
*cardrona
hotel
functions
pack*



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1

throwing a party?

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 front-of-house staff will create an event your guests are guaranteed to enjoy.

We can cater for up to 180 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.

Venue hire 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 a reduced rate.

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

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2

*a selection
of canapes*
\$5ea.

Warm

- Tempura prawns with chilli 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 (\$8 per head)

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



'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 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, nahm 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



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, prosciutto, 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



5

*'the pisa'
set menu*

\$85 pp.

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

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 parsnip 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

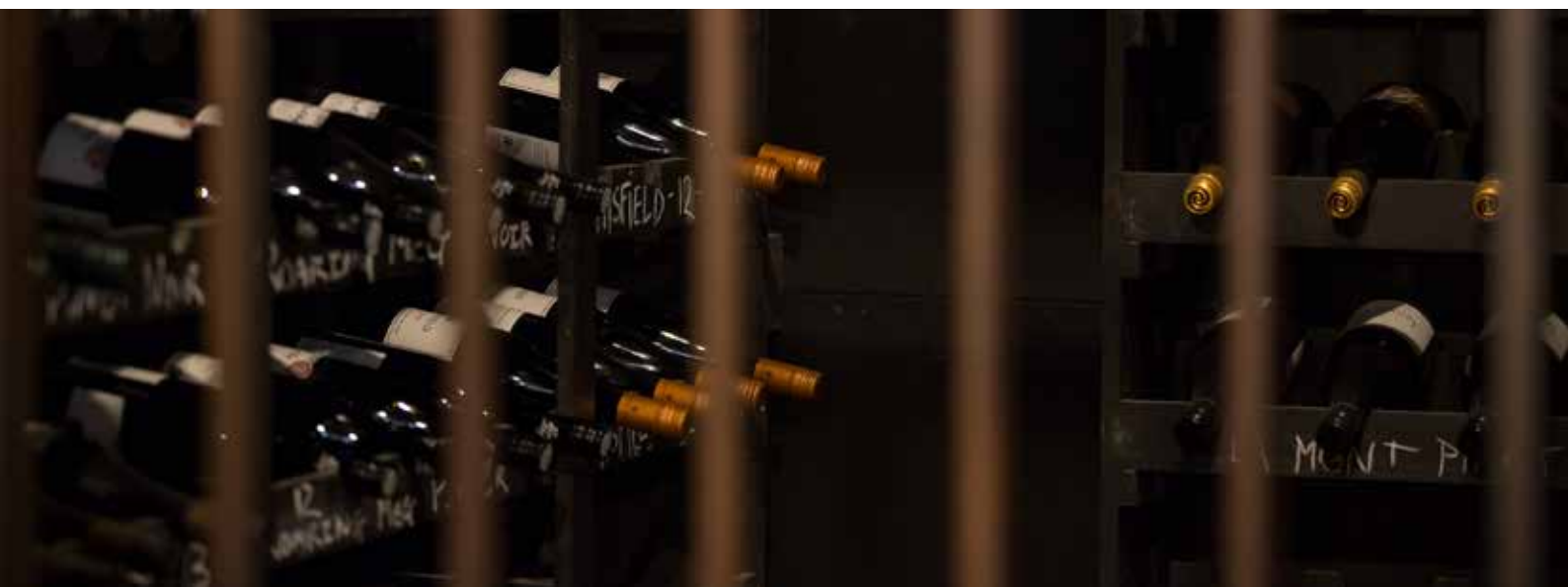


Function wine list

	GLASS	BOTTLE		GLASS	BOTTLE
Champagne			Rosé (seasonal)		
Moët & Chandon		\$110	Amisfield	\$10	\$40*
Veuve Clicquot		\$140			
			Pinot Noir		
Method Traditionelle			Cardrona Pinot	\$10	\$40*
Lindauer Special Reserve 200ml		\$14	Lamont '14	\$15	\$68
Lindauer Special Reserve		\$40	Terra Sancta Mysterious Diggings		\$48
Te Hana Reserve Cuvee		\$35	Roaring Meg		\$58
Quartz Reef		\$60	Lamont '11		\$85
Amisfield Arcadia		\$60	Amisfield '15		\$90
Prosecco	\$10	\$40*	Pisa Range '14		\$85
			Chard Farm Mata - Au		\$85
Sauvignon Blanc			Felton Road - Cornish Pt.		\$120
Amisfield (Central Otago)	\$10	\$40*			
Roaring Meg (Central Otago)		\$45	Merlot / Cabernet		
Chard Farm (Central Otago)		\$50	Te Mata Estate	\$10	\$40*
Mt Difficulty (Central Otago)		\$55	Yalumba - The Menzies		\$90
Amisfield Fumé Blanc		\$65	Jim Barry Cover Drive		\$55
			Shiraz / Syrah		
Riesling			Mission Estate Vineyard Selection	\$10	\$40*
Terra Sancta Estate - Miro's Block		\$45	Te Mata Estate		\$48
Chard Farm		\$45	Trinity Hill - Gimblet Gravels		\$63
			Grant Burge - Holy Trinity		\$100
Pinot Gris			Jim Barry - The M ^c Crae Wood		\$110
Lake Hayes	\$10	\$40*			
Roaring Meg		\$48			
Chardonnay					
Trinity Hill	\$10	\$40*			
Carrick		\$60			
Marisco King Series Bastard		\$52			
Dessert Wine					
Lake Hayes Noble		\$42			

Function Beverage List

	HALF	PINT		
Tap Beer			Non Alcoholic	
Speight's Gold Medal	\$5	\$8	Lemonade / Coke / Diet Coke	\$3 \$4.5
Cardrona Ale	\$5	\$8	Ginger Ale	\$3 \$4.5
Panhead APA	\$8	\$11	Orange Juice	\$3 \$4
Panhead Pilsner	\$8	\$11	Pineapple / Apple / Cranberry Juice	\$4
Guinness	\$8	\$11	Tomato Juice	\$4
Emerson's Bookbinder	\$8	\$11	L&P bottle	\$4.5
Emerson's 1812 Pale Ale	\$8	\$11	Ginger Beer	\$4.5
			Schweppes Lemon, Lime & Bitters	\$4.5
Bottled Beer			Schweppes Tonic Water	\$4.5
Steinlager		\$8	Red Bull	\$5
Steinlager Mid Ale		\$8	Anitpodes Sparkling Water 1L	\$9
Steinlager Tokyo Dry can		\$10	Waiwera Still Water 1L	\$9
Corona		\$8	Höpt Soda - selected styles	\$5
Heineken		\$8		
Amstel Light		\$8		
Speight's Quart (745ml)		\$12		
Panhead (selected styles)		\$13.5		
Emerson's		\$13.5		
<i>(Pilsner, London Porter, Daredevil, Bird Dog)</i>				
Cider				
Macs Cloudy Apple	\$7	\$10		
Thomas & Rose - selected styles		\$12		



hotel accommodation

There are 16 spacious ensuite hotel rooms available for guest accommodation the night of the function. These will be available at a discounted price from our usual rack rate.

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, tea and coffee making facilities and unlimited WiFi.

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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