

DOWN TO PARTY

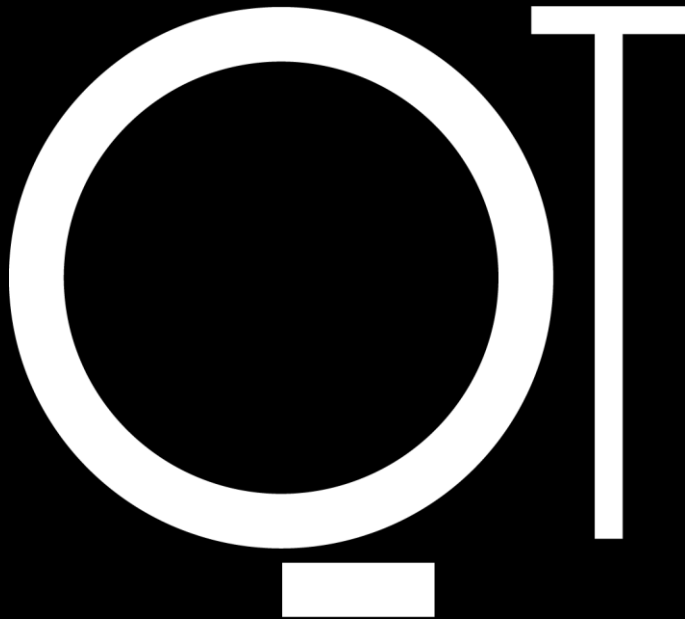


QUEENSTOWN

QHOTELS.COM

DOWN TO PARTY

TO



Cue the glitter, it's your golden era.
Glam and glitz and gaiety, paired with whatever-your-heart-desires menus.
Grand Brut and canapés, served in award-winning venues.
Find your place for cutting shapes, sipping grapes. Dancing shoes, rooftop
views. Black tie or mai tai? You decide.
Live band, baby grand. Get down like it's Tomorrowland.

We're for the fun-loving, the wild, the elegant, and the mild. Living lavish in
the name of extraordinary events, served QT-style. Our dedicated team are
Masters of Celebration. Coming in clutch with their midas touch, you'll
wear the crown for party perfection.

Get Down to Party at ours. The vibes: always immaculate



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.

—
**PARTY ALL
NIGHT**
—



BAZAAR

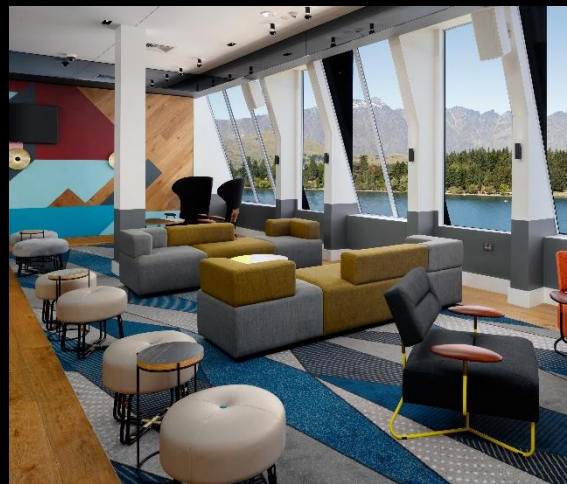
The stylish Bazaar Interactive Marketplace boasts lush views of Queenstown, Lake Wakatipu and the surrounding mountain ranges including the iconic Remarkables.

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 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

TASTE OF BAZAAR LUNCH

\$79PP or \$30 on top of the full prices
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



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 cheese cake
- 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

Additional Canapés are charged at \$5.5 per item per hour

Minimum numbers apply

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 oeviche, 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, 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
(cuts change daily)

Woodfired 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 Block 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 Chardonnay
Duke of Cromwell Pinot
Gris
Gibbston Valley Rosé
Domaine Thompson
Explorer Pinot Noir
Te Mata Syrah
TW 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

*Products subject to change due to availability.

EXECUTIVE CHEF

QT Queenstown (Lil Red at QT, 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.

RYAN HENLEY

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, Pescoatore, 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 Royalburn 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.





30 Brunswick Street, Queenstown 9300

PHONE: +64 3 450 3450

EMAIL: events_qtqueenstown@evt.com

WEB: qthotels.com/Queenstown

SOCIAL: facebook.com/QTQueenstown

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