

KĀMĀNA

CONFERENCE KIT | 2025



ACCOMMODATION & EXPERIENCE



NEST RESTAURANT, BAR & LOUNGE


Queenstown's top-rated restaurant on TripAdvisor, this elevated dining destination offers modern interpretations of classic dishes. Showcasing the finest Kiwi ingredients, the menu is thoughtfully crafted to deliver rich, vibrant flavors. The inviting atmosphere features warm lighting and timeless sophistication, while floor-to-ceiling windows frame breathtaking views, creating a truly unforgettable dining experience

 [EXPLORE OUR FOOD HERE](#)



ACCOMMODATION ROOMS

Unwind in the peaceful ambiance of our newly designed rooms, featuring Alexa voice control, Chromecast entertainment, air conditioning, and premium luxury amenities—offering a seamless blend of comfort, convenience, and modern technology


 [EXPLORE OUR ROOMS HERE](#)

 [EXPLORE OUR ROOM BREAKDOWN HERE](#)



KAMANA SOAK

The ultimate private hot tub experience in Queenstown, Kamana Soak Tubs offer in-house guests an unparalleled way to relax while soaking in the best views of Lake Wakatipu. Available exclusively to Kamana Lakehouse guests, these complimentary soaks provide a rare and luxurious perk not offered by any other accommodation in the region

 [EXPLORE OUR KAMANA SOAK HERE](#)

EXCLUSIVE MEETING VENUE

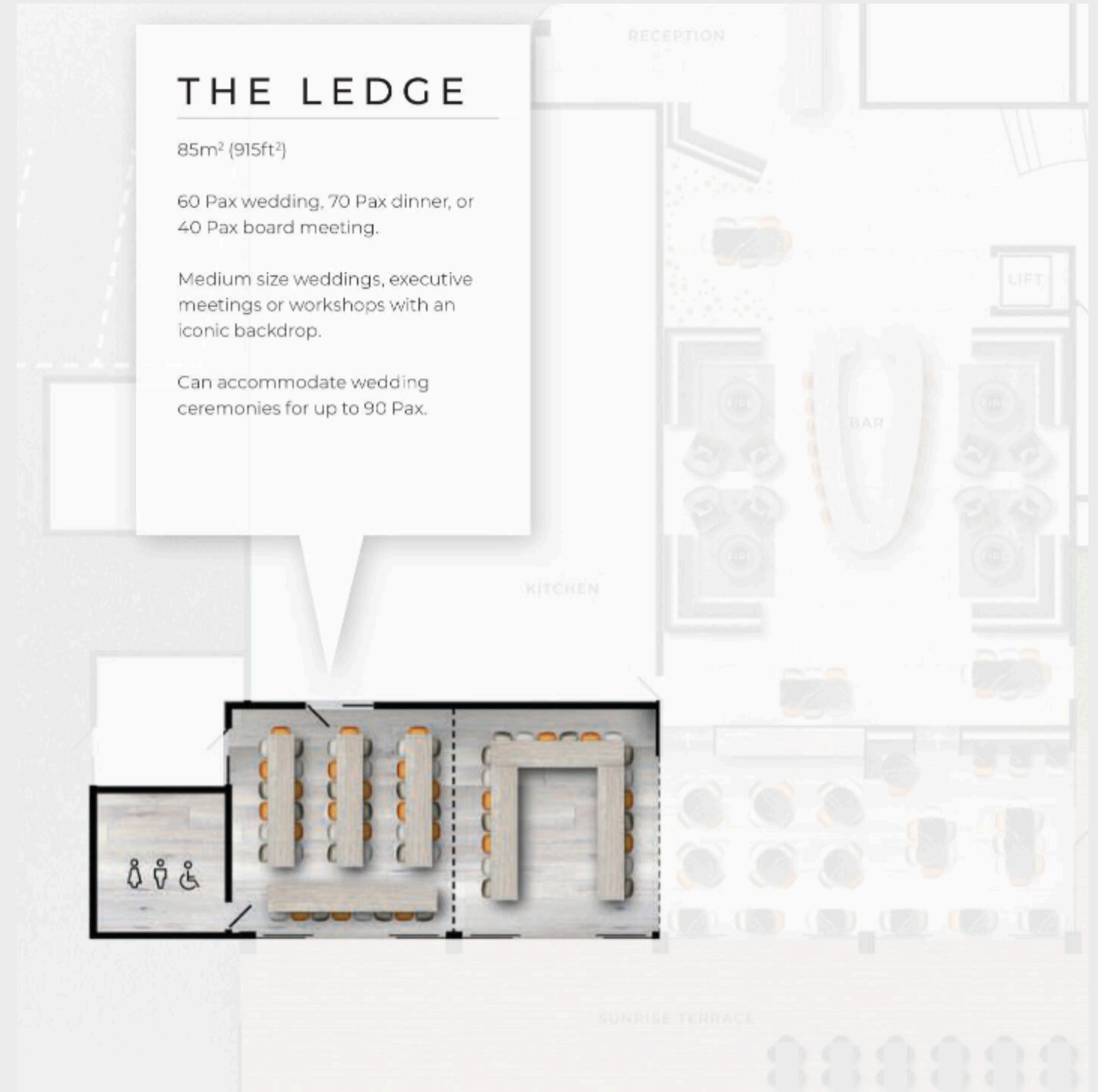
THE LEDGE FUNCTION SPACE

A thoughtfully designed, 85m² venue named after the striking rock formation visible across Lake Wakatipu. Crafted with natural materials, this versatile space boasts soaring 6-meter floor-to-ceiling windows, flooding the room with natural light while offering breathtaking views of Lake Wakatipu and The Remarkables mountain range



CAPACITIES

THEATRE	CLASSROOM	BOARDROOM	BANQUET	COCKTAIL	U-SHAPE
80	45	40	65	80	38



THE LEDGE

85m² (915ft²)

60 Pax wedding, 70 Pax dinner, or 40 Pax board meeting.

Medium size weddings, executive meetings or workshops with an iconic backdrop.

Can accommodate wedding ceremonies for up to 90 Pax.



DAY DELEGATE PACKAGES

FULL DAY DELEGATE PACKAGE | \$89

Tea and coffee on arrival
Morning and afternoon tea
Working Lunch
Meeting room hire & Initial room set up
Water and mints
65" HD viewing TV
Coordination of the event by on site event coordinator
Registration table
Room refreshed during programmed breaks
Additional set ups or breakdowns available, price on request

HALF DAY DELEGATE PACKAGE | \$85

Tea and coffee on arrival
Morning or afternoon tea
Working Lunch
Meeting room hire & Initial room set up
Water and mints
65" HD viewing TV
Coordination of the event by on site event coordinator
Registration table
Room refreshed during programmed breaks
Additional set ups or breakdowns available, price on request

MINIMUM 20 DELEGATES

SAMPLE MENU - MORNING & AFTERNOON TEAS

SOMETHING SWEET

Banana and cinnamon bread with chocolate ganache
Freshly baked Danishes and pastries
Selection of scones, seasonal Central Otago jam and chantilly cream
Gluten free chocolate brownie with raspberry compote
Chunky chocolate chip cookies
Orange and almond cake
Oats and Manuka honey cookie



SOMETHING HEALTHY

Seasonal fruit pot, yoghurt dressing
Detox smoothie, goji berries
Garden vegetables with dips

EXTRAS - POA

Sodas | Bubbles | Beer | Smoothies |
Sparkling water | Infused water | Cheese platters



SOMETHING SAVOURY

Mini bagel, smoked salmon, herbs cream
Sausage roll, whipped blue cheese
Chefs frittata
Quiche Lorraine
Freshly baked croissant, smoked ham, swiss cheese



SAMPLE MENU-BUFFET

WORKING LUNCH

EXPRESS

Grass fed roasted beef, tabbouleh, crunchy lettuce, pita pocket
Sticky chicken, honey, ginger, coriander, creamy polenta with Kalamata olives and sundried tomatoes
Cucumber salad, marinated feta, tomato, kalamata olives, Central Otago olive oil (v)
Lemon meringue tart

THE KIWI

Slow cooked NZ lamb, pickled shallots, mint salsa, wrap
Roasted grass fed beef Sirloin, Garden herbs crumb, veal and wine reduction
Pumpkin mousseline topped with toasted seeds, Roasted baby potatoes, crispy bacon, confit garlic aioli, garden herbs
Chocolate mousse with caramelized banana

LIGHT AND HEALTHY

NZ smoked salmon, lemon and dill cream, bagel
Steamed catch of the day, romesco, sautéed peas, burned butter
Wilted seasonal greens and confit garlic dressing, organic quinoa, edamame, pickled carrot, peanuts, miso dressing (v)
Chocolate mousse with caramelized banana

CENTRAL OTAGO

Manuka smoked ham, local cheese, dijon dressing, sourdough baguette
Slow roasted NZ lamb, yoghurt & mint, dukkah
Duck fat roasted baby potatoes with rosemary, Roasted beets, pistachio, mesclun, glazed carrots, sweet & sour honey dressing
Chocolate mud cake with salted caramel





ADDITIONAL DINING

A LA CARTE BREAKFAST

Time: Guests can enjoy a relaxed breakfast at their own pace between 7:00 AM and 11:00 AM, choosing to dine in the comfort of their room or at our signature Nest Restaurant, where breathtaking views and warm hospitality create the perfect start to the day.

Menu: The brunch-style menu offers guests a diverse selection, from Turkish eggs to smoothie bowls. Fresh fruits, fruit juices, and yoghurts are also available for those looking for a light and nourishing start to the day.

Coffee: Say goodbye to standard hotel filter coffee—enjoy expertly crafted Allpress barista coffee, made to order just the way you like it.



[EXPLORE OUR BREAKFAST MENU HERE](#)

PRIVATE DINING

Venue: The Ledge provides 85m² of exclusive private dining space with direct access to the Sunrise Terrace, creating a seamless indoor-outdoor event experience. With 6-meter floor-to-ceiling windows, guests can take in breathtaking "postcard" views of Lake Wakatipu and The Remarkables mountain range

Menu: Nest Restaurant reimaged—its banquet menus are designed to accommodate groups of up to 60 while delivering a high-quality, unique private dining experience. Thoughtfully curated, the sharing-style menu features four courses, offering guests both choice and the opportunity to embark on a culinary journey. Each menu is executed with the same level of attention, care, and detail as the highly rated Nest.

Beverage: According to the sommelier, beverages are the key component of the night, setting the tone for an exceptional experience. The menu maintains a strong balance of extensivity without being overwhelming, while also highlighting support for the local region. The beverage package ensures all bases are covered for groups looking to entrust their drink selections to expert hands.



[EXPLORE OUR PRIVATE DINING MENUS HERE](#)



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click to view

PHOTO GALLERY



ACCOMMODATION



VISUAL ASSETS



MAP LOCATION



KĀMĀNA

LAKEHOUSE