

MERRY EVERYTHING

QTHOTELS.COM



QTHOTELS.COM QUEENSTOWN





PARTY, PLAY & STAY

'Tis the season to get silly –let's do it in style. Get carried away in Christmas indulgence with a party decked in culinary cheer at QT Queenstown. With a strict ban on awkward office small talk, we're all about creating Christmas parties you actually want to attend. For colleagues both naughty and nice, there's space for one and all. The more the merrier, so send out the invites and we'll make it even more memorable with extra gifts from us to you.

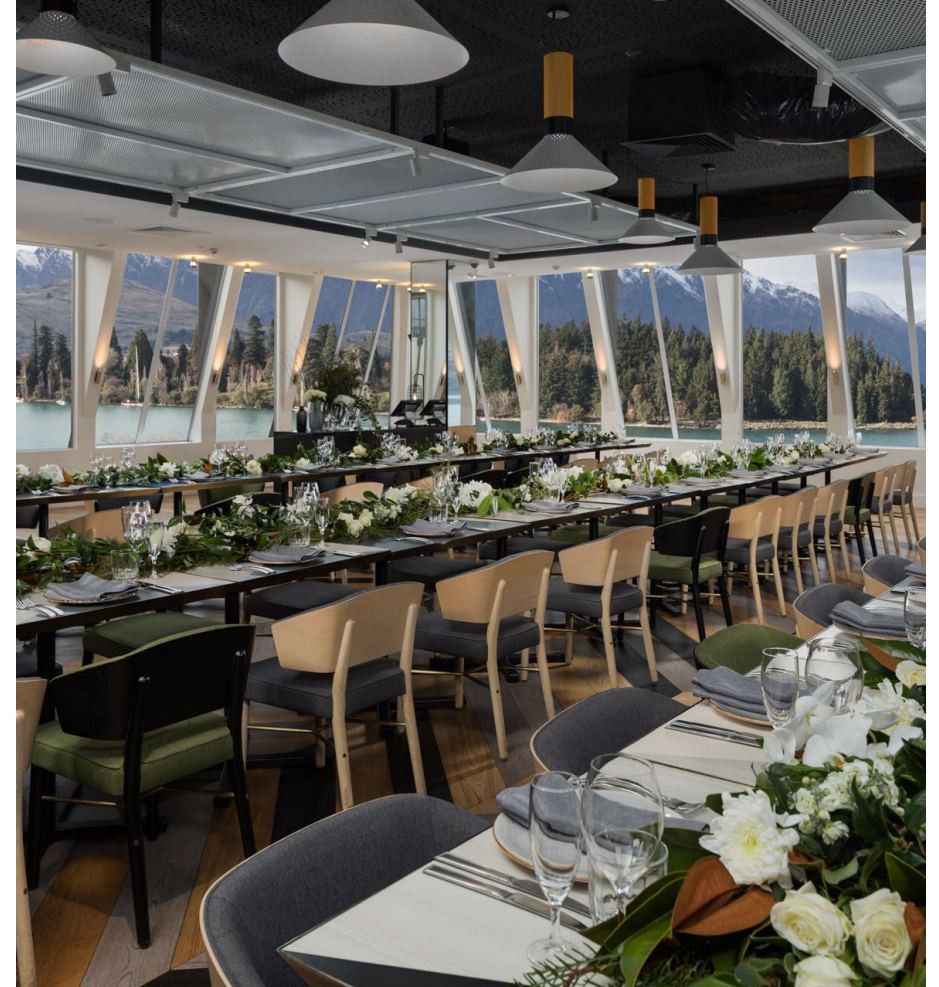
BAZAAR

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 Christmas event, host an exclusive dinner party at Bazaar for up to 175 seated guests. Bazaar is available for exclusive hire for with a minimum spend of \$7,000, for large groups (min. of 60 guests), starting from \$79 per person.



175

BANQUET



REDS BAR

Pump up the festive vibe this Christmas 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.

Available for exclusive hire for with a minimum spend of \$8,000 Sunday - Thursday or \$10,000 Friday & Saturday. Group bookings are available for up to 250 guests, or perfect for smaller groups. The options are boundless.

190

COCKTAIL

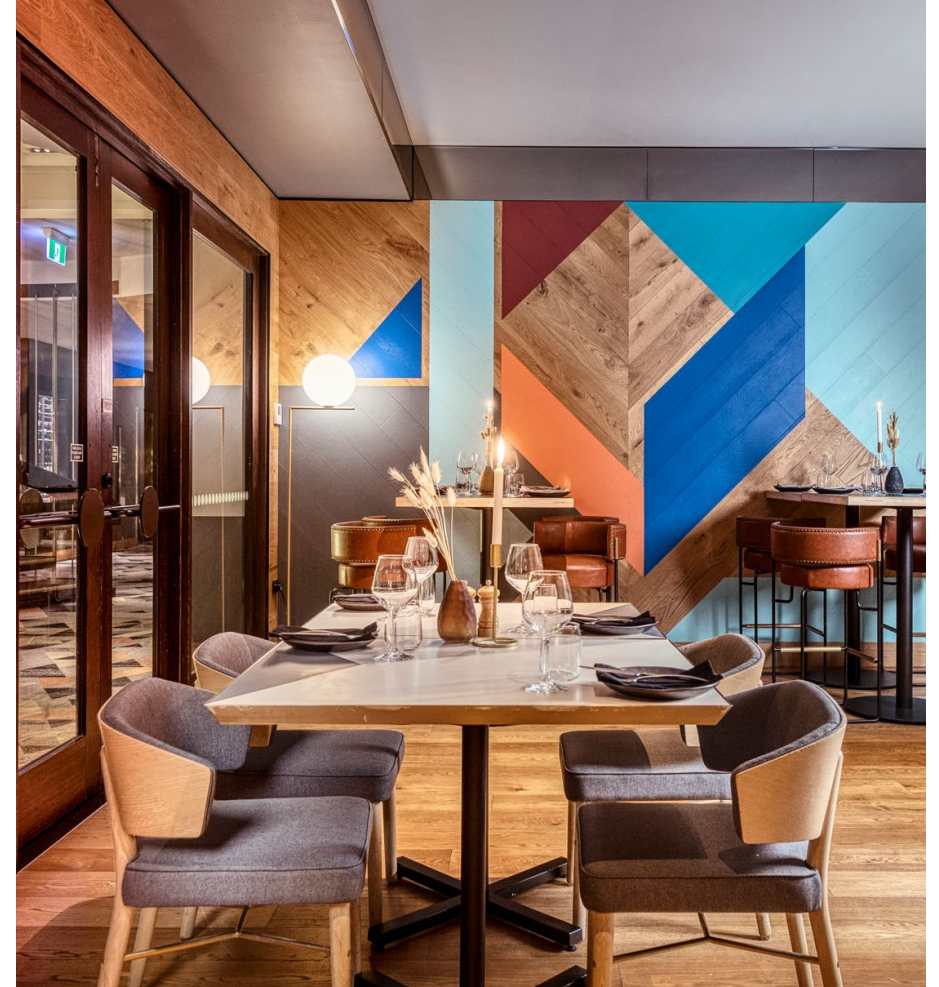
LIL RED

Available exclusively by reservation, this inner sanctum is available for refined, intimate Christmas events between 2 and 40 guests.

The private dining space is perfectly appointed for an affair that could host Father Christmas with all the elves and yet you get the dibs.

Available for exclusive hire with a minimum spend of \$5,000. Group bookings are available for 10+ guests.

Menus can be tailored to suit dietary and budget requirements, the options are boundless.



40

BANQUET

60

COCKTAIL

FESTIVE ALTERNATE DROP MENU

2 COURSE \$70 + 2 SHARED SIDES

3 COURSE \$90 + 2 SHARED SIDES

ENTRÉE

Duck and pork terrine, roast plum and sour dough
(df, could be gf)

Burratta, peach, hazelnut and rocket (gf)

Leek and potato soup, slow cooked egg and parmesan (gf)

White fish crudo, bone ceviche and brown butter
(gf, could be df)

Venison tartare, radish, pickled shallot and beet juice (gf, df)

MAINS

Greenstone rib eye, hand cut fries and café de parisbutter
(gf, could be df)

Confit Mt Cook salmon, leek, salmon jus and brown butter
(gf)

Turkey breast boudin, jamon, roasted grapes and bread
pudding (could be df)

Roast lamb leg, braised peas with bacon, roast garlic jus
gras (gf, could be df)

Beef cheek, mustard, grains and leaves (gf, could be df)

Miso roasted pumpkin, kale, roast coconut jus
(vegan, gf)

SIDES

Asparagus, gribiche, rocket (gf, could be df)

Wagyufat roasted potatoes, crème fraiche and chives (gf,
could be df)

Baby cos, honey mustard dressing (gf, df)

Mash potato, beurrenoisette (gf)

DESSERT

QT pavlova, seasonal garnish (gf)

Chocolate mousse, raspberry and frozen coconut (gf, df,
vegan)

Cheese plate, fig, pear and crackers

Christmas steamed pudding, eggnog ice cream

Gypsy tart, mascarpone sorbet



**LIL RED
WAGYU
FEASTING
MENU**

\$100PP | Groups of 10 or more

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

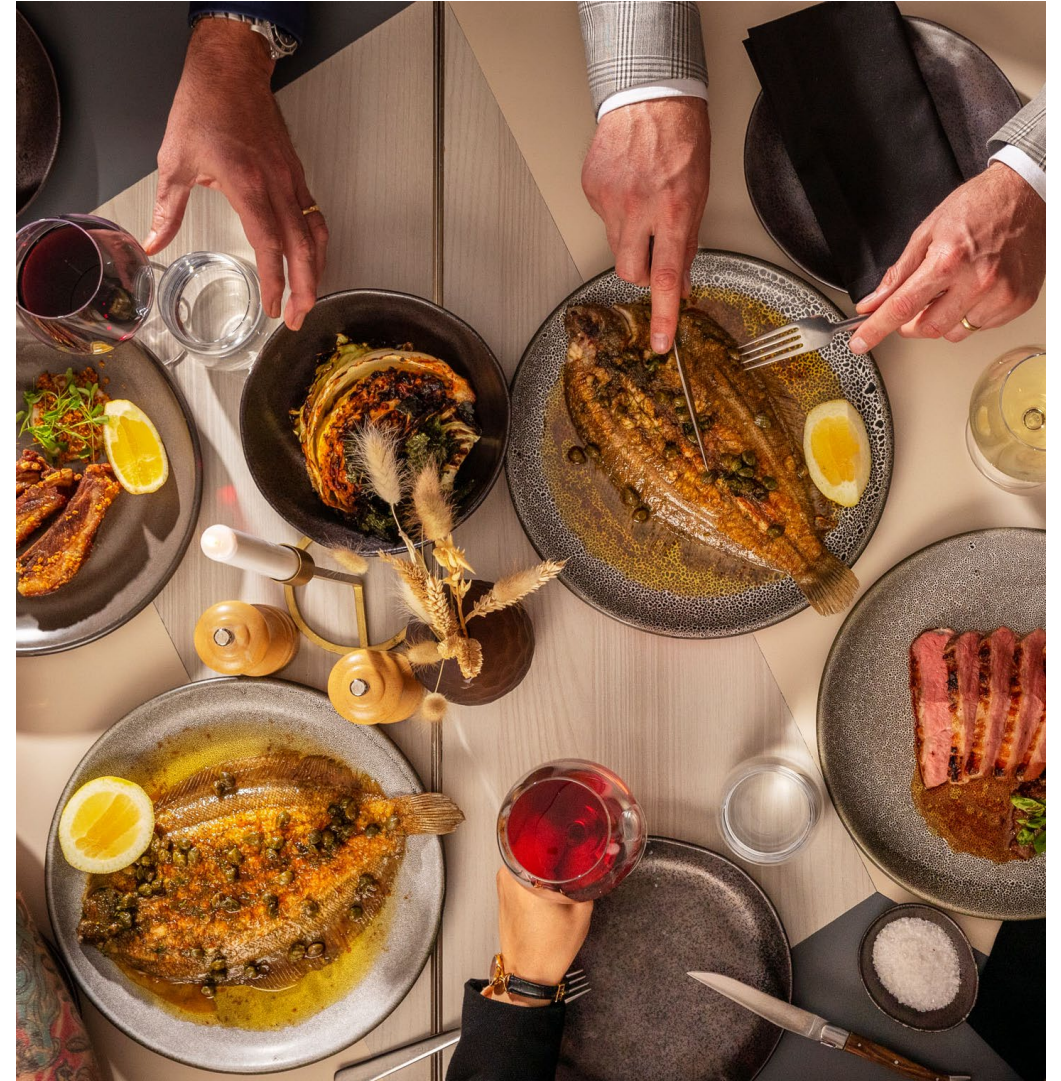
Crispy Agria potatoes | cultured cream | wagyu fat | chives

Fire roasted leek | hazelnut milk | herbs

DESSERT

Ryan's Pavlova

MENU IS SEASONAL AND SUBJECT TO CHANGE



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LIL RED SHARED FEASTING MENU

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\$75PP | Groups of 10 or more

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





**PARTY
STARTING
PACKAGES**
BEVERAGE PACKAGES

THE FESTIVE

Prosecco

1 HOUR \$19PP
2 HOURS \$26PP

THE LOCAL

Square Mile PN
Square Mile PG
Square Mile Sauvignon
Blanc
Square Mile Chardonnay

Tap Beers

Monteith's Pilsner

Export Gold

Black Dog Chomp

Coco Cola Range

1 HOURS \$34PP
2 HOURS \$46PP
3 HOURS \$62PP
4 HOURS \$68PP

**THE
INTERCONTINENTAL**

Square Mile PN
Square Mile PG
Square Mile Sauvignon
Blanc
Square Mile Chardonnay

Tap Beers

Monteith's Pilsner

Export Gold

Black Dog Chomp

Bottled Beers

Heineken

Tiger Crystal

Coco Cola Range

1 HOURS \$36PP
2 HOURS \$49PP
3 HOURS \$64PP
4 HOURS \$73PP

THE GLOBAL

Central Otago Pinot Noir
(Duke of Cromwell)
Central Otago Pinot Gris
(Duke of Cromwell)
Marlborough Sauvignon
Blanc (Spy Valley)
Australian Shiraz
(Hanwood)

Tap Beers

Monteith's Pilsner

Export Gold

Black Dog Chomp

Bottled Beers

Heineken

Tiger Crystal

House Spirits

Finlandia Vodka

Haymans London Dry Gin

Mount Gay Eclipse Rum

Santiago Carta Blanca

Rum

Old Forrester Bourbon

Coco Cola Range

1 HOURS \$36PP
2 HOURS \$49PP
3 HOURS \$64PP
4 HOURS \$73PP

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 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.

**ONE HOUR | THREE COCKTAILS
\$75 PER GUEST**

*Products subject to change due to availability



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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