



HOT SAUCE LANEWAY

For those looking to venture into one of Melbourne's many laneways in search of an event space or your own private bar, Hot Sauce Laneway is for you.

Buried in an alley in the QT Melbourne complex, Hot Sauce ups the cool factor with intimate cocktails and tight tunes, perfect for the late night drinking crowd.

Ever dreamed of doing a takeover of a Melbourne laneway bar? Hot Sauce Laneway is able to host up to 70 guests for private events cocktail

PRIVATE COCKTAIL PARTIES

CANAPÉ PACKAGES

2 hour: \$40pp

Your selection of 4 small canapés
8 Small Pieces per person

OR

Your selection of 3 small + 1 large canapé
6 Small Pieces + 1 Large per person

3 hour: \$55pp

Your selection of 6 small canapés
12 Small Pieces per person

OR

Your selection of 4 small + 2 large canapés
8 Small Pieces + 2 Large per person

4 hour: \$75pp

Your selection of 5 small + 3 large canapés
10 Small Pieces + 3 Large per person

5 hour: \$95pp

Your selection of 6 small + 4 large canapés
12 Small Pieces + 4 Large per person

SWEET CANAPÉS

Per piece: \$6pp

SMALL

SAMPLE MENU

**Prawn and Shaoxing Twist
with Nuoc Nam (GF)**

Smoked Cod Croquette, Caper Mayo

**Salmon Tartare in Pastry,
Finger Lime, Avocado**

**Haloumi, Pine Nut
and Lemon Cigar (N,V)**

**Tempura Zucchini Flower Stuffed
with Corn and Ricotta (V)**

Ratatouille and Hummus Tartlet (V)

Jalapeño Poppers (V)

Beetroot and Feta Arancini (V)

**Satay Skewers -
Choice of Chicken, Lamb or Beef (GF)**

**Mini Duck Wellington
and Baba Ganoush**

**Crispy Garlic Chicken Meatballs
with Truffle Sauce**

Mini Shepherd's Pie

LARGE

SAMPLE MENU

QT Beef Slider with Tomato Relish

Moroccan Spiced Lamb and Couscous

Middle Eastern Pumpkin and Feta Pide (V)

Snapper, Coconut, Lime and Chilli Poke Bowl (GF)

Soft Shell Crab Burger with Kimchi Mayo

**Potato And Spinach Galette
with Parmesan Cream (V,GF)**

Caramelised Onion and Potato Tarte Tatin (V)

Crispy Pork Belly, Honey Soy and Black Rice (GF)

**Tataki Ocean Trout, Japanese Soy
and Glass Noodles (GF)**

SWEET

SAMPLE MENU

Mandarin and White Chocolate Almond Cake (N)

Dark Chocolate and Hazelnut Praline Mousse (N)

Passionfruit Tartlets

Assorted Cronuts

Mini Salted Caramel Tarts

Boysenberry and Vanilla Glazed Mille Feuille (N)

Cheesecake Donut

ADD AN EXPERIENCE STATION

2 hour duration: \$20pp

Local Oyster Station

Freshly Shucked Oysters, Fresh Lemon,
Mignonette Dressing

OR

Artisan Cheese

Local and Imported Cheese,
Lavoche and Muscatels

OR

Charcuterie

A Selection of Cured Meats,
Terrine, Bread and Mustards

OR

QT Desserts

Selection of Mini Desserts

HOT
Sauce

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. (GF) – Gluten Free, (N) – Contains Nuts, (V) – Vegetarian

QT
MELBOURNE

BEVERAGE PACKAGES

THE ASTOR PACKAGE

Bottled & Draught Beer

James Boags 'Premium Light' Btl
Furphy 'Refreshing Ale' Draught
Heineken 'Lager' Draught

Sparkling Wine

NV Madame Dumont Blanc de Blancs
Alsace, France

White Wine

Dal Zotto Pinot Grigio, King Valley, VIC
+
Brian Croser 'BC' Chardonnay,
Piccadilly, SA

Red Wine

TarraWarra Pinot Noir, Yarra Velley, VIC
+
Terre a Terre 'Crayares Vineyard' Shiraz,
Wrattonbully, SA

2 Hours **\$45pp**

3 Hours **\$54pp**

4 Hours **\$72pp**

5 Hours **\$90pp**

HER MAJESTY'S PACKAGE

Bottled & Draught Beer

James Boags 'Premium Light' Btl
Furphy 'Refreshing Ale' Draught
Kirin 'Megumi' Draught
James Squires '150 Lashes' Pale Ale Draught

Sparkling Wine

NV Maison Mumm 'Petit Cordon' Marlborough, NZ

White Wine

Seresin Sauvignon Blanc, Marlborough, NZ
+
Brian Croser 'BC' Chardonnay,
Piccadilly, SA

Rosé Wine

La Vieille Ferme Rose, Côtes du Ventoux, France

Red Wine

TarraWarra Pinot Noir, Yarra Velley, VIC
+
Epsilon Shiraz, Barossa Valley, SA

2 Hours **\$58pp**

3 Hours **\$69pp**

4 Hours **\$93pp**

5 Hours **\$115pp**

THE PALACE PACKAGE

Bottled & Draught Beer

James Boags 'Premium Light' Btl
Kirin 'Megumi' Draught
4 Pines 'American Pale Ale' Draught
Furphy 'Refreshing Ale' Draught

Champagne

NV G.H Mumm 'Cordon Rouge', Reims, France

White Wine

Mount Mary 'Reflexion' Sauvignon Blanc,
Yarra Valley, VIC
+
Delagrange Haute-Cotes de Beaune Chardonnay,
Burgundy, France

Rosé Wine

La Vieille Ferme Rose, Côtes du Ventoux, France

Red Wine

Stefano Lubiana 'Primavera' Pinot Noir,
Derwent Valley, TAS
+
Tomfoolery 'Black & Blue' Shiraz, Barossa Valley, SA

2 Hours **\$69pp**

3 Hours **\$80pp**

4 Hours **\$108pp**

5 hours **\$135pp**

*All products subject to change due to availability - All packages include assorted soft drinks & juices

BEVERAGE PACKAGES

OPTIONAL EXTRAS

SPIRITS

The following spirits available in conjunction with your beverage package

Basic

Aperol Padua, Italy
Skyy Vodka, USA
Tanqueray London, England
Bacardi 'Carta Blanca' Santiago, Cuba
Espolon 'Blanco', Jalisco, Mexico
Bulliet Bourbon Kentucky, USA
Martell V.S Cognac, France
Johnnie Walker 'Red Label' Kilmarnock, Scotland

1 Hours **\$15pp**
2 Hours **\$20pp**
3 Hours **\$30pp**

Premium

Pimms London, England
Belvedere, Poland
Four Pillars 'Rare Dry' Yarra Valley, Victoria
Ron Zacapa '23yr' Guatemala
Don Julio 'Reposado', Jalisco, Mexico
Bulliet Rye Bourbon Kentucky, USA
Frapin Cognac V.S 'Grande Champagne', Cognac France
Glenmorangie 'The Original', Highland, Scotland

1 Hours **\$18pp**
2 Hours **\$28pp**
3 Hours **\$37pp**

CHAMPAGNE

2 hour duration priced in conjunction with your beverage package

NV G.H Mumm Brut Remis, France **\$30pp**
NV Perrier-Jouet Brut Epernay, France **\$40pp**
2012 G.H Mumm Reims, France **\$60pp**
2009 Moet et Chandon Cuvee Dom Perignon Epernay, France **\$150pp**

Unlimited Capi Australian Still & Sparkling Water **\$5pp**

COCKTAILS

Curated cocktails available on consumption

Aperol Spritz **\$19 Per Cocktail**
Negroni **\$21 Per Cocktail**
Belvedere Espresso Martini **\$22 Per Cocktail**

For a wider selection of cocktails, please ask your Event Manager