EVENT PACK

AYRBURN

All in, good time

ARROWTOWN · NEW ZEALAND


BILLY'S
The BURR BAR
The BARREL ROOM
The MANURE ROOM
The DAIRY
The WOOLSHED
The DELL
The BAKEHOUSE
R.M PRIME PRODUCE



AN INTRODUCTION *to Ayrburn*

On the edge of Arrowtown lies Ayrburn, a picturesque location rich in stories with the mountains and lakes of the Wakatipu Basin as its backdrop.

Ayrburn is all about mixing your pleasures. A place where eccentricity meets craft, heritage meets innovation, and natural beauty meets contemporary luxury.

But Ayrburn isn't just a destination. It's a story. One that began more than 160 years ago when the Paterson family turned this corner of paradise into a thriving farm that became home to generations of colourful characters.

Now, we're continuing the family's legacy of quality, indulgence and whimsy. We're offering guests a place of timeless beauty to experience an all in good time.



THE WOOLSHED



HEARTY MEALS *in FAMILIAR SURROUNDS*

Generous and uncomplicated with something for everyone.

At The Woolshed, our philosophy is simple – quality reigns supreme. We source the finest meats from local farms, ensuring that each bite tells a story of Central Otago's rich agricultural heritage. Freshly caught fish from the coast and seasonal seafood grace our menu, reflecting our commitment to providing you with the best that the ocean has to offer.

From hearty fare that comforts the soul to small plates perfect for sharing with friends, our menu is a flavourful exploration waiting to unfold.

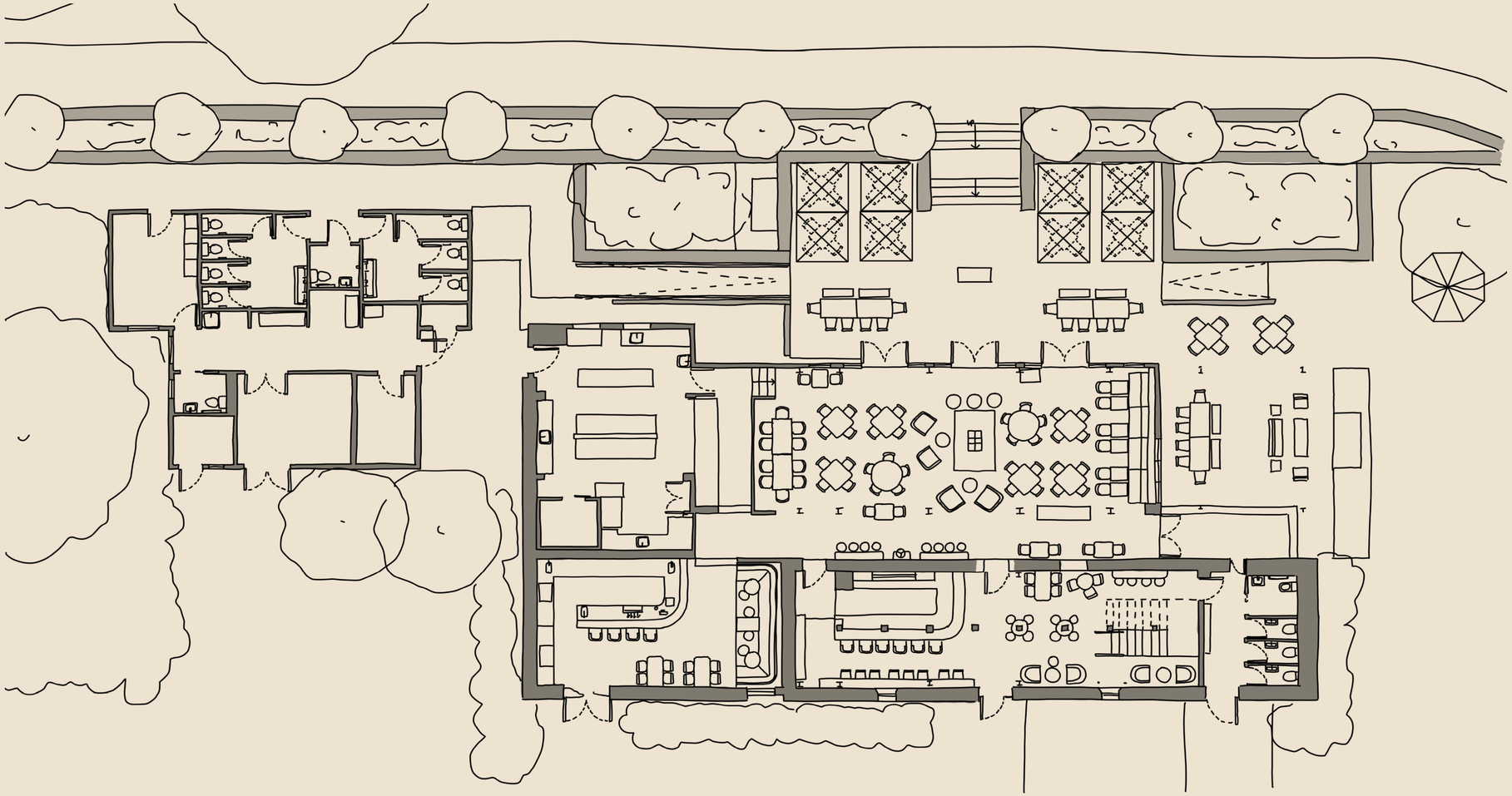
THE WOOLSHED
Floor plan

CAPACITY INTERNAL	
Seated	82 pax
Cocktail	160 pax

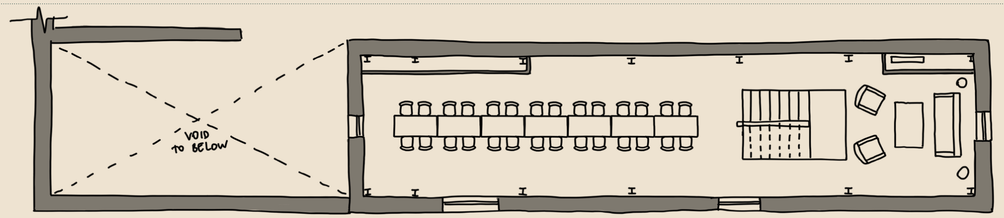
CAPACITY EXTERNAL	
Seated upper terrace	50 pax
Seated streamside	58 pax

TOTAL COCKTAIL	250 pax

LOFT / BAR CAPACITY INTERNAL	
Seated	30 pax
Cocktail	50 pax



GROUND FLOOR



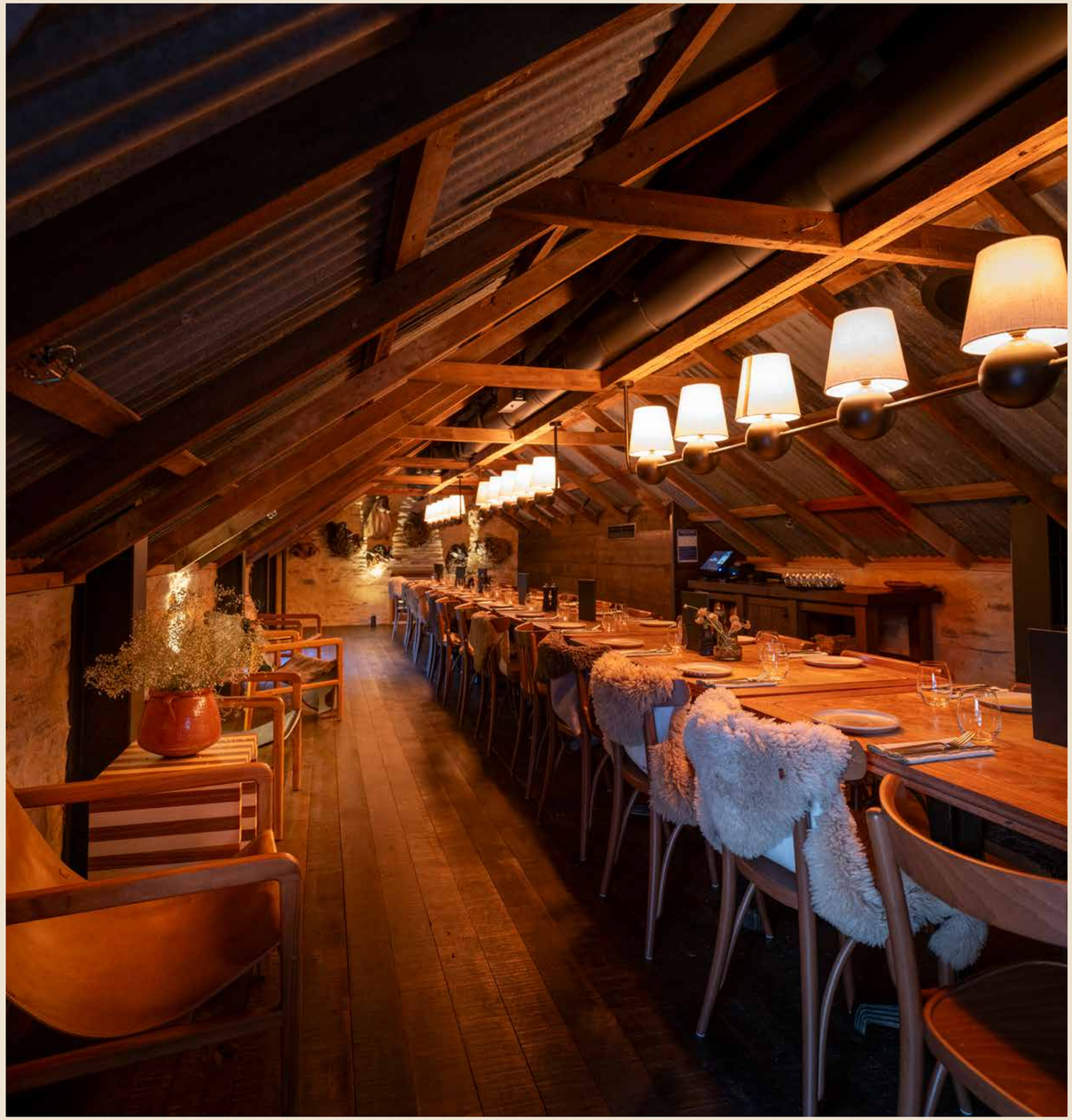
LOFT


















THE BAKEHOUSE



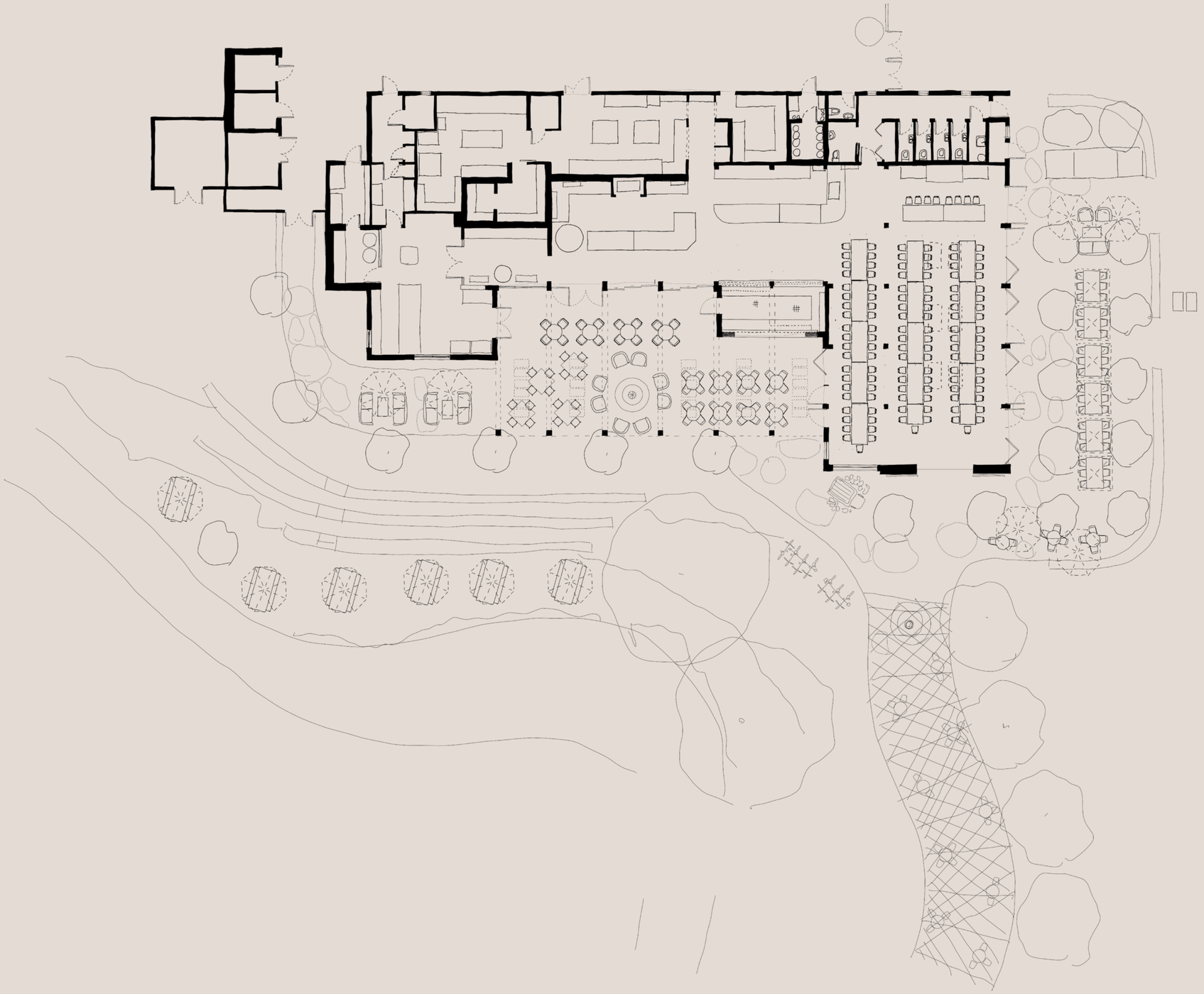
THE SECRET *INGREDIENT*

Embrace the magic of The Bakehouse as you celebrate your love story or event.

Craft everlasting memories at our long communal tables or in the garden, surrounded by a blend of rustic charm and modern elegance.

Bake unforgettable memories.

THE BAKEHOUSE
Floor plan



CAPACITY INTERNAL	
Seated	120 pax
Cocktail	230 pax

CAPACITY EXTERNAL	
Seated	120 pax
Cocktail	150 pax

TOTAL COCKTAIL	380 pax


THE BAKEHOUSE








THE BARREL ROOM

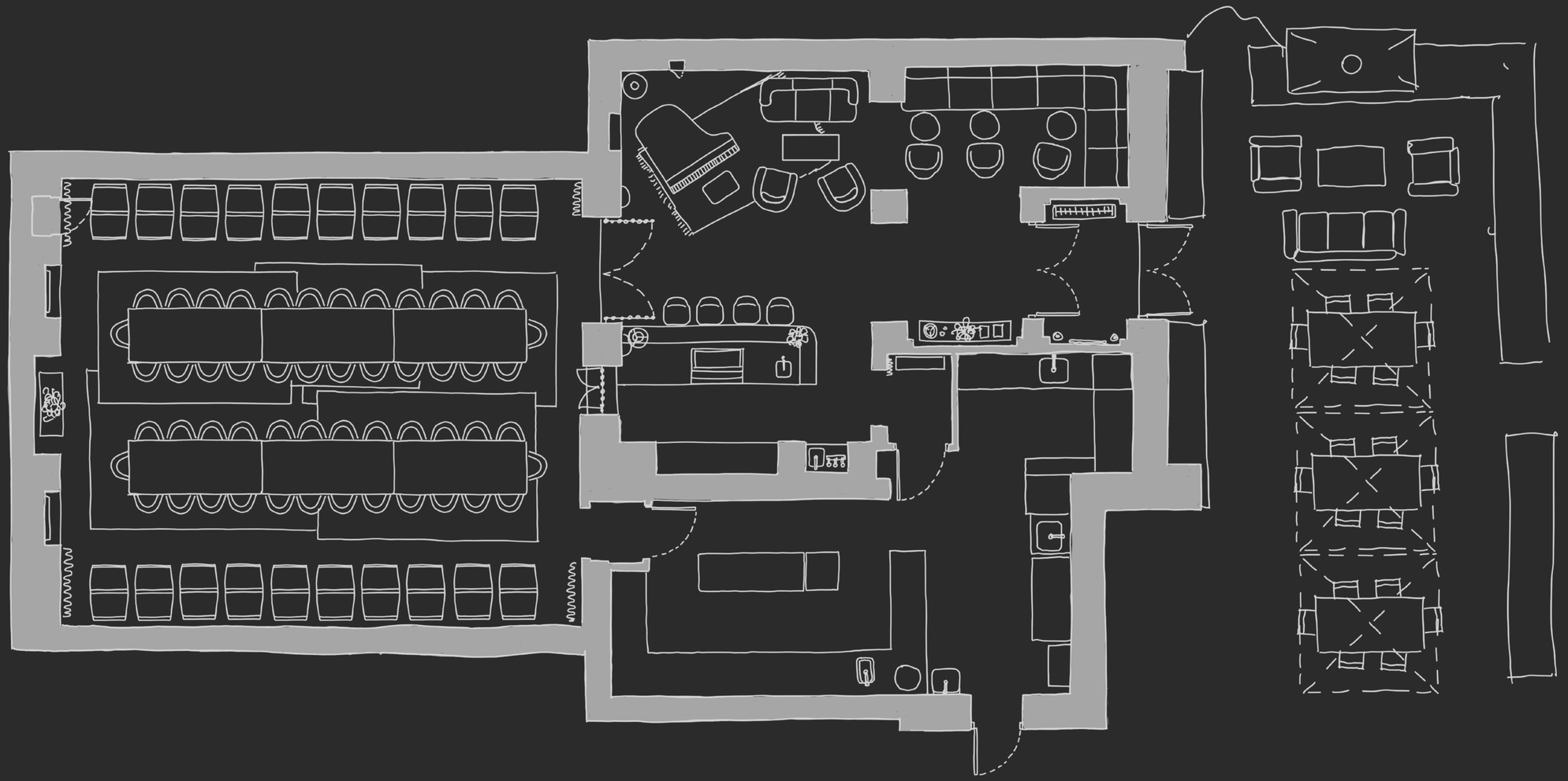


TIME STANDS STILL, *MEMORABLE NIGHTS BECKON*

Discover this hidden subterranean sanctuary - intimate, private and sophisticated. Lined with ageing wine barrels and a grand piano as the centrepiece, guests are immersed in an atmosphere of opulence.

This sultry venue is a place to enjoy wine, dancing on tables, and telling tales long into the night.

THE BARREL ROOM
Floor plan

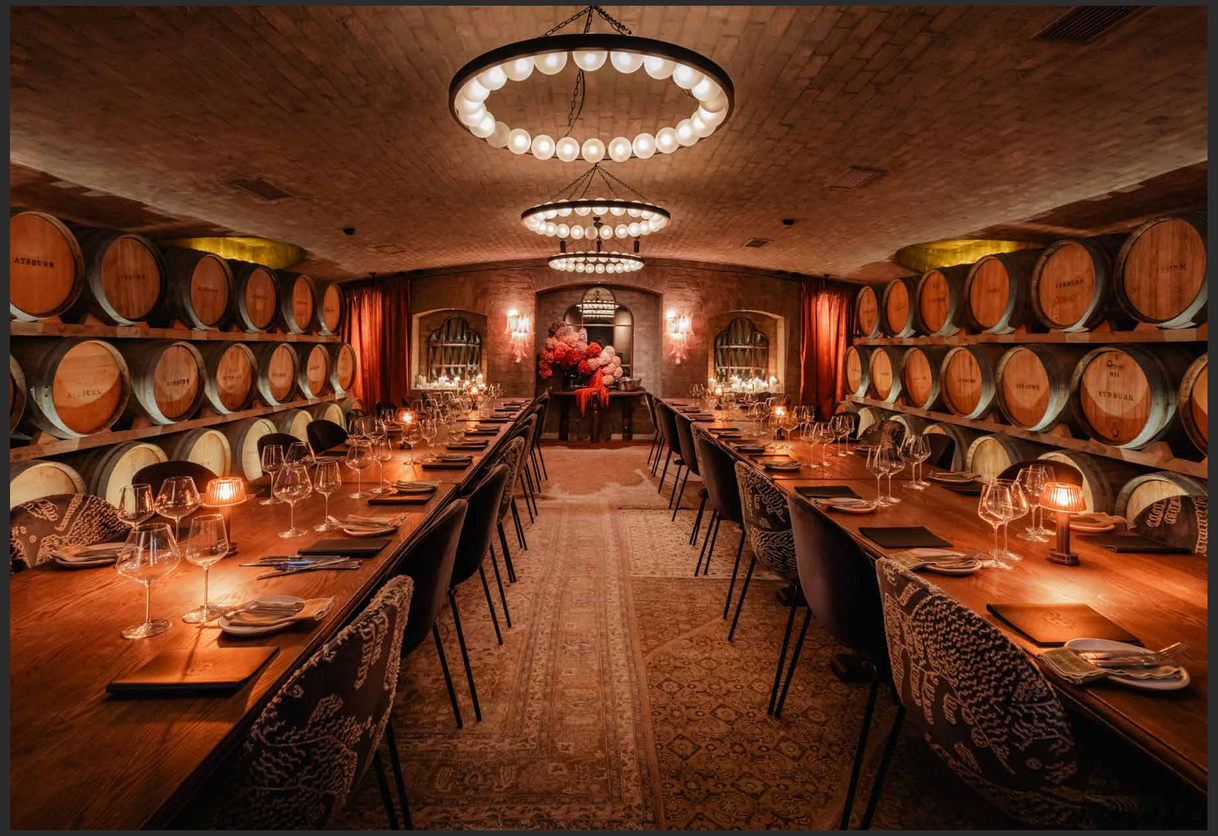


CAPACITY INTERNAL	
Seated	50 pax
Cocktail	95 pax

CAPACITY EXTERNAL	
Seated	20 pax

TOTAL COCKTAIL	70 pax






AYRBURN








THE
MANURE
ROOM

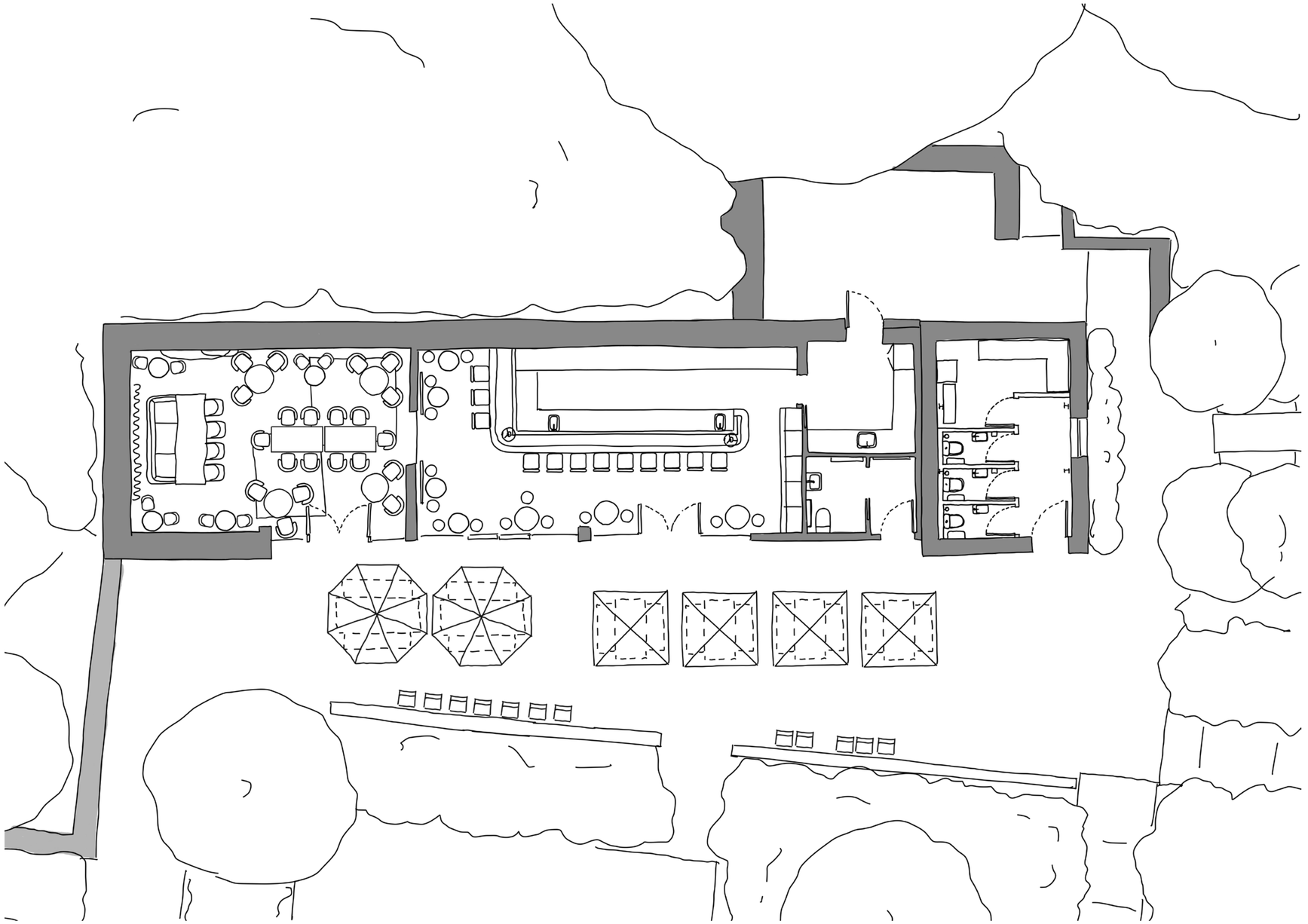


FREE-SPIRITED *MEETING SPOT*

In 1918 Australia was in the throes of two equally problematic bans - alcohol consumption and manure exporting. Facing a crippling manure shortage, traders halted sales to their Kiwi neighbours. So, Ayrburn began stockpiling its own. New Zealand too was wrestling with alcohol prohibition. But Ayrburn knew the pungent aroma emanating from the manure shed would turn away even the most diligent inspector faster than you could say “hidden speakeasy”.

While delicious wine still flows freely and shared tasting plates abound, both stench and prohibition are long gone in The Manure Room.

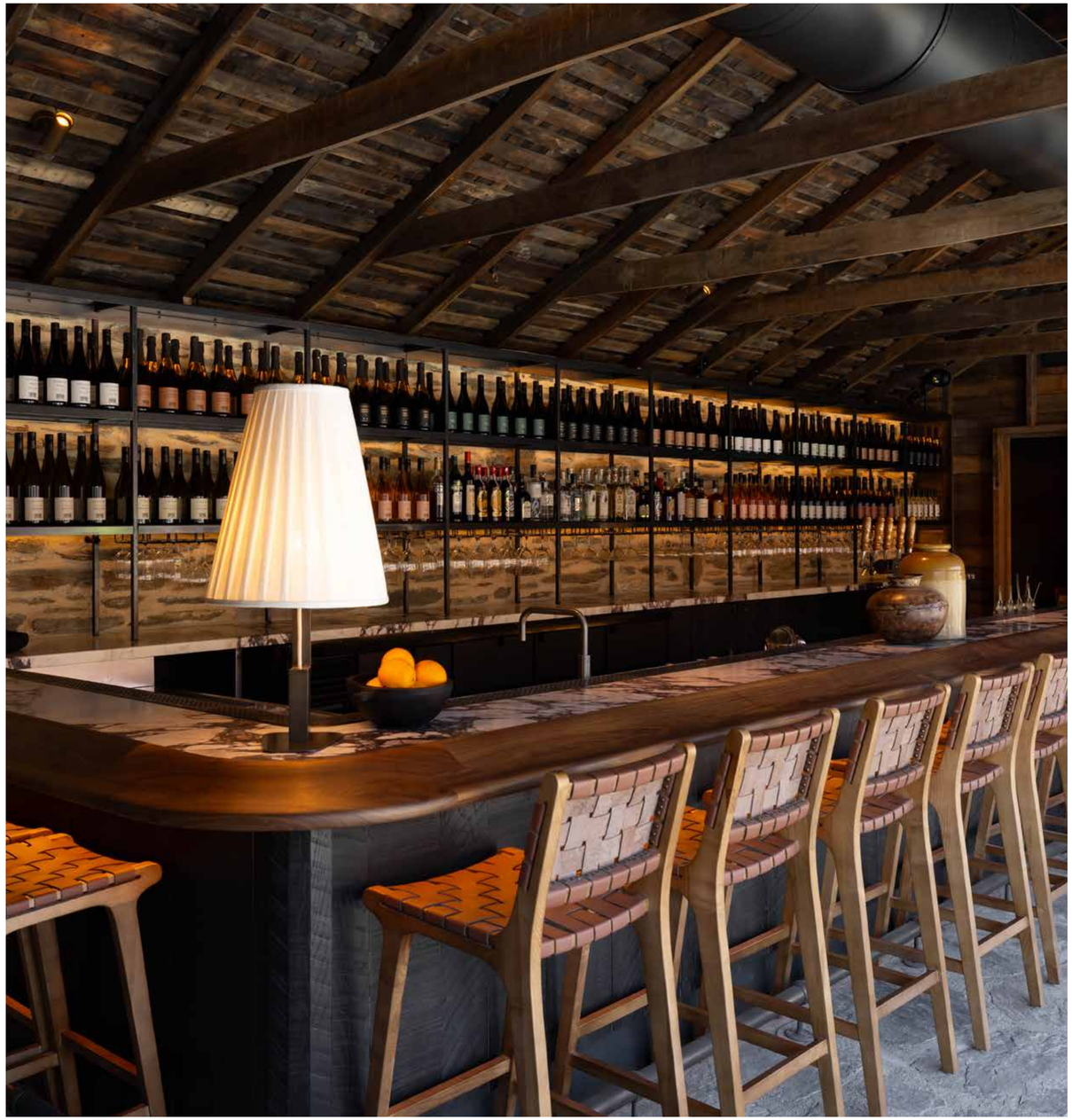
THE MANURE ROOM
Floor plan



CAPACITY INTERNAL	
Back Room	30 pax
Full Venue seated internal	55 pax
Cocktail internal	80 pax

CAPACITY EXTERNAL	
Seated	52 pax

TOTAL COCKTAIL	120 pax










THE
BURR BAR



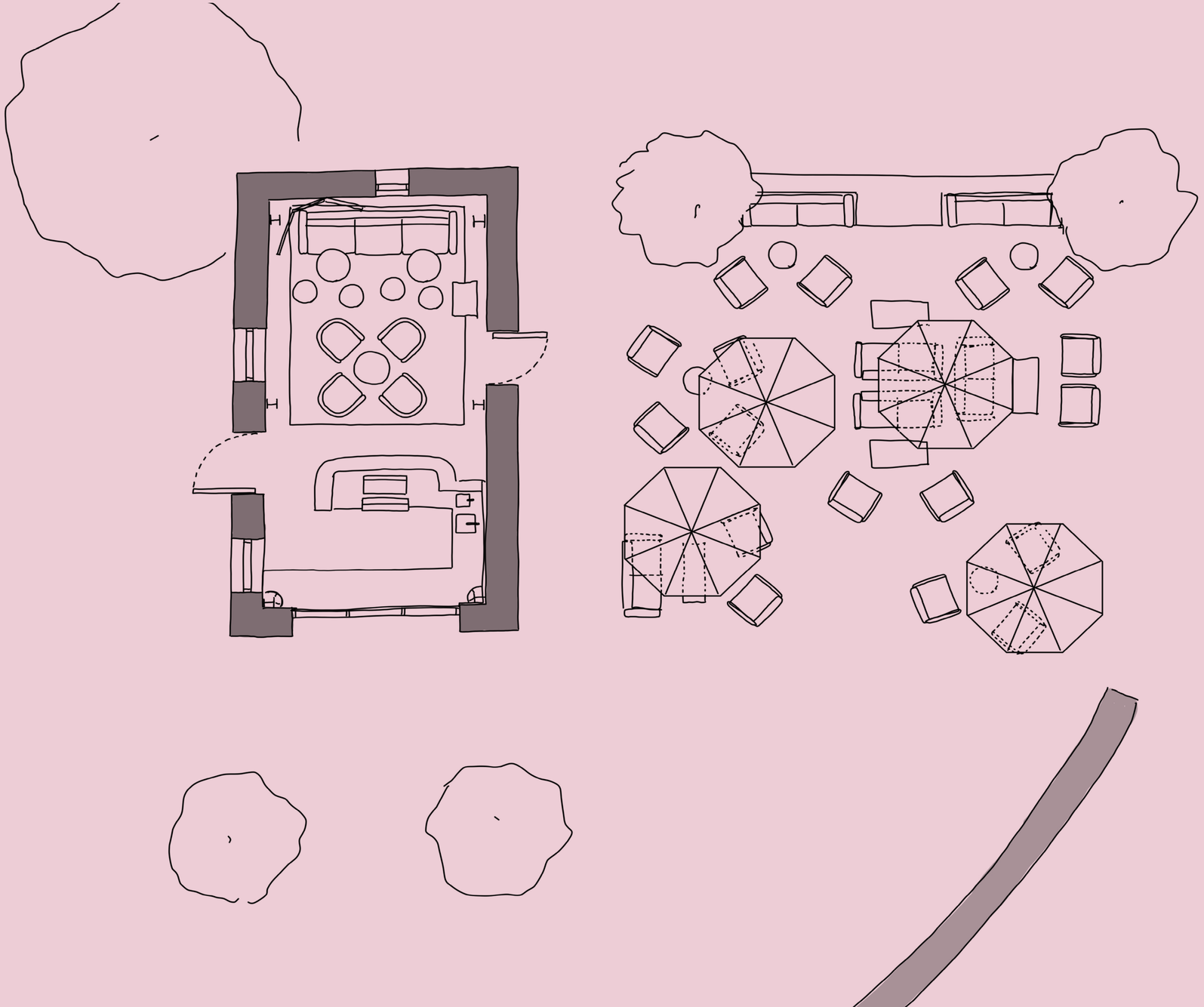
INTIMATE AND *LUXURIOUS BAR*

Indulge inside the refuge of the Burr Bar for a sensory soother, or bask in the sun or beside the outdoor fire while the DJ plays.

Once the original homestead to 11, the Burr Bar is now garnished in brass and flamboyent decor.

Renowned for its cocktails, the Burr Bar is the perfect haven for both an intimate gathering or larger cocktail event.

THE BURR BAR
Floor plan

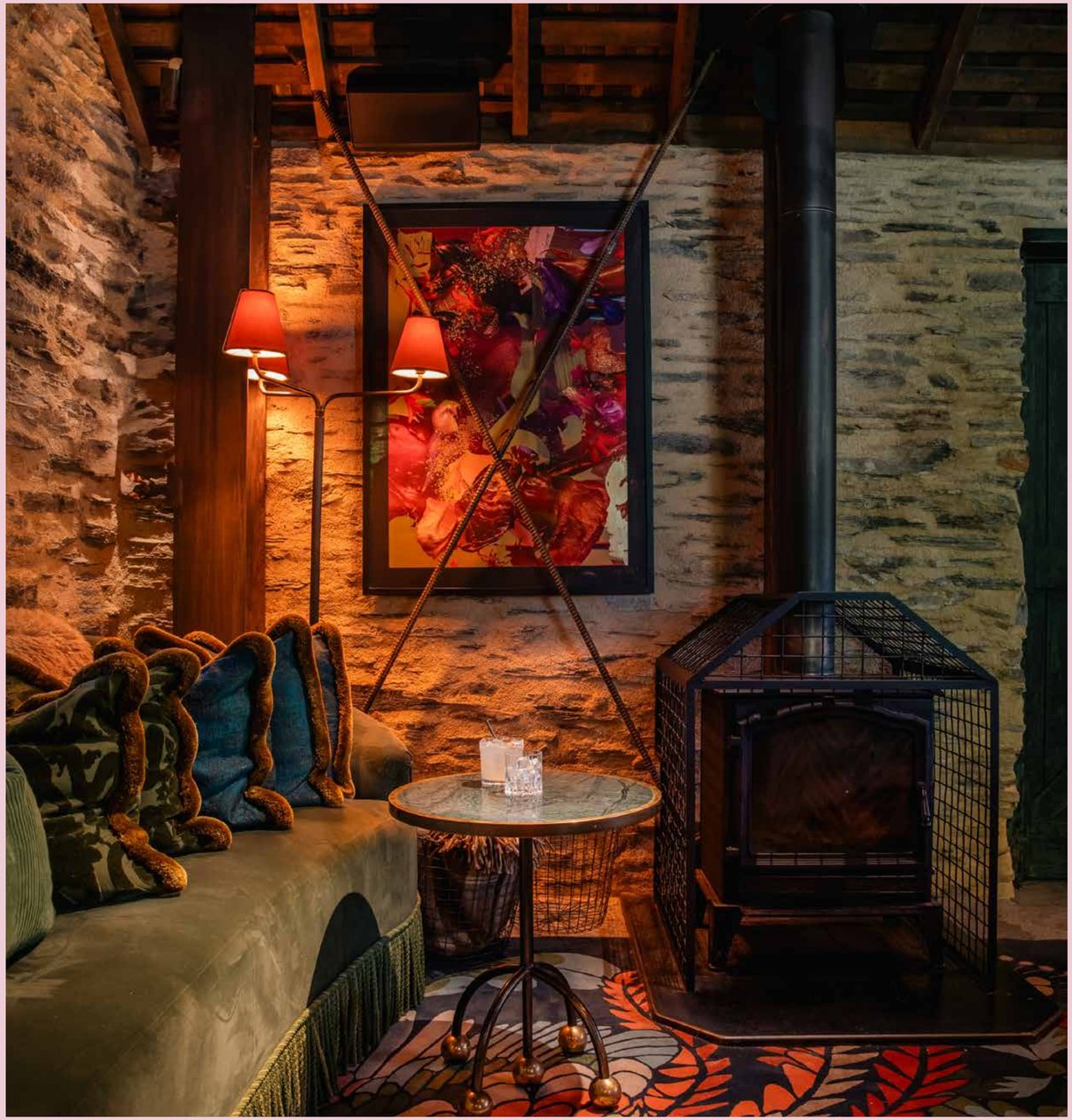


CAPACITY INTERNAL	
Seated	12 pax
Cocktail	20 pax

CAPACITY EXTERNAL	
Seated	29pax
Cocktail	50pax

TOTAL COCKTAIL	70 pax

Please speak to the team for additional external options available for larger groups









COCKTAIL *MENUS*

Cocktails are subject to availability and may change seasonally

From modern classics to Ayrburn signatures, our team of seasoned pros can offer a variety of mixed drinks and cocktails tailored to suit your occasion. Margaritas on arrival to get the party started or Espresso Martinis to keep the party going, we can provide it, with speed and consistency. So if you want to meet the Green Lady after dinner or finish the night with a barrel-aged Negroni, let our team know.





A COUNTRY GARDEN

An Ode To Adrian	*"Nobility defines the strength of one's character"* Ayrburn Noble Riesling, vodka, crème d'apricot, blood orange tea, lemon
The Sky Is Pink	*"And the Shepard slept with a smile"* Ayrburn Rosé, grapefruit amaro, soda
Pimms Cup No1	*"A Wimbledon classic served long with Kiwiana"* Pimm's cup no1, L&P, lemon, ginger, cucumber, kiwi, mint
Mar Tea Ni	*"Let us have a cup of tea and speak about happy things"* Earl grey gin, lemon juice, sugar syrup, egg white
The Green Lady	*"A beautiful lady with a tarte tongue behind a sweet smile"* Lemon gin, limoncello, basil, lemon
Jalisco Jardin	*"An ice cool drink in a hot garden"* Tequila, cucumber, jalapeño, agave, lime juice

ORIGINAL & MODERN

Pineapple Peak

"The peak of the mountain is always the most satisfying part"

Plantation pineapple & dark rum, Amaro di Angostura, pineapple juice, lemon yuzu, orgeat, bitters, bruleed almond & yuzu foam

Naked & Famous

"Bittersweet between the teeth"

Mezcal, pineapple infused Aperol, Chartreuse yellow, lime juice

Walnut AF

"They say that there are moments that open up your life like a walnut cracked, that change your point of view, so that you never look at things the same way again"

Walnut-washed bourbon, oloroso sherry, demerara syrup, walnut bitters

Little Red Corvette

"A beautiful contrast between light and dark"

Ayrburn 'Bonnet Rouge', black raspberry liqueur, lemon, rosewater raspberry crumbs

Kevin's Old Fashioned

"Kevin the Kunekune pig, who had a particular appetite for apples, will always be remembered at Ayrburn."

'Streaky' Bourbon, Calvados, maple syrup, bitters

One Minute till Midnight

"A late night lamington"

Lamington infused vodka, coconut, coffee liqueur, raspberry puree, cream

SIGNATURE

Barrel Aged Negroni

Barrel Aged Negroni Spending on average 25 days in 3L French oak barrels allows the cocktail to mellow, becoming even more harmonious and smooth with a brick red hue on the rim.

Equal parts Rifters gin, Campari, Antica Formula Rosso Vermouth are served on clear ice with an orange zest.

If you don't see the drink for you on the list, our bartender will be happy to help.




The
Dell



CENTRAL *GATHERING SPOT*

Our central social lawn and stage offers an outdoor venue to customise as your own.

Offering variety for a multitude of events and entertainment, The Dell is the heart of good times.

Please contact our events team to discuss how we can customise The Dell for your good times event.










Billy's



AN OPULENT *DINING EXPERIENCE*

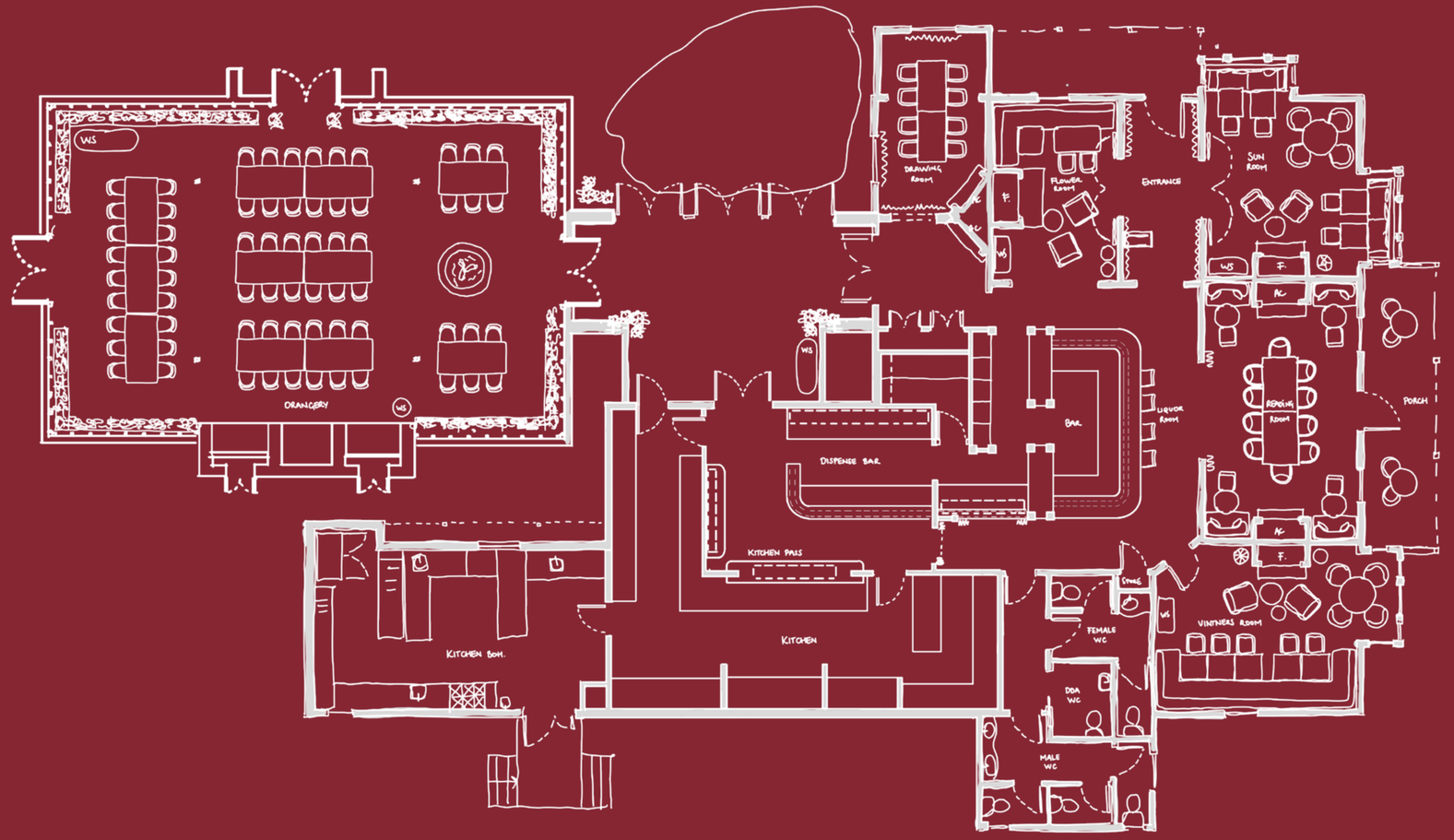
Timeless fine dining invigorated with character maximalism. A culinary celebration in a historic setting.

Immerse yourself in the epitome of sophistication at Billy's, where every detail exudes luxury and charm. From the meticulously crafted dishes to the elegant ambience, your dining experience will be nothing short of extraordinary.

BILLY'S
Floor plan

CAPACITY SEATED INTERNAL	
Flower Room	8 pax
Drawing Room	10 pax
Sun Room	14 pax
Liquor Room	4 pax
Reading Room	18 pax
Porch	4 pax
Vintners Room	18 pax
Orangery	64 pax
TOTAL SEATED	140 pax

CAPACITY COCKTAIL INTERNAL	
Orangery	100 pax
TOTAL COCKTAIL	150 pax




ARTIST IMPRESSION







EVENT *MENUS*

Ayrburn's event offerings are designed to create memorable dining experiences with a delightful range of flavours. From the refined Canape Menu to the hearty Feast Menu and the unique Walk & Fork Menu, each menu is a flavourful exploration waiting to unfold.





CANAPÉ MENU (SAMPLE ONLY)

Minimum 20 guests required

Experience the joy of mingling with our canapé menu – an assortment of bite-sized delights, utilising gourmet ingredients and elegantly presented, the perfect start to a seated function or for a sophisticated gathering.

PRICING

Selection of 3 canapés	$35 pp
Selections of 6 canapés	$50 pp

LAND

Shiitake Custard, Pork Crackling Tarte

Duck Pastilla, Medjool Dates, Almonds

Chicken Liver Pate, Toasted Brioche, Pickled Cherries

Seared Fiordland Venison, Raw Beetroot, Wild Berry Gel

Crispy Buttermilk Chicken, Ponzu Mayo, Chives

Confit Pork Belly, Mango Mustard Gel, Hoisin

Tartare Smoked Wagyu, Fermented Chilli

Braised Lamb Shoulder Croquette, Caper & Raisin

SEA

Market Oyster, Mignonette Dressing (an additional $3 will apply)

Market Fish Ceviche, Lime & Cucumber Prawn Flat Bread, Spicy Relish, Sesame Seeds

Big Glory Bay Salmon & Macadamia Nut Tartar on Pumpernickel Crostini of White Anchovy, Aioli, Tomato Confit Buckwheat Pikelet, Cured Salmon, Dill Cream

Seared Tuna, Sesame Seeds, Wasabi, Miso Grilled Octopus, Romesco, Lime Dressing

EARTH

Sesame & Cheddar Croquette, Chilli Jam Zucchini, Goats Curd, Pepita, Quinoa Arancini

Goats Cheese, Roasted Baby Beetroot & Walnut on Puff Pastry Bruschetta, Smoky Aubergine, Crushed Peas, Balsamic Reduction, Soft Herbs

Tempura Artichokes, Curry Leaves, Smoked Garlic Mayonnaise
Citrus-Cured Silken Tofu, Avocado, Mango Gel, Chilli

Tomatokeftedes – Greek Tomato Fritters, Mint Yoghurt

Goat’s Curd, Pear & Rocket Mini Tart





FEAST MENU (SAMPLE ONLY)

Minimum 14 guests required

$140 Per person

Savour the joy of sharing with our Feast Menu – a banquet-style spread crafted for togetherness. Dive into a delightful array of dishes designed to please every palate.

FOR THE TABLE

Hand Crafted Breads, Local Olive Oil, Whipped Butter

TO START

Please choose 3 of the below

Farro, Winter Leaves, Persimmon, Pickled Dates, Pecorino Cheese, Toasted Hazelnut, Pomegranate Dressing

Market Fish Crudo, Cucumber, Fermented Chilli, Mandarin, Coriander, Ajo Blanco Sauce

Coffee Rubbed Seared Venison, Sweet Kumara Puree, Black Pudding Crumbs, Crispy Buckwheat, Dry Fruit, Pinot Noir Sauce

Glory Bay Salmon Gravadlax, Buckwheat Blinis, Dill Crème Fraîche, Baby Capers, Pickled Red Onions

Braised Beef Cheek Agnolotti, Pumpkin and Miso Puree, Horse Radish Cream

The Ayrburn Charcuterie Board (Pâté, Terrine, Cured Meats, Pickles)

LARGE PLATES

Please choose 3 of the below

Glory Bay Salmon, Jerusalem Artichoke Fricassee, Smoked Mussels, Confit Fennel, Prawn Bisque Dressing

Carnaroli Risotto, Saffron, Chestnuts, Hazelnuts, Taleggio Fondue

Pan Fried Market Fish, Vegetable Escabeche, Gnudi, Brown Butter

Lumina Lamb Shoulder, Confit Baby Onions, Red Wine Jus

Beef Fillet, Sun Choke, Charred Baby Leeks, Red Wine Jus

SIDES

Please choose 3 of the below

Local Leaf Salad, Soft Herbs, Shallots

Twice-roasted Potatoes with Garlic & Thyme

Roasted Butternut, Spiced and Smoked Nuts & Seeds, Maple Syrup & Sherry Vinegar Dressing.

Chargrilled Broccolini, Toasted Almonds, Preserved Lemon

TO FINISH

Please choose 2 of the below

Warm Dark Chocolate Bouchon, Pistachio Ice Cream, Rhubarb Compote, Anglaise

Bourbon & Butterscotch Tart, Crème Fraîche and Vanilla Ice Cream

Lemon Curd Mont Blanc, Confit Mandarin

Churros, Spiced Pumpkin Purée, Poached Pears, Toasted Pecan

Cheese Platter, Three Artisan Cheeses, House-made Chutney, Lavosh (an additional $8 per person will apply)

Add On

Small Grazing Board (30 - 40 pax) - $1075

Large Grazing Board (80 - 100 pax) - $2150





WALK & FORK MENU (SAMPLE ONLY)

Minimum 40 guests required

Stroll through an array of delectable delights with our walk and fork menu, where each dish is crafted to be savoured, promising a delightful fusion of ingredients and experiences with every bite.

MEAT

$18 per item per person

Fried Chicken Tonkatsu, Nori, Japanese Mayo

Braised Beef Cheek, White Kimchi, Coriander, Sesame

Pulled Pork, Pickled Fennel & Chilli.

Moroccan Lamb Cutlet, Eggplant Relish, Cumin Yoghurt

Bang Bang Chicken Salad, Mung Beans, Coriander, Chilli

FISH

$18 per item per person

Miso Roasted Salmon, Kumara, Lemon Beurre Blanc, Crispy Sago

Ceviche Taco, Avocado, Coriander, Soy, Fried Shallot

Tuna Tartare, Mirin, Dressing, Edamame, Salted Lemon, Puffed Rice

Prawn & Chive Gyoza, Sticky Chilli, Spring Onion, Crispy Shallot

Tempura Market Fisk, Nori, Tartare Sauce, Potato Hay

VEGETABLE

$18 per item per person

Compressed Crispy Mushroom, Tahini Yoghurt Dressing

Tempura Eggplant, Sesame Seeds, Plum Sauce, Coriander

Crispy Tofu, Red Cabbage, Vietnamese Mint, Pickled Cucumber

Roasted Cauliflower, Pistachio Hummus, Labneh, Sumac, Pomegranate, Rocket

Spiced Butternut, Miso & Feta Tortellini, Pickled Pear

SWEET

$11 per item per person

Lemon Tart, Strawberry, Meringue

Mango Sticky Rice, Seasonal Fruit

Dark Chocolate Tart, Caramelised Pecan

Classic Tiramisu



BEVERAGE *OPTIONS*

We have a variety of beverage options that suit all occasions from a bubbles on arrival to a single vineyard Pinot Noir our beverage team can work closely with you to create the perfect drinks offering for your party.

Ayrburn crafts a selection of wines that showcase the best of Central Otago's vineyards from Bannockburn to Gibbston, and there is a story in every glass. We also have a comprehensive selection of international wines and cocktails that ensures every taste is catered for.





AYRBURN WHIMSY PACKAGE

2 hours	$105 per person
3 hours	$145 per person
Add Cocktail on Arrival	$27 per person

SPARKLING

Ayrburn Méthode Heritage NV, Easthorpe, Hawke's Bay

WHITE

Ayrburn Sauvignon Blanc, Wairau, Marlborough

Ayrburn Pinot Gris, Gibbston, Central Otago

Ayrburn Dry Riesling, Bannockburn, Central Otago

ROSE

Ayrburn Rosé, Gibbston, Central Otago

RED

Ayrburn Whimsy Pinot Noir, Central Otago

Ayrburn Bonnet Rouge Pinot Noir, Central Otago

BEERS

Tap Beers, 0% Lager

SOFT DRINKS

Sodas & Juices

Beverage Packages will run for a minimum of 2 hours from your event start time. Please ask our events team for pricing for extended hours. Our sommelier can work with you to curate your beverage offering. The above are sample menus only and will be subject to change. Cocktails can be changed and our non alcoholic option can be tailored for your guests

BESSIE'S PACKAGE

2 hours	$120 per person
3 hours	$165 per person
Add Cocktail on Arrival	$27 per person

SPARKLING

Ayrburn Méthode Heritage NV, Easthorpe, Hawke's Bay

WHITE

Ayrburn Sauvignon Blanc, Wairau, Marlborough
Ayrburn Pinot Gris, Gibbston, Central Otago
Ayrburn Dry Riesling, Bannockburn, Central Otago
Ayrburn Chardonnay, Gibbston, Central Otago

ROSE

Ayrburn Bessie's Blanc de Noir, Gibbston, Central Otago
Ayrburn Rosé, Gibbston, Central Otago

RED

Ayrburn Pinot Noir, Central Otago
Ayrburn Whimsy Pinot Noir, Central Otago
Ayrburn Bonnet Rouge Pinot Noir Central Otago

SWEET

Ayrburn Late Harvest Riesling, Waitaki, Otago

BEERS

Tap Beers, 0% Lager

SOFT DRINKS

Sodas & Juices

Beverage Packs will run for a minimum of 2 hours from your event start time. Our sommelier can work with you to curate your beverage offering. The above are sample menus only and will be subject to change. Cocktails can be changed and our non alcoholic option can be tailored for your guests





NAPOLEON PACKAGE

2 hours	$160 per person
3 hours	$215per person
Add Cocktail on Arrival	$27 per person

SPARKLING
Ayrburn Méthode Heritage NV, Easthorpe, Hawke's Bay
Ayrburn Méthode Traditionelle NV, Easthorpe, Hawke's Bay

WHITE
Ayrburn Sauvignon Blanc, Wairau, Marlborough
Ayrburn Pinot Gris, Gibbston, Central Otago
Ayrburn Dry Riesling, Bannockburn, Central Otago
Ayrburn Billy's Chardonnay, Gibbston, Central Otago

ROSE
Ayrburn Bessie's Blanc de Noir, Gibbston, Central Otago
Ayrburn Rosé, Gibbston, Central Otago

RED
Ayrburn 'Napoleon' Pinot Noir, Bannockburn, Central Otago
Ayrburn 'Ten Acre' Pinot Noir, Gibbston
Ayrburn Pinot Noir, Central Otago
Ayrburn Whimsy Pinot Noir, Central Otago
Ayrburn Bonnet Rouge Pinot Noir Central Otago

SWEET
Ayrburn Late Harvest Riesling, Waitaki, Otago

BEERS
Tap Beers & Bottled Beers

SOFT DRINKS
Sodas & Juices

Beverage Packages will run for a minimum of 2 hours from your event start time. Our sommelier can work with you to curate your beverage offering. The above are sample menus only and will be subject to change. Cocktails can be changed and our non alcoholic option can be tailored for your guests

WINE *TASTINGS*

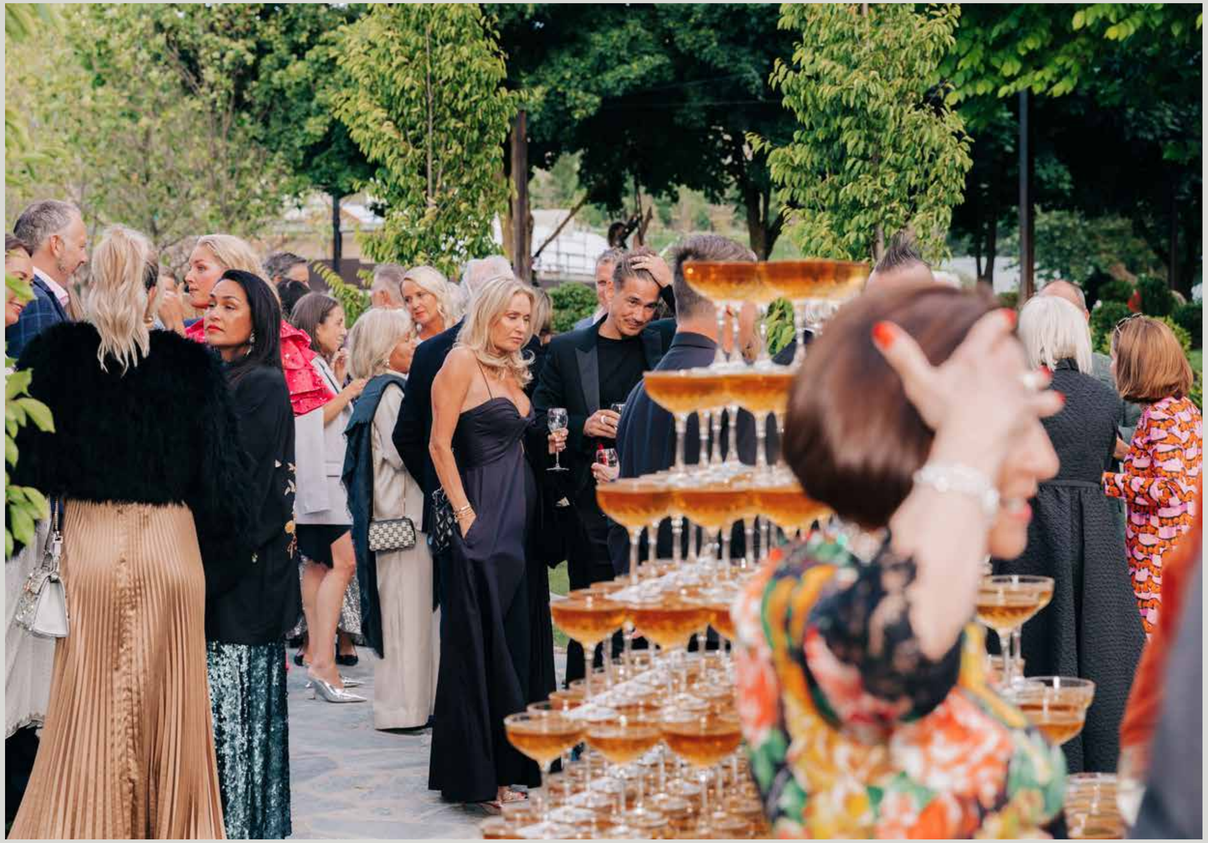
Hosted wine tasting $30 per person

We specialise in hosting group wine tastings for up to 50 persons.

Hosted by certified wine professionals, we offer guided Wine Tastings that explore our sub-regional offering with special single vineyard wines from Gibbston, Bannockburn and Bendigo. We can also offer specialised wine-tasting events and tailored wine experiences and tours in our estate vineyard.









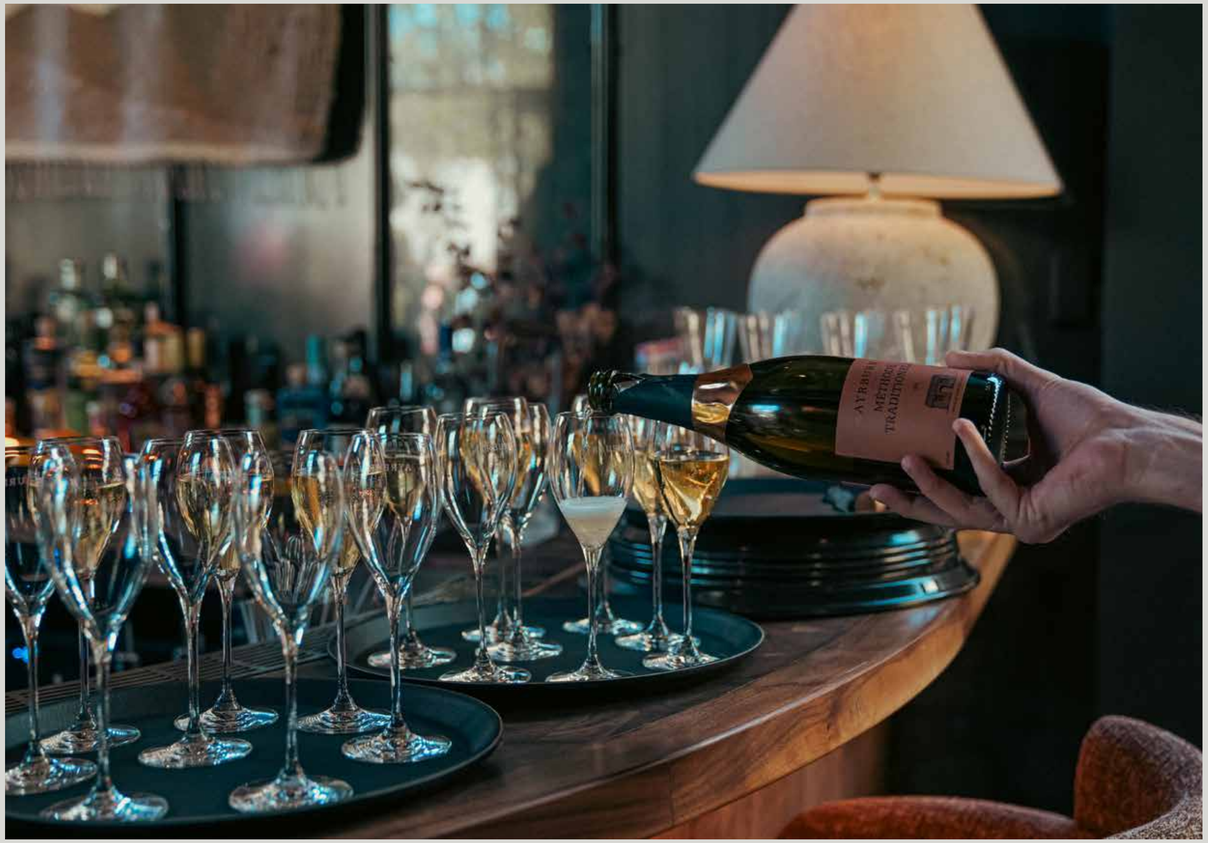
























Thank *you*

events@ayrburn.com
(03) 974 4091 – Ext 7

We look forward to having an *all in, good time* with you here at Ayrburn.