

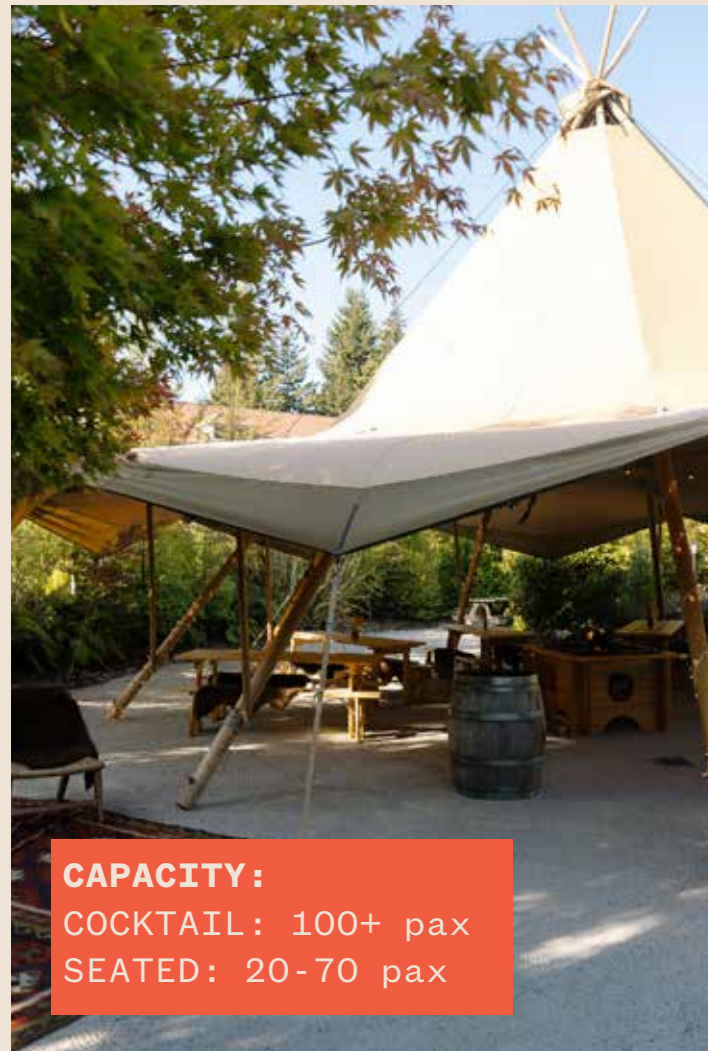
THE SHERWOOD CHRISTMAS GUIDE



WORKSHOP & TIPI

The Sherwood Workshop is a barn-style space at the heart of our property, perfect for Christmas parties and end-of-year gatherings. With its own bar, plenty of room for dining or dancing, and expansive wooden doors that open onto a twinkling patio with lawn games, it's a setting made for celebrating.

For November and December the beautiful Nordic tipi will be up to make your gathering extra special.



COURTYARD

Our courtyard is made for summer celebrations, perfect for Christmas catch-ups, long afternoons, and nights that roll on. There's plenty of space to mingle and dance under the hanging lights, surrounded by greenery. In December, the courtyard is dressed for the season with sparkling lights and a huge natural Christmas tree.

With a mix of open-air and covered spots, comfy seating, two big fireplaces, and brick flooring, it's a versatile space full of character for any Queenstown celebration.

To enquire about exclusive use of the courtyard, please email us directly.

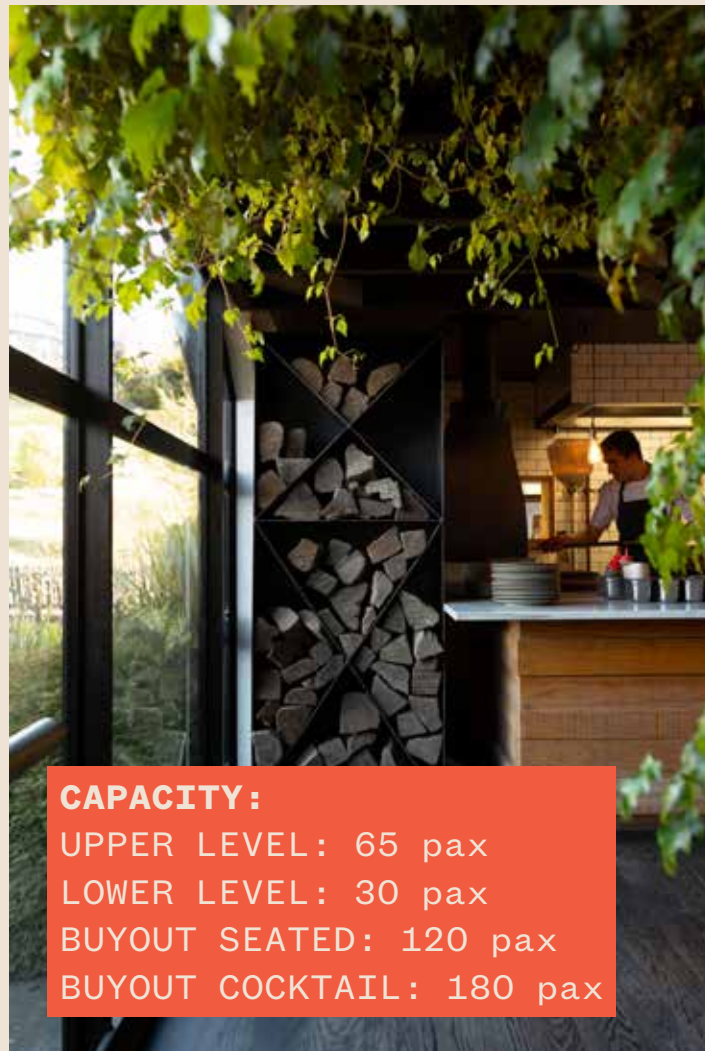


RESTAURANT & BAR

Great food is at the heart of every celebration. Whether you're after an intimate dinner or a big end-of-year party, you can reserve the whole restaurant or just the upper or lower level.

With warm timber, greenery, and a cozy fireplace, the space sets the perfect festive mood.

Spread across two levels and opening onto a reclaimed brick courtyard, Sherwood can host groups from 12 to 120 for your Christmas function.





SEMI PRIVATE DINING -
CAPACITY UPPER RESTAURANT 70PAX

IF YOU'D LIKE TO BOOK
THE ENTIRE RESTAURANT
EXCLUSIVELY, PLEASE
EMAIL US TO ENQUIRE.



SEMI PRIVATE DINING -
CAPACITY LOWER RESTAURANT 30-35PAX



A close-up, low-angle shot of a wood-fired pizza oven. The oven's interior is filled with bright orange and yellow flames rising from a bed of glowing embers. The oven's opening is framed by a semi-circular arch made of light-colored bricks with dark mortar. In the lower-left foreground, a pizza with a thick crust and toppings is being cooked on a metal peel. A person's arm, wearing a white long-sleeved shirt, is visible on the right side of the frame, holding the peel. The overall lighting is warm and dramatic, emphasizing the heat of the fire.

EAT
HERE
NOW

We are Queenstown's only two-hat awarded restaurant and we pride ourselves on great food without the fuss. Whether it's formal dining or a casual function you are after - leave it to us to organise your good times. We offer a wood-fired banquet menu or a 2-3 course dinner (seated and plated). Grazing options and extra add ons are also available.

We can cater for a small intimate affair or fully catered event. Our restaurant has various areas available for a seated lunch or dinner. Our upper level caters to 75 or more or our lower level with slightly more intimate seating 35 or so guests.

All-day dining is available, from breakfast through to canapés. Please explore our sample menus below. While these provide a taste of what we offer, we're happy to accommodate most dietary requirements and bespoke requests, get in touch for more details.

THE FOLLOWING MENUS ARE INDICATIVE OF STYLE & PRICING AS OUR DISHES CHANGE OFTEN TO REFLECT THE BEST AVAILABLE LOCAL & SEASONAL PRODUCE.





BREAKFAST SET MENU \$39PP

Includes unlimited Supreme filter coffee and tea

Free Range Bacon

Twice Cooked Potatoes

Royal burn scrambled eggs

Sherwood vine tomatoes

Garden leaves

Woodfired Sourdough & Cultured Butter

*Add Salmon \$5pp

*Add house-blend granola with fruit & coconut yoghurt \$10pp

Our menus reflect seasonal local produce and are subject to availability.



WOODFIRED LUNCH \$55PP

TO START

Confit garlic & rosemary flatbread

MAIN

Slow cooked Lumina lamb shoulder

SIDES

Winter leaves, apple, walnut, almond cheese

Twice cooked potatoes, garlic sour cream, chilli salt

Carrots, tahini dressing, dukkah spices

Our menus reflect seasonal local produce and are subject to availability.



LEAVE IT TO US

\$90PP 2 COURSE

\$100PP 3 COURSE

TO START

Confit garlic & rosemary flatbread

Beets, black garlic, preserved lemon, sunflower seeds

Smoked warehou croquettes

Chicken oyster skewers

Wagyu tartare , yolk jam, green onion, horseradish, potato chips

MAIN

Add both proteins for \$15pp

Wood-roasted Lumina lamb shoulder, lamb jus

OR

Southern market fish, snap peas, vermouth buerre blanc

SIDES

Shaved baby gem, avocado ranch, radishes

Bunch carrots, tahini dressing, dukkah seeds

Twice cooked potatoes

TO FINISH

Oat milk panna cotta, rhubarb, ANZAC crumble

Our menus reflect seasonal local produce and are subject to availability.

SHERWOOD CANAPÉ

Minimum 30 people

Choose 3 Canapè for \$28pp
-extra canapè \$10pp

Pear, goats curd, thyme, hotel honey

Drop cheddar scone, parmesan, oyster mushroom

Ink crackers, salmon, bonito mayo, cucumber

Black sausage croquettes

Seed cracker, beef tartare, pickled onion, horseradish

Pickled stewart island mussels, saffron

Chicken oyster skewers, bbq laque, wild oregano

Our menus reflect seasonal local produce and are subject to availability.

WORKSHOP GRAZING TABLE \$38PP

Whitestone totara easy

Whitestone Windsor blue

Whitestone triple cream brie

Sliced Prosciutto

Sliced Salami

Chicken liver parfait

Seasonal pickles


Sherwood Ferments

Garden Radishes

Seed crackers GF available

Sourdough

Our menus reflect seasonal local produce and are subject to availability.



If you're celebrating your wedding with us, why not extend the magic?

We offer an exclusive accommodation discount code for your guests to enjoy a comfortable and memorable stay.

For all enquiries, please contact:
weddings@sherwoodqueenstown.nz

554 Frankton Road
Queenstown 9300
Aotearoa, New Zealand

FB: [SherwoodQueenstown](#)
IG: [@sherwood_queenstown](#)