



Photographer - James Hirata

Celebrate your love, at the water's edge.

Food and Beverage Pack

edgewater

LAKE WĀNAKA NEW ZEALAND



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

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 croute 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 and croquette served with tartare

Pulled South Island lamb croquette with romesco and toasted almonds

Crostini with Wānaka truffled mushrooms ^{ve}



Photographer - Luisa Apanui

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.

Something Extra

Platters are perfect for post ceremony or whilst getting ready.
And of course, we have a little something for the little ones.

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 charcuterieserved 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

Children

Canapes

\$3 per child per item

Chippie Cones

Mains

\$13 per child

House made chicken bites & fries
House made fish bites & fries
Beef sliders & fries
Pork bangers & mash

Dessert

\$9 per child

Ice-cream sundae
Mini Pavlova

Wedding Hamper

Wicker picnic basket and blanket to take away on your wedding photoshoot.

Mini Grazing Board

\$30.00 per person

Charcuterie, whitestone cheeses and crackers, and a sweet and savoury treat.

Drinks can be requested.



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Southern Warmth Banquet

Available as a shared banquet to table feast.
Create a relaxed and social feel at your wedding dinner.

\$90 per person

Entree

A selection of bruschetta served to share. This selection includes:

Roasted South Island Venison Back Strap | topped with onion jam

Smashed Pea | topped with mint and feta

Market Battered Fish | served with a tartar dipping sauce

Main Course

Served to share – choose three main options

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

Aoraki Manuka House Smoked Salmon | served with bread and butter pickles and served with a side of labneh.

Roast Beef Sirloin | served with mustard, bernaïse and a red wine jus.

Cider Braised Pork Belly | served with an apple sauce.

Sides and Salads

Served to share – choose three sides options

Roasted Duck Fat Potatoes

Feta, Beetroot & Walnut Salad

Seasonal Vegetables | topped with a herb aioli drizzle

Potato Salad | free range egg, topped with a herbed mustard mayonnaise

Roasted Carrots | tahini dressing & seeds

Dessert

Served to share

Mini Pavlova | topped with chantilly cream & seasonal fruit

Cardrona Gin & Lemon Tartlets | topped with a berry coulis and sprinkled with praline

House-made Chocolate Truffles

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Touch the Seasons Buffet Menu

Our buffet menu is a great social feast.

Accompanied by breads and dips served to the table, a wonderful selection of mains and side dishes and finished off with a selection of desserts. Choose your options from the menu below.

Option 1 | \$85.00 per person

Bread and dips
Three Mains Selections
Three Side & Salad Selections
Three Desserts

Option 2 | \$95.00 per person

Bread and dips
Four Mains Selections
Four Side & Salad Selections
Four Desserts

Sides and Salads

Caesar Salad | romaine, crispy bacon, croutons, and a parmesan dressing

Grain Salad | seasonal vegetables, quinoa, rosemary, topped with minted yoghurt

Garden Salad | tomato, radish, shallot, micro herbs, drizzled with a vinaigrette

Potato Salad | gourmet potatoes, free range egg, topped with a herbed mustard mayonnaise

Roasted Seasonal Vegetables | topped with a café de paris butter

Sauteed Seasonal Greens | garnished with chilli and lemon

Hand Cut Potatoes | served with a side of garlic aioli

Potato Gratin | baked with cream and topped with cheese

Mains

Chicken Cacciatore | free range chicken topped with tomato, capsicum, olives and red wine

Stewart Island Salmon | manuka salmon smoked in-house, topped with bread & butter pickles, with a side of labneh

Grass Fed South Island Beef | roast sirloin, topped with mustard, bearnaise and a red wine jus

South Island Lamb Shoulder | cooked in a 12hr braise of shiraz, mirepoix and garlic

Eggplant Parmigiana (seasonal nov-march) | Eggplant, tomato sugo, ricotta, basil, parmesan

Ham On The Bone | Ham glazed with maple and orange

Desserts

Seasonal Fruit Salad | served with chantilly cream

Dark Chocolate Brownie | topped with a rich chocolate sauce

Mini Pavlova | topped with chantilly cream and seasonal fruit

Cardrona Gin & Lemon Tartlets | topped with a berry coulis and sprinkled with praline

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Photographer - Rich Bayley



Photographer - Mickey Ross



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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 | \$100.00 per person

Two choices | \$110.00 per person

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

Entree

Heirloom Tomato Tart (seasonal dec-march) | topped with goats cheese and vincotto, served with a olive & caper salad

Citrus Cured Aoraki Salmon | topped with remoulade and beetroot, served on thyme crackers

Salmon Croquettes | house smoked manuka salmon, caper aioli, citrus

Salt Beef Brisket | topped with capers, gherkins and black garlic mayonnaise

Cardrona Whiskey Chicken Parfait | served with Otago stone fruit chutney on artisan bread

Mains

Angus Beef Fillet | served with olive oil mash, seasonal vegetables, caramelised shallots, topped with a port wine jus

Otago Lamb Rump | served with rosemary, garlic, tomato, parmesan polenta , and seasonal vegetables

Stewart Island Salmon | served with Hāwea beetroot, mint & lemon ricotta and sprinkled with Marlborough sea salt

Free Range Chicken Ballotine | served with truffle mushroom duxelle, seasonal vegetables, olive oil mash, and a jus

Stuffed Pork Belly | served with field mushroom, roast potato, and topped with an apple sauce

Edgewater House-made Gnocchi | topped with local seasonal veg and a butter emulsion

Desserts

Raspberry & White Chocolate Frangipane | topped with a berry coulis and chantilly cream

Whittakers Dark Chocolate Torte | topped with vanilla cream, salted caramel and cinder toffee

Coconut Eton Mess | served on a meringue, topped with summer fruit and whipped coconut cream

Lemon & Cardrona Gin Tart | topped with mascarpone crème and berries

Vanilla Bean creme Brulée | served with an almond biscotti and a rhubarb compote

Whitestone Cheese Board | Whitestone cheeses served with Otago stone fruit chutney, artisan bread, fruit, quince
(Add \$6.50 pp)

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Be Inspired Cocktail Menu

Available as cocktail style or on buffet stations.
A great option for a more casual vibe.

\$120 per person

Savoury

Saffron & Parmesan arancini served with aioli

House made sourdough served with a beetroot & feta dip and a roasted red pepper hummus

Karaage chicken served with miso mayonnaise and pickled ginger

Hand rolled sushi served with pickled ginger and soy dipping sauce ^{gf, df.}

Chicken or vegetarian options available. Can be made vegan on request.

Market fish bites, served with a tartare dipping sauce

Steamed prawn & ginger dumplings with a soy & sesame glaze

Korean cauliflower tossed in a sweet & spicy sauce and topped with chopped peanuts

Salt and pepper crispy pork bao buns

South Island lamb croquettes topped with romesco and toasted almonds

Open steak sanga served with chimichurri and a parmesan aioli

Satay chicken skewers served with a tahini yogurt dipping sauce

Sweet

Assortment of macaroons

Seasonal mini cheesecake

Oamaru blue cheese mousse topped with quince and served on a thyme cracker

Lemon tart with Cardrona gin topped with crème fraîche and seasonal berries

Mini pavlovas topped with seasonal fruit & chantilly cream

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Beverage Menu

Please see our sample menu. We have a great selection of local wines and beers.

Sparkling Wine		Glass	Bottle
Freixenet Prosecco			\$58.5
White Wine			
TW Estate Chardonnay			\$54
Babich Sauvignon			\$54
Spy Valley Pinot Gris			\$63
Red Wine			
Duke Of Cromwell Pinot Noir			\$63
TW Merlot			\$54
Rose			
TW Estate Lily Rose			\$54
Beer			
Grazing On The Haze		\$10	
Pop n Pils		\$10	
Brewski Light		\$10	
Corona		\$9	
Cider			
B. Effect Cider		\$10	
Non-Alcoholic			
Juice		\$5	
Soda drinks		\$5	
Heineken 0%		\$9	

As per our host responsibility will have 0% and low alcohol percentage beer available.
If you would like to spirits & mixers, please inquire with the Wedding Team.

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Get in Touch

events@edgewater.co.nz

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

edgewater.co.nz

[@weddings_at_edgewater](https://www.instagram.com/weddings_at_edgewater)

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