



Walter Peak Wedding Guide

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An Idyllic Wedding Destination

Welcome, and congratulations on your engagement! We can't wait to help make your day everything you have dreamed of.

At RealNZ, we ensure everything about your wedding will be unforgettable, from the moment you board for a romantic journey on the vintage steamship TSS Earnslaw to the moment you set foot back in Queenstown.

Walter Peak High Country Farm is our hidden gem, nestled on the western shores of the Whakatipu. Boasting expansive lake and mountain views, manicured gardens, and rustic wooden jetties, Walter Peak has endless photo opportunities, so deciding where you would like to hold the ceremony is typically the hardest part of the process!

The largest building on the High Country Farm is the Colonel's Homestead Restaurant, which has the charming style of a bygone era. Perfect for receptions and pre/post-wedding celebrations, it features open fireplaces, chandeliers, and antique-filled rooms. Our menus offer a delicious array of locally sourced produce and high-quality New Zealand wines to match.

Your big day will be truly special, hosted at two of Queenstown's important historical locations. Coupled with unrivalled views, location, exceptional cuisine, and dedicated service, aboard the TSS Earnslaw or at Walter Peak High Country Farm is the perfect choice for your big day.

We look forward to talking to you about your wedding soon.



Our History

Walter Peak first became a High Country Sheep Station in 1879. With their six sons and two daughters, Scottish immigrants Hugh and Anastasia Mackenzie lived in Scholan house, which still stands behind the current homestead.

The Colonel's Homestead was built in 1902 and is named after a son who became a Colonel in the First World War. He was the last MacKenzie to live at Walter Peak after he sold the property in 1960 when his only son showed no interest in farming.

In 1977, a fire accidentally destroyed the homestead, and the property was carefully rebuilt. The exterior's aesthetic was replicated, but the interior was developed with additional rooms fit for entertaining. Some precious items were salvaged from the original house, and other antiques were purchased from England and Scotland to furnish the homestead in the period's style.





Our Conservation Focus

The TSS Earnslaw was launched the same year as the Titanic and was built to service the high country stations around Lake Whakatipu before there was road access. In the late 1960's, Les and Olive Hutchins, RealNZ's founders and pioneers in New Zealand conservation, rescued the TSS Earnslaw from being scrapped and restored her to her original condition.

As a company, our purpose is to help the world fall in love with nature, so conservation is an important part of our operations. The TSS recently celebrated her 110th birthday, and we committed to exploring sustainable fuel sources to create steam for the steamship.

In 1999, RealNZ took over Walter Peak High Country Farm, and we later commenced a Land Restoration Project. The project began with removing destructive wilding pines and is presently in the phase of re-planting native trees and removing predators to restore the land back to a unique environment.

Walter Peak High Country Farm has remained an iconic destination for visitors worldwide.





Getting to Walter Peak

TSS Earnslaw Vintage Steamship

Travel to Walter Peak on the historic TSS Earnslaw, the only original twin screw coal-fired passenger-carrying steamship in the Southern Hemisphere. The TSS has a beautiful private saloon on the lower deck that can be hired for weddings. Drinks and canapés can also be served onboard.

Alternative Travel Options

Charter Vessel

RealNZ owns and operates a few smaller vessels ranging from a 15-seater to a 60-seater which can be chartered for the bridal party or guests.

Planes & Helicopters

Walter Peak High Country Farm has its own landing strip for small planes and helicopters. Please ask us for air transfer pricing with suitable photo locations en route to Walter Peak.



Your Ceremony

From an intimate ceremony on board the TSS Earnslaw to a large lakeside wedding on the shore of Lake Whakatipu, RealNZ offers an array of stunning locations for your special day.



TSS Earnslaw Steamship

A ceremony on board this vintage steamship is a classic choice for intimate groups. Your ceremony could take place on the Promenade Deck, beside the grand piano, or outdoors on the forward deck.

In most cases, ceremonies would be on a shared sailing, though exclusive use options are available at certain times of the year.

Suitable for up to 50 guests.



Lake Whakatipu Waterfront

On the shores of Lake Wakatipu, your ceremony takes place in front of a breathtaking backdrop of crystal-clear waters and surrounding mountains.

Our most popular ceremony venue, the lakeside is both beautiful and private. It provides perfect photo opportunities of gardens, the lake, and mountains.

Suitable for up to 100 guests.



Walter Peak Lawns

Amongst the cottage garden's flowers, the lawn in front of the Colonel's Homestead is a large flat area with views from every angle.

This beautiful private spot provides perfect photo opportunities of gardens, the lake and the mountains.

Suitable for up to 200 guests.



Your Reception

The Colonel's Homestead Restaurant has various elegant rooms that may be used separately or together to cater for wedding receptions, large or small.



The Mackenzie Room

Named after the Scottish family who established Walter Peak High Country Station in 1879, the Mackenzie room is our most intimate reception venue.

The room commands views across the gardens and lake, has a private entrance and private bathrooms and features two restored fireplaces and a romantic window seat, perfect for photos of the bride and groom.

Minimum 40 and maximum 50 guests.

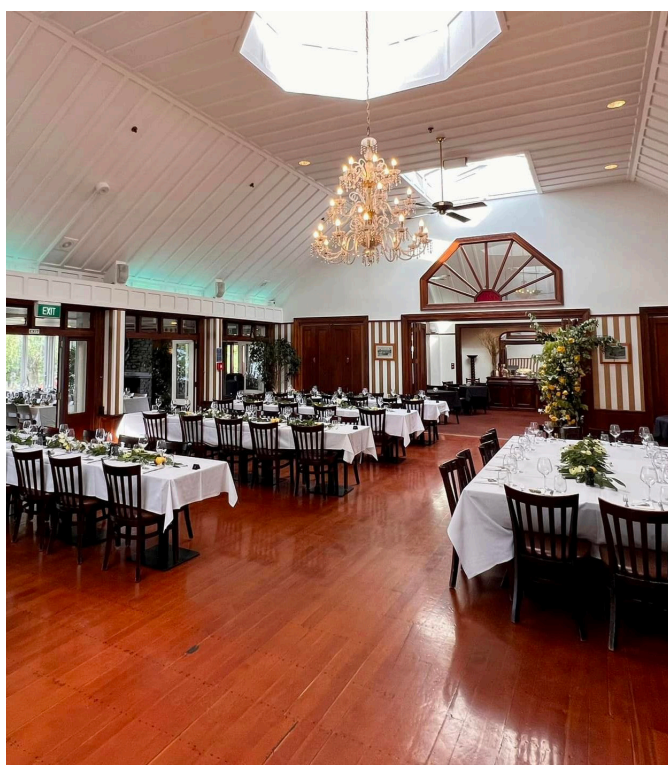


The Woolshed

For a more rustic and relaxed reception, The Woolshed, which overlooks the waterfront and mountains, is a stunning location for an intimate gathering. Please note that menu options are limited at this location.

Available only during mid-November and March.

Suitable for minimum 40 and maximum 50 guests



The Long Room, Ballroom & Conservatory

On the western side of the Colonel's Homestead are the Long Room, Ballroom and Conservatory. Three lavish areas, when combined, complement each other to form the perfect grand wedding with entertainment.

The Ballroom, at the heart of the Homestead, features a large open fireplace, grand chandelier, and country-style bar, adding to its charm.

Dine, dance, or simply enjoy the view. Your guests will flow through the venue while mixing and mingling with ease.

Suitable for up to 220 guests.



Exclusive Use – The Colonel's Homestead Restaurant

For ultimate privacy, the entire Colonel's Homestead can be hired out exclusively, ensuring the whole property is dedicated to your wedding reception.

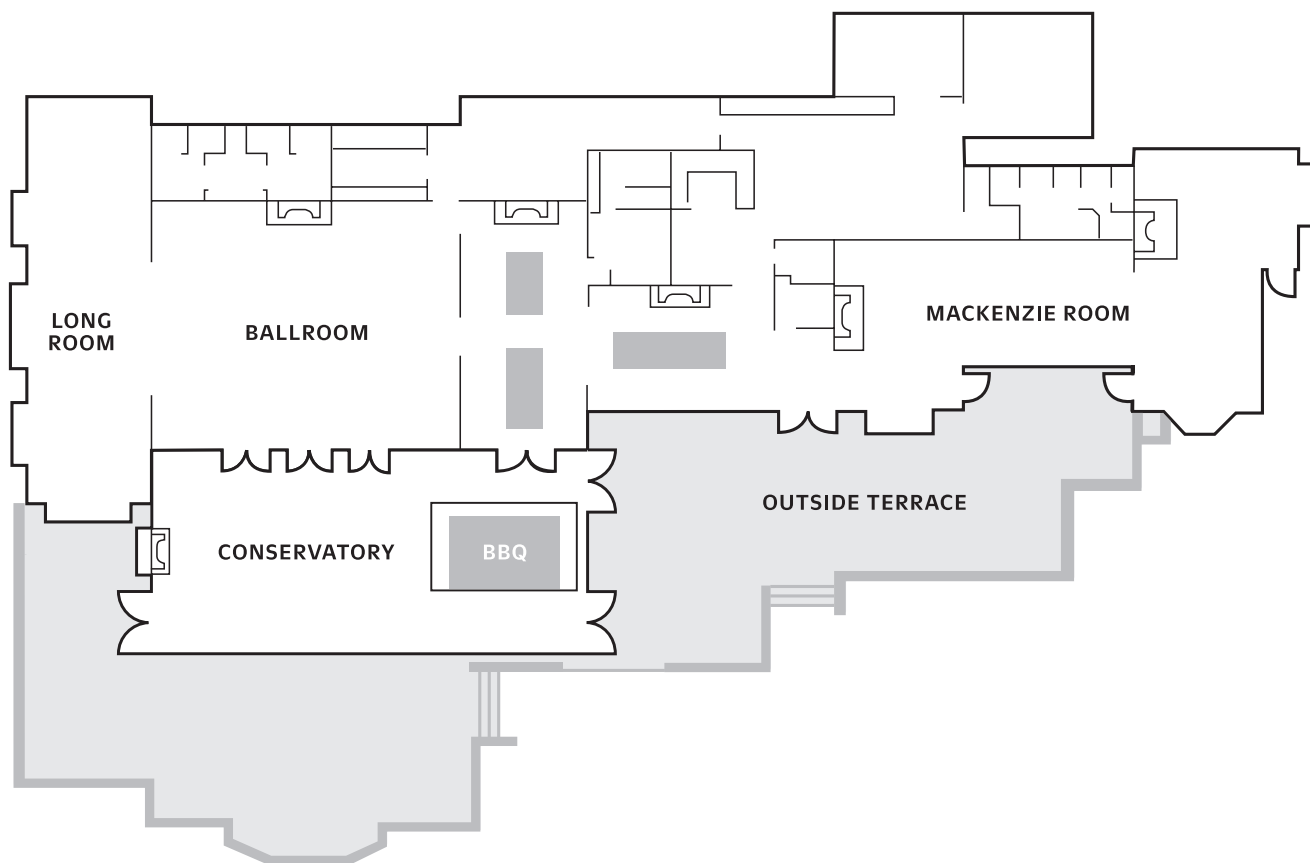
This option is only available at certain times of the year, and an additional surcharge will apply.

Suitable for up to 300 guests.



Your Venue

The Colonel's Homestead





Food &
Beverage



Food & Beverage

At RealNZ, we understand that the menu is an important part of your special day. The Colonel's Homestead kitchen specialises in fresh, seasonal, and locally sourced New Zealand produce. Our resident chefs create exquisite gourmet menus, working closely with suppliers to provide the best seasonal produce.

With 'farm-to-table' values, the restaurant champions food provenance. From succulent meat to a range of fresh salads and vegetable dishes. Finish your meal with a selection of irresistible desserts, New Zealand cheeses and freshly brewed tea and coffee. Our team of dedicated chefs are only too happy to cater to your unique requirements.

Our extensive wine list features a range of local and New Zealand wines designed to complement the menu. All-inclusive beverage packages are available.





Sample menus

Gourmet BBQ

Breads

Focaccia, rosemary, flaky sea salt, white poolish baguette

Wholemeal sourdough

Salads & Vegetarian

Baby spinach, farro, dried cranberries, fennel seeds, baby silver beet, yuzu zests, sherry-vinegar dressing

Curious Croppers tomatoes, pomegranate, preserved garlic, basil leaves

Jersey benne potatoes, cucumber, pickled shitake mushroom, shallots, coconut dressing

Julie asparagus, preserved lemon, black sesame seeds, feta, toasted almonds, balsamic dressing

Courgette, parmesan, pine nuts, oregano, dried black olives, lemon dressing

Mixed beans, baba ganoush, harissa salsa

Roasted spring carrots, goat cheese curd, currants, za'atar spices, coriander, orange blossom dressing

Iceberg lettuce wedges, crunchy peppers, pickled radishes, avocado & coriander dressing, mandarin picada

Orecchiette pasta, burrata, rocket leaves, snow peas, sundried tomato pesto

Kumara gnocchi, roasted summer vegetables, tomato fondue

Curious Croppers tomato medley, black garlic, crispy tofu, shiso cress

Antipasti

New Zealand cheeses, spicy marinated mixed olives, semi-dried tomatoes, artichoke in sunflower oil & herbs, pickled green pimento chilli, roasted red capsicum

Vegetables

Sweetcorn, smoked chipotle butter, coriander

New season potatoes, harissa salsa

Bok choy, edamame beans, broccolini, spring onion, confit garlic, miso dressing

Outdoor Grill

Whole chicken

Cardrona merino lamb

Canterbury pork

Southland beef

Zamora local sausages

Desserts

Walter Peak sticky date pudding

Ice-cream, sorbet

Mochaccino mousse

Citrus & vanilla pavlova, passionfruit cream, pistachio crumbs

Green apple cheesecake, cornflakes, cookies

Chocolate slice, pistachio, almonds

Subject to seasonal changes

Sample menus

Canapés

Cold

Curious Croppers tomatoes, black garlic, smoked ricotta cheese, sourdough bruschetta (V, NF)

Honeydew melon, vanilla pickled cucumber, mango & red chilli salsa (V, Vegan, DF, GF, NF)

Market fish ceviche tacos, BBQ corn & coriander salsa (DF, NF)

Mt. Cook salmon crudo, green pulses, seaweed, shallots, mirin dressing (GF, DF, NF)

Cured beef carpaccio, pickled shiitake mushroom, white radish, shiso cress, wafu sauce (DF, NF, GF)

Canterbury duck breast, Central Otago cherry & pinot noir chutney, beetroot, brioche crumble (NF)

Serrano ham, eggplant relish, bread chips (DF, NF)

Warm/hot

Farinata, chickpea fritter, burrata, capers, raisins (V, NF, GF)

Gougère, gruyere cheese, pickled apricot (NF, V)

Roasted peaches, goat cheese, walnuts, wild thyme, honeycomb (V, GF)

Smoked warehouse fish cake, watercress puree (NF, DF)

Salted blue cod croquettes, lemon aioli (NF) Crispy chicken, chipotle mayo (GF, DF, NF) Pork belly steamed bun, sauerkraut (NF)

Merino lamb, pistachio nuts, dried fruit chutney, English muffin

Entrée (Choice of three)

Slow-cooked chicken breast, broad beans, baby cos salad, serrano ham, mandarin picada (DF, NF)

Miso cured salmon, cauliflower cous cous, watercress sauce (GF, DF)

Potato ravioli, mussels, smoked cod, saffron emulsion (NF)

Burrata, charred seasonal vegetables, beetroot gel, almond & sumac (GF, V)

Curious Croppers tomato tart, onion jam, kalamata olives, basil puree (V, NF)

Shared Platters

Black garlic, smoked ricotta cheese, sourdough bruschetta (V, NF)

Mains (Choice of three)

Merino lamb shoulder, honey roasted baby carrot, turnips, carrot & tandoori spice mousseline, coriander-infused lamb jus (GF, NF)

Wakanui beef bavette, parmesan & potato beignet, Café de Paris shaving, Walter Peak herb salad (NF)

Mt. Cook salmon, pea puree, sorrel & watercress salad, peanut horchata (GF)

Saffron & lemon risotto, smoked ricotta cheese, basil leaves (V, GF, NF)

Dessert (Choice of one, plated)

Eton mess, strawberries, vanilla meringue, kirsch cream (GF, NF)

Chocolate tart, mascarpone & passion fruit cream, red berry sorbet (NF, V)

Lemon crèmeux, pistachio sponge, lavender jelly, yoghurt ice cream

Macadamia parfait, dark chocolate mousse, chocolate soil, orange gel, caramelised Popcorn

Subject to seasonal changes



Packages





Ceremony & Reception Package

Suggested Timeline – 6 hrs. Minimum 40 guests

- 3:00pm – TSS Earnslaw departs with guests
- 3:45pm – Guests arrive at Walter Peak
- 4:00pm – Ceremony begins
- 4:30pm – Ceremony ends
- 4:30pm – Photographs, canapés, and beverages
- 5:30pm – Guests are invited to be seated for dinner
- 5:40pm – Bridal entrance and speeches
- 6:00pm – Dinner
- 7:30pm – Cake cutting, speeches and dancing
- 8:15pm – TSS Earnslaw departs for Queenstown
- 9:00pm – Guests arrive in Queenstown

Please ask us should you wish to extend the timeframe at either end. Additional charges will apply.

Inclusions

- Return TSS Earnslaw cruise
- Wireless microphone and music connection for a mobile phone
- Wedding ceremony fee, reception venue fee

- Use of lawn following the ceremony
- Canapés / Afternoon tea / Cheese and Antipasti Platters (any one)
- Bridal table, document signing table, tables, chairs (up to 40 for the ceremony)
- Tablecloths and napkins (white or black), all cutlery, plates, and glassware
- Cake and gift tables
- Cutting and service of wedding cake on shared platters

Pricing

Choice of Dining Options	Off Peak	Peak
Gourmet BBQ Dinner	\$315	\$350
Three Course Shared Platter	\$340	\$380

Off Peak: May – November. Peak: December – April.

All prices are per person in New Zealand dollars, including 15% GST and are valid until 30 Sep 2024



Reception Only Package

Suggested Timeline –
3.5 – 4 hrs. Minimum 40 guests

- 5:00pm – TSS Earnslaw departs with guests
- 5:45pm – Guests arrive at Walter Peak
- 6:00pm – Bridal Entrance and speeches
- 6:15pm – Dinner
- 7:30pm – Cake cutting, speeches and dancing
- 8:15pm – TSS Earnslaw departs for Queenstown
- 9:00pm – Guests arrive in Queenstown

Please ask us should you wish to extend the timeframe at either end. Additional charges will apply

Inclusions

- Return TSS Earnslaw cruise
- Wireless microphone and music connection for a mobile phone

- Reception venue fee
- Bridal table, tables, chairs, cake table and gift table
- Tablecloths and napkins (white or black), all cutlery, plates, and glassware
- Cutting/service of wedding cake on shared platters

Pricing

Choice of Dining Options

Gourmet BBQ Dinner	\$230
Three Course Shared Platter	\$270

All prices are per person in New Zealand dollars, including 15% GST and are valid until 30 Sep 2024



Optional Extras – Available for all packages

Charter vessel transfer (14 to 65 guests)

From \$435.00 to \$1,100.00 flat fee

The exact price will depend on the vessel selected and its capacity.

Wine barrels

\$400.00 flat fee for two barrels

Chair covers for the ceremony/reception

\$23.00 per chair

Wedding cake individually plated

\$8.00 per person, served with cream

Beverage Package – 1 Hour

\$45.00 per person

TSS Earnslaw Late Departure

\$2,400 flat fee per hour** hire

***subject to availability and feasibility of schedules*

Fire Pit

\$550.00 flat fee

S'mores Bar

\$7.00 per person

Theming Assistant for the day*

\$35.00 per hour. Minimum 4 hours

**Will only assist at Walter Peak*



Frequently Asked Questions

Food & Beverage

Can you supply a wedding cake?

We recommend contacting a local supplier to create your cake. We can assist with transporting it to Walter Peak for your reception.

Do you provide printed menus?

Printed menus can only be provided for the shared platter and set menu choices. This will incur an additional charge.

Where do we have pre-dinner drinks & canapés?

This is usually hosted on the main lawn post-ceremony.

Do you allow BYO beverages, food or outside caterers?

We have a talented on-site team of chefs and beverage connoisseurs, so the in-house team must

provide all catering and beverages. Only the wedding cake is permitted to be brought from an off-site supplier.

Do we have to purchase a beverage package?

Not at all. If you prefer we can charge on consumption or your guests are welcome to pay as you go.

Can we tweak the package to substitute a preferred item?

Our package inclusions and pricing are tailored by various factors, such as the duration of your event, our host responsibilities, and maximising the guest experience. While we appreciate the desire to personalise the package, replacing an item with something of a similar value may not be so simple. We are happy to help you with any additions you may need.

Transport

What distance is the venue from Queenstown?

Walter Peak High Country Farm is a leisurely 45-minute cruise via the vintage steamship, the TSS Earnslaw. On a separate charter vessel, it is approximately a 30-minute cruise, or choose to zip across in a water taxi in 20 minutes. Helicopter transfer time depends on the preferred route. The departure point for the TSS Earnslaw and the charter vessel is the Steamer Wharf in downtown Queenstown.

Can I change the departure time of the TSS Earnslaw?

The TSS Earnslaw operates on a set schedule and cannot be changed unless an exclusive charter is booked.

Do my guests and I have to travel on the TSS Earnslaw?

No, but it is certainly a special and integral part of getting married at Walter Peak. It's also a fantastic opportunity for your guests to experience an iconic piece of Queenstown's history.

How do the bridal couple get to the venue?

Usually, one partner travels on the TSS Earnslaw with the guests and awaits their other partner to arrive via a separate vessel or helicopter with the wedding party.

Can we drive there?

Although there is road access to Walter Peak, it is approximately a four-hour drive from Queenstown across a large portion of gravel road with several river crossings.

Access is often restricted because of high water levels, and travel by road is not recommended.

Can we arrive by helicopter?

Yes. Several local helicopter companies are familiar with the location, and the heli-landing area is an easy ten-minute walk to the Homestead. The walk can be challenging when wearing high heels and a wedding dress. Please ask us for pricing.

Venue

Can you accommodate weddings with fewer than 40 guests?

Yes, however the pricing and inclusions will change. Please reach out to us for a quote. We will need an estimated number of guests and desired time of year for the wedding.

Is there a space at Walter Peak for a bride and bridal party to get ready?

Walter Peak is a working farm, so unfortunately, there are no dedicated rooms for a bride or bridal party to get ready in. There is a functional on-site gift shop with a full-length mirror and changing room. The bride is welcome to use this space for a quick touch-up or outfit change, but it is not fit to host pre-wedding preparations.

Do we have to have both the ceremony and reception on-site?

No, we can tailor a package for your requirements. However, we highly recommend having the ceremony and reception with us to take advantage of the unique charm of our vintage steamship and Walter Peak's stunning lakeside location.

Do you provide a sound system?

Yes, we have a wireless PA system that can connect to your phone for music and two microphones. This system is included with your package, and there is no additional charge.

Should you wish to provide your own music system, we recommend selecting a wireless one, as loose cables on the lawns are a health and safety hazard. Please discuss any specific requirements relating to this with us.

Can you organise a microphone and audio-visual equipment?

Yes, two wireless microphones are included in your package. If screens or projectors are required, they will need to be hired from an outside supplier. We would happily organise this for you for an additional charge.

What if the weather is bad?

We will work through a wet weather option during the planning stage. Usually, the ceremony will be moved inside the Colonel's Homestead. However, a marquee may be required at an additional cost. This would be for weddings with 120+ guests advised at the time of enquiry.

Do you have a dancefloor?

The Ballroom has a hardwood floor, making it an excellent dancefloor. The Conservatory has a concrete floor, and the rest of the floors throughout the Homestead are carpeted.

Can we extend the finishing time of our reception?

Based on the package and timing you select, extending your reception may be possible for an additional fee. Please chat with us to discuss your options.



What sort of tables do you have, and how many people can fit on each?

We have long tables that seat anywhere between six to twenty guests based on the floor plan and menu you decide to select.

Can you provide decorations and centrepieces?

We will be happy to provide you with options, though we recommend you source table decorations from a local specialist to cater to your personal preference. We can work with your supplier directly to arrange the logistics of the delivery and set-up.

Will there be other people around during my ceremony?

Walter Peak is a year-round destination and caters to worldwide tourists, so it is likely there will be other guests on the grounds during your ceremony. However, they are generally occupied with pre-scheduled activities, and we do our best to ensure that your celebration is as private as possible. In the off-peak periods, we offer an option to ensure exclusivity of the grounds for an additional fee.

Can we stay on-site pre or post-wedding?

We have no on-site visitor accommodation at Walter Peak High Country Farm, so we recommend staying in Queenstown.

Terms and conditions

Bookings

Bookings must be made directly with the RealNZ Special Events team and can be made up to two years in advance.

Confirmation

Once you have confirmed your reservation in writing, you will be issued our full terms and conditions and deposit invoice.

Deposit

A 25% deposit of the estimated total cost is due within 30 days of booking to secure your date. We accept most payment methods.

Payment Terms

Full payment is required one week before your wedding unless prior credit arrangements have been made.

Cancellation

Should unforeseen circumstances arise and cancellation is required, the deposit is non-refundable. The full cancellation policy will be outlined in your personalised terms and conditions.

Numbers

A guaranteed number of attendants is required seven full working days prior, and charges will be based on this confirmed number even if numbers are lower on the day.

Venue Access

Venue access for setting up will depend on the daily operation at Walter Peak. Any contractors will be advised in advance when they can access the venue to pack in and out.

Children

Children are welcome at Walter Peak High Country Farm. Those between the ages of 5-15 are charged 50% of the adult package rates. Four and under are free of charge.

Alcohol

Both the TSS Earnslaw Steamship and Colonel's Homestead Restaurant at Walter Peak are fully licensed venues. BYO is not permitted.

Music

We welcome all forms of entertainment for weddings. Please note that your music must not impact other guests' experience when the venue has not been hired exclusively. Please confirm your entertainment with us.

Trading Hours

The standard venue hire fees cover access to the specific venues at the pre-arranged timelines. Any extension to this will be at a charge. The latest permissible departure for the TSS Earnslaw is 11.15pm, arriving in Queenstown at midnight.

Site Visits

A site visit for two people accompanied by a member of the RealNZ events team is available free of charge and must be pre-arranged. Further visits to Walter Peak will incur an additional charge. Any questions that arise after the site inspection can be discussed via phone and email.

Contractors

We will provide a set number of complimentary tickets for travel on the TSS Earnslaw for contractors such as photographers, celebrants, musicians and florists. The quantity of tickets is determined by the size of the wedding and will be advised with the written contract. There will be a charge for contractors to dine with us. Contractors' details must be given to RealNZ in advance.





Recommended Contractors

Wedding Planners

Simply Perfect

simplyperfect.co.nz Phone: +64 3 442 4148

Photographers

Dan Childs

222photographicstudios.com Phone: +64 27 326 4355

Carla Mitchell

carlamitchellphotography.co.nz Phone: +61 21 163 6499

Wedding Cakes

Cherry Blossom Cakes

cherryblossomcakes.co.nz Phone: +64 21 178 9887

Truly Scrumptious Cakes

trulyscrumptious.co.nz Phone: +64 21 0625 747

Music

LA Social Club

lasocialclub.net Phone: +64 27 443 3661

Calico

calicoentertainment.com Phone: +64 21 137 2636

Hair & Makeup

Iron + Ivy

ironandivyhair.com Phone: +64 3 428 2595

Forme Spa

formespa.co.nz Phone: +64 3 442 9656

Celebrants

Tracey Maclaren

traceymaclarencecelebrant.co.nz Phone: +64 3 442 1347

Phillipa Cook

phillipacook@celebrant.co.nz Phone: +64 3 442 7143

Florists, Decor & Styling

The Flower Room

theflowerroom.co.nz Phone: +64 3 442 5355

Everyday Flowers

everydayflowersnz.com Phone: +64 21 294 7401

Queenstown Wedding Hire

queenstownweddinghire.com Phone: +64 3 442 4148

We are a member of the Queenstown Wedding Association. Visit queenstownweddings.org for more quality suppliers.



Testimonials

Pip and Mark

"Nobody at our wedding was from Queenstown and it was important to us that our guests not only enjoyed themselves, but had an experience at the same time. We made such a fantastic decision when we chose to have our wedding at Walter Peak Station!"

Lisa and Duncan

"We just wanted to drop you a quick line to say a huge thank you for making our wedding day so awesome :) It has been great to work with a bunch of people who just get on and do their jobs so professionally – we felt so relaxed and happy."

Emma and Keith

"We love the outdoors so we had the ceremony outside on the lawn with a great view of the gardens, the homestead and the ranges behind us. The reception was held just a few steps away inside the homestead. We liked the fact that the venue was a working farm station so our nieces and nephews could explore a little. The transport to Walter Peak Station was by an old coal-fired steamship, the TSS Earnslaw."



Special events team

Level 2, 74 Shotover Street, Queenstown

Phone 0800 65 65 01 • events@realnz.com • realnz.com