



## LOCALLY SOURCED CONFERENCE MENU

*Brought to you by the talented team at Podium*

### Morning Tea

- 'Royalburn' egg & 'Gibbston Valley' feta frittatas (V, \*)
- 'Remarkable Fungi' mushroom & 'Welcome Rock' roast vegetable wraps (V, \*\*)
- 'Martinez' salami sandwiches (\*\*)
- 'Royalburn' lamb sausage rolls (DF)

### Buffet Lunch

- 'Crystal Garden' salad leaves, 'Royalburn' sunflower oil vinaigrette (VG, \*)
- 'Crystal Garden' salad leaves, soft boiled egg, parmesan, croutons, Caesar dressing (V)
- 'Simply Speared' Bluff butterfish, saffron emulsion (\*)
- 'Royalburn' roast lamb, chimichurri (DF, \*)
- 'Welcome Rock' roast vegetables, fresh herbs (VG, \*)
- 'Nevis Gardens' roast herb potatoes (VG, \*)
- 'Gibbston Valley' sheep milk cheese & honey pistachio truffles (V)
- Filo custard cups (V)

### Afternoon Tea

- 'Gibbston Valley' mini cheese scone, seasonal herbs (V, \*\*)
- 'Gibbston Valley' three cheese flat breads, honey (V)
- Cromwell seasonal fruit tart (V, \*)
- Selection of 'Pure New Zealand' ice cream (V)

V = vegetarian | VG = vegan | DF = dairy free | \* = made with ingredients not containing gluten  
VO = vegetarian option available | VGO = vegan option available | DFO = dairy free option available  
\*\* = made with ingredients not containing gluten option available



## Local Suppliers

*located within 100km radius of the hotel\**



### Royalburn Farm, 13km

Situated on the Crown Terrace, Royalburn Farm is owned and operated by Carlos Bagrie and Nadia Lim. Leaders in regenerative, diverse and ethical food production, Nadia and Carlos focus on high quality crops and healthy livestock. As custodians of Royalburn Station, they are committed to improving land quality.



### Remarkable Fungi, 9.2km

Remarkable Fungi grow gourmet mushrooms using locally sourced compost. They focus on regenerative mushroom farming by collecting food waste from local businesses, such as Sudima Queenstown Five Mile, and turns it into nutrient-rich compost for mushroom growing.



### Welcome Rock, 65km

Located on a family farm in Garston, Southland, Welcome Rock Gardens produces spray-free vegetables and salad greens. The produce is grown and packed in Garston and delivered throughout the Southland and Otago region.



### Martinez, 52km

Martinez was started when owners Nadine and Vaughan saw a gap in the market for affordable, quality chorizo and charcuterie in New Zealand. Located in Cromwell, Nadine and Vaughan acknowledge Nadine's father's Spanish roots to create Spanish meats with intense flavours.

### Crystal Garden, 8km

Crystal Garden is owned by Andrew and Erika Colby, who were drawn to the Queenstown region back in the mid '80s. After being unimpressed by poor quality vegetables in local stores, Andrew partnered with his father, Robin, to develop a hydroponics system to grow heirloom lettuces.



### Simply Speared, 200km

After observing the environmental implications of commercial net fishing, Dwane Herbert and Tim Barnett applied for a special permit to harvest butterfish using spearfishing to create Simply Speared. The fish are shot and immediately put into a slurry to cool, resulting in environmentally friendly high-quality fillets.

\*Simply Speared' fishes on the closest coastline 200km from the hotel.

### Nevis Gardens, 21km

Nevis Gardens is a local market garden that produces sustainable fresh seasonal vegetables year-round.



### Gibbston Valley Cheese, 15km

Located in Gibbston Valley, Gibbston Valley Cheese makes European-style handcrafted cheese using distinct flavors from New Zealand dairy cows, goat and sheep.



### Pure New Zealand Ice Cream, 62km

Pure New Zealand Ice Cream is an award-winning, handcrafted artisan ice cream company located in Wānaka. All flavors are made using 100% natural and locally produced ingredients.



### Gibbston Microgreens, 8km

Founder Chris Wilkinson incorporates his passion for horticulture and sustainability into Gibbston Microgreens. Chris focuses on minimizing operational waste, direct distribution of product, year-round production and offering a nutrient-dense, locally grown, leafy green option to the Queenstown market.