

OT QUEENSTOWN

ALL.LOVED.UP.





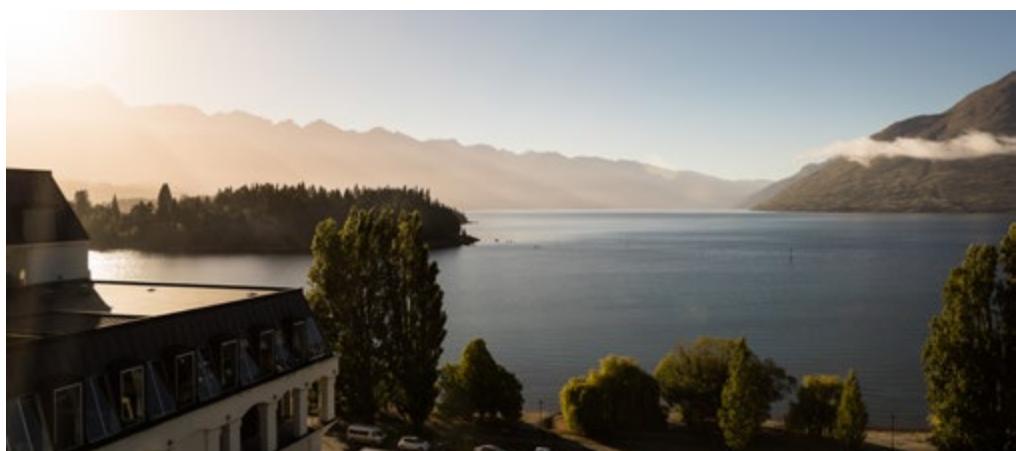
YOU ARE
MY
SUNSHINE

QT WEDDINGS

We just love the thought of you being all loved up. There's a special OMG moment whenever we hear about a couple of lovebirds tying the knot. And besides extending our warmest congratulations on your engagement, the QT family would love to help make your "special" day a beautifully unique and utterly unforgettable day.

With a range of stunning boutique spaces and exquisite menus to match, we specialise in designer weddings that are anything but conventional. Whether your dream wedding is a grand and opulent affair or leans more towards an intimate dining experience, our bespoke touches, personalised service and signature QT quirk will ensure your big day is elegant, enjoyable and something you'll cherish for the rest of your lives.

WE.LOVE.WEDDINGS.



UNIQUE CEREMONIES

The length of a guest list can determine how intimate or elaborate a ceremony is going to be. At QT Queenstown, each individual venue is stylistically unique. With an eclectic range of chic spaces on offer, we're proud to offer two stunning indoor spaces with unrivalled views over Lake Wakatipu. Or, if you're looking for something outdoors, let us know; we're in the know for all the secret spots in town.



DESIGNER RECEPTIONS

This will be the first time you (literally) let your hair down and are able to relish the fact that you're officially a married couple, so it should be a totally carefree and downright fun experience. If you're after an extraordinary reception with a lot of flavour, one that is instantly recognisable as your style, and that won't be forgotten anytime soon - QT is for you.

Let's be honest, a good wedding reception is a party. And we love to party.

SEATED

CLANCY'S

QUEENSTOWN

BAZAAR

REDS PRIVATE ROOM

60

90

150

32

COCKTAIL

CLANCY'S

QUEENSTOWN

REDS

REDS PRIVATE ROOM

REDS + PRIVATE ROOM

120

175

190

60

250



CLANCY'S ROOM

Perfect for intimate weddings of up to 60 seated guests and 120 cocktail style, this is the reception venue waiting to kick it up a notch. A private bar, floor to ceiling windows, wraparound outdoor balcony, front row lake views and our signature QT quirk - if you want a great party in an lavish setting, it all starts right here.



QUEENSTOWN ROOM

A wedding grand finale can be celebrated here alongside 90 seated guests and 175 cocktail style, your nuptial celebrations are set to overlook a dramatic view towards Glenorchy over Lake Wakatipu and Cecil Peak. This space is cut above the rest featuring wraparound outdoor balcony and showin off Queenstown's natural fiesta with effortless finesse. Stylish, bold and ready to let the good times roll.



BAZAAR WEDDINGS

A Bazaar wedding is an unmistakable departure from the norm and into a lavish celebration of love, union, family, great food and fine wine. Imposing postcard Lake Wakatipu and the iconic Remarkables views are set to complement every smile, every toast and every kiss. Your photographer's job will be a breeze: an abundance of natural light flooding through expansive windows, the stunning background and bold décor, no extra staging required.

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 interactive dining experience to create both an ocular and gastronomic experience for guests like no other.

Your invite list can span up to 150 seated guests (so auntie Gloria can be invited too). For a more petite affair, contact us and let's work it out! Want Bazaar all to yourself? Exclusive use can be arranged for large groups starting from \$79 per person.



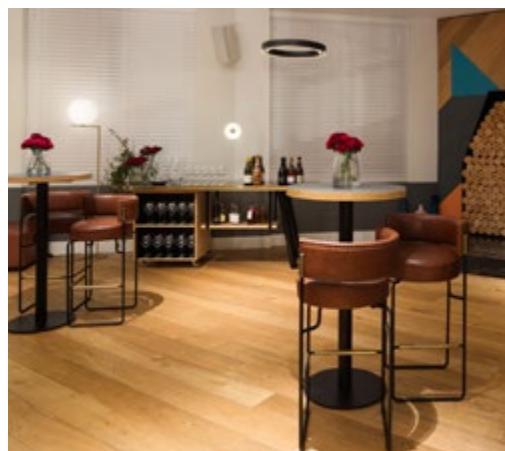
REDS BAR

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 while 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 new life partner taste tests the freshest designer cocktail and bask in the good life.

Available for exclusive hire for up to 190 guests or 250 guests when combined with the Reds Private Room, or perfect for smaller groups. Options are boundless.



REDS PRIVATE ROOM

Available by reservation, this inner sanctum is available for refined, intimate weddings for up to 60 mingling or 32 seated guests.

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.

WEDDING PACKAGES

50 guests minimum. For more intimate celebrations, please reach out for a bespoke package.

We'll sneak the happy couple in to a lavish QT King room on their wedding night **complimentary** with a min 10k wedding spend.

MATAKURI

\$150 per person

Venue hire

Two course menu (alternate serve)

Three hour Local Beverage package including bubbles

White table linen, napkins & venue set up

Service of wedding cake

Cake table and knife

Gift table

Dedicated wedding coordinator

Special room rates for guests

10% from best available rate subject to availability

Tea & coffee

MANATA

\$185 per person

Venue hire

Three course menu (alternate serve) or buffet

One hour of chef's choice canapés

Four hour Local Beverage beverage package including bubbles

White table linen, napkins & venue set up

Service of wedding cake

Cake table and knife

Gift table

Dedicated wedding coordinator

Special room rates for guests

10% from best available rate subject to availability

Tea & coffee

COCKTAIL RECEPTION

\$160 per person

Venue Hire

Canapés: 3 hot, 3 cold, 2 substantial

4 hour Global Beverage Package

1 glass of champagne per person

Service of wedding cake

Cake table and knife

Gift table

Dedicated wedding coordinator

Our wedding package names have been lovingly derived from a Maori legend about [Lake Wakatipu](#) in which Manata, local village chief's daughter was kidnapped by Matau, the giant. Her star-crossed lover, Matakauri embarked on a rescue quest and after releasing Manata from the giant's embrace, they were finally married. To ensure that Matau does not return to the village, Matakauri returned to the giant's nest and set his bed on fire. Fat from Matau's giant body made a fire so intense it burned a hole more than 400 metres deep and the snow melted to create Lake Wakatipu. However, the giant's heart survived the fire and it still beats, hidden underneath pigeon island, causing the water to rise and fall.

BAZAAR & REDS WEDDING PACKAGES

We'll sneak the happy couple in to a lavish QT King room on their wedding night **complimentary** with a min 10k wedding spend.

REDS BAR EXCLUSIVE USE

\$5,000 min spend for use up to 2pm
\$10,000 min spend for the full day/evening

Minimum spend can me made up of:

Canapés | Live stations | Grazing tables
Beverage package or open bar
Customized cocktails

Package includes:

Service of wedding cake
Cake table and knife
Gift table
Wedding coordinator

BAZAAR EXCLUSIVE USE

\$5,000 min spend for a lunch
\$15,000 min spend for the evening

Minimum spend can me made up of:

Dinner at Bazaar Interactive Marketplace or a plated menu or cocktail function
Beverage packages or open bar
Customized cocktails | Canapés

Package includes:

Service of wedding cake
Cake table and knife
Gift table
Wedding coordinator



CANAPÉ SELECTION



ONE HOUR

\$20 per person
2 cold, 1 hot

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

TWO HOURS

\$35 per person
3 cold, 3 hot
\$60 per person
3 cold, 3 hot, 1 substantial, 1 food station

COLD

Market ceviche, avocado, lime, coconut, coriander (DF,GF)
Pacific half shell oyster, shallot, cabernet mignonette (DF,GF)
House smoked salmon blini, lemon crème fraiche, 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 fraiche (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)

WARM

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 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

PLATED MENUS

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



We all have different tastes so if there's something you'd like to change, let us know and we'll make it work.



BAZAAR INTERACTIVE MARKETPLACE

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

CHEESE & 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 velouté

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

VEGES

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

Kiwi fruit panna cotta with macerated strawberries

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

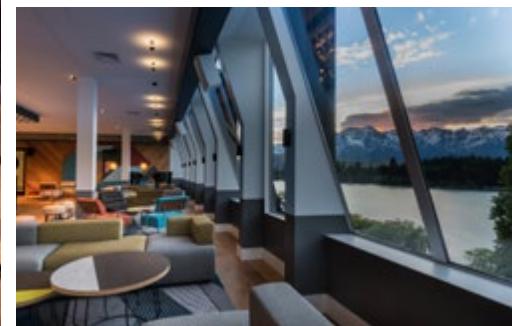
REDS MASTERCLASS

\$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.



THE PARTY MUST GO ON

QT Queenstown has what it takes to really bring the fire to a wedding party. At Reds Bar, we're up for all kinds of pre- or post-wedding gatherings, whether it's a private event for your nearest and dearest or a relaxed, chillout session for just the two of you.

Whatever your hearts desire, hit us up and we'll take care of everything for you so you can get on with the business of getting hitched.



STAY THE NIGHT

The beauty of having a boutique QT wedding is that you and your guests can spend the night in luxury after the celebration has finished. There's absolutely no need to organise cabs, trains or buses, just which suite best tickles your fancy.

A deliciously luxurious bed, designer décor, plush robes and a stocked mini bar to celebrate your first evening as a married couple... why wouldn't you stay the night?



QT QUEENSTOWN

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www.qtqueenstown.com