

Food & Beverages

A close-up photograph of a chef in a white uniform plating a dish on a white plate. The chef's hands are visible, one holding a knife and the other adjusting the food. The dish consists of two lamb chops with a pink center, a piece of duck breast with a dark, caramelized skin, and a slice of potato. The plate is garnished with fresh herbs and a small amount of sauce. The background is softly blurred, showing the chef's torso and another person's hand.

ANNANDALE

COASTAL FARM ESCAPE & LUXURY VILLA COLLECTION | NEW ZEALAND



Our Philosophy

Fresh and delicious local produce is a hallmark of a stay at Annandale. Working closely with our gardeners and farm management, our chef team ensures we offer the freshest ingredients, sourced straight from our extensive gardens, orchard and farm.

Farm to Table

Our edible garden holds a large variety of vegetables and herbs and our heritage orchard contains numerous varieties of apples, pears and plums. We hand select fruit from our heritage trees and vegetables from our edible gardens, source our desired cuts from our Angus beef and Romney sheep and forage the bay surrounds for wild edibles all to shape the food we cook and present each day at Annandale.

The Locavore Experience

Additionally, our philosophy embraces the locavore passion for sourcing as many of our ingredients as possible in season and from local growers and suppliers. Thus, for the ingredients that we cannot source directly from our farm, we operate within a 100km food footprint working closely with our suppliers to complete the locavore experience.





Dining Options

Our cuisine will be an experience to savour with whichever dining option you choose – from cuisine created and delivered directly to your villa for enjoyment at your leisure to a private chef dinner.

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We Create, You Serve

For a farm to table experience that won't compromise your privacy, our award winning chef will create a morning riser breakfast menu, a superb picnic lunch and a gourmet 3 course dinner based on our locavore philosophy and any dietaries or special cravings communicated in advance.

The meal will be delivered to your villa with easy to follow instructions for final heating, serving and presentation allowing you to simply complete the finishing touches before enjoying some of Annandale's finest cuisine.

Breakfast and dinner are included in your nightly rate. We will work with you in adding a lunch for \$126 per person, or upgrade one or all of the meals - depending upon your preferences.





Private Chef

With advanced notice, you can hire your own personal chef for a special meal or for your entire stay, providing you with choices of a 3 course restaurant presented menu or alternatively a casual grazing style menu where each course is placed in the middle of the table and invites you to pass the dishes around. Menus are crafted with seasonal inspiration from Annandale and any dietary and special craving requests made in advance.

Chef Rate

\$595 per meal up to 6 people

\$995 per meal up to 14 people

Rates are inclusive of 15% NZ GST for 2017-2018 season



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Beverages

At Annandale, we offer a wide range of beverages from champagne to Sauvignon Blanc, Pinot Noir to Craft Beers and Ciders, New Zealand Artisan Juices to Mineral Waters. Please request our full beverage list to make your selection.

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All prices quoted include NZ GST of 15%

Prior to your arrival, we send out a simple form about special preferences and/or particular foods to avoid. Receiving this information with plenty of notice allows us to bespoke cater and ensure everything is seamless in enjoying the Annandale experience.

For more information,
please contact us:

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