


LOT

BUSINESS UNUSUAL



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QUEENSTOWN



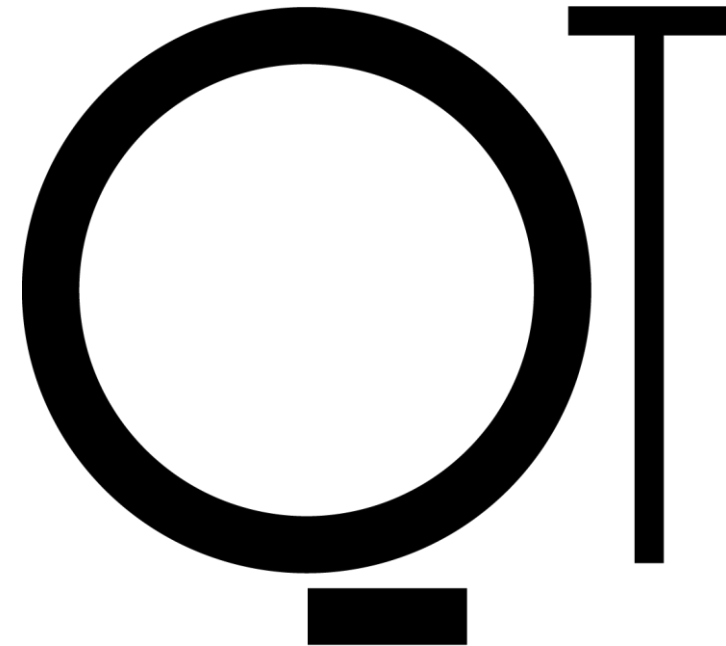
Master the meeting, flirt with formality. QT will circle your attention back to the extraordinary.

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

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.

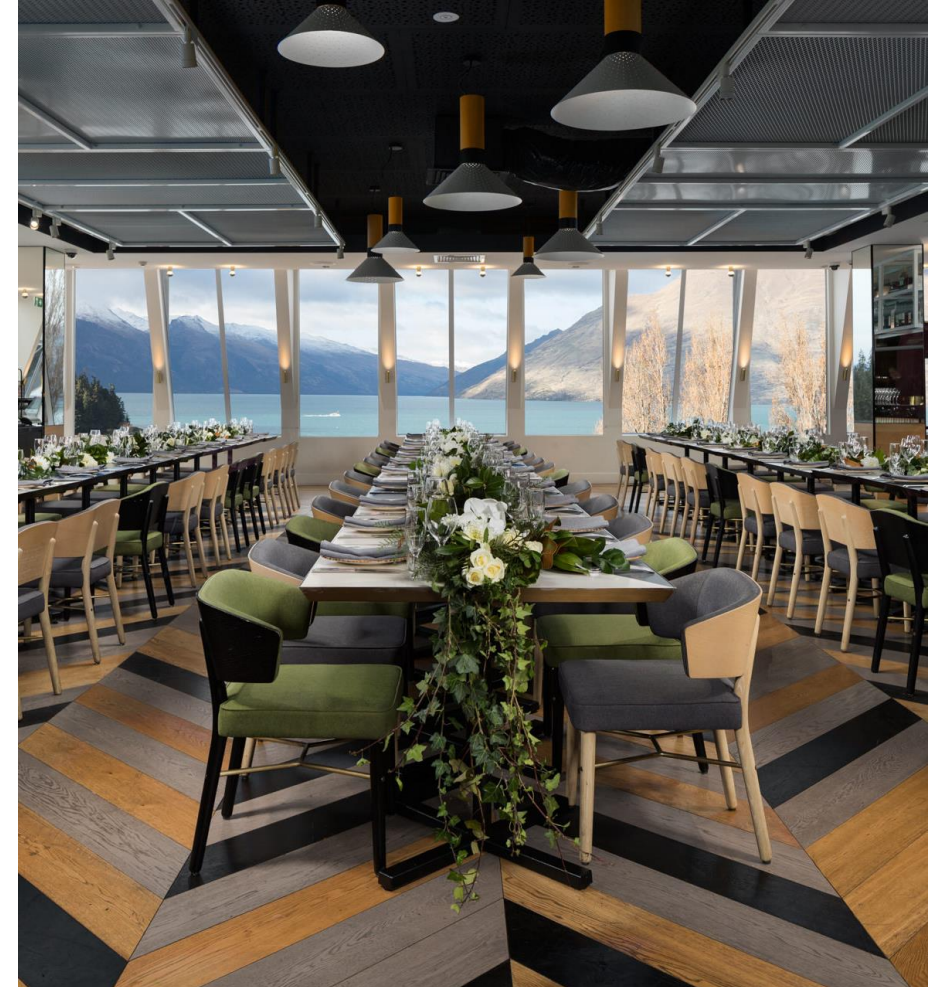
BAZAAR

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 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.





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.

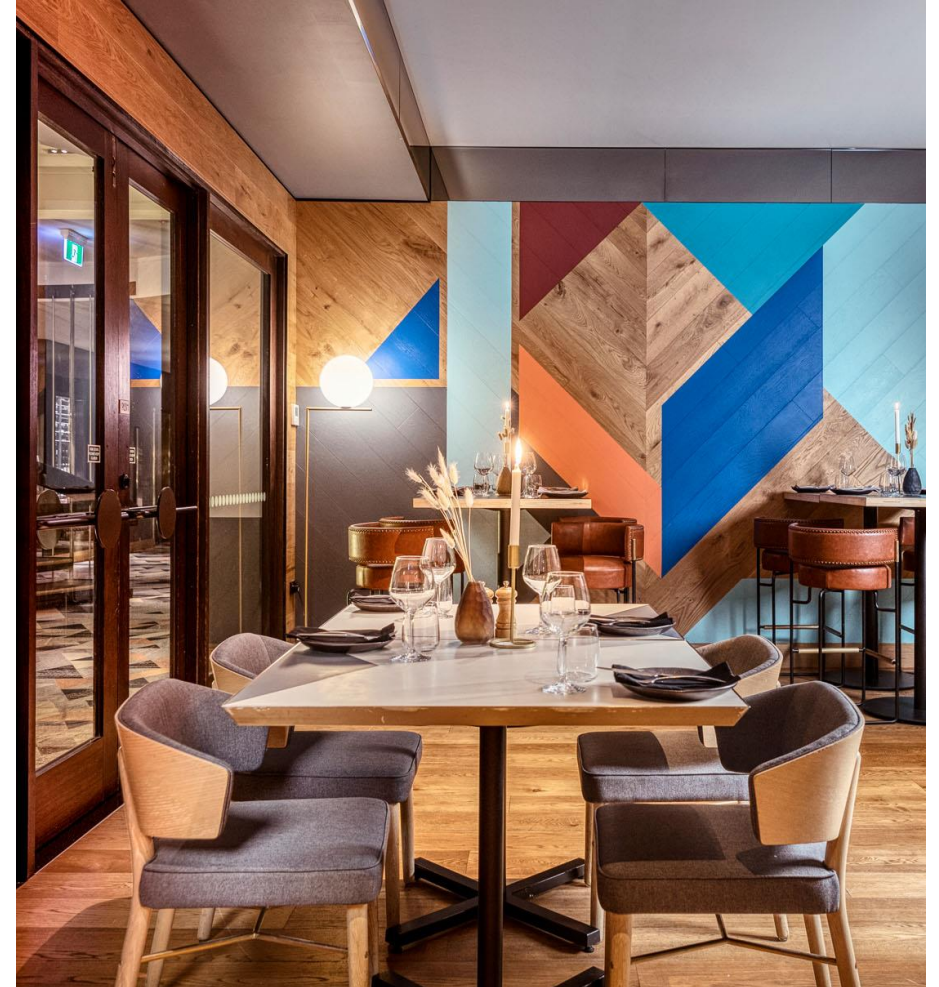
250

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.



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

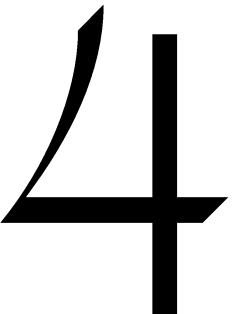
COCKTAIL

45

U-SHAPE

50

BOARDROOM





CONFERENCE & EVENT ROOM CAPACITIES

	BANQUET	CABARET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
VON/DART/REES	50	48	80	51	80	30	30
QUEENSTOWN	110	96	180	110	250	45	50
WAKATIPU	30	24	70	30	50	33	30
QUEENSTOWN & WAKATIPU	150	100	220	130	300	-	-
CORONET	180	150	300	150	300	45	50
REMARKABLES	80	64	120	70	150	36	30
CORONET & REMARKABLES	260	220	450	220	450	-	-
CLANCY'S	80	56	150	70	150	36	30
REDS BAR	-	-	-	-	190	-	-
LIL RED	40	-	-	-	60	-	22
REDS BAR & LIL RED	-	-	-	-	250	-	-
BAZAAR	175	-	-	-	250	-	-



■
BREAKFAST
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EXCLUSIVE CONTINENTAL BREAKFAST \$20PP

Minimum numbers apply

- 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 numbers apply

- 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 \$8PP

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

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



BREAKFAST



HEALTHY BUFFET BREAKFAST \$40PP

Cold brew coffee with a selection of milks

Cold pressed juices

Activated nuts

Fruit platter

Organic local vegetable crudité

Hummus, sumac labra and smoked eggplant

Cold smoked Mt Cook salmon

Poached free range organic eggs

Smashed avocado with marinated feta and chilli oil

Local sourdough and grain bread

Chia seed pudding with tropical fruit

Bircher muesli with apple

Coconut yoghurt with granola and pineapple

Açaí cups with banana and berries


BREAKFAST
**PLATED BREAKFAST \$34PP**

Includes juice, tea and coffee

The Breakfast Board

Seasonal fruit chia jar, croissant, Danish, QT fruit salad, banana berry smoothie

The Ben Lomond

Dry cured bacon, Zamora pork sausage, roast tomato, house made rosti, Portobello mushroom, toasted sour dough, 2 fried organic free range eggs (gf & df option available)

Acai Bowl

Summer berries, banana, Grandpa BBs muesli, toasted coconut (vegan, gf)

Smoked Mt Cook Salmon

Toasted English muffin, truffled poached organic free range eggs, greens (gf & df option available)

QT Eggs Benni

Toasted English muffin, spinach, dry cured bacon, organic free range eggs, hollandaise (gf option available)

Buttermilk Waffles

Caramelized banana, dry cured bacon, cinnamon mascarpone, candied pecans, Canadian maple syrup



DAY DELEGATE PACKAGES

SMALL MEETING PACKAGE

\$79pp – suitable for groups under 20pax

- Arrival tea & coffee
- Morning & afternoon tea with choice of catering items
- Choice of lunch option
- Full conference room set up
- Conference coordination support
- Instant response service during your conference

HALF DAY PACKAGE

\$89pp – suitable for groups over 20pax

- Main plenary room hire for half a day
- Arrival tea & coffee
- Choice of morning or afternoon tea with choice of catering items
- Selection of freshly prepared sandwiches & salads for lunch
- Full conference room set up
- Conference coordination support
- Instant response service during your conference

FULL DAY PACKAGE

\$99pp – suitable for groups over 20pax

- Main plenary room hire
- Arrival tea & coffee
- Morning & afternoon tea with choice of catering items
- Selection of freshly prepared sandwiches & salads for lunch
- Full conference room set up
- Conference coordination support
- Instant response service during your conference

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
 Minimum spends apply per venue

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**MORNING
 & AFTERNOON
 TEA**
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\$20PP with tea & coffee, or included in the Day Delegate package

Choose 2 items served with a seasonal fruit platter (morning)

Choose 2 items served with a seasonal fruit bowl (afternoon)

SWEET

Housemade carrot cake, whipped vanilla cream cheese, candied walnuts (vegan option available)

Housemade sourdough crumpets, Culcha honey butter

Gypsy Oven local artisan apple Danish

Gypsy Oven local artisan quince & custard pastry

Housemade chia and coconut jars, sticky black rice, tropical fruit, lemongrass

Housemade opera cake, almond sponge, coffee buttercream, ganache

SAVOURY

Gypsy Oven local artisan ham & cheese stuffed croissant

Assorted Baker Boys mini pies (veg option available)

Housemade chorizo sausage rolls with manchego

Housemade cauliflower & chickpea fritters with sesame mayo (vegan, gf)

Housemade savoury scones; caramelized onion, feta and spinach (vegan option available)

Housemade filo; sundried tomato, pine nut, spinach, feta (vegan option available)

DAY DELEGATE LUNCHES

\$40PP or included in the Day Delegate package

Choose 3 sandwiches and 2 salads

Optional extra of \$5PP for Chef's Selection of sweet treats

SALADS

Gourmet potato, green peas, bacon, crème fraiche (gf)

Cumin roast cauliflower, chickpeas, lentils, pickled red onion, almond, coriander (vegan, gf)

Traditional Caesar salad

Carrot salad, orange, raisin, pickled carrot, mixed leaves, orange blossom dressing (vegan, gf)

Couscous, Mediterranean vegetables, feta, preserved lemon (vegan option available)

Broccoli, buckwheat noodles, seaweed, nori, miso dressing (vegan)

Roast pumpkin, olive, sundried tomato, penne, baby spinach (vegan)

Iceberg, radish, puffed rice, buttermilk, basil oil (gf)

SANDWICHES

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

Lemon roasted chicken, iceberg, caper mayo, thick white bread

Corned beef, sauerkraut, Swiss cheese, mustard, rye (df option available)

Chilli chicken tortilla, red onion, tomato, lettuce, yoghurt dressing (df option available)

Lamb shoulder pretzel roll, crushed peas, chilli, mint, goat cheese (df option available)

Caesar wrap, cos, egg mayonnaise, crispy bacon, parmesan

Miso roasted pumpkin, kale, sesame dressing (vegan)

Grilled halloumi bagel, cream cheese, pesto, cos

Smoked salmon, smashed avocado, charred corn, feta (df option available)

Hot pork, onion jam, cheddar, pickles (df option available)

Roast mushroom, confit garlic, stracciatella, rocket (df option available)

HOT OPTIONS

Hot dishes are an extra \$10PP

Slow roast Leelands lamb shoulder, sundried tomato, olives, polenta fries (gf)

Roast Pork belly, burnt cabbage with miso butter, fondant potato (gf)

Cauliflower curry, pumpkin, coconut cream, fragrant basmati rice (vegan, gf)

Teriyaki chicken, mushroom, carrot, sticky rice (gf, df)

Chicken Do Pyaja (curry with onions) basmati, roti (df)

Cassoulet, pork, sausage, duck and beans, baguette

Miso eggplant, daikon, mushroom dashi, kale, sticky rice (df, gf)

Mt Cook salmon, BBQ leeks, chive butter sauce, potato gratin

**TASTE OF
BAZAAR
LUNCH**

**\$69PP or \$20PP on top
of the full priced Day Delegate
Package**

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





—
BOXED LUNCH
 —

\$35PP

Choice of Sandwich from the Day Delegate menu

Choice of Salad from the Day Delegate menu

Seasonal fruit

Bliss ball

Granola bar

Sweet treat

Juice

**BAZAAR
INTERACTIVE
MARKETPLACE**

\$89PP

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

QT 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

PLATED MENUS CORONET & REMARKABLES ROOM

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)
- White fish crudo, pickled apple, horseradish buttermilk, rocket (gf, can be df)
- Beetroot cured Mt Cook salmon, celery juice, chive oil, smoked crème fraiche, baby cos (gf)
- Wairiri buffalo stracciatella, roasted broccoli verde, flat bread (can be gf and df, can be vegan)
- Local wild caught venison tartare, organic egg yolk puree, beetroot juice, freeze dried plum (gf, df)
- Vichyssoise of leek and potato, vanilla leek compote, freshly shucked oyster (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)
- 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)
- Confit Mt Cook salmon, braised parsnip, leek, chive butter sauce (gf)

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)
- Cheese plate of local cheeses, fig, pear, crackers (can be gf and df)
- Chocolate mousse, raspberry, frozen coconut (gf, can be df and vegan)
- Sticky black rice pudding, coconut sago, mango, black sesame (gf vegan)
- Carrot cake, cream cheese sorbet, candied carrot, walnuts
- QT Mandarin cheesecake



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

\$59PP for 1 station
 \$69PP for 2 stations
 Add dessert station for \$20PP

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

\$59PP for 1 station
\$69PP for 2 stations
Add dessert station for \$20PP

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, pappadum, 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

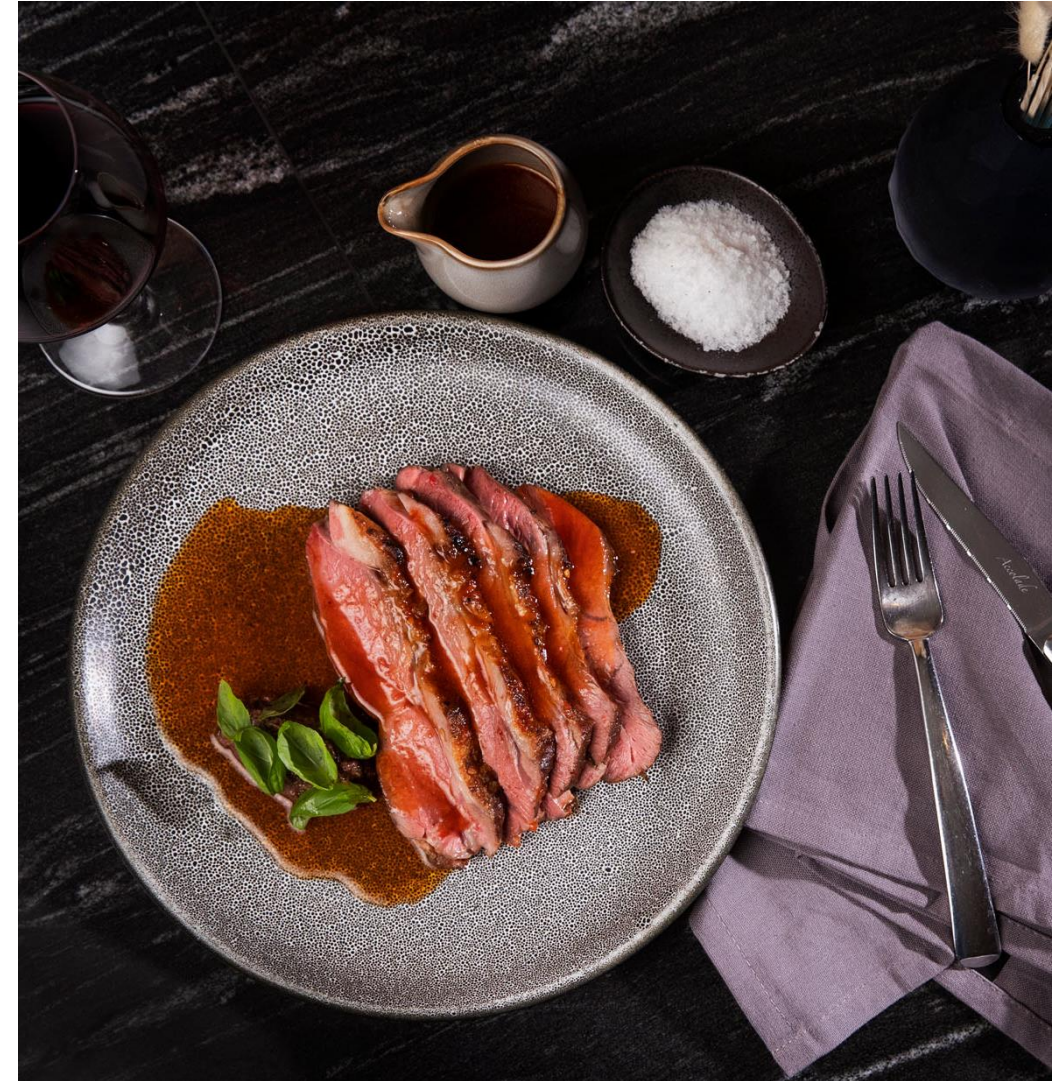
Fire roasted leek | hazelnut milk | herbs

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.



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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