



CONFERENCE AND EVENTS PACKS

VENUE CAPACITIES

	Theatre	U-shape	Classroom	Cocktail	Boardroom	Cabaret	Banquet	Ceiling height	Area
Von	80	30	51	-	30	48	-	2.4m	94m ²
Dart (dividable)	30	15	-	-	12	-	-	2.4m	94m ²
Rees (dividable)	30	15	-	-	12	-	-	2.4m	47m ²
Queenstown	180	45	110	250	50	96	110	2.8m	195m ²
Wakatipu	70	33	30	50	30	24	30	2.5m	61m ²
Queenstown + Wakatipu	220	-	130	300	-	100	150	2.5m	256m ²
Coronet	300	-	150	300	-	150	180	2.7m	257m ²
Remarkables	120	36	70	150	30	64	80	2.7m	149m ²
Coronet + Remarkables	450	-	220	450	-	220	260	2.7m	406m ²
Clancy's	150	36	70	150	30	56	80	2.7m	130m ²
Reds Bar	-	-	-	190	-	-	-	3.1m	251m ²
Reds Private Room	-	-	-	60	22	-	32	3.1m	97m ²
Reds Bar + Reds Private Room	-	-	-	250	-	-	-	3.1m	348m ²
Bazaar	-	-	-	-	-	-	175	2.8m	275m ²



DAY DELEGATE PACKAGE

Minimum 20 delegates

The set-up of the room can be tailored to your requirements

Plenary room hire

Arrival coffee & tea

Morning tea and/or afternoon tea

Lunch

Full conference room set up

Water and mints

Writing pads and pens for each delegate

Instant response service during your conference

Conference coordination support during the lead up to your conference

HALF DAY PACKAGE ALSO AVAILABLE

BREAKFAST

EXCLUSIVE CONTINENTAL BREAKFAST \$20PP

Minimum 20pax

Seasonal fresh fruit platters, spiced yoghurt, berry compote
Croissants, Danishes and muffins, with thyme honey and preserves
Cereals with full cream, skim and soy milk
Fruit juices and smoothies
Freshly brewed coffee and leaf teas

EXCLUSIVE BUFFET BREAKFAST \$35PP

Minimum 20 pax – maximum 100 pax

Seasonal fresh fruit platters, spiced yoghurt, berry compote
Croissants, danishes and muffins, with thyme honey and preserves
Cereals with full cream, skim and soy milk
Scrambled and fried eggs
Smoked bacon and pork chipolatas
Hash brown, house made beans, field mushroom, vine tomatoes
Daily fresh sourdough and ciabatta
Fruit juices and smoothies
Freshly brewed coffee and leaf teas

Additional add ons - \$8 each per person

Zucchini and hot smoked salmon tarts with ricotta
Cinnamon spiced French toast, banana, and maple syrup
Buttermilk pancakes, honeycomb butter and strawberries

*Tailored breakfast packages (including boxed options)
also available upon request.

COFFEE BREAKS

\$15per person, or included in the Day Delegate Package

SWEET

Muffins: apple, berry or chocolate
Apple and walnut tea loaf
Mini lemon meringue tarts
Assorted croissants: plain, dark chocolate and mandarin, white chocolate and raspberry
Assorted danishes: apple lattice, cinnamon swirl, pain a la crème, pain al la chocolate
Assorted cookies: milk chocolate chip, coconut rocher, white chocolate chip
Blueberry yoghurt pots, granola and coconut GF
Seasonal fruit platters V/Vegan/DF/GF
Doughnuts: berry, apple, caramel, chocolate
Chia and coconut jars with mango and blueberries V/Vegan/DF/GF

SAVOURY

Sweetcorn fritters, onion jam, harissa V/GF
Truffle sausage rolls DF
Mini croissants, smoked ham and swiss
Savoury scones
Seasonal fruit platters V/Vegan/DF/GF
Chorizo and goat's cheese tart, semi dried tomato pesto V/GF
Spanish style frittata GF
Vegetable samosas, fruit chutney V
Spinach, pinenut and ricotta filo, dukkah yoghurt V
Assorted mini pies; beef bolognaise, butter chicken, Moroccan lamb and peppered beef
Assorted mini quiches; tomato and chive, spinach and feta





DAY DELEGATE LUNCHES

Minimum 20pax

Please select 4 sandwiches and 2 salads - \$35 per person, or included in the Day Delegate Package

Optional extra of \$5 per person for chef's selection of sweet treats.

SANDWICHES

On a selection of baguettes, bagels, multigrain and Turkish. All sandwiches can be GF on request.

Smoked salmon, rocket, dill crème fraîche, capers

Mixed Mediterranean veg, garden leaves, ricotta V

Local salami and ham, heirloom tomato, asiago, rocket, kewpie mayo

Marinated Tuna, crisp iceberg, sundried tomato

Avocado, alfalfa, goat's cheese V

Zaatar crusted chicken, olive pesto, baby cos, tomato, red onion DF

Roast beef, horseradish mayo, salted cucumber, mixed leaves

NY style pastrami, house pickle, pickled cabbage, Dijon, gruyère

Jerk chicken, pineapple salsa, house slaw

Hot smoked pork, avocado, lettuce, tomato DF

SALADS - ALL VEGETARIAN

Asian slaw, peanuts, scallions, lime and coriander dressing DF/GF

Semi dried tomato, olives, spinach, roasted peppers, and pesto pasta

Quinoa, pumpkin, spinach, preserved lemon, feta, dukkha DF/GF

Fried Agria potato, yuzu, sesame, scallions, kewpie mayo

House chopped salad DF/GF

Salt baked baby beetroot, goat's cheese, walnut, rocket, beet leaves DF/GF

Baby cos, seeds and nuts, buttermilk dressing DF/GF

Caramelized pumpkin, corn and lentils, dill yoghurt dressing DF/GF

Roasted winter vegetable salad, herbs, mixed leaves, labna DF/GF

HOT OPTIONS

Hot dishes are an extra \$7.50 per person

Wagyu beef lasagne, mushroom ragu, béchamel, parmesan

Zaatar rubbed chicken thighs, apricot spiced couscous DF

Traditional Lamb Korma, toasted almonds, coriander, yoghurt, fragrant rice

Braised merino lamb shoulder, parmesan polenta, balsamic, rosemary GF

Chickpea, squash, tomato and baby spinach curry, coconut, curry leaves V/DF/GF

Prawn, squid and octopus laksa, rice noodles, coriander, mung beans DF/GF

Chicken san choy bao, crisp baby cos, roasted peanuts and sambal

Harissa rubbed porchetta, spiced apple puree, duck fat potatoes



TASTE OF BAZAAR LUNCH

Minimum 30 pax

\$45 per person or a \$10 surcharge on top of the day delegate package

Example menu only

From the garden

Baby cos, seeds and nuts, buttermilk dressing
Roasted beetroot, blue cheese, walnuts, mustard cress

From the bakers oven

Freshly baked sourdough, focaccia's, and baguettes
House butter
Extra virgin olive oil

Cheese and charcuterie

Local cheese and charcuterie selection, condiments, lavosh

From the fire

Smoked ham hock and corn veloute
Paella Valenciana
Salt baked whole salmon
24 hour beef cheek, parmesan polenta, button mushrooms
Butter chicken, fragrant rice

Vegetables

Duck fat potatoes, aromatic salt
Butternut pumpkin, dukkah, burnt butter, sage

Sugar slab

Caramel slice and vanilla slice
Strawberry shortcakes
Chocolate fudge brownie
Dark chocolate and mandarin ecalirs
Mini Pavlovas with crème Chantilly and berries
Fruit platters

FRESH SEAFOOD SECTION
AVAILABLE ON REQUEST



BOXED LUNCH

\$35 per person

Minimum 20pax

NY style pastrami, house pickle, pickled cabbage, dijon and gruyere

House chopped salad

Piece of seasonal fruit

Nutty cocoa ball

Apricot pumpkin seed and cranberry muesli bar

Mini muffin

Fruit juice or still bottled water

OR

Zaa'tar crusted chicken, olive pesto, baby cos, tomato, red onion

Asian slaw, peanuts, scallions, lime and coriander dressing

Piece of seasonal fruit

Bliss ball

Gingerbread granola bar

Mini doughnut

Fruit juice or still bottled water



BAZAAR PRIVATE DINING

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, or for a more petite treat, group bookings can be made for between 10 and 150 guests. Exclusive use of Bazaar can be arranged for large groups starting from \$79 per person.



BAZAAR INTERACTIVE MARKETPLACE

Minimum of 30 pax | \$79 per person

Example menu only. Available in function rooms, served banquet or buffet style.

From the sea

North Queensland prawns

From the garden

Baby cos, seeds and nuts, buttermilk dressing

Prawn, fennel, blood orange risoni

Fried potato, radish, herbs, house smoked salmon

From the baker's oven

Freshly baked sourdough, focaccias and baguettes

House butter

Extra virgin olive oil

Street hawker bar

XO prawn and squid udon noodles

Butter chicken, fragrant rice

Prawn hargow, ginger soy

Charcuterie

Local charcuterie, cornichons, pickled onions, marinated olives

Local and imported cheese selection, fresh and dried fruit and house lavosh

From the fire

Smoked ham hock and corn veloute

Coffee rubbed brisket, house bbq sauce, pico de gallo, pickles, tortillas

Pineapple and dark rum glazed ham

Salt baked salmon with lemon and fennel

Pulled lamb leg, yoghurt, sumac, chickpeas, mint

Vegetables

Duck fat potatoes, aromatic salt

Broccolini, sunflower seeds, miso, lime

Butternut pumpkin, dukkah, burnt butter, sage

Sugar slab

Lemon meringue tart

Classic lemon tart

Passionfruit cheesecake

Chocolate fudge brownie

Mini pavlovas with crème Chantilly and seasonal fruit

Kiwifruit panna cotta with macerated strawberries



BBQ GRILL MARKETPLACE

Minimum of 30 pax

\$49 per person

Example menu only. Available in private function rooms.

To start

A selection of artisan breads | Herb butter, olive oil, dukkah

Salads

Fresh seasonal leaves, QT garden herbs, palm sugar dressing V/DF/GF

Minted pea, preserved lemon, goat cheese, chilli V/GF

Black quinoa, roast carrot, smoked ricotta, herbs, pecans V/GF

Roast vegetable salad, spinach, vine tomato, sherry glaze V/GF/DF

Chargrill

Artisan sausage selection

Soy, mirin, sesame glazed salmon fillets

Jamaican jerk chicken

Flank steak with chimichurri

Bourbon glazed pork spareribs

Condiments

Burnt pineapple salsa

Wood fired duck fat potatoes

Additional items available on request.

PLATED MENUS

Minimum of 30 pax, maximum 175 pax. *Example menu only.*
Available in private function rooms.

2 COURSES

Your choice of either entrée and main or main and dessert
served alternatively \$62 per person

3 COURSES

Your choice of entrée, main and dessert served alternatively \$72 per person

Entrees

Farmhouse terrine, cornichons, figs, toasted brioche

Carrot and courgette fritters, young rocket, spiced yoghurt dressing

Carpaccio of Fiordland venison, wild mushroom, coriander, sesame & ginger dressing

Marlborough salmon tartare, cucumber, wasabi, lime and lavosh

Heirloom tomato caprese, buffalo mozzarella, balsamic, basil

Pressed merino lamb shoulder, house ricotta, mint, garden peas, chickpea

Flash fried squid, roasted peppers, black garlic aioli

Chargrilled prawns, mascarpone polenta, sorrel

Wood fired duck fat potatoes

Mains

Angus rib eye, duck fat agria, broccolini, smoked bone marrow butter

Pork cutlet, carrot puree, salsa verde, burnt butter crumb

Wood roasted chicken breast, mushroom, truffle dauphinoise, baby spinach, garden herbs

Market fish, Cipollini's, beans, confit tomato, lemon beurre blanc

Lamb rump, grilled cos, peas, bacon, rosemary jus

Slow cooked Wakanui short rib, cassereci, gremolata, parmesan

Wild mushroom, lemon thyme, black truffle and mascarpone risotto

Roast butternut, baked ricotta, pine nut, preserved lemon, sage



Desserts

Coconut parfait, sesame tuille, mango sorbet and coconut chips

Potted vanilla bean cheesecake, pineapple textures and milk crumble

Blueberry panna cotta, white chocolate snow and dark chocolate pearls

Layered chocolate mousse, cherry gel, mint ice cream and chocolate textures

Smashed pavlova with berries, chantilly and mint

Lemon meringue pie with double cream

Vegan chocolate cake with peach compote, basil and lemon sorbet

Sticky date pudding with butterscotch sauce and hokey pokey ice cream



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.

CANAPÉ SELECTION

COLD

- Market ceviche, avocado, lime, coconut, coriander (DF,GF)
Pacific half shell oyster, shallot, cabernet mignonette (DF,GF)
House smoked salmon blini, lemon crème fraîche, fried capers
Mt Cook salmon, cucumber, lime, wasabi (DF)
Confit duck, hoisin glaze, pickled cucumber, coriander (DF)
Beef tartare, pickled mushrooms, egg yolk (DF)
Rare sliced venison, smoked cherry relish, horseradish cream, crisp bread
Vietnamese lettuce cups, spiced peanut sauce (V,GF,DF)
Heirloom tomato with mozzarella & basil on crostini (V)
Pumpkin, feta, pine nut and sage tartlets (V)
Smoked salmon, parmesan wafer, crème fraîche (GF)
Yellow tail sashimi with green chilli, shallot, pickled garlic, garlic soy dressing (GF, DF)
Beef carpaccio on a parmesan crisp with balsamic pickled daikon (GF)

HOT

- Coconut crumbed prawns, lime and chilli dressing (DF)
Salt and pepper squid, kewpie
Prawn hargow, black vinegar dressing (DF)
Lamb kofta, cumin yoghurt (GF)
5 spice pork belly bites, plum sauce
Short rib wonton, blue cheese, field mushroom
"Popcorn" chicken, lime aioli
Wild mushroom risotto cake, lemon thyme, black truffle (V,GF)
BBQ pork buns, ginger soy
Pork and truffle pinwheels, pickled fennel (DF)
Seared scallop with lemon and ginger dressing, pork crackling, coriander (GF, DF)

SWEET

- Chocolate ganache tarts (V)
Raspberry and lemon tartlets, torched meringue (V)
Mixed eclairs (V)
Loaded doughnuts (V)

CANAPÉ PACKAGES

ONE HOUR

\$20 per person
2 cold, 1 hot

TWO HOURS

\$35 per person
3 cold, 3 hot

\$45 per person
3 cold, 3 hot, 1 substantial

\$60 per person
3 cold, 3 hot, 1 substantial, 1 food station



CANAPÉ SELECTION



SUBSTANTIAL CANAPÉS

Achiote chicken taco, pica de gallo, avocado, sour creme
Chicago dogs, mustard, pickles, fried onions, ketchup (DF)
Beef brisket sliders, onion pickle and smoked bbq sauce
Battered market fish, crinkles, sauce gribiche
Pork bao, pickles, hoisin, kewpie, coriander
Spit roast lamb roll, slaw, meat juices

FOOD STATIONS

Minimum 30pax – max 100pax,.Live stations will run for 2 hours

- Kiwi Spit Roast Lamb \$35pp**
House salad range, fresh bread, meat juices, mint sauce
- Antipasto Table \$35pp**
Local salumi and cheeses, condiments, fruit and bread
- Dessert Corner \$25pp**
Sweet treats, lollies and signature surprises

PLATTERS

- 1 platter feeds 4-6 people**
- Charcuterie Platter \$40**
Cured meat selection, local and imported cheese, condiments, freshly baked bread
- Dumplings and buns \$40**
Chilli oil, sesame, soy
- Salt and pepper calamari \$40**
Lime aioli, Sichuan pepper
- Robata Skewers \$40**
Free range chicken with satay sauce and marinated beef
- Crudites \$40**
Raw and cooked vegetables, dips, nuts and olives (V)
- Sweet Treats \$40**
A chef's selection of signature sweets

BEVERAGE PACKS

THE LOCAL

1 hour - \$34 per person
2 hours - \$46 per person
3 hours - \$62 per person
4 hours - \$68 per person

House Wine Selection

Pinot Noir
Pinot Gris
Sauvignon Blanc
Chardonnay

Tap Beers

Monteiths Pilsner
Export Gold
Black Dog Chomp

Coca Cola Range



THE INTERCONTINENTAL

1 hour - \$36 per person
2 hours - \$49 per person
3 hours - \$64 per person
4 hours - \$73 per person

House Wine Selection

Prosecco
Pinot Noir
Pinot Gris
Sauvignon Blanc
Chardonnay

Tap Beers

Monteiths Pilsner
Export Gold
Black Dog Chomp

Bottled Beers

Heineken
Tiger Crystal

Coca Cola Range

THE GLOBAL

1 hour - \$45 per person
2 hours - \$56 per person
3 hours - \$68 per person
4 hours - \$80 per person

Premium Wine Selection

Prosecco
Central Otago Pinot Noir
Central Otago Pinot Gris
Marlborough Sauvignon Blanc
Australia Shiraz

Tap Beers

Monteiths Pilsner
Export Gold
Black Dog Chomp

Bottled Beers

Heineken
Tiger Crystal

House Spirits

Skyy Vodka
Haymans London Dry Gin
Mount Gay Eclipse Rum
Santiago Carta Blanca Rum
Old Forrester Bourbon
Whyte & Mackey Whiskey

Coca Cola Range

THE ICONIC

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

REDS MASTERCLASS

\$75 per guest
one hour | three cocktails

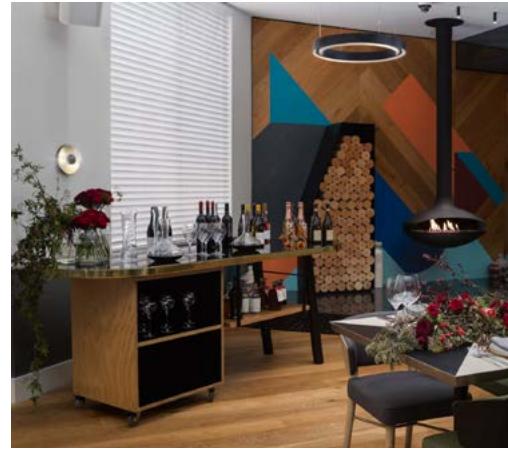
Explore the method behind the mixology with our famous Reds bartenders, hands on. Satisfy your own thirst and walk away with an unforgettable experience (well, we'll see after three cocktails).

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.*



Venues where tap beer is unavailable, an equivalent bottled beer will be substituted



REDS PRIVATE ROOM

Available by reservation, this inner sanctum is available for refined, intimate events for up to 60 mingling or 30 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.

PLATED MENUS AT REDS

TWO COURSES | \$70 per person includes 2 sides | **THREE COURSES | \$90 per person** includes 2 sides

Extra sides \$15 per bowl (feeds 4)

Entrees

- Buffalo mozzarella, heirloom tomato, basil, fig balsamic, crostini
- Confit Mt Cook salmon tartare, fennel pickle, salmon roe
- Seared scallops, cauliflower, pancetta, truffle
- Fiordland venison, smoked tomato, black pepper grissini
- Cauliflower soup, blue cheese beignets, honey truffle
- Bruschetta 3 ways, red onion caramel goat cheese, green pea pesto feta, prosciutto blue cheese
- Gnocchi, sweet leeks, wild mushroom, parmesan, truffle foam
- Stuart Island octopus carpaccio, chorizo, green beans, caper

Mains

- Te Mana lamb rack, green pea, confit garlic, goats cheese, rosemary jus
- Mt Cook salmon, fennel puree, shaved fennel, artichoke
- Canter valley duck breast, gai larn, five spice dressing, fried garlic
- Fiordland venison fillet, carrot textures, baby leeks, black cherry
- Market fish, white bean, confit tomato, shaved fennel
- Wild mushroom risotto, thyme mascarpone, black garlic
- Corn fed chicken, truffle potato cake, confit shallot, brown chicken jus
- Courgette, red onion caramel tarte tatin, rocket, parmesan

Sides to share

- Artisan bread rolls, dhukka, extra virgin oil, butter
- Wood roasted pumpkin, goat cheese, walnut
- Garden salad, radish, cherry tomato, white balsamic
- Broccoli, red chilli, oyster sauce, crispy shallot
- Duck fat roasted potatoes, rosemary, red onion jam
- Fennel, courgette, feta, pine nuts
- Crinkle fries, truffle salt

Desserts

- Vegan chocolate cake, peach compote, vanilla bean ice cream
- Salted vanilla parfait, sesame tuile, caramel ice cream
- Yuzu meringue, black pepper tart, basil cream
- Lemon verbena mousse, apricot gel, apricot biscuit
- Rose panna cotta, blackberry textures, white chocolate pearls
- Chocolate mousse, earl grey ganache, chocolate wafer



STAY & PLAY AT QT QUEENSTOWN

Incomparable views over the crystal clear Lake Wakatipu and breathtaking peaks of the Southern Alps set the scene at QT Queenstown.

Sitting pretty in nature's playground, the lush lakeside resort emulates nostalgic alpine and après-ski ambiance – perfect for the pleasure seeking adventurer.

Get your luxury with a side of signature QT quirk in your new favourite place to stay and play in the stunning Southern Alps.

Luxury comfort meets contemporary décor across 69 stunning boutique guest rooms created by renowned designer Nic Graham. With signature QT Gel Beds, too-many-threads-to-count linen, marble bathrooms and an imaginative mini bar – welcome to your new favourite place.

