



## REDS BAR

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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 PACKAGES

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## COLD

**\$5 per item**

Market ceviche, avocado, lime, coconut, coriander  
Pacific half shell oyster, shallot, cabernet mignonette  
House smoked salmon, lemon crème fraîche, fried capers  
Yellowfin tuna, cucumber, lime, wasabi  
Confit duck, hoisin glaze, pickled cucumber, coriander  
Beef tartare, pickled mushrooms, cured egg yolk  
Rare sliced venison, smoked cherry relish,  
horseradish cream, crisp bread  
Vietnamese rice paper rolls, spiced peanut dipping sauce  
Heirloom tomato with mozzarella and basil on crostini

## WARM

**\$5 per item**

Coconut crumbed prawns with a lime and chilli dressing  
Salt and pepper squid, coriander and tomato salsa, yuzu kewpie  
Prawn hargow, black vinegar dressing  
Lamb kofta, cumin yoghurt  
5 spice pork belly bites with spicy plum sauce  
Short rib wonton, blue cheese, field mushroom  
"Popcorn" chicken, lime aioli  
Wild mushroom arancini, lemon thyme, black truffle  
BBQ pork buns, ginger soy  
Pork and truffle pinwheels, pickled fennel

## SWEETS

**\$5 per item**

Chocolate ganache tarts  
Raspberry and lemon tartlets,  
torched meringue  
Mixed eclairs  
Loaded doughnuts

## SUBSTANTIAL CANAPÉS

**\$9.50 per item**

Achiote chicken taco, pica de galo, avocado,  
sour creme  
Chicago dogs, mustard, pickles, fried onions,  
ketchup  
Beef brisket sliders with onion pickle and  
smoked bbq sauce  
Battered market fish and handcut chip cone,  
sauce gribiche  
Pork bao, pickles, hoisin, kewpie, coriander  
Tempura soft shell crab, gochujang mayo,  
pickled cucumber salad

## LIVE STATIONS

*\*live stations will run for 2 hours*

**A taste of Mexico \$30 per person**  
A selection of DIY tacos to cure everybody's craving.

**Kiwi Spit Roast \$30 per person**  
Traditional kiwi spit roasted Merino lamb and suckling pigs,  
brioche buns, meat sauce and our own signature salad range.

**Sweet Shop \$30 per person**  
Assorted lollies and sweet treats from our talented pastry team

## PLATTERS

**REDS 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 olive

**SWEET TREATS \$40**  
Assorted sweet treats from our talented pastry team.

# BEVERAGE PACKS

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## THE LOCAL

### Per Person

1 hours - \$32  
2 hours - \$45  
3 hours - \$60  
4 hours - \$67

### Festival Block wine selection

Pinot noir  
Pinot gris  
Sauvignon blanc  
Merlot cabernet

### Monteith's Beers

Original ale  
Golden lager  
Pilsner

### Coca-Cola® range

## THE INTERCONTINENTAL

### Per Person

1 hours - \$34  
2 hours - \$48  
3 hours - \$64  
4 hours - \$73

### Festival Block wine selection

Pinot noir  
Pinot gris  
Sauvignon blanc  
Merlot cabernet

### Monteith's Beers

Original ale  
Golden lager  
Pilsner

### International Beers

Heineken  
Sol

### Coca-Cola® range

## THE GLOBAL

### Per Person

1 hours - \$44  
2 hours - \$56  
3 hours - \$68  
4 hours - \$79

### House wine selection

Central Otago pinot noir  
Central Otago pinot gris  
Marlborough sauvignon blanc  
Prosecco  
Australian shiraz

### Monteith's Beers

Original ale  
Golden lager  
Pilsner

### International Beers

Heineken  
Sol

### House Spirits

Finlandia vodka  
Haymans London dry gin  
Mount Gay eclipse rum  
Mount Gay silver rum  
Old Forrester bourbon  
Whyte and Mackey whiskey  
El Jimador Anejo tequila

### Coca-Cola® range

## REDS MASTERCLASS

### Per Person

\$65 | one hour | three cocktails

Explore the method behind the mixology with Gethin Curtis, 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.