

MERRY EVERYTHING

QTHOTELS.COM



QUEENSTOWN



INTRODUCTION

Excessively Festive. Christmas Parties at QT. Get dressed in holiday style. We're in the business of making spirits bright, parties bold, and the mood out of control.

In a scene that's anything but ordinary, dream up the most festive feast... then double it. Crackers and confetti? Sparkling is an understatement. Champagne towers? We'll take any tall order, then top it.

You've got parties for hosting, big wins for toasting. So go on and splurge, they deserve it.

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 Christmas event, host an exclusive dinner party at Bazaar for up to 175 seated guests. Bazaar is available for exclusive hire for with a minimum spend of \$8,000, for large groups (min. of 60 guests), starting from \$79 per person.





REDS BAR

Pump up the festive vibe this Christmas 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.

Available for exclusive hire for with a minimum spend of \$8,000 Sunday - Thursday or \$10,000 Friday & Saturday. Group bookings are available for up to 250 guests, or perfect for smaller groups. The options are boundless.

190

COCKTAIL

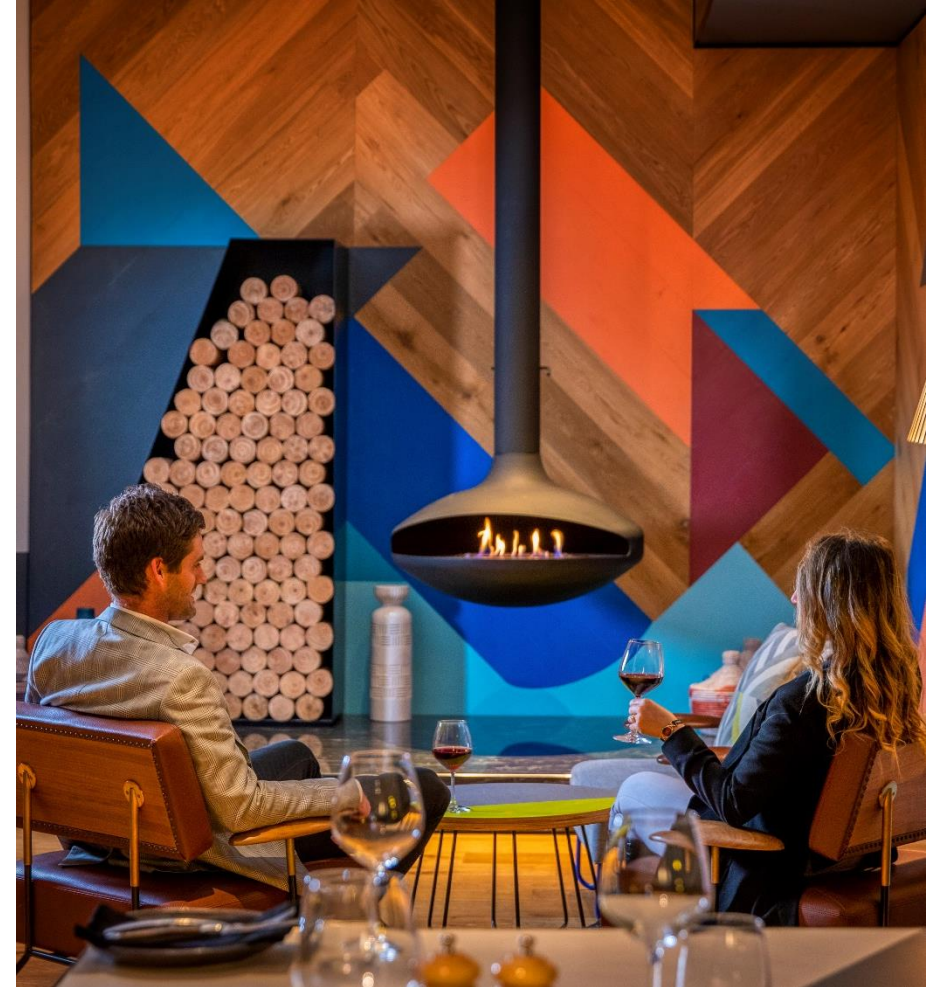
LIL RED

'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.

Available for exclusive hire with a minimum spend of \$3,000. Group bookings are available for 10 + guests.

Menus can be tailored to suit dietary and budget requirements, the options are boundless.



40

BANQUET

60

COCKTAIL

BAZAAR INTERACTIVE MARKETPLACE

\$109PP

Minimum numbers apply

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
Matcha 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

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
Matcha & 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 Leelands 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
Leelands 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)
Leelands 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)
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)

Leelands 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 Leelands 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
Leelands 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

- Leelands lamb blanquette
- Canard a l'orange (gf)
- Cassoulet
- Pommes Boulangere (gf)

Accompaniments

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

Accompaniments

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, poppadum, roti paratha

Accompaniments

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

Woodfired 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

Woodfired 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, raddish

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)

Woodfired Whole Fish | koji butter, kombu

SIDES

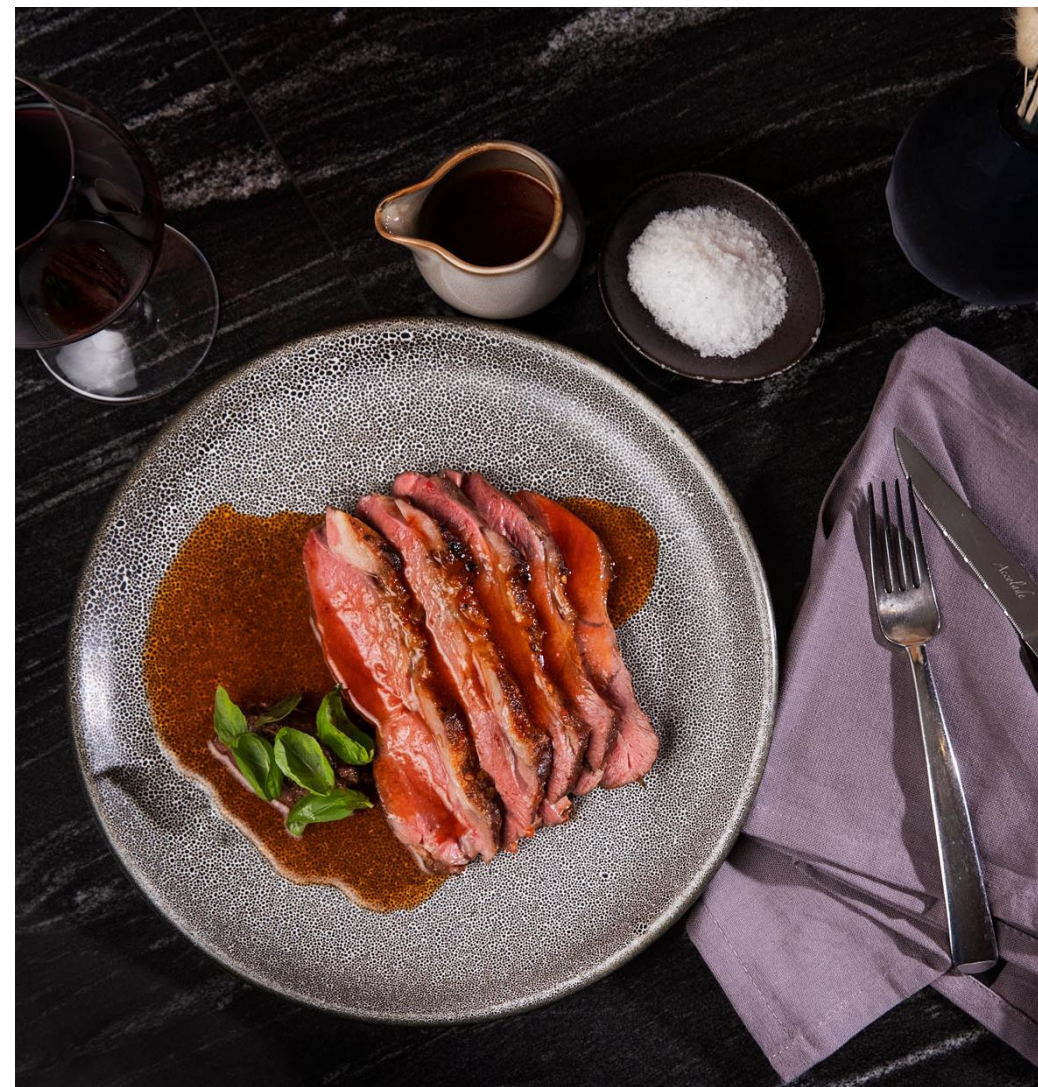
Wagyu Fat Boulangere Potato | mushroom jus, pickled shallots

Cos | miso ranch, charred cucumber oil, raddish

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+

PARTY STARTING PACKAGES

BEVERAGE PACKAGES

PARTY

Brancott Estate Brut Curvee
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

EXECUTIVE CHEF

QT Queenstown (Lil Red, Bazaar, Reds Bar)

Award-winning chef Ryan Henley, joined QT Queenstown in 2021, leading the food and beverage programme across the hotel's outlets, including Bazaar Interactive Marketplace breakfast, Reds Bar, and new restaurant concept Lil Red at QT, focussing on local and sustainable ingredients.

With 20 years' experience across New Zealand and Australia, Ryan came to QT Queenstown by way of The George in Christchurch, where he most recently served as Chef de Cuisine for the hotel's fine-dining restaurant, Pescatore, and earned Two Hats by Cuisine Good Food Awards. Ryan earned another career highlight at Melbourne's celebrated Three Hatted restaurant, Vue de Monde.

At QT Queenstown, Ryan has forged new partnerships with local producers including a Bluff-based catch-to-order fisherman Gravity Fishing, Black Origin Wagyu beef from Christchurch and Leelands lamb that graze on the plains in Invercargill. His commitment to sustainability, energy and innovation are reflected in new seasonal menus across all of QT Queenstown's venues.



RYAN
HENLEY



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.



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