

Q T

BUSINESS UNUSUAL



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QUEENSTOWN



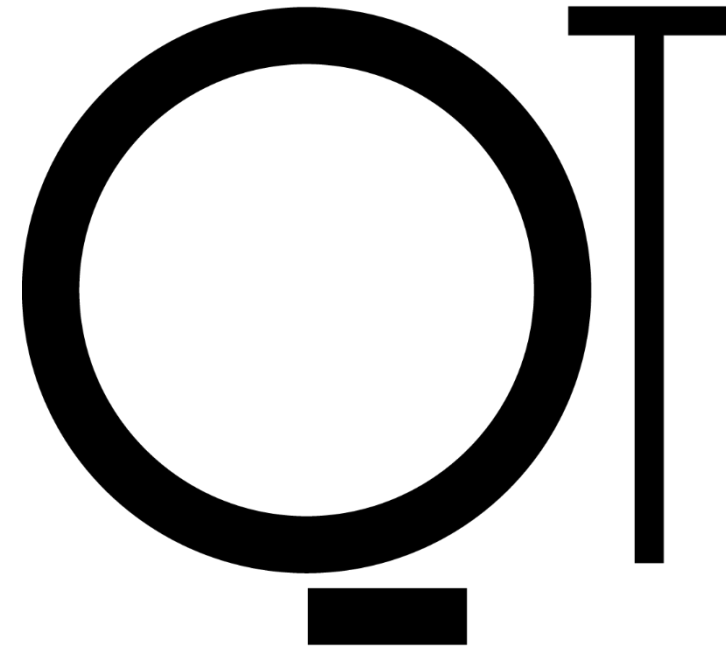
Master the meeting, flirt with formality. QT will circle your attention back to the extraordinary.

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





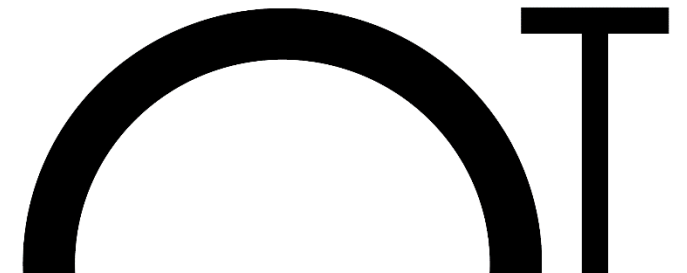
INTRODUCTION

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.



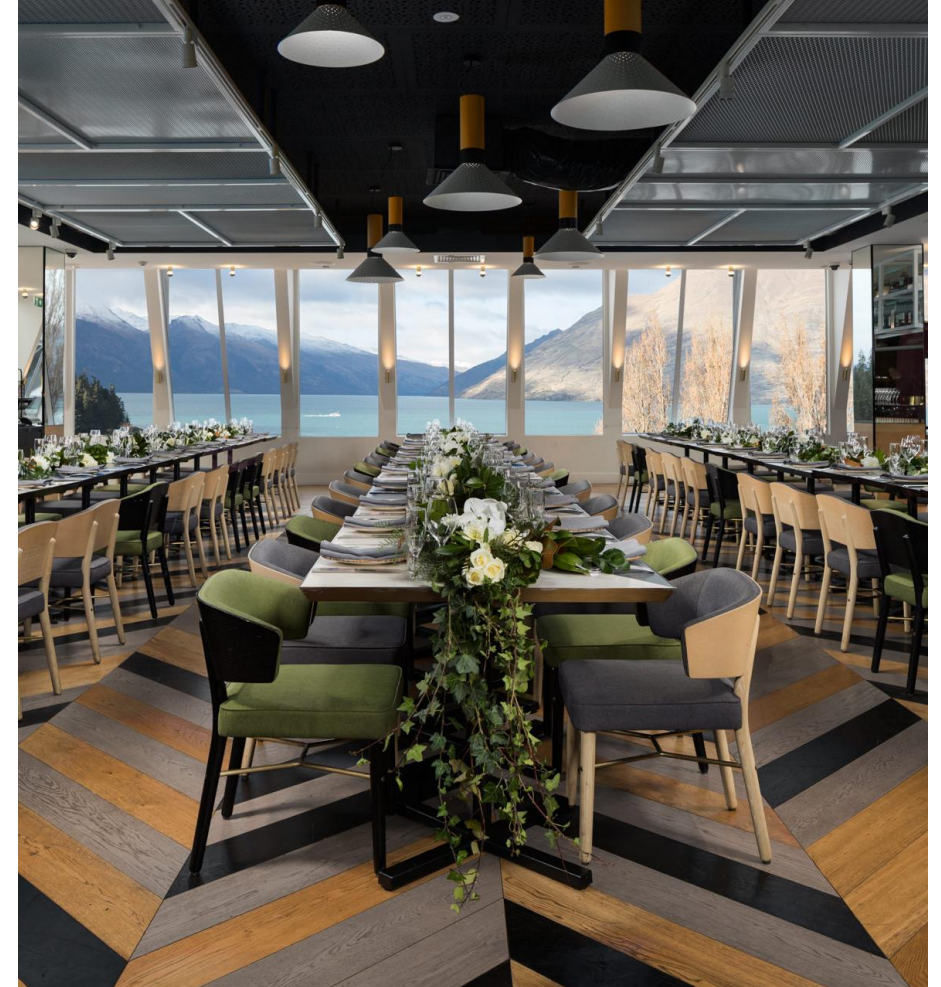
BAZAAR

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.





ROOFTOP AT QT

Day or après, catch the lift up to level six. Above the town's pulse, we've built a basecamp with a deeper bass line.

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.

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

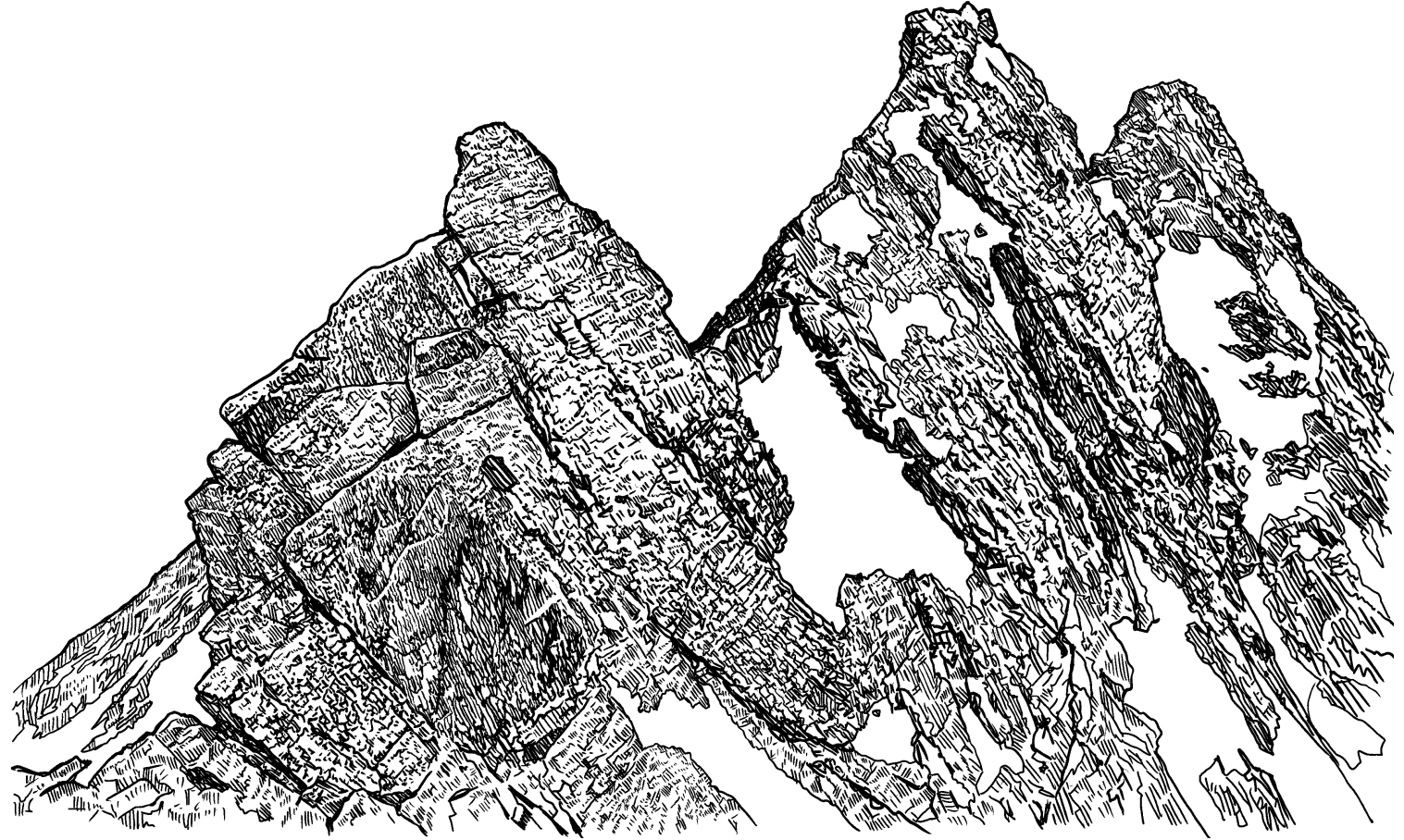
NOTCH

COMING SOON

Our new intimate style dining concept will open in October 2026. Stay tuned, this is something you'll want to visit.

For those with larger inner circles, we've carved out a space to linger in the gap. Set against the grain of timber and stone, the long table's reserved for hearty shared feasts. Bottles are passed, stories are traded, and down-home dishes make the rounds.

Available by reservation, this inner sanctum is available for refined, intimate events for up to 60 mingling or 40 seated guests. The dining space is perfectly appointed for cocktail parties and functions, cocktail master-classes, wine and whiskey tastings



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
RIDGE/DRIFT/RIPPLE	50	48	80	51	80	30	30
ASCEND	150	100	220	130	300	-	-
• ASCEND 1	110	96	180	110	250	45	50
• ASCEND 2	30	24	70	30	50	33	30
BLOOM	260	220	450	220	450	-	-
• BLOOM 1	180	150	300	150	300	45	50
• BLOOM 2	80	64	120	70	150	36	30
HAVEN	80	56	150	70	150	36	30
ROOFTOP AT QT	-	-	-	-	190	-	-
NOTCH	40	-	-	-	60	-	-
ROOFTOP AT QT & NOTCH	-	-	-	-	250	-	-
BAZAAR	175	-	-	-	250	-	-



BREAKFAST

BUFFET BREAKFAST \$55PP

Chia Sisters cold pressed juices | Tea | Coffee

Selection of fresh croissants, pastries, cakes & sweets

Seasonal Fresh Fruit

Natural & Coconut Yoghurt

Selection of Whitestone Cheeses

QT Granola

Crispy Bacon

Chia Seed Pudding Cups

Homemade Potato Rosti

Bircher Bowls

Zamora Charcuterie

Smoked Salmon & Condiments

Manuka Smoked Bacon

Zamora Pork & Fennel Sausages

Roasted Vine Ripened Tomatoes

Roasted Remarkable Fungi

Scrambled Eggs

DIY Eggs Benny

QT 10hour Slow Cooked Bean Ragout

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

BREAKFAST

GRAZING \$49PP

Ohia Sisters Juices | Tea | Coffee

Cold Pressed Juices

Seasonal Fruits

Chef's Selection of Fresh Pastries

Smoked Mt Cook Salmon | crème fraiche

Zamora Charcuterie

QT Shakshuka

DIY Eggs Benny

Manuka Smoked Bacon

Zamora Pork & Fennel Sausages

Roasted Vine Ripened Tomatoes

Grilled Remarkable Fungi

10hr Slow Cooked Bean Ragout



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

Granola Parfait

QT dark chocolate granola | natural yoghurt | seasonal fruits

QT Bircher Bowl

Toasted coconut | mixed nuts & seeds | seasonal fruits

Acai Bowl

Seasonal fruits | Rooftop honey | toasted oat clusters

Eggs Benny

English muffin | hollandaise | triple-smoked ham | spinach

Avo Toast

Sourdough | onsen egg | crème fraiche | chive

Remarkable Fungi

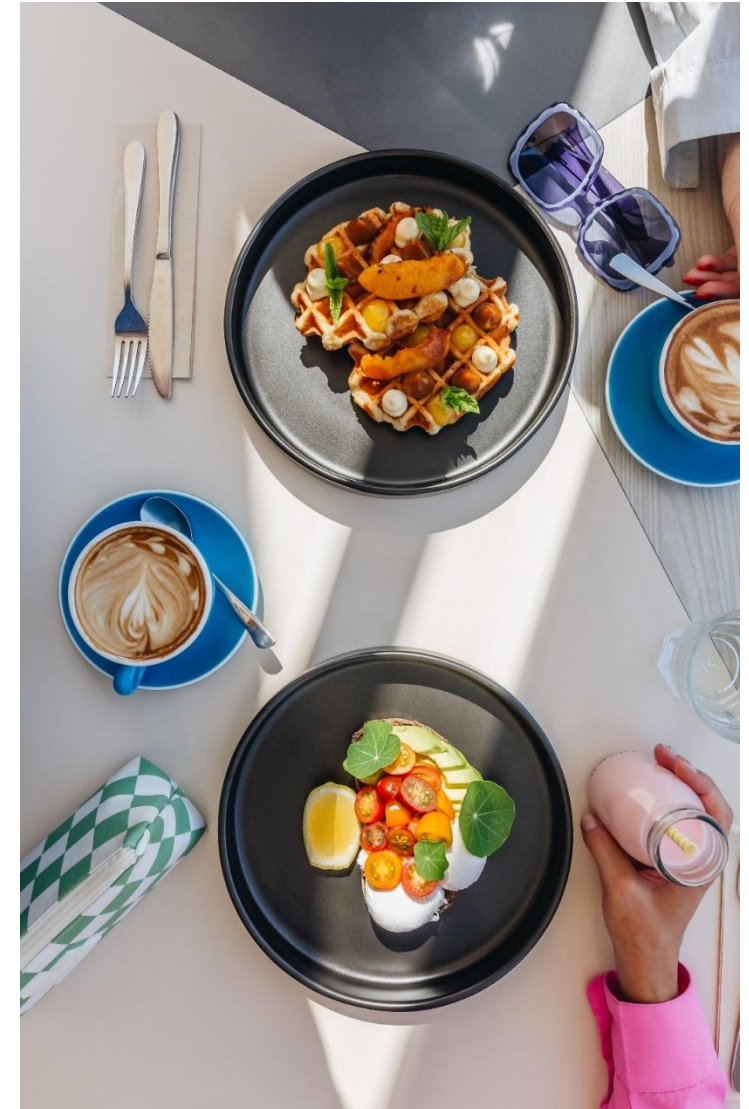
Onsen egg | truffle hollandaise | ricotta | crumpet

Mt Cook Salmon Gravlax

English muffin | dill | spinach | hollandaise

BREAKFAST PLATTERS \$140 EACH

Seasonal fruit \$50
Warm croissants
Warm macadamia croissants
French pastries
Breaky sliders



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.

Daily menus.

Minimum spends apply per venue.

HALF DAY PACKAGE

from \$99pp

- Main plenary room hire for half a day
 - Arrival tea & coffee
- Daily rotating sweet & savoury items for morning or afternoon tea
- Two daily salads, one daily hot protein, one daily hot vegetarian, one daily dessert, one daily seasonal fruits
 - 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
- Daily rotating sweet & savoury item for morning & afternoon tea
- Two daily salads, one daily hot protein, one hot vegetarian, one daily dessert, one daily seasonal fruits
 - Full conference room set up
 - Conference coordination support
- Instant response service during your conference



MONDAY'S DAY DELEGATE MENU

OUI, CHEF

MORNING TEA

Burnt butter & chocolate madeleines
Mt Cook smoked salmon, dill & crème fraîche

LUNCH

Lyonnaise Salad
Salad Nicoise
NZ Boeuf au Poivre
Riste d'aubergine
Tarte au Citron
Seasonal Fruit Platter

AFTERNOON TEA

QT Choux
Spinach & Goat's Cheese Frittata





TUESDAY & SATURDAY'S DAY DELEGATE MENU

THAT'S AMORE

MORNING TEA

Orange & Ricotta Zepploe
Bocconcini Fritti

LUNCH

Caprese Salad
Insalata Freka
Free-range Chicken Piccata
Alpine Fresh Spinach & Ricotta Cannelloni
Ryder Espresso Riramisu
Seasonal Fruit

AFTERNOON TEA

Assorted Cannoli
Zamora Pork & Fennel Tomasini

WEDNESDAY & SUNDAY'S DAY DELEGATE MENU

KIWI AS

MORNING TEA

Jam Drops
Whitestone Livingstone Cheese Scones I salted butter

LUNCH

Kumara Salad
Iceberg Salad
10 hr Braised Lumina Lamb Shoulder
Alpine Fresh Kale & Basil Pesto Fusilli
Seasonal Fruit Pavlova
Seasonal Fruit

AFTERNOON TEA

QT Fudge
Kumara & Buffalo Feta Fritters





THURSDAY'S DAY DELEGATE MENU

OLE, OLE

MORNING TEA

Magdalenas
Croquetas de Boletus

LUNCH

Pipirrana Salad
Patatas Bravas with Zamora Chorizo
NZ Beef Ibondigas
Pistu Manchego
Crème Catalana
Seasonal Fruit Platter

AFTERNOON TEA

Tres Leches
NZ Beef Empanadas

FRIDAY'S DAY DELEGATE MENU

WOK THIS WAY

MORNING TEA

Pandan Chiffon Cake
Onion Baji with Mint Chutney

LUNCH

Sua Long Hai
Gado Gado
Mongolian Lumina Lamb
Singaporean Noodles
Hokkaido Cheesecake
Seasonal Fruit Platter

AFTERNOON TEA

Thai Tea Choux Bun
Gai Ping with Nam Jim Jew



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 LUNCH

\$79PP

or \$20pp on top of the full priced
Day Delegate package

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 sauce | coriander

PROTEINS
Mongolian Lumina Lamb
Singaporean Noodles
NZ Boeuf au Poivre
Free-range Chicken Piccata
Alpine Fresh Spinach & Ricotta Cannelloni

DESSERT
Ryder Espresso Tiramisu
Tarte au Citron
Hokkaido Cheesecake
Seasonal Fruit





BOXED LUNCH

\$59PP

Your choice of salad

- Hail Caesar
- Alpine Fresh Rocket Greek Salad
- Greek Salad
- Alpine Fresh Spinach Salad
- Heirloom Tomato Salad

Your choice of sandos & wraps

- The Reuben
- Confit Free-range Chicken Wrap
- Roasted NZ Beef Baguette
- Alpine Fresh Organic Veggie Wrap
- Mt Cook Smoked Salmon Bagel

Your choice of sweet treat

- QT Choux
- Burnt Honey Tart | yuzu
- Qt Brownie | walnuts | 70% dark chocolate
- Frangipanni Tart | seasonal fruit

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

Chilled Tiger Prawns
cocktail sauce | hot sauce | lemon

Mt Cook Salmon Crudo

Tuna Oeviche

Market Oysters
mignonette

SALADS

Roasted Kipfler Potato Salad

Caprese Salad

Greek Salad

ASIAN SECTION

Channa Daal

Lemongrass Chicken

Assorted Dumplings

Jasmine Rice

PROTEINS

Slow Roasted Beef

Braised NZ Lamb Shoulder

Free-range Chicken Piccata

Chilli Prawns

Miso Glazed Salmon

SEASONAL VEGETABLES

Green Beans

Roasted Potato

Broccoli & Cauliflower Gratin

Maple Roasted Baby Carrots

DESSERT STATION

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



PLATED MENUS

Set Menu or 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

Seared Tuna - caper vinaigrette | dill | avocado

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

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

Canter Valley Duck Rillettes – fig | lavosh | cornichon

Smoked Fish Croquette - pickle juice mayo

Chimichurri NZ Beef – beef crackling

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

MAINS

Slow 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

SHARED FEASTING MENU

\$110PP

Minimum numbers apply
Available for groups of 8+

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

Southern Station Beef Tenderloin - marrow | merlot | jus

10hour 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



CANAPÉ MENU

CANAPÉ PACKAGES 1 HOUR: \$25PP

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 – Lumina 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

Singaporean Vege Noodles

Char Sui Pork

Steamed Jasmine Rice

Assorted Condiments

AMERICAN

BBQ Pork Ribs

Low & Slow Brisket

Buffalo Wings

Baja Fish Taco

Corn Ribs

Mac & Cheese

Slaw

Chilli Beans

Potato & Gravy

KIWIANA

Poached Green Lipped Mussels

Baked Mt Cook Salmon

10hour Slow Cooked NZ Lamb

Twice-cooked Potatoes

Cumin & Paprika Kumara

Mixed Leaf Salad

Slider Buns

Assorted Condiments

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 - Standard, Silver, Zero
 Canyon - 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
4 HOURS \$69pp

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 - Standard, Silver, Zero
 Canyon - 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 - Marlborough
 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 - Standard, Silver, Zero
 Canyon - 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



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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