


# QT

BUSINESS UNUSUAL



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QUEENSTOWN



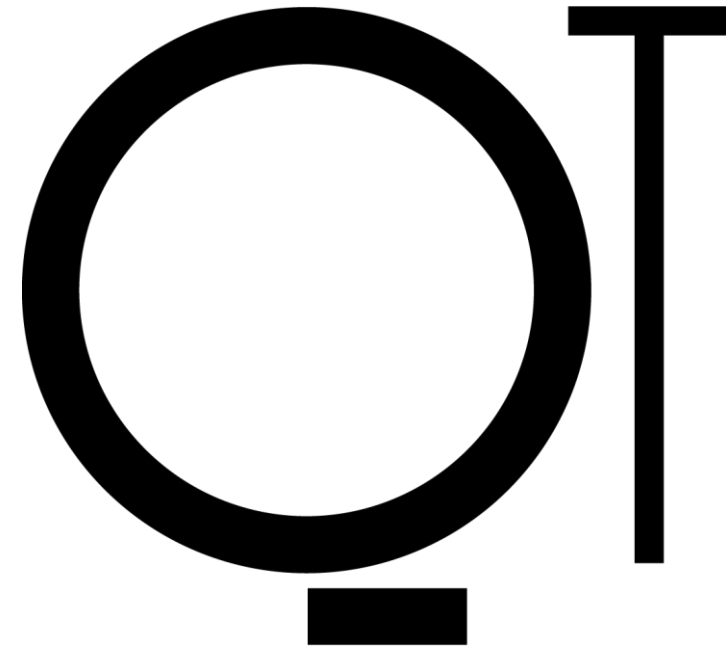
Master the meeting, flirt with formality. QT will circle your attention back to the extraordinary.

Bring your agenda or schedule a spectacular departure from the expected. Whatever you mean by meet, QT is ready to roll.

From company-wide conferences to top-secret and terribly important boardroom meetings, we've got all bases covered. And we'll be there with a refreshing beverage when the conversation concludes.

This is Business Unusual. Enter that into the minutes.

The QT Team





## INTRODUCTION

This is the dreaming island, South of South. QT Queenstown is a bedtime story that turned out to be true, amidst painted mountains all the more remarkable for being real. A reflection in Lake Wakatipu, where the sky is down and the fun is up. Discover cosy marketplace dining at the peak. Sample après-ski for the avantgarde. Surprise yourself with the impossible, and risk it all for the beautiful moment. Come stay with us in an artwork that invites you to step through the frame.



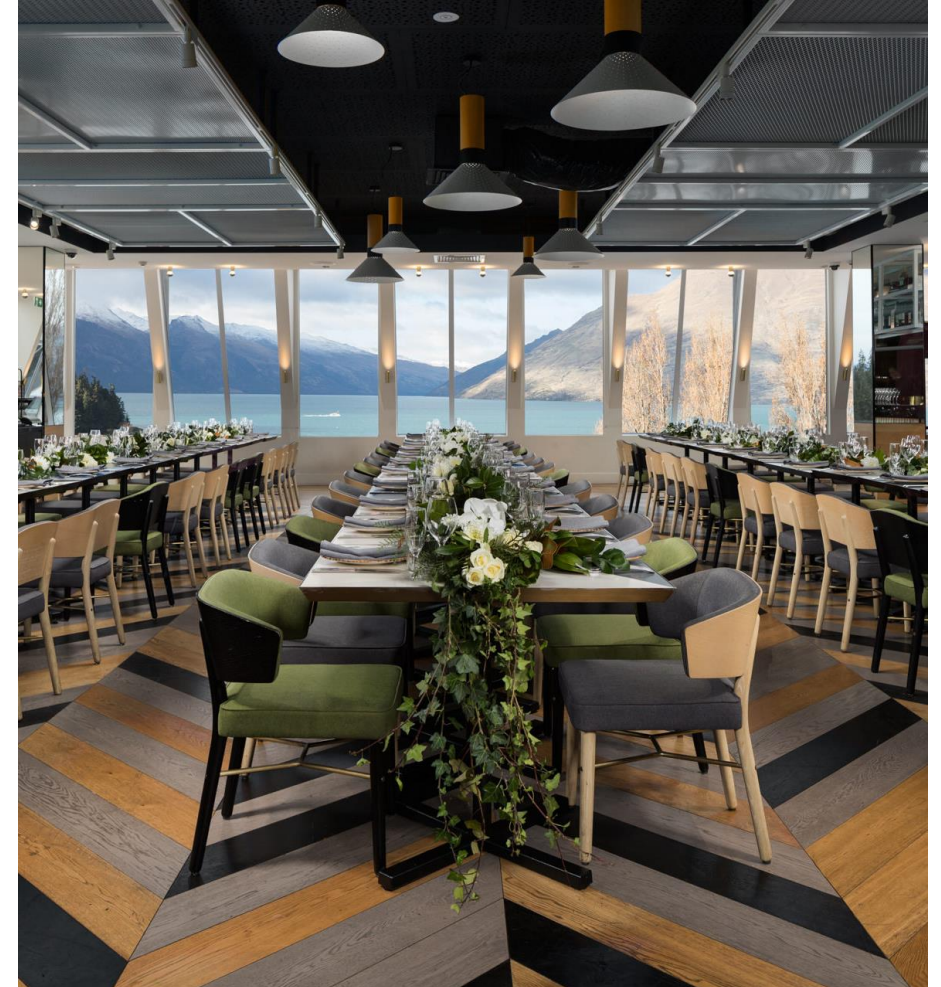
# BAZAAR

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

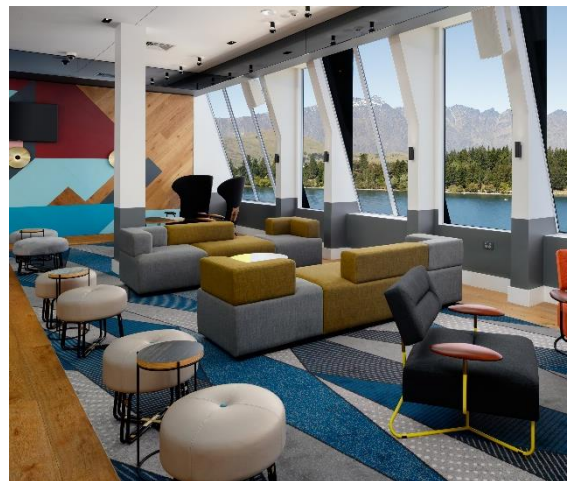
Showcasing an international mosaic of foods, guests will be spoilt for choice with seafood, cheese and charcuterie bars, Asian and grill stations, authentic Italian wood fired pizzas and to finish a dessert bar bursting with house-made creative desserts and pastries.

Bazaar chefs provide a theatrical and thoroughly interactive dining experience to create both an ocular and gastronomic experience for guests like no other.

Inspire a memorable meeting or event by hosting an exclusive dinner party at Bazaar for up to 175 seated guests. Exclusive use of Bazaar can be arranged for large groups starting from \$79 per person.







## REDS BAR

Pump up the volume in this alpine aperitif good times bar where the drinks come with a side serve of cheeky cheer.

Awe inspiring views over the shimmering lake set the scene and the end of the day signals the glitterati to come and unwind as they shake off the trails and get down to some serious fun. Nostalgic alpine chic and bold pops of colour evoke a distinctly QT vibe where old school meets new in the perfect pairing of traditional service and innovative offerings.

Sip an Old Fashioned in front of the spectacular view of Lake Wakatipu as your partner in crime taste tests the freshest designer cocktail on the ever changing list and bask in the good life. Reds Bar is a fabulous space to stop and unwind after a big day of adventuring with smooth tunes, awesome staff and delicious snacks.

Available for exclusive hire for up to 250 guests, or perfect for smaller groups. Options are boundless.

250

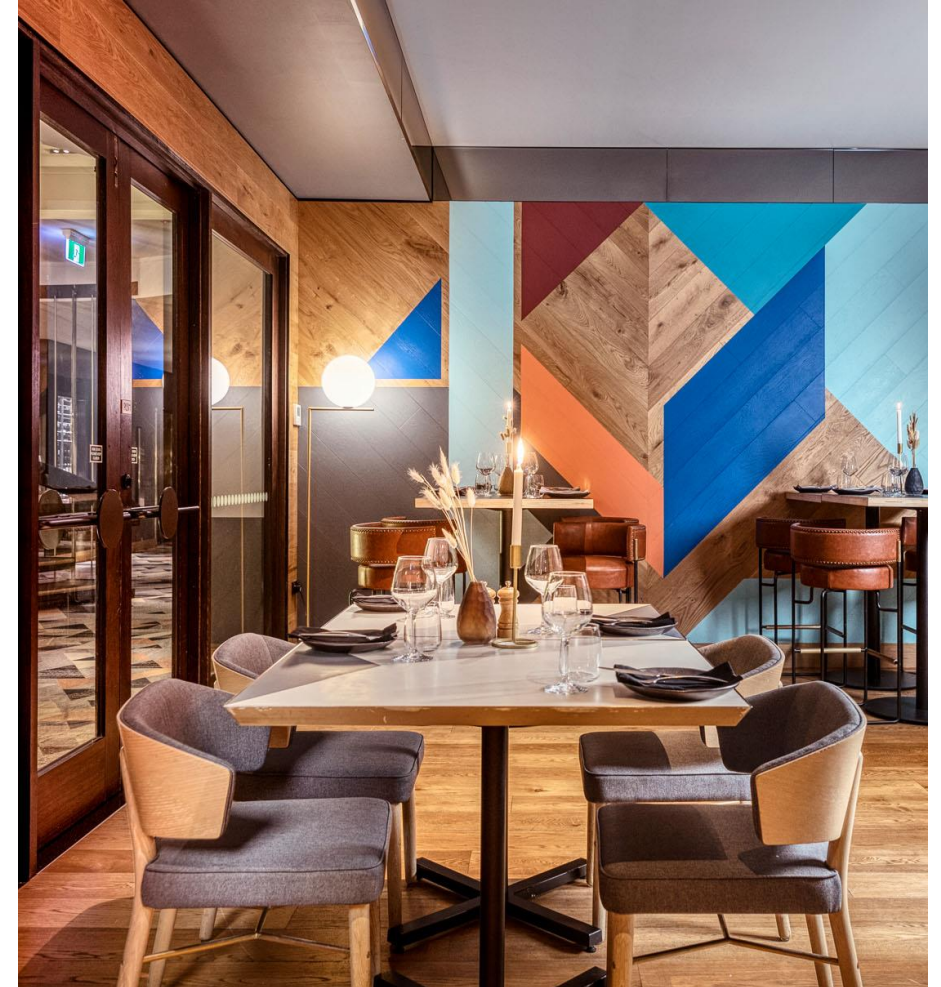
COCKTAIL



## LIL RED

Available by reservation, this inner sanctum is available for refined, intimate events for up to 60 mingling or 40 seated guests. The private dining space is perfectly appointed for cocktail parties and functions, cocktail master-classes, wine and whiskey tastings and memorable product launches.

Our talented, passionate chefs are on-hand to help design an innovative menu to perfectly suit your affair, and when the moment calls for something a little stronger, try out the largest back bar in Queenstown featuring an extensive library wine list.



40

BANQUET

60

COCKTAIL



# MEET WITH STYLE

Throw out the office walls and welcome Queenstown's incredibly dramatic backdrop.

Mountain surrounds create breathing space and an air of effortless meeting momentum. With eight fully-equipped rooms designed with lashes of sophistication, two spaces have an option to split to form extra break-off rooms. Seamless start-of-the-art audio-visuals top off the scene for calmly connected conferences.

From big presentations with 450 guests in theatre style seating, to getting down to business in a boardroom for 12, we have spaces to suit all event sizes.

[Explore your venue options.](#)

260

BANQUET

220

CABARET

450

THEATRE

220

CLASSROOM

450

COCKTAIL

45

U-SHAPE

50

BOARDROOM





# CONFERENCE & EVENT ROOM CAPACITIES

	BANQUET	CABARET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
VON/DART/REES	50	48	80	51	80	30	30
QUEENSTOWN	110	96	180	110	250	45	50
WAKATIPU	30	24	70	30	50	33	30
QUEENSTOWN & WAKATIPU	150	100	220	130	300	-	-
CORONET	180	150	300	150	300	45	50
REMARKABLES	80	64	120	70	150	36	30
CORONET & REMARKABLES	260	220	450	220	450	-	-
CLANCY'S	80	56	150	70	150	36	30
REDS BAR	-	-	-	-	190	-	-
LIL RED	40	-	-	-	60	-	22
REDS BAR & LIL RED	-	-	-	-	250	-	-
BAZAAR	175	-	-	-	250	-	-





# BREAKFAST

## EXCLUSIVE CONTINENTAL BREAKFAST \$20PP

Minimum numbers apply

Seasonal fresh fruit platters, spiced yoghurt, berry compote  
Croissants, Danishes and muffins, with thyme honey and preserves  
Cereals with full cream, skim and soy milk  
Fruit juices and smoothies  
Freshly brewed coffee and leaf teas

## EXCLUSIVE BUFFET BREAKFAST \$35PP

Minimum numbers apply

Seasonal fresh fruit platters, spiced yoghurt, berry compote  
Croissants, danishes and muffins, with thyme honey and preserves  
Cereals with full cream, skim and soy milk  
Scrambled and fried eggs  
Smoked bacon and pork chipolatas  
Hash brown, house made beans, field mushroom, vine tomatoes  
Daily fresh sourdough and ciabatta  
Fruit juices and smoothies  
Freshly brewed coffee and leaf teas

## ADDITIONAL ADD ONS \$8PP

Zucchini and hot smoked salmon tarts, ricotta  
Cinnamon spiced French toast, banana, maple syrup  
Buttermilk pancakes, honeycomb butter, strawberries

TAILORED BREAKFAST PACKAGES (INCLUDING BOXED OPTIONS)  
ALSO AVAILABLE UPON REQUEST



# BREAKFAST



## HEALTHY BUFFET BREAKFAST \$40PP

Cold brew coffee with a selection of milks

Cold pressed juices

Activated nuts

Fruit platter

Organic local vegetable crudité

Hummus, sumac labra and smoked eggplant

Cold smoked Mt Cook salmon

Poached free range organic eggs

Smashed avocado with marinated feta and chilli oil

Local sourdough and grain bread

Chia seed pudding with tropical fruit

Bircher muesli with apple

Coconut yoghurt with granola and pineapple

Açaí cups with banana and berries



## PLATED BREAKFAST \$34PP

Includes juice, tea and coffee

### The Breakfast Board

Seasonal fruit chia jar, croissant, Danish, QT fruit salad, banana berry smoothie

### The Ben Lomond

Dry cured bacon, Zamora pork sausage, roast tomato, house made rosti, Portobello mushroom, toasted sour dough, 2 fried organic free range eggs (gf & df option available)

### Acai Bowl

Summer berries, banana, Grandpa BBs muesli, toasted coconut (vegan, gf)

### Smoked Mt Cook Salmon

Toasted English muffin, truffled poached organic free range eggs, greens (gf & df option available)

### QT Eggs Benni

Toasted English muffin, spinach, dry cured bacon, organic free range eggs, hollandaise (gf option available)

### Buttermilk Waffles

Caramelized banana, dry cured bacon, cinnamon mascarpone, candied pecans, Canadian maple syrup

# BREAKFAST

## DAY DELEGATE PACKAGES

### SMALL MEETING PACKAGE

*\$79pp – suitable for groups under 20pax*

Arrival tea & coffee  
Morning & afternoon tea with choice of catering items  
Choice of lunch option  
Full conference room set up  
Conference coordination support  
Instant response service during your conference

### HALF DAY PACKAGE

*\$89pp – suitable for groups over 20pax*

Main plenary room hire for half a day  
Arrival tea & coffee  
Choice of morning or afternoon tea with choice of catering items  
Selection of freshly prepared sandwiches & salads for lunch  
Full conference room set up  
Conference coordination support  
Instant response service during your conference

### FULL DAY PACKAGE

*\$99pp – suitable for groups over 20pax*

Main plenary room hire  
Arrival tea & coffee  
Morning & afternoon tea with choice of catering items  
Selection of freshly prepared sandwiches & salads for lunch  
Full conference room set up  
Conference coordination support  
Instant response service during your conference

**All packages include:** Water, mints, note pads, pens, free Wi-Fi for all delegates

The set-up of the room can be tailored to your requirements  
Minimum spends apply per venue



# MORNING & AFTERNOON TEA

**\$20PP with tea & coffee, or included in  
the Day Delegate package**

Choose 2 items served with a seasonal fruit  
platter (morning)

Choose 2 items served with a seasonal fruit bowl  
(afternoon)

## SWEET

Housemade carrot cake, whipped vanilla cream cheese, candied walnuts (vegan  
option available)

Housemade sourdough crumpets, Culcha honey butter

Gypsy Oven local artisan apple Danish

Gypsy Oven local artisan quince & custard pastry

Housemade chia and coconut jars, sticky black rice, tropical fruit, lemongrass

Housemade opera cake, almond sponge, coffee buttercream, ganache

## SAVOURY

Gypsy Oven local artisan ham & cheese stuffed croissant

Assorted Baker Boys mini pies (veg option available)

Housemade chorizo sausage rolls with manchego

Housemade cauliflower & chickpea fritters with sesame mayo (vegan, gf)

Housemade savoury scones; caramelized onion, feta and spinach (vegan option  
available)

Housemade filo; sundried tomato, pine nut, spinach, feta (vegan option available)

# DAY DELEGATE LUNCHES

## \$40PP or included in the Day Delegate package

Choose 3 sandwiches and 2 salads

Optional extra of \$5PP for Chef's Selection of sweet treats

### SALADS

Gourmet potato, green peas, bacon, crème fraiche (gf)

Cumin roast cauliflower, chickpeas, lentils, pickled red onion, almond, coriander (vegan, gf)

Traditional Caesar salad

Carrot salad, orange, raisin, pickled carrot, mixed leaves, orange blossom dressing (vegan, gf)

Couscous, Mediterranean vegetables, feta, preserved lemon (vegan option available)

Broccoli, buckwheat noodles, seaweed, nori, miso dressing (vegan)

Roast pumpkin, olive, sundried tomato, penne, baby spinach (vegan)

Iceberg, radish, puffed rice, buttermilk, basil oil (gf)

### SANDWICHES

On a selection of baguettes, bagels, multigrain and Turkish. All sandwiches can be GF on request.

Lemon roasted chicken, iceberg, caper mayo, thick white bread

Corned beef, sauerkraut, Swiss cheese, mustard, rye (df option available)

Chilli chicken tortilla, red onion, tomato, lettuce, yoghurt dressing (df option available)

Lamb shoulder pretzel roll, crushed peas, chilli, mint, goat cheese (df option available)

Caesar wrap, cos, egg mayonnaise, crispy bacon, parmesan

Miso roasted pumpkin, kale, sesame dressing (vegan)

Grilled halloumi bagel, cream cheese, pesto, cos

Smoked salmon, smashed avocado, charred corn, feta (df option available)

Hot pork, onion jam, cheddar, pickles (df option available)

Roast mushroom, confit garlic, stracciatella, rocket (df option available)

### HOT OPTIONS

Hot dishes are an extra \$10PP

Slow roast Royalburn lamb shoulder, sundried tomato, olives, polenta fries (gf)

Roast Pork belly, burnt cabbage with miso butter, fondant potato (gf)

Cauliflower curry, pumpkin, coconut cream, fragrant basmati rice (vegan, gf)

Teriyaki chicken, mushroom, carrot, sticky rice (gf, df)

Chicken Do Pyaja (curry with onions) basmati, roti (df)

Cassoulet, pork, sausage, duck and beans, baguette

Miso eggplant, daikon, mushroom dashi, kale, sticky rice (df, gf)

Mt Cook salmon, BBQ leeks, chive butter sauce, potato gratin



# TASTE OF BAZAAR LUNCH

\$79PP or \$30PP on top  
of the full priced Day Delegate  
Package

Minimum numbers apply

## SAMPLE MENU

Seasonal and subject to change

### ANTIPASTO

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

### HOT

Whole Mt Cook salmon (df, gf)  
Whitehart kurobuta pork belly, fennel (df, gf)  
Slow cooked beef cheek, mushrooms, onions (df, gf)  
Roast chicken, thyme, garlic, lemon (gf)  
Paella with mussels, chorizo, chicken (df, gf)

### VEGETABLES

Glazed carrots, orange, sesame (gf)  
Roast potatoes (df, gf)  
Pumpkin, pine nut & raisin beurre noisette (gf)

### SALAD

Classic Caesar  
Green bean, Kalamata olive, new potato (df, gf)

### SWEET

Carrot cake mini cakes  
Cherry mini cakes  
Macha & raspberry layer cake  
Soft serve ice cream  
Macarons (gf)

FRESH SEAFOOD SECTION  
AVAILABLE ON REQUEST



# BOXED LUNCH

**\$40PP**

Choice of Sandwich from the Day Delegate menu

Choice of Salad from the Day Delegate menu

Seasonal fruit

Bliss ball

Granola bar

Sweet treat

Juice





# BAZAAR INTERACTIVE MARKETPLACE

**\$109PP**

Minimum numbers apply

## SAMPLE MENU

Seasonal and subject to change

### COLD

Raw Cloudy Bay diamond shell clams (gf, df)  
Tiger prawn with tiger's milk (gf, df)  
Selection of sashimi with wasabi and soy (gf, df)  
Cold smoked Mt Cook salmon (gf, df)

### ASIAN

Steamed dumplings with chilli oil and dipping  
sauces (df)  
Native kitchen Paua XO sauce fried rice (gf, df)  
Char Siu pork (gf, df)  
Seafood laksa with prawns and blue cod (gf)  
Steamed rice (gf, df)

### ANTIPASTO

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

### HOT

Whole Mt Cook salmon (gf, df)  
Whitehart Kurobuta pork belly with fennel (gf, df)  
Slow cooked beef cheek, mushrooms and onions  
(gf, df)  
Roast chicken, thyme, garlic and lemon (gf)  
Paella with mussels, chorizo and chicken (gf, df)

### VEGETABLES

Glazed carrots with orange and sesame (gf)  
Roast potatoes (gf, df)  
Pumpkin with a pine nut and raisin beurre  
noisette (gf)

### SALAD

Caesar  
Green bean, Kalamata olive and new potato  
(gf, df)

### SWEET

Carrot cake mini cakes  
Cherry mini cakes  
Macha and raspberry layer cake  
Soft serve ice cream  
Macarons (gf)

A selection of GF and DF options are  
available on request





# BAZAAR GRAZING TABLE

**\$79PP**

Minimum numbers apply

## Shared feasting menu served down the table

### SAMPLE MENU

Seasonal and subject to change

#### ANTIPASTO

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

#### HOT

Whole Mt Cook salmon (df, gf)  
Whitehart kurobuta pork belly, fennel (df, gf)  
Slow cooked beef cheek, mushrooms, onions (df, gf)  
Roast chicken, thyme, garlic, lemon (gf)  
Paella with mussels, chorizo, chicken (df, gf)

#### VEGETABLES

Glazed carrots, orange, sesame (gf)  
Roast potatoes (df, gf)  
Pumpkin, pine nut & raisin beurre noisette (gf)

#### SALAD

Classic Caesar  
Green bean, Kalamata olive, new potato (df, gf)

#### SWEET

Carrot cake mini cakes  
Cherry mini cakes  
Macha & raspberry layer cake  
Soft serve ice cream  
Macarons (gf)

FRESH SEAFOOD SECTION  
AVAILABLE ON REQUEST



# BAZAAR PLATED MENUS

## Alternate Drop

**\$75PP for 2 courses**

**\$95PP for 3 courses**

Minimum numbers apply

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

## ENTREES

Duck and pork terrine, fig chutney, burnt onions (df, can be gf)

Wairiri buffalo stracciatella, roasted broccoli verde, flat bread (can be gf and df)

Vichyssoise of leek and potato, vanilla leek compote, freshly shucked oyster (gf)

White fish crudo, pickled apple, horseradish buttermilk, rocket (gf, can be df)

Local wild caught venison tartare, organic egg yolk puree, beetroot juice, freeze dried plum (gf, df)

Pickled green lip mussels, carrot dashi, paua XO sauce, burnt carrot puree (gf, df)

Confit Whitehart Kurobuta pork belly, tostada, hand pressed corn tortilla, charred corn, pickled red onion, coriander (gf, can be df)

Beetroot cured Mt Cook salmon, celery juice, chive oil, smoked crème fraîche, baby cos (gf)

Miso eggplant terrine, black sesame emulsion, seaweed pickled onion (vegan, gf)

## MAINS

Slow cooked beef cheek, mustard jus, puffed grains, mash, greens (gf)

Grilled rib eye steak, hasselback potato, sauce bordelaise, seasonal greens (gf, can be df)

Confit Mt Cook salmon, braised parsnip, leek, chive butter sauce (gf)

BBQ Royalburn lamb leg, slow cooked buttered carrots, black garlic, feta (gf, can be df)

Grilled white fish, braised baby cos, tarragon, hazelnut (gf, can be df)

Chicken breast marinated in red wine, bacon, button mushroom, shallot, potato dauphinoise (gf)

Cauliflower tagine, green olives, preserved lemon, herb couscous (vegan)

Roast pork belly, braised cabbage, fondant potato, pickled apple jus (gf, can be df)

## SIDES TO SHARE

Wagyu fat roasted potatoes, crème fraîche, chive

Baby cos salad, living herbs, honey mustard dressing

Mash potato, beurre noisette

Roast beetroot, goat cheese, hazelnut

Miso cabbage, nori

BBQ pumpkin, chimichurri

## DESSERTS

QT Pavlova, seasonal garnishes, whipped mascarpone (gf)

Chocolate mousse, raspberry, frozen coconut (gf, can be df and vegan)

Cheese plate of local cheeses, fig, pear, crackers (can be gf and df)

QT Mandarin cheesecake

Carrot cake, cream cheese sorbet, candied carrot, walnuts

Pear and pistachio baklava, pineapple and mint salsa, rose ice cream

Sticky black rice pudding, coconut sago, mango, black sesame (gf vegan)

Lemon meringue brioche donut, freeze dried raspberry, biscuit ice cream



## CANAPÉ MENU

### CANAPÉ PACKAGES 1 HOUR: \$25PP

2 cold, 1 hot

### CANAPÉ PACKAGES 2 HOUR: \$45PP

3 cold, 3 hot

### CANAPÉ PACKAGES 3 HOUR: \$55PP

3 cold, 3 hot, 1 substantial

Minimum numbers apply  
Additional canapés are charged at \$5.50 per  
item per hour

### HOT

Panko teriyaki eggplant, miso emulsion, pickled shallot (df, vegan)  
Chicken thigh skewer, corn puree, Korean chilli (gf, df)  
Crumbed Pork, cheese fondue, mustard  
Royalburn lamb rib, lime chutney, puffed rice (gf, df)  
Wild mushroom arancini, truffled cheese, chive  
Paua Pie - creamed paua, confit garlic mousse, lemon  
Confit cauliflower, almond milk, coriander salsa (gf, df, vegan)  
French onion consommé, roasted yeast oil, wild garlic (gf)  
Crayfish bisque, seaweed foam (gf)  
Braised beef cheek, buckwheat crumpet, brown butter (gf)

### COLD

Cold smoked Mt Cook salmon, vanilla leeks, roe (gf, df)  
Royalburn lamb tartare, oyster, nori, kimchi (gf, df)  
Kombu cured Black Origin Wagyu tataki, mushroom tapioca, sesame (gf, df)  
Pacific oyster, cucumber, lime, mint (gf, df)  
Beetroot meringue, whipped goat cheese, hazelnuts (gf)  
Buffalo cheese, tomato, basil oil (gf)  
Blackberry macaron, cold smoked venison, chicken liver parfait, pickled  
blackberry (gf)  
Salted Wagyu tongue sandwich, prawn, chive (can be gf, df)  
F n C- smoked fish, potato wafer, pickled red onion (gf, df)  
Whipped duck leg, brioche, cornichon, seeded mustard (df)

### SWEET

Selection of Macarons (gf, can be df)  
QT handmade chocolates  
Popcorn lollipops (gf)  
Beetroot, vanilla, passion fruit marshmallows (gf, df)



# CANAPÉ MENU

Minimum numbers apply

## SUBSTANTIAL CANAPÉS

**\$12 per item**

Lemon chicken tagine, saffron couscous (df)

Royalburn lamb ribs, lime chutney, puffed rice (gf, df)

Smoked Mt Cook salmon, potato salad, mustard dressing (gf, df)

Gravity Fishing ceviche, charred corn salsa (gf, df)

Caramelized spiced cauliflower, sesame milk, coriander salsa (gf, df)

Braised beef cheek, puffed grains and mash (gf)

Miso glazed eggplant, kale salad (vegan, gf)

Wagyu beef sliders, horseradish mustard, cheese, brioche

Fish burger sliders, cos, chunky tartare

Birria taco, slow cooked beef chuck, diced cabbage, onion, cheese, coriander (gf)

## PLATTERS

**Feeds 10 people**

**Antipasto \$180**

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

**Seafood \$350**

Freshly shucked Oysters, Cloudy Bay clams, prawn cocktail, NZ scampi, selection of crudo, lemon, radish, pickled shallot, fermented chilli

**Oysters \$180**

Freshly shucked oysters served 3 different ways

- Cucumber, mint, lime
- Diced shallot, forum vinegar
- Fresh lemon, fermented chilli

**Crudités \$80**

Locally sourced raw organic vegetables, herbs & lettuce. Lightly pickled with buttermilk foam, whipped smoked salmon, olive oil

**Sweet treats \$180**

A selection of in house made desserts & sweets

# LIVE FOOD STATIONS

\$69PP for 1 station  
\$89PP for 2 stations  
Add dessert station for \$20PP

Available for groups of 30-150

## FROM THE SPIT

### Spit roast lamb

Whole spit roasted Royalburn lamb (gf, df)

Brioche buns (gf)

Anchovy & herb butter (gf)

Lamb gravy (gf)

New potato salad, boiled eggs, green peas, bacon (gf, df)

Cos lettuce, herb salad (gf, df)

Condiments

OR

### Spit roast pork

Whole spit roasted Havoc Farm Pork (gf, df)

Brioche buns

Mustard gravy (gf)

Slow roasted apple (gf, df)

Burnt cabbage (gf)

Cos lettuce and herb salad (gf, df)

Condiments

## CHINA

Peking duck served 3 ways; meat, crispy skin, broth (gf, df)

pancakes, cucumber, spring onion, hoisin sauce, fermented beans, coriander (df)

Dumplings & pork buns, dipping sauces, chilli oil

Charcoal grill (df, gf)

Char Siu pork

Char Siu tofu

## Wok

Mushroom XO fried noodle (df)

Kung Pao chicken (gf, df)

Steamed rice (gf, df)

## JAPAN

Buckwheat noodles, tempura veg, dashi (df)

Selection of sushi

Mt Cook salmon (df, gf)

Tempura Vegetable and pickle (df)

Karaage chicken curry, rice

Royalburn lamb ribs, seaweed glaze

Seaweed salad, broccoli, sesame (df, gf)

## Hibachi grill section (df, gf)

Wagyu beef, mushroom soy

Kurobuta pork, sesame glaze

Chicken thigh, locally made togarashi

Miso eggplant, miso caramel

# LIVE FOOD STATIONS

**\$69PP for 1 station**  
**\$89PP for 2 stations**  
**Add dessert station for \$20PP**

**Available for groups of 30-150**

## FRANCE

### Lil

Onion soup/pistou soup (gf)

Tuna nicoise (gf, df)

Pork terrine (gf, df)

Celeriac remoulade (gf, df)

### Not so Lil

Royalburn lamb blanquette

Canard a l'orange (gf)

Cassoulet

Pommes Boulangere (gf)

Mustard, pickled onions,  
cornichon

Fennel, parsley, baguette

## THAILAND

### Lil

Prawn Tom Yum (gf, df)

Chicken Laab (north-eastern style  
salad) (gf, df)

Thai beef salad

Gai Tod (fried chicken)

### Not so Lil

Pla Kapung Neung Manao  
(steamed lime fish) (gf, df)

Gaeng Keow Wan (green chicken  
curry) (gf, df)

Pad Phuk Tong (pumpkin stir fry)  
(gf, df)

Fragrant rice (gf, df)

Roti

Crispy fried garlic in oil, fried  
shallots, dried chilli dipping sauce,  
cucumber relish, sweet n sour  
relish, nam jim

## INDIA

### Lil

Chicken tikka (gf)

Vegetable samosa (df)

Onion bhaji (gf, df)

Chilli chicken

### Not so Lil

Chicken do pyaja (gf, df)

Lamb korma (gf, df)

Aloo gobi (gf, df)

Served with basmati rice,  
pappadum, roti paratha

Indian pickle, sweet tamarind  
chutney, mint yoghurt,  
cucumber raita, red onion,  
carrot, lemon

## DESSERT CORNER

(Sample menu changes  
seasonally)

Mandarin cheese cakes

Carrot cake mini cakes

Cherry mini cakes

Macarons (gf)

Macha and raspberry layer  
cake

Selection of lollies



# LIL RED SHARED FEASTING MENU

**\$95PP**

Minimum numbers apply

## LIL

Wood-fired Flat Bread | buffalo cheese, chilli oil, spring onion

Chilled Cos Lettuce | bonito vinegar, palm sugar, pepper, lemon

Creamed Paua Doughnuts | brown butter emulsion

Koji Glazed Celeriac Skewers | black apple and thyme

## NOT SO LIL

Wood-fired Whole Fish | koji butter, kombu

Aged Whole Duck QT honey glaze | breast roasted on the crown, confit leg, sour pear, Jerusalem artichoke, sake lees jus

## SIDES

Wagyu Fat Boulangerie Potato | mushroom jus, pickled shallots

Cos | miso ranch, charred cucumber oil, radish

## DESSERT

Nori Taco | caramelised rice, raspberry, toasted rice mousse, blood orange

Bay Road Peanut Butter Ice Cream Sando | brioche, caramelised apple, feuillentine Buffalo milk sorbet & mousse, plum syrup, chewy beetroot, vanilla olive oil



MENU IS SEASONAL AND SUBJECT TO CHANGE

AVAILABLE FOR GROUPS OF 8+

# LIL RED WAGYU FEASTING MENU

**\$120PP**

Minimum numbers apply

## LIL

Freshly Shucked Oysters | Wagyu salami dressing | chive

Woodfired Flat Bread | buffalo cheese, chilli oil, spring onion

Chilled Cos Lettuce | bonito vinegar, palm sugar, pepper, lemon

Creamed Paua Doughnuts | brown butter emulsion

Black Origin Wagyu Tostada | Wagyu tartare, organic egg yolk, masa tortilla, pickled shallot, burnt carrot

## NOT SO LIL

Dry aged BMS9 Black Origin Wagyu | smoked fat & juice  
(outs change daily)

Wood-fired Whole Fish | koji butter, kombu

## SIDES

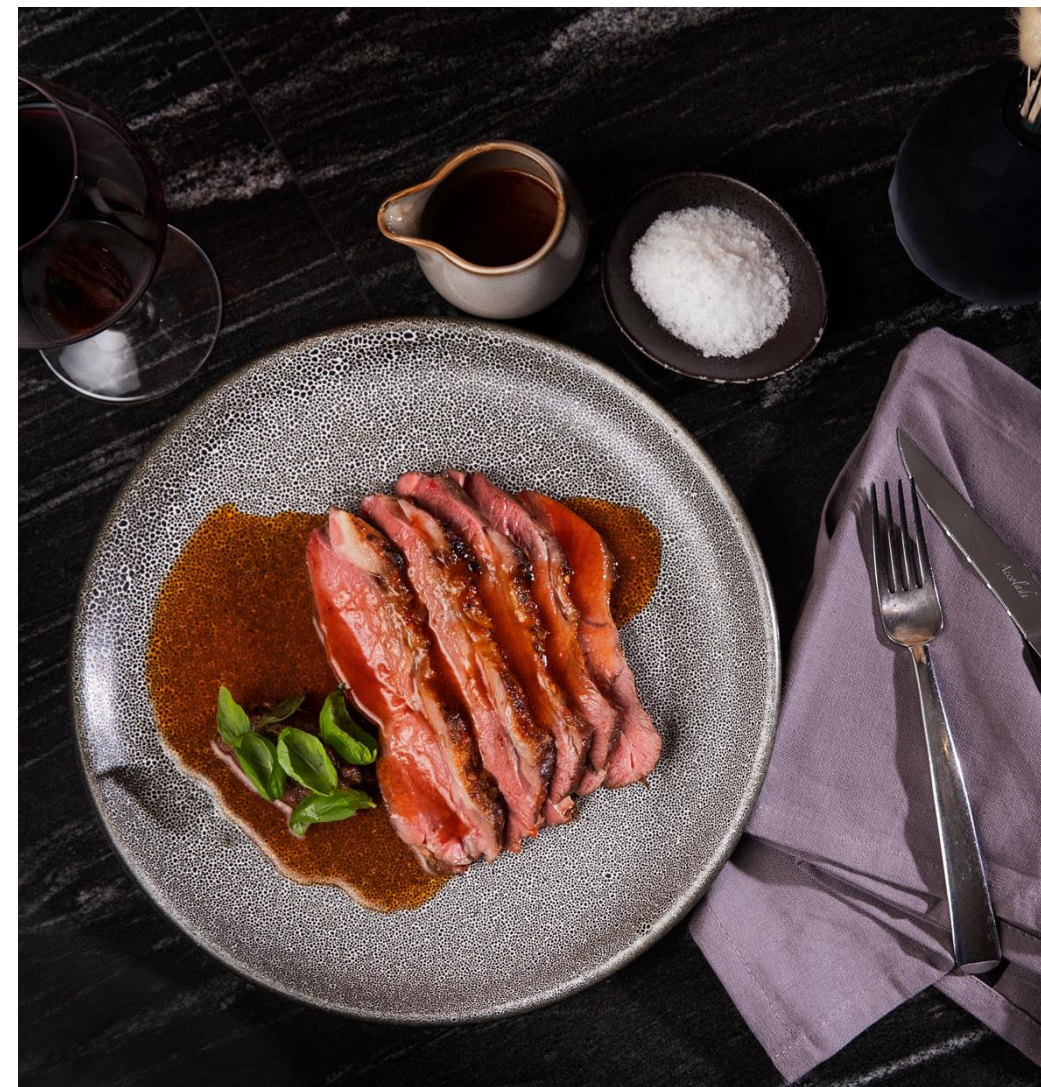
Wagyu Fat Boulangere Potato | mushroom jus, pickled shallots

Cos | miso ranch, charred cucumber oil, radish

## DESSERT

Nori Taco | caramelised rice, raspberry, toasted rice mousse, blood orange

Bay Road Peanut Butter Ice Cream Sando | brioche, caramelised apple,  
feuillentine Buffalo milk sorbet & mousse, plum syrup, chewy beetroot,  
vanilla olive oil







# PARTY STARTING PACKAGES

BEVERAGE PACKAGES

**PARTY**

Brancott Estate Brut Cuvée  
Festival Block Sauvignon  
Blanc  
Festival Block Chardonnay  
Festival Black Pinot Gris  
Festival Black Pinot Noir  
Festival Block Merlot  
Cabernet

Bottled Beers  
Heineken range – Full, light,  
zero  
Tiger Crystal

Coca Cola range

**1 HOUR \$36PP**  
**2 HOURS \$48PP**  
**3 HOURS \$58PP**  
**4 HOURS \$66PP**

**LEVEL UP**

Jacob's Creek Reserve  
Sparkling Prosecco  
Grayling Sauvignon Blanc  
Grayling Pinot Gris  
TW Estate Chardonnay  
Duke of Cromwell Pinot  
Noir  
St Hallet Gamekeepers  
Reserve Shiraz

Bottled Beers  
Heineken range – Full, light,  
zero  
Tiger Crystal

Coca Cola range

**1 HOUR \$39PP**  
**2 HOURS \$59PP**  
**3 HOURS \$75PP**  
**4 HOURS \$87PP**

**GO BIG**

Makers Anonymous  
Prosecco  
Spy Valley Sauvignon Blanc  
TW Estate Chardonnay  
Duke of Cromwell Pinot  
Gris  
Gibbston Valley Rose  
Domaine Thompson  
Explorer Pinot Noir  
Te Mata Syrah  
TW Estate Merlot

Bottled Beers  
Heineken range – Full, light,  
zero  
Tiger Crystal

Coca Cola range

**1 HOUR \$47PP**  
**2 HOURS \$72PP**  
**3 HOURS \$90PP**  
**4 HOURS \$105PP**

**BESPOKE**

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

**P.O.A**

**REDS MASTERCLASSES**

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

Together with the Reds 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**  
**\$75PP**

**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 Dreambeds 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 harbour city and let your sumptuous accommodation in Queenstown sweep you away.





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