



Photographer - Luisa Apanui

Conference and Meetings at Edgewater, Lake Wānaka

edgewater

LAKE WĀNAKA NEW ZEALAND

Summit Room

The Summit Room is a versatile meeting venue, carefully designed to offer a professional, private and comfortable setting for meetings and conferences.

Situated on the first floor, this space offers lots of natural light and views of Lake Wānaka. It's equipped with modern audiovisual tools, making it great for board meetings, workshops, and engaging seminars.



Summit Room

Details

Dimensions: 10.6 m x 8.5 m

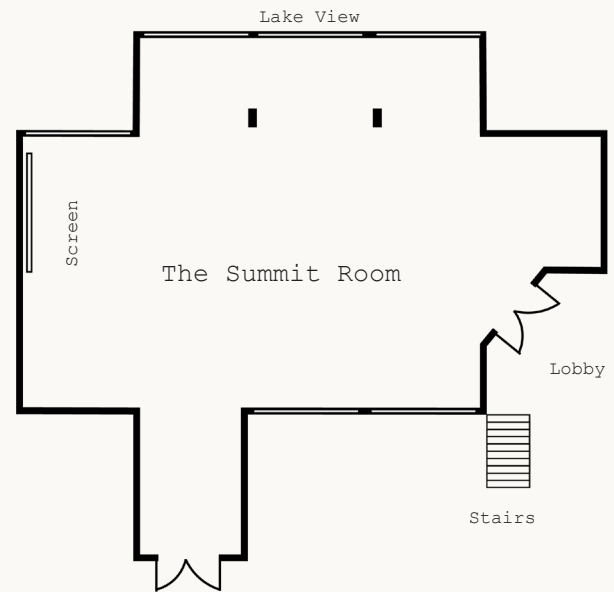
Ceiling Height: 2.8 m

Theatre: Max 100 Pax

Classroom: Max 36 Pax

U Shape: Max 36 Pax

Boardroom: Max 36 Pax



Rates

We offer rates for local, commercial, non-for-profit, private or commercial businesses. Please email us at events@edgewater.co.nz for our rates. Our prices includes GST, full set up and breakdown and equipment. If you require a breakout space, please let us know on enquiry.

Equipment

Equipment can include the following:

Whiteboard, lectern, sound system & microphone, projector & screen, and a 85" smart TV with a sound bar.





Our Culinary Philosophy

Edgewater offers contemporary cuisine inspired by the local land. The menu is centered around sustainability, changing every season to match the abundance of quality ingredients found in the Central Otago region.

To honor and respect the environment and journey from paddock to plate we embrace the philosophy of not letting anything go to waste, proudly embracing cuts of meat that might otherwise be exported or wasted, adding an exciting element to dishes, and introducing guests to something they may not have tried.

We endeavor to source produce that is thoughtfully grown and harvested and consciously ask questions to our suppliers and supply chain to ensure that our principles and philosophies match.

- Chris Nelson, Executive Chef

Morning & Afternoon Tea

Please select one option

Option 1 | \$4.50 per person

This option includes handcrafted tea and Fair Trade filter coffee.

Option 2 | \$6.00 per person

This option includes handcrafted tea, Fair Trade filter coffee and orange juice.

Option 3 | \$12.00 per person

This option includes handcrafted tea, Fair Trade filter coffee, orange juice, and one of the below options:

Sweet

House-made cookie
Muffin of the day
House-made granola bar
Carrot cake
Chia pots with fruit compote
Slice of the day

Savoury

Egg and cress finger sandwich
Cheese and tomato croissant
Ham and mustard mayo finger sandwich
House smoked salmon finger sandwich
Bruschetta with hummus & dukkah
Pulled pork and apple sausage
Chicken & tarragon pies

Option 4 | \$15.00 per person

This option includes handcrafted tea, Fair Trade filter coffee, orange juice and a choice of freshly baked scones served with their own condiments:

Buttermilk
Apple & Cinnamon
Crystallised Ginger
Whitestone Cheddar Cheese
Ham, Onion & Gruyere Cheese



Please let us know if you or your group have any allergies when booking.
All F&B costs are subject to availability and these may change to reflect inflation rates.
Bespoke or tailored menus will incur an extra charge.

Working Lunch

Perfect for conference lunches served to your meeting room. We also have our cafe for smaller groups. All served with handcrafted tea, Fair Trade filter coffee & orange juice.

Light Working Lunch

\$28.00 per person

Selection of:

Egg & cress and smoked salmon & herbed creme fraiche finger sandwiches.

Seasonal salad

Seasonal veggie quiche

Fresh seasonal fruit

Hearty Working Lunch

\$35 per person

Selection of:

Ham & beer mustard and egg & cress finger sandwiches.

BLT Wraps

Croquettes

Seasonal salad

Hot chips

Cake or slice of the day

Fresh seasonal fruit



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Canapes

1 item | \$5 per person (we recommend a minimum of 3 items per person).

Hand rolled sushi served with pickled ginger and soy dipping sauce ^{ve, gf, df}
Teryaki chicken or vegetable.

Bruschetta topped with whipped feta and tomatoes ^{ve}

Cardrona whiskey chicken liver parfait on crostini, served with Otago stone fruit chutney

Manuka smoked salmon blini topped with crème fraiche and preserved lemon

Beef en crouete served with onion jam and crumbled Oamaru blue cheese

Lavosh served with Oamaru blue cheese mousse and quince jelly ^{ve}

Saffron arancini served with aioli and shaved parmesan ^{ve}

Manuka smoked salmon croquette served with tartare

Pulled South Island lamb croquette with romesco and toasted almonds

Crostini with Wānaka truffled mushrooms ^{ve}



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Platters

Trio of Sliders

\$20 per person (requires a minimum of 10 people)

Martinez chorizo, edam cheese, tomato relish

Pulled beef cheek, garlic aioli, McClures pickles

Pulled pork, pickled cabbage, miso mayonnaise

Antipasto Grazing Board

\$20 per person (requires a minimum of 4 people)

Selection of local charcuterie served with premium local cheese, breads & dips, Cromwell olives and pickles

Signature Edgewater Platter

\$25 per person (requires a minimum of 4 people)

Edgewater karaage chicken, house made sourdough with fresh dips, shaved honey ham, truffle croquettes, breadsticks, hummus, crispy polenta with parmesan, and crudites

Vegan platter available on request



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Get in Touch

If you require a smaller function space, or have any questions, please email our events team at events@edgewater.co.nz and they will get back to you as soon as they can.

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