

discover
otago's
most iconic
venue



Congratulations on your engagement

If you're thinking of a Central Otago wedding then consider the Cardrona Hotel as your venue. Offering breath-taking scenery, a relaxed and charming atmosphere and superb high-country hospitality, the Cardrona Hotel is the perfect venue for an extraordinary wedding.

Situated on the spectacular Crown Range road between Queenstown and Wanaka, the hotel provides the chance for a garden or church ceremony, unrivalled photo locations and a range of reception packages to suit all budgets.

A venue hire charge of \$10,000 (peak) or \$7,500 (off peak) gives you and your guests exclusive use of the hotel, restaurant, bar and grounds from 3pm on the day of the wedding until 10am the following morning. This includes 14 ensuite hotel rooms with a continental breakfast for houseguests. Couples can choose to charge back a portion of the accommodation costs to guests, which is then deducted from the final bill.

Tables, chairs, crockery, cutlery and glassware are also included. Candles (\$3 each), linen napkins (\$1 each), tablecloths (\$6 each) and hessian table runners (\$10 each) can be arranged. We also have a selection of vintage props available to hire on request.

The hotel caters for weddings of all sizes. The restaurant can seat up to 85 guests, or up to 250 guests for a cocktail-style reception. A marquee can also be erected on the lawn providing seated dining for up to 250 people.

Our experienced functions manager, team of qualified chefs, and superb front-of-house staff will work with you to create a truly memorable day.

For a personalised quote, to make an appointment to have a look around, or to simply have a chat, please contact us on 03 443 8153. If you decide to make a booking we'll send you a wedding confirmation pack containing our terms and conditions, a contract, a list of recommended local suppliers and our room layout.



*the
ceremony*

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A garden or church ceremony

Exchange vows in our stunning gardens, inside the iconic hotel or in Cardrona's historic church (only suitable for smaller weddings). Whichever location you choose, we'll create a beautiful and unique setting for your formalities.

With a range of ceremony options, we can cater to weddings of all sizes.

Ceremony locations include:

- Exclusive use of the ceremony location
- Pew seating
- Registry wine barrel (hotel & garden)
- Sound system
- Outdoor fire (hotel & garden)
- Refreshments table and drinks service (hotel & garden)
- Inside wet weather option

Optional extras:

- Additional set-up and decoration
- Hessian bunting
- Hessian bows for pews
- Assortment of glass mason jars
- Vintage suitcase
- Chalkboards

Plus more items on request.





*the
Reception*

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A selection of canapes

\$5ea.

We recommend a selection of two warm and two cold:

Warm

- Tempura prawns with chilli lemon dipping sauce
- 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 croquettes with bloody mary sauce

Cold

- Salmon gravlax on blini with beetroot labne
- Goats' feta, tomato and basil on crostini
- Rice paper rolls stuffed with vegetables and vermicelli noodles
- Rolled peppered rare beef with horseradish and watercress
- Prosciutto wrapped melon with a maple glaze*

** dependent on the seasonal availability of fresh produce*





Buffet selection

\$70pp. - \$80pp.

Choose either two meats and three sides (\$70pp) or three meats and three sides (\$80pp). Vegetarian options available on request.

To start

Selections of freshly baked breads

Meats

- Ham on the bone, with house-made glaze, served with pineapple salsa
- Roast beef sirloin with horseradish and rocket
- Pancetta wrapped chicken breast with olive tapenade
- Lamb rump with salsa verde
- Whole side of glazed salmon with lemon aioli

Salads and vegetables

- Baby gourmet potatoes with fresh herbs
- Assorted fresh leaf, sprout and herb salad with honey mustard dressing
- Roasted beetroot, feta, date and pistachio salad with pomegranate dressing
- Oven roasted tomato, eggplant, basil and mozzarella salad
- Assorted medley of oven-roasted vegetables

Dessert

- Decadent chocolate brownie served with cream and fresh berries or
 - Selection of local cheese, crackers and quince paste
-



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'Walk and fork'
(priced depending on selection)

These dishes are served in individual bowls and designed for a cocktail-style function. 'Walk & Fork' provides guests with a more substantial meal than traditional canapés. Choose 3-5:

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

Chicken supreme with mushroom barley risotto, herb mascarpone and pancetta

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

Lamb rump with couscous carrot and eggplant kasundi

Venison fillet with candy beetroot, goats' cheese and pickled walnuts

Beef fillet with potato puree and sauce béarnaise

Savoury Japanese pancakes with tempura prawn, avocado & qp mayo

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

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

House-made gnocchi with pumpkin, hazelnut, 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



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French Family Feast

\$85pp.

All food served on platters to the table. Vegetarian options available on request.

Starter

Antipasti platters - selection of meats, cheeses, marinated olives, freshly baked breads, dukkah and oil.

Meats (choose two)

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

Twice cooked pork belly with plum ginger and rhubarb relish on a white bean purée

House hot-smoked salmon on crispy potato and horseradish rösti with beetroot and horopito relish

Marinated venison with manuka-smoked kumara croquettes, cherry jus

Lamb rump stuffed with sherry raisins, spinach, capsicum and fontina, caramelised parsnip purée, madeira jus

Baked blue cod with salsa verde, smashed new potatoes

Salads and vegetables (choose two)

Dukkah roasted chickpeas, feta, baby spinach and carrot strips

Fennel, thyme and tomato gratin

Wild rocket with caramelised walnuts, pear and shaved parmesan

Roasted beetroot, feta, date and pistachio salad with pomegranate dressing

Dessert

Petit fours selection (see page 7)



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'The crown range'

Set menu
\$95pp.

Starter

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

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

Main

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

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

House hot-smoked salmon on crispy potato and horseradish rösti with beetroot and horopito relish

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

Vegetarian options available on request.

Dessert - Petit Fours Selection (choose three)

Glamingtons - vanilla sponge soaked in panna cotta

Tiny lemon and raspberry tarts

Mojito macarons

White chocolate mousse with berry coulis

Chocolate brownie bites

Liquorice, raspberry and dark chocolate rocky road



Wedding wine list

Our wine list is subject to
change due to availability.

	GLASS	BOTTLE		GLASS	BOTTLE
Champagne			Rosé		
Moët & Chandon		\$95	Amisfield	\$10	\$40*
Veuve Clicquot		\$130			
			Pinot Noir		
Method Traditionelle			Cardrona Pinot	\$10	\$40*
Lindauer Fraise 200ml		\$10	Lamont '14	\$15	\$65
Lindauer Special Reserve 200ml		\$14	Terra Sancta Mysterious Diggings		\$48
Lindauer Special Reserve		\$38	Roaring Meg		\$52
Te Hana Reserve Cuvee		\$35	Lamont '11		\$80
Quartz Reef		\$60	Amisfield '13		\$85
Prosecco	\$10	\$40*	Pisa Range '12		\$80
			Chard Farm Mata - Au		\$80
Sauvignon Blanc			Hawkshead		\$85
Amisfield (Central Otago)	\$10	\$40*	Felton Road - Cornish Pt.		\$110
Roaring Meg (Central Otago)		\$45			
Chard Farm (Central Otago)		\$50	Merlot / Cabernet		
Mt Difficulty (Central Otago)		\$55	Te Mata Estate	\$10	\$40*
Amisfield Fumé Blanc		\$65	Yalumba - The Menzies		\$90
			Malbec		
Riesling			Clearview Two Pinnacles Reserve		\$45
Terra Sancta Estate - Miro's Block		\$45			
Chard Farm		\$45	Shiraz / Syrah		
			Mission Estate Vineyard Selection	\$10	\$40*
Pinot Gris			Te Mata Estate		\$48
Lake Hayes	\$10	\$40*	Trinity Hill - Gimblet Gravels		\$55
Roaring Meg		\$48	Grant Burge - Holy Trinity		\$100
			Jim Barry - The M ^c Crae Wood		\$110
Chardonnay					
Trinity Hill	\$10	\$40*			
Carrick		\$48			
Marisco King Series Bastard		\$52			
Dessert Wine					
Lake Hayes Noble		\$42			

* these wines are discounted from our
regular prices for exclusive use weddings

Wedding Beverage List

Tap Beer

	HALF	PINT
Speight's Gold Medal	\$5	\$8
Cardrona Ale	\$5	\$8
Panhead APA	\$8	\$11
Panhead Pilsner	\$8	\$11
Guinness	\$7	\$10
Emerson's Bookbinder	\$7	\$10
Emerson's 1812 Pale Ale	\$7	\$10

Bottled Beer

Steinlager		\$8
Steinlager Mid Ale		\$8
Steinlager Tokyo Dry can		\$10
Corona		\$8
Heineken		\$8
Speight's Ginger Beer (alcoholic)		\$8
Amstel Light		\$8
Speight's Quart (745ml)		\$12
Panhead (selected styles)		\$13.5
Emerson's		\$13.5

(Pilsner, London Porter, Daredevil, Bird Dog)

Cider

Speight's Cider	\$5	\$8
Mac's Cider		\$12

(Cloudy Apple, Chilli & Lime, Cranberry & Ginger)

Non Alcoholic

Lemonade / Coke / Diet Coke	\$3	\$4.5
Ginger Ale	\$3	\$4.5
Orange Juice	\$3	\$4
Pineapple / Apple / Cranberry Juice		\$4
Tomato Juice		\$4
L&P bottle		\$4.5
Ginger Beer		\$4.5
Schweppes Lemon, Lime & Bitters		\$4.5
Schweppes Tonic Water		\$4.5
Red Bull		\$5
Waiwera Sparkling Water 1L		\$7.5
Waiwera Still Water 1L		\$7.5
Pump Bottle		\$4
Höpt Soda		\$4.5

(Watermelon & Mint, Salted Lychee, Pear & Basil or Elderflower & Herb)

We have a great range of house and premium spirits available, please enquire for selection.



Hotel accommodation

There are 14 spacious ensuite hotel rooms available for guest accommodation the night of the wedding. These are included as part of the venue hire for the wedding night, and may be booked for additional nights either side of the wedding for \$150 per night.

Our rooms are a mix of double and twin rooms, with three 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 20 minute drive from Cardrona.

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

Phone: 03 443 8153

Email: functions@cardronahotel.co.nz

www.cardronahotel.co.nz

