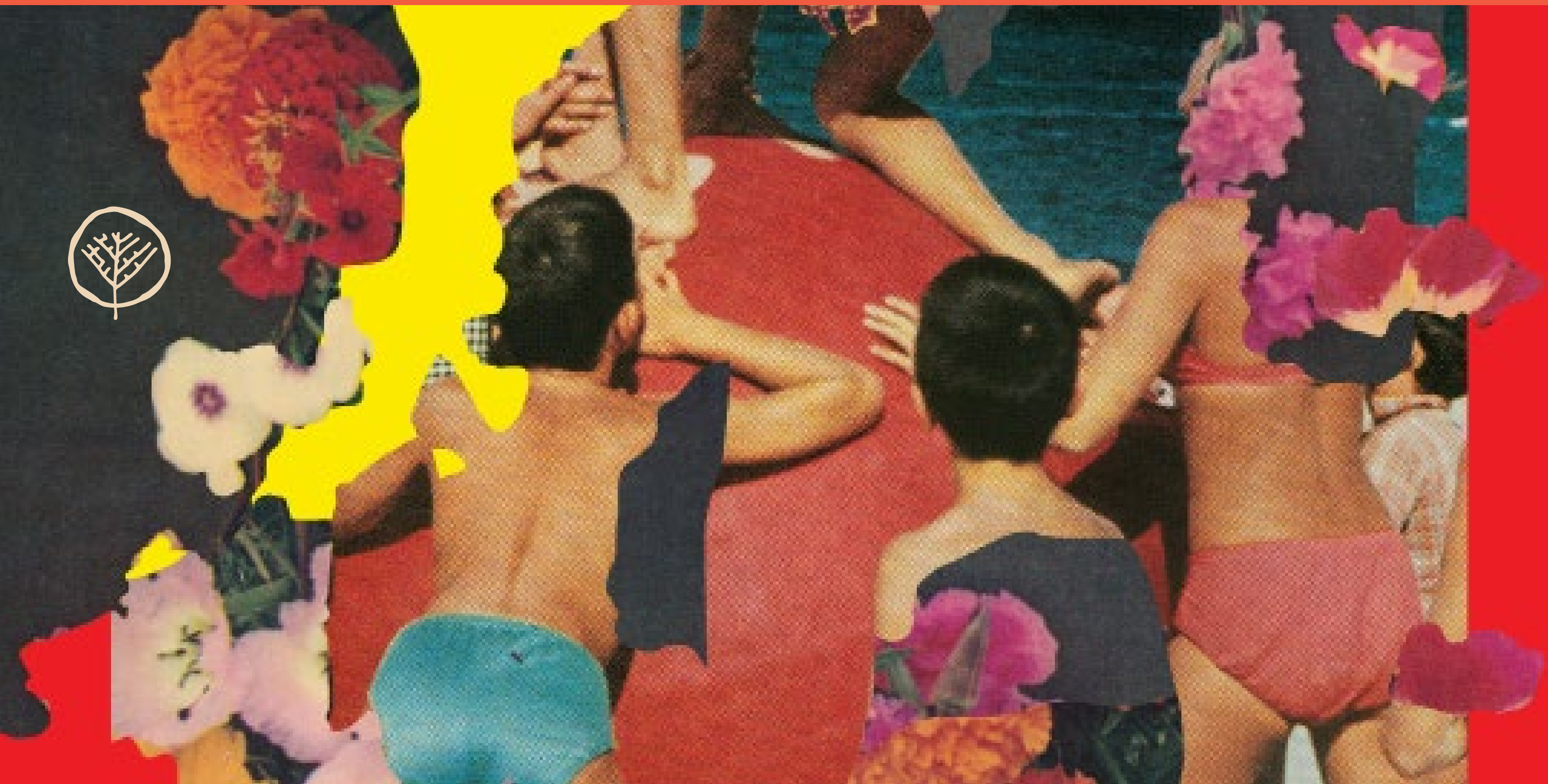
THE SHERWOOD CELEBRATION



CELEBRATE HERE NOW

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Sherwood is a Community Hotel nestled in the serene hillside of Queenstown. We took a 1980's Tudor Motor Inn, renovated it with sustainability, community & genuinely exceptional hospitality as our focus. With our renowned MICHELIN and Two Hat restaurant at the heart, & seasonal arts, music and cultural programming, wellbeing studio, and expansive kitchen gardens, Sherwood is a place for our community as well as visitors, providing a richer, more authentic experience for all that visit.

Overlooking the beauty of Lake Wakatipu and across to The Remarkables, Sherwood is spread over three acres, and provides an idyllic setting for you to relax and rediscover the joy of connecting with nature.

We offer a range of accommodation across 78 rooms, from the humble luxury of a lakeside studio to the homely comfort of one or two-bedroom apartments. Our comfortable accommodation caters to those who seek authenticity, genuine experiences and a sense of atmosphere.

IF MICK JAGGER WERE TO SHACK UP IN THE SOUTH ISLAND OF NEW ZEALAND, IT WOULD BE AT SHERWOOD. A WILD BLEND OF ROCK N ROLL, WILDERNESS RETREAT & ECO-DESIGNED ACCOMMODATION.

Rhiannon Taylor - In Bed With Me

EVENT SPACES

We have three main venues available for all types of events, functions & workshops, with additional outside spaces as well as smaller areas for meetings and well-being focussed gatherings.

Our settings are unique, sustainable, re-purposed & environmentally focussed.

Buy-outs available on request, with an option to include a bespoke tipi in the courtyard through our friends at Gather & Gold.

ROOM TYPE	HIRE PRICE
FULL BUYOUT	BUYOUT PRICE - NZ$5,000 MINIMUM SPEND - NZ$25,000
WORKSHOP EXCLUSIVE FUNCTIONS	MINIMUM SPEND - NZ$5,000
WORKSHOP OTHER EVENTS	HALF DAY NZ$250 / FULL DAY NZ$500
YOGA STUDIO	NZ$150
COURTYARD & FIRE PIT	MINIMUM SPEND - NZ$5,000
RESTAURANT SEMI PRIVATE DINING LOWER LEVEL UPPER LEVEL	 MINIMUM SPEND - NZ$4,000 MINIMUM SPEND - NZ$5,000

	THEATRE	CLASSROOM	BANQUET	U-SHAPE	BOARDROOM	COCKTAIL
WORKSHOP	65	30	-	20	20	60
COURTYARD & FIRE PIT	-	-	80	-	-	120
RESTURANT LOWER LEVEL	-	-	30	-	-	300
RESTURANT UPPER LEVEL	-	-	70	-	-	300
RESTAURANT BUYOUT	-	-	120	-	-	200
SITEWIDE	-	-	-	-	-	300



WORKSHOP & PATIO

The Sherwood Workshop is a versatile, barn-style space at the heart of our property, with a separate bar available.

Ideal for workshops, gigs, corporate events, private dinners, and weddings.

Expansive wooden doors open onto a lit patio with lawn games and fire pits.

For a more intimate vibe, add a tipi from our friends at Gather & Gold, available for hire.











WORKSHOP & PATIO VENUE HIRE

Exclusive functions and weddings
minimum spend: $5,000

OTHER EVENTS

Half day: $250 / Full day: $500

INCLUSIONS AVAILABLE ON REQUEST

Private Bar

Cocktail wall

Projector and Screen

Live music equipment

Additional lighting

CAPACITY

Cocktail: 100 pax

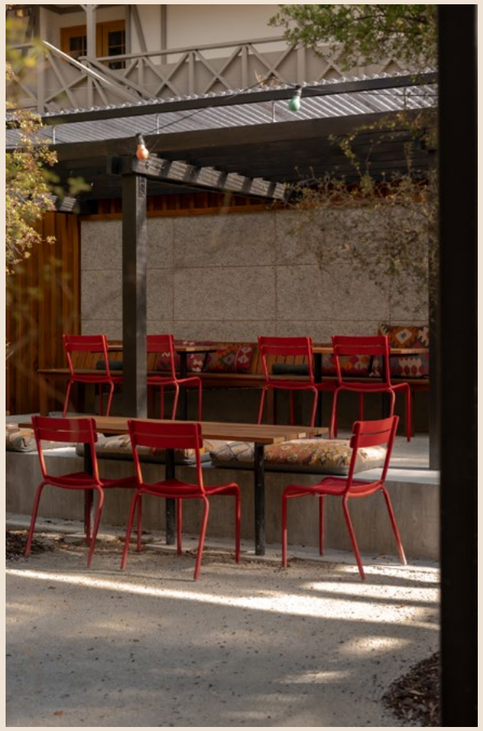
Seated: 20 pax

COURTYARD

This flexible event space offers plenty of room for mingling and dancing, with hanging lights and lush greenery, creating a relaxed and welcoming vibe.

With a mix of open-air and covered areas, plus a range of seating options, the courtyard is a versatile setting for unforgettable Queenstown events. Two large outdoor fireplaces and repurposed brick flooring add warmth and character to your event.











COURTYARD VENUE HIRE

Exclusive functions and weddings
minimum spend: $5,000

OTHER EVENTS

Half day: $250 / Full day: $500

INCLUSIONS AVAILABLE ON REQUEST

Projector and screen

Live music equipment

Additional lighting

Outdoor bar

CAPACITY

Cocktail: 100 pax

Seated: 80 pax



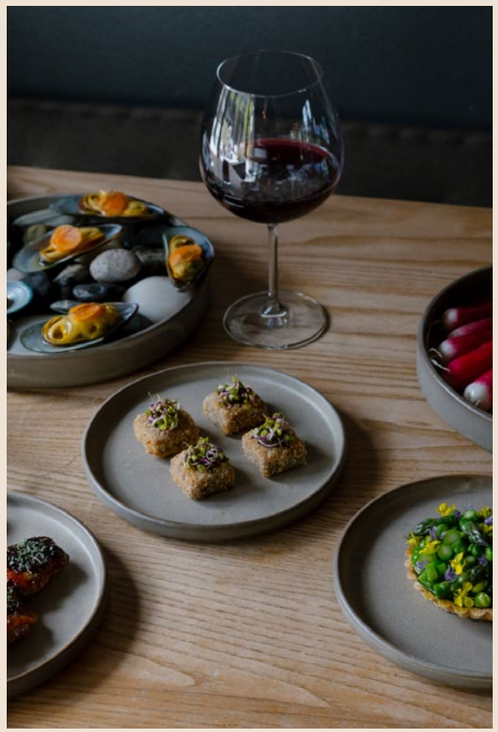
RESTAURANT & BAR

Great food makes every moment special. We’re honoured to be one of the first New Zealand restaurants to be awarded a MICHELIN Star in 2026.

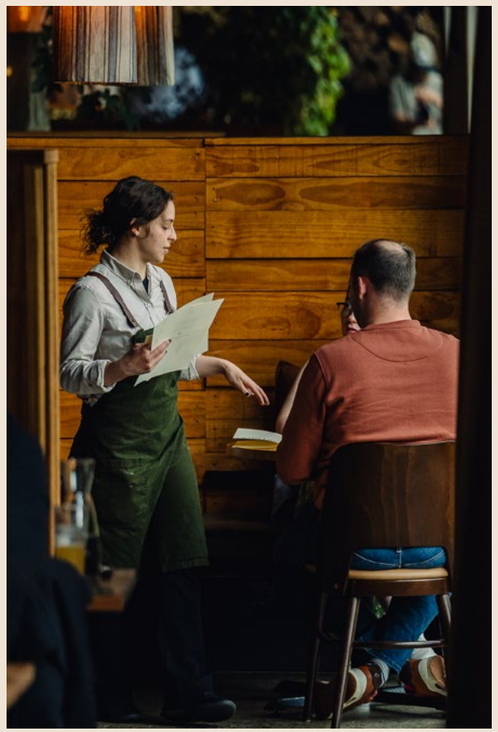
You have the option to reserve the entire restaurant or book our upper or lower levels for a semi private dining experience. The space features warm timber accents, ambient lighting, lush greenery, and a cosy open fireplace. Our open kitchen includes a wood-fired oven.

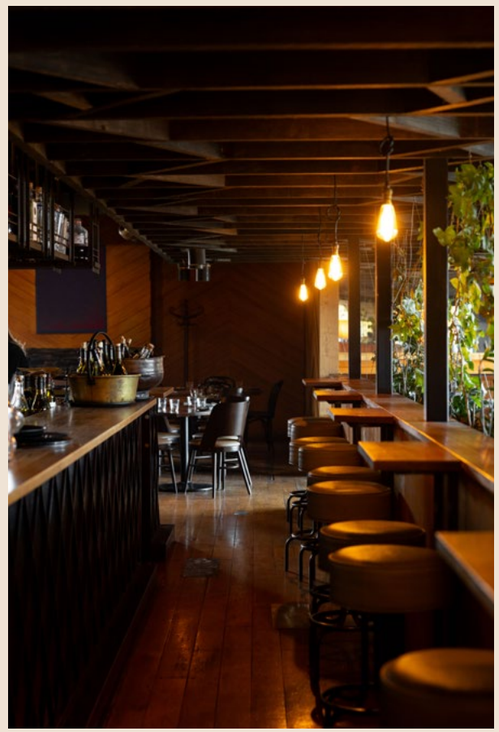
Spread across two levels and opening onto a reclaimed brick courtyard, featuring two large outdoor fireplaces, Sherwood comfortably accommodates groups from 12 up to 120 guests.













UPPER LEVEL RESTURANT VENUE HIRE

Upper Level: $10,000 minimum spend

CAPACITY

Upper Level (semi-private): 70 pax

LOWER LEVEL RESTURANT VENUE HIRE

Lower Level: $4,000 minimum spend

CAPACITY

Lower Level (semi-private): 30 pax



FULL RESTAURANT VENUE HIRE

Full Restaurant Buyout:$5,000 Full Restuarant Minimum Spend: $25,000

Buyout Seated: 120 pax Buyout cocktail: 180 pax






EAT
HERE
NOW
Sherwood

We’re proud to be one of Queenstown’s two-hatted restaurants and 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 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 70 or more or our lower level with slightly more intimate seating 30 or so guests.

Alternatively, our newly renovated courtyard, is equipped with a fire-pit, covered seating and can accommodate tables of 2 right through to groups of 100 or more. If you are looking to book for a large party or event we can also do a full buy of the restaurant/courtyard space and cater to 200+ guests.

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 $70PP

TO START

Confit garlic & wild thyme sourdough

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



LEAVE IT TO US

3 COURSES 120PP

TO START

House sourdough bread, seaweed butter

Beets, black garlic, preserved lemon, sunflower seeds

Smoked warehou croquettes

Southern octopus, fennel escabeche

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

Dark chocolate crèmeux, tamarillo, malt caramel ice cream, hazelnut tuile

Our menus reflect seasonal local produce and are subject to availability

SHERWOOD CANAPÉS

Minimum 30 people

Choose 3 Canapés ($36pp)
Extra canapé $10pp

Cheddar profiterole, quince, Southland black truffle (V)
Seed cracker, mushroom parfait, butternut squash, Southland black truffle (V)
Chicken liver parfait, rye cracker
Ink crackers, salmon cucumber
Warehou croquettes
Pork terrine, burnt apple, radish sprout
Seed cracker, beef tartare, pickled onion, horseradish
Buttermilk fried chicken, lemon
Chicken oyster skewers, BBQ laque, wild oregano

Cinnamon oysters
Kiwi pavlova
Chocolate crémeux

Seasonal Seafood ($15pp per canapé)

Oysters Bluff
Oysters Pacific Tasman
Mussels pickled
Blackfoot paua

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

DRINK HERE NOW

HOUSE BEVERAGE PACKAGE

2 hours: $80 pp
3 hours: $100 pp

House Wines:

Quartz Reef Methode Traditionnelle Brut NV, Central Otago
Kelly Washington Sauvignon Blanc, Marlborough
Peregrine Pinot Gris, Central Otago
Domaine Thomson Explorer Pinot Noir, Central Otago
Hopes Grove Syrah, Hawke's Bay

Beer & Soft Drinks:

Tap Beer (500ml)
Cider (can)
Sawmill Bare Beer (can)
Karma Range (bottle/can)
Homegrown Juice (250ml glass)
Non-alcoholic Beer (can)

PREMIUM BEVERAGE PACKAGE

2 hours: $100 pp
3 hours: $120 pp

Premium Wines:

Quartz Reef Methode Traditionnelle Brut NV, Central Otago
2025 Deep Down Sauvignon Blanc, Marlborough
2024 Carrick Bannockburn Chardonnay, Central Otago
2025 Greystone Riesling, N. Canterbury
2025 Novum Rosé, Marlborough
2022 Mount Edward Pinot Noir, Central Otago
2024 Paritua Single Vineyard Cabernet Sauvignon, Hawke's Bay

Beer & Soft Drinks:

Tap Beer (500ml)
Cider (can)
Sawmill Bare Beer (can)
Karma Range (bottle/can)
Homegrown Juice (250ml glass)
Non-alcoholic Beer (can)

OPTIONAL ADD-ON: ARRIVAL COCKTAILS ($25 PP)


SLEEP
HERE
NOW

Sherwood offers a variety of room types, all featuring cosy, heritage-inspired design with NZ wool blankets, Coffee Supreme, unique body care products, and commissioned artwork by Joel Kafali, plus repurposed kilim cushions and Italian wool curtain details.

Booking options for your event guests.Choose between:

Discount Code - A 10% discount on any room type at Sherwood, subject to hotel availability. No rooms are held.

Bespoke Webpage - A customised booking page with a 10% group discount and a reserved block of rooms (client responsible for any unused rooms).

CONTACT

We’re located on the edge
of beautiful Lake Wakatipu
about 3.5 kilometres out of
Queenstown.

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SHERWOOD