



Gin Garden is Queenstown's first boutique gin tasting room.

Located in Arthurs Point, just a 10 minute drive from Queenstown and Arrowtown and only a 3 minute drive from the base of Coronet Peak ski field.

Owned and operated by Broken Heart, the Gin Garden serve 15 award winning, locally distilled Broken Heart Spirits along with a locally brewed Oktoberfest lager. Recently winning the WORLD's Best London Dry Gin at the IWSC 2023, Best New Zealand London Dry at the World Gin Awards in both 2021 and 2022, WORLD's Best Vodka at the World Vodka Awards 2022, and a Double Gold for our Spiced Rum at the NZ Spirits Awards 2022, we only want to deliver the best to our customers.

Distilled in the pure south of New Zealand, Broken Heart Spirits are derived from all natural botanicals and individually handcrafted. This passion for quality product that's made from scratch is a philosophy that makes Broken Heart so unforgettable.

The drink menu offers a comprehensive list of Broken Heart Spirits, tasting flights and cocktails and for those non-spirit drinking folk we offer a selection of beer, wine, bubbles and non-alcoholic options.

While our main focus is highlighting our beautiful spirits range, we do offer a light food menu to complement your tasting experience.

Gin Garden is perfect for a number of different occasions and functions with different spaces and rooms available. Take a look through this guide to give you an idea of what we can offer. For more details and to talk through your requirements please don't hesitate to get in touch.



Available Space

Tasting Room -*Private dining*

Our Tasting Room seats a maximum of **18 people**. Separated by glass doors this space is available for private hire allowing your group to dine away from the main restaurant. For groups under 12 people we can offer the à la carte menu, otherwise our canapés and banquet menus are all available. Drinks are charged on consumption with an unlimited timeframe for the room.

Add a full spirits tasting for \$25 per person.

Gin Garden -*Exclusive use*

Hiring out the entire venue offers exclusive use of the main dining area, the Tasting Room and outdoor space. We can accommodate a maximum of **50 people standing** or **36 people seated**. All menus below are available for you to choose from with drinks charged on consumption and no minimum spend required. Available 11am-4pm OR 5pm-10pm. Select the time that suits your group or get in touch to talk through alternative options.

Minimum Spend

Midweek charge \$1000

Weekend charge \$1500



Function – Pricing Options

Available for groups of 12+ guests. Served family style for the table.

Add-Ons

*Priced per item per person
Can be served at any stage of meal*

Entrée Platters

*Choice of 2
\$30 per person*

Main Platters

*Choice of 2
\$45 per person
Comes with a side of seasonal vegetables
(e.g. green salads in summer, roasted veg in winter)*

Desserts

*Choice of 1
\$14 per person*

Guided Spirits Pairing

Available for groups of 12+ guests.

*Bespoke guided tasting through 4 of our Broken Heart Spirits range.
Expertly paired alongside your meal selection.*

\$20pp



Banquet – Menu Selections

Add-Ons

- Cheeseboard, \$12pp
- Tarte Flambée (*Flammkuchen*), \$8pp
- Bread & dips selection, \$8pp
- Thrice Cooked Potatoes & aioli, \$8pp

Entrée Platters

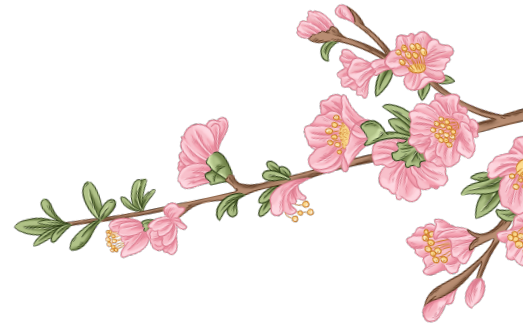
- Winter Vegetable Soup
- Smoked Salmon Puffs (vegetarian option with mushroom)
- Wood-Fired Chilli Garlic Prawns, Saffron Aioli
- Lamb Shoulder Quesadilla, Avocado Sour Cream
- Beef Brisket Bao Buns, Celery Coleslaw

Main Platters

- Grilled Venison Fillet, Mashed Potato, Spiced Plum Jus
- Dukkah-Crusted Cauliflower Steak, Coconut Tahini Sauce
- Apple Cider Pork Belly, Homemade Pickles
- Wood-Fired Market Fish, Chowder Cream Base, Brussel Sprouts in a Burnt Butter Sauce
- Herb-Roasted Chicken, Romesco Sauce

Desserts

- Berry Cheesecake
- Petit Fours
- Sorbet



Contact us today

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