

DOWN TO PARTY

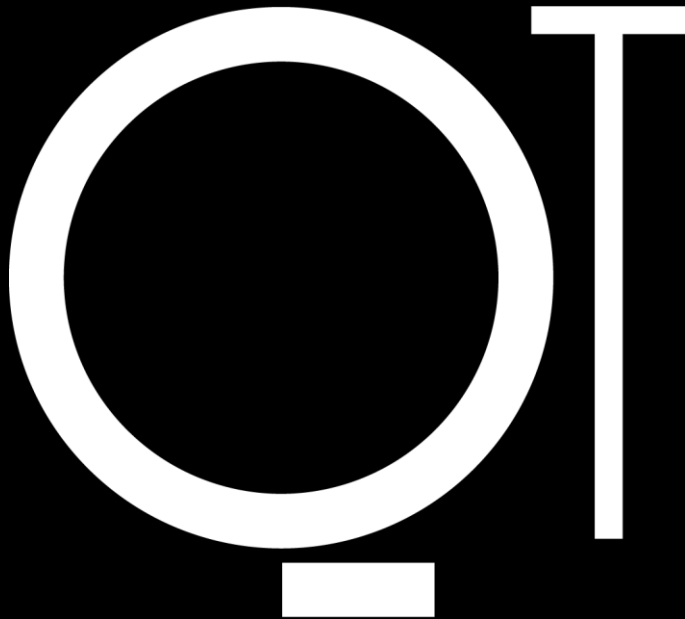
QUEENSTOWN

TO



QTHOTELS.COM

DOWN TO PARTY



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

Adrenaline eases, exhales deepen. Lakeside, a rare frequency hums in an atmosphere attuned entirely to you. Shoreline sanctuaries and deep-cushioned corners that anticipate the unspoken.

Going up? Altitude clarifies the craving for fire-kissed feasts and inky reds reflecting a mountain-shadowed dusk. Ascend further to balcony vistas, bedside mixology, and the Remarkables for company. The peaks stand at attention – not as a boundary, but a beginning.

Stay with us in an artwork that invites you to step through the frame.

Come catch your breath. Then lose it again.

PARTY ALL NIGHT



BAZAAR

Every visit to Bazaar is a little adventure – no passport required. Step into the open kitchen and you'll find colour, scent and sound dancing in every direction. From sizzling skillets to tumbling towers of dessert, it's indulgence reimagined as invitation.

Our chefs are not just artisans but storytellers, drawing inspiration from far-flung cuisines and local legends alike. The seafood? Caught just down the coast. The spice blend? Learned on recent travels. Every plate becomes a delicious detour down the world's most flavourful paths, each bite tells a tale – of oceans, orchards and the people who bring them to life.

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.





ROOFTOP AT QT

Keep climbing, up up up, until you arrive on top of the world. Below, the city hums. But here on the rooftop, you're somewhere else entirely.

The action is all happening at the bar. Why not pull up a seat and stay a while? Made for every moment: for overdue catchups with old friends and first impressions with new ones, for long lunches above the city, for something tailored just for here and now.

Start with a drink. We have a reputation for mixing, stirring and shaking the most original and unforgettable cocktails for a reason. There's a story behind every spirit.

You'll also find flavour by the forkful. Here, we offer unbuttoned and impressive classics made for sampling, grazing and sharing. There's a pride and connection to place in every bite.

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

250

COCKTAIL

NOTCH

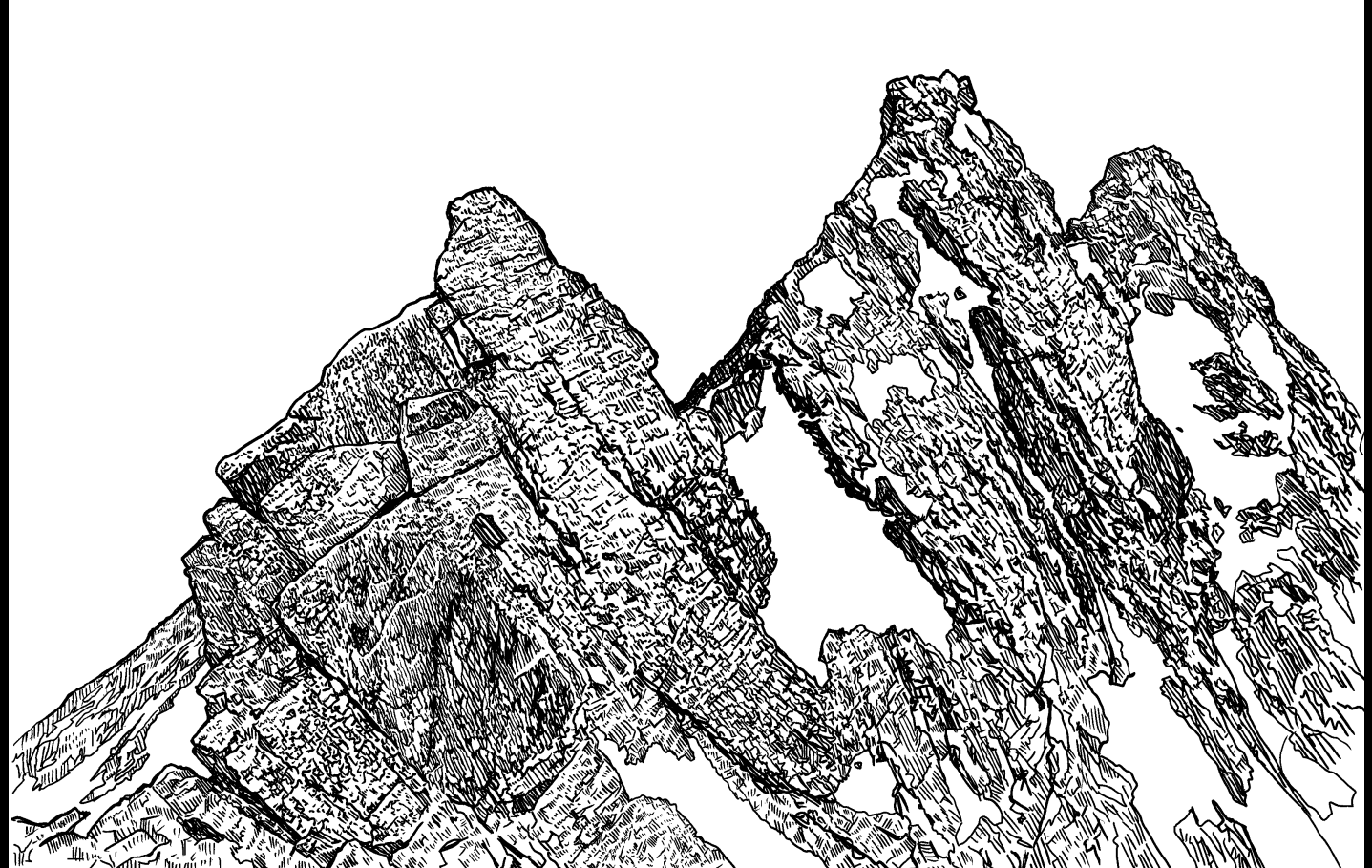
Take a breath and take it in. The scent of smoke and murmur of conversations between friends drift through the doors before you arrive at your table. There's no hurry; the slow pace is the point.

In our mountain lodge in the sky, we share venison from the nearby range and trout plucked fresh from the lake. Wild game, local catch and just-picked produce tells the real story of the South – one of hands and craft and human instinct.

The same full-bodied character pours into your glass. A robust, earthy whiskey or Negroni finished with alpine botanicals are best enjoyed in a spot near the fire, the heart of the room.

This is Queenstown on a plate: wild beauty and worldly charm. Welcome.

This inner sanctum is available for refined, intimate events for up to 60 mingling or 40 seated guests..



40

BANQUET

60

COCKTAIL

TASTE OF BAZAAR LUNCH

\$79PP

Minimum numbers apply

SAMPLE MENU

Menu is seasonal and subject to change

SALAD BAR

Gado-Gado
Insalata Greka
Salade Nicoise

SATAY

Chicken & beef skewers-peanut saucel coriander

PROTEINS

Mongolian lumina lamb
Singapore Noodles
NZ Boeuf au poivre
Free range chicken piccata
Alpine fresh Spinach & ricotta cannelloni

DESSERT

Ryder espresso Tiramisu
Tarte au citron
Hokkaido cheesecake

DESSERT STATION

Chef selection of gourmet petit fours & tarts



\$109PP

Minimum numbers apply

Menu is seasonal and subject to change

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

Chilled tiger prawns
cocktail sauce | hot sauce | lemon

Mt Cook Salmon crudo

Tuna ceviche

Market Oysters mignonette

Roasted kiphler potato salad

Caprese Salad

Greek salad

Channa Daal

Lemongrass Chicken

Assorted dumplings

Jasmin rice

Slow roasted beef

Braised NZ lamb shoulder

Free range chicken piccata

Chilli prawns

Miso glazed salmon

Green beans

Roasted potato

Broccoli & cauliflower gratin

Maple roasted baby carrots

Chef selection of gourmet petit fours and tarts, candy corner, ice-cream cups



SHARED FEASTING MENU

\$110PP

Minimum numbers apply

Shared feasting menu served
down the table

SAMPLE MENU

Menu is seasonal and subject to change

TO START

Tuna Ceviche – caper | dill | avocado

Smoked Cheese Croquettes – pickle juice mayo

Salt Roasted Organic Beets – dill | chervil | mustard
| honey | goats cheese | lavosh

Southern Station Beef Carpaccio –tomato |
nasturtium | thyme

CHARCOAL GRILL

Slow Roasted Southern Station Beef Tenderloin –
marrow | merlot | jus

10 Hr Lumina Lamb Shoulder – chive | port | jus

Wild Caught Snapper – beurre noisette | capers | dill

Fire Roasted Eggplant – macadamia | quinoa |
chive | chervil

SIDES

Cos – parmesan | cured egg | chive | pepper

Pommes aligoté – chive

Roasted Remarkable Fungi – ricotta | lemon zest |
fig molasses

SWEET

Burnt Honey Tart – yuzu | meringue

Chocolate & Canyon Stout – crème fraiche





BAZAAR PLATED MENUS

SET MENU OR 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

Seared Tuna - caper vinaigrette | dill | avocado

Gin Cured Mt Cook Salmon - crème fraîche | blood orange | chive | coral tuile

Organic Beets - goat's cherv | capers | dill | chervil | mustard | cornichon | manuka honey

Canter Valley Duck Rilette - fig | lavosh | cornichon

Smoked Fish Croquette - pickle juice mayo

Chimichurri NZ Beef - beef crackling

Wild Caught Venison Tataki - pepper | tomato dressing | caper berries

MAINS

Roasted NZ beef Tenderloin - pommes mousseline | port jus | bearnaise | remarkable mushroom duxelles

Confit Mt Cook Salmon - lemon butter | dill | roe | chive | spinach | leek

Canter Valley Duck Confit - kumara | silver beet | Grand Marnier jus | rosemary

Chicken Ballentine - sage | spinach | chicken jus | parma ham | parsnip

Braised Southern Station Beef Cheek - smoked potato puree | chive | marrow jus

Blue Cod - cabbage | chervil | mussels | bisque | | cauliflower | ice plant

Whitestone Trio Gnocchi - blue | brie | cheddar | chive | pangrattato

Lumina Lamb Rump- jus | thyme | sweet potato

DESSERTS

Crème Caramel - lemon cream

Lemon Tart - lemon puree | chantilly

70% Dark Chocolate Mousse - brioche ice cream | olive oil

Millefeuille - vanilla | caramel | pecan

Roasted Pineapple - meringue | macadamia | coconut

FANCY SOMETHING MORE? ADD TWO CHEF'S CHOICE
SIDES FOR \$10.00PP

CANAPÉ MENU

CANAPÉ PACKAGES 1 HOUR: \$25P

Choice of 3 canapés (exc. substantial)

CANAPÉ PACKAGES 2 HOUR: \$45PP

Choice of 5 canapés & 1 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

Fresh market oysters – QT mignonette

NZ beef tartar – choux | caper | cornichon |
chervil

King fish & chips – potato | dill | chive | capers

Compressed melon – Parma ham | fig vincotto

Whipped ricotta – beets | candy walnut | choux

Chilled tomato tea – basil | cucumber

Pickled daikon – nori | chilli | sesame

Gem– Whitestone blue cheese | chive | raisin
vinaigrette

HOT

Smoked cheese croquettes – pickle juice mayo

Remarkable fungi arancini – preserved lemon
mayo

Lumina lamb stix – gremolata

Caramelized leek tart – Whitestone blue |
balsamic

Cauliflower popcorn – yuzu mayo | chive

Grilled prawn – curry butter | coriander

Twice cooked octopus – salsa verde | watercress

Pork belly burnt ends – QT-BBQ

Canyon beer battered pickles – blue cheese
ranch

SUBSTANTIAL

Angus beef slider – QT-BBQ | American
cheddar

Snapper taco – watercress | lemon tartar

Lumina lamb pita – garlic | tabbouleh |
hummus

Pulled jack fruit slider – pickle | QT –
BBQ | burger sauce

Zamora pork & fennel sausage roll –
nashi ketchup



SAMPLE MENU

Menu is seasonal and subject to change

OYSTERS \$180

Market Oysters – QT mignonette

PROTEINS \$180

Angus beef slider - QT-BBQ | American cheddar

Snapper taco – watercress | preserved lemon tartar

Stix – Lunia lamb | free range chicken | southern station beef | Bay

Road peanut satay

ANTIPASTO \$180

Selection of local cheeses | Zamora cold cuts | marinated olives |
lavosh

LOCAL CHEESE \$80

Quince | lavosh | honeycomb

SWEET TREATS \$180

QT choux, cannoli, fruit tartlets

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

Minimum numbers may apply

ASIA

Thai beef salad

Japanese potato salad

Karage chicken

Dal makhani

Chilli squid

Thai red duck curry

Singapore vege noodles

Char sui pork

Steamed jasmine rice

Assorted condiments

AMERICAN

BBQ pork ribs

Low & slow brisket

Buffalo wings

Baja fish taco

cauliflower taco salsa

Corn ribs

Mac & cheese

Slaw

Chilli beans

Potato & gravy

KIWIANA

Poached Green Lipped
mussels

Baked Mt Cook salmon

Whole spit roast NZ lamb

Baked potatoes

Mustard gravy

Cumin & paprika kumara

Mixed leaf salad

Slider buns

Assorted condiments

SHARED FEASTING MENU

\$110PP

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Menu is seasonal and subject to change

TO START

Ceviche – caper | dill | avocado

Smoked Cheese Croquettes – pickle juice mayo

Salt Roasted Organic Beets – dill | chervil | mustard | honey | goats cheese
| lavosh

Southern Station Beef Carpaccio –tomato | nasturtium | thyme

CHARCOAL GRILL

Southern Station Beef Tenderloin - marrow | merlot | jus

10 Hr Lumina Lamb Shoulder - chive | port | jus

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SWEET

Burnt Honey Tart - yuzu | meringue

Chocolate & Canyon Stout – crème fraiche



PARTY STARTING PACKAGES

BEVERAGE PACKAGES

PARTY

Alan Scott Cecilia Brut NV- Marlborough
 Spy Valley Sauvignon Blanc –Marlborough
 Decibel Pinot Gris – Hawke's Bay
 Black Cottage Pinot Noir – Central Otago
 Stonecroft Crofters Syrah – Hawke's Bay

BOTTLED BEERS

Heineken range – standard, silver, zero
 Tussock Basher Tiny Pale Ale
 Corona Extra
 Orchard Thieves Apple Cider

Coca Cola range
 Chia Sisters Juices

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

LEVEL UP

Hunters Miru Miru Brut- Marlborough
 Framingham Sauvignon Blanc – Marlborough
 Kumeu Village Chardonnay – Kumeu
 Paritua Stone Paddock Rose – Hawke's Bay
 Mud House Pinot Noir – Central Otago
 Main Divide Merlot Cabernet – North
 Canterbury

BOTTLED BEERS

Heineken range – standard, silver, zero
 Tussock Basher Tiny Pale Ale
 Corona Extra
 Orchard Thieves Apple Cider

Coca Cola range
 Chia Sisters Juices

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

GO BIG

Quartz Reef Methode – Central Otago
 Dog Point Sauvignon Blanc – Malbrough
 Brookfields Bergman Chardonnay –
 Hawkes Bay
 Escarpment Pinot Gris – Martinborough
 Opawa Rose - Marlborough
 Te Kano Kin Pinot Noir – Central Otago
 Paritua Stone Paddock Cabernet Merlot –
 Hawke's Bay
 Te Mata Estate Syrah – Hawke's Bay

BOTTLED BEERS

Heineken range – standard, silver, zero
 Tussock Basher Tiny Pale Ale
 Corona Extra
 Orchard Thieves Apple Cider

Coca Cola range
 Chia Sisters Juices

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



PARTY STARTING PACKAGES

BEVERAGE PACKAGES

OPTIONAL UPGRADES

Cocktail on arrival – bespoke for your group
\$26-30pp

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*

ROOFTOP MASTERCLASSES

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

Together with the Rooftop 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.

2 HOURS | 3 COCKTAILS
\$89pp

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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