



QT

CANBERRA

CONFERENCE & EVENTS MENUS

BREAKFAST

Menus require a minimum of 20 guests

QT PLATED BREAKFAST

\$42 per person

Served On The Table

Blueberry Yoghurt Shots, Toasted Granola & Banana Chips (V)
Warmed Croissant, Strawberry Jam (V)
Fresh Seasonal Fruit Platters (Vegan, GF, DF)
Selection of Fruit Juices

PLUS one of the following choices served individually:

Rockefeller, Brioche Bun, Poached Egg, Hollandaise Sauce & Sautéed Spinach (V)
Tartar of Cured Tasmanian Salmon, Dill, Lime, Crème Fraiche & Toasted Bagel
Farm House Breakfast, Pork Sausage, Smoked Bacon, Tomato,
Field Mushrooms, Asparagus, & Scrambled Eggs (GF)
Vegetarian Farm House, Asparagus, Tomato, Field mushrooms, Avocado
Goats Curd, Scrambled Eggs (V) (GF)
Accompanied with fresh brewed coffee, herbal and leaf teas

STAND-UP BREAKFAST

\$34 per person

Emmental, Mushroom & Thyme Croissant (V)
Dill Blinis, Cured Salmon Tartar, Lemon Olive Oil, Avocado Mousse (GF)
Breakfast Roll, Smoked Bacon, Scrambled Eggs & BBQ Sauce
Blueberry Yoghurt Shots, Toasted Granola & Banana Chips (V)
Fresh Seasonal Fruit & Passionfruit Syrup Jars (V, GF, DF)
Selection of Fruit Juices
Brewed Coffee & Assorted Leaf Teas

BREAKFAST ADD ONS

ADD AN ESPRESSO CART: Price on application
Fully serviced coffee cart set up for your event with barista
UPGRADE WITH A SMOOTHIE STATION: ADDITIONAL \$8pp
Chef's selection of assorted smoothies (V, GF)

Additional choice of hot breakfast item served alternatively at \$5.50 per person

DAY DELEGATE PACKAGE

From \$87 per person

QT DAY DELEGATE PACKAGE

Sample menu:

Arrival Tea & Brewed Coffee

Morning Tea: Chef's Selection of Sweet & Savoury Treats.

Served with Tea & Brewed Coffee

Chef Designed Networking Lunch

Afternoon Tea: Chef's Selection of Sweet & Savoury Treats.

Served with Tea & Brewed Coffee

Whiteboard & Flipchart

Complimentary WiFi

Room Hire (Minimum Numbers Apply)

UPGRADE YOUR PACKAGE (From \$18 per person)

Half hour post event canapés and drinks

Sparkling Water All Day

Fruit Smoothies

Coffee Cart per Break

Please choose menu selections in accordance to the dietary requirements of your guests. Individual menus and/or food items to suit personal preferences will not be supplied without a surcharge being incurred.

DAY DELEGATE PACKAGE

From \$90 per person

Served in Capitol Bar and Grill

Included in the Day Delegate Package

Feasting Menus require a minimum of 15 guests and maximum of 180

OPTION 1

Vegetable & Smallgoods Antipasto, The Cured Meat
Small Goods Plate, "Everything We Have"

Salt Baked Beetroot Salad, Goats Curd, Endive,
Beet Juice & Pickled Shallot

Prawn Cocktail, Shredded Iceberg, Crystal Bay Prawns,
Tiny Shrimp, Horseradish Sauce

Sliced to Share Rib Eye, Bone Removed, Grain Fed,
320g, 100% Black Angus, Gippsland, VIC

Roasted Pork Belly, Wasabi Spinach, Pork Jus

Pea Me Up, Peas, Purple Carrots, Asparagus,
BBQ Double Smoked Bacon Lardons

Butter Lettuce, Mint, Dill & Lemon Vinaigrette

OPTION 2

Vegetable & Smallgoods Antipasto, The Cured Meat
Small Goods Plate, "Everything We Have"

Prawn Cocktail, Shredded Iceberg, Crystal Bay Prawns,
Tiny Shrimp, Horseradish Sauce

Caserecci Pasta, Basil & Walnut Pesto, Toasted Walnut
& a Hint Of Chilli

Cape Grim T-Bone To Share, Served With Salsa Erbe

Baked Barramundi, Herb Salad, Caper & Lemon Butter Sauce

Baby Carrots & Pink Fir Apple Potatoes, Steamed,
Chopped Dill, Whipped Garlic Aioli

Sautéed Garlic Field mushrooms, Lemon Myrtle Butter

Accompanied with Fresh Brewed Coffee, Herbal and Leaf Teas

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WORKING LUNCH

\$38 per person

or included in the Day Delegate Package

QT GOURMET SANDWICHES

ON BRASSERIE BREAD

Rare-Roasted Beef, Provolone & Pesto Panini
House Made Sun-Dried Tomato, Emmental Cheese
& Crisp Butter Lettuce
QT Ruben Sandwich, Pastrami, Sauerkraut,
Pickles & Dijon Aioli
Sliced Prosciutto with Arugula,
Parmesan & Pomegranate
Roasted Chicken Sandwich,
Crisp Cos Heart & Salsa Verde
Pickled Cucumber, Herbed Sour Cream &
Tendrill Sandwich
Old School Classic, Curried Egg & Watercress

SALADS

Cesar Salad
Greek Salad
German Potato Salad
Rainbow Slaw and Pumpkin Salad
Pumpkin, Freshly grated Coconut and Quinoa Salad
Artichoke and Roasted Mushroom Salad
Radicchio, Rocket, Parmesan and Saltana Salad
Mexican Pasta with Salsa
Persian Rice Salad
Waldorf Salad

SWEETS

*served with Chilled Cut Seasonal
Fresh Fruits and Seasonal Berries*
Lemon Meringue Pie
Torta Di Ricotta (Italian Ricotta Cheesecake)
Salted caramel,
Double Chocolate Chip Cookie Crumb,
Whipped Caramel
Crème, Nutella Choc Top
Flourless Pineapple and Coconut Cake
Local and imported cheese selection
with accompaniments

Accompanied with Fresh Brewed Coffee, Herbal and Leaf Teas

EVENT DINNER & LUNCH FEASTING MENUS

\$90 per person

3 Course Feasting Menu to Share

\$75 per person

2 Course Feasting Menu to Share

Our event feasting menus have been exclusively designed by our Creative Food Director Robert Marchetti.

The feasting menus are built to share with most of the dishes placed in the middle of the table.

The menu has a great social element to it and provides a wonderful assortment of our dishes for all tastes.

Minimum and maximum numbers do apply.

STARTERS

Antipasto Course Options – Served With Fresh Artisan Bread & Salted Butter – **Choose 1 Option**

Meat Based Option

Prosciutto De Palma, Italy
Cacciatorini Salami
Peppercorn Mortadella
Grana Padano, 16 Month Old
Marinated Mixed Olives, Victoria
Smoked Spanish Chorizo

Vegetable Based Option

Grilled Green Zucchini, Toasted Pinenuts
& Tea Soaked Raisins
Insalata of Chargrilled Red Capsicum,
White Anchovy & Fresh Basil
Grana Padano, 16 Month Old
Seasonal House Made Pickles
Marinated Mixed Olives, Victoria

Combination Based Option

Insalata of Chargrilled Red Capsicum,
White Anchovy & Fresh Basil
Grana Padano, 16 Month Old
Seasonal House Made Pickles
Marinated Mixed Olives, Victoria
Prosciutto De Palma, Italy
Enzo Salami
Peppercorn Mortadella

Choose 2 Options from the following:

Freshly Shucked Rock Oysters, Vinaigrette
Crystal Bay Prawn Cocktail, Sauce Marie Rose, Iceberg & School Prawn
Salt Baked Beetroot & Endive Salad, Whipped Goats Curd & Rhubarb
Beef Tartare, House Pickle, Free Range Yolk, House Made Lavosh Cracker
Tuna Tartare, Preserved lemon, Fresh Tasmanian Horseradish
Caprese Salad, Buffalo Mozzarella, Crisp Ox Heart Tomato & Torn Baby Basil
House Cured Trout Fillet, Pickled Peppers, Chive & Crème Fraiche & Radish

EVENT DINNER & LUNCH FEASTING MENUS

MAINS

Choose 3 Options from the following:

Encrusted Tuna, Served Rare, Cauliflower Puree,
Pickled Zucchini & Baby Coriander
Cypriot Style Braised Lamb Pie, Coal Roasted
Eggplant Salad
Truffled Butter Stuffed Bannockburn Chickens,
Braised Seasonal Greens & Roasted Chicken Jus
BBQ'd Rib Eye, Served Medium with Sauce Béarnaise
Grilled Skirt Steak, Caramelised Onion Puree,
Chimichurri Salsa
Steak au Poive, Sirloin, Served Medium with a Salad
of Watercress and Eshallot & Peppercorn Sauce
Seared Barramundi, Confit Carrots with Spiced Butter,
House Made Dukkha Spice & Tahini Yoghurt Sauce

SIDES

Choose 2 Options from the following:

Mixed Green Leaf Salad, Lemon Vinaigrette & Fine herb
Truffled Mac N Cheese
Classic Crisp Coleslaw, Buttermilk Dressing
Confit Carrots, Grilled Over Coal, Yoghurt
& House Made Dukkha
Brocolini, Preserved Lemon Dressing, Roasted Almond
Fresh Asparagus, Grana Padano, Local Olive Oil
Cracked Black Pepper
Dressed Cos Heart, Toasted Seeds, Espelete Pepper
Radicchio, Fig Balsamic, Torn Basil Salad
Green Beans, Roasted Hazelnut & Dried Fig Salad
Arugula Salad, Parmesan & Pomegranate Dressing

DESSERT

Choose 2 Options from the following:

Bowl Of House Made QT Tiramisu,
Old School & New School
Classic Profiteroles, Vanilla Ice Cream, Drenched
in Chocolate Sauce, Old School & New School
Bowl Of House Made QT Trifle,
Old School & New School
House Made Ciambelle Bambino, Lashing
Of Custard & Jam
Anna Pavlova, Served To Share with
Seasonal Pairing
Classic Chocolate & Salted Caramel Tart,
Side Serving of Crème Fraiche

CRAFTED MENU

\$85 per person

3 Course Alternate Serve

\$68 per person

2 Course Alternate Serve

ENTRÉE

Tuna Belly Tartare, Black Sesame, Sumac, Lemon,
Young Coriander, Jalapeno Chilli, Lime & Organic
Soy Sauce (GF)

Butternut Squash & Goats Curd Ravioli, Nut Brown Butter,
Sage & Watercress (V)

Crispy Berkshire Pork Belly, Spiced BBQ Sauce,
Coriander, Chilli & Mint Salad (GF)

Braised & Roasted Lamb Shoulder, Chic Pea, Green Pea
Tenderls, Mint Reduction (DF, GF)

Gin & Sugar Cured Ocean Trout, Ice Radish, Lime,
Coriander, Finger Lime Dressing (GF, DF)

Beef Carpaccio, Salted Capers, Lemon, Mustard Aioli,
Shallots, Micro Basil (GF)

Heirloom Tomato Salad, Pickled Shallots,
Compressed Cucumber, Baby Basil & Cabernet Dressing
(V, GF, Vegan DF)

Salt Baked Baby Beetroot Salad, Ashed Chèvre,
Beet Juice, Goat's Curd, Garnet Leaf Salad,
Shallots & Beet Pepper (V, GF)

MAIN

Sirloin Pepper Steak, Red & Green Peppercorn,
Cognac Sauce, Gratin Potato, Watercress Salad

Organic Chicken, Asparagus, Carrot Puree,
Heirloom Carrots, Chicken Gravy

Cone Bay Barramundi, Saffron Potato, Tomato, Caper,
Dill, Butter Sauce (GF)

Braised Beef Cheek, Pearl Onions, Champignons,
Thyme, Red Wine, Wet Polenta (GF)

Slow Roasted Lamb Rump, Pumpkin Puree, Asparagus,
Mustard Leaves, Shiraz Jus (GF)

Wild & Cultivated Mushroom Ragù, Lemon Thyme,
Black Truffle, Pecorino Risotto (V, GF)

Our Rooftop Garden Vegetables, Char grilled,
Cauliflower Puree, Mustard Leaves (V, GF, Vegan, DF)

Sweet Potato, Chic Pea & Green Bean Curry,
Spiced Dahl & Pappadums (V, GF, Vegan)

DESSERT

Salted Caramel & Chocolate Tart, Vanilla Bean
Ice-cream & Caramelised Peanut Popcorn (V)

Lemon Meringue, Frozen Curd, Sago,
Verbena Tea, Crumbs (V)

Honey and Lavender Panna Cotta,
Marinated Berries & Strawberry Consommé (GF, V)

Date Pudding, Butter Sauce, Banana Ice-cream,
Caramelised Banana, Sesame Seed Tuile (V)

Eton Mess, Cointreau & Black Pepper Marinated
Strawberries, Chantilly Cream, Raspberry Syrup,
Meringue & Raspberry Sorbet (GF, V)

Strawberry & Chianti Sorbet, Sweet & Sour Strawberries,
Baby Basil (V, Vegan, GF, DF)

SET MENUS

\$85 per person

Chef's 3 Course Set Menu

ENTRÉE

Served Alternitavely

Butternut Squash & Goats Curd Ravioli,
Nut Brown Butter, Sage & Watercress (V)
Tuna Belly Tartare, Black Sesame, Sumac,
Lemon, Young Coriander, Jalapeno Chilli,
Lime & Organic Soy Sauce (GF)

MAIN

Served Alternitavely

Organic Chicken, Asparagus, Carrot Puree,
Heirloom Carrots, Chicken Gravy
Sirloin Pepper Steak, Red & Green Peppercorn,
Cognac Sauce, Gratin Potato,

DESSERT

Served Alternitavely

Lemon Meringue, Frozen Curd, Sago,
Verbena Tea, Crumbs (V)
Salted Caramel & Chocolate Tart, Vanilla Bean
Ice-cream & Caramelised Peanut Popcorn

\$65 per person

Chef's 2 Course Set Menu

ENTRÉE

Served Alternitavely

Butternut Squash & Goats Curd Ravioli, Nut Brown Butter,
Sage & Watercress (V)
Crispy Berkshire Pork Belly, Spiced BBQ Sauce,
Coriander, Chilli & Mint Salad (GF,DF)

MAIN

Served Alternitavely

Sirloin Pepper Steak,
Red and Green Peppercorn Cognac Sauce,
Gratin Potato, Watercress Salad
Organic Chicken, Asparagus, Carrot Puree,
Heirloom Carrots, Chicken Gravy

SET MENUS

\$65 per person

Chef's 2 Course Set Menu

ENTRÉE

Served Alternitavely

Sirloin Pepper Steak,
Red and Green Peppercorn Cognac Sauce,
Gratin Potato, Watercress Salad
Organic Chicken, Asparagus, Carrot Puree,
Heirloom Carrots, Chicken Gravy

DESSERT

Served Alternitavely

Honey & Lavender Panna Cotta, Marinated Berries &
Strawberry Consommé (GF, V)
Date Pudding, Butter Sauce, Banana Ice-cream,
Caramelised Banana, Sesame Seed Tuile (V)

COCKTAIL RECEPTIONS

Menus require a minimum of 30 guests

PRE-DINNER CANAPÉS

\$18 per person

(SERVED PRIOR TO YOUR 2 OR 3 COURSE SET MENU)

½ hour chef selection of 1 hot & 1 cold canapé (2 items per person)

KEATING CANAPÉ MENU

\$35 per person

Tomato Bruschetta & Goats Cheese on Toasted Sourdough

Green Zucchini & Haloumi Fritters, Avocado Cream, Chive

Fried Potato Skins, Crème Fraîche & Avruga

Rare Roasted Beef Fillet, Onion Jam, Horseradish Cream On Sourdough

Calamari Fritti, Zucchini & Mint

Mini Beef Wellington

Classic Profiteroles, Chocolate Sauce, Chocolate Pearls

HAWKE SET CANAPÉ MENU

\$45 per person

Kingfish Carpaccio, Basil Oil, Fried Caper Berry

Sliced Wagyu Bresaola & Grissini

Pacific Oyster, Pickled Cucumber & Lime Dressing

Salad of Spanner Crab Meat, Chive & Chilli on Endive Leaf

Marinated Lamb Cutlet, Gremolata

Mushroom Arancini

Preserved Lemon & Prawn Cutlets

Bacaolo Fritti

Classic Profiteroles, Chocolate Sauce, Chocolate Pearls

Lemon Meringue Tartlets

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CANAPÉ SELECTION

Prices are based on 1 piece per person

COLD CANAPÉS - \$5 PER PIECE

Tomato Bruschetta & Goats Cheese on Toasted Sourdough
Mount Zero Olive Tapenade, Mascarpone on Toasted Sourdough
Kingfish Carpaccio, Basil Oil, Fried Caper Berry
Green Zucchini & Haloumi Fritters, Avocado Cream, Chive
Caramelized Onion and Pumpkin Tart with Goats Cheese
Sliced Wagyu Bresaola & Grissini
Pacific Oyster, Pickled Cucumber & Lime Dressing

SUBSTANTIAL CANAPÉS - \$8.5 PER PIECE

Crisp Roasted Pork Belly, Cauliflower Puree, Pickled Fennel
Crystal Bay Prawn Skewers, Preserved Lemon & Saffron
Calamari Fritti, Raw Zucchini & Mint Salad
Grilled Rib Eye Slice, Sauce Béarnaise
Assorted Sushi Rolls
Confit Spiced Carrots, Glazed with Honey & Sesame

HOT CANAPÉS - \$5 PER PIECE

Peking Duck Spring Roll
Chroizo and Spinach Portugese Tart
Wild Mushroom Arancini , Parmesan
Bacalo Fritti, Preserved lemon Aioli
Grilled Skirt Steak, Chimichurri

DELUXE COLD CANAPÉS - \$8.5 PER PIECE

Rare Roasted Beef Fillet, Onion Jam, Horseradish Cream On Sourdough
Salad of Spanner Crab Meat, Chive & Chilli on Endive leaf
Tuna Tartare, Preserved Lemon & Horseradish
Fried Potato Skins, Crème Fraiche & Avruga
Fontina Cheese and Mushroom Tart

SWEETS CANAPÉS - \$5 PER PIECE

Profiteroles Filled With Raspberry & Crème Chantilly
Torched Lemon Meringue Tart
QT Trifle Pots
Salted Caramel & Chocolate Tart, Candied Popcorn
Mixed Berry Glace Fruitlet
QT Tiramisu Pots

BEVERAGES

Beverage Packages require a minimum of 20 guests

ON THE QT

Price per Guest

1hrs - \$24pp

2hrs - \$28pp

3hrs - \$35pp

4hrs - \$42pp

5hrs - \$47pp

Package Includes

Willowglen Semillon Sauvignon Blanc,
Sutherlands Creek, VIC
Willowglen Shiraz Cabernet, Riverina, NSW
Willowglen Brut, Riverina, NSW
Stella Artois
Fuphy
James Boag's Light
Soft Drink, Orange Juice, Mineral Water

THE PREMIUM

Price per Guest

1hrs - \$30pp

2hrs - \$39pp

3hrs - \$44pp

4hrs - \$49pp

5hrs - \$54pp

Package Includes

Endless Sauvignon Blanc, Sutherlands Creek, VIC
Salvatore Sangiovese, Langhorne Creek, SA
McWilliam's Markview NV Brut Cuvee, NSW
Corona, Peroni, James Boags Light,
Five Seed Cider
Soft Drink, Orange Juice, Mineral Water

THE LUXURY

Price per Guest

1hrs - \$44pp

2hrs - \$54pp

3hrs - \$69pp

4hrs - \$78pp

5hrs - \$88pp

Package Includes

Ata Rangi Sauvignon Blanc 2017 Martinborough, NZ
Cape Barren Native Goose Shiraz McLaren Vale, SA
Domaine Chandon, Brut NV Yarra Valley, Victoria
Corona, Peroni, Stella Artois,
James Boags Light, Five Seed Cider
Soft Drink, Orange Juice, Mineral Water

Add a Signature Cocktail or House Spirits to any Beverage Package for \$10 per person per hour

BEVERAGES ON CONSUMPTION

Beverage Packages require a minimum of 20 guests

BEER & CIDER

Stella Artois - \$9 per bottle
James Boags Light - \$7 per bottle
Five Seed Cider - \$9 per bottle

SPARKLING

Willowglen Brut, Riverina, NSW - \$38 per bottle
Domaine Chandon, Brut NV Yarra Valley, Victoria - \$75 per bottle
G.H. Mumm 'Cordon Rouge' Brut NV Reims, France - \$130 per bottle
Perrier-Jouët 'Grand Brut' NV Epernay, France - \$149 per bottle

WINE

Willowglen Semillon Sauvignon Blanc, Sutherlands Creek, VIC - \$38 per bottle
Willowglen Shiraz Cabernet, Riverina, NSW - \$38 per bottle
Philip Shaw No. 19 SauvignonBlanc Orange, NSW - \$55 per bottle
Cape Barren Native Goose Shiraz McLaren Vale, SA - \$60 per bottle

SOFT BEVERAGES

Soft Drink - \$4 per glass
Orange Juice - \$4 per glass
Mineral Water - \$4 per glass

POP-UP BAR

Hire our signature Perrier Jouet pop-up bar! You will have a private bar setup and a personal bartender dedicated to your event.

Please speak with your event co-ordinator for further information.

\$250 hire fee (not inclusive of beverages)

SPIRITS LIST

Blended & Irish Whiskey

Monkey Shoulder, Jameson, Chivas Regal 12yr

Johnnie Walker Black

Dewars 12yr

Single Malt Scotch

Glenlivet 12yr Speyside, Glenfiddich 12yr Speyside

Bourbon & Rye

Makers Mark, Wild Turkey, Buffalo Trace

Basil Hayden, Bulleit

Gin

Tanqueray, Bombay Sapphire, Plymouth

Hayman's Old Tom, Bols Genever, Hendricks

Vodka

Kettle One, Kettle Citroen, 42 Below

Belvedere Vodka, Grey Goose

Rum

Sailor Jerry, Goslings Black Seal

Appleton VX