

# Hāwea Hotel

— Lake Hāwea, NZ —

## functions and events

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# A little about us

Hāwea Hotel is a premium waterfront venue in the heart of township, Hāwea

At Hāwea Hotel, we really care about the first, next and last impression we make. Our place has always embodied the incredibly special environment and deep community spirit of Hāwea. We want to welcome you with the warmth of our space, our locally sourced menu, and our open service.

Here for locals since 1925 and every day since.

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# All The Details

## LOCATION

1 CAPELL AVENUE,  
LAKE HAWEA  
WANAKA  
9345

Phone Number: +64 3 443 1224

Ask to speak to Lisa or Ian for any of your queries



## CAPACITIES

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Cocktail	200
Seated without dance floor	180
Seated with dance floor	120

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## ACCOMODATION

Our accomodation on site sleeps up to - 54 in Hotel style rooms, with an additional 36 in our Lodge with shared facilities.

Nearest airport - Queenstown Airport, 60 minute drive

All our hotel rooms have uninterrupted views of Lake Hāwea and the surrounding mountains. Carefully set up, our rooms are all for relaxing and all come with a balcony to enjoy one of New Zealand's finest vistas.

# All The Venue Details

## VENUE INCLUSIONS

Professional venue operations manager, wait staff and chefs

Dance floor

Rectangle tables with linen, napkin (your choice of black or white)

Private balcony, waterfront views

Two hour complimentary lead in time prior to event commencement time (time for you to set up your event)

One hour complimentary bump out post-event conclusion time

We do not charge a venue hire, instead we offer the space based on a minimum food and beverage spend.

Our minimum spends do vary depending on the date, time and style of the event.



Hāwea Hotel looks forward to providing a wonderful day of dining pleasure for you and your guests. Our focus is to ensure that you have the highest quality food, service, and event management so that you can relax and enjoy your day.

We can provide all of the necessary items to fully service your function, event, or special occasion. We have a list of things that we offer as part of our standard service. Anything that may be required beyond what appears on this list can be easily be organised for you.

**Here is a list of what's included in the per head price:**

- Innovative chefs using the freshest products available to suit you
- All crockery and cutlery needed for the day & evening
- Serving platters and serving implements
- Coffee & Tea facilities
- A complimentary wedding or function planning meeting to discuss all aspects of your day!
- A complimentary menu discussion with our Head Chef
- Pricing tailored to specific need and budget

Please enjoy perusing our menu options, they can be mixed and matched. We offer a variety of culinary choices and service styles and we are always happy to discuss any preferences or further requirements.

We look forward to working with you to make this a special occasion and sharing our food with you.



# Canapes & Tapas

*Below is samples from all our Canapés & Tapas which can be applied to any menu.*

- Antipasto platters - chorizo, Parma ham, venison and spiced Salamis, Whitestone cheeses, house made pates, hummus, pesto, olives, pickles, breads and crackers.
- Tomato and Mozzarella Tartlettes - mini shortcrust tarts, tomato fondue and buffalo mozzarella, topped with fresh pesto dressing
- Tempura King Prawn - light n crispy tiger prawns, with a mango and pineapple salsa
- Tomato and Avocado crostini - smashed avo, and tomato salsa, on a crispy crouton. Pancetta crisp on top
- Smoked Salmon and cream cheese roulades - beetroot and horseradish dressing
- Sashimi - traditional Japanese sashimi, with soy, wasabi, and pickled ginger.
- Confit Duck Bon Bons - confit duck leg, crème fraiche, panko breadcrumbs w/ carrot & ginger puree & redcurrant sauce
- Aranchini - traditional wild mushroom aranchini, with buffalo mozzarella , garlic crème fraiche dipping sauce.
- Sausage Rolls - house made pork and fennel sausage rolls with tomato and capsicum relish
- Pizzas - freshly rolled and cooked to order , with your choice of toppings
- Chicken Satay Skewers - marinated chicken thigh, with an authentic Satay sauce.
- Pakora - chicken or vegetable, with a cumin and coriander yoghurt
- Mini Sliders - pork belly with chilli mayo and pickled cabbage, beef with caramelised onion and cheese, freshly battered or crumbed Fish with Tartare aioli and pea and mint puree. Mushroom and feta with tarragon aioli.
- Iberian Chorizo with pinot noir red wine
- Mussels - fresh nelson mussels, white wine, garlic, double cream & lemon w/ sourdough bread

All food is made in a kitchen that handles gluten and other allergens, please let us know of any dietary requirements. Not all ingredients listed





# Set Menus

We can offer bespoke menus to suit all tastes, ranging from a 1 choice set menus to a 7 course tasting menu, and everything else in between. In our menus, our kitchen team use the highest quality, fresh seasonal ingredients. Below are examples of how we can tailor a menu to meet your needs.

**2 COURSE \$45.0 // 3 COURSE \$60.0**

## TO START

Tomato & Roast Pepper Soup  
parmesan croutons, pesto dressing

Chicken Liver Parfait  
spiced pear chutney, crostini

## MAIN

Roast Shoulder of Pork  
apple puree, mustard jus

Market Fish Soft Herb Crust  
lemon & caper butter sauce

## TO FINISH

Sticky Date Pudding  
vanilla ice cream, butterscotch sauce

Baked Cheesecake  
berry compote

**2 COURSE \$55.0 // 3 COURSE \$70.0**

## TO START

Pork, Chicken & Date Terrine  
with sweet & sour apricots

Smoked Salmon Mousse  
beetroot coulis, crispy oatcakes

## MAIN

Roast Breast of Free Range Chicken  
rosti potato, wild mushroom & garlic cream

Braised Brisket of Angus Beef  
creamed potatoes, pancetta & shallot jus

## TO FINISH

Dark Chocolate Mousse  
confit orange, almond tuille

Lemon Posset  
raspberry, shortbread

**2 COURSE \$62.5 // 3 COURSE \$80.0**

## TO START

King Prawn Tempura  
lentil dahl, coriander & mint dressing

Vine Tomato  
buffalo mozzarella & parma ham salad

## MAIN

Fiordland Venison  
pumpkin puree, black pudding rosti, cherry jus

Fresh Seared Marlborough King Salmon  
roast fennel, shellfish broth

## TO FINISH

Classic Creme Brulee  
cinnamon & almond scrolls

Tart au Citron  
boysenberry sorbet, fresh berries

**2 COURSE \$72.5 // 3 COURSE \$95.0**

## TO START

Seared King Scallops  
black pudding, orange confiture

Confit Duck Bon Bons  
carrot & ginger puree, red currant reduction & pancetta crisp

## MAIN

Herb Crusted Rack of Lamb  
pomme fondant, peas bonne fem, minted jus

Chargrilled Ribeye Steak  
wild mushroom jus, roast kumara puree, asparagus

## TO FINISH

Caramel & Popcorn Parfait  
chocolate sauce

Dark Chocolate Tart  
roast strawberry, praline crisp

# Drinks

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*Our wine list is dedicated to showcasing the great wines and regions of New Zealand. we focus on wineries and wines we are truly passionate about and have stories to tell. We also have a great array of specialty cocktails available or liqueurs if that's more your taste!*

*Please refer to our extensive drinks menu on our website to see all that we offer.*

## Flexible Drinks Tab

Want to treat your guests, but not too much? We can set up a tab where your guests pay a set amount and the balance is charged to your tab. This options is as flexible as you like, just tell us what your limit is and what drinks to be available and we'll take care of the rest.

## Beverage Tab

Make it easy for you and your guests. Tell us what certain beverages you want available and what your tab limit is. We'll take care of the rest.

## Individual Payments

For when everyone wants to pay individually, all our function spaces are equipped with EFTPOS and cash facilities.





# GET IN TOUCH

Get in contact with our team today for a personalised meeting and a tour of Hāwea Hotel

+64 3 443 1224

[events@droppinginn.nz](mailto:events@droppinginn.nz)

[www.haweahotel.nz](http://www.haweahotel.nz)

