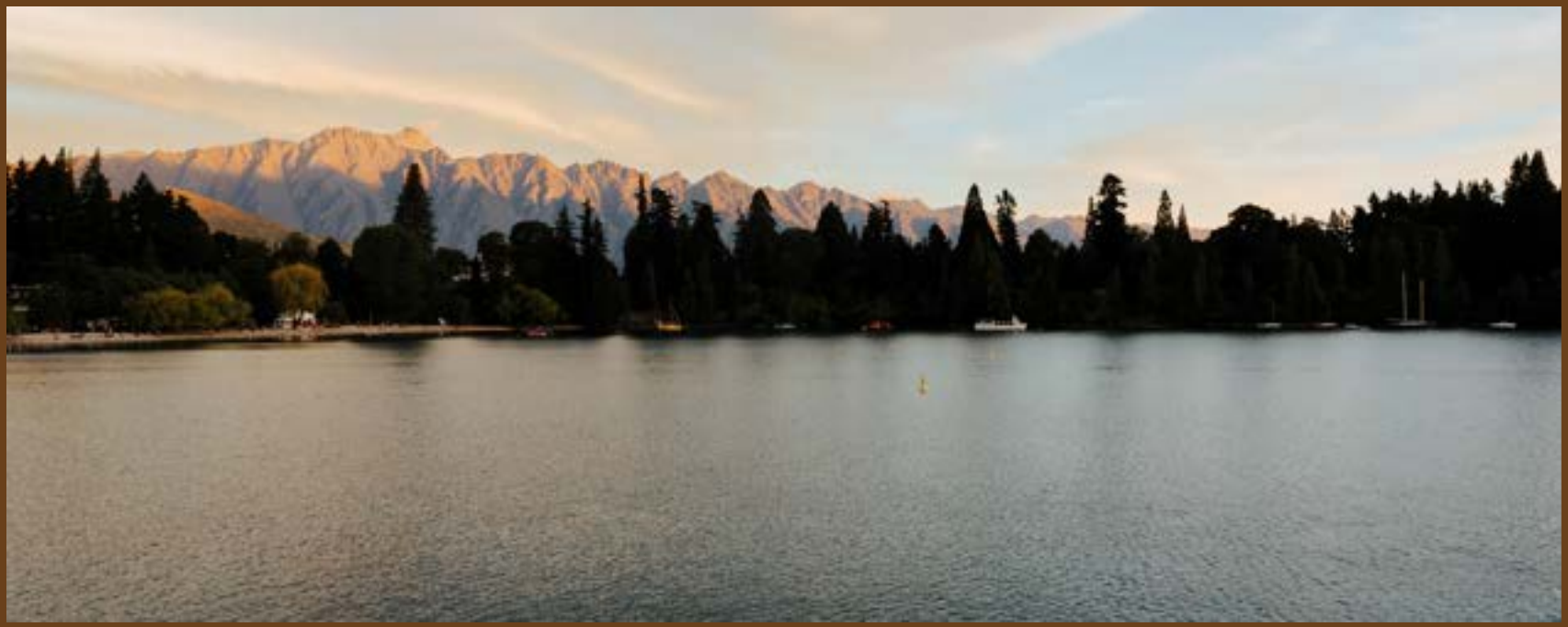
Wharf Bar

QUEENSTOWN



FUNCTIONS & EVENTS

QTWHARFBAR.COM | 03 409 0586

FUNCTIONS@QTWHARFBAR.COM

STEAMER WHARF UNIT 3, LEVEL 1/88 BEACH ST,

QUEENSTOWN 9300, NEW ZEALAND

Experience the Wharf in a new light

Where the rhythm of the lake meets the pulse of the bar. At 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.

Wharf Bar
QUEENSTOWN

A view with a venue attached

Perched on the edge of iconic Steamer Wharf, Wharf Bar enjoys an unrivalled position overlooking the crystal-clear waters of Lake Wakatipu. Framed by expansive windows and a spacious lakeside terrace, our venue is designed to make the most of Queenstown's spectacular scenery.

With the Remarkables as your backdrop and

the gentle rhythm of the lake just beyond,

Wharf Bar offers a sophisticated yet relaxed setting that feels distinctly Queenstown, perfect for everything from intimate celebrations to larger gatherings.

FUNCTION

FOOD PACKAGES

Silver Package $59 PER PERSON

(V) Vegetarian (VG) Vegan

CHOOSE BETWEEN BUFFET AND SEATED BANQUET OPTION

INCLUSIONS

Sourdough Puffed Bread (V)
Yuzu oil, shichimi

Hand-cut Fries (V)
Black garlic aioli

Mediterranean Olives (VG)
Chilli, citrus, fennel seeds

Edamame Hummus (VG)
Carrot scapece, sun-dried tomato, XO sauce, puffed buckwheat

Mushroom Arancini (V)
Aged parmigiano foam, pickled mushroom, truffle oil, nasturtium

Whipped Feta (V)
Hot honey, hazelnut, chives

Wharf Bar Karaage Chicken
Umami mayo, nduja emulsion, white kimchi, Gibbston micro coriander

CHOICE OF 2 STYLES WOOD-FIRED SOURDOUGH PIZZA

Margherita (V)
Tomato, mozzarella, basil

Mushroom & Truffle (V)
Truffle cream, portobello, fior di latte, herbed mascarpone

Capricciosa
San Marzano tomato, fior di latte, prosciutto cotto, artichokes, capers, olives

Smoked Salmon
Pine nut & basil pesto, fior di latte, ricotta, pickled shallots, chilli crisp

Teriyaki Lamb
Fior di latte, golden kumara, balsamic onion jam, whipped feta, mint oil

Hot Bells
San Marzano tomato, fior di latte, spicy salami, nduja, hot honey, chilli flakes

Wharf Bar Meat Lovers
San Marzano BBQ sauce, fior di latte, smoked ham, spicy salami, nduja pork sausage

Gold Package $79 PER PERSON

(V) Vegetarian (VG) Vegan

CHOOSE BETWEEN BUFFET AND SEATED BANQUET OPTION

INCLUSIONS

Fire Baked Greens (V) Toasted almonds, chilli crisp

Hand-cut Fries (V) Black garlic aioli

CHOICE OF ANY 4 STARTERS

Sourdough Puffed Bread (V)
Yuzu oil, shichimi

Mediterranean Olives (VG)
Chilli, citrus, fennel seeds

Edamame Hummus (VG)
Carrot scapece, sun-dried tomato, XO sauce, puffed buckwheat

Mushroom Arancini (V)
Aged parmigiano foam, pickled mushroom, truffle oil, nasturtium

Whipped Feta (V)
Hot honey, hazelnut, chives

Burrata (V)
Wood-fired pumpkin, pumpkin seed, chilli crisp

Beetroot & Goat Cheese (V)
Semi-dried beetroot, pine nut remolata, goat cheese mousse, mint

Matteo's Cheese Plate (V)
3 cheese selection, soy walnuts, saffron pear chutney, sourdough cracker

Wharf Bar Karaage Chicken
Umami mayo, nduja emulsion, white kimchi, Gibbston micro coriander

Mixed Green Salad (V)
Green goddess, aged parmesan, miso cured egg

CHOICE OF 2 STYLES WOOD-FIRED SOURDOUGH PIZZA & PASTAS

PIZZAS

Margherita (V)
Tomato, mozzarella, basil

Mushroom & Truffle (V)
Truffle cream, portobello, fior di latte, herbed mascarpone

Capricciosa
San Marzano tomato, fior di latte, prosciutto cotto, artichokes, capers, olives

Smoked Salmon
Pine nut & basil pesto, fior di latte, ricotta, pickled shallots, chilli crisp

Teriyaki Lamb
Fior di latte, golden kumara, balsamic onion jam, whipped feta, mint oil

Hot Bells
San Marzano tomato, fior di latte, spicy salami, nduja, hot honey, chilli flakes

Wharf Bar Meat Lovers
San Marzano BBQ sauce, fior di latte, smoked ham, spicy salami, nduja pork sausage

PASTAS

Gorgonzola & Walnut Gnocchi (V)
Homemade gnocchi, creamy gorgonzola sauce, nashi pear, soy walnuts

Yakisoba Vongole
Wild Little Neck clams, prawns, fine herbs, dry sake, chilli crisp

QWB

Platinum Package $99 PER PERSON

(V) Vegetarian (VG) Vegan

INCLUSIONS

Fire Baked Greens (V) Toasted almonds, chilli crisp

Hand-cut Fries (V) Black garlic aioli

CHOICE OF 4 STARTERS

Sourdough Puffed Bread (V)
Yuzu oil, shichimi

Mediterranean Olives (VG)
Chilli, citrus, fennel seeds

Edamame Hummus (VG)
Carrot scapece, sun-dried tomato, XO sauce, puffed buckwheat

Mushroom Arancini (V)
Aged parmigiano foam, pickled mushroom, truffle oil, nasturtium

Whipped Feta (V)
Hot honey, hazelnut, chives

Burrata (V)
Wood-fired pumpkin, pumpkin seed, chilli crisp

Beetroot & Goat Cheese (V)
Semi-dried beetroot, pine nut remolata, goat cheese mousse, mint

Matteo's Cheese Plate (V)
3 cheese selection, soy walnuts, saffron pear chutney, sourdough cracker

Wharf Bar Karaage Chicken
Umami mayo, nduja emulsion, white kimchi, Gibbston micro coriander

Ahi Tuna Tataki
Furikake, strawberry ponzu, avocado, red chilli, rice crackers

Fiordland Venison Tartare
Gochujang, giardiniera, miso cured egg, sourdough cracker

Mixed Green Salad (V)
Green goddess, aged parmesan, miso cured egg

CHOICE OF 2 STYLES WOOD-FIRED SOURDOUGH PIZZA & SHARED MEALS

PIZZAS

Margherita (V)
Tomato, mozzarella, basil

Mushroom & Truffle (V)
Truffle cream, portobello, fior di latte, herbed mascarpone

Capricciosa
San Marzano tomato, fior di latte, prosciutto cotto, artichokes, capers, olives

Smoked Salmon
Pine nut & basil pesto, fior di latte, ricotta, pickled shallots, chilli crisp

Teriyaki Lamb
Fior di latte, golden kumara, balsamic onion jam, whipped feta, mint oil

Hot Bells
San Marzano tomato, fior di latte, spicy salami, nduja, hot honey, chilli flakes

Wharf Bar Meat Lovers
San Marzano BBQ sauce, fior di latte, smoked ham, spicy salami, nduja pork sausage

Carbonara
Fior di latte, pancetta, carbonara custard, pepper, Parmigiano Reggiano

SHARED PLATES

Gorgonzola & Walnut Gnocchi (V)
Homemade gnocchi, creamy gorgonzola sauce, nashi pear, soy walnuts

Yakisoba Vongole
Wild Little Neck clams, prawns, fine herbs, dry sake, chilli crisp

Wharf Bar Wagyu
Lake Ohau grass fed scotch fillet, unami jus, mixed leaf salad

Canapé Package $59 PER PERSON

(V) Vegetarian (VG) Vegan

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 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.

INCLUSIONS

Mediterranean Olives (VG)
Chilli, citrus, fennel seeds

Edamame Hummus (VG)
Carrot scapece, sun-dried tomato, XO sauce, puffed buckwheat

Whipped Feta (V)
Hot honey, hazelnut, chives

Wharf Bar Karaage Chicken
Umami mayo, nduja emulsion, white kimchi, Gibbston micro coriander

Ahi Tuna Tataki
Furikake, strawberry ponzu, avocado, red chilli, rice crackers

Fiordland Venison Tartare
Gochujang, giardiniera, miso cured egg, sourdough cracker

Optional Add-Ons

OPTIONAL ADD-ONS FOR FOOD PACKAGES

Cocktail ‘Spritz’ on arrival
$15 per person

Bubbles on arrival
$10 per person

Marlborough Oysters
Natural with Wharf Bar Mignonette
$36 per ½ dozen, $72 per dozen

Lindauer Prosecco
$72 per bottle

Moët & Chandon
$150 per bottle

Veuve Clicquot
$180 per bottle

Ruinart Blanc De Blancs
$330 per bottle

FUNCTION

DRINK PACKAGES

All Inclusive Package $59 2 HOURS PER PERSON $79 3 HOURS PER PERSON

SPIRITS

House spirits

All house spirits are included

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

TAP BEER & CIDERS

Asahi Super Dry
Japan, 5.0%

Speight's Gold Medal Ale
New Zealand, 4.0%

Speight's Summer 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%

Premium Upgrades

SPIRITS UPGRADE

+$19 PER PERSON

UPGRADE TO THE FOLLOWING SPIRITS

Scapegrace Vodka
New Zealand

Tanqueray Gin
London

Maker's Mark Bourbon
Kentucky

Diplomático Rum
Venezuela

1800 Añejo Tequila
Mexico

Johnnie Walker Black Label
Scotland

WINES UPGRADE

+$19 PER PERSON

ADD THE FOLLOWING PREMIUM WINES

Mt Difficulty Target Gully Riesling 2025
Cental Otago, New Zealand

Te Whare Ra SV Rosé 2023
Marlborough, New Zealand

Peregrine Saddleback Chardonnay 2024
Central Otago, New Zealand

Dicey Pinot Noir 2024
Central Otago, New Zealand

Two Hands Gnarly Dudes 2024
Barossa, Australia

COCKTAIL UPGRADE

2 HOURS
+ $49 PER PERSON

3 HOURS
+ $59 PER PERSON

CHOICE OF ANY 3 COCKTAILS

Aperol Spritz
Aperol, prosecco, soda

Caprioska
SKNYB Vodka, lime, soda

Fiorente
Four Pillars Bloody Shiraz Gin, Fiorente
Elderflower, mint

Classic Margherita
Espolon Blanco, Grand Marnier, lime, agave

Negroni
Four Pillars Dry Gin, Campari, Antica Formula

Daiquiri
Bacardi Carta Blanca, sugar, lime

FUNCTION &

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 that is perfect for any occasion. Floor-to-ceiling windows flood the room with natural light by day and create a warm, atmospheric flow 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 space 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
2 hour minimum

To discuss pricing or to tailor a package to your needs, please contact our events team.

Call us on 03 409 0586, 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
2 hour minimum canapé
3 hour minimum dining

To discuss pricing or to tailor a package to your needs, please contact our events team.

Call us on 03 409 0586, or

email functions@qtwharfbar.com

REMARKABLES
QUEENSTOWN, NEW ZEALAND
Designed by D.e BADCOCK for A. R. SKINNER
Queenstown
Copyright

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.

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 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
3 hour minimum

To discuss pricing or to tailor a package to your needs, please contact our events team.

Call us on 03 409 0586, or

email functions@qtwharfbar.com

Booking & Deposit Terms

OPTIONAL ADD-ONS FOR FOOD PACKAGES

A 50% deposit of the total estimated function cost is required to secure and guarantee

the booking.

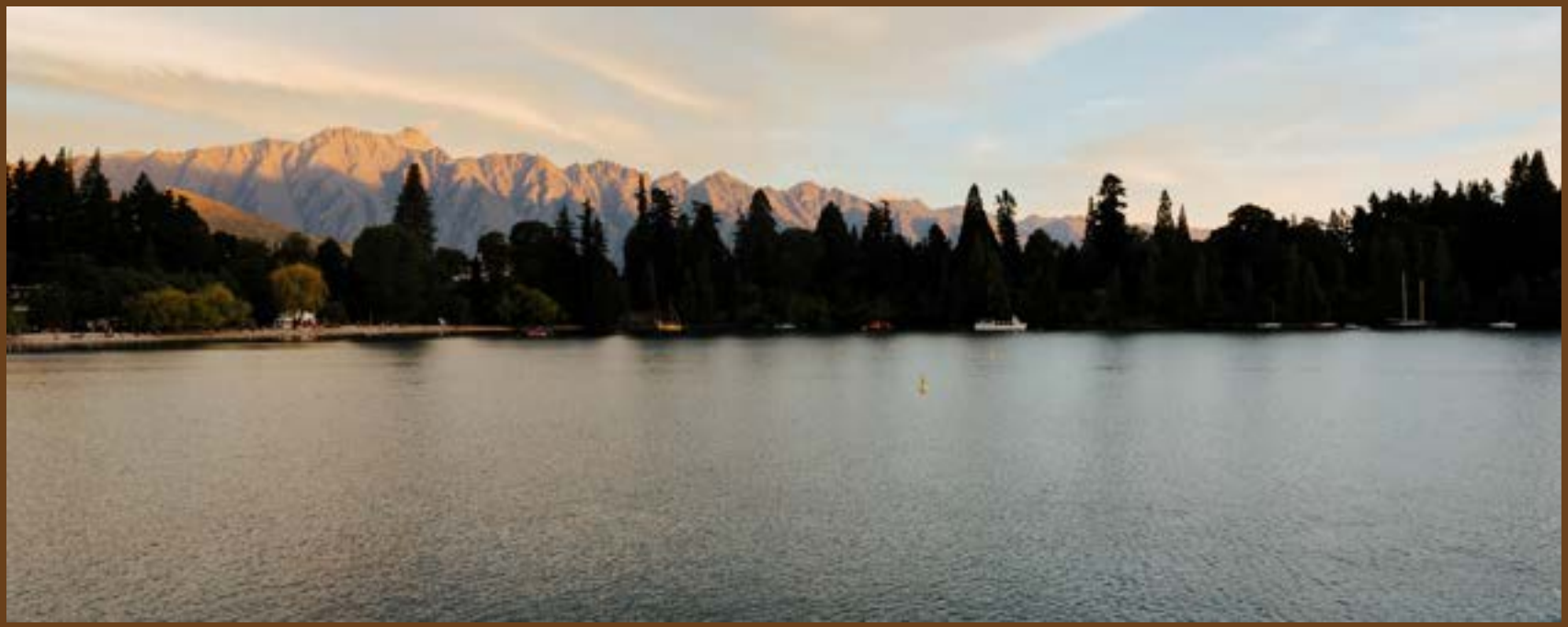
The remaining balance must be paid no later than 7 days prior to the event.

Cancellation policy:
More than 60 days notice - Full Refund
30-60 days notice - 25% of deposit payable
14-30 days notice - 50% of deposit payable
Less than 14 days - 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.

Wharf Bar

QUEENSTOWN



FUNCTIONS & EVENTS

QTWHARFBAR.COM | 03 409 0586

FUNCTIONS@QTWHARFBAR.COM

STEAMER WHARF UNIT 3, LEVEL 1/88 BEACH ST,

QUEENSTOWN 9300, NEW ZEALAND