



Functions at The Cargo Collective





The Cargo Collective

Nestled in the picturesque landscape of Queenstown, NZ, just a short 5 minute drive from the city centre and a minute from the base of Coronet Peak Ski Field, you'll find The Cargo Collective – an embodiment of curated experiences, events, and handcrafted beverages.

Since our start in 2015, The Cargo Collective has been driven by a profound love for the art of creation. Our relentless pursuit of excellence has led us to master the delicate balance between tradition and innovation. Every aspect of our offerings, from the ingredients meticulously sourced to the brewing process itself, reflects our unwavering commitment to quality.



But we're more than just purveyors of fine beverages; we're cultivators of unforgettable moments. Fuelled by our passion for inspiring and exciting experiences, The Cargo Collective transcends the notion of a mere venue—it's a vibrant platform for community engagement and connection.



From weddings to gala nights, it will punctuate the calendar, providing a space where the community can come together, share stories and create lasting memories.

This is not just a place to enjoy a good beer, it's a haven for building relationships.. "The Cargo Way".

Brew Hall

Due to open June 2024

Designed by Queenstown based Yoke Architects, The Brew Hall has been designed with a beautiful stone exterior, high ceilings and glass panels looking into the adjoining brewery, making it a unique space for large groups.

The simple design of the building gives flexibility for many different uses; from conferences, to awards dinners or social celebrations.

170 seated
240 standing



Brewery

Due to open June 2024

Nestled in our venue, the Cargo Brewery is where the hoppy magic happens!

We will have capacity to brew large quantities of seasonal beverages, going straight to tap at Gantley's Pub. Our canning line will also allow us to package our beverages for takeaway sales directly from the brewery to customer.

Give your group a one of a kind experience by adding on our Brew Your Own Beer or Distil Your Own Gin corporate team building activity.

Step into the Brewery to learn about the brewing process and try our beverages, then split into teams and compete to make the best brew yourself. We'll keep the competition going by sending your brews to the office to taste test the final product.

Spaces



Exclusive Brew Hall

Our venue is a beautiful, open, daylight filled space with slider doors that connect you through to the outdoors. The open concept hall allows for a variety of designs for your upcoming event.

170 seated
240 standing

\$6,000 +GST
Venue Hire

*Inquire within about
our charitable and
community rates*



Ultimate Exclusive Brew Hall & Gantley's Experience

Are you interested in a fully immersive and exclusive experience with The Cargo Collective for your upcoming function?

330 seated
440 standing

We offer full venue hire that includes our Brew Hall, Gantley's historic pub and Beer Garden. This encompassing venue rental can accommodate over 300 guests and create a memorable experience.

6,000 +GST
Venue Hire

12,000 +GST
Food & Beverage Minimum
Spend

*Pricing subject to
seasonality*

The Brew Hall Function Details

Exclusive Hire

Venue rental pricing: \$6,000 +GST

Day rate (venue rental prior to 4:00 pm): \$3,000 +GST

Furnishings Availability

17 Rectangle Tables

170 Chairs

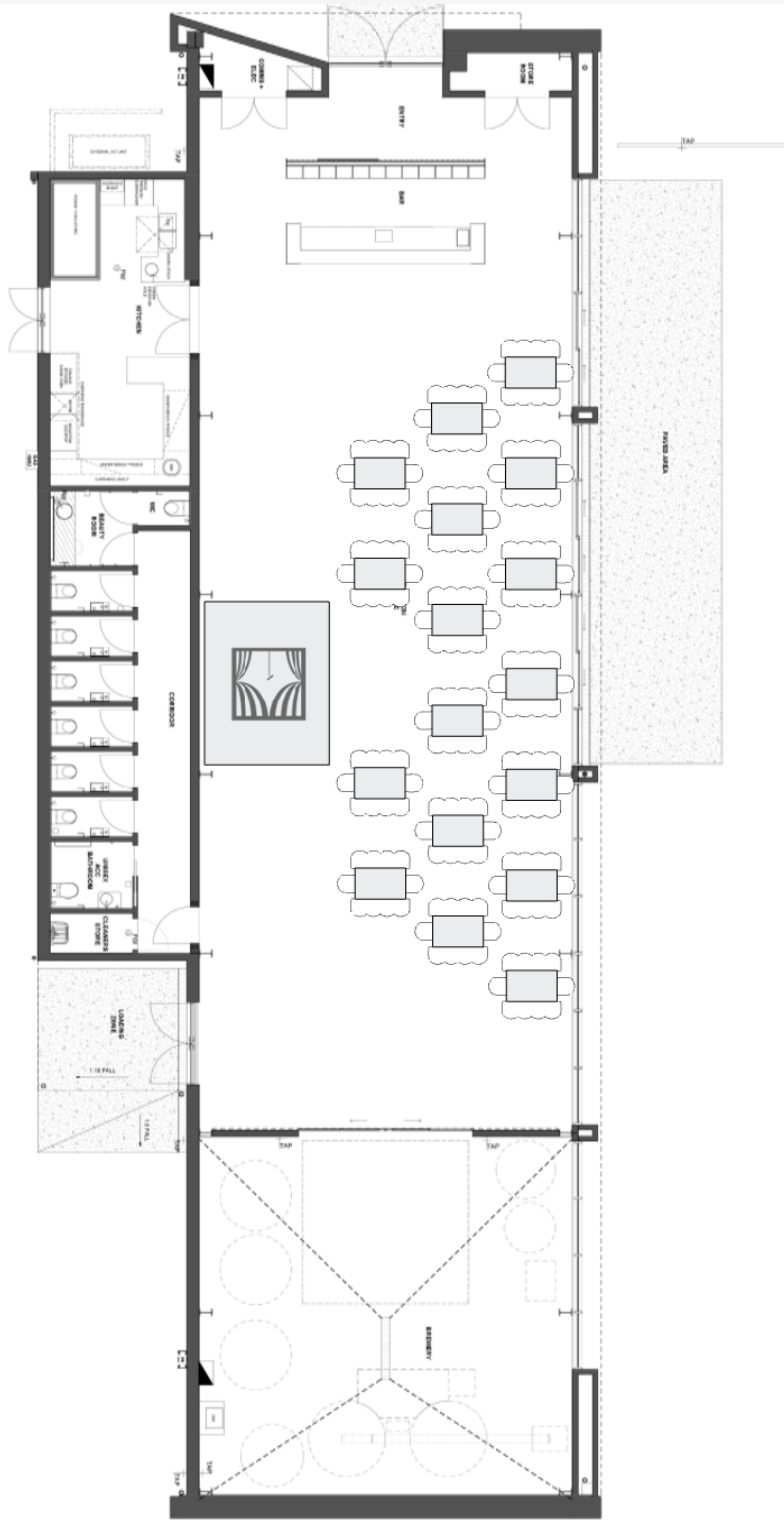
Audio Visual

In house PA system, three phase power, excellent sound and lighting infrastructure. If you are interested in amplified sound, tech and production; we can assist with managing your vision.

Additional Rentals

Enquire within for availability. If your group exceed 170 seated guests, we can arrange rental furnishings to resemble our in house products to ensure a seamless look and design.

We partner with excellent event rental, florist, photography and transportation vendors within Queenstown and can further assist with all of your needs.



Experiential Add Ons

Brewery Tours & Tasting

Your experience begins in our tasting room with a taste of our flagship Cargo Beer and an overview of our history in Queenstown. Your personal tour guide will navigate you through our brewhouse and discuss what makes The Cargo Collective iconic in South New Zealand. Your tour will wrap up with a guided tasting of fresh Cargo brews on draught.

Suggested one hour experience but can be tailored to fit your group.

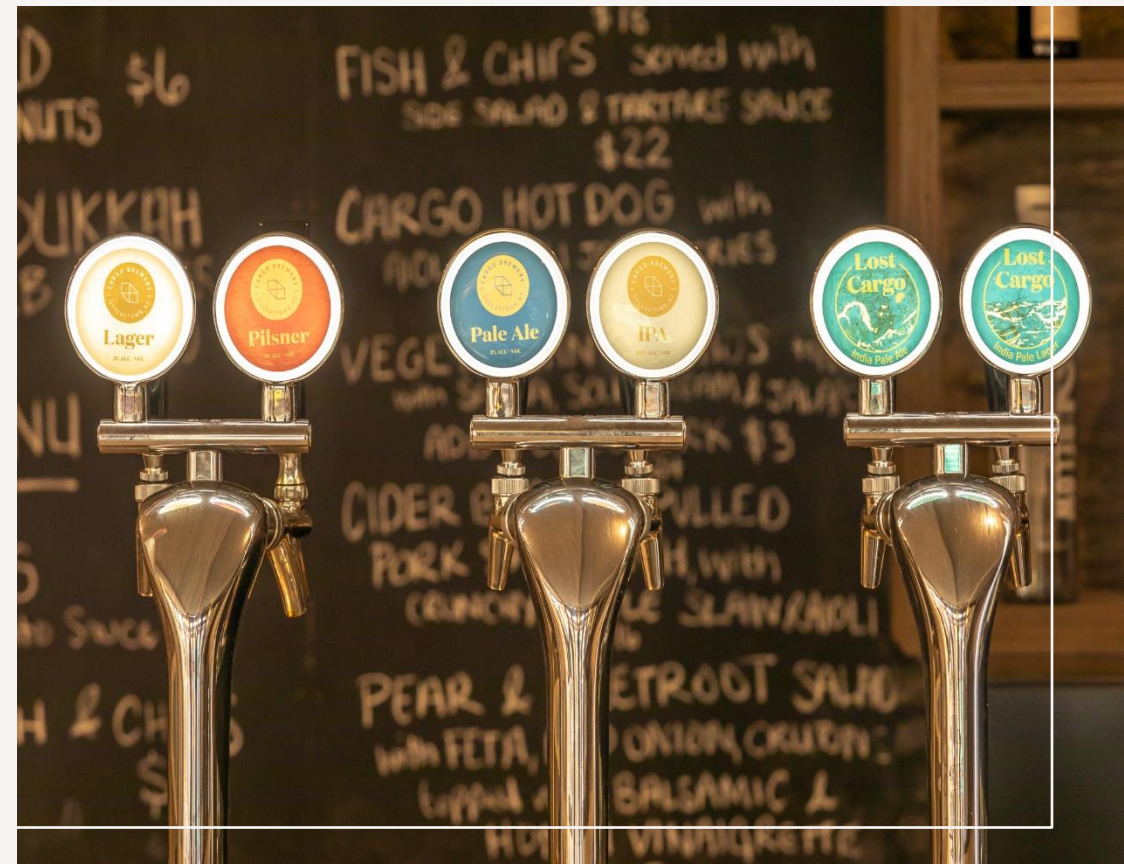
Beverages & Food Pairings

Explore a carefully crafted menu featuring an array of mouthwatering dishes, each expertly paired with our finest craft beverages. From savory starters to decadent desserts, we've curated an experience that will leave you craving more. Our knowledgeable staff will guide you through the tasting, unlocking the secrets behind each pairing.

Specialty Event Canning

What better way to remember your special day or corporate event by providing your guests with take home Cargo Collective beverages with your exclusively designed can? By providing your design or company logo, we can help make the memory last even longer, after the event.

Have something else in mind? Our creative events management team can partner with you to curate a specialty experience!



The Cargo Collective Team Building

Unleash the power of collaboration with our team-building activities. Elevate your team dynamics as you immerse yourselves in engaging and interactive experiences designed to foster creativity and strategic thinking. From hands-on workshops to tailored challenges, our venue offers the perfect setting for cultivating teamwork and innovation. Strengthen relationships in a dynamic space that seamlessly blends productivity with enjoyment. Elevate your experience and create lasting memories with our tailored team-building activities.

Brew Your Own Beer

Turn your team-building experience into a spirited competition with our 'Brew Your Own Beer' challenge, where teams compete to craft the most innovative and delicious brew. Guided by experienced brew masters, participants collaborate, experiment with diverse ingredients, and unleash their creativity in a race to create the ultimate custom beer, adding an extra layer of excitement to this hands-on and unforgettable brewing adventure.

My Kitchen Rules

Step into a culinary arena with our 'My Kitchen Rules' team-building activity, where colleagues transform into gourmet teams, navigating culinary challenges and bonding over the art of cooking to create a recipe for workplace success. From chopping challenges to delectable showdowns, savor the perfect blend of camaraderie and competition, making your team bond as they create a feast for the senses in this engaging and entertaining culinary experience.

Mixology Mash Up

Shake up your team dynamics with our 'Mixology Mash Up' challenge, a spirited and interactive experience where colleagues collaborate to master the art of cocktail creation. Participants not only learn about mixology techniques but also work together to invent and name their signature drinks. The winning best cocktail (based on flavor, presentation, and creativity) becomes the bevy of the night!

Distil Your Own Gin

Indulge in a hands-on journey of flavor discovery and art of distillation with our 'Distil Your Own Gin' activity, where you'll blend botanicals, distill your creation, and leave with a custom-crafted bottle of gin, embodying the spirit of team collaboration in every sip. Savor the satisfaction of creating your own bespoke spirit in this hands-on, aromatic adventure, perfect for gin enthusiasts and teams looking to blend camaraderie with craft.

Great Bake Off

Whisk your team away for a delightful hour of bonding and creativity with our 'Great Bake Off' team-building activity. In this fast-paced and flavorful challenge, colleagues unite to craft delectable treats, that blends teamwork and delicious success. Teams are provided with a set of ingredients, utensils, and a baking theme, challenging them to think on their feet, strategize, and collaborate to produce the most impressive and tasty creations.

Speed Networking

A unique twist on traditional networking – our 'Speed Networking' event. Set against the backdrop of our vibrant brewery, participants rotate through quick, dynamic exchanges, fostering meaningful connections in a relaxed and social atmosphere. Engage in conversations, share insights, and savor the craft of networking as you enjoy the lively ambiance of our venue, turning ordinary interactions into opportunities for collaboration and relationship building.

The Cargo Collective Team Building



Function Menus

We take pride in offering exquisite, fresh and abundant cuisine in a variety of creative dishes. Our food philosophy is all about great ingredients kept simple.

Whether you're joining us for a full day meeting, a casual get together or a grand affair – our menus are suited to cater for all.

Morning & Afternoon Tea

Fulfil your cravings with a selection of sweet and savoury baked treats and keep your guests going during the day.

From \$15 per person per session.

Working Lunch

The perfect grab and go option for a midday break between meetings.

From \$35 per person.

Canapés

Get the party started with bites of your favourite flavours tray served to guests and perfect for cocktail style functions.

From \$19 per person.

Snacks & Grazing

Choose from a range of nibbles to be served on platters as a tasty starter to your meal or for guests to graze on while they catch up over a drink.

Ranging from \$4 - \$9 per person per platter.

Keep it Simple

For your relaxed seated event, mix and match mains and sides to create your ideal feast, to be served altogether as sharing plates to tables.

From \$40 per person.

Mezze Style

Offer your guests multiple courses for your event to really give them a treat. Served as sharing plates to tables, one course at a time.

From \$55 per person.

Plated Menu

For an elevated experience, provide your guests with a plated menu. Enquire within for seasonal products and wine pairings. Enquire within for our plated menu options.

From \$70 per person.



Custom menus & pricing available upon request, enquire within!

Customized Function Menus

Day Delegate Morning Tea or Lunch Buffet Examples

Morning Tea

Selection of our homemade baked treats, both sweet and savoury options

Classic Kiwi Lolly mix

Teas and Coffee

Lunch Buffet

Sandwiches

Falafel & Tortilla Wraps, Slaw, Chipotle Aioli, Chermoula, Lettuce

Chicken & Focaccia, Tomato, Lettuce, Aioli, Hopped Hot Sauce

Cold Cuts

Prosciutto, Local Salami, Pickles, Marinated Olives

Whitestone Cheeses, Relish, Walnuts, Apple Hip-Hop Jelly

Capsicum Hummus, Crudites, Tortilla Chips

Green Salad, Turmeric Dressing, Tamari Toasted Seeds

Add-Ons

Fries or Crispy Potatoes

Petit Fours Dessert Platters

Lazy Lunch

Keep it Simple Function Options

Afternoon Tea

As per morning tea, but different treats if Morning Tea is also part of package



Customized Function Menus

Keep It Simple Pairings & Examples

Roast Merino Lamb Shoulder

slow-roast lamb finished over our outdoor wood fire, tzatziki, harissa, chermoula *gf df*

Carrot & Cumin Falafel

with rainbow slaw, turmeric dressing, hopped hot sauce *VG gf*

Wood-Fired Vegetables

seasonal veg with escabeche & rocket *V VG gf*

Crispy Potatoes

with vegan confit garlic aioli *VG gf*

Beef Brisket, Tomato & Sauerkraut

our fall-apart-tender pastrami style brisket, heirloom tomatoes, rocket, sauerkraut, and Tomato paprika dressing *df gf*

Fire-grilled Pumpkin & Curry Sauce

mild tomato coconut curry sauce, spiced pumpkin seeds, pickled chilies *VG gf*

Havoc Farm Pork Shoulder

cider-roast pork, apple & wild thyme sauce, pickled celeriac *gf df*

Tabbouleh

bulghur wheat, lemon, parsley, garlic, roast capsicum *VG*

Seasonal Greens

eg. roast broccoli & dukkah silverbeet, lemon & garlic *VG gf*

Roast Kumara

VG df gf



Customized Function Menus

Mezze Style Pairings & Examples

Canapes

Haloumi & Cos Bites

topped w/ mint yoghurt & veg escabeche V gf

Fiordland Venison Carpaccio

on kumara & horopito pepper crisp, chipotle dressing gf df

Parmesan Beignets (little savoury doughnuts)

with Cascade Hop pesto V

Kumara Rosti Bites

turmeric yoghurt, hot sauce, kumara crisps VG gf

First Course

Grilled Prawns, Lemon Courgette

chipotle aioli, cos, chermoula

Seasonal Sourdough Bruschetta

eg. BBQ eggplant, capsicum & feta

Second Course

Hot-smoked Salmon

horseradish cream, caramelised lemon

Roast Broccoli

tossed in almond butter, Whitestone feta

Third Course

Merino Lamb Shoulder, Harissa

wild watercress, tzatziki

Wood-fired Veggies

seasonal veg, paprika dressing, rocket

Crispy Potatoes

with vegan confit garlic aioli

Dessert

Bite-Sized Desserts to Share

selection of seasonal slices, sweet treats, and chocolates. Served on sharing boards for the table

Whitestone Cheeses

seasonal selection, with homemade relishes, breads, crackers, pickles, candied walnuts, fruit





Beverages

We offer a full range of Cargo Collective beverages, as well as a selection of wonderful local wines and spirits.

Our drinks menu is always changing, so an updated beverage list can be provided upon request.

We like to be flexible with our bar, so you can customise the drinks list to suit your event, with beverages charged on consumption.

If you have a favourite drink you'd love to see on the list, let us know and we will see what we can do!





The Cargo Collective Contact Info

The Cargo Collective

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  @cargocollective

