

# CATERING

Destination Queenstown



## ARTISAN CATERING



Contact: Debbie Pickens  
Email: [info@artiscatering.co.nz](mailto:info@artiscatering.co.nz)  
Website: [www.artiscatering.co.nz](http://www.artiscatering.co.nz)  
Telephone: +64 3 442 3233  
Address: 136 Glenda Drive, Frankton

Artisan Catering Founders, John and Debbie Pickens, have over 20 years' experience in hospitality, with backgrounds in private villas, luxury yachts, and leading New Zealand restaurants.

They strive to use the freshest, locally grown produce and the finest imported ingredients, prepared with care and professional service at an affordable cost. Their passion for simple, innovative, and delicious food drives them to deliver outstanding food and events with personality, elegance, and flair.

Whether it's a corporate lunch, cocktail party, or private chef service, their team creates flawless events for any special occasion.

## FLYING TRESTLES



Contact: David Arnold  
Email: [dave@flyingtrestles.co.nz](mailto:dave@flyingtrestles.co.nz)  
Website: [www.flyingtrestles.co.nz](http://www.flyingtrestles.co.nz)  
Telephone: +64 21 801 047

Flying Trestles has been operating since 1990 and has a rich history of providing an "on location" catering service to the movie and commercials industry, conferences, weddings, and corporate and sporting events, not only in New Zealand, but in nearby abroad.

Flying Trestles excels at what they do and prides itself on producing the finest cuisine using only the freshest seasonal produce they can lay their hands on.

Their commitment is to provide quality cuisine using fresh and nutritional seasonal produce for every occasion and event.

## IN2FOOD



Contact: Andy Thomsson  
Email: [info@in2food.co.nz](mailto:info@in2food.co.nz)  
Website: [www.in2food.co.nz](http://www.in2food.co.nz)  
Telephone: +64 3 441 2887  
Address: Unit 9, 174 Glenda Drive, Queenstown

In2Food Catering Queenstown has 15 years of experience as a Conference & Events and wedding caterer in the Queenstown region.

Good food is nothing without great service - the two are equally dependent for the perfect dining experience. Their friendly, professional staff ensure clients and guests receive superb service, making events truly memorable.

They understand that great food and service are just parts of a successful event. From initial planning to delivery, they work hard to ensure the catering complements all other aspects of the event.

# MANNMADE CATERING & EVENTS

www.MANNMADE.co.nz  
CATERING



Contact: Ann Mann

Email: [ann@mannmade.co.nz](mailto:ann@mannmade.co.nz)

Website: [www.mannmade.co.nz](http://www.mannmade.co.nz)

Telephone: +64 27 433 8744

Proudly putting her name to every meal, MannMade's owner and chef Ann has designed menus for participants of three World Cups and numerous international sporting bodies, where healthy food matters.

With nearly 30 years of experience, this doyen of Queenstown event creation has formed specialist catering teams across Central Otago. Ann offers casual woolshed spit roasts with vintage plates, classic Kiwi dishes in country halls using local produce, and lavish banquets featuring fresh NZ seafood.

Ann's unique ability to engage large groups about their meals sets MannMade apart.