cardrona hotel functions pack





Looking for a unique venue for your next celebration? The Cardrona Hotel is one of New Zealand's oldest and most iconic hotels, offering a rustic ambience and historic charm that is second to none. It's the perfect location for a range of events, from 40th birthdays to corporate functions, family reunions to engagement parties. Whatever the occasion, our superb frontof-house staff will create an event your guests are guaranteed to enjoy.

We can cater for up to 250 guests for a cocktail-style function, or up to 85 guests seated in the restaurant. Whether you're after drinks and canapés or a sit down meal, we have a range of food and beverage packages to suit any event.

A hireage fee of \$500 will give you exclusive use of our back restaurant area (for 4 hours) which seats 85 guests. In the warmer months we can also section off part of the lawn outside, giving your group a private outdoor area aswell. If you want an outdoor venue only we can offer half of our lawn and garden bar for \$250. For groups who don't require exclusive use of part of the venue there is no hireage charge.

With 16 charming ensuite hotel rooms, we have plenty of onsite accommodation for guests who want to stay the night, or we can help you to organise transport from Wanaka or Queenstown.

Enclosed is information on our buffet and set menu options, along with our beer and wine list. A full range of spirits is also available at the bar.

Please don't hesitate to contact us if you require any further information.

Proprietors: Cade Thornton & James Jenneson Phone: 03 443 8153 Email: info@cardronahotel.co.nz Website: www.cardronahotel.co.nz



a selection

of canapes \$4ea.

Warm

- Tempura prawns withchilli lemon dressing
- Mushroom, thyme and mozzarella arancini with romesco
- Madras chicken skewers with peanut and coconut dipping sauce
- Corn and coconut fritters with avocado and rocket
- Pulled pork sliders with chipotle aioli
- Gourmet mini venison pies
- · Salted cod croquettes with lemon aioli

Cold

- Salmon gravlax on blini with horseradish cream
- · Goats feta, tomato and basil on crostini

Platters (\$6 per head)

• Antipasti platters - selection of premium NZ cheeses, cold meats, chutney and peppadews, served with local artisan breads



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'walk and fork' (priced depending on selection)

Choose 3-5 dishes:

Smoked pulled brisket tortilla w tomatillo, slaw, lime crema and coriander

Chicken supreme with mushroom barley risotto, herb marscarpone and pancetta

House hot-smoked salmon, celeriac puree, fennel & olive tapenade

Lamp rumb with couscous carrot and eggplant kasundi

Venison fillet with candy beetroot, goats cheese and pickled walnuts

Beef fillet with potato puree and sauce bearnaise

Savoury Japanese pancakes with tempura prawn, avocado & qp mayo

Twice-cooked pork belly with papaya salad, nahm jim, coriander and crispy shallots

Tempura battered blue cod, hand-cut fries, sesame and lime mayo

House-made gnocchi with pumpkin, hazlenut, spinach & blue cheese sauce

Mushroom katsu slider on Brioche with truffle aioli, caramelised onion and rocket

Pan-fried haloumi, capsicum, watercress, cherry tomato and basil pesto sauce





buffet selection (priced according to selection)

To start

Selections of freshly baked breads

Meats

- Sticky bbq lamb spare ribs with spiced plum sauce
- Lamb chops with apple chilli jelly
- Flank steak with chimichurri
- Gourmet sausages from our local butcher
- · Marinated chicken thighs with peanut satay
- Pancetta wrapped monkfish
- House-made asian spiced beef patties

Salads and vegetables

- Potato, miso and parmesan
- New potatoes, rocksalt and herbs
- Peaches, proscuitto, blue cheese, macadamia nuts and maple syrup glaze
- Tomato, eggplant, bocconcini & basil with red wine vinegar dressing
- Iceberg wedge with ranch dressing
- Rocket, orange, red onion, olives and feta
- Spinach, basil, green beans, avocado & cherry tomatoes with honey mustard dressing
- Summer slaw with sour cream dressing

Desserts

- · Lemon tart with raspberries and crème fraîche
- Decadent chocolate brownie with cream and fresh berries



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'the pisa' set menu \$85 pp.

Starter

Chicken liver parfait with red onion and pomegranate molasses relish and toasted brioche

Smoked vension salad with figs, walnut, preserved lemon and caramelised shallot dressing

Main

Beef on thyme mash, served with pinot jus, wood flat mushrooms

Hot house smoked salmon on crispy potato and horseradish rösti with beetroot and horopito relish

Lamb rump stuffed with sherry raisins, spinach, capsicum and fontina, caramelised parnsip puree, madeira jus

Mixed selection of seasonal green vegetables with lemon and parsley butter served to the table.

Vegetarian options available on request.

Dessert

- Lemon tart with raspberries and crème fraîche
- Decadent chocolate brownie with cream and fresh berries





	GLASS	BOTTLE	D /	GLASS	BOTTLE
Champagne	GLASS		Rosé		
Moët & Chandon		\$95	Amisfield	\$10	\$40
Veuve Clicquot		\$130	Pinot Noir		
Method Traditionelle			Cardrona Pinot	\$10	\$40
Lindauer Fraise 200ml		\$10	Mount Michael	\$14	\$65
Lindauer Special Reserve 200ml		\$14	Terra Sancta Mysterious Diggings	÷-1	\$48
Lindauer Special Reserve		\$38	Roaring Meg		\$52
Te Hana Reserve Cuvee		\$35	Lamont		\$70
Quartz Reef		\$130	Amisfield '12		\$70
Prosecco	\$10	\$40	Amisfield '11		\$75
	+	÷1-	Amisfield '11		\$85
Sauvignon Blanc			Pisa Range '12		\$80
Amisfield (Central Otago)	\$10	\$40	Chard Farm Mata - Au		\$80
Roaring Meg (Central Otago)		\$45	Felton Road - Cornish Pt.		\$110
Chard Farm (Central Otago)		\$50			+
Mt Difficulty (Central Otago)		\$55	Merlot / Cabernet		
Amisfield Fumé Blanc		\$65	Te Mata Estate	\$10	\$40
			Yalumba - The Menzies		\$90
Riesling					
Terra Sancta Estate - Miro's Block		\$45	Malbec		
Chard Farm		\$45	Clearview Two Pinnacles Reserve		\$45
Pinot Gris			Shiraz / Syrah		
Lake Hayes	\$10	\$40	Mission Estate Vineyard Selection	\$10	\$40
Roaring Meg		\$48	Te Mata Estate		\$48
			Trinity Hill - Gimblet Gravels		\$55
Chardonnay			Jim Barry - The M°Crae Wood		\$110
Trinity Hill	\$10	\$40			
Carrick		\$48			
Marisco King Series Bastard		\$52			
Dessert Wine		¢ to			
Lake Hayes Noble		\$42			



Tap Beer	HALF	PINT
Speight's Gold Medal	\$5	\$8
Cardrona Ale	\$5	\$8
Mac's 3 Wolves Pale Ale	\$5	\$8
Guinness	\$7	\$10
Speight's Summit Lager	\$5	\$8
Emerson's Pilsner	\$7	\$10

Bottled Beer

Steinlager	\$8		
Steinlager Mid Ale	\$8		
Steinlager Pure	\$8		
Corona	\$8		
Heineken	\$8		
Speight's Ginger Beer (alcoholic)	\$8		
Amstel Light	\$8		
Speight's Quart (745ml)	\$10		
Emerson's	\$13.5		
(Pilsner, London Porter, Book Binder, 1812 Pale Ale, Daredevil)			

Cider

Speight's Cider	\$5	\$8
Mac's Cider		\$12
(Cloudy Apple, Chilli & Lime, Cranberry & Ginaer, Oranae & Cardamom)		

RTDs		
Jim Beam & Cola		\$9
Smirnoff Ice Double Black		\$9
Coruba and Cola		\$9
Non Alcoholic		
Lemonade / Coke / Diet Coke	\$3	\$4.5
Ginger Ale	\$3	\$4.5
Orange Juice		\$4
Pineapple / Apple / Cranberry Juice		\$4
Tomato Juice		\$4
L&P bottle		\$4.5
Ginger Beer	\$3	\$45
Schweppes Lemon, Lime & Bitters		\$4.5
Schweppes Tonic Water		\$4.5
Höpt Soda		\$4.5
Mother		\$5
Waiwera Sparkling Water 1L		\$7.5
Waiwera Still Water 1L		\$7.5
Pump Bottle		\$4



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There are 14 spacious ensuite hotel rooms available for guest accommodation the night of the function. These may be booked at a discounted rate of \$150 per night

Our rooms are a mix of double and twin rooms, with two family rooms available, providing accommodation for 38 guests. All rooms include Sky TV and tea and coffee making facilities. A full continental breakfast is included and is usually served between 7.30am and 9.30am the following morning.

If additional accommodation is required, we are happy to source nearby accommodation in Cardrona Valley. Alternatively, guests may choose to stay in Wanaka which is only a 15 minute drive from Cardrona.

For further information, or to make an appointment to have a look around, please phone or email us.

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