Private Dining | Nest

events@kamana.co.nz

enquire now

NEST KITCHEN & BAR
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nest

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 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.

Sharing Style – Sample Menu

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

Group organiser is required to pre-select one entrée, one main
and one dessert option for the whole group

*menu items are subject to seasonal availability

Beverages

Choose from 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 & Champagne
NZ Red, White & Rosé by the bottle
Handcrafted Cocktails
NZ Gin
Whisky, Bourbon
Spirits, Liqueurs, Port, Sake
Mocktails
Non-Alcoholic

*Products subject to change due to availability

Click here to see our full beverage list

Kamana Beverage Package

Wines

CHOOSE 3 WINES
FROM THE OPTIONS BELOW

Pinot Noir, Terra Sancta, Central Otago
Pinot Noir, Ted by Mount Edward, Central Otago
Syrah, Theory & Practice, Hawke's Bay
Malbec, Decibel, Hawke's Bay
Premium Red Blend, Elephant Hill, Hawke's Bay
Pinot Gris, Mount Michael, Central Otago
Sauvignon Blanc, Nautilus, Marlborough
Chardonnay, Ant Moore, Marlborough
Rose, Te Kano, Central Otago
Riesling Spatlese, Fromm, Marlborough

Beers

Panhead Supercharger
Emerson's Pilsner
Canyon Gold Lager
Steinlager Mid

Soft Drinks

Coke, Coke No Sugar
Sprite, Fruit Juice
Lemon, Lime & Bitters
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! events@kamana.co.nz
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.

- Wall to wall windows
- Premium Super King bed or Two Queen beds
- Exclusive Maraca NZ body care
- Mini fridge stock as you wish
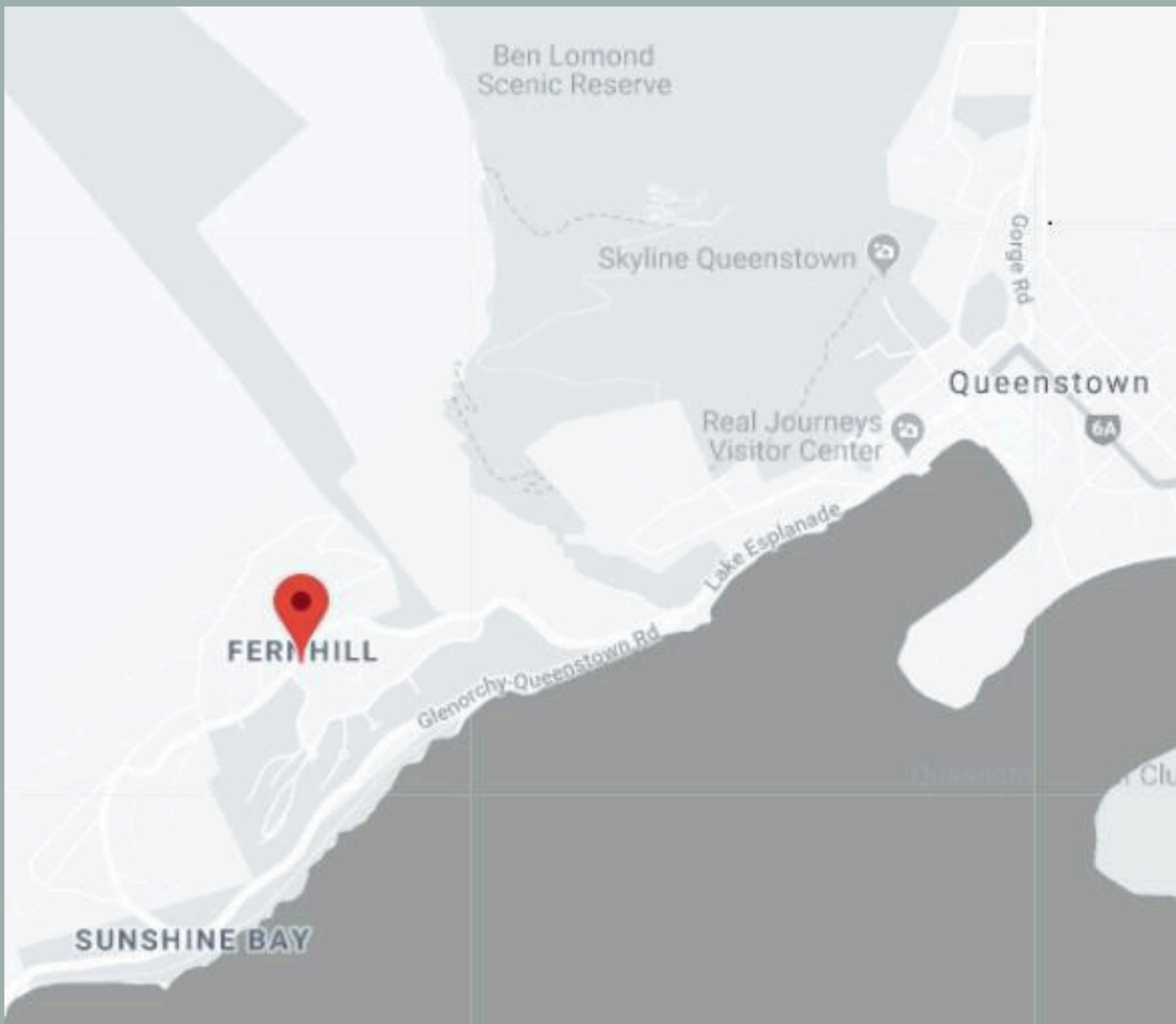- T.V. Chromecasts & Alexa Devices
- USB Charging ports
- 46' LED TV
- In room coffee and teas

FOR MORE INFORMATION CLICK HERE

Location

Kamana Lakehouse is a high altitude hide away with breath taking views and elegant comfort within a well connected 3kms reach of downtown Queenstown.

TO / FROM QUEENSTOWN INTERNATIONAL AIRPORT

10kms 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 $4 cash 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.