

DOWN TO PARTY



QUEENSTOWN

QTHOTELS.COM

TO

DOWN TO PARTY



From showmen to showstoppers, divas to dreamers, dancing queens, carefree scenes or adult themes, for the sweet moves, deep grooves and fresh shoes. Let's hear a bravo for the late arvo and an alright for the all-night. From black-tie to drink-the-house-dry we have your party penchant at QT.

Trust us with your event - our planners are experts in vibe-control, masters of atmosphere and simply adore revelry of all descriptions.

Just say the word and we'll press play.

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 avantgarde. 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.

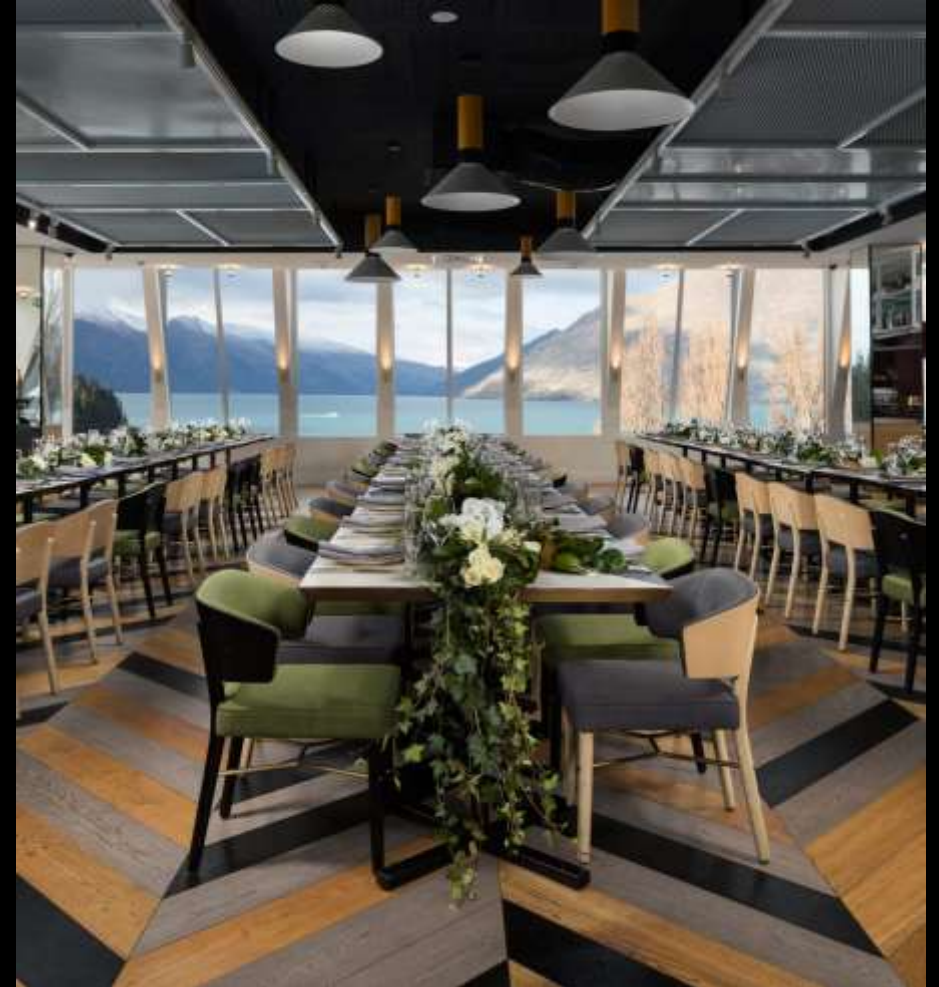
# BAZAAR

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 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.



175

BANQUET



## 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.

250

COCKTAIL

## 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.



# TASTE OF BAZAAR LUNCH

\$59PP

Minimum numbers apply

## SAMPLE MENU

Seasonal and subject to change

### ANTIPASTO

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

### HOT

Whole Mt Cook salmon (df, gf)  
Whitehart kurobuta pork belly, fennel (df, gf)  
Slow cooked beef cheek, mushrooms, onions (df, gf)  
Roast chicken, thyme, garlic, lemon (gf)  
Paella with mussels, chorizo, chicken (df, gf)

### VEGETABLES

Glazed carrots, orange, sesame (gf)  
Roast potatoes (df, gf)  
Pumpkin, pine nut & raisin beurre noisette (gf)

### SALAD

Classic Caesar  
Green bean, Kalamata olive, new potato (df, gf)

### SWEET

Carrot cake mini cakes  
Cherry mini cakes  
Macha & raspberry layer cake  
Soft serve ice cream  
Macarons (gf)

FRESH SEAFOOD SECTION  
AVAILABLE ON REQUEST



# BAZAAR INTERACTIVE MARKETPLACE

**\$79PP**

Minimum numbers apply

## SAMPLE MENU

Seasonal and subject to change

### COLD

Oysters

- Raw Cloudy Bay diamond shell clams (gf, df)
- Tiger prawn with tiger's milk (gf, df)
- Selection of sashimi with wasabi and soy (gf, df)
- Cold smoked Mt Cook salmon (gf, df)

### ASIAN

- Steamed dumplings with chilli oil and dipping sauces (df)
- Native kitchen Paua XO sauce fried rice (gf, df)
- Char Siu pork (gf, df)
- Seafood laksa with prawns and blue cod (gf)
- Steamed rice (gf, df)

### ANTIPASTO

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

### HOT

- Whole Mt Cook salmon (gf, df)
- Whitehart Kurobuta pork belly with fennel (gf, df)
- Slow cooked beef cheek, mushrooms and onions (gf, df)
- Roast chicken, thyme, garlic and lemon (gf)
- Paella with mussels, chorizo and chicken (gf, df)

### VEGETABLES

- Glazed carrots with orange and sesame (gf)
- Roast potatoes (gf, df)
- Pumpkin with a pine nut and raisin beurre noisette (gf)

### SALAD

- Caesar
- Green bean, Kalamata olive and new potato (gf, df)

### SWEET

- Carrot cake mini cakes
- Cherry mini cakes
- Macha and raspberry layer cake
- Soft serve ice cream
- Macarons (gf)

A selection of GF and DF options are available on request





BAZAAR  
GRAZING  
TABLE

\$90PP

Minimum numbers apply

Shared feasting menu served down the table

**Lil**

- Bread & butter (gf, df)
- Pickled mussels, carrot, paua XO sauce (gf, df)
- Wagyu tartare, smoked clam emulsion, crispy kale (gf, df)
- Aged kingfish, horseradish buttermilk, nastursium (gf)
- Chicken skewers, Korean chilli, miso (gf, df)

**Lil Bigger**

- Cloudy Bay clams, chorizo, tomato, garlic bread
- Slow roasted cauliflower, tahini, yoghurt (gf)

**Not so Lil**

- Whole baked fish, broccoli salsa, capers (gf, df)
- Slow roasted pork, mustard, fermented apricot (gf, df)
- Leelands lamb shoulder, olive, tomato (gf, df)
- Dry aged rib eye, koji glazed (gf, df)

**Sides**

- Crispy potatoes, gravy, parmesan (gf)
- Miso pumpkin, kale (gf, df)
- Garden salad, herbs, sesame dressing (gf, df)

**Sweet**

- OT Pavlova, whipped mascarpone, caramelized white chocolate, season fruits (gf)
- Apple tart, crème fraiche
- Orange blossom basbousa, cinnamon ice cream, orange & mint salad



**BAZAAR  
PLATED MENUS**

**Alternate Drop**

**\$70PP for 2 courses**

**\$90PP for 3 courses**

Minimum numbers apply

INCLUDES: BREAD TO START, 2 SHARED SIDES  
AND TEA AND COFFEE  
ADDITIONAL SIDES \$15 PER BOWL (FEEDS 4)

**ENTREES**

- Duck and pork terrine, fig chutney, burnt onions (df, can be gf)
- Wairiri buffalo stracciatella, roasted broccoli verde, flat bread (can be gf and df)
- Vichyssoise of leek and potato, vanilla leek compote, freshly shucked oyster (gf)
- White fish crudo, pickled apple, horseradish buttermilk, rocket (gf, can be df)
- Local wild caught venison tartare, organic egg yolk puree, beetroot juice, freeze dried plum (gf, df)
- Pickled green lip mussels, carrot dashi, paua XO sauce, burnt carrot puree (gf, df)
- Confit Whitehart Kurobuta pork belly, tostada, hand pressed corn tortilla, charred corn, pickled red onion, coriander (gf, can be df)
- Beetroot cured Mt Cook salmon, celery juice, chive oil, smoked crème fraiche, baby cos (gf)
- Miso eggplant terrine, black sesame emulsion, seaweed pickled onion (vegan, gf)

**MAINS**

- Slow cooked beef cheek, mustard jus, puffed grains, mash, greens (gf)
- Grilled rib eye steak, hasselback potato, sauce bordelaise, seasonal greens (gf, can be df)
- Confit Mt Cook salmon, braised parsnip, leek, chive butter sauce (gf)
- BBQ Leelands lamb leg, slow cooked buttered carrots, black garlic, feta (gf, can be df)
- Grilled white fish, braised baby cos, tarragon, hazelnut (gf, can be df)
- Chicken breast marinated in red wine, bacon, button mushroom, shallot, potato dauphinoise (gf)
- Cauliflower tagine, green olives, preserved lemon, herb couscous (vegan)
- Roast pork belly, braised cabbage, fondant potato, pickled apple jus (gf, can be df)

**SIDES TO SHARE**

- Wagyu fat roasted potatoes, crème fraiche, chive
- Baby cos salad, living herbs, honey mustard dressing
- Mash potato, beurre noisette
- Roast beetroot, goat cheese, hazelnut
- Miso cabbage, nori
- BBQ pumpkin, chimichurri

**DESSERTS**

- QT Pavlova, seasonal garnishes, whipped mascarpone (gf)
- Chocolate mousse, raspberry, frozen coconut (gf, can be df and vegan)
- Cheese plate of local cheeses, fig, pear, crackers (can be gf and df)
- QT Mandarin cheesecake
- Carrot cake, cream cheese sorbet, candied carrot, walnuts
- Pear and pistachio baklava, pineapple and mint salsa, rose ice cream
- Sticky black rice pudding, coconut sago, mango, black sesame (gf vegan)
- Lemon meringue brioche donut, freeze dried raspberry, biscuit ice cream



## CANAPÉ MENU

### CANAPÉ PACKAGES 1 HOUR: \$20PP

2 cold, 1 hot

### CANAPÉ PACKAGES 2 HOUR: \$35PP

3 cold, 3 hot

### CANAPÉ PACKAGES 3 HOUR: \$45PP

3 cold, 3 hot, 1 substantial

Minimum numbers apply

### HOT

Panko teriyaki eggplant, miso emulsion, pickled shallot (df, vegan)

Chicken thigh skewer, corn puree, Korean chilli (gf, df)

Crumbed Pork, cheese fondue, mustard

Leelands lamb rib, lime chutney, puffed rice (gf, df)

Wild mushroom arancini, truffled cheese, chive

Paua Pie - creamed paua, confit garlic mousse, lemon

Confit cauliflower, almond milk, coriander salsa (gf, df, vegan)

French onion consommé, roasted yeast oil, wild garlic (gf)

Crayfish bisque, seaweed foam (gf)

Braised beef cheek, buckwheat crumpet, brown butter (gf)

### COLD

Cold smoked Mt Cook salmon, vanilla leeks, roe (gf, df)

Leelands lamb tartare, oyster, nori, kimchi (gf, df)

Kombu cured Black Origin Wagyu tataki, mushroom tapioca, sesame (gf, df)

Pacific oyster, cucumber, lime, mint (gf, df)

Beetroot meringue, whipped goat cheese, hazelnuts (gf)

Buffalo cheese, tomato, basil oil (gf)

Blackberry macaron, cold smoked venison, chicken liver parfait, pickled blackberry (gf)

Salted Wagyu tongue sandwich, prawn, chive (can be gf, df)

F n C- smoked fish, potato wafer, pickled red onion (gf, df)

Whipped duck leg, brioche, cornichon, seeded mustard (df)

### SWEET

Selection of Macarons (gf, can be df)

QT handmade chocolates

Popcorn lollipops (gf)

Beetroot, vanilla, passion fruit marshmallows (gf, df)

# CANAPÉ MENU

Minimum numbers apply

## SUBSTANTIAL CANAPÉS

\$10 per item

Lemon chicken tagine, saffron couscous (df)

Leelands lamb ribs, lime chutney, puffed rice (gf, df)

Smoked Mt Cook salmon, potato salad, mustard dressing (gf, df)

Gravity Fishing ceviche, charred corn salsa (gf, df)

Caramelized spiced cauliflower, sesame milk, coriander salsa (gf, df)

Braised beef cheek, puffed grains and mash (gf)

Miso glazed eggplant, kale salad (vegan, gf)

Wagyu beef sliders, horseradish mustard, cheese, brioche

Fish burger sliders, cos, chunky tartare

Birria taco, slow cooked beef chuck, diced cabbage, onion, cheese, coriander (gf)

## PLATTERS

Feeds 10 people

### Antipasto \$150

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

### Seafood \$350

Freshly shucked Oysters, Cloudy Bay clams, prawn cocktail, NZ scampi, selection of crudo, lemon, radish, pickled shallot, fermented chilli

### Oysters \$180

Freshly shucked oysters served 3 different ways

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

### Crudités \$80

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

### Sweet treats \$140

A selection of in house made desserts & sweets

## LIVE FOOD STATIONS

\$49PP for 1 station  
 \$69PP for 2 stations  
 Add dessert station for \$10PP

Available for groups of 30-150

### FROM THE SPIT

Spit roast lamb

Whole spit roasted Leelands lamb (gf, df)

- Brioche buns (gf)
- Anchovy & herb butter (gf)
- Lamb gravy (gf)
- New potato salad, boiled eggs, green peas, bacon (gf, df)
- Cos lettuce, herb salad (gf, df)
- Condiments

OR

Spit roast pork

Whole spit roasted Havoc Farm Pork (gf, df)

- Brioche buns
- Mustard gravy (gf)
- Slow roasted apple (gf, df)
- Burnt cabbage (gf)
- Cos lettuce and herb salad (gf, df)
- Condiments

### CHINA

Peking duck served 3 ways; meat, crispy skin, broth (gf, df)

- pancakes, cucumber, spring onion, hoisin sauce, fermented beans, coriander (df)

Dumplings & pork buns, dipping sauces, chilli oil

Charcoal grill (df, gf)

- Char Siu pork
- Char Siu tofu

Wok

- Mushroom XO fried noodle (df)
- Kung Pao chicken (gf, df)
- Steamed rice (gf, df)

### JAPAN

Buckwheat noodles, tempura veg, dashi (df)

Selection of sushi

- Mt Cook salmon (df, gf)
- Tempura Vegetable and pickle (df)

Karaage chicken curry, rice  
 Leelands lamb ribs, seaweed glaze

Seaweed salad, broccoli, sesame (df, gf)

hibachi grill section (df, gf)

- Wagyu beef, mushroom soy
- Kurobuta pork, sesame glaze
- Chicken thigh, locally made togarashi
- Miso eggplant, miso caramel

# LIVE FOOD STATIONS

\$49PP for 1 station

\$69PP for 2 stations

Add dessert station for \$10PP

Available for groups of 30-150

## FRANCE

### Lil

- Onion soup/pistou soup (gf)
- Tuna nicoise (gf, df)
- Pork terrine (gf, df)
- Celeriac remoulade (gf, df)

### Not so Lil

- Leelands lamb blanquette
- Canard a l'orange (gf)
- Cassoulet
- Pommes Boulangere (gf)

Mustard, pickled onions,  
cornichon

Fennel, parsley, baguette

## THAILAND

### Lil

- Prawn Tom Yum (gf, df)
- Chicken Laab (north-eastern style salad) (gf, df)
- Thai beef salad
- Gai Tod (fried chicken)

### Not so Lil

- Pla Kapung Neung Manao (steamed lime fish) (gf, df)
- Gaeng Keow Wan (green chicken curry) (gf, df)
- Pad Phuk Tong (pumpkin stir fry) (gf, df)
- Fragrant rice (gf, df)
- Roti

Crispy fried garlic in oil, fried shallots, dried chilli dipping sauce, cucumber relish, sweet n sour relish, nam jim

## INDIA

### Lil

- Chicken tikka (gf)
- Vegetable samosa (df)
- Onion bhaji (gf, df)
- Chilli chicken

### Not so Lil

- Chicken do pyaja (gf, df)
- Lamb korma (gf, df)
- Aloo gobi (gf, df)
- Served with basmati rice, pappadam, roti paratha

Indian pickle, sweet tamarind chutney, mint yoghurt, cucumber raita, red onion, carrot, lemon

## DESSERT CORNER

(Sample menu changes seasonally)

- Mandarin cheese cakes
- Carrot cake mini cakes
- Cherry mini cakes
- Macarons (gf)
- Macha and raspberry layer cake
- Selection of lollies

**LIL RED  
WAGYU  
FEASTING  
MENU**

**\$100PP**

Minimum numbers apply

**LIL**

Wood fired flat bread | buffalo feta | olive oil

Chilled cos lettuce | bonito vinegar | palm sugar | pepper and lemon

Miso chicken thigh skewers | Korean chili butter | egg yolk

Dry aged kingfish crudo | bone ceviche dressing | brown butter

Pickled blue mussel | burnt red cabbage | clam cream | tarragon

**NOT SO LIL**

Whole flounder | caper beurre noisette

Dry aged black origin wagyu | smoked wagyu fat (cut changes daily)

Kurobuta pork loin chop | fermented black doris plum | thyme

**SIDES**

Burnt cabbage | miso butter | seaweed

Cut your own salad | rosehip vinegar | olive oil

Crispy Agria potatoes | cultured cream | wagyu fat | chives

Fire roasted leek | hazelnut milk | herbs

**DESSERT**

Ryan's Pavlova

MENU IS SEASONAL AND SUBJECT TO CHANGE

AVAILABLE FOR GROUPS OF 10+



**LIL RED  
SHARED  
FEASTING  
MENU**

**\$75PP**

Minimum numbers apply

**LIL**

Wood fired flat bread | buffalo feta | olive oil

Chilled cos lettuce | bonito vinegar | palm sugar | pepper and lemon

Miso chicken thigh skewers | Korean chili butter | egg yolk

Dry aged kingfish crudo | bone ceviche dressing | brown butter

Pickled blue mussel | burnt red cabbage | clam cream | tarragon

**NOT SO LIL**

Barbequed Leeland's lamb leg | anchovy butter sauce | tapenade | fermented tomato glaze

Whole flounder | caper beurre noisette

Kurobuta pork loin chop | fermented black doris plum | thyme

**SIDES**

Burnt cabbage | miso butter | seaweed

Cut your own salad | rosehip vinegar | olive oil

Crispy Agria potatoes | cultured cream | wagyu fat | chives

Fire roasted leek | hazelnut milk | herbs

**DESSERT**

Ryan's Pavlova

MENU IS SEASONAL AND SUBJECT TO CHANGE

AVAILABLE FOR GROUPS OF 10+







**PARTY  
STARTING  
PACKAGES**  
BEVERAGE PACKAGES

**PARTY**

Brancott Estate Brut Curvee  
Festival Block Sauvignon  
Blanc  
Festival Block Chardonnay  
Festival Black Pinot Noir  
Festival Block Merlot  
Cabernet

Bottled Beers  
Heineken range – Full, light,  
zero  
Tiger Crystal

Coca Cola range

**1 HOUR \$34PP**  
**2 HOURS \$46PP**  
**3 HOURS \$56PP**  
**4 HOURS \$64PP**

**LEVEL UP**

Jacob's Creek Reserve  
Sparkling Prosecco  
Good Company Sauvignon  
Blanc  
TW Estate Chardonnay  
Domaine Thomson Explorer  
Pinot Noir  
St Hallet Gamekeepers

Reserve Shiraz

Bottled Beers  
Monteiths range  
Heineken range – Full, light,  
zero  
Tiger Crystal

Coca Cola range

**1 HOUR \$38PP**  
**2 HOURS \$58PP**  
**3 HOURS \$73PP**  
**4 HOURS \$85PP**

**GO BIG**

Vigna Nuova Brut DOC  
Prosecco  
Spy Valley Sauvignon Blanc  
Kahurangi Mt Arthur  
Reserve Chardonnay  
Wild Earth Pinot Gris  
Peregrine Pinot Noir  
Te Mata Syrah

Bottled Beers  
Monteiths range  
Heineken range – Full, light,  
zero  
Tiger Crystal

Coca Cola range

**1 HOUR \$45PP**  
**2 HOURS \$70PP**  
**3 HOURS \$88PP**  
**4 HOURS \$103PP**

**BESPOKE**

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

**REDS MASTERCLASSES**

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**

**UPGRADES**

Antipodes sparkling & still water  
+\$3PP/hour  
House Spirit range +\$3PP/hour  
Premium Spirit range +\$5PP/hour  
Local Craft Beer package  
+\$5PP/hour

\*Products subject to change due to availability.

## EXECUTIVE CHEF

QT Queenstown (Lil Red at QT, Bazaar, Reds Bar)

Award-winning chef Ryan Henley, joined QT Queenstown in 2021, leading the food and beverage programme across the hotel's outlets, including Bazaar Interactive Marketplace breakfast, Reds Bar, and new restaurant concept Lil Red at QT, focussing on local and sustainable ingredients.

# RYAN HENLEY

With 20 years' experience across New Zealand and Australia, Ryan came to QT Queenstown by way of The George in Christchurch, where he most recently served as Chef de Cuisine for the hotel's fine-dining restaurant, Pescatore, and earned Two Hats by Cuisine Good Food Awards. Ryan earned another career highlight at Melbourne's celebrated Three Hatted restaurant, Vue de Monde.

At QT Queenstown, Ryan has forged new partnerships with local producers including a Bluff-based catch-to-order fisherman Gravity Fishing, Black Origin Wagyu beef from Christchurch and Leelands lamb that graze on the plains in Invercargill. His commitment to sustainability, energy and innovation are reflected in new seasonal menus across all of QT Queenstown's venues.





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