

Wharf Bar

QUEENSTOWN

FUNCTION & EVENTS

QTWHARFBAR.COM | 03 409 0586

FUNCTIONS@QTWHARFBAR.COM

STEAMER WHARF UNIT 3, LEVEL 1/88 BEACH
STREET, QUEENSTOWN 9300, NEW ZEALAND





Wharf Bar
QUERENTOWN

Experience the Wharf in a new light.



Where the rhythm of the lake meets the pulse of the bar. At QT Wharf Bar, we've created a space that honors the history of Steamer Wharf while embracing a bold, modern energy. With uninterrupted views of Lake Wakatipu as your backdrop, your event becomes part of the landscape. Whether you're joining us for a sunset cocktail or a long, unhurried meal, our function menus are designed to spark conversation and celebrate the spirit of Queenstown. Welcome to the waterfront, reimagined.

Celebrations

Birthdays

Dinner parties

Pre/post wedding get togethers

Hens/stag parties

Team and corporate events

Christmas parties



A View with a venue attached.



Perched on the edge of the iconic Steamer Wharf, QT Wharf Bar offers an unrivaled vantage point over Lake Wakatipu. Our space is designed to celebrate the horizon, featuring expansive windows and an open-air deck that brings the fresh alpine air directly to your guest's glass. With the Remarkables as your backdrop and the gentle rhythm of the lake at your feet, the venue provides a sophisticated yet grounded setting that feels worlds away from the everyday.



FUNCTION FOOD



PACKAGES



Silver Package

\$59 P/P

SILVER PACKAGE INCLUSIONS

Sourdough Puffed Bread (VG)
Yuzu Oil - Shichimi

Hand-Cut Fries (VG)
Black Garlic Aioli

Mediterranean Olives (V)
Chilli - Citrus - Fennel Seeds

Edamame Hummus (V)
Carrot Scapece - Sun-dried Tomato
XO Sauce - Puffed Buckwheat

Lumina Lamb Arancini
Tomato Red Curry - Coconut Labneh -
Puttanesca Crumb - Balsamic Onion Jam

Whipped Feta (VG)
Hot Honey - Hazelnut - Chives

Wharf Bar-Fried Chicken
Umami-Dill Mayo - Nduja Emulsion -
Fermented Daikon - Gibbston Microgreens

CHOOSE 2 STYLES OF WOOD-FIRED SOURDOUGH PIZZAS

Margherita (VG)
Tomato - Mozzarella - Basil

Nduja
Fior Di Latte - Vietnamese Mint Pesto -
Zucchini Nam Jim - Chilli - Citrus - Fennel
Seeds

Capricciosa
San Marzano Pomodoro - Fior Di Latte -
Prosciutto Cotto - Artichokes -
Capers - Olives

Nashi Pear (VG)
Fior Di Latte - Smoked Gouda -
Thai Sweet Chilli - Nori Powder

Smoked Salmon
Pine Nut Pesto - Ricotta - Fresh Dill -
Pickled Shallots

Teriyaki Lamb
Fior Di Latte - Orange Kumara -
Balsamic Onion Jam - Hot Honey -
Hazelnut - Chives

Hot Bells
San Marzano Pomodoro - Fior Di Latte -
Spicy Salami - Hot Honey - Chilli Flakes

OPTIONAL ADD-ONS

Cocktail 'Spritz' On Arrival \$15 P/P

Bubbles On Arrival \$10 P/P

Marlborough Oysters
Natural with WharfBar Mignonette
\$36/½ doz / \$72/doz

Lindauer Prosecco \$72/Bottle

Moët & Chandon \$150/Bottle

Veuve Clicquot \$180/Bottle

Ruinart Blanc De Blancs \$330/Bottle





Gold Package

\$79 P/P

GOLD PACKAGE INCLUSIONS

Fire Baked Greens
Almonds – Chilli Crisp

Hand-Cut Fries (VG)
Black Garlic Aioli

CHOOSE ANY 4 STARTERS

Sourdough Puffed Bread (VG)
Yuzu Oil – Shichimi

Mediterranean Olives (V)
Chilli – Citrus – Fennel Seeds

Whipped Feta (VG)
Hot Honey – Hazelnut – Chives

Stracciatella (VG)
Thai Basil – Heirloom Tomato –
Summer Peach – Nori Powder

Burrata (VG)
Chilli Crisp – Zucchini Nam Jim – Dill

Prosciutto
Rock Melon – Arugula –
Parmigiano Reggiano – Balsamic

Matteo's Cheese Plate (VG)
Toma, Gorgonzola – Brie – Soy Walnut –
Saffron Pear Chutney

Edamame Hummus (V)
Carrot Scapece – Sun-Dried Tomato
XO Sauce – Puffed Buckwheat

Lumina Lamb Arancini
Tomato Red Curry – Coconut Labneh –
Puttanesca Crumb – Balsamic Onion Jam

House Salted Cod Croquette
Potato Foam – Wasabi Mustard

Wharf Bar-Fried Chicken
Umami-Dill Mayo – Nduja Emulsion –
Fermented Daikon – Gibbston Microgreens

OPTIONAL ADD-ONS

Cocktail 'Spritz' On Arrival \$15 P/P

Bubbles On Arrival \$10 P/P

Marlborough Oysters
Natural with WharfBar Mignonette
\$36/½ doz / \$72/doz

Lindauer Prosecco \$72/Bottle

Moët & Chandon \$150/Bottle

Veuve Clicquot \$180/Bottle

Ruinart Blanc De Blancs \$330/Bottle

CHOOSE 2 STYLES OF WOOD-FIRED SOURDOUGH PIZZAS & PASTAS

Margherita (VG)
Tomato – Mozzarella – Basil

Nduja
Fior Di Latte – Vietnamese Mint Pesto –
Zucchini Nam Jim – Chilli – Citrus –
Fennel Seeds

Capricciosa
San Marzano Pomodoro – Fior Di Latte –
Prosciutto Cotto – Artichokes –
Capers – Olives

Nashi Pear
Fior Di Latte – Smoked Gouda –
Thai Sweet Chilli – Nori Powder

Smoked Salmon
Pine Nut Pesto – Ricotta – Fresh Dill –
Pickled Shallots

Teriyaki Lamb
Fior Di Latte – Orange Kumara –
Balsamic Onion Jam – Hot Honey –
Hazelnut – Chives

Hot Bells
San Marzano Pomodoro – Fior Di Latte –
Spicy Salami – Hot Honey – Chilli Flakes

Shiitake Mushroom Casarecce (VG)
Remarkable Fungi – Sweet Peas –
Mushroom XO – Pecorino

Gnocchi Bokki
Gochujang Vodka Cream – White Kimchi –
Guanciale – Spring Onion

Yakisoba Vongole
Tua Tua Clams – Tiger Prawns – All The
Herbs – Dry Sake, Chilli Flakes



Platinum Package

\$99 P/P

PLATINUM PACKAGE INCLUSIONS

Fire Baked Greens
Almonds – Chilli Crisp

Hand-Cut Fries (VG)
Black Garlic Aioli

CHOOSE ANY 4 STARTERS

Sourdough Puffed Bread (VG)
Yuzu Oil – Shichimi

Mediterranean Olives (V)
Chilli – Citrus – Fennel Seeds

Whipped Feta (VG)
Hot Honey – Hazelnut – Chives

Stracciatella (VG)
Thai Basil – Heirloom Tomato –
Summer Peach – Nori Powder

Burrata (VG)
Chilli Crisp – Zucchini Nam Jim – Dill

Prosciutto
Rock Melon – Arugula –
Parmigiano Reggiano – Balsamic

Matteo's Cheese Plate (VG)
Toma, Gorgonzola – Brie – Soy Walnut –
Saffron Pear Chutney

Edamame Hummus (V)
Carrot Scapece – Sun-Dried Tomato
XO Sauce – Puffed Buckwheat

Lumina Lamb Arancini
Tomato Red Curry – Coconut Labneh –
Puttanesca Crumb – Balsamic Onion Jam

House Salted Cod Croquette
Potato Foam – Wasabi Mustard

Wharf Bar-Fried Chicken
Umami-Dill Mayo – Nduja Emulsion –
Fermented Daikon – Gibbston Microgreens

Fiordland Venison Tartare
Gochujang – Giardiniera – Miso Cured Egg –
Agria Crunch – Sourdough – Rice Crackers

Ahi Tuna Tataki
Furikake – Strawberry Ponzu – Avocado –
Ginger – Red Chilli – Rice Crackers

OPTIONAL ADD-ONS

Cocktail 'Spritz' On Arrival \$15 P/P

Bubbles On Arrival \$10 P/P

Marlborough Oysters
Natural with WharfBar Mignonette
\$36/½ doz / \$72/doz

Lindauer Prosecco \$72/Bottle

Moët & Chandon \$150/Bottle

Veuve Clicquot \$180/Bottle

Ruinart Blanc De Blancs \$330/Bottle

CHOOSE 3 STYLES OF WOOD-FIRED SOURDOUGH PIZZAS & SHARED MEALS

Margherita (VG)
Tomato – Mozzarella – Basil

Nduja
Fior Di Latte – Vietnamese Mint Pesto –
Zucchini Nam Jim – Chilli – Citrus – Fennel
Seeds

Capricciosa
San Marzano Pomodoro – Fior Di Latte –
Prosciutto Cotto – Artichokes – Capers –
Olives

Nashi Pear
Fior Di Latte – Smoked Gouda –
Thai Sweet Chilli – Nori Powder

Smoked Salmon
Pine Nut Pesto – Ricotta – Fresh Dill –
Pickled Shallots

Teriyaki Lamb
Fior Di Latte – Orange Kumara – Balsamic
Onion Jam – Hot Honey – Hazelnut – Chives

Hot Bells
San Marzano Pomodoro – Fior Di Latte –
Spicy Salami – Hot Honey – Chilli Flakes

Shiitake Mushroom Casarecce (VG)
Remarkable Fungi – Sweet Peas –
Mushroom XO – Pecorino

Gnocchi Bokki
Gochujang Vodka Cream – White Kimchi –
Guanciale – Spring Onion

Yakisoba Vongole
Tua Tua Clams – Tiger Prawns –
All The Herbs – Dry Sake, Chilli Flakes

Pork Milanese
House Tonkatsu – Celeriac Slaw

Wagyu ribeye steak
Salsa Verde – Watercress

V – Vegan / VG – Vegetarian



Canapé Package

\$59 P/P

Our canapé menu is designed to showcase the bold, vibrant flavours Wharf Bar is known for – perfect for relaxed waterfront celebrations and stylish events alike. Featuring a curated selection of handcrafted bites, from elevated takes on our signature sourdough creations to fresh, seasonal ingredients and locally inspired flavours, each canapé is thoughtfully prepared and beautifully presented. Ideal for mingling and shared moments, the menu offers a balance of crowd favourites and unique flavour combinations, all crafted to pair effortlessly with our local wines, cocktails and stunning lakefront setting.

CANAPÉ PACKAGE INCLUSIONS

Mediterranean Olives (V)
Chilli – Citrus – Fennel Seeds

Whipped Feta (VG)
Hot Honey – Hazelnut – Chives

Prosciutto
Rock Melon – Arugula –
Parmigiano Reggiano – Balsamic

Edamame Hummus (V)
Carrot Scapece – Sun-Dried Tomato
XO Sauce – Puffed Buckwheat

House Salted Cod Croquette
Potato Foam – Wasabi Mustard

Wharf Bar-Fried Chicken
Umami–Dill Mayo – Nduja Emulsion
– Fermented Daikon – Gibbston
Microgreens

Fiordland Venison Tartare
Gochujang – Giardiniera –
Miso Cured Egg – Agria Crunch –
Sourdough – Rice Crackers

Ahi Tuna Tataki
Furikake – Strawberry Ponzu –
Avocado – Ginger – Red Chilli –
Rice Crackers

OPTIONAL ADD-ONS

Cocktail ‘Spritz’ On Arrival \$15 P/P

Bubbles On Arrival \$10 P/P

Marlborough Oysters
Natural with WharfBar Mignonette
\$36/½ doz / \$72/doz

Lindauer Prosecco \$72/Bottle

Moët & Chandon \$150/Bottle

Veuve Clicquot \$180/Bottle

Ruinart Blanc De Blancs \$330/Bottle



FUNCTION DRINK



PACKAGES



All Inclusive Drinks Package

\$59 P/P (2 hours)

\$79 P/P (3 hours)

SPIRITS

House Spirits
All House Spirits are included

TAP BEER / CIDERS

Asahi Super Dry
Japan - 5.0%

Speight's Gold Medal Ale
New Zealand - 4.0%

Speight's Summit Ultra (Low Carb)
New Zealand - 4.2%

QWB Pale Ale
New Zealand - 4.0%

Balter XPA
Australia - 5.0%

Canyon 'Vacation' Hazy Pale Ale
New Zealand - 5.2%

Altitude Mischievous Kea IPA
New Zealand - 5.5%

Macs Cloudy Apple Cider
New Zealand - 4.7%

WINES

Lindauer Prosecco DOC
Veneto - Italy

Leefield Station Pinot Noir 2024
Marlborough - New Zealand

Leefield Station Sauvignon Blanc 2024
Marlborough - New Zealand

Leefield Station Rosé 2024
Marlborough - New Zealand

*** A VIEW THIS SPECTACULAR
DESERVES A POUR TO MATCH.
ELEVATE YOUR EVENT WITH OUR
CURATED BEVERAGE UPGRADES,
FEATURING PREMIUM COCKTAILS,
TOP-TIER SPIRITS, AND LOCAL
VINTAGES. TURN THE PAGE TO
DISCOVER DRINK PACKAGES
DESIGNED TO RAISE THE BAR.





Premium Upgrades

Cocktail Upgrade

+\$49 P/P (2 HOURS)

+\$59 P/P (3 HOURS)

CHOOSE ANY 3 OF THE
BELOW COCKTAILS

Aperol Spritz
Aperol - Prosecco - Soda

Caprioska
SKNYB Vodka - Lime - Sugar

Fiorente
Four Pillars Bloody Shiraz Gin -
Fiorente Elderflower - Mint

QWB Espresso Martini
SKNYB Vodka - Tia Maria - Espresso

Classic Margherita
Espolon Blanco - Grand Marnier -
Lime - Agave

Negroni
Four Pillars Dry Gin - Campari -
Antica Formula

Daiquiri
Bacardi Carta Blanca - Sugar - Lime

Spirits Upgrade

+\$19 P/P

UPGRADE TO THE
FOLLOWING SPIRITS

Scapegrace Vodka
Cromwell, New Zealand

Tanqueray Gin
Bloomsbury, London

Maker's Mark Bourbon
Kentucky, America

Diplomático Rum
Planas Valley - Venezuela

1800 Añejo Tequila
Jalisco, Mexico

Johnnie Walker Black Label
Scotland

Wine Upgrade

+\$19 P/P

ADD THE FOLLOWING
PREMIUM WINES

Mt Difficulty Target Gully Riesling 2025
Central Otago - New Zealand

Te Whare Ra SV Rosé 2023
Marlborough - New Zealand

Peregrine Saddleback Chardonnay 2024
Central Otago - New Zealand

Dacey Pinot Noir 2024
Central Otago - New Zealand

Two Hands Gnarly Dudes 2024
Barossa - Australia





FUNCTIONS &



VENUE HIRE



Beer Garden Exclusive Use (Private)

Perched above the water with sweeping lake and mountain views, our indoor Beer Garden is a stylish, light-filled space perfect for any occasion. Floor-to-ceiling windows flood the room with natural light by day and create a warm, atmospheric glow by night.

The layout features a mix of high tables, comfortable seating, and a wrap-around window bar, offering a blend of intimacy and waterfront energy. With its contemporary design and unbeatable outlook over the wharf, this semi-private venue is ideal for cocktail functions, corporate catch-ups, and milestone celebrations.

Flexible and effortlessly impressive, the Beer Garden is Queenstown's standout setting for your next event.

CAPACITY

45 seated
60 standing (Canapé)

HIRE

\$6,000 minimum spend.

Minimum 2 hours.

To discuss pricing or to tailor a package to your needs, please contact our events team. Call us on [03 409 0586](tel:034090586) or email functions@qtwharfbar.com.





Bar Area + Beer Garden Exclusive Use (Partially Private)



Flowing seamlessly from the Beer Garden, this expansive indoor space combines stunning wharf-side views with added scale and flexibility. Designed for larger groups, the Beer Garden Extension maintains a relaxed, contemporary feel—perfect for semi-private functions that require extra space without sacrificing atmosphere.

Whether you're hosting a corporate event, birthday, or social gathering, this area allows guests to mingle freely while staying connected to the venue's energy and the iconic Queenstown waterfront. Vibrant, flexible, and unmistakably Wharf Bar, this beautiful space is the perfect complement to your next event.

CAPACITY

100 seated
150 standing (Canapé)

HIRE

\$12,000 - \$15,000 minimum spend.

Minimum 2 hours Canapé.
Minimum 3 hours Dining.

To discuss pricing or to tailor a package to your needs, please contact our events team. Call us on [03 409 0586](tel:034090586) or email functions@qtwharfbar.com.



Full Venue Exclusive Use (Private)

An exclusive full venue hire provides total access to the Beer Garden, Bar Dining, and our waterfront interiors, creating a cohesive flow where guests can transition seamlessly between spaces. Light-filled by day and warmly atmospheric by night, every corner offers stunning views of the lake and mountains with Queenstown's most iconic backdrop.

Queenstown Wharf Bar serves as a versatile canvas for everything from stylish cocktail functions and corporate events to milestone celebrations and pre-wedding gatherings. With thoughtful design and a vibrant social energy, our team ensures every detail is handled with attentive service.

Contemporary, flexible, and unmistakably Queenstown Wharf Bar, exclusive hire delivers a memorable experience from the first pour to the final toast by the water.

CAPACITY

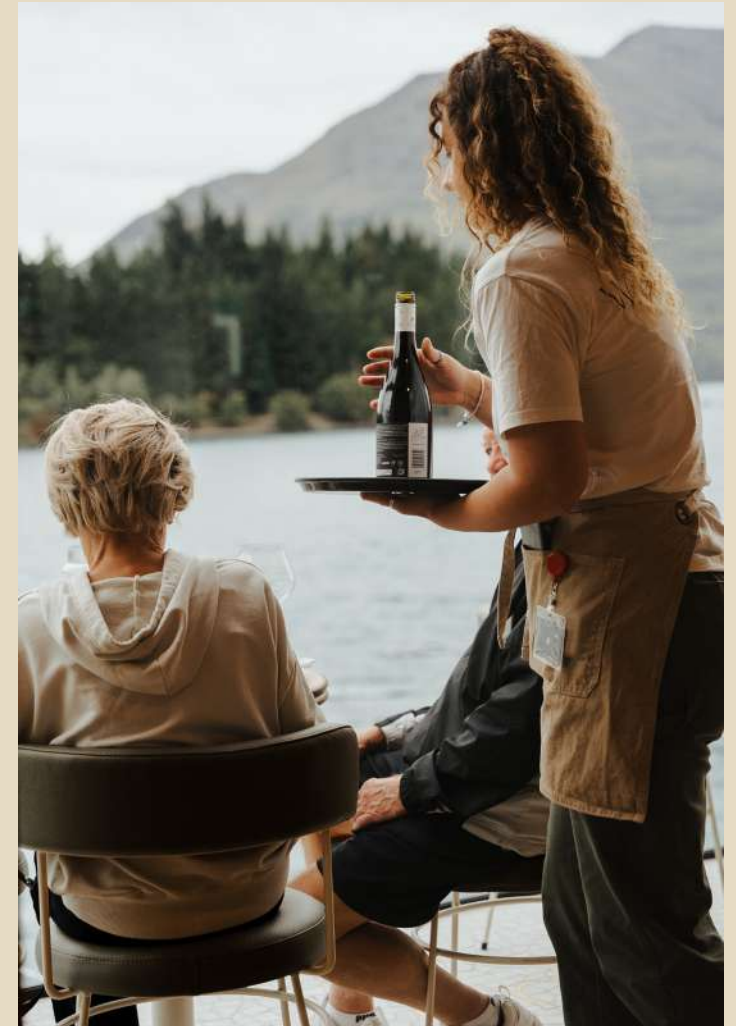
150 seated
280 standing (Canapé)

HIRE

\$22,000 - \$45,000 minimum spend.

Minimum 3 hours.

To discuss pricing or to tailor a package to your needs, please contact our events team. Call us on [03 409 0586](tel:034090586) or email functions@qtwharfbar.com.





Booking & Deposit Terms

- A 50% deposit of the total estimated function cost is required to secure and guarantee the booking.
- The Remaining balance must be paid no later than 7 days prior to the event.
- Cancellation policy:
 - More than 60 days notice, Full Refund
 - 30–60 days, 25% of deposit payable
 - 14–30 days, 50% of deposit payable
 - Less than 14 day, 100% of deposit payable
- Final guest numbers and dietary requirements (including allergies) must be submitted no later than 7 days prior to the event.
- Functions of more than 20 guests are required to select one of our Function Food Packages. À la carte dining is not available for groups of more than 20 guests.



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