



GROUP DINING MENU OPTIONS

MORNING & AFTERNOON TEA

Arrival Tea and Coffee \$5.00

Freshly brewed coffee, tea & water

Morning Tea \$8.50

Selection of teas, coffee & water and your choice of one of the following:

Savoury cheese & sun dried tomato scones and butter

or

Seasonal fruit and chocolate muffins

Afternoon Tea \$8.50

Selection of teas, coffee & water and your choice of one of the following:

Savoury cheese and sun dried tomato scones and butter

or

Seasonal fruit and chocolate muffins

Corporate Morning Tea \$14.50

Selection of teas, coffee, orange juice & water and a fresh fruit platter with your choice of one of the following:

Savoury cheese & sun dried tomato scones and butter

Seasonal fruit and chocolate muffins

Warm ham & cheese croissants

Soft rolls filled with bacon and egg

Corporate Afternoon Tea \$14.50

Selection of teas, coffee, orange juice & water and a fresh fruit platter with your choice of one of the following:

Sweet fruit scones with raspberry jam and whipped cream

Selection of cakes and biscuits

Warm savoury cheese scones and butter



Minimum of 10 people per booking. Groups must dine in the same sitting unless approved by management. All prices are based on a per person rate. All orders must be confirmed 1 week prior to arrival. Gluten free, Vegetarian and Vegan options available upon request. All prices in NZD and inclusive of 15% GST.

STONE BAKED PIZZA MENU

Stone baked pizza cooked fresh for your group in our pizza oven by our in-house pizza chef. You may choose two options from the selection below.

\$20.00 per person. Pizza also comes with a fresh garden salad.

Margherita

Tomato, basil & mozzarella on a tomato sauce base

Greek Style

Black olives, feta, diced tomato, mushrooms, red & green capsicum, onion, garlic & mozzarella on a tomato sauce base

Roast Pumpkin

Honey roast pumpkin, red onion, spinach, sesame seeds & mozzarella on a tomato sauce base

Hawaiian

Leg ham, juicy pineapple & mozzarella on a tomato sauce base

Meat Lovers

Ground beef, pepperoni, salami, bacon, onion, mushrooms & mozzarella on a BBQ sauce base

Hot Stuff

Pepperoni, chorizo, mozzarella, chilli flakes, basil on a tomato sauce base



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BUFFET BREAKFAST MENU

Cold Buffet

\$11.00

Sliced seasonal fruit

Yoghurts

Cereal selection

Toast

Jams & spreads

Premium Cold Buffet

\$18.00

New Zealand smoked salmon

Assorted Danish Pastries

Sliced seasonal fruit

Yoghurts

Cereal selection

Toast

Jams & spreads

Hot Buffet

\$21.00

Bacon

Scrambled eggs

Sausages

Grilled tomatoes

Sautéed mushrooms

Hash Browns

Toast

*All buffet breakfasts come with freshly brewed filter coffee, tea, hot chocolate & water.
Fruit juice can be arranged for an extra \$4.00 per person.*



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LUNCH MENU

Packed Lunch \$13.00

Shaved ham, cheese, tomato & salad on ciabatta bread

or

Shaved chicken, cheese, tomato & salad on ciabatta bread

Muesli bar

Whole piece of fruit

Working Lunch \$15.00

A "build your own" sandwich spread with a variety of fillings, meats and cheeses, fresh ciabatta bread, a seasonal soup of the day. Served with a fresh fruit platter.

BBQ \$22.00

Your choice of two Sides and two Hot/Grilled options

All meals served with freshly baked bread rolls

Sides

Caesar salad station

Potato salad, seeded mustard & dill

Tomato salad, red onion, basil & mozzarella

BBQ corncob with maple butter

Hot & Grilled

Fish & Chips

Tandoori chicken with mint yoghurt

Beef Burgers

Grilled chorizo sausages with roasted capsicum



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DINNER MENU

Dinner Buffet \$23.00

*Your choice of two Sides, two Mains and a Dessert
All meals served with a fresh bread roll*

Sides

Caesar salad station
Garden salad Coleslaw
Potato salad, organic egg & dill
Honey roasted pumpkin, walnuts, feta & rocket
Creamy potato bake
Tomato salad, red onion, basil & mozzarella
Roast vegetable medley

Mains

Beef Lasagne with grilled cheese
Beef Burgers
Butter Chicken with Rice
Hot Dogs
Macaroni & Cheese

Dessert

Chocolate Mud cake
Carrot cake
Berry Cheesecake
Fruit salad

Any additional choices come with an extra charge

BBQ Dinner Buffet \$25.00

*Your choice of two Sides, two Mains and a Dessert
All meals served with a fresh bread roll*

Sides

Caesar salad station
Garden salad Coleslaw
Potato salad, organic egg & dill
Honey roasted pumpkin, walnuts, feta & rocket
Creamy potato bake
Tomato salad, red onion, basil & mozzarella
BBQ corncob with maple butter

BBQ Mains

Fish & Chips
Tandoori chicken with mint yoghurt
Beef Burgers
Grilled chorizo sausages with roasted capsicum

Dessert

Chocolate Mud Cake
Carrot cake
Berry Cheesecake
Fruit salad

Any additional choices come with an extra charge



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HAKA AND HANGI QUEENSTOWN - Taste of New Zealand Culture

Hāngi (Māori pronunciation 'haŋgi) is a traditional Māori cooking method using heated rocks buried in a pit oven under the ground. Pinewood Lodge is one of the very few locations in Queenstown that can offer groups the traditional Kapa Haka Māori dance, followed by your choice of Hāngi meal. This unique experience will leave groups with very incredible memories of their time in Queenstown.

Full Show and Buffet

Approx. 30 min show including participation

Traditional Māori welcome Pōwhiri, Waiata (song) including Haka and Poi participation and photo opportunities

Buffet + dessert:

Pork, Chicken, Lamb, kumara potatoes, cabbage, pumpkin, corn, carrots and hāngi stuffing

Garden side salad

Fried bread with butter, spreads, golden syrup and homemade jam

Traditional Māori steamed pudding with custard and cream

Full experience 90 mins.

\$90.50

Hangi Meal

Approx. 30 min show including participation

Traditional Māori welcome Pōwhiri, Waiata (songs) including Haka and Poi participation

Hangi meal:

Pork, Chicken, Lamb, kumara potatoes, cabbage, pumpkin, corn, carrots and hangi stuffing, with fried bread.

\$73.50

Hangi Rolls

Approx. 30 min show including participation

Traditional Māori welcome Pōwhiri, Waiata (songs) including Haka and Poi participation.

Hangi Rolls:

Hangi in a roll - pork or veg

Full experience approximately 60 mins.

\$61.50

Performance Only

30 min show including participation

Traditional Māori welcome Pōwhiri, Waiata (songs) including Haka and Poi including participation

Full experience approximately 50 mins

\$50.50

EXTRAS:

Add dessert - traditional Māori steamed pudding custard and cream - **\$8.50** per person

Side dishes available on request

Raw fish

Paua Fettuccine

Chop Suey

Cook Island Minus (pink potato salad)

Seafood Chowder

Kaimoana (Seafood)

Seasonal Oysters

Whitebait

Smoked Mussels

Show consists of a minimum of five members dressed in full kakahu (uniform) including guitar, Taiaha Poi etc.

Show duration is approximately 30 minutes with a further 15 minutes with two members to mingle and answer any questions.



Minimum of 20 people per booking. Groups must dine in the same sitting unless approved by management. All prices are based on a per person rate. Haka & Hangi orders must be confirmed 1 month prior to arrival. Gluten free, Vegetarian and Vegan options available upon request. All prices in NZD and inclusive of 15% GST.