MERRY
EVERYTHING
QUEENSTOWN

CONTENTS

03 Introduction

04 Event Spaces

08 Menus

15 Beverage Packages

17 Stay a While

INTRODUCTION

The year has its peaks and its troughs. Start planning for the peaks.

At QT, the festive season isn't something you just survive. It's something you throw yourself into. Coupe glass in hand.

Whether you're planning the work wrap-up to end all work wrap-ups, a festive feast worth loosening your belt for, or a NYE celebration where midnight is just the beginning – we've got just the space.

Lavish by design. Legendary by reputation. Booked early for a glittering good time.

Merry everything. And then some.

EVENT SPACES

ROOFTOP AT QT

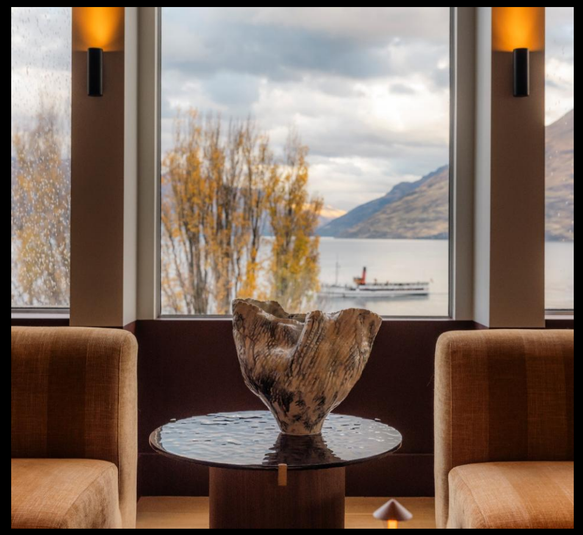
Pump up the festive vibe this Christmas high above the town's pulse, at an alpine lookout for the long linger.

Generous pours and botanical stirs, all paired with fire-lapped flavours.

As the light drops, the BPM climbs. Acoustic gives way to uptempo funk that thrums through the timber, as you melt into plush earthy tones.

Glide in and find your new groove after a day well spent in our alpine town.

Available for exclusive hire for with a minimum spend of $15,000 Sunday - Thursday or $20,000 Friday & Saturday. Group bookings are available for up to 250 guests, or perfect for smaller groups. The options are boundless.



250

COCKTAIL

BAZAAR

The stylish Bazaar Interactive Marketplace boasts lush views of Queenstown, Lake Wakatipu and the surrounding mountain ranges including the iconic Remarkables.

Static menus just aren't our way. At Bazaar, it's more of an evolving map of international flavours – and you forge your own route. Inspired by international bodegas and spice-forward souks, Bazaar is a bustling marketplace where you chart your own course.

Every morning, we harvest what's regional, what's seasonal, and what's ready for the global stage.

Inspire a memorable Christmas event, host an exclusive dinner party at Bazaar for up to 175 seated guests. Available for exclusive hire for with a minimum spend of $15,000 Sunday - Thursday or $20,000 Friday & Saturday starting from $79 per person.

175

BANQUET

NOTCH

Intimate Christmas events with refined dining, this is an inner sanctum for between 2 and 40 guests.

This private dining space is perfectly appointed for an affair that could host Father Christmas with all the elves, yet you get the dibs.

For those with larger inner circles, we've carved out a space to linger in the gap. Set against the grain of timber and stone, the long table's reserved for hearty shared feasts. Bottles are passed, stories are traded, and down-home dishes make the rounds.

Available for exclusive hire with a minimum spend of $10,000. Group bookings are available for 10 + guests.

Ready for a total smokeshow? Get in touch, and we'll seat your festive party in the thick of it all.

40
BANQUET

60
COCKTAIL

BAZAAR INTERACTIVE MARKETPLACE

$119 per person

Minimum numbers apply

COLD

Chilled Tiger prawns, (gf, df)
Mt Cook salmon crudo (gf, df)
Tuna ceviche (gf, df)
Market Oysters

ASIAN

Chana daal (vgn)
Lemongrass chicken
Assorted dumplings
Steamed rice (gf, df)

ANTIPASTO

Zamora cured eats, local cheese, marinated and pickled vegetables, olives, condiments and breads

PROTEINS

Miso glazed salmon, bok choi, sesame (df)
Braised NZ lamb shoulder, wild thyme, jus (gf)
Slow cooked beef, Remarkable fungi, pearl onions (gf, df)
Free-range chicken piccata, parsley, lemon, caper butter (gf)
Chilli prawns, garlic chive, onion, bell pepper

VEGETABLES

Maple roasted baby carrots
Roast potatoes (vgn)
Broccoli & cauliflower gratin
Green Beans, truffle butter

SALAD

Roasted Kiphler Potato Salad (gf, df)
Caprese Salad (gf)
Greek Salad (vgn)

SWEET

Chef selection of gourmet petit fours and tarts, candy corner and ice cream cups

SAMPLE MENU, CHANGES SEASONALLY

BAZAAR INTERACTIVE MARKETPLACE - LUNCH

$89 per person

Minimum numbers apply

ANTIPASTO

Cured meats, local cheese, marinated & pickled vegetables, olives, condiments, breads

HOT

Mongolian Lumina lamb
Singapore noodles
NZ Boeuf au poivre
Free range chicken piccata
Alpine fresh spinach & ricotta cannelloni

SATAY BAR

Chicken & beef skewers-peanut sauce| coriander

SALAD

Gado–gado
Insalata Greka
Salade nicoise

SWEET

Ryder espresso Tiramisu
Tarte au citron
Hokkaido cheesecake
Seasonal fruit

SAMPLE MENU, CHANGES SEASONALLY

FRESH SEAFOOD SECTION AVAILABLE ON REQUEST

BAZAAR PLATED MENUS

ALTERNATE DROP

$79PP for 2 courses

$99PP for 3 courses

Minimum numbers apply

ENTRÉE

Seared Tuna - caper vinaigrette | dill | avocado

Gin Cured Mt Cook Salmon - crème fraiche | blood orange | chive | coral tuile

Organic Beets – goat's cherv | capers | dill | chervil | mustard | cornichon | manuka honey

Canter Valley Duck Rillette – fig | lavosh | cornichon

Smoked Fish Croquette - pickle juice mayo

Chimichurri NZ Beef – beef crackling

Wild Caught Venison Tataki – pepper | tomato dressing | caper berries

MAINS

Slow roasted NZ beef tenderloin - pommes mousseline | port jus | bearnaise | Remarkable fungi duxelles

Confit Mt Cook salmon - lemon butter | dill | roe | chive | spinach | leek

Canter Valley duck confit - kumara | silver beet | Grand Marnier jus | rosemary

Chicken ballentine - sage | spinach | chicken jus | parma ham | parsnip

Braised Southern Station beef cheek - smoked potato puree | chive | marrow jus

Blue Cod – cabbage | chervil | mussels | bisque | | cauliflower | ice plant

Whitestone trio gnocchi – blue | brie | cheddar | chive | pangratatto

Lumina lamb rump- jus | thyme | sweet potato

DESSERTS

Crème Caramel – lemon cream

Lemon Tart – lemon puree | chantilly

70% Dark chocolate Mousse – brioche ice cream | olive oil

Millefeuille – vanilla | caramel | pecan

Roasted Pineapple – meringue | macadamia | coconut

INCLUDES: BREAD TO START, 2 SHARED SIDES AND TEA AND COFFEE
ADDITIONAL SIDES $15 PER BOWL (FEEDS 4)

SAMPLE MENU, CHANGES SEASONALLY

SHARED FEASTING MENU

$119PP

Available for groups of 8+

TO START

Tuna Ceviche – caper | dill | avocado

Smoked Cheese Croquettes – pickle juice mayo

Salt Roasted Organic Beets – dill | chervil | mustard | honey | goats cheese | lavosh

Southern Station Beef Carpaccio –tomato | nasturtium | thyme

CHARCOAL GRILL

***Slow* Roasted** Southern Station Beef Tenderloin - marrow | merlot | jus

10hour Lumina Lamb Shoulder - chive | port | jus

Wild Caught Snapper - beurre noisette | capers | dill

Fire Roasted Eggplant - macadamia | quinoa | chive | chervil

SIDES

Cos – parmesan | cured egg | chive | pepper
Pommes aligoté - chive
Roasted Remarkable Fungi – ricotta | lemon zest | fig molasses

SWEET

Burnt Honey Tart - yuzu | meringue
Chocolate & Canyon Stout – crème fraiche

SAMPLE MENU, CHANGES SEASONALLY

CANAPÉ MENU

PACKAGES

Package 1	Package 2	Package 3
1 hour $25pp 3 canapes (excl. substantial)	2 hours $45pp 5 canapes, 1 substantial	3 hours $55pp 6 canapes, 1 substantial

Minimum numbers apply.
Additional canapés: hot & cold are charged at $7.00 per item, per hour, substantial are charged at $12.00 per item, per hour.

COLD

Fresh market oysters – QT mignonette
NZ beef tartar – choux | caper | cornichon | chervil
Kingfish & chips – potato | dill | chive | capers
Compressed melon – Parma ham | fig vincotto
Whipped ricotta - beets | candy walnut | choux
Chilled tomato tea - basil | cucumber
Pickled daikon – nori | chilli | sesame
Gem– Whitestone blue cheese | chive | rasin vinaigrette

HOT

Smoked cheese croquettes - pickle juice mayo
Remarkable Fungi arancini – preserved lemon mayo
Lumina lamb stix – gremolata
Caramelised leek tart – Whitestone blue | balsamic
Cauliflower popcorn – yuzu mayo | chive
Grilled prawns – curry butter | coriander
Twice cooked octopus – salsa verde | watercress
Pork belly burnt ends – QT-BBQ
Canyon beer battered pickles – Blue cheese ranch

SUBSTANTIAL

Angus beef slider - QT-BBQ | American cheddar
Snapper taco – watercress | lemon tartar
Lumina lamb pita – garlic | tabouli | hummus
Pulled jack fruit slider - pickle | QT - BBQ | burger sauce
Zamora pork & fennel sausage roll - nashi ketchup

SAMPLE MENU, CHANGES SEASONALLY

PLATTERS MENU

Minimum numbers apply

PLATTERS

Feeds 10 people
Minimum numbers apply

Antipasto $180
Selection of local cheeses | Zamora cold cuts | marinated olives I Lavosh

Proteins $180
Angus beef slider - QT-BBQ | American cheddar
Snapper taco – watercress | preserved lemon tartar
Stix – Lumina lamb | free range chicken | Southern Station beef | Bay Road peanut satay

Oysters $180
Freshly shucked market oysters I QT mignonette

Local Cheese $180
Quince I Lavosh I honeycomb

Sweet treats $180
QT choux, cannoli, fruit tartlets

SAMPLE MENU, CHANGES SEASONALLY

LIVE FOOD STATIONS

ASIAN

- Thai beef salad
- Japanese potato salad
- Karage chicken
- Daal makhani
- Chilli squid
- Thai red duck curry
- Singapore vege noodles
- Char sui pork
- Steamed jasmine rice
- Assorted condiments

AMERICAN

- BBQ pork ribs – Jack Danials BBQ sauce
- Low & slow brisket – Carolina white sauce
- Buffalo wings - hot sauce | blue cheese ranch
- Baja fish taco – salsa | chipotle mayo
- Popcorn cauliflower taco salsa | chipotle mayo
- Corn ribs – lime & paprika butter
- Mac & cheese
- Slaw
- Chilli beans
- Potato & gravy

KIWIANA

- Poached Green Lipped mussels
- Baked Mt Cook salmon
- 10 hour slow cooked NZ lamb
- Twice cooked potatoes
- Mustard gravy
- Cumin and paprika kumara
- Mixed leaf salad, mint dressing
- Slider buns
- Assorted condiments

SAMPLE MENU, CHANGES SEASONALLY

PACKAGES

Package 1	Package 2	Add Dessert Station
$79pp for 1 station	$109pp for 2 stations	$20PP

Minimum numbers apply

PARTY STARTING BEVERAGE PACKAGES

PARTY

WINE

Alan Scott Cecilia Brut NV

Spy Valley Sauvignon Blanc

Decibel Pinot Gris

Black Cottage Pinot Noir

Stonecroft Crofters Syrah

BEERS

Heineken range – Full, light, zero

Tiger Crystal

NON-ALCOHOLIC

Coca Cola range

1 HOURS $ 39pp
2 HOURS $ 49pp
3 HOURS $59pp
4 HOURS $69pp

LEVEL UP

WINE

Hunters Miru Miru Brut

Framingham Sauvignon Blanc

Kumeu Village Chardonnay

Paritua Stone Paddock Rose

Mud House Pinot Noir

Main Divide Merlot Cabernet

BEER
Bottled Beers

Heineken range – Full, light, zero

Tiger Crystal

NON-ALCOHOLIC

Coca Cola range

1 HOUR $49pp
2 HOURS $64pp
3 HOURS $79pp
4 HOURS $94pp

GO BIG

WINE

Hunters Miru Miru Brut

Framingham Sauvignon Blanc

Kumeu Village Chardonnay

Paritua Stone Paddock Rose

Mud House Pinot Noir Main

Divide Merlot Cabernet

BEER
Bottled Beers

Heineken range – Full, light, zero

Tiger Crystal

NON-ALCOHOLIC

Coca Cola range

1 HOUR $59pp
2 HOURS $79pp
3 HOURS $99pp
4 HOURS $111pp

P ARTY STARTING BEVERAGE PACKAGES

BESPOKE

A custom made beverage package using iconic products from the QT Library List and Queenstown's biggest back bar.

P.O.A

COCKTAIL ON ARRIVAL

A bespoke cocktail made for your group

$26pp

ROOFTOP MASTERCLASS

Explore the method behind the mixology with our famous Rooftop bartenders, hands on. Satisfy your own thirst and walk away with an unforgettable experience (well, we'll see after three cocktails).

Together with the Rooftop crew, learn, shake and sip — two from our Signature list and the lucky last to be determined by your fabulous self.

One custom cocktail per group. Limited numbers.

1 HOUR | 3 COCKTAILS
$89pp

UPGRADES

Antipodes sparkling & still water
+$3pp/hour

House Spirit range
+$**5pp/hour**

Premium Spirit range
+$8pp/hour

Local Craft Beer package
+$7pp/hour

STAY A WHILE

We're giving you a little decadence. Touches of drama, texture and curious quirks.

Rooms of grand design dripping in all the indulgent extras. Signature QT Dream beds and bathroom with affluent style.

A room with comfort and services for all kinds of stays. Spaces for work, entertainment and regal lazing. Embrace the magic moment of this glistening lakeside town and let your sumptuous accommodation in Queenstown sweep you away.

38-54 Lake Esplanade,
Queenstown 9300

PHONE: +64 3 450 3450
EMAIL: events_qtqueenstown@evt.com
WEB: qthotels.com/Queenstown
SOCIAL: facebook.com/QTQueenstown
@qtqueenstownhotel #QTLife

QT QUEENSTOWN