

DOWN TO PARTY

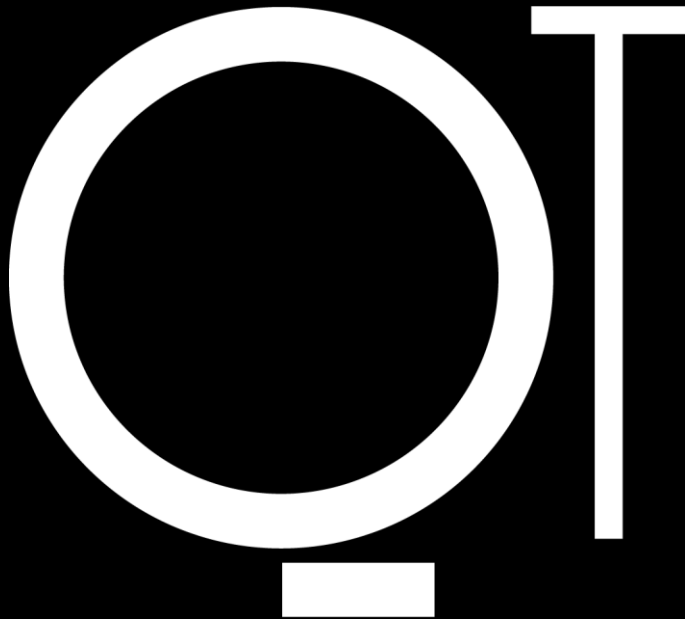


QUEENSTOWN

TO

DOWN TO PARTY

QTHOTELS.COM



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**
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BAZAAR

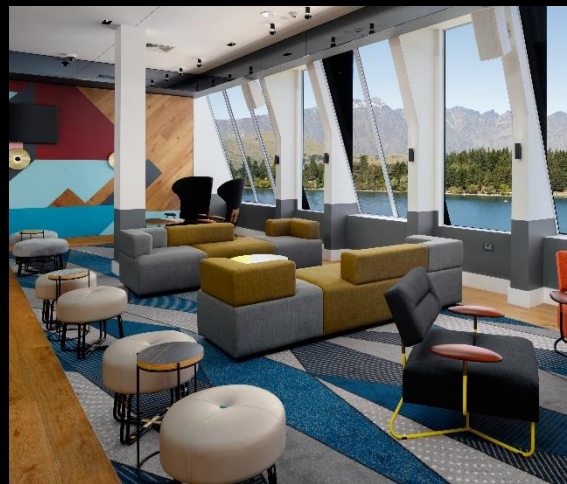
The stylish Bazaar Interactive Marketplace boasts lush views of Queenstown, Lake Wakatipu and the surrounding mountain ranges including the iconic Remarkables.

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.



TASTE OF BAZAAR LUNCH

\$79PP

Minimum numbers apply

SAMPLE MENU

Menu is seasonal and subject to change

SALAD BAR

Baby cos, crispy chorizo, ranch, cherry tomatoes
Grain salad, brown rice, quinoa, pumpkin,
pomegranate, rocket

ASIAN SECTION

Steamed dumplings
Asian fried rice
Chickpea & kumara yellow curry
Steamed rice

PROTEINS

Gochujang glazed pork belly
Miso & soy glazed Mt Cook salmon
Beef cheek, mushroom jus

SEASONAL VEGETABLE

Chilli & paprika roasted kumara
Steamed broccoli, pine nuts
Potato gratin

DESSERT STATION

Chef selection of gourmet petit fours & tarts



BAZAAR GRAZING TABLE

\$79PP

Minimum numbers apply

Shared feasting menu served
down the table

SAMPLE MENU

Menu is seasonal and subject to change

Antipasto

Flat bread, buffalo curd, salsa verde

Chilli squid, coriander lime mint mayo

Miso glazed Mt Cook salmon side

Slow cooked NZ lamb shoulder

Paprika & chilli kumara

Broccolini, lemon, parmesan

Baby cos, crispy chorizo, ranch, cherry tomatoes

Assorted tarts

Macarons

La Rocher chocolate slice



BAZAAR PLATED MENUS

ALTERNATE DROP
\$75PP FOR 2 COURSES
\$95PP FOR 3 COURSES

Minimum numbers apply

Includes: bread to start and tea and coffee

SAMPLE MENU

Menu is seasonal and subject to change

ENTREES

Beetroot cured salmon, smoked crème fraiche, chive oil, rice cracker

Stracciatella, cherry tomato, basil, crostini

Miso white fish crudo, kombu pickled daikon, crispy pastry

Lamb ribs, miso & gochujang glaze, pickled red onion

Compressed pork belly, corn puree, charred corn salsa, mirin & lime vinaigrette

Wild mushroom risotto, truffle snow, crispy leeks

MAINS

Braised beef cheek, truffle mash, truffle cream jus, broccolini

Eye fillet, potato & herb rosti, fresh spinach, field mushroom jus

Pork belly, steamed bok choy, soy & garlic kumara, mustard jus

Market fish, leek and potato, crispy shallots

Salmon, fennel & orange salad, chive oil, classic beurre blanc

Lamb rump, parsnip velvet, cumin charred feta, charred spring onion

Chicken supreme, white velouté, hassle back potato

Soy & agave roasted pumpkin wedge, tofu cream, crispy kale

DESSERTS

QTie Pavlova, vanilla mascarpone, fruit compote, braised seasonal fruit

Chocolate mousse, berry gel, frozen coconut, freeze dried raspberry

Carrot cake, cream cheese, candied carrots

QTie mandarin cheesecake

NZ Local cheese plate, pear & fig chutney, Turkish crackers

Lemon meringue donut, French vanilla ice cream, sable crumble

OPTIONAL SIDES TO SHARE

\$5 per person, per side

Wagyu fat roasted potatoes, crème fraiche, chive

Baby cos salad, herbs, honey mustard dressing

Mash potato, beurre noisette

Roast beetroot, goat cheese, hazelnut

Miso cabbage, nori

BBQ pumpkin, chimichurri

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 Hot, Cold or Sweet Canapés
are \$7.00 per item per hour

Additional Substantial Canapés are
\$12.00 per item per hour

Minimum numbers apply

SAMPLE MENU

Menu is seasonal and subject to change

COLD

Salmon mousse cone, Mt Cook ikura roe
Tongarashi crusted Saku tuna, goma
wakame, cucumber
Goat cheese tart, honey, thyme gel
Kimchi prawn cocktail
Miso market fish ceviche
Mt Cook salmon sashimi, pickled daikon,
grapefruit ponzu
Seared beef, smoked soy, egg yolk

HOT

Linguine al nero, bisque, scampi/crayfish
Chorizo arancini, sweet paprika mayo
Hoisin glazed pork belly skewers, toasted
sesame seeds
Beef gyoza, yuzu dipping sauce
Lamb ribs, miso gochujang glaze
Chilli squid, chilli coriander lime

SUBSTANTIAL

Wagyu beef sliders, cheddar cheese,
burger sauce, pickle
Crispy fish taco
Wild Chef falafel sliders, sundried tomato
hummus, vegan mayo
Karage chicken, spicy mayo
Zamora hotdog
Mini pork belly bao
NZ lamb cutlet
Avocado, pumpkin seed, buffalo feta
bruschetta

SWEET

Assorted macarons
Valrhona yuzu mousse, cone, lime zest
Blood orange tart, blood orange curd,
kalamansi gel
Valrhona manjari mousse pops, crunchy
feuilletine glaze
Chocolate fondant, vanilla mascarpone



SAMPLE MENU

Menu is seasonal and subject to change

ANTIPASTO \$180

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

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

SWEET TREATS \$180

A selection of in house made desserts & sweets

ASIAN \$180

Wagyu beef ginger gyoza with shoyu dipping sauce, chicken karaage with spicy mayo, salt 'n' pepper squid with lime, coriander & kewpie

PLATTERS

Feeds 10 people



SAMPLE MENU

Menu is seasonal and subject to change

FOOD STATIONS

\$79PP FOR 1 STATION**\$99PP FOR 2 STATIONS**

Add dessert station for \$20pp

Available for groups of 30-150

ASIA

Thai beef salad

Kimchi slaw

Karaage chicken, spicy mayo

Chilli squid

Sweet corn chicken soup

Squid & prawn Thai red curry

Soy & garlic pumpkin stir fry

Kung pao chicken

Steamed Jasmin rice

Assorted condiments

AMERICAN

BBQ spareribs

Beef brisket

Slider buns, ranch, pickles

Grilled kransky sausage

Mac & cheese

Corn on the cob

Coleslaw

Crinkle cut poutine fries

INDIA

Onion bhaji

Paneer tikka

Mint & cumin raita

Red onion, carrot, cucumber

salad

Lamb korma

Chicken tikka masala

Aloo palak (Potato & Spinach

curry)

Basmati rice

Roti

KIWIANA

Whole spit roast NZ lamb

Baked potatoes

Mustard gravy

Cumin & paprika kumara

Mixed leaf salad

Slider buns

Assorted condiments

SHARED FEASTING MENU

\$110PP

Minimum numbers apply
Available for groups of 8+

SAMPLE MENU

Menu is seasonal and subject to change

TO START

Edamame sweet & spicy salt

Miso ceviche & salmon roe taco

Mt Cook salmon sashimi grapefruit ponzu

Chicken karaage, spicy mayo

Wagyu beef ginger gyoza, shoyu dipping sauce

Flat Bread Buffalo cheese & salsa verde

CHARCOAL GRILL

Dry aged angus beef garlic, sesame soy, chimichurri

Hauraki Gulf snapper, burnt tomato, ginger

Lamb ribs, gochujang, barley miso glaze

Soy baked pumpkin wedge, shallot, tofu cream

SIDES

Burnt miso cabbage, smoked buttermilk, nori furikake

Broccolini, yuzu, parmesan

SWEET

Yuzu lemon tart, lemon verbena biscuit, yuzu ganache, yuzu crème

Basque cheesecake, blood orange curd, Valrhona manjari, sesame seed





PARTY STARTING PACKAGES

BEVERAGE PACKAGES

PARTY

Brancott Estate Cuvee - Malbrough
 Festival Sauvignon Blanc - Malbrough
 Festival Chardonnay - Malbrough
 Festival Pinot Noir - Malbrough
 Festival Merlot Cabernet - Malbrough

Bottled Beers
 Heineken range - Full, light, silver, zero

Coca Cola range

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

LEVEL UP

Jacobs Creek Prosecco - Australia
 The Grayling Sauvignon - Malbrough
 TW Estate Chardonnay - Gisborne
 Mount Beautiful Rose - North
 Canterbury
 Duke of Cromwell Pinot Noir - Otago
 St Hallet Gamekeepers Reserve SGT -
 Barossa, Australia

Bottled Beers
 Heineken range - Full, light, silver, zero

Coca Cola range

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

GO BIG

Makers Anonymous Prosecco -
 Australia
 Spy Valley Sauvignon Blanc -
 Malbrough
 Trinity Hill Chardonnay - Hawkes Bay
 Duke of Cromwell Pinot Gris - Otago
 The Hidden Sea Rose - Australia
 Domaine Thompson Explorer Pinot
 Noir - Otago
 Paloma Tempranillo - La Mancha
 Spain
 Mergele Chasse Cote Du Rhone
 Prestige (Grenache, Syrah, Cinsault &
 Mourvèdre varieties) - Rhone region,
 France

Bottled Beers
 Heineken range - Full, light, silver, zero

Coca Cola range

1 HOUR \$59pp
2 HOURS \$79pp
3 HOURS \$99pp
4 HOURS \$119pp



PARTY STARTING PACKAGES

BEVERAGE PACKAGES

OPTIONAL UPGRADES

Antipodes sparkling & still water
+\$3 per person, per hour

House Spirit range
+\$5 per person, per hour

Premium Spirit range
+\$8 per person, per hour

Local Craft Beer package
+\$7 per person, per hour

REDS MASTERCLASS

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

BESPOKE

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

P.O.A



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