

# QT

BUSINESS UNUSUAL



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QUEENSTOWN



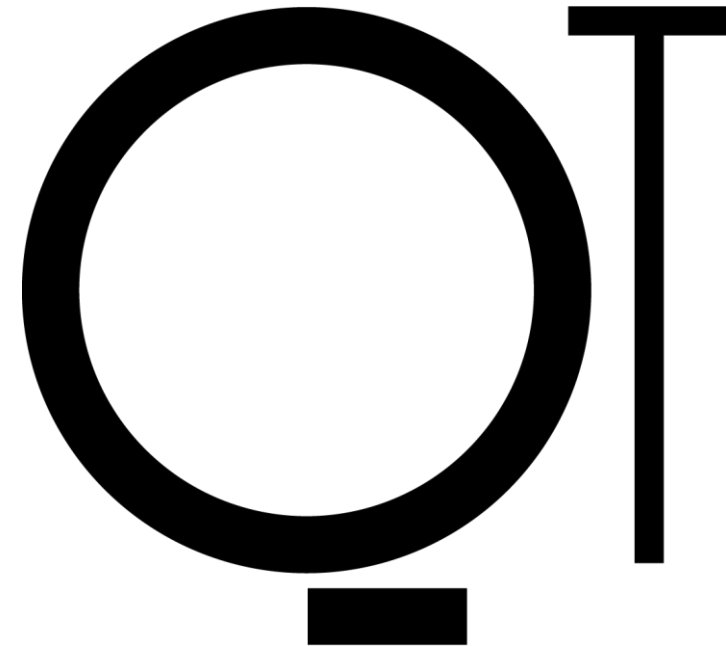
Master the meeting, flirt with formality. QT will circle your attention back to the extraordinary.

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 avant-garde. 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.

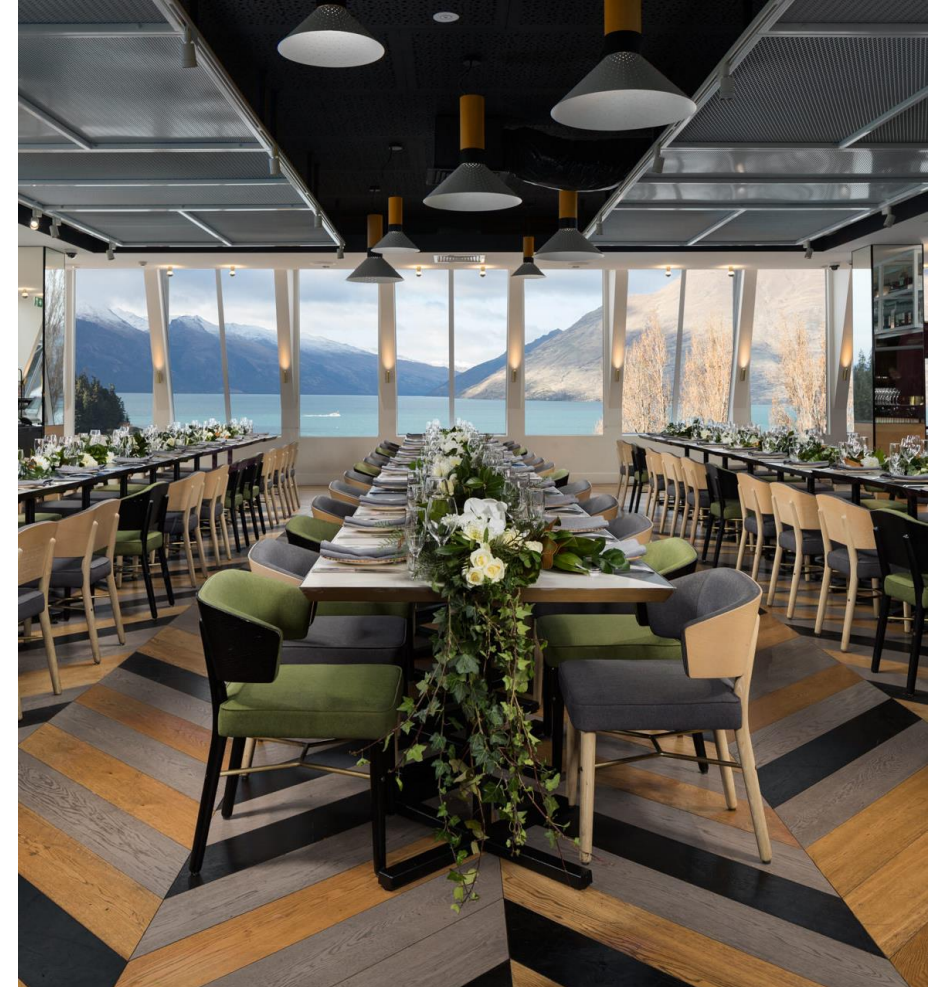
# BAZAAR

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.

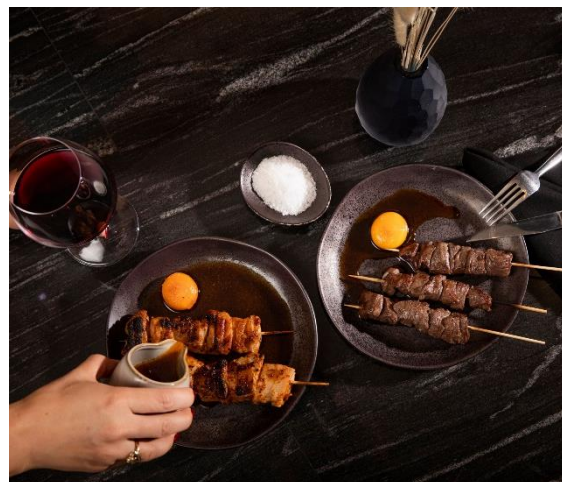
Sip an Old Fashioned in front of the spectacular view of Lake Wakatipu as your partner in crime taste tests the freshest designer cocktail on the ever changing list and bask in the good life. Reds Bar is a fabulous space to stop and unwind after a big day of adventuring with smooth tunes, awesome staff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

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

## 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 \$39PP

- Seasonal fresh fruit platters
- Selection of croissants & danishes with butter, jam & preserves
- Selection of cereals, milks, & yoghurt
- Chia Sisters cold pressed juices
- Freshly brewed coffee & leaf teas

## EXCLUSIVE BUFFET BREAKFAST \$49PP

- Seasonal fresh fruit platters
- Selection of croissants & danishes with butter, jam & preserves
- Selection of cereals, milks, & yoghurt
- Multigrain & sourdough loaf
- Scrambled eggs
- Crispy bacon
- Breakfast sausages
- Homemade potato rosti
- Homemade baked beans
- Thyme & pepper tomatoes
- Chia Sisters cold pressed juices
- Freshly brewed coffee & leaf teas

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

# BREAKFAST

## HEALTHY BUFFET BREAKFAST \$49PP

- Cold brew coffee with a selection of milks
- Cold pressed juices
- Activated nuts
- Fruit platter
- Organic local vegetable crudité
- Hummus, sumac labra & smoked eggplant
- Cold smoked Mt Cook salmon
- Poached free range organic eggs
- Smashed avocado with marinated feta & chilli oil
- Local sourdough & grain bread
- Chia seed pudding with tropical fruit
- Bircher muesli with apple
- Coconut yoghurt with granola & pineapple
- Açaí cups with banana and berries



# BREAKFAST

## PLATED BREAKFAST \$49PP

Choice of two plated breakfast dishes served alternating, accompanied with warm mini pastries and seasonal fruit. Includes juice, tea and coffee

### Grandpa BBs Toasted Granola

Whipped coconut yoghurt, slow roasted pineapple, sesame

### Sourdough Crumpets

Culcha butter, QT honey

### Acai Bowl

Summer berries, banana, Grandpa BBs toasted granola

### QT B&E

Perfectly fried free-range egg, streaky bacon, brioche bun, spiced BBQ sauce

### Buttermilk Waffles

Dulche de leche, passion fruit curd, streaky bacon, roasted peach, macadamia

### Eggs Your Way

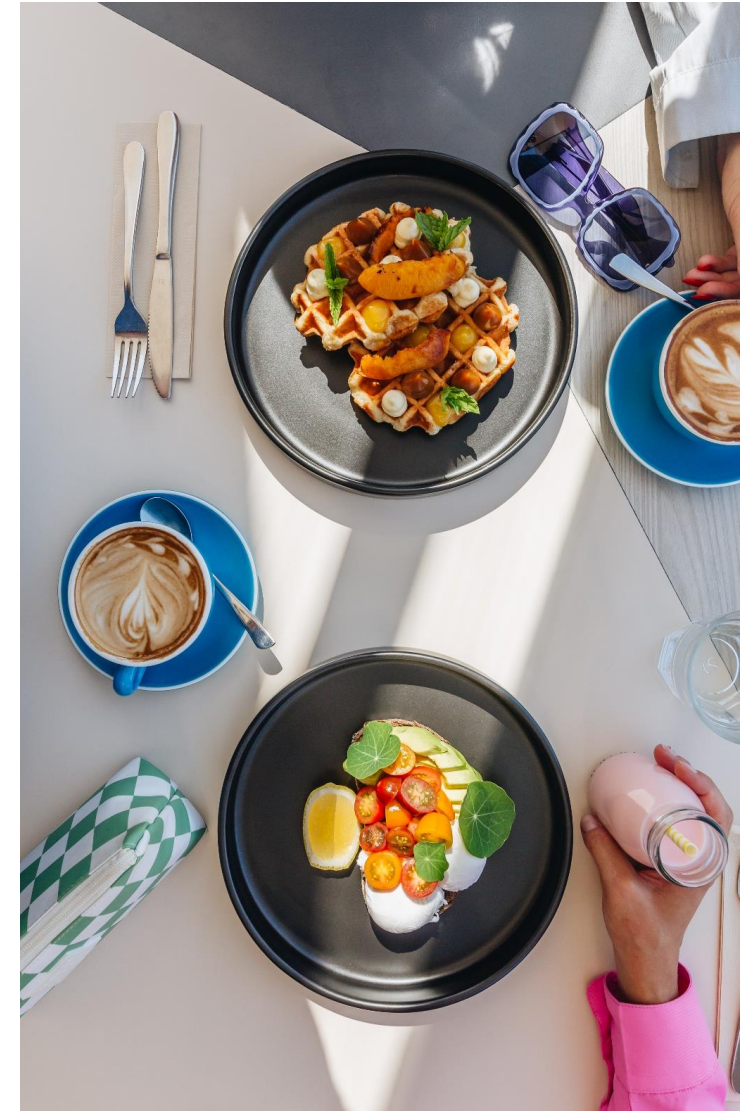
Free-range eggs, toasted sourdough

### Our Smashed Avo on Toast

Avocado, slow cooked free-range pouched egg, local sourdough, chili, edamame, pecorino, lemon

### The Ben Lomond

Dry cured streaky bacon, Zamora pork sausage, vine tomatoes, rosti, Portobello mushroom, toasted sourdough, free-range eggs your way



# DAY DELEGATE PACKAGES

## 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

## HALF DAY PACKAGE

*from \$99pp*

Main plenary room hire for half a day

Arrival tea & coffee

Chefs choice of one sweet & one savoury item for morning or afternoon tea

Chefs choice of two sandwiches, one seasonal salad, and own choice of a DIY lunch station

Full conference room set up

Conference coordination support

Instant response service during your conference

## FULL DAY PACKAGE

*from \$109pp*

Main plenary room hire

Arrival tea & coffee

Chefs choice of one sweet & one savoury item for morning & afternoon tea

Chefs choice of two sandwiches, one seasonal salad, and own choice of a DIY lunch station

Full conference room set up

Conference coordination support

Instant response service during your conference

## CHOICE OF DIY STATION

### **Taco Station**

Soft tortilla, guacamole, sour cream, pico de gallo, pulled meat

### **Poke Bowl Station**

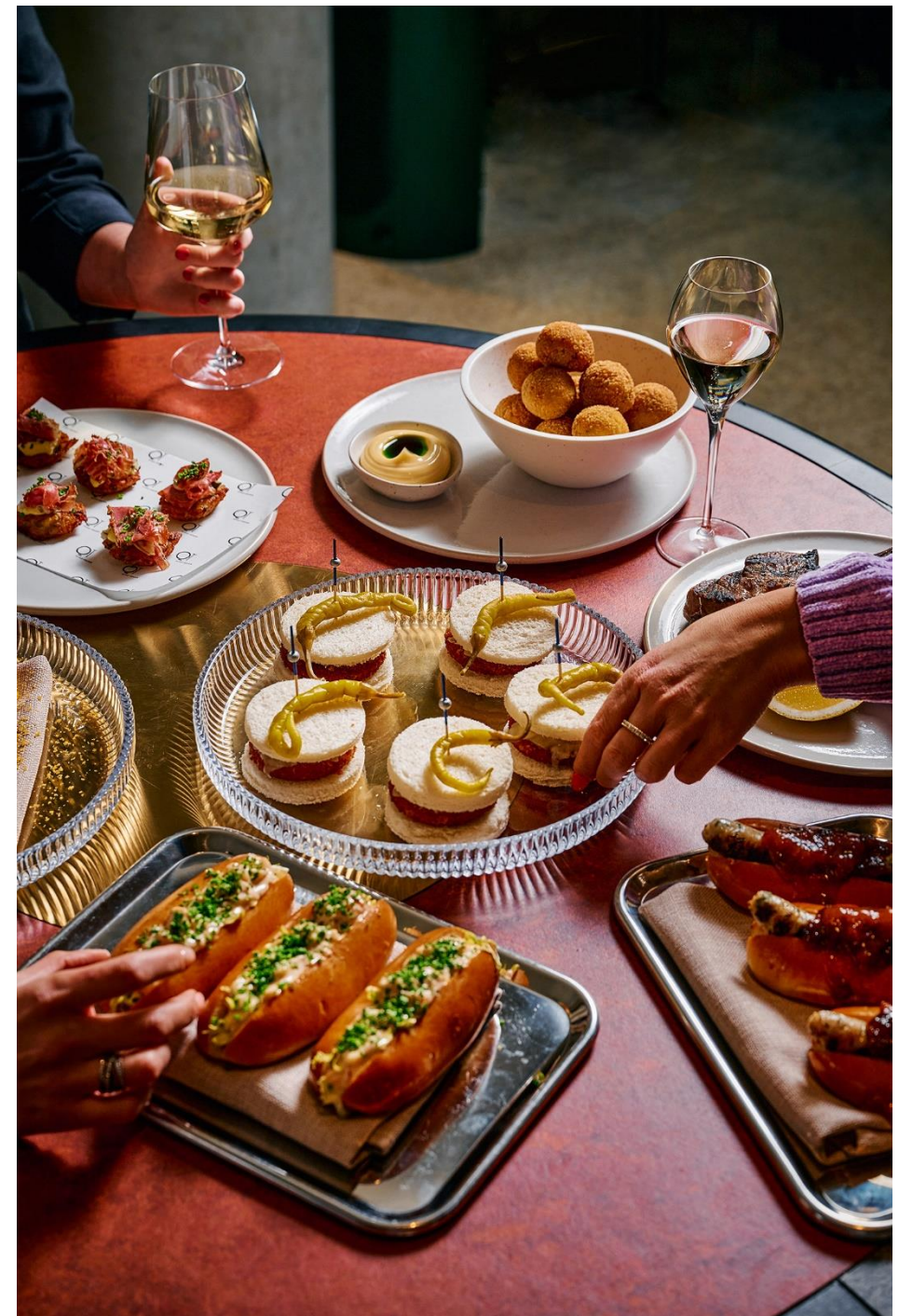
Sushi rice, wakame, soy sauce, Asian vinaigrette, nori, cucumber, pickled daikon, market fish

### **Peking Duck Station**

Hoisin sauce, pancakes, spring onion, cucumber, crispy duck, crispy shallots

### **Larb/Lettuce Cups Station**

Aromatic minced meat, fresh lettuce cups, assorted condiments, cucumber, spring onion, pickled vegetables



# SAMPLE DAY DELEGATE MENU

Chefs choice of one sweet & one savoury item for morning & afternoon tea

Chefs choice of two sandwiches, one seasonal salad, and own choice of a DIY lunch station

## Morning tea

Bocconini & cherry tomato bruschetta  
Eclairs, crème patisserie, hand piped chocolate

## Lunch

### Two Sandwiches/Wraps

Tandoori chicken, mint & coriander mayo, pickled red onion, iceberg, tortilla wrap  
Smoked chicken, bell pepper cream cheese, mesclun, sesame bagel

### One DIY Station

Poke Bowl Station – Sushi rice, wakame, soy sauce, Asian vinaigrette, nori, cucumber, pickled daikon, market fish

### One Seasonal Salad

Baby beetroot, feta whip, pine nuts, baby spinach, thyme vinaigrette

## Afternoon Tea

Smoked salmon frittata  
Assorted tart & cake station



## OPTIONAL UPGRADES

### Additional Morning or Afternoon Tea item

\$12 per person, per item

### Chia Sisters Juices & Smoothies

Superfood Drinks \$7 per drink

Superfood Smoothies \$9 per drink

### Espresso Coffee Cart Hire

From \$500 per day

### Taste of Bazaar Marketplace Lunch

Additional \$30 per person

*\*See sample menu on page 15\**

### HOT DISH ADD ONS

\$15 per person, per item

Chicken Karaage spicy mayo

Charred Lamb Ribs Gochujang glaze

Pulled Beef Brisket coriander & lime sour cream

Hoisin Glazed Pork belly

Lemon & Thyme Grilled Chicken thighs

Roasted Kumara tofu cream



# TASTE OF BAZAAR LUNCH

**\$79PP**

or \$30pp on top of the full priced  
Day Delegate package

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





## BOXED LUNCH

**\$59PP**

Chefs choice of Sandwich

Poke Bowl

Chefs choice of Salad

Seasonal fruit

Bliss ball

Granola bar

Sweet treat

Juice

# BAZAAR INTERACTIVE MARKETPLACE

**\$109PP**

Minimum numbers apply

## SAMPLE MENU

Menu is seasonal and subject to change

### ANTIPASTO

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

### COLD BAR

Tiger prawns cocktail sauce

Mt Cook salmon sashimi

Market fish ceviche

Old fashion marinated mussels

### SALADS

Baby cos, crispy chorizo, ranch, cherry tomatoes

Grain salad, brown rice, quinoa, pumpkin, pomegranate, rocket

### ASIAN SECTION

Steamed dumplings

Orange beef

Asian fried rice

Jasmine rice

### PROTEINS

Braised beef cheeks, mushroom jus

Slow cooked NZ lamb shoulder

Grilled chicken, cream of confit garlic

Miso & soy glazed Mt Cook salmon

Gochujang glazed pork belly

### SEASONAL VEGETABLES

Soy & garlic green beans

Chilli & paprika roasted kumara

Steamed broccoli, pine nuts

Potato gratin

### DESSERT STATION

Chef selection of gourmet petit fours and tarts

Soft serve with accompaniments



# 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 & coffee

## SAMPLE MENU

Menu is seasonal and subject to change

### ENTREES

Beetroot cured salmon, smoked crème fraîche, 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 & 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, hassel 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

Chocolate fondant, vanilla mascarpone, raspberry, chocolate crumble

### OPTIONAL SIDES TO SHARE

**\$5 per person, per side**

Wagyu fat roasted potatoes, crème fraîche, 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

Choice of 3 canapés (exc. substantial)

## CANAPÉ PACKAGES 2 HOUR: \$45PP

Choice of 6 canapés (exc. substantial)

## CANAPÉ PACKAGES 3 HOUR: \$55PP

Choice of 6 canapés & 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, oma 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

Karaage 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

**CRUDITÉS \$80**

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

**OYSTERS \$180**

Freshly shucked oysters served 3 different ways

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

**ANTIPASTO \$180**

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

**ASIAN \$180**

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

**SWEET TREATS \$180**

A selection of in house made desserts &amp; sweets

**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



## 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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