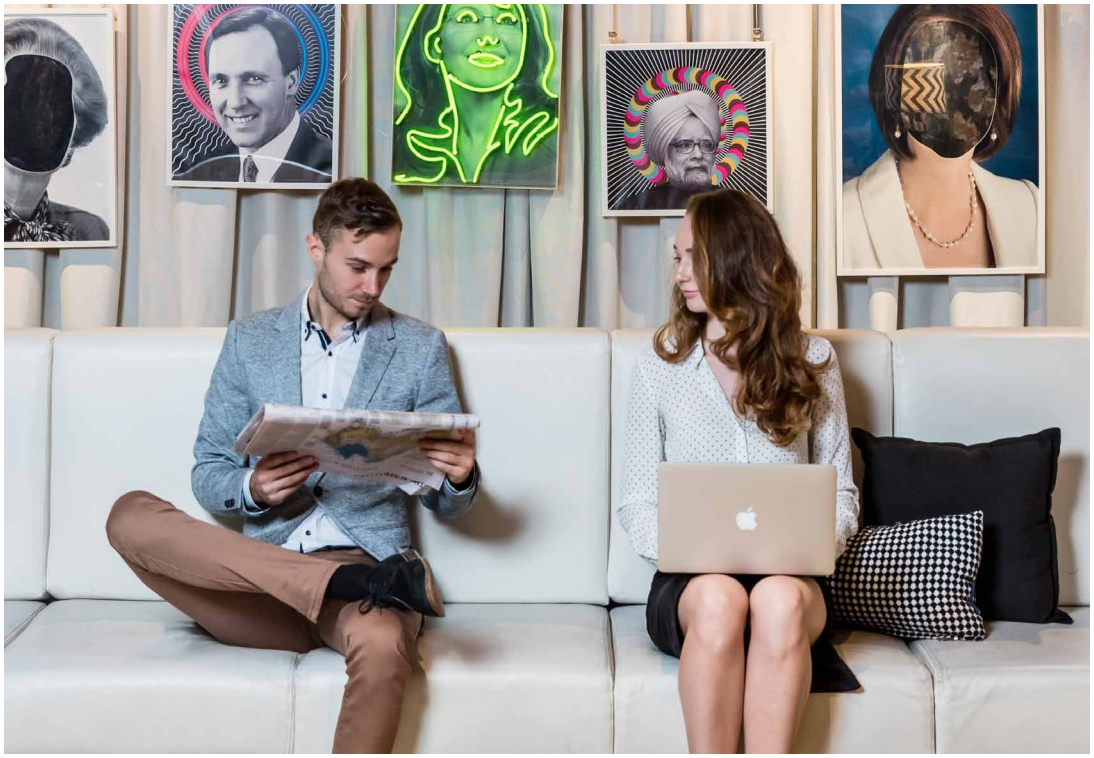
QT CANBERRA

CONFERENCE & EVENTS
MENUS



QT CANBERRA
WORK AND PLAY

Impeccably presented and ready to mingle, QT Canberra stands tall in a town where firm handshakes and sly winks are business as usual.

Whether it's secret meetings behind closed doors, elegant wining and fine dining, or social soirées that won't soon be forgotten, QT Canberra has a range of boutique event spaces and packages to get it done in style.

QT Canberra is into curating experiences. It's our thing. We're about designing tailor-made events that hit the nail on the head and leave excellent impressions on everyone on the guest list.

Each event held at QT Canberra is unique, offers a personalised service, bespoke food and beverage options and a touch of the signature QT quirk.

- QT Canberra caters to the following recognised dietary requirements in accordance with the Food Standards Authority: lactose intolerance, egg intolerance, gluten free, nut free, seafood free, vegetarian and vegan.

- Dietary requirements must be advised by the event organiser seven (7) days prior to the commencement of the event. Where possible, please choose your 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.

BREAKFAST

QT PLATED BREAKFAST

Served On The Table

Honey, Blueberry, Coconut Yoghurt Pots, Toasted Granola (V,GF)

Mixed Mini Danishes (V)

Fresh Seasonal Fruit Platter (V,VG,GF,DF)

Selection of Juices (V,VG,GF,DF)

Fresh Brewed Coffee, Assorted T2 Leaf Teas

Choose one of the Following

Rockefeller, Brioche Bun, 64 degree Egg, Hollandaise, Spinach (V)

Tartare of Cured Tasmanian Salmon, Dill, Lime, Crème Fraiche, Toasted Bagel

Farmhouse Breakfast, Pork Sausage, Smoked Bacon, Tomato, Field Mushrooms, Asparagus, Scrambled Eggs, Sourdough

Smashed Avocado, Miche Sourdough, Chilli, Mint, Edamame, Pecorino, Citrus Oil, 64 Degree Egg (V)

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BREAKFAST

LETS NETWORK

Mixed Mini Danishes (V)

Potato Rosti, Smoked Trout, Lemon Oil, Avocado Mouse

Chobani Yoghurt Pots, Granola(V,GF)

Kale, Chickpea, Bacon and Tomato Chutney Slider

Fresh Seasonal Whole and Sliced Fruit (V,VG,GF,DF)

Selection of Juices

Brewed Coffee and Assorted T2 Leaf Teas

ON THE RUN?

Breakfast boxes are available - please ask our team for more information

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. Minimum numbers may apply to some menus.

MORNING & AFTERNOON TEA

Chefs Selection, 1 Sweet, 1 Savoury & Whole Fruit

SAVOURY

Crudités, Mixed Dips (V)
Curry Puff (V)
Mixed Mini Quiche
Pork and Fennel Sausage Rolls
Mixed Savoury Muffins
Spinach and Ricotta Pastizz (V)
Blini, Avocado, Smoked Salmon
Pumpkin, Spinach and Hummus Tart (V)
Leg Ham and Swiss Cheese Croissant
Mediterranean Frittata (V)
Mixed Sushi, Soy, Wasabi, Ginger

SWEET

Mini Donuts, Berry, Caramel, Chocolate (V)
Banana Bread, Maple Syrup Ricotta (V)
Chobani Yoghurt Pots, Granola (V,GF)
Green Tea Cake (V)
Ben and Jerrys Ice Cream Slices (V)
Mixed Mini Danishes (V)
Waffles, Chocolate Sauce, Strawberries (V)
Mini Carrot Cakes (V)
Baby Chocolate Fondant's (V)
Raw Snickers Slice (V)

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WORKING LUNCH

Lunch Includes Chefs Selection
2 Sandwiches, 1 Salad, 1 Hot Item, 1 Pie or Tart

SANDWICHES

Chefs selection of freshly made sandwiches and rolls
vegetarian items included

SALADS

Quinoa, Hazelnut, Mint, Pomegranate (V,VG,GF,DF)
Orange, Beetroot, Fetta (V,VG,GF,DF)
Mixed Leaves, Heirloom Tomato, Cucumber, Shallots (V,VG,GF,DF)
Classic Greek (V,VG,GF)

HOT BOX ITEMS- SERVED INDIVIDUALLY

Thai Green Chicken Curry, Coconut Rice, Roti
Roast Beef, Duck Fat Potatoes, Gravy
Pumpkin, Spinach, Ricotta Cannelloni (V)
Wagyu Beef Lasagne, Mozzarella, Napoli
Classic Porchetta , Apple Sauce, Roast Vegetables, Jus
Hokkien Duck Noodles

HOUSE MADE PIES AND TARTS

Salted Chocolate Caramel Tart (V)
Black Forrest Chocolate Tart
Walnut Pecan Pie (V)
Coconut Banana Cream Pie
Lemon Pie
Strawberry Custard Cream Tart

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HEALTH KICK LUNCH

1 Individual Bowl Per Person & Fruit Platters

POKE BOWLS

Tasmanian Salmon, Rice, Edamame, Wakame, Pickled Ginger, Nori, Sesame, Wasabi Ponzu Dressing

Teriyaki Chicken, Wombok, Brown Rice, Cucumber, Carrot, Crispy Shallot, Scallions, Jap Mayo

Falafel, Brown Rice, Kale, Sauerkraut, Hummus, Pomegranate (V,VG)

You select Chicken or Salmon.
We will provide 20% Vegetarian on all Poke Lunches

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FEASTING LUNCH

Served in Capitol Bar and Grill Only -
upgrade fees apply when added to Day Delegate Package.

Sample Menu

ON THE TABLE

Fresh Artisan Bread, Pepe Saya Butter

Antipasti - Mortadella, Buffalo Ricotta, Heirloom Tomatoes, Mount Zero Olives

Served Down the Centre of Table for Sharing

Free Range Pork Ragu with Casarecce

T-Bone “Bistecca Fiorentina”, Black Angus, Pasture Fed, 400g, Cape Grim TAS, Salsa Erbe, Lemon (GF,DF)

Radicchio, Orange, Pickled Shallots, Mint (V)

Mixed Greens, Fennel Garlic Butter (V)

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PLEASE BE SEATED

2 or 3 course menu

Plated dining with a twist- sides are served in the middle of the table to share and converse over. Served as a set menu, choose it your way... two or three courses. Charges apply for alternate drop option.

ENTRÉE

Buffalo Mozzarella, Tomatoes, Compressed Watermelon, Basil, Vincotto (V,GF)

Octopus, Dill Yoghurt, Chickpeas, Paprika, Preserved Lemon, Watercress(GF)

Raw Kingfish, Cucumber, Pickled Ginger, Miso Soy Dressing, Nori (DF)

Beetroot, Ricotta, Marjoram Ravioli, Burnt Butter, Hazelnut, Sorrel (V)

Mediterranean Stuffed Pumpkin Flowers, Romesco Sauce, Fennel, Pecorino (V)

Free Range Pork Belly, Apple & Fennel Salad, Apple Sauce

Chicken Liver Parfait, Rhubarb, Cornichon, Sourdough

MAIN

Cape Grim Sirloin, Pepper Jus, Watercress (GF)

Tuscan Style Cone Bay Barramundi, Buerre Blanc, Cherry Truss Tomato (GF)

Porchetta, Truffle Jus, Red Amaranth

Moroccan Lamb Rump, Baba Ganoush, Lamb Sauce, Mustard Cress (GF)

Chicken Supreme, Pumpkin, Chicken Jus, Red Elk

Beef Cheek, Soft Polenta, Lemon Balm (GF)

Casarecce con Fungi (V)

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SIDES

Treviso Salad, Red Oak, Mustard Cress, Horseradish, Sumac (V,GF,DF)

Mixed Seasonal Greens, Fennel Garlic Butter (V,GF)

Crisp Italian Style Potatoes, Garlic, Rosemary, Marjoram (V,DF)

DESSERTS

Rose Water Panna Cotta, Strawberry Consommé, Mixed Berries, Basil (GF)

Sticky Date Pudding, Whisky Butterscotch Sauce,
Sesame Tuile, Double Cream (V)

Chocolate Mousse Cake, Candied Nut, Raspberry Jelly, Salted Caramel
Mascarpone, Blueberries

Berry Cheese Cake, Ginger Berry & Lime Compote (V)

Lemon Tart, Chantilly, Lemon Myrtle Meringue, Sago, Lemon Balm

Wattleseed Pavlova, Mandarin, Hazelnut Praline Cream, Shiso (GF,V)

Chocolate and Raspberry Cake, Vanilla Coconut Yoghurt (V,VG,DF)

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EVENT FEASTINGS

Example Menu 1

STARTERS

Fresh Artisan Bread, Pepe Saya Butter

The Cured Meat Smallgoods Plate, Marinated Olives, 2 Year Aged Parmesan

Caprese Salad, Mozzarella, Heirloom Tomatoes, Rooftop Basil,
Alto New Season Olive Oil (V,GF)

House Smoked Salmon, Pickles, Crème Fraiche, Salmon Roe, Dill (GF)

MAINS

Sirloin, Black Angus, Pasture Fed, 250g, Cape Grim TAS, Red Pepper Sauce (GF)

Tuscan Style Cone Bay Barramundi, White Beans, Tomato, Spinach, Lemon (GF)

Butternut Pumpkin, Eggplant, Goat's Cheese, & Sage Lasagne (V)

SIDES

Treviso Salad, Red Oak, Mustard Cress, Horseradish, Sumac (V,GF)

Crisp Italian Style Potatoes, Garlic, Rosemary (V)

Seasonal Greens, Garlic Butter, Fennel Seeds (V,GF)

DESSERT

Classic Pavlova, Chantilly, Passionfruit, Berries (V)

Sfingi Donuts, Green Raisins, Cinnamon Snow Sugar (V)

Example Menu 2

STARTERS

Fresh Artisan Bread, Pepe Saya Butter

The Cured Meat Smallgoods Plate, Marinated Olives, 2 Year Aged Parmesan

Calabrian Salt Baked Baby Beets, Pickled Sweet & Sour Strawberries,
Chickpeas, Beet Juice, Sorrel (V,GF)

Raw Tuna, Horseradish Crème Fraiche, Preserved Lemon,
Lemon Balm, Rocket Oil (GF)

MAINS

Sirloin, Black Angus, Pasture Fed, 250g, Cape Grim TAS, Red Pepper Sauce (GF)

Tasmanian Salmon, Truss Tomatoes, Lemon Butter Caper Sauce (GF)

Spinach and Ricotta Cannelloni (V)

SIDES

Treviso Salad, Red Oak, Mustard Cress, Horseradish, Sumac (V,GF)

Crisp Italian Style Potatoes, Garlic, Rosemary (V)

Seasonal Greens, Garlic Butter, Fennel Seeds (V)

DESSERT

Tiramisu, Classic but Served Our Way, Loads of Alcohol, Espresso,
Mascarpone(V)

Coconut Banana Cream Pie (V)

CANAPÉS OUR WAY

TURNBULL CANAPÉ MENU

Smashed Avocado, Black Sesame, Shiso on Miche (DF)

Cured Salmon, Dill Crème Fraiche, Rye Cracker

Moroccan Style Stuffed Pumpkin Flowers (V)

Rare Roasted Beef Fillet, Onion Jam, Horseradish Cream Crostini

Calamari Fritti, Zucchini & Mint (DF)

Peri Peri Chicken Skewers, Cucumber Yoghurt

GILLARD CANAPÉ MENU

Beetroot, Strawberry, Hummus Tartlet (V)

Coffin Bay Pacific Oysters, Mignonette (GF,DF)

Smoked Cod Croquette, Aioli

Prosciutto Wrapped Grissini (DF)

Exotic Mushroom and Ricotta Tartlet (V)

Half Shell Scallop, Preserved Lemon, Coriander, Chill, Pangrattato (DF)

Peri Peri Chicken Skewers, Cucumber Yoghurt

Mixed Cannoli's (V)

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CANAPÉS YOUR WAY

COLD CANAPÉS

Mixed Sushi Rolls, Soy, Wasabi

Smashed Avocado, Black Sesame, Shiso on Miche (DF)

Coffin Bay Pacific Oysters, Mignonette (DF,GF)

Prosciutto Wrapped Grissini (DF)

Rare Roasted Beef Fillet, Onion Jam, Horseradish Cream Crostini (DF)

Cured Salmon, Dill Crème Fraiche, Rye Cracker

Beetroot, Strawberry, Hummus Tartlet (V)

Blini, Crème Fraiche, Sterling Caviar

HOT CANAPÉS

Moroccan Style Stuffed Pumpkin Flowers (V)

Calamari Fritti, Zucchini & Mint (DF)

Peri Peri Chicken Skewers, Cucumber Yoghurt

Exotic Mushroom and Ricotta Tartlet (V)

Smoked Cod Croquette, Aioli

Tomato and Mozzarella Arancini (V)

Half Shell Scallop, Preserved Lemon, Coriander, Chill, Pangrattato (DF)

Spinach and Ricotta Pastizz (V)

SWEET

Profiteroles (V)

Lemon Meringue Tartlets (V)

Mixed Cannoli's (V)

Chocolate Fondant Cake, Candied Pecan (V)

Mixed Glace Fruitlet (V)

Assorted Macaroons (V,GF)

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GRAZING TABLES

BALLOT TABLE

$30pp

Selection of Local and International Cured Meats & Cheese,
Fresh & Dried Fruits, Marinated Olives, Sourdough & Lavosh

ELECTORAL TABLE

$50pp (more substantial)

Selection of Local and International Cured Meats & Cheese,
Hot Smoked Salmon, Oysters, Fresh & Dried Fruits,
Grilled and Marinated Vegetables, Selection of Dips,
Marinated Olives, Sourdough & Lavosh, Selection of Dips

Grazing stations go for 2 hours and
will be topped up frequently during your event.

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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

Furphy

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

Markview FWC

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

Piette Cordon by Masion Mumm Brut , Marlborough, NZ

Corona, Peroni, Stella Artois

James Boags Light, Five Seed Cider

Soft Drink, Orange Juice, Mineral Water

****Please note for events in Luckys , the beer selection will be tap beer not bottled**

BEVERAGES ON CONSUMPTION

SPARKLING

Willowglen Brut, Riverina, NSW - $38 per bottle

Domaine Chandon, Brut NV Yarra Valley, Victoria - $75 per bottle

G.H. Mumm ‘ Grand Cordon Rouge’ Brut NV Reims, France - $99 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

Cape Barren Native Goose Shiraz McLaren Vale, SA - $60 per bottle

BEER & CIDER

Stella Artois - $10 per bottle

James Boags Light - $8 per bottle

Five Seed Cider - $9 per bottle

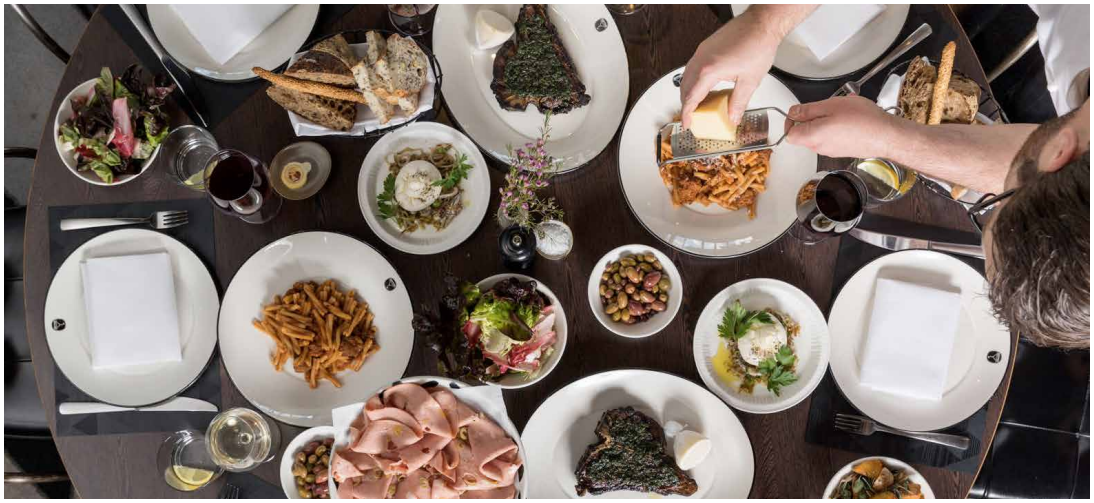
SOFTIES AND JUICE

Soft Drink - $4 per glass

Orange Juice - $4 per glass

Mineral Water - $4 per glass

Other wine options are available from our master list- please ask your coordinator for more information.



GENERAL INFORMATION

All bookings and agreements are made upon and are subject to the contracted regulations of the hotel and the following conditions apply:

- A minimum surcharge applies for functions of less than 15 guests.
- Minimum and maximum numbers apply to some menus listed.
- Final numbers must be specified by the client three working days in advance- if final numbers are less than those specified, we will charge based on the final specified numbers, increased numbers will be charge accordingly.
- Catering selections including dietary are due 7 days prior to your event.
- Some dishes in these menus contain substances which could have implications for individuals with allergies, conditions or food intolerances - please discuss these with your Event Executive or Coordinator.
- QT Canberra caters to the following recognised dietary requirements in accordance with the Food Standards Authority: lactose intolerance, egg intolerance, gluten free, nut free, seafood free, vegetarian and vegan.
- Where possible, please choose your 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.

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