YAMAGEN
GOLD COAST
YAMAGEN EVENTS

VENUE SPACES

A Slice of Japan.

Step into Yamagen. Cool and casual izakaya drink and dine vibe folded with formidable culinary discipline; this is new generation Japanese for the discerning diner. Glossy enamel black finishes frame eye-catching details. Our Whisky list is a towering narrative of character, written by refined Japanese distilleries. Sip from a select saké collection and sample curious cocktails in this low-lit showcase of Tokyo chic.

From kitchen and bar, tradition and invention are hand-rolled with market-fresh sashimi and intricate sushi sensations. Indulge your guests with delectable share plates, shimi over and skewer some delicious kushiyaki from the grill, or bow to the formidable technique of executive chef Adam Lane for a tantalising Omakase experience.

Thank you for considering Yamagen restaurant for your upcoming event. We take great pride in offering an authentic Japanese dining experience.

For group bookings we have created a range of Omakase menu options to suit every dining experience.

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THE BAR

Inspired by the informal Japanese bars known as Izakaya, and adorned with bespoke lighting from vintage crab pots, the boisterous bar is lively and enigmatic.

Opening directly to The Green, the bar blurs the lines between indoor and outdoor and is the perfect venue for pre or post dinner drinks.

Yamagen showcases one of Queensland's largest Japanese Whisky collections, including many exclusive and rare items. Our expert bartenders can take you on a journey through Japan with recommendations, narrative and presentation of some of the best Whisky Japan has to offer. Or be guided by our team through the unique collection of Sake and Japanese beers to compliment your dining experience.

The bar area is available for pre-dinner drinks or stand up style events.

It can accommodate up to approximately 50 guests for stand up and canapé style events and is available for exclusive use hire.

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THE KANPAI ROOM
–
PRIVATE DINING

Semi-private, dreamily intimate, The Kanpai Room offers guests a memorable dining affair with the glamour of a chef-led omakase menu and the charm of a whisky or wine pairing.

Designed to evoke the hustle and bustle of a Tokyo restaurant, the open-closed ambience is your private enclave still connected to the evening and tantalised by the aroma of the robata grill. In keeping with Japanese tradition, guests begin in the bar to a boisterous 'Kanpai!' (Cheers!) Before being led between curtains to a twilit evening of izakaya dining guided by Executive Chef Adam Lane.

Available for 10 to 16 guests, Tuesday to Saturday. Minimum spends apply.

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SEMI-PRIVATE DINING

The semi-private dining room utilizes portable Japanese blinds. This space is intended to create an open-closed ambience that has the indulgent experience of privacy, minus the feeling of seclusion from the hustle and bustle of the Urban-Tokyo inspired restaurant.

The semi-private dining space can cater to groups of up to 20 guests on one large table located within our main dining space and in direct view of our Robata grill.

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OMAKASE MENUS

From kitchen and bar, tradition and invention are hand-rolled with market-fresh sashimi and intricate sushi sensations. Indulge your guests with delectable share plates, shimi over and skewer some delicious kushiyaki from the grill, or bow to the formidable technique of executive chef Adam Lane for a tantalising Omakase experience

For groups of 10 or under set menus are an option but bookings over 10 are required to be on a set menu.

There are four set menu options available:

$75 Omakase ♥ $90 Omakase ♥ $120 Omakase ♥ $150 Omakase

The Omakase set menu's are presented over a large number of courses and are small sharing style dishes.

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OMAKASE MENUS

OMAKASE OPTION 1

$75 per person

EDAMAME
salted

THINLY SLICED SNAPPER
Truffle tosazu, shio kombu, ume boshi, yuzu sesame

GYOZA
house made & pan-fried
wagyu beef, miso mustard, negi

TEMPURA BRUSSEL SPROUTS
truffled butter ponzu, shichimi

HOUSE SALAD
Avocado, green oak, nashi, wakame, radish, sesame dressing

KUSHIYAKI
wagyu darling downs kobe ms6+, wasabi butter

TERIYAKI CHICKEN
crispy skin, local warrigal greens, charcoal roasted spring onion, teriyaki glaze

CRISPY PORK BELLY
nashi pear, wasabi, watermelon radish, smoked vinegar

OMAKASE OPTION 2

$90 per person

EDAMAME
salted

SASHIMI ZENSAI
tuna, salmon, kingfish, snapper

SASHIMI TACOS
salmon, wasabi salsa & tuna, mustard soy yuzu avocado, warm sushi rice, watermelon radish, house spicy mayo

GYOZA
house made & pan-fried
wagyu beef, miso mustard, negi

SALT & PEPPER SQUID
negi, chilli, wari ponzu

HOUSE SALAD
Avocado, green oak, nashi, wakame, radish, sesame dressing

KUSHIYAKI
lamb cutlets, aka dengaku, chive

WAGYU BEEF SIRLOIN MS6+ 150g
darling downs qld kobe, buckwheat, edamame shiitake, yakuniku

DYNAMITE SPICY TUNA
yellowfin tuna, avocado, toasted sesame, spicy tempura

OMAKASE OPTION 3

$120 per person

EDAMAME
salted

SASHIMI ZENSAI
tuna, salmon, kingfish, snapper

SPICY SPANNER CRAB
crispy rice

TRUFFLE WAGYU TARTARE
63 degree egg, ao nori, potato crisps

SPICY POPCORN PRAWNS
spicy yuzu dressing

ROBATA
local haloumi cheese, smoked honey, bonito

HOUSE SALAD
avocado, green oak, nashi, wakame, radish, sesame dressing

MISO GLAZED GLACIER 51 TOOTHFISH
pickled cucumber, hazelnut, shiso

OMAKASE OPTION 4

$150 per person

EDAMAME
salted

SCALLOP & OCEAN TROUT TIAN
caviar, avocado, tosazu, witlof

SPICY SPANNER CRAB
crispy rice

TRUFFLE WAGYU TARTARE
63 degree egg yolk, ao nori potato crisps

BBQ EEL
foie gras, compressed cucumber, sansho berry

TEMPURA SCAMPI
ume shiso amazu, dill, pink pepper

HOUSE SALAD
Avocado, green oak, nashi, wakame, radish, sesame dressing

KUSHIYAKI
lamb cutlets, aka dengaku, chive

MISO GLAZED GLACIER 51 TOOTHFISH
pickled cucumber, hazelnut, shiso

CANAPÉ PACKAGES

CANAPÉ MENU 1

$35
(Dishes served over a 2 hour period)

Edamame
Salted

Gyoza
Wagyu beef, miso mustard, negi

Hosomaki Roll
Tuna & Negi

Kushiyaki
Yakitori Chicken skewer, spring onions, shichimi pepper

Agemono
Tempura brussel sprouts, truffle butter ponzu, shichimi pepper

CANAPÉ MENU 2

$45
(Dishes served over a 2 hour period)

Edamame
Salted

Hosomaki Roll
Tuna & Negi

Urumaki Roll
Soft shell crab, cucumber, tobiko, wasabi mayonnaise

Kushiyaki
Pork belly, masterstock, crackle

Agemono
Salt & Pepper squid, negi, chilli, wari ponzu

Agemono
Chicken Karage, teriyaki sauce

CANAPÉ MENU 3

$55
(Dishes served over a 2 hour period)

Edamame
Salted

Hosomaki Roll
Avocado & Sesame

Urumaki Roll
Dynamite spicy tuna, avocado, toasted sesame, spicy tempura

Kushiyaki
Pork belly, masterstock, crackle

Kushiyaki
King brown mushroom, truffled hanna

Agemono
Spicy popcorn prawns, spicy yuzu dressing

Agemono
Chicken Karage, teriyaki sauce

BEVERAGE

At Yamagen, our passion is to showcase seriously bold cocktails, tantalising whisky, sake and wines from around the world. If your wanting a decadent experience, speak to our Sommelier to curate a guided menu pairing to any occasion.

CURATE A BEVERAGE PAIRING

Or, if your looking for a prepared beverage selection, Yamagen have created 3 beverage offerings for you to choose from. Offering a unique selection of our finest wines and beers.

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BEVERAGE LISTS

CLASSIC

2 hours at **$45pp**
3 hours at **$55pp**
4 hours at **$65pp**

Please choose one white and one red wine from the below selection.
(Sparkling wine is included in every package)

Sparkling
Mumm Petit Cordon, Marlborough, NZ

White Wine
Vavasour 'The Pass' Sauv Blanc, Marlborough, NZ
Singlefile Riesling, Margaret River, WA

Red Wine
Silent Way Pinot Noir, Macedon Ranges, VIC
Teusner 'The Gentleman' Cab Sauv, Barossa, SA

Beers
Asahi Super Dry Draught
Kirin Lager Draught
James Squires Ginger Beer

Assorted Soft Drinks and Juices

PREMIUM

2 hours at **$60pp**
3 hours at **$70pp**
4 hours at **$80pp**

Please choose one white and one red wine from the below selection.
(Sparkling wine and Rosé is included in every package)

Sparkling
Mumm Petit Cordon, Marlborough, NZ

White Wine
Vavasour 'The Pass' Sauv Blanc, Marlborough, NZ
Paringa Pinot Gris, Mornington Peninsular, VIC

Rosé Wine
Dominique Portet 'Fontaine', Yarra Valley, VIC

Red Wine
Gala Estate Pinot Noir, East Coast, TAS
Credaro 'Kinship' Cab Sauv, Margaret River, WA

Beers
Asahi Super Dry Draught
Kirin Lager Draught
James Squires Ginger Beer

Assorted Soft Drinks and Juices

LUXURY

2 hours at **$79pp**
3 hours at **$89pp**
4 hours at **$99pp**

Please choose one white and one red wine from the below selection.
(Sparkling wine is included in every package)

Sparkling
Mumm Grand Cordon, Champagne, NZ

White Wine
Cloudy Bay Sauvignon Blanc, Marlborough, NZ
Leeuwin Estate 'Prelude' Chardonnay, Margaret River, WA

Rosé Wine
AIX Maison Saint, Côtes de Provence , France

Red Wine
Warboys 'Vineyard' Grenache, McLaren Vale, SA
Moss Wood 'Amy's' Cabernet Blend, Wilyabrup, WA

Beers
Asahi Super Dry Draught
Kirin Lager Draught
James Squires Ginger Beer

Assorted Soft Drinks and Juices

SPIRITS – Our first pour spirits can also be added to your package for an additional surcharge of $10 per person

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GOLD COAST

IMPORTANT TO KNOW

GROUPS OF 10 OR MORE ARE REQUIRED TO BE ON A SET MENU

Minimum Spends

- Kanpai (Private Dining Room) Minimum spend of $2000 weeknights and $3000 Fri/Sat. Minimum 8 guests up to maximum 16.
- Semi-Private Dining Room has a minimum spend of $1200 Tues-Thurs and $2400 Fri/Sat. Maximum of 20 guests.
- For Exclusive use of the Yamagen Bar area a minimum spend of $2000 is required for Tues-Thurs & $2500 for Fri-Sat. This is for stand up canape style events.
- Al fresco dining space is available for 4 to 12 guests for dining and small canape style functions - up to 20 guests.
- Yamagen Full Venue Hire Exclusive use is $7500 for Tues-Thurs, $15,000 Fri/Sat. Lunch time exclusive venue hire Tues-Sat $4000.

Capacity

- Maximum for a sit down dining event is 75 guests, and maximum for stand up cocktail events is 300 guests.

Incidentals

- Any security, theming or entertainment will be an additional charge and is dependent on function, approval of venue manger and approval of QT Gold Coast.

Weather Policy

- Al Fresco dining wet weather contingency plans will vary depending based on function; areas reserved and will be discussed at time of booking.

Cancellation Policy

- If the event is cancelled less than 5 days from the event, the deposit will be forfeited.

Final Numbers

- Final group numbers should be advised 3 days prior to reservation date. Should group numbers decrease within the 3 days/on the day, then final numbers previously advised will be charged, due to chefs already preparing the meals.

Menus

- There are additional items that can be added to the standard menus if you are looking for a greater variety. If you wish to make amendments to the set menus please do not hesitate to contact the Restaurant Manager directly.

Beverage Packages

- Only one (1) style of beverage package to be utilised at any given time. If you wish to make amendments to the beverage packages menus please do not hesitate to contact the Restaurant directly.

CONTACT US

- Reservations agent
  bookings_qtgoldcoast@evt.com
- Venue Manager
  Tim Willoughby
  tim_willoughby@evt.com
- Assistant Manager
  Kristina Menzies
  Kristina_menzies@evt.com

RESERVATION DETAILS

Date of booking: _____

Name of booking: _____

Reservation time (12:00pm - 1:30pm): _____

Number of guests: Adults _____ Children _____

Contact mobile number: _____

Dietary Requirements: _____

TERMS & CONDITIONS

- No booking is confirmed until QT has received this booking form and a credit card guarantee form via Sertifi. Once both have been received QT Gold Coast will send you confirmation of your booking.
- Arrival times must be adhered to. Groups that do not arrive within 15 minutes of their booking will risk forfeiting their reservation. Yamagen have a two hour dining period for both Friday and Saturday evening unless exclusive use minimum spends have been covered.
- All guests must comply with our smart casual dress code. Guests may be denied access in to the restaurants at the discretion of management for not following these dress standards.
- QT Gold Coast staff, management & security have the right to escort intoxicated patrons out of the venue at any time.
- QT Gold Coast is a fully licensed venue that practices the Responsible Service of Alcohol.
- All accounts must be finalised in the restaurant at the conclusion of your dinner. We do not offer split bills.
- Any dietary requests requiring specialised food/attention surcharges will apply. Please note that some dishes may contain traces of allergens that could have implications for patrons with food related allergies, health conditions or intolerances. Although we will endeavor to accommodate all guests dietary and allergy needs, QT cannot be held responsible for any harm suffered from the presence of these traces, and the Client releases and indemnifies QT in respect of any claims.
- Final guest numbers are required 24 hours prior to the reservation.

Cancellation Policy and Fees

- Any cancellations or no shows that occur less than 24 hours prior to the booking, will be liable to pay QT Gold Coast a $200.00 cancellation fee. This will charge the credit card provided at the time of booking.

** Please not you will receive an email from services@sertifi.com with a heading "QT Gold Coast Documents for eSignature" which is our security system to protect your credit card information. This credit card form is a held as a guarantee.*

Name: _____

Date: _____

Signature: _____

QT GOLD COAST

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7 Staghorn Avenue
Surfers Paradise QLD 4217
qthotelsandresorts.com

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