

**mora**  
WINES & ARTISAN KITCHEN



WEDDINGS & EVENTS



Mora, from the Latin, means to linger, to pause, to take your time...





Mora Wines & Artisan Kitchen, crafted to host unforgettable moments...





## THE VENUE



Our venue at Mora Wines & Artisan Kitchen is a historic cottage with deep roots in the Arrowtown community. Known as Walnut Cottage — named after the grand walnut tree that greets you at the gate — it now houses our restaurant and cellar door, surrounded by mature gardens and seasonal beauty.

With lush garden surrounds and a heated outdoor area that transforms with the seasons — from sun-soaked afternoons to cosy winter gatherings — Mora offers a setting that's as welcoming as it is elegant.

Step inside and you'll find warmth, character, and cosy corners that invite guests to feast, toast, and linger a little longer — no matter the season.





## EXCLUSIVE VENUE HIRE

FULL DAY HIRE  
VENUE AVAILABLE FROM 8AM-10PM  
(40-100 guests)

Venue Fee: \$9k

AFTERNOON / EVENING HIRE  
VENUE AVAILABLE FROM 3PM-10PM  
(40-100 guests)

Venue Fee: \$6k

RECEPTION DINNER HIRE  
VENUE AVAILABLE FROM 6PM-10PM  
(20-100 guests)

Venue Fee: \$3k

Please Note: Pricing is GST exclusive.

Venue hire pricing available upon request for winter bookings from May to August.

Last orders are at 10pm, guests must be offsite by 10.30pm latest.

# VENUE HIRE INCLUDES

- Dedicated event managers to guide your day.
- Professional bar, wait, and cocktail staff.
- Elegant white crockery & cutlery (100 settings).
- Tables - wooden tables - Width: 790mm / Length: 1610mm.
- Chairs - white chairs - 70 onsite (additional chairs may be hired if needed).
- Quality glassware (additional may be hired depending on your beverage selection).
- Our permanent undercover outdoor louvre comfortably seats up to 70 guests. For seated dinners beyond 70, an additional marquee will be required if undercover dining is preferred.





We're happy to assist with additional hire and coordination to help your day run seamlessly!

#### FLOWERS

Queenstown is home to many incredible florists, including The Flower Room, Andrea Crawford, All Bunched Up, and The Vase.

We recommend exploring their websites for inspiration.

#### LINEN

Napkins and tablecloths can be supplied through Pacific Linen. You can view their full colour range and pricing at [www.pacificlinen.co.nz](http://www.pacificlinen.co.nz)

#### MARQUEE

If additional marquee space is needed, we can assist with hire and setup arrangements. Prestige Clear Marquee is available at \$1,450.

#### MUSIC

Queenstown is home to some incredible musicians. We are able to host live music, DJs and dancing outside until 10pm (following the volume conditions outlined in our consent permission).

## LIGHTING

Festoon or fairy lighting can be hired through Queenstown Wedding Hire.

We can organise this for you to suit your vision.

Fairy lights = \$640+gst

Festoons = \$640+gst

[www.queenstownweddinghire.com](http://www.queenstownweddinghire.com)

## WEDDING PLANNERS & STYLISTS

You're welcome to bring in your own wedding planner or stylist to oversee the details of your day.

## CELEBRANT

For wedding ceremonies, you are more than welcome to bring in your own celebrant! We also highly recommend our in-house celebrant, Vicki Robinson, who brings warmth, humour and a truly personal touch to each wedding she officiates.





## MENUS



Note: Menus will change seasonally.

All prices are GST exclusive.

CANAPÉS FROM \$30 PP  
(AVAILABLE - FOR FULL DAY HIRE ONLY)

OYSTERS (SEASONAL)

PRICING AVAILABLE UPON REQUEST

GRAZING TABLE

(AVAILABLE FOR FULL DAY & EVENING HIRE ) FROM \$20-30PP  
DEPENDING ON NUMBER OF GUESTS

SHARED PLATTERS

2 COURSE SHARED COURSE / \$85PP  
(OPTIONAL ADD-ON DESSERT - \$20PP

PLATED ENTREE / SHARED MAIN / PLATED DESSERT  
\$120 PER HEAD

WALK & FORK

SELECTION OF 5 (STAND UP STYLE) \$80PP

DESSERT PETIT FOUR STATION  
SELECTION OF 2 - \$15 PP / SELECTION OF 3 - \$22PP

CAKE CUTTING - \$5PP

We are flexible and happy to create a menu that suits your event style, size and budget.



# CANAPÉS

CONFIT PORK BELLY

Nashi pear jelly / crackling / palm sugar caramel

BEEF TARTARE

Confit garlic mayo / toasted buckwheat / shaved parmesan

DUCK PATE

Toasted truffle brioche / sultana gel / caramel pistachio crumb

SEARED SCALLOP

Crispy coconut + sesame soil / mandarin gel

SMOKED SALMON RILLETTE

Crème fraîche / lemon / soft herbs / tuile cone

TORCHED TUNA SAKU

Sesame seeds / wasabi emulsion / miso foam

PRAWN + SESAME TOAST

Gochu emulsion, coriander



## WALK & FORK

### PORK BELLY LOLLIPOPS

Sweetcorn purée / smoked popcorn + fresh coriander

### TEMPURA SOFT SHELL CRAB

Orange + soy glaze / pickled daikon / carrot + coriander / sesame seeds

### GARLIC, GINGER + SOY PRAWNS

Miso emulsion / asian slaw / nam jim

### CRISPY BUTTERNUT CHICKEN BAO BUN

Pickled daikon / radish + carrot slaw / gochu emulsion

### BRAISED BEEF CHEEK

Caramelised cauliflower purée / charred onions / pinot noir jus

cherry gel / cherries

### SEARED HALLOUMI

Watermelon / pomegranate gel / fresh mint / sumac salt

More canapé / walk & fork options available upon request!



## SHARED ENTRÉE

### SCALLOP CEVICHE

Kaffir lime / coconut / shallots / fresh chilli / charred pineapple

### DUCK PÂTÉ

Candied hazelnuts / pinot noir pear / balsamic prune jam / fig crostini

### HALLOUMI

Spiced quince paste / medjool dates / pomegranate molasses

### BUTTERFLIED PRAWNS

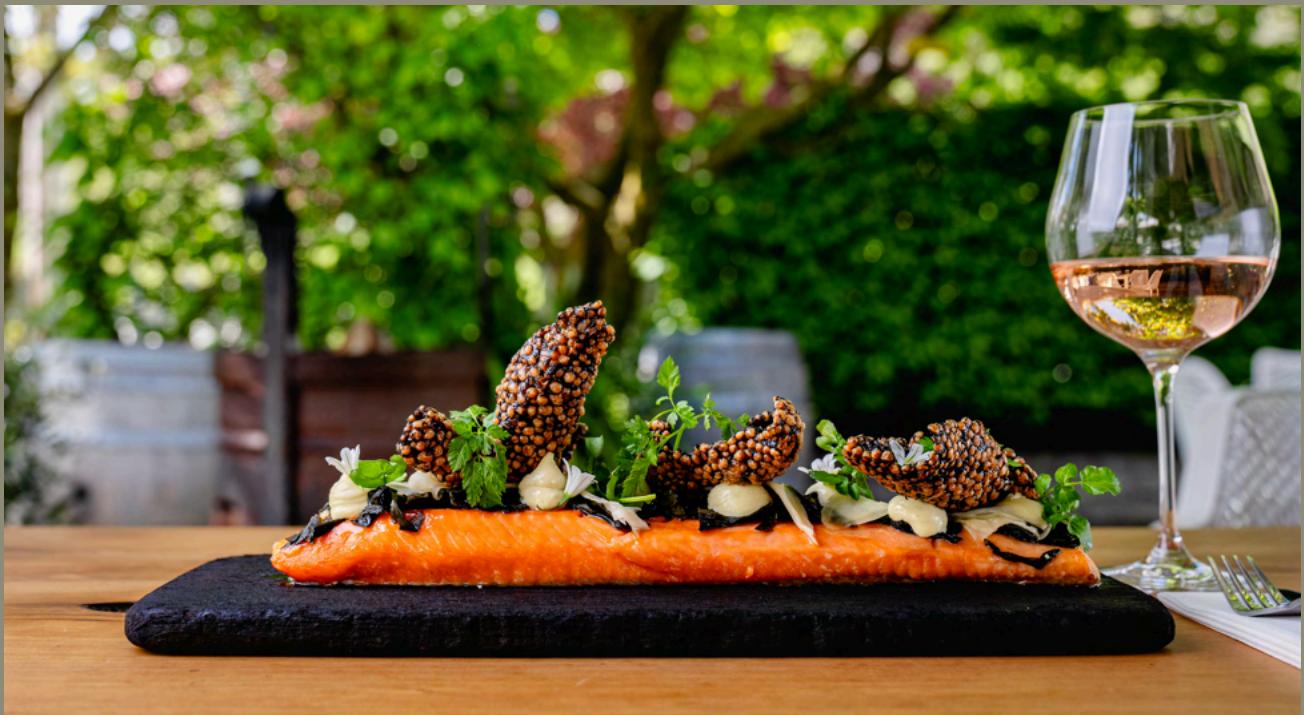
Garlic, ginger + soy / miso yuzu + honey mayo / prawn tuile

### WARM BREADS

Porcini + truffle butter / thyme salt

Note: Menus will change seasonally.

Plated individual entrées available upon request.



## SHARED MAIN

ROYALBURN LAMB OYSTER SHOULDER

MORA braised / salsa verde / confit garlic emulsion  
fennel + citrus salt / pinot noir jus

CEDAR WOOD MT COOK ALPINE SALMON

Pickled cucumber / spring peas / sweet citrus glaze / horseradish crème  
BRAISED CANTERBURY BEEF CHEEK  
Green curry gel / sesame bok choy / shallot, coconut + sesame soil  
crisp lotus root / beef jus

SOUTHLAND VENISON RUMP

Caramelised cauliflower purée / pickled cauli / juniper jus / tamarillo

SOUTH ISLAND BLUE COD

Crushed peas / lemon + herb Crème fraîche / herb oil / crisp leeks

Note: Menus will change seasonally.



## SIDES

TWICE COOKED SOUTHLAND POTATOES

SPRING ASPARAGUS + BROCOLINI

Confit garlic / toasted hazelnuts / lemon oil

CHARRED BABY COS

Ceasar dressing / crisp prosciutto / parmesan

ROASTED BABY CARROTS

Broccolini / almond skordalia / citrius gremolata / grana padano

## DESSERT

WHITE CHOCOLATE PANNACOTTA

Bramble + rose jam / crystalised dark chocolate / plum coulis

WARM STICKY DATE PUDDING

Crème anglaise / crème Chantilly

PLUM + MASCARPONE TIRAMISU

Espresso sponge + kahlua

More dessert options available upon request.



## BEVERAGE

We offer a curated selection of Mora wines, with a focus on showcasing the best of Central Otago — including our signature Pinot Noirs, vibrant whites, and elegant sparkling Brut.

From pre-ceremony pours to birthday toasts, our wines are designed to elevate every moment.

We also serve a range of signature and seasonal cocktails, local craft beers, and non-alcoholic options.

TAILORED PACKAGES AVAILABLE ON REQUEST.

# WINE

## SPARKLING WINE

MORA VINTAGE BRUT 2017 \$135

MORA BRUT NV \$95

MORA ROSÉ BRUT NV \$95

## WHITE

MORA ALBI WHITE 2024 \$115  
(BANNOCKBURN)

MORA OLD VINE SAUVIGNON BLANC 2024 \$90  
(PISA)

MORA PINOT GRIS 2022 \$85  
(BANNOCKBURN)

RUA PINOT GRIS 2024 \$65

MORA RIESLING 2023 \$78.5  
(BANNOCKBURN)

MORA DRY RIESLING 2023 \$85  
(BANNOCKBURN)

MORA CHARDONNAY 2023 \$95

MORA EDEN PISA SAUVIGNON BLANC 2022 \$90  
(ORGANIC)

MORA EDEN PISA CHARDONNAY 2022 \$125  
(ORGANIC)

## PINOT NOIR

MORA PINOT NOIR 2022 \$105  
(BANNOCKBURN)

RUA PINOT NOIR 2023 \$65

MORA LAETO PINOT NOIR \$67.5  
2024 (BANNOCKBURN)  
LIMITED RELEASE

MORA VALE PISA PINOT NOIR 2022 (ORGANIC) \$185

MORA KOLO PINOT NOIR \$235  
2019 (BANNOCKBURN)

MORA KOLO PINOT NOIR \$255  
2017 (BANNOCKBURN)

## ROSÉ

MORA PINOT ROSÉ \$90  
2024  
(BANNOCKBURN)

RUA ROSÉ 2023 \$65

## COCKTAILS

ESPRESSO MARTINI

APPLE AMARETTO SOUR

PEACH RUMBLE

MARGARITA

CHILLI MARGARITA

PEACH GIN SOUR

(COCKTAIL MENU UPDATED  
SEASONALLY)

## MOCKTAILS

PEACH THYME

TROPIC BLUNDER

## SOFT DRINKS

ANTIPODES WATER STILL /  
SPARKLING 500ML OR 1L

ORGANIC LEMONADE, GINGER  
BEER, COLA, DIET COLA

ORGANIC APPLE, ORANGE &  
MANGO JUICE

ORGANIC KOMBUCHA - LEMON  
& GINGER OR RASPBERRY  
LEMONADE

## BEER & CIDER

ALTITUDE BREWING  
POWDER DAY PILSNER 5.4%

ALTITUDE BREWING SLED  
DOG HAZY 4.5%

ALTITUDE BREWING  
QUEENSTOWN LAGER 4%

ALTITUDE BREWING  
MISCHIEVOUS KEA IPA 5.5%

ALTITUDE BREWING GOOD  
TIMES NON ALCOHOLIC  
XPA 0.5%

ZEFFER APPLE CIDER 4.0%

PERONI 5%

BEERS FROM \$13

SOFT DRINKS FROM \$7

COCKTAIL & MOCKTAIL  
PRICING AVAILABLE UPON  
REQUEST.



For more information about celebrating special days at  
Mora Wines & Artisan Kitchen  
Contact us on [events@mora-artisan.co.nz](mailto:events@mora-artisan.co.nz)

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[www.mora.co.nz/restaurant](http://www.mora.co.nz/restaurant)