



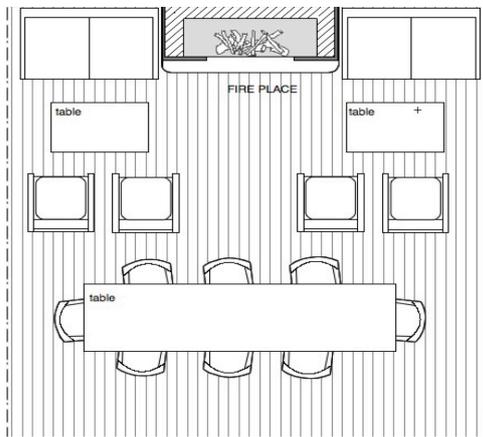
THE LODGE BAR

SMALL GROUP DINING & EXCLUSIVE USE

The Lodge Bar is a perfectly situated venue in beautiful Queenstown with sweeping views across Lake Wakatipu and within walking distance of most central accommodations. We can cater for various types of lunches, dinners & exclusive use functions. Our team is happy to work with you and tailor function packages to suit your needs.

SMALL GROUP DINING

Our group dining is designed for small groups between 8-16 guests and *does not* require you to buy out the entire venue.



We have 3 tables that can be used in conjunction with each other to seat up to 16 guests. We have a long farm-house style table that can seat up to 8 people and two booth style tables that can each hold 4 people.

As per the attached floor plan shows, we do not have the ability to group these tables together into one long table. As a result your group will be in the same area but will be split over 3 tables. However this does allow a socialising area in-between the tables.

When reserving this area, a minimum spend is required.

LUNCH MINIMUM

Friday – Sunday only
From \$1,000

DINNER MINIMUM

Sunday – Wednesday
From \$1,000

Thursday – Saturday
From \$1,500

Menus are available in two different formats and most dietary concerns can be catered for. Please note we require at least 48 hours notice to guarantee this. There is a list of menu format options below and sample menus following. Of course, wine matching is always available and is an exciting addition!

SHARE PLATES

A classic, share style menu with multiple small dishes laid in the middle of the table for guests to graze over.

\$70 per person (*any premium add-ons will be charged individually*)

TASTING MENUS

For when you want something a little more formal and individually plated.

4 course - \$65pp Wine match \$30pp

5 course - \$80pp Wine match \$40pp

6 course - \$90pp Wine match \$50pp

SAMPLE MENUS

Please be aware that both our food & beverage menus are fluid and change based on seasonality and availability. Be sure to give us as much notice as possible if there is something you want us to ensure we can provide for your event.

SHARE PLATES

Roasted nuts, native spices

Marinated olives, Worcestershire, lime

House made sourdough bread with toppings

New Zealand Cheese & Charcuterie selection

Ora King salmon, citrus, sunflower seeds

Berkshire pork rillettes, sage shortbread, jam

Portobello mushroom mousse, whisky jelly

Gunner's game pie

4 COURSE TASTING MENU

House made sourdough bread with cultured butter

Te Matuku Oysters, tomato

Berkshire pork rillettes, sage shortbread, jam

Ora King salmon, citrus, sunflower seeds

Baked apple cake, vanilla ice cream, brown butter crumble

5 COURSE TASTING MENU

House made sourdough bread with cultured butter

Te Matuku Oysters, tomato

Berkshire pork rillettes, sage shortbread, jam

Ora King salmon, citrus, sunflower seeds

Gunner's game pie

Baked apple cake, vanilla ice cream, brown butter crumble

6 COURSE TASTING MENU

House made sourdough bread with cultured butter

Te Matuku Oysters, tomato

Snapper crudo, pear, celery

Berkshire pork rillettes, sage shortbread, jam

Ora King salmon, citrus, sunflower seeds

Canterbury beef eye fillet, salsa verde, seeded mustard jus

Baked apple cake, vanilla ice cream, brown butter crumble

EXCLUSIVE USE

The Lodge Bar can be booked exclusively if you would like total privacy for a special event. Our venue's capacity is strictly 35 guests, we have no flexibility with this number. Exclusive Use gives you full access to all bar areas, both inside & outside.

MINIMUM SPEND

The minimum spend for Exclusive Use is very straight forward. The venue must be booked for a minimum of 2 hours up to a maximum of 6 hours. The required spend is \$1,500 per hour in any combination of food and/or beverage items.

As stated in the Small Group Dining section above, we only have sit down dining space for 16 guests, therefore with groups over this number we recommend a grazing station of cheese & charcuterie along with passed canapés – for example.

Actual amounts will vary depending on the size of the group but a sample menu for Exclusive Use Dining is below based on 40 people at \$35 per person.

CANAPÉS

To be passed during the first hour of the event.

50 x Berkshire pork rillettes, sage shortbread, jam

50 x Meat pie croquettes, smoked cheese

50 x Te Matuku oysters, natural & tomato

50 x Roasted pear, blue cheese on sourdough

GRAZING STATION

To be placed on tables throughout the venue for guests to graze.

5 x 5 Cheese Boards

5 x 4 Charcuterie Platters

8 x Roasted nuts, native spices

8 x Marinated olives

10 x House made sourdough bread & cultured butter

*Subsequent dishes can be added individually alongside the grazing station if additional food is required.

BEVERAGES

Our wine & beverage lists are extensive and utilise the best New Zealand has to offer both in wines & spirits. Beverage options can be customised in the following formats:

OPEN BAR – A completely open bar with no restrictions and charged to the credit card on file upon consumption.

SELECTIVE OPEN BAR – Beverage options are chosen in advance and charged to the credit card on file upon consumption.

TIMED OR TABBED OPEN BAR - Beverage options are chosen in advance by the host and when a certain time or tab amount is reached the bill and charged to the credit card on file upon consumption.

CASH BAR – Guests pay for themselves throughout the event.

Beverages can be ordered from our menu on the day but if you are particularly interested in having specific items please organise this at least 2 weeks before your event.

TERMS & CONDITIONS

- Tentative bookings are held for 72 hours.
- Credit Card details are required to confirm bookings over 8 guests and all Exclusive Use bookings.
- Failure to confirm in writing and with credit card details will result in the reservation being released.
- Menu choices, changes, dietaries and final numbers much be confirmed **at least one week** prior to your event.
- Minimum spends apply to all events. Failure to meet the minimum spend will incur a general 'Event Fee' to bring the bill to the minimum requirement.
- Full payment is due at the time of your event. All prices are inclusive of GST.
- A 10% service charge is applied to all Exclusive Use events.
- For Exclusive Use events a 25% deposit is due to complete the confirmation of the booking.

- Failure to inform us of cancellation within 48 hours prior to the event will result in a cancellation fee of \$50 per person charged to the credit card taken with the booking.

BOOKING CONFIRMATION TO BE COMPLETED BY THE GUEST:

Name: _____

Contact Mobile: _____

Number of Guests: _____

Date & Time of reservation: _____

Credit Card details

Number: _____

Expiry: _____

CCV: _____

Name: _____

I accept the cancellation policy for my above reservation.

Name: _____

Signature: _____

Date: _____