# **Private Dining** | Nest

events@kamana.co.nz

enquire now





# Details

### The Venue:



Our hidden gem – discovered by you. Nestled in the local neighborhood of Fernhill, you'll find the highest altitude fine dining experience Queenstown has on offer. The Ledge offers 85m2 of dedicated private dining space with adjoining access to our Sunrise Terrace, allowing for an indoor-outdoor flow event. Featuring 6m floor to ceiling windows to take in the spanning "postcard" views of Lake Wakatipu and The Remarkables Mountain range.

### The Menu:



Nest restaurant take two - our banquets menus are designed to cater for groups up to 60, while delivering a high-quality unique private dining experience. Extensive and thoughtful, our sharing style menu features four sharing style courses allowing guests choice, and the ability to take themselves on a food journey. Our menus are executed to the same level of attention, care and detail to our highly rated Nest Kitchen & Bar.

## The Beverages:



According to our sommelier, the key component of the night. Complete flexibility on offer to suit your groups beverage desires – our menu strikes a strong balance of extensivity without being overwhelming; and showcases our support to the local region at the core. Our beverage package covers all the bases for groups wanting to leave their beverage needs in our hands.

## Accomodation:



Skip the taxi ride - our Kamana Lakehouse offers 73 retreat like rooms on offer to our private dining guests. Newly renovated in 2018, our rooms are fresh and modernly designed with comfort and convenience in mind. We take guest experience to another level, offering the highest quality in-room guest amenities and technology such as Alexa and TV Chromecast.





### Bread to start

House baked, milk loaf, smoked sea salt butter

### Snacks (Choice of 4)

### Vegetarian

Mushroom parfait profiteroles, sherry vinegar gel, shaved Pecorino

### Fish

Fish crudo, candied ginger, candied lemon, balsamic vinegar dressing Cloudy Bay storm clams, wakame seaweed butter, toasted sourdough Pork & paua croquettes, nori mayonnaise

#### Meat

Beef tartare, puffed truffle cracker, truffle aioli Chicken liver parfait, cherry puree, thyme crumb Pork croquettes, burnt apple puree, pommery mustard

### Feast Protein (Choice of 3)

### Vegetarian

Roasted pumpkin & cashew tortellini, crispy sage, roasted parmesan cream Roasted cauliflower, caper raisin dressing, crispy leek

#### Fish

Lemon & honey glazed big glory bay salmon, fennel jam, pickled fennel Roasted market fish, brandade, anchovy & caper salsa

#### Meat

Fiordland venison loin, braised red cabbage, pickled beetroots Grass fed beef fillet, braised mushroom ragu, salsa verde

### Dessert (Choice of 1)

Olive oil sponge, burnt honey, gingernut crumbles Dark chocolate sponge, hazelnut cremeaux, chocolate crumb Short bread, dulce de leche, whipped mascarpone, candied nuts

\*menu items are subject to seasonal availability







## Three Course Set - Sample Menu

### Starter

House made ricotta & mushroom ravioli | seared prawn | garden herbs cream Poached baby beetroots | Granny Smith apples | smoked goat cheese | hazelnut Pork belly | sesame slaw | teriyaki | coriander | chili & pineapple Crispy beef cheek | horseradish | bone marrow crumb | house dried raisins Mt Cook salmon gravlax | avocado mousse | sesame crumb | seaweed salad

#### Main

Slow cooked Merino lamb shoulder | mashed kumara | ratatouille | Pinot Noir jus Seared free range chicken | roasted parsnip | NZ cider glaze
Beef cheek | agria potato gratin | wok fried broccolini | Pinot noir jus
Handpicked charbroiled scotch fillet | portobello & shiitake puree | Pinot Noir jus
Pan seared market fish | smoked pumpkin mousseline | wilted seasonal greens
Pan seared Mt Cook salmon | kumara & thyme puree | sundried tomato pesto
Catch of the day | potato & leek gratin | confit lemon | poached fennel

#### Side

Baby cos salad | crispy prosciutto | Grana Padano Crushed gourmet potatoes | duck fat | manuka smoked bacon Smoked pumpkin mousseline | toasted seeds

#### Dessert

Berries parfait | meringue tuille | berries compote | mint Caramel poached Granny Smith apple | hazelnut cream | cinnamon All press coffee panna cotta | coffee cake | chocolate mousse Local cheese selection | seasonal chutney | Otago honey comb | crackers Belgium chocolate mousse | orange sponge | vanilla gelato

\*menu items are subject to seasonal availability



## Beverages

Available to you is a pre-prepared beverage package with a non-stop service of our selected classics, or customise your beverage needs through a pre-paid tab where you can select your favourite wines, beers and spirit options.

#### **Beverage Menu**

New Zealand Cellar Wines Sparkling Wine & Champagnes NZ Red, White & Rose by the bottle Australian Red by the bottle Handcrafted Cocktails NZ Gin Whisky | Bourbon Spirits | Liqueurs | Port | Sake Mocktails Non-Alcoholic

\*Products subject to change due to availability

## Gold Package

### CHOOSE 3 WINES FROM THE OPTIONS BELOW

Ant Moore Pinot Gris Ant Moore Sauvignon Blanc Ant Moore Chardonnay Ant Moore Pinot Noire Theory & Practice Syrah

Coke | Coke No Sugar Sprite | Orange Juice Tea-Total Selection Allpress Coffee

## Platinum Package

CHOOSE 3 WINES FROM THE OPTIONS BELOW

> Nautilus Sauvignon Blanc Decibel Malbec Te Kano Rose Mount Edward Chardonnay Akitu A2 Pinot Noir

### Beer Panhead Supercharger Emerson Pilsner Steinlager Mid

Soft Drinks Coke | Coke No Sugar Sprite | Orange Juice **Tea-Total Selection** Allpress Coffee



## **Diamond Package**

CHOOSE 3 WINES FROM THE OPTIONS BELOW

Palliser Estate Sauvignon Blanc Quarts Reerf Chardonnay Peregrine Rose Elephant Hill Syrah Peregrine Pinot Noir

### Local Beer Canyon Gold Lager The Front Pilsner Conehead Hazy Pale Ale

### Beer Steinlager Pure Steinlager Mid

### Soft Drinks

Tussok Basher 2.5%

### Soft <u>Drinks</u>

Coke | Coke No Sugar Sprite | Orange Juice **Tea-Total Selection** Allpress Coffee



# Finer Details

### Venue inclusions

Venue hire from 5:00pm to 11:00pm Rectangular tables Nest coloured chairs or chiavari chairs Grey napkins Cutlery Crockery Glassware Bluetooth speaker



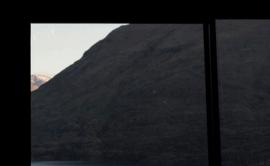


### **Booking Process**

Like what you see? Please get in touch! Our specialized events team are ready and waiting to discuss your event requirements and how we can deliver. Pricing can vary depending on your requirements so once we have your event date, guest count and menu preferences, we can send over a proposal for you to consider!

Explore venue capacities and table lay-out options

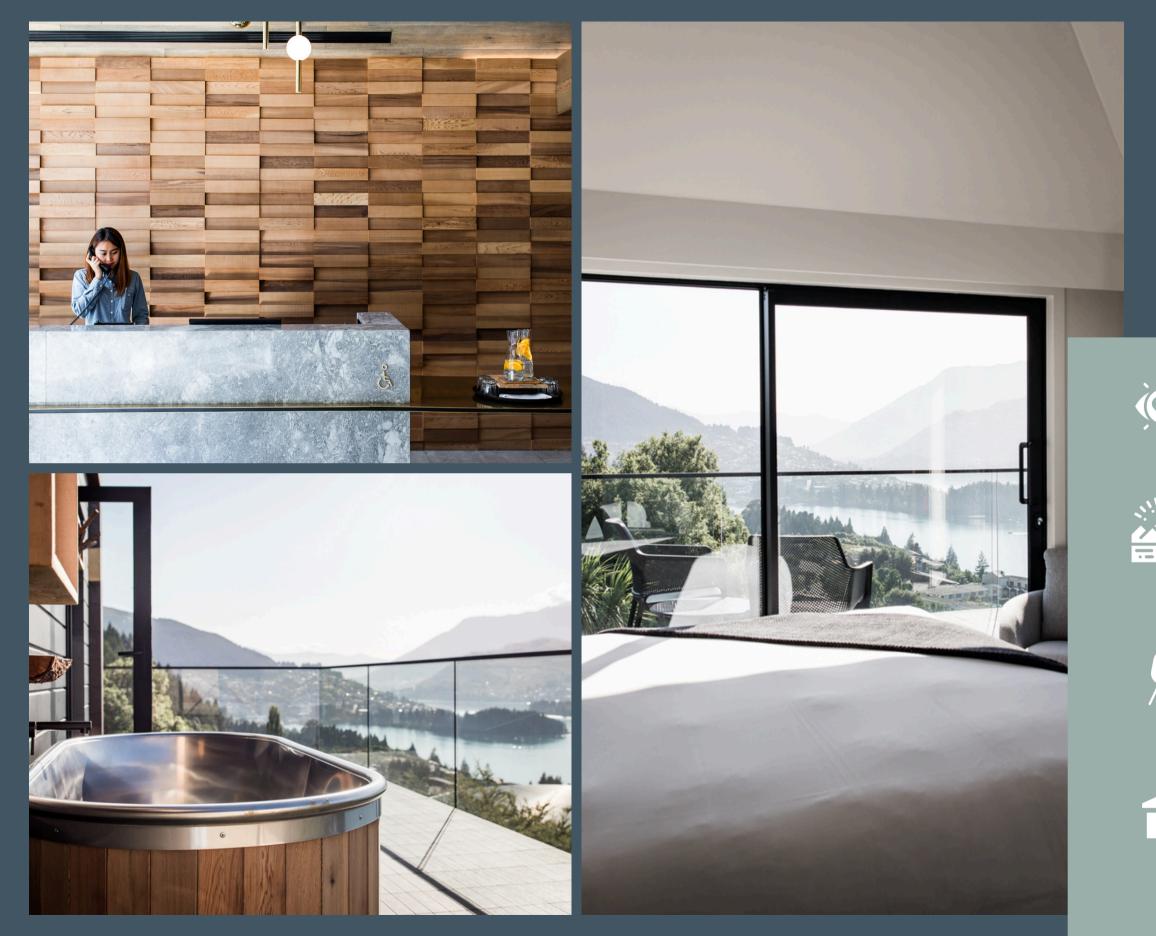




### Dietaries vs Preferences

Our menu has been carefully crafted with consideration and balance in mind, allowing event organisers to choose a selection of dishes to meet a range of food desires from their guests. Due to the high demand on our kitchen, we are unable to provide additional modifications based on individual preferences and will only consider medically diagnosed allergies as a dietary requirement.



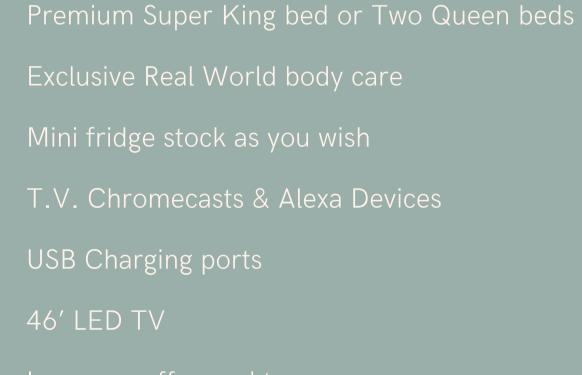


# Our Rooms

Kamana Lakehouse captures the essence of Queenstown, bridging the gap between exploration and relaxation.As the highest altitude accommodation in town, our gorgeously designed accommodation rooms offer the perfect retreat while you discover the adventure capital of the world.





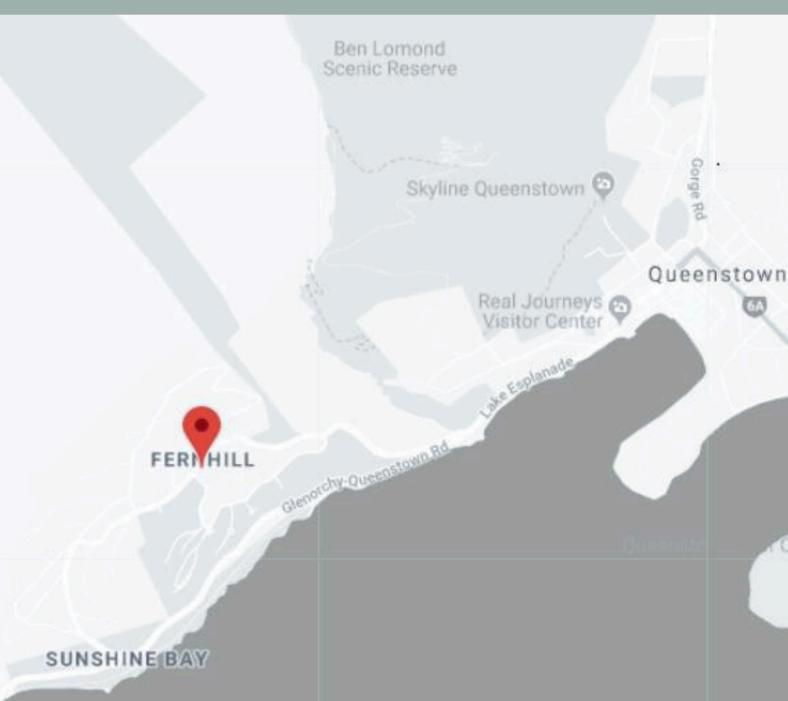


In room coffee and teas

Wall to wall windows

FOR MORE INFORMATION CLICK HERE





0.2kms or around 20 minutes' drive from the airport. Regular service by Super Shuttle Queenstown, taxis, Uber and bus.

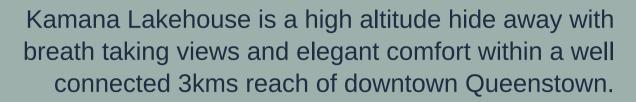
### GETTING AROUND

Bus: Normal service from 6am to 12 midnight. Bus is a popular mode of transport, with nearest station only 50 metres from our door. Queenstown public transport is a \$5 flat fare and the ride downtown is 10 minutes or less.

Drive: With the benefit of complimentary onsite parking, a rental car is a great option to discover Queenstown and its surroundings. Otherwise, Uber, airport shuttles, taxi companies and activity operators all frequent Fernhill at competitive rates.

Walk: We are situated 150 metres from the Fernhill walking track, a lovely 20 minutes downhill meander through native bush to Queenstown's CBD.

Location



### TO / FROM QUEENSTOWN INTERNATIONAL AIRPORT