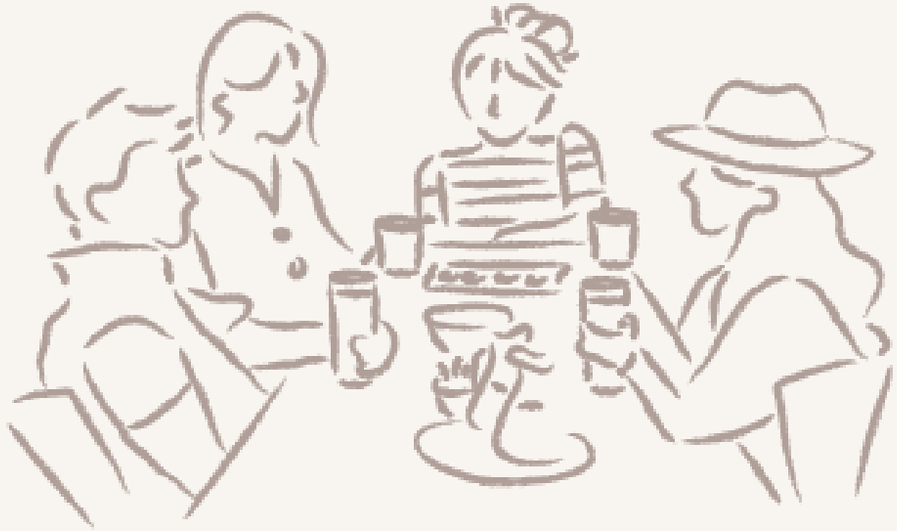


Gather & Celebrate, at the water's edge.

edgewater

LAKE WĀNAKA NEW ZEALAND



Photographer - Alpine Image Co



Photographer – Lavender Turner Photography

The Pavilion

With floor-to-ceiling windows, glass ceilings, and elegant wooden floors, The Pavilion is the ideal blank canvas for your special occasion. Perfect for up to 100 guests, it suits everything from corporate galas to intimate celebrations, with our dedicated team ready to bring your vision to life.

The Pavilion opens onto the grounds, letting your event spill onto the lawn to make the most of long summer evenings. Guests can enjoy lawn games during breaks or as part of your event activities.

We offer flexible room setups and menu styles to suit your needs. Tables, chairs, and cutlery are included, and you can bring or hire extra furniture to personalize the space.

On-site accommodation is also available, making it easy for you and your guests to relax and enjoy the full experience.

For groups greater than 100 people or if you need additional space, please contact our events team for options.

Rates

Local Charitable Trust: Please contact us for rates.
Private or Commercial:

- Half day hire (up to 4 hours): $500
- Full day or evening hire* (4 to 8 hours): $1000

Need more than 8 hours? Additional hours at $150 an hour

Inclusions

Set up & pack down of our own equipment, furnishings, staff, fairy lights, private bar.

** From 5pm*
These rates are not applicable for wedding receptions / All prices include GST
For groups of more than 30 guests, all food selections must be pre-ordered and paid for in advance.









Our Culinary Philosophy

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

To honour 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 endeavour 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



Photographer - Luisa Apanui



Photographer - Luisa Apanui

Canapes

1 item | $5 per person (we recommend a minimum of 3 items per person)
Requires a minimum 10 people

Hand-rolled sushi with pickled ginger and soy dipping sauce | *gf, df*
Choose from Teriyaki Chicken or Vegetable

Popcorn shrimp on prawn cracker with chili, spring onion, and sesame | *df*

Cardrona whiskey chicken liver parfait tartlet with Otago stone fruit chutney

Mānuka smoked salmon blini topped with crème fraîche and preserved lemon

Petit burgers with grass-fed beef, cheese and pickle

Mini Yorkshire pudding with pulled beef and horseradish crème fraîche

Tomato and mozzarella arancini with aioli and shaved parmesan | *v*

Pulled South Island lamb croquette with romesco and toasted almonds | *df*

Crispy polenta with Wānaka truffled mushrooms | *vegan*

Mini Edgewater Fried Chicken Bites with ranch and pickle

Pork belly bites with Asian BBQ sauce, coriander, chili, spring onion | *df, gf*

df: Dairy Free I *dfo*: Dairy Free Option I *gf*: Gluten Free I *gfo*: Gluten Free Option I *v*: Vegetarian
Please let us know if you or your guests have any allergies at least 14 days prior to your function date
All F&B costs and options are subject to availability and may be updated to reflect changes in pricing or inflation

Gather & Graze

Charcuterie cups

$15 per person *(requires a minimum of 10 people)*

Charcuterie, cheese, olives, pickles, breadsticks

Crudités

$15 per person

Raw veggies, homemade dips and hummus, homemade crackers and bread, olive tapenade

Slider Station

$22 per person *(requires a minimum of 10 people)*

Each station includes the following sliders:

Edgewater fried chicken, garlic aioli, pickles

Beef burger, edam cheese, tomato relish

Pulled lamb, pickled red onion, mint

Signature Edgewater Platter

$29 per person *(requires a minimum of 10 people)*

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

Antipasto Grazing Board

$24 per person *(requires a minimum of 10 people)*

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

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Photographer - Jesse & Jessie Photoraphy



Photographer - Something's Wild

Because, why not?

Late Night Snacks

(or any time snacks ...)

Selection of mini savouries $5 per person

Chip cups $5 per person

Sliders $8 per person
Choose one flavour from slider station

Chicken tenders cup (3 tenders) $10pp

Tamariki Menu

For the little ones

Mains - $13

House made chicken bites and fries
House made fish bites and fries
Beef sliders and fries
Pork sausage and mash

Dessert - $9

Ice-cream Sundae
Mini Pavlova



Photographer - Fennel & Fern

Breakfast & Brunch

Both menu options include filter coffee, tea and juice station

Breakfast Buffet | $34 per person

served either from our hotel buffet or as a private buffet depending on your needs and size of the group

Continental Items

The continental buffet is presented with seasonal fruit, a selection of house made granola, muesli, jams, yogurt, breakfast breads, pastries, croissants, pancakes and waffles

Hot Items

A full hot cooked buffet breakfast with bacon, eggs, hash browns, local sausages, beans and mushrooms

Exclusive Brunch | $45 per person

Served banquet to table and buffet style

Require a minimum of 10 people

A continental breakfast served banquet style to your table including pastries, yogurt, fruit, and home made granola plus all of the below items served on a warm buffet

Hash Brown Benedicts

with spinach, house smoked salmon and hollandaise

Breakfast Burgers

with bacon, egg, hash brown, relish and cheese

Shakshuka

baked egg in tomato sauce, feta and house made bread



Photographer - Luisa Apanui

Hot Sandwich Buffet

$35 per person

Available for groups of 10 or more, with all items listed below included

Available for lunch only

Warm Artisan Bread Rolls
Freshly baked, warm bread rolls with butter

Ham on the Bone
Maple and orange glazed ham

South Island Lamb Shoulder
Slow braised pulled lamb

House-made Coleslaw
Crisp coleslaw with a tangy dressing

Hot chips



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Photographer - Something's Wild

Gather & Feast

$110 per person

Our most popular style of eating, a shared banquet to table feast
Create a relaxed and social feel at your wedding dinner

add fresh homemade bread rolls for $5 per person

Entrees

Served to share – choose <u>three</u> entree options

Crostini with whipped ricotta and prosciutto | *gfo*

Beetroot-cured salmon gravlax with pickled cucumber in a waffle cone | *df*

Bruschetta topped with whipped goat's cheese, sundried tomato and Basil | *v, gfo*

Truffle potato and gruyère croquette | *v*

Edgewater fried chicken with ranch and pickle

Main Course

Served to share – choose <u>three</u> main options

12-Hour slow-cooked South Island lamb shoulder | pinot noir braise, garlic, and rosemary | *df, gf*

Aoraki Mānuka house-smoked salmon | bread and butter pickles, served with a side of labneh | *dfo, gf*

Roast beef sirloin | mustard, béarnaise and pinot noir jus | *dfo, gf*

Cider-braised pork belly | apple sauce and crackling | *dfo, gf*

Slow-braised beef Shin | pickled red onion, rocket and mint | *df, gf*

Chicken cacciatore | tomato, capsicum, olives and red wine | *df, gf*

Eggplant parmigiana (seasonal) | eggplant, tomato sugo, ricotta, basil, parmesan | *v, gf*

Butternut squash and tomato crumble | béchamel sauce, walnut crumble | *v, dfo*

Truffle mushroom risotto | local Wānaka mushrooms and mozzarella | *v, gf*

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df: Dairy Free
dfo: Dairy Free Option
gf: Gluten Free
gfo: Gluten Free Option
v: Vegetarian

This menu requires a minimum of 20 people

Gather & Feast,
continued...

Sides & Salads

Served to share – choose <u>three</u> sides options

Roasted duck fat potatoes | *gf, df*

Sautéed seasonal greens | garnished with chilli and lemon | *gf, df*

Roasted carrots | tahini dressing and seeds | *gf, df*

New potatoes | garlic and herb butter | *gf, dfo*

Roasted root vegetables | topped with a herb aioli drizzle | *gf, df*

Potato gratin | baked with thyme, garlic, and gruyère | *gf*

Superfood salad | mixed grain salad with mint coconut yogurt dressing | *gf, df, v*

Caesar salad | romaine, crispy bacon, croutons, and parmesan dressing | *gfo*

Feta, beetroot, and walnut salad | *gf*

Dessert

Served to share – choose <u>three</u> desserts options

Chocolate mendiants | *gf*

Hazelnut meringue cookies | *gf, df*

White chocolate cheesecake Balls

Whittaker's dark chocolate & caramel Tart

Raspberry and white chocolate Tart

Brownie petit fours

Chocolate-dipped Redbridge strawberries (seasonal) | *gf*

Espresso martini truffles

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This menu requires a minimum of 20 people



Photographer - Nomad Wedding NZ

Southern Warmth Banquet

$95 per person

Freshly Baked Bread and Dips

Served to share

Main Course

Served to share – choose <u>two</u> main options

12-Hour slow-cooked South Island lamb shoulder | pinot noir braise, garlic, and rosemary | *df, gf*

Roast beef sirloin | mustard, béarnaise and pinot noir jus | *dfo, gf*

Cider-braised pork belly | apple sauce and crackling | *dfo, gf*

Chicken cacciatore | tomato, capsicum, olives and red wine | *df, gf*

Eggplant parmigiana (seasonal) | eggplant, tomato sugo, ricotta, basil, parmesan | *v, gf*

Butternut squash and tomato crumble | béchamel sauce, walnut crumble | *v, dfo*

Sides & Salads

Served to share – choose <u>three</u> sides options

Roasted duck fat potatoes | *gf, df*

Roasted carrots | tahini dressing and seeds | *gf, df*

Superfood salad | mixed grain salad with mint coconut yogurt dressing | *gf, df*

Roasted root vegetables | topped with a herb aioli drizzle | *gf, df*

Potato salad | free-range egg, topped with herbed mustard mayonnaise | *gf, df*

Potato gratin | baked with thyme, garlic, and gruyère | *gf*

Caesar salad | romaine, crispy bacon, croutons, and parmesan dressing | *gfo*

Dessert

Served to share

Mini pavlova | topped with Chantilly cream and seasonal fruit | *gf, dfo*

Cardrona gin & lemon tartlets | topped with berry coulis and sprinkled with praline

House-made chocolates and truffles| *gf*

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This menu requires a minimum of 20 people



Simple Shared Menu

$65 per person - 1 main course option
$75 per person - 2 main course options

Served to share - Available for groups of 10 or more

Entrees

Freshly Baked Bread and Dips | house baked herb and garlic focaccia, served with today's dips

Mains

12 hr Braised South Island Lamb Shoulder | served with a red wine braise, garlic, rosemary and a pan jus

Slow Braised Beef Shin | pickled red onion, rocket and mint

Sides and Salads

Roasted Duck Fat Potatoes

Seasonal Vegetables | topped with a herb aioli drizzle

Seasonal Salad

Desserts

Mini Pavlova | topped with chantilly cream and seasonal fruit

Dark Chocolate Brownie | served with a rich chocolate sauce

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Photographer - Luisa Apanui


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Photographer - Luisa Apanui

Water's Edge Plated Menu

Available for a minimum of 20 guests

Our Executive Chef uses fresh and local ingredients to create delectable New Zealand cuisine.

Our three course individually served menu can be served as a set option (one dish per course) or alternatively dropped (two dishes per course)

One choice | $110 per person
Two choices | $120 per person

All meals are served with freshly baked bread rolls and salted whipped butter

Entrees

Heirloom tomato filo (seasonal Dec–March) | topped with goat cheese and vincotto, served with an olive and caper salad

Citrus cured Aoraki salmon | topped with rémoulade and beetroot, served on thyme crackers | *df, gfo*

Salmon croquettes | house-smoked Mānuka salmon, caper aioli, citrus

Salt beef brisket | topped with capers, gherkins, and black garlic mayonnaise | *df, gf*

Cardrona whisky chicken parfait | served with Otago stone fruit chutney and artisan bread

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Water's Edge Plated Menu
continued...

Mains

Angus beef fillet | olive oil mash, baby carrots, caramelised shallots, pinot noir jus | *gf*

Otago lamb rump | rosemary, garlic, tomato, parmesan polenta, broccolini | *gf*

Stewart Island salmon | salt-baked beetroot, mint and lemon ricotta, fennel, orange and rocket salad | *gf*

Free range chicken ballotine | stuffed with truffle mushroom duxelle, baby vegetables, olive oil mash, chardonnay jus | *gfo*

Stuffed pork belly | field mushroom, roast potato, apple sauce, crackling

Desserts

Raspberry & white chocolate frangipane | topped with berry coulis and Chantilly cream

Whittaker's dark chocolate torte | topped with vanilla cream, salted caramel, and cinder toffee

Coconut Eton mess | served on meringue, topped with summer fruit and whipped coconut cream | *df, gf*

Lemon and Cardrona gin tart | topped with mascarpone crème and berries

Vanilla bean crème brûlée | served with almond biscotti and rhubarb compote

Whitestone cheese board | premium local cheeses served with Otago stone fruit chutney, artisan bread, fruit, and quince *(add $6.50 pp)*

Petit Fours

Homemade chocolates and truffles, served with tea and coffee

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Photographer - Luisa Apanui



Photographer - Jesse & Jessie Photography

Roam

$85 per person

90 minutes of canapé-style food service

can be served cocktail style or to a catering station

Savoury

Crispy polenta with Wānaka truffled mushrooms | *vegan*

Edgewater Fried Chicken Bites | served with miso mayonnaise and pickled ginger | *df*

Market Fish Bites | served with tartare dipping sauce | *df*

Korean Cauliflower | tossed in a sweet and spicy sauce, topped with chopped peanuts | *v, df, gf*

Salt and Pepper Crispy Pork Bao Buns | topped with Asian BBQ and coriander | *df*

South Island Lamb Croquettes | topped with romesco and toasted almonds | *df*

Mānuka Smoked Salmon Blini | topped with crème fraîche and preserved lemon

Mini Open Steak Sanga | with chimichurri and parmesan aioli | *df*

Pulled Lamb Slider | with pickled red onion and mint | *df*

Lamb Koftas | with mint labneh | *df*

Sweet

White Chocolate Cheesecake Balls

Lemon Tartlets with Cardrona Gin | topped with crème fraîche and seasonal berries

Chocolate Mendiants | *dfo, gf*

Homemade Chocolate Truffles | *gf*

This menu requires a minimum of 30 people

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Photographer - Luisa Apanui


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Sample Beverage Menu

Wines

	Glass	Bottle
Sparkling wine		
Veuve Ambal (Burgandy) *Methode Traditionnelle*	$11	$54
Maude *Methode Traditionnelle*	$14	$68
White Wine		
Tony Bish “The Family” *Chardonnay*	$12	$54
Starbourough *Sauvignon Blanc*	$12	$54
Spy Valley *Pinot Gris*	$13	$67
Red Wine		
Ballasalla *Pinot Noir*	$12	$54
Elephant Hill Le Phant Rouge *Merlot*	$13	$60
Rose		
Peregrin Saddleback	$12	$50

Beers

Local Brewery Hazy	$10
Local Brewery Pilsner	$10
Local Brewery Light Beer	$10
Local Brewery Cider	$10
Summit Ultra	$9
Heineken	$9
Heineken 0%	$9
Corona	$9

Soft Drinks

Mocktail	$9
Juices & Sodas	$5

Cocktails

BATCHED Spicy Margarita	$14
BATCHED Gin Sour	$14

RTDs

Canadian Club & Ginger Ale	$10
Jim Beam & Coke	$10
196 Double Lemon	$10
196 Double Apple	$10
196 Double Peach	$10

Please note that suppliers and beverage options may be subject to change. We do not offer drinks packages, and there is no minimum spend requirement.
All drink selections must be confirmed with our Weddings and Events team.



Get in Touch

Please note: we work flexible hours,
but we will get back to you as soon as we can.

events@edgewater.co.nz

Weddings - Edgewater Wanaka hotel

weddings_at_edgewater