



**STONERIDGE
ESTATE**

lake hayes - queenstown
new zealand

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 29

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 102

REMARKABLES MENU

Three courses with one entrée, alternate service main, one dessert 109

Three courses with one entrée, choice of two mains, one dessert 122

CORONET MENU

Three courses with alternate service of each course 124

Three courses with choice of two options per course 139

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 112

LAKE HAYES MENU

One entrée, selection of three sharing mains and three sharing sides, one dessert 121

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 132

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 10

BREAD AND SPREADS

To be placed on the tables for guests to enjoy (20 guests minimum) 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 2027. 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.

CANAPÉS

Please select your choice of four canapés from the following options.
(For groups of fewer than 20 people, canapés will be provided as a Trust the Chef selection)

EARTH

- Confit Duck & Mushroom Ragout/Vol-au-vent (+3.0)
 - Seared Beef/Watercress Remoulade/Crostini (†)
 - Chilli Caramel Glazed Pork Belly/Coriander
 - Potato Beignet/Beef Tartar
- Chicken & Ginger Meatball/Teriyaki Mayo/Spring Onion
 - Lamb Tartar Tartlet/Carrot/Sunflower Seed (†)
 - Venison Tataki/Fried Shallot/Miso Mayo (†)

SEA

- Smoked Salmon Blini/Crème Fraîche/Salmon Caviar (†)
 - Smoked Blue Cod/Cucumber/Red Onion Crème (†)
 - Nori Crumbed Mussel/Brown Butter Emulsion
 - Kingfish Tostada/Citrus & Finger Lime (†)
 - Prawn Toast/Chilli Jam (+3.0)
 - Grilled Prawn/Chimichurri (+3.0)
 - Oyster/Champagne Mignonette (†)(+6.0)
 - Whitebait Fritter/Fennel Slaw (†)(+5.0)

GARDEN

- Compressed Watermelon/Pumpkin Seed/Goats Curd Mousse (†)
 - Heirloom Tomato Bruschetta/Basil (†)
 - Eggplant Confit Blini/Shallot (†)
- Chickpea Panisse/Herb Salad/Spring Onion Mayo
 - Cauliflower Croquette/Black Garlic Mayo
 - Summer Roll/Nam Jim Vinaigrette (†)
- Spiced Cauliflower Bites/Cumin & Coriander Mayo
 - Mozzarella Tartlet/Tomato Tartar (†)

ENTRÉES

EARTH

- Beef Carpaccio/Parmesan/Arugula/Pine Nut/Truffle Mayo (†)
- Venison Tataki/Ginger & Soy Vinaigrette/Wasabi/Fried Shallot (†)
 - Pork & Pistachio Terrine/Pickles/Croustade/Apple Gel (†)
- Red Wine Braised Beef Cheek/Cauliflower/Pine Nut Parmesan

SEA

- Kingfish/Avocado/Radish/Citrus Dressing (†)
 - Crayfish Bisque/Crème Fraîche/Chive
- Sicilian Style Crudo/Caper/Italian Parsley/Lemon & Basil (†)
- Confit Salmon/Cucumber/Crème Fraîche/Kohlrabi/Cucumber Vinaigrette

GARDEN

- Olive Oil Poached Beetroot/Goats Curd Mousse/Orange/Hazelnut Dressing (†)
 - Heirloom Tomatoes/Plum/Buffalo Mozzarella/Basil (†)
- Peach & Tomato Gazpacho/Cucumber/Toasted Almond (†)
 - Roasted Broccoli/Kale Crisp/Lemon Vinaigrette/Pine Nut

(†) Served cold

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

EARTH

- Scotch Fillet/Potato Fondant/Sautéed Greens/Black Garlic Butter
 - Lamb Rump/Chickpea Panisse/Olive Tapenade/Rosemary Jus
 - Confit Duck Leg/Puy Lentils/Plum Glaze/Turnip
- Roasted Chicken Breast/Wild Mushroom Sauce/Polenta Cake/Broccolini
 - Venison Striploin/Beetroot/Walnut/Shallot (+5.0)
 - Glazed Pork Belly/Fennel/Apricot/Mustard Seed Jus
- Eye Fillet/Potato Gratin/Carrot/Confit Garlic/Red Wine Jus (+4.0)

SEA

- Market Fish/Confit Fennel/Prawn/Shellfish Broth
- Grilled Salmon/Vegetable Ragout/Tomato Verde/Basil
 - Market Fish/Cauliflower/Caper/Beurre Noisette
- Market Fish/New Potato/Leek/Italian Parsley/Mussel Velouté (+2.0)

GARDEN

- Sweet Corn & Farro Ragout/Summer Beans/Basil/Herbs
- Roasted Cauliflower/Puy Lentils/Potato Fondant/Sherry Vinaigrette
 - Portobello Mushroom Risotto/Pecorino/Sauteed Mushrooms
- Goats Curd Mousse/Grilled Summer Squash/Almond & Pea Pesto

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

Add sharing bowls of seasonal sides for \$10 + GST per person, per side
– roast gourmet potatoes OR seasonal green vegetables.

DESSERTS

- Lemon Posset/Raspberries/White Chocolate Crumble/Plum Sorbet
 - White Chocolate Pannacotta/Strawberries/Basil/Berry Sorbet
- Lemon Curd Tartlet/Pine Nut Crumble/Blueberries/Lemon Sorbet
 - Financier Cake/Blackberries/Apple Sorbet
- Chocolate Fondant/Salted Caramel Sauce/Vanilla Ice Cream
 - Boysenberry & Apple Crumble/Honey Ice Cream
- Salted Caramel & Chocolate Tart/Poached Pear/Hokey Pokey Ice Cream

CHEESE (†)

- Gibbston Valley Blue/Pear/Walnut/Oat Cakes
- Lindis Pass Brie/Strawberries/Balsamic Reduction/Brioche
- Cheddar/Spiced Bell Pepper & Apricot Chutney/Lavosh

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

Instead of dessert + 8 | As an extra course + 18

Served at each table with condiments and crackers + 15 | Served on a large platter at the bar + 12

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

Add a Gourmet Supper + 10 (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/Black Garlic Butter/Fried Shallot
- Braised Short Rib/Parmesan Polenta/Gremolata
- Butterflied Chicken/Chipotle Rub/Coriander/Cumin Yoghurt
 - Chicken Breast/Forestière Sauce/Bacon Crumbs
- Glazed Pork Belly/Apple Caramel/Fried Shallot, Mint
 - Lamb Rump/Pea Pesto/Labneh
 - Boneless Leg of Lamb/Mint Sauce
- Local Sausages/Caramelised Onions/Mustard
- Banana Prawns/Shellfish & Herb Butter (+3.0)
 - Akaroa Salmon Fillet/Vegetable Piperade

SIDES (please choose three)

Served as sharing dishes to each table

- Beetroot Salad/Orange/Feta/Red Wine Vinaigrette
- Roast Pumpkin/Rocket/Red Onion/Dukkah/Balsamic Dressing
- Arugula Salad/Pear/Parmesan/White Balsamic Dressing
 - Vadouvan Spiced Cauliflower/Coriander
- Gourmet Potato Salad/Prosciutto/Chive/Dijon Mustard
 - Gourmet Potato Salad/Bacon/Mustard & Dill Aioli
 - Roast Gourmet Potato/Parsley & Garlic Butter
 - Seasonal Green Vegetables/Lemon/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/Forestière Sauce/Bacon Crumbs
 - Cajun Chicken/Sour Cream/Chives
 - Akaroa Salmon Fillet/Salsa Verde
- Akaroa Salmon Fillet/Horseradish Cream/Crispy Capers
- Grilled Halloumi/Summer Vegetables/Beetroot Hummus (V)

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
- Grilled Halloumi/Summer Vegetables/Beetroot Hummus (V)

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

- Moroccan Lamb Kofta/Mint/Coriander
- Beef Cheek Slider/Roast Garlic Aioli/Coleslaw/Parmesan
 - Argentinian Beef Empanada/Chimichurri Sauce
- Beef Tataki/Ginger & Soy Dressing/Fried Shallot/Wasabi Mayo (†)

SEA

- Salmon Tartar/Cucumber/Salmon Caviar (†)
- Kingfish Ceviche/Citrus/Avocado/Radish (†)
 - Banana Prawns/Garlic & Herb Butter (†)
 - Battered Fish Slider/Tartare Sauce/Salad
- Fish Tacos/Avocado/Pickled Shallot/Coriander

GARDEN

- Roast Beetroot Salad/Goat Curd/Pickled Shallot
- Fried Cauliflower Bites/Vadouvan/Lime/Coriander
- Mushroom Bruschetta/Rocket/Parmesan/Truffle Oil
- Halloumi Slider/Heirloom Tomato & Red Pepper Relish

SWEET TREATS (please choose two)

- Selection of Macaroons
 - Selection of Tartlettes
- Vanilla Pannacotta/Berries/White Chocolate Crumble

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.