

CELEBRATE YOUR LOVE

by the water's edge

Wanaka's only lakefront
wedding & accommodation venue



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The day was just spectacular and beyond anything we could have dreamed or wished for! Seriously, we just had the most amazing day and all thanks to the wonderful staff at Edgewater. It was just so perfect! Everything fell into place; the weather, the setting, venue, food, drink – all so magical. We will remember our wedding day with so much happiness forever. Thank you again for all your help, we are so incredibly happy!

EVELYN & NICHOLAS AXTEN





YOUR WEDDING AT EDGEWATER

*Congratulations on your engagement and thank you for
considering Edgewater as your wedding venue.*

What an exciting time for you both, congratulations! The team at Edgewater believe every wedding should be unique, memorable and as stress-free as possible. We want you to enjoy the entire planning process through to the last dance, and we want to be with you every step of the way.

You and your guests will fall in love with our unique lakeside location and mountain views as you indulge and celebrate in our relaxed, natural atmosphere. Our superb setting is sure to add to the magic and beauty of your special day.

Edgewater's exceptional location on the shores of Lake Wanaka and its exquisite rolling lawns are ideal for a garden ceremony. Stunning photograph opportunities abound on our manicured grounds and you can utilise our on-site helicopter pad to be whisked away to the majestic mountain tops.

When booking your wedding at Edgewater you receive the benefit of working with our on-site wedding coordinators. It is like having your own personal wedding planner on hand to manage the on-site details leading up to and on the day of your wedding, leaving you to relax and enjoy the day without any worry of the finer details.

Whether you are planning a seated reception for up to 150 guests, a cocktail style wedding or an intimate gathering we would love to be part of the celebrations.

For a personalised quote or to look around the venue please email events@edgewater.co.nz or call 03 443 0017.

We look forward to hearing from you soon.

Warm regards,

Ellita Thomas
Wedding & Events Manager



WEDDING VENUE FACILITIES

WEDDING CEREMONY

All of our wedding packages include free use of our tended grounds on the shores of Lake Wanaka for your ceremony. Our pristine setting provides you with many lake side ceremony options, such as overlooking the mountains or next to our duck pond with Lake Wanaka as the backdrop - the options are plentiful!

After your guests have shared your special ceremony, they can enjoy seasonally selected canapés served on the lakeside patio and lawn areas. If the weather is not in your favour there is the option of having your ceremony and canapés indoors.

WEDDING RECEPTION

Whether you choose to have your ceremony on-site or at another location, immediately preceding the ceremony your guests can gather in our Alcove and on our grounds for socialising with canapés and perhaps lawn games & entertainment, allowing the bridal party to break away for photos.

Our Executive Chef can prepare a picnic hamper for you to enjoy while you have photos taken. Following the ceremony, the celebrations continue as your guests move through into one of our wedding reception venues for speeches, dinner and dancing late into the night.

WEDDING CATERING

Our Executive Chef and his team provide catering options to suit, which can be tailored to meet specific requirements. You are able to select from our dégustation, plated, banquet or cocktail style options. Should you wish, you can even have a personal menu consultation with our Executive Chef. We offer an extensive range of beer, wines, spirits and non-alcoholic beverages and a selection of beverage packages. Our beverage menus and packages change seasonally so please ask our wedding coordinators for our current offerings.





WEDDING VENUE PRICES

We want to create a day that is unique to you, private & intimate. We promise to only take one wedding booking a day, giving you exclusive use of the venue and ceremony locations.

PAVILION

\$3,500 Sunday-Thursday

\$4,500 Friday

Saturday & public holidays \$5,000

[Suited for weddings of 26 - 70 guests]

The Pavilion is by far our most popular wedding reception venue, with a stunning glass ceiling, wooden floors and breath taking views.

The Pavilion offers you the option of an indoor/outdoor dining experience.

PAVILION & THE ALCOVE

\$4,500 Sunday-Thursday

\$5,500 Friday

Saturday & public holidays \$6,000

[Suited for weddings of 71 - 100 guests]

With the addition of the Alcove, we can extend our Pavilion and allow room for a large tiled dance area that opens up onto the lawns.

PAVILION, THE ALCOVE & ONE CLIP-ON MARQUEE

\$6,000 Sunday-Thursday

\$7,000 Friday

Saturday & public holidays \$7,500

[Suited for weddings of 101 - 150 guests]

For larger weddings, the addition of the Alcove and one clip-on marquee creates one large open space that allows even more space for your guests.

INTIMATE WEDDING PACKAGE I POA

[Suited for weddings of 2 - 25 guests]

For smaller, more intimate weddings, opt for our intimate wedding package or have an area set up in our restaurant or in our private Alcove.

These prices are current at the time of printing, however may be subject to change due to product price increase beyond our control. All prices are based on 2020-2021 wedding bookings.



WEDDING VENUE INCLUSIONS

We incorporate a lot more than just venue hire for your special day, you can be assured there will be no hidden charges. When you book with us, your venue hire costs include:*

Lakeside wedding ceremony
Use of grounds and gardens for photographs
Professional food and beverage staff
Reception and ceremony set up
Reception and ceremony break down and clean up
Twelve chairs for your ceremony
Signing table and chair
Use of our on-site helipad
Water station during canapés
White or black tablecloths
White or black napkins
Tables (round or rectangular)
Reception chairs
All crockery, cutlery and glassware
AI frame and easel for your seating plan
Wedding cake table and cake cutting knife
Fairy lights in the Pavilion & Alcove
Microphone and lectern for speeches
Space for a dance floor
Gift collection
Complimentary car parking for guests
Coordination of the on-site details
Deluxe Honeymoon Suite (including breakfast) on
the wedding night for the bridal couple**

*Minimum numbers apply.

**Our wedding packages are based upon a minimum of 26 adult guests.





WEDDING MENU PACKAGES

TOUCH THE SEASONS

Banquet to the table* \$95pp
Use of the Alcove for canapés
Selection of 3 canapés
Shared banquet to the table
Wedding cake cut & served to platters
Tea & coffee

BY THE WATER'S EDGE

3 course plated menu
1 choice set \$100pp
2 choice alternative drop \$115pp
Use of Alcove for canapés
Selection of 3 canapés
3 course menu; set or alternate drop
Wedding cake cut & served to platters
Tea & coffee

BE INSPIRED

5 course dégustation \$145pp
Use of the Alcove for canapés
Selection of 5 canapés
5 course dégustation
Wedding cake cut & served to platters
Tea & coffee

SOUTHERN WARMTH

Cocktail style wedding** \$120
Use of the Alcove post-ceremony
Cocktail style or buffet stations
Up to 20 food offerings
Wedding cake cut and served to platters
Tea & coffee

Seasonal children's menu available.

* Banquet to the table is available on long tables only.

** Cocktail style wedding drinks to start no earlier than 4pm.





TOUCH THE SEASONS MENU PACKAGE

Banquet to the table with 3 canapés \$95pp

*Our set banquet menu available on long tables is a great social feast.
Served to the tables, accompanied by breads and flavoured butters,
seasonal vegetables and finished off with a selection of New Zealand cheeses.
Add on dessert if your guests have a sweet tooth.*

CANAPÉS

Quinoa falafel, confit tomato, feta
Saffron, parmesan arancini, aioli
Truffle, pancetta, gruyère croquette, tartare
Kikorangi blue mousse, quince, thyme cracker
Vegetable sushi, pickled ginger, soy, wasabi
Whipped cod roe, Turkish bread, salmon caviar

FIRST COURSE

Freshly baked bread rolls & flavoured butters served to the table
Charcuterie platters - dips, marinated olives, seasonal relish & piccalilli

SECOND COURSE

Seasonal vegetables
Te Mana Lamb - slow cooked & smoked for 12 hours, rosemary, shallots, Syrah glaze
Aoraki Salmon - roasted with lemon & thyme, romesco & toasted almonds

THIRD COURSE

Selection of New Zealand cheeses
Whitestone vintage cheeses
Quince paste
Walnut bread
Grapes

Please note the menus listed are sample menus and items are subject to change seasonally and due to availability.
We can cater for all dietary requirements with prior notice.



BY THE WATER'S EDGE MENU PACKAGE

3 course plated menu with 3 canapés

1 choice set \$100pp

2 choice alternate drop \$115pp

*Our Executive Chef uses fresh & local ingredients to create delectable New Zealand cuisine.
Our three course individually served menu can be served as a set option (one dish per course)
or alternatively dropped (two dishes per course).
Accompanied by breads, flavoured butters & seasonal vegetables.*

CANAPÉS

Quinoa falafel, confit tomato, feta
Saffron, parmesan arancini, aioli
Truffle, pancetta, gruyere croquette, aioli
Kikorangi blue mousse, quince, thyme cracker
Vegetable sushi, pickled ginger, soy, wasabi
Whipped cod roe, Turkish bread, salmon caviar
House smoked salmon croquette, tartare

MAIN

Seasonal vegetables served to the table
Beef eye fillet
black sesame ash, roasted shallots, spinach,
orange jus vin
Smoked duck breast
pea purée, farro succotash, cider pickled apple
Lamb shoulder
12hr braise, Syrah glaze, celeriac, black garlic
Seasonal market fish
roasted with lemon, thyme, almonds, olive oil,
romesco sauce
Seasonal vegetable rollantini
fresh ricotta, eggplant, peppers, heirloom
tomatoes, almonds

ENTREE

Freshly baked rolls & flavoured butters served to
the table
Aoraki salmon
vodka citrus cure, fennel, blood orange gastrique
Venison tataki
gin, juniper, shitake mushroom, crème fraîche
Pressed free range pork
smoked pumpkin, clove dust, crackling
Seasonal baby vegetables
wild cress, saffron, truffled hen's yolk
Heirloom tomato tart
goat curd, herb balsamic, manzanilla olives

DESSERT

Brûlée
tonka bean, poached rhubarb, almond biscotti
Pistachio panna cotta
orange gel, toasted almonds, pashmak, thyme
sable
Beetroot Cake
vanilla coconut crème, walnut brittle, berry coulis
Chocolate Torte
Whittaker's dark Ghana chocolate, salted peanut
caramel, mascarpone
Lemon tart
Cardrona gin, crème fraîche, seasonal berries
Kikorangi blue cheese
quince paste, walnut bread, muscatels





BE INSPIRED MENU PACKAGE

5 course dégustation with 5 canapés \$145pp

Our five course dégustation menu, sampling our Executive Chef's signature dishes, offers a unique dining experience and will leave your guests talking about your wedding for years to come. Maximum of 40 guests, please ask our wedding coordinators for more details.

CANAPÉS

Quinoa falafel, confit tomato, feta
Saffron, parmesan arancini, aioli
Truffle, pancetta, gruyère croquette, tartare
Kikorangi blue mousse, quince, thyme cracker
Vegetable sushi, pickled ginger, soy, wasabi
Whipped cod roe, Turkish bread, salmon caviar

Freshly baked bread rolls & flavoured butters served to the tables

FIRST COURSE

Aoraki salmon
vodka citrus cure, fennel, blood orange gastrique

SECOND COURSE

Seasonal baby vegetables
wild cress, saffron, truffled hen's yolk

THIRD COURSE

Venison tataki
gin, juniper, shitake mushroom, crème fraîche

FOURTH COURSE

Beef eye fillet
black sesame ash, roasted shallots, spinach, orange jus vin

FINAL COURSE

Chocolate torte
Whittaker's dark Ghana chocolate, salted peanut caramel, mascarpone



SOUTHERN WARMTH MENU PACKAGE

Cocktail style menu \$120pp

Available as cocktail style or on buffet stations, it's a fantastic way to create a relaxed feel on your wedding day.

Saffron & mozzarella arancini, aioli

Heirloom tomato tartlet, goat curd, radish

Quinoa falafel, confit tomato, feta

Vegetable sushi, pickled ginger, soy, wasabi

Polenta cake with mushroom and caramelised onions

Blue cod, tartare, potato wedge

Citrus cured salmon, crème fraîche, caviar

Steamed prawn & ginger dumplings, soy & sesame glaze

Oysters, sauce mignonette, lemon

Whipped cod roe, Turkish bread, salmon caviar

Wagyu burgers, swiss cheese, pickle

Te mana lamb croquettes, mint sauce

Venison tataki, tapioca cracker, pickled shitake

Master stockpoached chicken, coriander, shallots

Duck rillettes, tagine fruits, red onion jam

Whittaker's dark Ghana chocolate torte, salted peanut caramel, mascarpone

Tonka bean brûlée, biscotti, rhubarb

Kikorangi blue mousse, quince, thyme cracker

Lemon tart with Cardrona gin, crème fraîche, seasonal berries

Vegan beetroot cake with vanilla coconut crème fraîche, walnut brittle, berry coulis



SOMETHING EXTRA

ADDITIONAL CANAPÉS FROM \$5PP PER ITEM

Hand rolled sushi, pickled ginger, soy dipping sauce
Citrus cured Aoraki salmon, caviar, chives
Quinoa falafel, feta, tomato confit
Duck rillettes, tagine fruits, red onion jam
Chicken liver parfait & madeira jelly tartlet
Citrus cured salmon with crème fraîche, preserved with lemon & rye
Kikorangi blue cheese & quince jelly lavosh
Pickled mussel, pancetta & chive aioli
Saffron & parmesan arancini, aioli
Pancetta, truffle & gruyère croquettes, romesco
Smoked tuna & tartare croquettes
Poached prawn & tartare croquettes

LATE NIGHT SUPPER MENU \$25PP

Mini Rubeen sandwiches with chips & pickles
Empanadas with chimichurri & lime
Chorizo coca with caramelised onion & peppers
Cheddar kransky roll with mustard & tomato relish
Hand cut potato wedges with lime aioli

SHARE BOARDS FROM \$50 PER BOARD*

Cheese grazing board
Charcuterie platter

SELECTION OF PETIT FOURS \$17.50PP

Whittaker's dark Ghana chocolate torte, salted peanut caramel, mascarpone
Tonka bean brûlée, biscotti, rhubarb
Lemon tart with Cardrona gin, crème fraîche, seasonal berries

* Feeds 4 - 6 people.





BEVERAGE PACKAGES

At Edgewater we are committed to bringing you the best selection of wines including Central Otago's famous Pinot Noir reds.

4 HOUR RUBY BEVERAGE PACKAGE \$60PP

SPARKLING

Brancott Brut Cuvee N.V. (Marlborough)

WINE

Drafters Gate Pinot Gris (Wanaka)
Oyster Bay Sauvignon Blanc (Marlborough)
Delegat Chardonnay (Hawkes Bay)
Explorer Pinot Noir (Lowburn)
Villa Maria Merlot Cabernet (Hawkes Bay)

BEER

Speights (NZ)
Wanaka Lager (Wanaka)
Brewski Pilsner (Wanaka)
Heineken (NZ)
Heineken Light (NZ)
Heineken 0% (NZ)
Lake Cider (Wanaka)

Add additional hours on to the Ruby package
for an extra \$15 per hour

1 HOUR GREENSTONE SPIRIT PACKAGE \$12PP

Absolut Vodka
Jim Beam Bourbon
Gordons Gin
Famous Grouse Whiskey

4 HOUR GOLD BEVERAGE PACKAGE \$80PP

CHAMPAGNE

Veuve Cliquot (France)

WINE

Mount Michael Pinot Gris (Lowburn)
Jules Taylor Sauvignon Blanc (Marlborough)
Lamont Chardonnay (Wanaka)
Peregrine Pinot Noir (Central Otago)
Craggy Range Syrah (Hawkes Bay)
Lamont Rose (Wanaka)

BEER

Corona (Mexico)
Jabberwocky Pale Ale (Wanaka)
Brewski Pilsner (Wanaka)
Wanaka Lager (Wanaka)
Heineken Light (NZ)
Heineken 0% (NZ)
Lake Cider (Wanaka)

Add additional hours on to the Diamond package
for an extra \$20 per hour

1 HOUR DIAMOND SPIRIT PACKAGE \$16PP

Wild Diamond Vodka (Wanaka)
The Source Gin (Cardrona)
Johnnie Walker Black Label
Glenmorangie Malt Whiskey
Sailor Jerry Spiced Rum

Non-alcoholic drinks are included with all beverage packages. If you'd prefer you can choose to pay on consumption. There is no BYO service. Edgewater Wanaka offers a maximum 8 hour beverage service. The service of beverages will cease at 11pm Sunday - Thursday and 11:30pm on Fridays and Saturdays. Spirits are served as double shots unless otherwise stated. Spirits can be served for a maximum of 5 hours. Please note beverage options are subject to change.



ACCOMMODATION PACKAGES

Our on-site accommodation options provide your guests with stunning views and a relaxed atmosphere. You will find the perfect ending to your special day waiting for you in your complimentary Honeymoon Suite, it's our way of saying 'thank you and congratulations'. With direct lake access, our superb lakefront location provides a selection of either garden, mountain or lake views from all guest rooms. The ambience created by the stunning natural beauty allows you and your guests to relax after your special day.

MT GOLD PACKAGE

15 guest rooms for one night on the wedding date - 8 studios and 7 suite rooms.
Complimentary deluxe Honeymoon Suite for the bridal couple on the wedding night.

Peak season \$4,645

High season \$4,345

Shoulder season \$3,895

Low season \$3,410

MT GRAND PACKAGE

10 guest rooms for one night on the wedding date - 5 studios and 5 suite rooms.
Complimentary deluxe Honeymoon Suite for the bridal couple on the wedding night.

Peak season \$3,125

High season \$2,925

Shoulder season \$2,625

Low season \$2,300

MT ASPIRING PACKAGE

5 guest rooms for one night on the wedding date - 2 studios and 3 suite rooms.
Complimentary deluxe Honeymoon Suite for the bridal couple on the wedding night.

Peak season \$1,605

High season \$1,505

Shoulder season \$1,355

Low season \$1,190

MT IRON PACKAGE

No rooms booked for your guests.
Complimentary deluxe Honeymoon Suite for the Bridal couple on the wedding night.

Additional rooms/nights

Peak season from \$270

High season from \$250

Shoulder season from \$220

Low season from \$190

Please note accommodation bookings are subject to availability.
All prices are based on 1 April 2020 - 31 March 2021 wedding bookings.



ADDITIONAL SERVICES

When you choose to celebrate your special day at Edgewater Lake Wanaka, you are choosing a venue that offers a whole lot more than just a venue space. You are choosing an abundance of inclusions, on-site accommodation, a lakefront location, industry knowledge and over 30 years of experience perfecting weddings. In addition to all of this we can offer a variety of services to make your day as enjoyable and stress-free as possible.

MARRIAGE CELEBRANT

We are extremely proud to announce we have an on-site registered Independent Marriage Celebrant who can help out with all the legal requirements as well as assisting with writing your vows, readings, walk you through your wedding rehearsal and create a unique ceremony for each and every couple. Please contact us for a personalised quote.

ON THE DAY STYLING

Need an extra set of hands on the day to arrange the decorations or lacking inspiration? Talk to us about our personalised styling packages.

PLANNING FROM START TO FINISH

If you would like us to take care of every single detail from the booking of your suppliers to the timings of events, look no further than our on-site wedding planner. Feel free to ask us for further details.

HAIR AND BEAUTY

At Edgewater's on-site Element Day Spa you can have your wedding hair and makeup taken care of in our relaxing salon. Element Day Spa brings you the latest trends, techniques and colours and offers a service second to none.

For further details please contact +64 3 443 0609 or info@elementdayspa.co.nz

ADDITIONAL RECOMMENDED SUPPLIERS

We are more than happy to recommend local wedding suppliers and point you in the right direction. We have a curated list of additional suppliers that we will provide upon the confirmation of your wedding with us.



FREQUENTLY ASKED QUESTIONS

What is the procedure to book our wedding?

We can pencil in a date for no fee and hold the date for three months. We will be in touch if we receive another enquiry for the same date. To secure the date, the non-refundable deposit must be paid and a confirmation form and signed copy of our T&Cs returned to us.

What is the deposit?

\$2,000 non-refundable.

What is the payment schedule for weddings?

The non-refundable deposit is required to secure the booking. Full venue hire and food charges are required to be paid 14 days prior to the event. Any further charges will be required to be paid no later than five days after your wedding day.

Is there a cut-off date for making bookings?

As we are a full-service hotel, we are open every day of the year. There is no cut off for making wedding bookings as long as we feel we can plan the details in time.

How long will it take to finalise details?

Our wedding coordinators will work closely with you throughout the planning stages. We encourage you to be as organised as possible with booking vendors such as photographers, celebrant, florist etc in advance. Please note, being a destination wedding location the suppliers can book up fast. If this sounds too stressful, don't hesitate to talk to us about our complete wedding planning service, ask us for a quote.

When do you need final numbers?

Seven days prior to your wedding, a guaranteed seating arrangement and final number of guests attending is required. This will serve as a minimum number to be charged.

What is the maximum number of guests?

We work to a maximum of 150 guests at Edgewater Wanaka.

Do you provide on-site catering or do we hire in external caterers?

Our experienced Executive Chef and his team provide catering options to suit, which can be tailored to meet specific requirements. All catering is prepared in-house by our team.

Can you cater for special dietary requirements?

Yes, we can cater to all dietary requirements with prior notice.

When do you need our catering & beverage options?

Your beverage and menu selections including dietary requirements are required at least 60 days prior to your wedding day.

Can we have BYO on the bar?

We have an extensive beverage menu to suit all tastes. If you would like something specific that we do not stock, we can possibly order this in for you. BYO is not available at Edgewater Wanaka due to licensing purposes.

What time do events finish?

Due to noise control, music needs to finish at specific times. Sunday – Thursday 11.00pm, Friday – Saturday 11.30pm. Please note, we close the wedding bar at these times.

Are there restrictions on alcohol service?

We are a licensed premises, and therefore must abide to the licensing laws. It is our responsibility to make sure guests are not intoxicated. We will work on this throughout the planning process, making sure that we are providing enough food, and keeping consumption responsible. Edgewater Wanaka offers a maximum of 8 hours beverage service. The service of beverages will cease at 11pm Sunday – Thursday and 11:30pm on Fridays and Saturdays. Spirits can be served for a maximum of 5 hours. ID will be required if you look under 25 years old.

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Wow! I don't even know where to start. Everything about our wedding day was perfect. We cannot thank you and your team enough. Whilst planning the wedding, all my friends were constantly asking me if it was stressful planning from afar. My honest answer all the time was, "not at all!"

AMY & BLAYNE NAGLE



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