



EVENT MENU





MENU OPTIONS

Our menus highlight the finest fresh, seasonal ingredients, sustainably sourced from carefully selected suppliers. Each dish is thoughtfully crafted to let the unique flavours of New Zealand shine.

CANAPÉS (10 guests minimum)

Selection of four canapés – approx. 2–3 portions per canape type, per person 27

PRE-DINNER GRAZING BOARD (10 guests minimum)

A selection of Salami, Pastrami, Smoked Chicken, and Smoked Salmon, with a variety of Cheeses, Crackers, Dried Fruit, and Relishes – served buffet-style during cocktail hour. 35

CECIL PEAK MENU

Three courses with one option per course 99

REMARKABLES MENU

Three courses with one entrée, alternate service main, one dessert 105

Three courses with one entrée, choice of two mains, one dessert 118

CORONET MENU

Three courses with alternate service of each course 119

Three courses with choice of two options per course 137

DEGUSTATION MENU

Four courses (two entrées/main/dessert) 128

Five courses (two entrées/main/cheese/dessert) 150

Six courses (two entrées/main/cheese/pre-dessert/dessert) 158

SOUTHLAND BBQ MENU

Two courses – selection of three sharing mains and three sharing sides, one dessert 109

LAKE HAYES MENU

One entrée, selection of three sharing mains and three sharing sides, one dessert 119

A minimum of 21 guests is required for all menu options, except the Small Group Menu, Grazing Board, Trust the Chef Menu, and Light Lunch, which are specifically designed for smaller groups.

MENU OPTIONS

CONTINUED

LAKE WAKATIPU MENU

One entrée, choice of three sharing mains and sides, one dessert 129

WALK N' FORK MENU

Choice of six small plates and two sweet options to finish
(Served to guests cocktail-style over 2-3 hours) 132

LODGE – TRUST THE CHEF MENU (2-20 guests)

Five-course degustation dinner 167

SMALL GROUPS MENU (7-20 guests)

Three courses with one entrée, alternate service main, one dessert 129

CHILDREN'S MENU (2-14 years)

Two courses – chef's choice 30

LIGHT LUNCH (2 guests minimum)

Only available for wedding preparations at Stoneridge 38

GOURMET SIDES

Gourmet roast potatoes or seasonal green vegetables 9

BREAD AND SPREADS

To be placed on the tables for guests to enjoy (20 guests minimum) 4.5

All menus include self-service tea and coffee after dessert.

Where a buffet menu is selected, we request that guest table numbers are a maximum of eight guests or less at any round table, and that table centrepieces are not too large in size.

A minimum of 21 guests is required for all menu options, except the Small Group Menu, Grazing Board, Trust the Chef Menu, and Light Lunch, which are specifically designed for smaller groups. Menu selections and pricing are valid until 31 August 2026. Prices are per person and exclude GST. All dishes are subject to the availability of fresh produce. Where necessary, our Executive Chef may substitute seasonal alternatives.



EARTH

- SEA

- GARDEN

- Celeriac/Filo/Hazelnut (†)
- Crispy Camembert Fondue/Cranberry Sauce (†)
 - Eggplant/Roast Capsicum/Mint Blini
 - Tomato/Basil/Roast Garlic Bruschetta
- Goat Cheese Profiterole/Honey/Thyme Salt
 - Mushroom/Rocket/Parmesan Bruschetta
 - Spinach/Blue Cheese Vol-au-Vent

(†) Served warm

ENTRÉES

EARTH

- Prosciutto/Potato Croutons/Tapenade/Heirloom Tomatoes/Rocket/Goat Cheese (†)
 - Chicken Liver Parfait/Plum/Pistachio/Toasted Brioche (†)
 - Pistachio Pork Terrine/Sauce Gribiche/Cornichons/Sourdough (†)
 - Ham Hock and Pea Croquette/Smoked Tomato Relish/Onion Pickle
- Beer-Braised Beef Cheek/Cauliflower Puree/Parmesan/Truffle Oil/Pine Nut
 - Pea and Spinach Soup with Prosciutto Crisp

SEA

- Market Whitefish Crudo/Basil/Chili/Crispy Capers/Lemon Dressing (†)
- Crab Cakes/Sriracha/Horseradish/Carrot & Cucumber Pickle/Herb Salad
- Torched Salmon/Smoked Crème Fraîche/Dill-Pickled Cucumber/Puffed Rice/Salmon Roe (†)
 - Tuna Tartare/Ponzu Pearls/Miso Mayo/Avocado/Furikake/Crispy Shallot (†) (+2.0)
 - Prawns/Cocktail Sauce/Toasted Brioche/Lemon/Iceberg (+3.0)
- Kumara Ika Mata/Coconut Cream/Crispy Shallots/Lime/Cucumber/Sesame/Coriander

GARDEN

- Goat Cheese Mousse/Beetroot/Balsamic Caramel/Walnut/Lemon
 - Grilled Halloumi/Rocket/Watermelon/Cucumber/Mint/Dukkah
- Smoked Mozzarella Arancini/Rocket Pesto/Vincotto/Pickled Beetroot
- Butternut Squash & Corn Velouté/Crisp Prosciutto/Pine Nut/Crème Fraiche
 - Truffled Creamy Mushroom Soup

(†) Served cold

All options on the menu can be adapted to suit any dietary requirements with advance notice.

EARTH

- Chicken Breast and Prosciutto Roulade/Gourmet Crushed Potatoes/Lemon/Herb Salad
 - Confit Duck Leg/Braised Lentils/Spiced Carrot & Orange Purée/Watercress Salad
- Pork Belly/Granny Smith Apple Compote/Roast Onion/Apple Syrup/Pickled Mustard Seed
 - Scotch Fillet/Smoked Fondant Potato/Chimichurri/Seasonal Greens
- Eye Fillet/Truffled Parsnip Purée/Parsnip Crisp/Roast Beetroot/Pinot Jus (+4.0)
 - Lamb Rump/Pea Pesto/Labneh/Dukkah/Herbs/Lamb Jus
- Lamb Shank/Pomme Purée/Seasonal Vegetables/Apple Salsa Verde/Mint Jus
- Venison Denver Leg/Kumara Maple Purée/Greens/Red Onion Marmalade/Pinot Jus (+5.0)

SEA

- Green-Lipped Mussel Cazuela/Saffron/Tomato & Capsicum Fondue/Creamy Rice/Pangrattato
- Stewart Island Blue Cod/Beurre Blanc/Gourmet Crushed Potatoes/Parsley & Shallot Salad
 - Akaroa Salmon/Niçoise Salad/Olive/Basil Verde Dressing/Lemon Mayo
- Market Fish/Prosciutto/Romesco Sauce/Pomme Purée/Seasonal Greens (+2.0)

GARDEN

- Smoked Fondant Potato/Mushroom/Crème Fraiche/Seasonal Greens/Port Prunes/Walnut
 - Porcini Ragu/Creamy Polenta/Goat Cheese/Truffle Oil
- Chargrilled Butternut/Spiced Lentils/Yoghurt/Curry Leaves/Orange
- Dukkah-Crusted Cauliflower Steak/Carrot & Orange Purée/Vadouvan Oil/Couscous/ Labneh

All options on the menu can be adapted to suit any dietary requirements with advance notice.

Add sharing bowls of seasonal sides for \$9 + GST per person, per side
– roast gourmet potatoes, seasonal green vegetables.

DESSERTS

CHOCOLATE / COFFEE / CARAMEL

- Chocolate Fondant/Tonka Bean Ice Cream/Salted Caramel Sauce/Hazelnut Praline
 - Mocha Chocolate Pot/Vanilla Chantilly/Cocoa & Coffee Nibs
- Milk Chocolate Cremeux/Earl Grey Ice Cream/Mandarin/Chocolate Soil
 - Sticky Date Pudding/Caramel Ice Cream/Banana/Bailey's Butterscotch
 - White Chocolate Crème Caramel Pot/Dulce de Leche/Roasted Almonds

ORCHARD / BERRY / EXOTIC FRUITS

- Apple & Raspberry Crumble/Manuka Honey Ice Cream
 - Lemon Posset/Yoghurt Crumbs/Passionfruit/Micro Basil
- Berry Tiramisu/Gibbston Valley Raspberry/Mascarpone/Roast Almonds
- Coconut Panna Cotta/Chard Sous Vide Pineapple/Malibu/Coconut Chips

VANILLA

- Vanilla Pavlova/Gibbston Valley Raspberry Compote/Mascarpone/Lemon Curd
 - Buttermilk Panna Cotta/Macerated Berries/Green Tea Crumble
 - Vanilla Crème Brûlée/Orange & Cranberry Biscotti
 - Baked Cheesecake/Vanilla Crumbs/Raspberry Sorbet

CHEESE (†)

- Gibbston Valley Balfour/Fig & Date Puree/Chia Seed Crackers
 - Kikorangi Blue/Port Prune Marmalade/Wafer Crackers
- Whitestone Brie/Truffle Oil/Caramelized Walnuts/Flatbread Crackers

(†) 80g of cheese per person, served with accompaniments.

Instead of dessert + 7 | As an extra course + 16

Served at each table with condiments and crackers + 14 | Served on a large platter at the bar + 10

Wedding Cake – please see our Cake Menu for pricing,
or alternatively you may make your own arrangements.*

Add a Gourmet Supper + 9 (a selection of two from the following)

Southern Cheese & Garlic Rolls | Sliders | Mini Savouries | Brownies/S'mores

All options on the menu can be adapted to suit any dietary requirements with advance notice.

*Wedding cake is usually served buffet-style from the bar with tea and coffee after dessert. If you would like it to be plated with coulis and cream/ice cream and served individually to tables in place of dessert, there is no reduction in the menu price. Alternatively, it may be served buffet style in place of dessert for a reduction in price of 2.0 per person. Stoneridge reserves the right to accept or decline the serving of wedding cake to tables if the Executive Chef is of the opinion that the quality of cake would bring the venue into disrepute.

SOUTHLAND BBQ

MAINS (please choose three)

Served as sharing dishes to each table

- Beef Sirloin/Green Goddess Mayo/IPA Braised Onion/Parsley Salad
 - Braised Short Rib/Polenta Mousse/Horseradish Cream
- Butterflied Chicken/Chipotle Rub/Coriander/Cumin Yoghurt
 - Chicken Breast/Forestière Sauce/Bacon Crumbs
 - Roasted Pork Belly/Garlic/Chili/Honey
 - Lamb Rump/Parsley Gremolata/Crispy Garlic
 - Boneless Leg of Lamb/Chermoula/Pea Pesto
- Local Sausages/Caramelized Onions/Mustard
 - Paradise Prawns/Lemon/Chive Aioli (+3.0)
 - Akaroa Salmon Fillet/Salsa Verde

SIDES (please choose three)

Served as sharing dishes to each table

- Beetroot Salad/Apple/Pomegranate Dressing/Feta/Roasted Seeds
- Roast Pumpkin/Rocket/Red Onion/Dukkah/Balsamic Dressing (†)
 - Green Leaf Salad/Radish/Cucumber/Lemon Dressing (†)
 - Shaved Cabbage/Parmesan/Parsley/Lemon (†)
- Roast Cauliflower/Baby Spinach/Red Onion/Vadouvan Oil (†)
 - Gourmet Potato Salad/Bacon/Mustard & Dill Aioli
 - Roast Gourmet Potato/Parsley & Garlic Butter
- Seasonal Green Vegetables/Lemon/Pangrattato/Olive Oil

DESSERT

Please choose one dish from the last dessert page to be served individually

TEA AND COFFEE

(†) Served cold

All options on the menu can be adapted to suit any dietary requirements with advance notice.

LAKE HAYES

SHARING PLATES

ENTRÉE

Please choose one dish from the entrée page to be served individually

MAINS (please choose three – one beef, one chicken, one salmon)

Served as sharing dishes to each table

- Beef Sirloin/Mustard Brown Sugar Glaze/Pickled Onions
 - Beef Sirloin/Chimichurri & Criolla Sauce
- Chicken Breast/Forestiere Sauce/Bacon Crumbs
 - Cajun Chicken/Sour Cream/Chives
 - Akaroa Salmon Fillet/Salsa Verde
- Akaroa Salmon Fillet/Horseradish Cream/Crispy Capers

SIDES (please choose three)

Served as sharing dishes to each table

- Lebanese Couscous/Spiced Carrots/Cranberry/Pomegranate Molasses/Herbs (†)
 - Beetroot Salad/Apple/Pomegranate Dressing/Feta/Roasted Seeds (†)
 - Shaved Cabbage/Parmesan/Parsley/Lemon (†)
 - Gourmet Potato Salad/Bacon/Mustard & Dill Aioli
- Roast Pumpkin/Rocket/Red Onion/Dukkah/Balsamic Dressing (†)
- Asian Soba Noodle Salad/Carrot/Sesame/Chili/Ginger/Coriander (†)
 - Roast Kumara/Coconut Cream/Red Curry/Coriander/Roasted Seeds
 - Green Leaf Salad/Radish/Fennel/Tomato/Lemon Dressing (†)
 - Panzanella (Tomato/Sourdough/Basil/Olive Salad) (†)
 - Roast Gourmet Potato/Parsley & Garlic Butter/Smoked Butter
 - Seasonal Green Vegetables/Lemon/Olive Oil/Pangrattato

DESSERT

Please choose one dish from the last dessert page to be served individually

TEA AND COFFEE

(†) Served cold

All options on the menu can be adapted to suit any dietary requirements with advance notice.

LAKE WAKATIPU

SHARING PLATES

ENTRÉE

Please choose one dish from the entrée page to be served individually

MAINS (please choose three)

Served as sharing dishes to each table

- Beef Sirloin/Mustard Brown Sugar Glaze/Pickled Onions
 - Beef Short Rib/Chimichurri & Criolla Sauce
- Chicken Breast/Cauliflower Puree/Truffle/Bacon Crumbs
 - Cajun Chicken/Sour Cream/Chives
- Lamb Rump/Chermoula/Baba Ganoush/Coriander
- Beer-Braised Pork Shoulder/Chipotle Mayo/Coriander
 - Roasted Pork Belly/Garlic/Chili/Honey
- Akaroa Salmon Fillet/Horseradish Cream/Crispy Capers
- Baked Market Fish/Tomato & Capsicum Fondue/Olives/Garlic Croutons
 - Paradise Prawns/Lemon/Chive Aioli

SIDES (please choose three)

Served as sharing dishes to each table

- Lebanese Couscous/Spiced Carrots/Cranberry/Pomegranate Molasses/Herbs (†)
 - Beetroot Salad/Apple/Pomegranate Dressing/Feta/Roasted Seeds (†)
 - Green Leaf Salad/Radish/Fennel/Tomato/Lemon Dressing (†)
 - Panzanella (Tomato/Sourdough/Basil/Olive Salad) (†)
 - Roast Kumara/Coconut Cream/Red Curry/Coriander/Roasted Seeds
 - Roast Pumpkin/Rocket/Red Onion/Dukkah/Balsamic Dressing (†)
- Asian Soba Noodle Salad/Carrot/Sesame/Chili/Ginger/Coriander (†)
 - Roast Carrots/Walnuts/Manuka Honey/Cumin Seeds/Yoghurt (†)
 - Roast Cauliflower/Baby Spinach/Red Onion/Vadouvan Oil
 - Roast Gourmet Potato/Parsley & Garlic Butter/Smoked Butter
 - Seasonal Green Vegetables/Lemon/Olive Oil/Pangrattato
 - Creamy Polenta/Gibbston Valley Romano/Truffle Oil

DESSERT

Please choose one dish from the last dessert page to be served individually

TEA AND COFFEE

(†) Served cold

All options on the menu can be adapted to suit any dietary requirements with advance notice.

WALK N' FORK

SMALL PLATES (please choose six)

Served to guests cocktail-style over 2-3 hours

EARTH

- Spiced Chicken/Asian Noodle Salad/Hoisin/Sesame (†)
 - Moroccan Lamb/Flatbread/Hummus/Dukkah /Labneh
- Beef Cheek Slider/Roast Garlic Aioli/Coleslaw/Parmesan
 - Argentinian Beef Empanada/Chimichurri Sauce
 - Japanese Pancake/Bacon/Tonkatsu/Furikake

SEA

- Akaroa Smoked Salmon/Pickled Cucumber/Dill/Crème Fraiche/Cos Lettuce (†)
- Market Fish Ika Mata/Coconut Cream/Crisp Shallots/Cucumber/Sesame/Coriander (†)
 - Sweet & Sour Prawns/Chili/Mango/Avocado Mousse/Coriander (†)
 - Battered Fish Slider/Tartare Sauce/Salad
 - Fish Tacos/Coleslaw/Chipotle Mayo/Coriander
- Kumara Ika Mata/Coconut Cream/Crisp Shallots/Cucumber/Sesame/Coriander (†)

GARDEN

- Roast Beetroot Salad/Goat Cheese Mousse/Dukkah/Pomegranate Dressing (†)
 - Smoked Mozzarella Arancini/Pesto
 - Mushroom Bruschetta/Rocket/Parmesan/Truffle Oil
- Halloumi Slider/Mint/Eggplant & Roast Capsicum/Rocket
 - Southern Cheese & Garlic Rolls/Caramelized Onion

SWEET TREATS (please choose two)

- Selection of Macaroons
- Selection of Tartlettes
 - Brownies
 - S'mores

TEA AND COFFEE

(†) Served cold

All options on the menu can be adapted to suit any dietary requirements with advance notice.



CHILDREN'S MENU

MAINS

VEGETARIAN

- Soup of the day

PIZZA / PASTA

- Pizza/Ham/Cheese/Pineapple
- Spaghetti/Tomato Sauce/Bacon
- Penne/Cream/Chicken/Spinach

FISH

- Battered Fish/Chips/Garden Salad

CHICKEN

- Chicken/Roasted Vegetables
- Chicken Nuggets/Chips/Salad

BEEF

- Cheeseburger/Chips
- Kids' Steak/Chips/Vegetables

DESSERT

- Banana Split
- Chocolate Brownie
- Ice cream Sundae

Children's meals are provided as a chef's choice offering unless alternative arrangements are made.
All children must have the same main course and dessert. If you have any preferences
from the above options, please let us know.