, and pay-as-you-eat taco goodness.

With taco experts Jean Brito and team flown in from Tacoteca, Auckland (check them out in the City Works Depot), Hands Down providing their Hawke's Bay made preservative-free fresh corn tortillas, a local selection of frosty tap beers, and wine from some favourite local producers.

All are welcome at this very special walk-up event, expect great food, great vibes, right in the heart of Napier CBD.





ADVINTAGE CAR PARK | HAVELOCK NORTH

Taittinger Oyster & Whitebait Street Bar

SATURDAY 22ND MARCH

16:00PM-19:00PM | WALK UP

The world-famous in Havelock North Advintage car park bar is back for summer F.A.W.C! 2025.

Expect sharply priced glasses of Champagne Taittinger and a street bar stocked with delicious Hawke's Bay wines.

Expect renowned Chef Martin Bosley to be shucking fresh oysters to order, while the Advintage crew bangs out old-school whitebait sandwiches.

Expect faster service this year and other food options while our DJ sets the mood. And expect to have a really great time.

This is a very casual, walk-up gig and always one of the biggest events on the F.A.W.C! calendar. Park up for the long haul or drop in to warm up before other F.A.W.C! events.



AHURIRI FOOD HUB | NAPIER

Let's Get High Tea with DJs Frank Booker and Vee

SATURDAY 22ND MARCH

17:00PM-22:00PM | \$140PP

Bubbles, beats, sweet and savoury treats....It's high tea, but not as you know it..

Everybody's favourite provisioner, Bellatinos, welcomes guests to its new site in Napier, for tasty treats and funky beats from two of NZ's finest DJs. Enjoy a glass of chilled Hawke's Bay bubbly (or beer) on arrival and a range of savoury and sweet petit fours highlighting the premium produce Bellatinos is famous for, a gorgeous al fresco environment within the Ahuriri Food Hub, and house, hip-hip and rare groove courtesy of our visitors from the north. This event promises high energy, high vibes, and - naturally - high tea, with locally sourced liquid refreshments available from a cash bar. Dancing most definitely encouraged at this exceptional limited capacity event.

Ticket price includes: An evening of epic music and high tea style food. A selection of bites of food and a glass of Hawke's Bay sparkling wine or beer upon entry.



EAT DRINK SHOP

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THE HAWKE'S BAY CLUB | NAPIER

Three Rivers Regional Supper

SATURDAY 22ND MARCH
18:00PM-21:00PM | \$150PP

Hawke's Bay is renowned for its produce – a region that punches above its weight for meat, fish, grapes, olives, fruit and vegetables.

This F.A.W.C!, enjoy an exquisite evening that celebrates all the finest flavours from our bountiful province, from the premium cuts chosen by Three Rivers Beef to the freshest ingredients sourced from around the Bay. A three-course supper showcases it all, with the talented chefs from Design Cuisine bringing out the very best flavours from our region's epic food offering, and, naturally, pairing each plate with a glass of local wine.

Ticket price includes: Three course meal with matching Hawke's Bay wine.



CELLAR 495 | HASTINGS CBD

To Nonna With Love

SATURDAY 22ND MARCH
18:30PM - 22:00PM | \$250PP

A homage to all the nonnas whose secret recipes handwritten in dogeared notebooks have been passed down through generations, join the Cellar 495 team for a night of authentic Italian-American goodness.

In collaboration with Masterchef judge and restaurateur Micheal Dearth (The Grove, Baduzzi), the 495 kitchen will transform into a bustling cucina, turning out steaming plates of cherished Italian classics, with a Dearth spin.

Family, community, and a passion for hospitality are central to Michael, and sit firmly at the heart of his two beloved Auckland eateries. Now, this accomplished and respected chef brings these values to F.A.W.C!

This is a shared-table dinner, with plenty of banter from both Michaels – Dearth and Henley, the 495th Master of Wine and Cellar 495 proprietor. Expect excellent food and lots of delicious wine, just like Nonna's house. Tuck your napkin into your shirt and dig in!

Events



WALLINGFORD | CENTRAL HAWKE'S BAY

The Cook's Station

SUNDAY 23RD MARCH

11.30AM-15.30PM | \$230PP

Join the always generous team at Wallingford Homestead for The Cook's Station; a foraging, cooking and eating adventure.

Armed with a wicker basket and a tippie in hand, you'll begin by roaming the expansive Wallingford grounds gathering herbs, nuts, acorns and leafy greens before convening at the pool pavilion as chef Christopher Stockdale uses your found treasures to prepare initial tasting plates.

Having tucked your recipe cards and samplers away for a midnight snack, you'll then take a seat at the beautifully laden table, nestled in amongst old growth trees and established gardens. Be delighted by a five-course menu accompanied by wines that celebrate Hawke's Bay's place as one of the 12 Great Wine Capitals of the world. Conclude with hot beverages and digestifs by the open fire – a fitting end to a delicious encounter with sun, soil, branch and bee.

Ticket price includes: welcome beverage, garden forage, cooking demonstration, 5 course degustation and 4x 75 ml serves of wine.



BLACK BARN BISTRO | HAVELOCK NORTH

A French Country Lunch

SUNDAY 23RD MARCH

12:30-15.30PM | \$130PP

Enjoy a rustic French farmhouse-style lunch at Black Barn Bistro, and while away an afternoon in the vines. Start with a chilled glass of sparkling, before moving to your table and being seated for a shared multi-course celebration of locally sourced ingredients prepared using French culinary techniques. Think seafood, poultry, freshly picked herbs and elegant dessert – all the hallmarks of an essential French lunch. Bon appetit!





RADBURND CELLARS | BRIDGE PA

Double Barrel

SUNDAY 23RD MARCH

13:00PM-17:00PM | \$140PP

Two of our best team up for an exclusive F.A.W.C! event set amongst the vines of the picturesque Bridge Pa Triangle. Radburnd Cellars provides the stunning location - a working winery at the historic Ngatarawa Stables site – and chef Bert van de Steeg from notable restaurant Malo serves a harvest lunch that speaks of the season.

Beginning with an arrival drink and canapes, the focus then shifts to the winery and what goes on during a busy vintage. Not only will you enjoy the opportunity to taste straight from the barrel, there may even be a chance to get hands (or feet!) dirty, pressing the grapes for Kate Radburnd's acclaimed small parcel wines.

Finally, a long harvest lunch is paired with Radburnd Cellars' 2019 selection, and there's plenty available to purchase should you wish to compare years. Bring your curiosity, your questions and your sunhat for an unforgettable day alongside two local legends.

Ticket price includes: Welcome drink with canapes, 3 course lunch with wines and a tour of the winery.



CLEARVIEW ESTATE WINERY | TE AWANGA

La Comida

SUNDAY 23RD MARCH

14:00PM-17:00PM | \$135PP

Cha cha cha your way down the driveway and into Clearview Estate for a long-table lunch celebrating all things Latino.

There'll be tapas-style platters to tempt, jugs of sangria to quench the thirst and Latin music to get the booty moving. Try your hand at tango dancing, or for something a little more sedate, take a wander around the gardens and vineyards with an ocean view.

You'll be livin la vida loca at La Comida – an afternoon full of Spanish surprises.

Ticket price includes: Welcome drink with canapes, 3 course lunch with wines and a tour of the winery.

Grand Long Lunch - Talent Profiles



Ben Bayly - Ahi

Born and raised in the farming community of Te Awamutu in the Waikato was where Ben Bayly, [44], fell in love with food.

Ben embarked on almost a decade of culinary discovery, working at famed restaurants and hotels with world class chefs across the globe, honing his chef career in France, Italy and the United Kingdom before returning to New Zealand.

Ben is highly regarded in the industry in New Zealand with a lengthy history of accolades reflective of his quality and passion for New Zealand's food culture and equal passion for harnessing and cultivating talent amongst his teams. He is proud to be named as the NIWA-Haku Kingfish Champion for Change for 2023 in the Cuisine Good Food Awards 23/24.

In Auckland, Ben offers two very different dining options, from his flagship New Zealand focused restaurant – Ahi [translates literally from Te Reo Māori to mean Fire] in downtown Auckland to sister restaurant, Kiwi-style bistro, Origine, also in downtown Auckland [Commercial Bay].

Further down the country in the South Island, in stunning Arrowtown you will find the modern Italian AOSTA, the family friendly sibling, Little Aosta, the rustic hidden gem, Blue Door Bar and Queenstown's jewel in the crown, the historic Bathhouse on the shores of Lake Wakatipu.

In addition to the restaurant ventures, and a passion project of Ben's, the talented team at Ahi Organic Gardens in South Auckland grow and harvest the best seasonal produce to supply to the Auckland restaurants.

As well as a diverse hospitality portfolio, Ben has a successful television career including three seasons of A New Zealand Food Story and one season of, The Restaurant that Makes Mistakes in partnership with Young Onset Dementia Collective with season 2 screening in late 2024.

Previous television work includes two seasons as co-judge of My Kitchen Rules New Zealand, two guest chef appearances on MasterChef New Zealand and an appearance on Hangi Pitmasters.

Ben lives in West Auckland with his wife Cara, children Mila, Bowie and Ella, one cat, three dogs and seven chickens.



Photo by Tony Nyberg

Cory Campbell, The Grove

A father, husband and dedicated family man – Cory Campbell is an internationally acclaimed Chef originally from Newcastle, Australia. As a world-class Chef he delivers experience from the likes of Noma, Copenhagen – Four years as Sous Chef; Vue de Monde, Melbourne – Six years as Executive Chef; and Executive Chef at the luxury 6-star, Kokomo Private Island Resort, Fiji. Cory's ingenuity in the kitchen has gained him various accolades including "Best Restaurant" and the prestigious 'Three Chefs Hats' title for the entire duration of his position as Executive Chef, Vue de Monde. Cory was awarded Cuisine Chef of the Year 2024.

Both inside and outside of the kitchen, Cory's solid understanding and passion towards sustainability is one of his key attributes. Projects such as Plastic-free kitchens, Zero Waste Initiatives, Sustainable farming, and chemical-free E-Water Systems, all while maintaining a level of sophisticated, yet approachable fine dining for his guests, is what drives his passion in the hospitality industry.



Sam Clark, Central Fire Station Bistro

Chef Sam Clark's culinary roots trace back to his grandmothers kitchen, where farm-to-table cooking shaped his enduring philosophy of stunning simplicity. After leading prestigious kitchens including Cable Bay Vineyards and Clooney in Auckland, he and his family established the now two-hatted Central Fire Station Bistro in Hawke's Bay. Named 2023's Best Regional Restaurant at the Cuisine Good Food Awards, Clark continues to craft uncomplicated seasonal dishes that celebrate local produce in a beautiful Art Deco setting, cementing the restaurant's position as a standout in the region's dynamic food scene.

Grand Long Lunch - Talent Profiles



Claire Hunter, Rosewood Cape Kidnappers

Claire Hunter is the Pastry Chef at Rosewood Cape Kidnappers, where she has crafted exquisite desserts for over eleven years. Passionate about using local, seasonal produce, Claire draws inspiration from the abundant ingredients in Hawke's Bay and the lodge's own gardens. Before joining Rosewood, she worked at Auckland's French Cafe and with renowned chef Peter Gordon at Dine. A career highlight for Claire was appearing on MasterChef and working on film projects with Christina Tosi of Momofuku Milk Bar in New York.



Georgia van Prehn, Mr Morris

Georgia spent most of career working in kitchens in Melbourne. Returning to New Zealand in 2019 to take her first position as head chef at scotch wine bar. That same year the restaurant was awarded one hat in the Cuisine Good Food Awards. In 2021 she opened Alta restaurant, a then small restaurant focusing on seasonal produce, preserves and minimal waste.

Now at Mr Morris, fusing her ethos with the wood fired barbecue and a more rustic approach she was awarded 'one to watch' from Cuisine Good Food Awards 2024.

Georgia would describe her food as "playful and inspired by classics, art and nature. heralding vegetables in assuming ways using rustic techniques."



WE ARE
OPEN.

HAWKE'S BAY MINI GARAGE.



Plan Your Stay



We know a country where the food is bountiful and the wine is beautiful. Where the skies are big because horizons are wide and the warm gentle landscape stretches out forever. Yet this country is not too far away at all. And yes, you are very, very welcome to visit. This country is Hawke's Bay, New Zealand's Food and Wine Country.

Getting Here

DRIVING:

Driving to Hawke's Bay is a breeze from anywhere - and the scenery is not too shabby either!

- From the North/West: We're just a short hop [about 90 mins] from Taupo on the Thermal Explorer Highway [SH5].
- From the East: Take the Pacific Coast Highway from Gisborne [SH2] into Northern Hawke's Bay and Wairoa.
- From the South: From Wellington, head up the Classic New Zealand Wine Trail [SH2] through the Wairarapa - you'll be in Central Hawke's Bay in just over 3hrs.

FLYING:

Hawke's Bay Airport is an easy 10 minutes' drive from Napier's city centre and 25 minutes from Hastings.

Air New Zealand [and F.A.W.C! partner] operates daily direct flights from Auckland, Wellington and Christchurch, with connections from across their extensive domestic network.

Air Napier offers private charter services to/from every New Zealand location.

Hawke's Bay's spectacular East Coast location is why most of us choose to live here. That doesn't mean it's hard to get here.

In fact, it's quite the opposite!

TRANSPORT

Transfers can be booked to/from Hawke's Bay Airport, or anywhere else in the Bay.

From vintage rides, to luxury cars, the choice is yours.

Book Now 



Plan Your Stay



Hawke's Bay is a mecca of wonderful things to see, do and taste! To ensure a winning F.A.W.C! weekend, find the perfect place to rest your head after satisfying your tummy.

And don't forget to plan your ride to safely get from A to F.A.W.C! and back again.

Accommodation

Need a comfy bed to rest your head?

Well you're in luck! Hawke's Bay people are known for their hospitality, and there is plenty of choice to suit your needs.

With everything from luxury retreats and romantic cottages amongst the vines, to family-friendly holiday parks and glamping spots, you're guaranteed to find the perfect night's sleep.

View Options 

Event Schedule

MAP REFERENCE NO.

LOCATION

COMMENCES

FINISHES

COST

Friday 14th March

H	Hastings Meatball Festival	Hastings CBD	17:30pm	20:30pm	Walk up
22	Unlikely Companions - A Cocktail Party	Elephant Hill Winery Te Awanga	18:00pm	20:30pm	\$150pp
21	Captain and Commander	Craggy Range Winery Te Awanga	18:00pm	22:30pm	\$275pp

Saturday 15th March

25	The Laden Table workshop with Ashia Ismail-Singer	Farmhouse Kitchen Havelock North	10:30am	14:00pm	\$155pp
7	Church Road Chardonnay Experience	Church Road Winery	11.00am	14:00pm	\$190pp
N	The Coastal Cocktail Trail	Ahuriri and Napier CBD	12.00pm	16:00pm	Bus \$15
?	Grand Long Lunch	Secret Location	12.00pm	16:30pm	\$295pp
2	Love me Tender	The Hawke's Bay Club, Napier	14:00pm	18:00pm	\$150pp
12	Knight of the Long Table	Bareknuckle BBQ, Hastings	16:00pm	22:00pm	\$125pp
6	Moonlight at the Mission	Mission Estate Winery, Taradale	18:30pm	22:30pm	\$175pp

Sunday 16th March

25	The Laden Table workshop with Ashia Ismail-Singer	Farmhouse Kitchen Havelock North	10:30am	14:00pm	\$155pp
22	Sea, Earth + Stone: An Elemental Lunch	Elephant Hill Winery	12.00pm	14.30pm	\$150pp
15	The Constant Gardener - A Celebration of Local Flora	St Georges Restaurant, Havelock North	12:30pm	15:30pm	\$110pp
H	BLENDED	Muse, Havelock North	13:00pm	17:00pm	Walk up
3	High Jinks	Mister D, Napier	14:00pm	17:00pm	\$135pp
23	Decorum and Mischief	Clearview Estate Te Awanga	14:00pm	17:00pm	\$135pp

Monday 17th March

14	Tour NZ's Great Wine Capital	Rosina Eatery, Hastings	9:30am	16:00pm	\$195pp
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Wednesday 19th March

N	The Coastal Cocktail Trail	Ahuriri and Napier CBD	16.00pm	21:00pm	Bus \$15
24	San Telmo Fire	Millar Road, Hastings	18:30pm	21:30pm	\$160pp

Thursday 20th March

5	Kompatible	K Kitchen, Napier	18:00pm	21:00pm	\$90pp
16	Salt and Smoke	Mangapapa Hotel, Havelock North	18:00pm	21:30pm	\$190pp
3	Flame, Ice, Vine	Mister D, Napier	18:30pm	22:30pm	\$185pp

Friday 21st March

8	Experience Winemaking with Trinity Hill	Trinity Hill Winery, Gimblett Gravels	16:30pm	19:30pm	\$150pp
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Event Schedule

MAP REFERENCE NO.	LOCATION	COMMENCES	FINISHES	COST	
Friday 21st March					
11	La Vie en Pask	Pask Winery, Hastings	18:00pm	22:00pm	\$150pp
15	An Ocean Odyssey	St Georges Restaurant, Havelock North	18:00pm	22:00pm	\$150pp
Saturday 22nd March					
17	FIG Classic with Annabelle White	The Figgery, Havelock North	11.30am	14:00pm	\$120pp
19	Great Wine Capitals: Mendoza Showcase	The Olive Shed, Black Barn Vineyards, Havelock North	12:00pm	15:00pm	\$150pp
4	Tacoteca Takeover 2.0	The Hanger, Tennyson Street	12.00pm	21:00pm	Walk up
18	Taittinger Oyster & Whitebait Street Bar	Advintage Car Park, Havelock North	16:00pm	19:00pm	Walk up
1	Let's Get High Tea with DJs Frank Booker and Vee	Ahuriri Food Hub	17:00pm	22:00pm	\$140pp
2	Three Rivers Regional Supper	The Hawke's Bay Club, Napier	18:00pm	21:00pm	\$150pp
13	To Nonna With Love	Cellar 495, Hastings CBD	18:30pm	22:00pm	\$250pp
Sunday 23rd March					
26	The Cook's Station	Wallingford, Central Hawke's Bay	11.30am	15.30pm	\$230pp
19	A French Country Lunch	Black Barn Bistro, Havelock North	12:30m	15.30pm	\$130pp
9	Double Barrel	Radburnd Cellars, Bridge Pa	13:00pm	17:00pm	\$140pp
23	La Comida	Clearview Estate Winery, Te Awanga	14:00pm	17:00pm	\$135pp
Bridge Pa Sculpture Festival					
BP	Runs throughout the festival	Paritua winery	14th March	11th April	Walk up



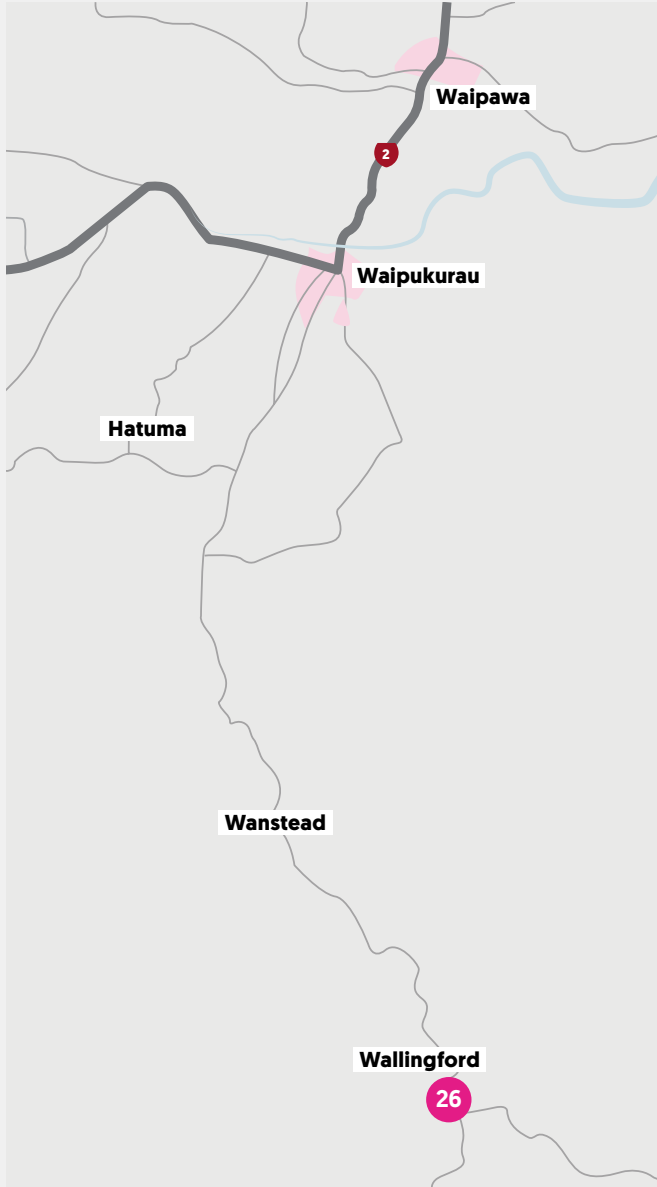
Event Locations



Book now at fawc.co.nz

- | | | | |
|-------------------------|--------------------------|---|--------------------------|
| 1 Ahuriri Food Hub | 9 Radburnd Cellars | 17 The Figgery | 24 Millar Road |
| 2 The Hawke's Bay Club | 10 Paritua Winery | 18 Advintage | 25 Farmhouse Kitchen |
| 3 Mister D | 11 Pask Winery | 19 The Olive Shed at Black Barn Vineyards | 26 Wallingford Homestead |
| 4 The Hanger | 12 Bareknuckle BBQ | 20 Black Barn Bistro | A Ahuriri |
| 5 K Kitchen | 13 Cellar 495 | 21 Craggy Range Winery | N Napier |
| 6 Mission Estate Winery | 14 Rosina Eatery | 22 Elephant Hill Winery | H Hastings |
| 7 Church Road Winery | 15 St Georges Restaurant | 23 Clearview Estate | |
| 8 Trinity Hill Winery | 16 Mangapapa Hotel | | |

Central Hawkes Bay



What sort of food will there be?

Each event is completely different. Have a good read of the event descriptions and then, if you still have questions, we suggest contacting each event venue directly as they'll be best placed to answer.

Where can I book tickets?

Through this very site - just click on the 'Buy Tickets' link in each event listing.

How do I get access to the pre-sale?

The pre-sale opportunity is available exclusively to our F.A.W.C! database, so make sure you're signed up.

On the morning of the pre-sale, we'll email you the access code which allows you to purchase tickets 24 hours in advance of the general sale.

How do I know what's included in each ticket price?

We try to include as much detail as possible in the event descriptions, without giving the whole game away.

If you think you need more detail to make a decision, we suggest you contact each event venue.

What if I have a food allergy?

Please contact the venue directly to discuss your specific needs - the earlier the better, but should be at least 2 days' notice to ensure the event venue has sufficient time to prepare.

Can I sit with with friends?

Every event will do their best to sit friends with each other, although this may not always be possible. Once you have purchased your tickets, we suggest contacting the venue to let them know the size of your group - especially if you've all purchased tickets separately.

What transport options are available?

Occasionally our events include options for transport as part of the ticket inclusion - if it's available, it will be detailed in the event description. Failing that, we suggest checking out the Transport options on www.hawkesbaynz.com

Is F.A.W.C! R18?

Due to the nature of F.A.W.C!, you can assume events are limited to R18 unless child options are explicitly offered.

What if I change my mind or I can't make the event?

We are unable to refund tickets - you can read the full ticketing policy on Eventfinda's website. You may like to consider using the F.A.W.C! Marketplace to sell your tickets to someone else.

What is the F.A.W.C! Marketplace and how does it work?

The marketplace helps to connect people wanting to sell tickets with those wanting to buy tickets. You email us, and we'll post a notice about your tickets.

I've booked tickets Now, how do I find accommodation?

Take a look at the official Hawke's Bay website for more options.

How can I get to Hawke's Bay?

Air New Zealand operate flights in and out of Hawke's Bay daily to destinations all over New Zealand. If flying isn't your thing you can self-drive and enjoy the stunning scenery on your way.

If you can't find what you need, you can contact the team at:

fawc@hawkesbaytourism.co.nz 

Our Sponsors

Hawke's Bay Tourism would like to thank the wonderful F.A.W.C! partners who play a major role in bringing you F.A.W.C! Food and Wine Classic. Without them we couldn't bring you these amazing events that allow you to get up close and personal with New Zealand's clever food and wine folk amidst some memorable eating and drinking!



Get Involved

KEEP IN TOUCH

Sign up to become a F.A.W.C!er to receive all the latest info on F.A.W.C!

Sign up here 

SHARE YOUR F.A.W.C! EXPERIENCE

Join F.A.W.C! on Facebook and Instagram and share your experience with #fawcnz

CAN'T WAIT FOR F.A.W.C!

Hawke's Bay is home to plenty of outstanding food and beverage spots. Check out our Food Guide and Drinks Guide to start exploring Hawke's Bay's foodie scene.

