

QT MELBOURNE • MEETINGS AND EVENTS • QT MELBOURNE • MEETINGS AND EVENTS

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INTRODUCTION

Basking in bold and eclectic energy, here are spaces to take you to all the right places. Connect where creativity crosses celebration. Where art gives meetings momentum. There's a spark in the style for events with edge.

For intimate private dining or functions filled with life. A boutique wedding or conference with a quirky QT twist. Top chefs to bring you dining that dazzles and wines best sipped in delight.

We design venues and events with a masterfully Melbourne eye

MEETING & EVENT SPACES



PARAMOUNT

The best of modern technology meets clean design in this carefully curated power pad.

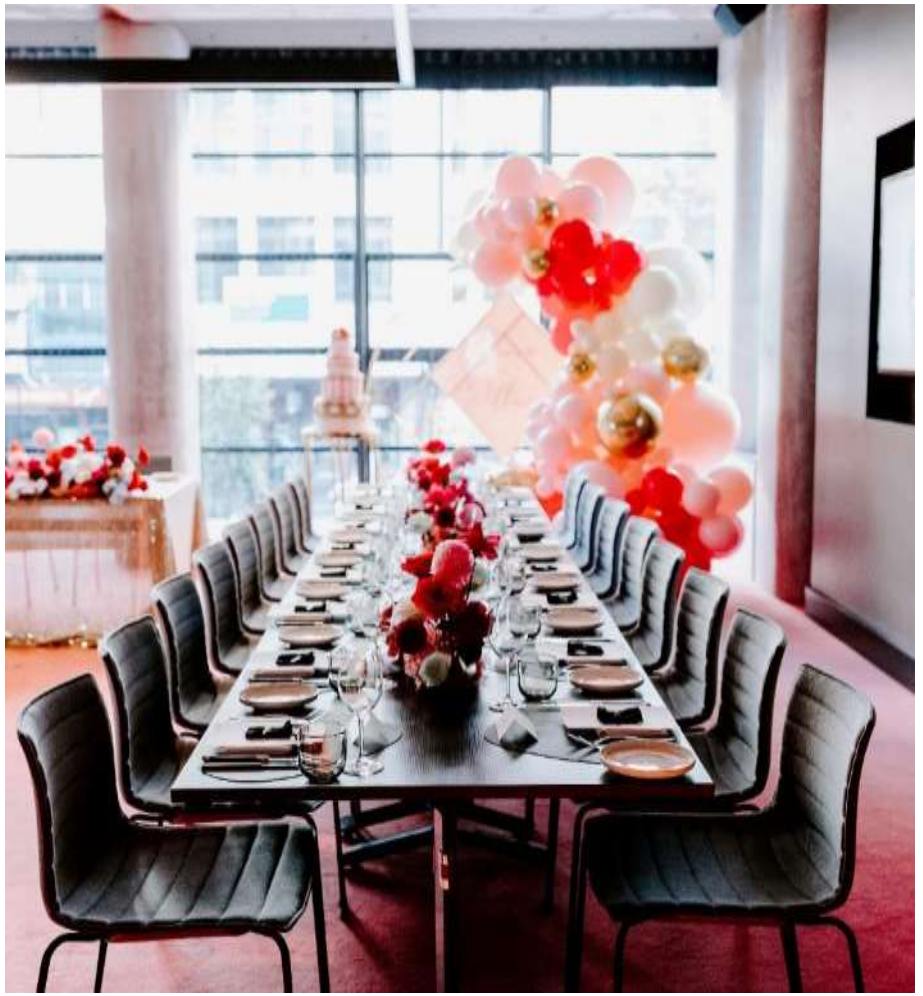
Whether wining and dining, brainstorming or working through the yearly budget, the Paramount Room is the perfect space for you and your delegates to get it done.

Features:
- Floor to ceiling windows with black-out blinds
- 65-inch screen TV and surround sound
- Self-moderating air conditioning
- Complimentary Wi-Fi
- Bespoke catering options

Speak to our event specialists about options to bring your vision to life

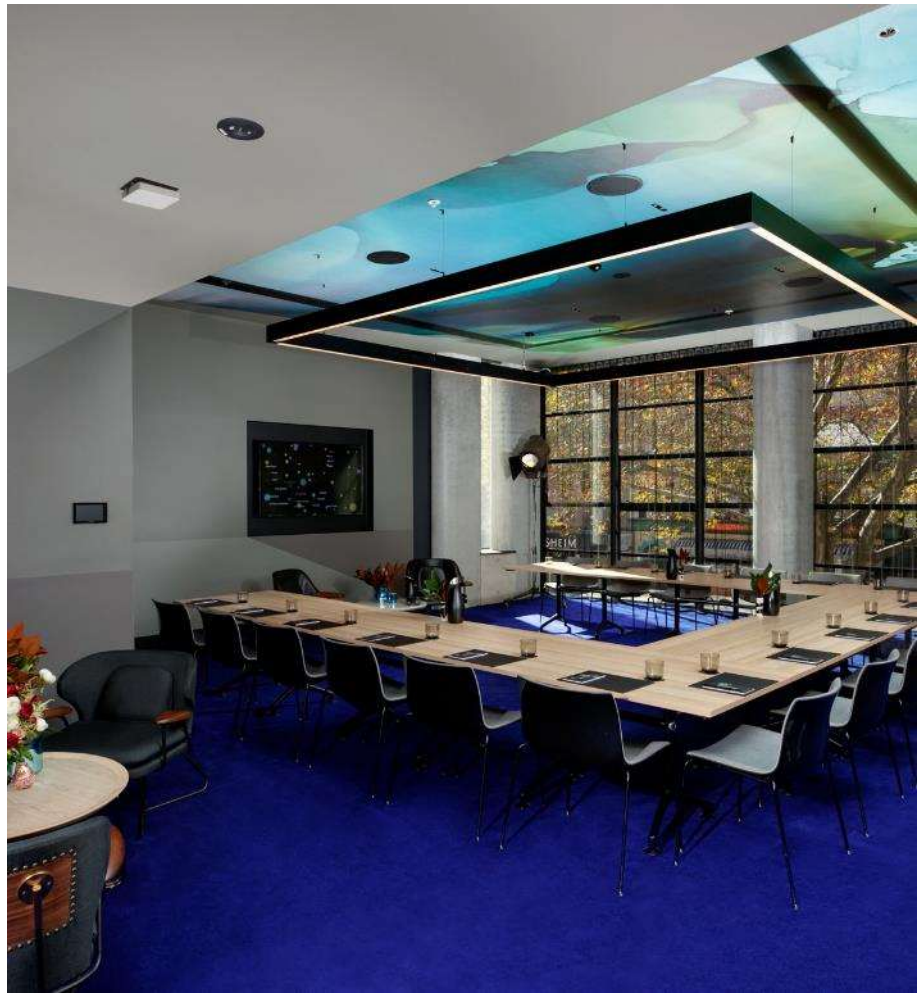






17	20	24	35	40	36	50	60
BOARDROOM	U-SHAPE	CLASSROOM	CABARET	CLOSED CABARET	LONG TABLES	THEATRE	COCKTAIL

1







BARCLAY

Awash in natural light and with total connectivity, this sophisticated space is the perfect launch pad for corporate meetings and conferences.

Had enough of business? Barclay is just as perfect for an exclusive private dining experience. Think tailored dining with wines to match straight from our glass walled cellar

Features:
- Floor to ceiling windows with black-out blinds
- 65-inch screen TV and surround sound
- Self-moderating air conditioning
- Complimentary Wi-Fi
- Bespoke catering options

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17	20	24	35	40	36	50	60
BOARDROOM	U-SHAPE	CLASSROOM	CABARET	CLOSED CABARET	LONG TABLES	THEATRE	COCKTAIL

2

KING

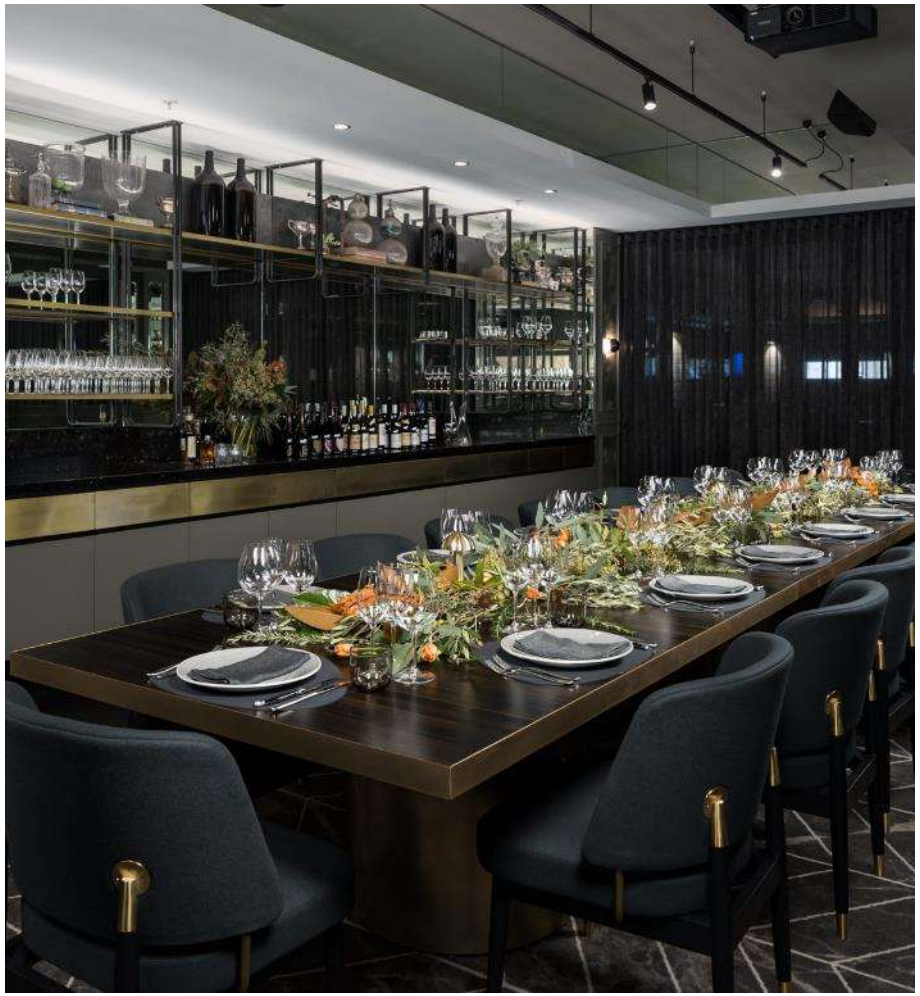
Elegant and ambient with hidden cutting-edge technology, King is perfect for that big presentation over lunch or ignoring business altogether

Features:
• HD Laser projector with 100 inch drop down screen
• Inbuilt sound system
• Air-media for wireless presentation
• Touch panel control
• HDMI, display port + multi adaptor digital cord (located in boardroom table)

Speak to our event specialists about set up options to bring your event and vision to life







17 BOARDROOM

20 PRIVATE DIINING







UNION

Equally at home in business or leisure, Union provides the perfect setting for your boardroom meeting, cocktail party or private dining.

Take advantage of our state of the art technology, or simply enjoy the artistic surrounds.

- Samsung 82 inch plasma TV
- Inbuilt sound system
- Touch panel control
- 2 x 48 inch still signage screens
- HDMI connections
- Air-media for wireless presentation

Speak to our event specialists about set up options to bring your event and vision to life

17	24	40	30
BOARDROOM	PRIVATE DINING	COCKTAIL	THEATRE

4







PASCALE RESTAURANT & BAR 133

Staying true to QT's energetic and playful style, Pascale Restaurant couples the freshest and finest ingredients with a commitment to celebrating locally sourced produce.

Inspire a memorable meeting or event by hosting an exclusive dinner party at Pascale for up to 70 seated guests, or for a more petite treat group bookings can be made for up to 14 guests.

Prefer a curated cocktail and a canapé or two? Pull up a chair at Bar 133

70

LONG TABLES

HOT SAUCE LANEWAY

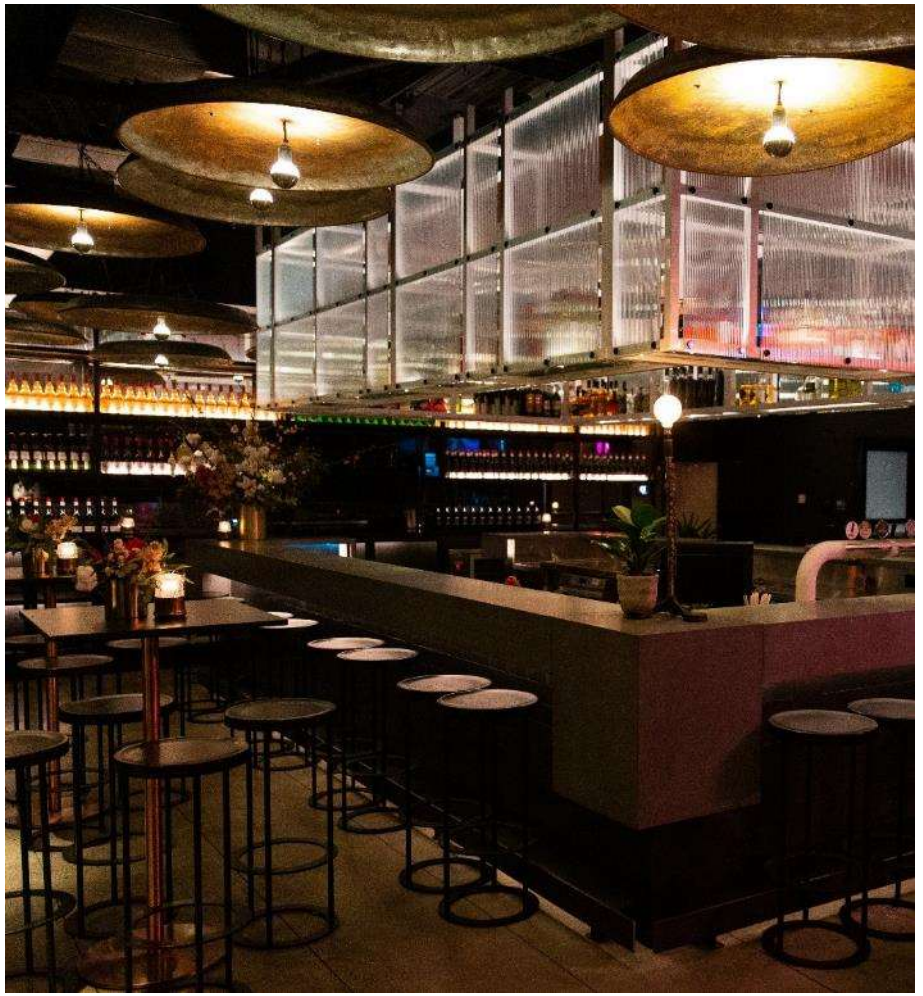
For those looking to venture into one of Melbourne's many laneways in search of an event space or your own private bar, Hot Sauce Laneway is for you.

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 cocktail events



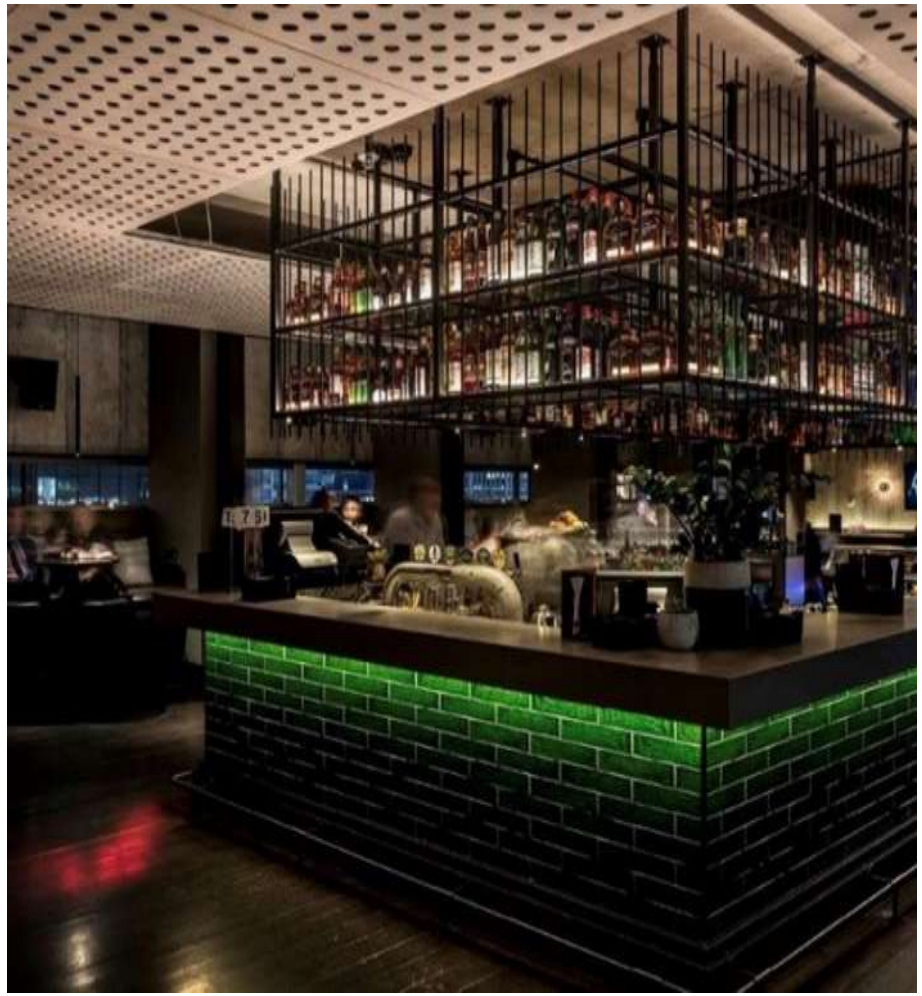




6

70

COCKTAIL







ROOFTOP AT QT

Celebrate your passion for cool bars and Instagram-worthy cocktails at the place to see and be seen in Melbourne - QT Rooftop Bar.

The experience is one of designer style and is heightened by the incredible view across Melbourne's inner city skyline, delicious menus and smooth tunes.

Available for group bookings of 20-60 all week long, or for exclusive hire Monday through Thursday and Friday day for up to 185

185

COCKTAIL

7

THE SECRET GARDEN

An intimate, industrial setting in the heart of our Chefs rooftop garden with an enviable city skyline backdrop.

With your own chef curating the culinary experience and free flowing drinks service, The Secret Garden is a hidden gem above the hustle of the city, for those in the know & looking to host an event with a difference.







8

40

COCKTAIL



BREAKFAST

CANAPÉ BREAKFAST

$45PP

Individually Served

Includes Nespresso Coffee, T2 Tea and Orange Juice

Selection Of Seasonal Fruit (V, Gf)

Selection Of Warm Mini Pastries (V)

Your selection of 4 dishes from the following

Ham and Cheese Mini Croissants

Mini Blueberry Buttermilk Pancakes, Lemon Curd, Vanilla Mascarpone (V)

Bacon and Egg Slider, BBQ Sauce

Bircher Muesli, Rhubarb and Strawberry Compote (DF, V)

Smashed Avocado Crostini, Fetta, Chilli

Mini Bagel, Smoked Ocean Trout, Goats Cheese, Watercress

ALTERNATE DROP BREAKFAST

$45PP

Individually Plated

Includes Nespresso Coffee, T2 Tea and Orange Juice

Selection Of Seasonal Fruit (V, Gf)

Selection Of Warm Mini Pastries (V)

Your selection of 2 dishes served alternating

Smashed Avocado, Chilli, Edamame, Kale, Lemon, Sourdough (V, VE)

Honey Granola, Rhubarb and Strawberry Compote, Coconut Yoghurt (DF)

Breakfast Roll, Crispy Bacon, Fried Egg, Hash Brown, Milk Bun, Smoked BBQ Sauce

Breakfast English Muffin, Pork Sausage, Potato Rosti, Egg, Cheese

Blueberry Buttermilk Pancakes, Lemon Curd, Vanilla Mascarpone (V)

The Hangover - Fried Eggs, Chorizo, Potato Rosti, Tomato, Mushroom, Sourdough

Fresh Seasonal Fruit, Natural Yoghurt (GF, V)

Bagel, Smoked Ocean trout, Goats Cheese, Watercress

BOUJEE QT DAY DELEGATE PACKAGE

FULL DAY $115PP

HALF DAY $85PP

Your selection of alternating plated lunch and we'll take care of the rest.
Includes Nespresso coffee, T2 tea, whole fruit, QT surprise and delights

MORNING AND AFTERNOON TEA

Chef's Selection - Two Items Per Break

Almond Croissant (V)

Mini Donuts - Nutella, Custard, Jam, Cinnamon (V)

Carrot Cake, Vanilla Mascarpone, Roasted Pistachio, Honey (V)

Banana Bread, Caramel Sauce, Walnuts (V)

Portuguese Custard Tart, Blueberry Compote (V)

Selection of Sweet Mini Muffins (V)

Selection of Slices - Raw Snickers, Coconut, Lemon & Chia (GF, V)

Warm Plain & Date Scones, Fruit Preserve, Cream (V)

Dark Chocolate Chip Cookie & Peanut Butter Ice Cream Sandwich (V)

Variety of Protein Balls

MORNING AND AFTERNOON TEA CONT.

Honey Granola, Fruit Compote, Coconut Yoghurt (DF, V)

Chia Pudding, Lemon, Blueberry (V, GF)

Selection of Sausage Rolls - Pork & Fennell, Harissa & Carrot, Spinach & Ricotta (V)

Egg and Bacon Roll, Brioche Bun, Tomato Relish

Smoked Trout, Avocado, Potato Rosti, Goats Cheese

Mini Pizza - Salami, Margherita, Spiced Pumpkin

Croque Monsieur, Smoked Ham, Grana Padano, Truffle Dressing

Tartlets – Asparagus & Caramelised Onion, Smoked Bacon & Tomato, Spiced Pumpkin

Croissants - Wild Mushroom & Provolone, Smoked Ocean Trout & Goat's Cheese, Ham, Cheese & Tomato

Mixed Rice Paper Roll, Pickled Ginger, Soy Sauce, Seaweed Salad, Roasted Peanuts (GF)

PLATED LUNCH
SERVED ALTERNATING

Please Select Two

QT Cheeseburger, Milk Bun, Secret Sauce, Pickle, Greens, Tomato, Fries

Black Angus Minute Steak, Lemon, Chimichurri, Fries (GF, DF)

Atlantic Salmon, Fennel Salad, Burnt Orange (GF, DF)

Roast Vegetable Lasagne, Caponata, Sugo, Mozzarella (V)

QT Fish and Chips, Tartare Sauce, Lemon, Fries

Red Duck Curry, Coconut Rice, Roti Bread

Grilled Free Range Chicken, Herb Potato Salad (GF)

Rigatoni Pasta, Chorizo, Garden Peas, Ricotta

Wild Mushroom and Gruyere Tart, Rocket, Nashi Pear (V)

Classic Caesar Salad, Baby Gem Lettuce, Garlic Dressing, Pecorino, Sourdough Croutons, White Anchovy, Parma Ham and Egg





CANAPÉ MENU

2 HOUR CANAPÉ PACKAGE: $45PP
Your selection of 3 small + 1 large canapé
6 Small Pieces + 1 Large per person

3 HOUR CANAPÉ PACKAGE: $60PP
Your selection of 4 small + 2 large canapés
8 Small Pieces + 2 Large per person

4 HOUR CANAPÉ PACKAGE: $80PP
Your Selection Of 5 Small + 3 Large Canapés
10 Small Pieces Per Person + 3 Large Per Person

5 HOUR CANAPÉ PACKAGE: $100PP
Your selection of 6 small + 4 large canapés
12 Small Pieces + 4 Large per person

ADDITIONAL ITEMS
Add $6 per extra small canapé
Add $9 per extra large canapé

SWEET CANAPÉS
Per Piece: $7 Per Person

SMALL

Natural Live Oysters, Lemon (GF,DF)
Salmon Tartare, Wasabi Dressing (DF)
Truffle Arancini, Parmesan, Black Garlic Aioli
San Daniele Parma Ham, Mozzarella, Aged Balsamic, Sourdough Crostini
QT Mini Wagyu Burger, Cheese, Pickle, Greens, Tomato, Secret Sauce
Pumpkin Flowers, Romesco, Ricotta (V)
Cornish Pasty, Triple Mustard
Vegetable Samosa, Cucumber Yoghurt (V)
Jalapeno, Mac and Cheese Croquette (V)
Cheddar Beignets, Sesame Dressing

LARGE

Tuna Tartare Poke Bowl (GF, DF)
Crispy Lamb Belly with Chimichurri
Tempura Soft Shell Crab, Fennel Salad, Orange Dressing
Parmesan Gnocchi, Gorgonzola, Pear, Macadamia Pangritata
Spiced Black Bean Taco, Corn and Capsicum Salsa, Coconut Yoghurt (V, VE)
Lamb Rogan Josh, Coconut Rice, Papadum, Coriander
Garlic Infused Calamari, Black Garlic Aioli, Lemon (DF)
Chicken Karaage Bao, Kimchi Mayonnaise, Spring Onion
Roast Pork Roll, Apple, Crackle (DF)
Fish Finger Sandwich, Tartare Sauce, Lemon

SWEET

Mini Chocolate Tart
Pavlova, Seasonal Fruit, Vanilla Cream
New York Cheesecake, Candied Lemon
Petite Lemon Meringue Tart
Double Chocolate, Walnut Brownies
Mini Vanilla Cupcake, Raspberry Buttercream
Assorted Macarons

PRIVATE DINING

2 COURSE $77

3 COURSE $98

SAMPLE MENU

ENTRÉE

Oysters (GF, DF)
Half Dozen Live Oysters, Chardonnay Vinegar, Cucumber

Gippsland Beef Tartare (GF, DF)
Egg Yolk, Chilli, Handmade Potato Crisps

Buffalo Mozzarella (V)
Garden Peas, Broad Beans, Asparagus, Truffle

Half Shell Scallops (GF)
Compressed Apple, Dill, Caviar

MAINS

28 Day Dry Aged Gippsland Striploin (GF)
Smoked Bone Marrow Butter, Watercress

Wood Roasted Eggplant (VE, DF, GF)
Charred Onion, White Bean Puree, Pomegranate

Free Range Duck Breast (GF, DF),
Fennel, Rhubarb, Tuscan Cabbage

Roasted John Dory (GF)
Confit Leek, Baby King Oyster Mushroom, Tarragon, Hazelnut

SIDES TO SHARE

Duck Fat Crispy Potatoes (GF, DF)
Thyme, Garlic, Pink Salt

Charred Broccolini (V, GF)
Pecorino, Smoked Almonds

Radicchio (V, GF)
Orange, Mint, Dried Ricotta

DESSERT

Selection of Local and Imported Cheese
Quince, Truffle Honey, Fruit Bread

Dark Chocolate Fondant
Cherry Sorbet, Honeycomb

Strawberry Trifle
Vanilla Custard, White Chocolate Mascarpone

Profiterole
Coconut Gelato, Hot Chocolate Sauce

A SELECTION OF PASCALE MENU A LA CARTE FAVOURITES FOR UP TO 24 GUESTS OR ALTERNATING SELECTIONS FOR UP TO 36 GUESTS.





THE QTIE SIP

SPARKLING
Ate Sparkling, SE Australia

WHITE
Ate Chardonnay, SE Australia
Ate Sauvignon Blanc, SE Australia

RED
Ate Cabernet Sauvignon, SE Australia
Ate Shiraz, SE Australia

BOTTLED BEER
James Boags 'Premium Light'
Asahi 'Super Dry'
Peroni 'Nastro Azzuro'

NON-ALCOHOLIC
Assorted Soft Drink and Juice
(Exc. Bottled Water)

2 HOURS $45PP
3 HOURS $54PP
4 HOURS $72PP
5 HOURS $90PP

THE EXTRA QTIE SIP

SPARKLING
NV Dal Zotto 'Pucino' Prosecco, King Valley VIC

WHITE
Hesketh 'Rules of Engagement' Pinot Grigio, Limestone Coast, SA
Hesketh 'Lost Weekend' Chardonnay, Limestone Coast, SA

ROSE
Hesketh 'Wild at Heart' Rosé, Limestone Coast, SA

RED
Hesketh 'Midday Somewhere' Shiraz, Limestone Coast, SA
Hesketh 'Twist of Fate' Cabernet Sauvignon, Limestone Coast, SA

BOTTLED BEER
James Boags 'Premium Light'
Peroni 'Nastro Azzuro'
Little Creatures Pale Ale

NON-ALCOHOLIC
Assorted Soft Drink and Juice
CAPI Still & Sparkling Mineral Water

2 HOURS $58PP
3 HOURS $69PP
4 HOURS $93PP
5 HOURS $115PP

THE MOST EXTRA QTIE SIP

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

WHITE
Totara Sauvignon Blanc, Marlborough, NZ
Amelia Park 'Trelli' Chardonnay, Margaret River, WA

ROSE
Rêverie Rosé, Pays d'Oc IGP, France

RED
Aquilani Sangiovese, Tuscany, Italy
Cool Woods Shiraz, Barossa Valley, SA

BOTTLED BEER
James Boags 'Premium Light'
Peroni 'Nastro Azzuro'
Little Creatures Pale Ale

NON-ALCOHOLIC
Assorted Soft Drink and Juice
CAPI Still & Sparkling Mineral Water

2 HOURS $75PP
3 HOURS $85PP
4 HOURS $115PP
5 HOURS $140PP

TILLER'S LOCAL TIPPLE

SPARKLING
NV Dal Zotto 'Pucino' Prosecco, King Valley, VIC

WHITE
Wood Park Pinot Gris, King Valley, VIC
Rob Dolan 'True Colours' Chardonnay, Yarra Valley, VIC

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

RED
Kooyong 'Massale' Pinot Noir, Mornington Peninsula, VIC
2018 Sutton Grange 'Fairbank' Syrah, Bendigo VIC

BOTTLED BEER
Beechworth Brewery Outsider Lager
Beechworth Brewery Pale Ale
Beechworth Natty Cider

NON-ALCOHOLIC
Assorted Soft Drink and Juice
CAPI Still & Sparkling Mineral Water

2 HOURS $66PP
3 HOURS $78PP
4 HOURS $98PP
5 HOURS $120PP

*Products subject to change due to availability

PACKAGE UPGRADES

The following Champagne upgrade is available in conjunction with The Most Extra QT Sip Package

The following spirits are available in conjunction with any beverage package

CHAMPAGNE UPGRADE

NV Perrier-Jouet 'Brut', Epernay, France

2 HOURS $80PP
3 HOURS $92PP
4 HOURS $124PP
5 HOURS $152PP

BASIC SPIRITS UPGRADE

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 Congnac, France

Johnnie Walker 'Red Label' Kilmarnock, Scotland

1 HOUR $25PP
2 HOURS $30PP
3 HOURS $40PP

PREMIUM SPIRITS UPGRADE

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 HOUR $28PP
2 HOURS $38PP
3 HOURS $47PP



*Products subject to change due to availability

BEVERAGES ON CONSUMPTION

Wine by bottle $75 and under

SPARKLING

NV Dal Zotto 'Pucino' Prosecco, King Valley, VIC	$55
NV Maison Mumm 'Petit Cordon', Marlborough, NZ	$75

WHITE

Mahi Sauvignon Blanc, Marlborough, NZ	$69
Wood Park Pinot Gris, King Valley, VIC	$69
Tarrawarra Estate Chardonnay, Yarra Valley, VIC	$65

RED

Kooyong 'Massale' Pinot Noir, Mornington Peninsula, VIC	$75
Epsilon Shiraz, Barossa Valley, SA	$59
Mandala Cabernet Sauvignon, Yarra Valley, VIC	$65

Wine by bottle $75 to $100

SPARKLING

NV Oakdene 'Yvette', Bellarine Peninsula, VIC	$89

WHITE

Mt Mary 'Reflexion' Sauvignon Blanc, Yarra Valley, VIC	$94
Scorpo 'Aubaine' Chardonnay, Mornington Peninsula, VIC	$80
Yabby Lake 'Single Vineyard' Pinot Gris, Mornington Peninsula, VIC	$85

RED

Lucien Muzard Pinot Noir, Burgundy, France	$95
Wirra Wirra 'Woodhenge Basket Pressed' Shiraz, McLaren Vale, SA	$88
Quealy Pinot Noir, Mornington Peninsula, VIC	$84

Wine by bottle $100 and over

SPARKLING

NV Perrier Jouët, Champagne, France	$160
Moët & Chandon Cuvée Dom Pérignon, Champagne, France	$525

WHITE

Savaterre 'Frere Cadet' Chardonnay, Beechworth, VIC	$109
Crawford River Riesling, Henty, VIC	$105

RED

Curly Flat Pinot Noir, Macedon Ranges, VIC	$135
John Duval 'Entity' Shiraz, Barossa Valley, SA	$115

Bottled Beer

James Boags 'Premium Light'	$8.5
James Boags 'Premium'	$10
Pipsqueak 'Apple Cider'	$10
Little Creatures 'Pale Ale'	$11
Beechworth Brewery Pale Ale	$13
Beechworth Brewery Outsider Lager	$12
Peroni 'Nastro Azzuro'	$10
Heineken	$10
Corona	$10
Asahi	$10

*Products subject to change due to availability

We're hiding all sorts in our cellar, please ask your Event Co-Ordinator for upgrade options

BEVERARGES ON CONSUMPTION
(CONTINUED)

COCKTAILS
Curated Cocktails Available Pre, Post or During

QT G&T	
Gin, Elderflower, Cucumber, Tonic, Rosemary	$22
NEGRONI	
Gin, Campari, Sweet Vermouth	$22
ESPRESSO MARTINI	
Vodka, Kahlua Liqueur, Industry Beans Cold Drip Coffee, Sugar Syrup	$22
SPRITZ	
Aperol, Prosecco, Soda, Orange	$18

SPIRITS

Vodka

Archie Rose, Rosebury, NSW	$13
Skyy, USA	$11
Ketel One, Netherlands	$13
Grey Goose, France	$14
Belvedere, Poland	$15

Gin

Archie Rose, Rosebury, NSW	$15
Patient Wolf, Brunswick, VIC	$15
Four Pillars ‘Rare Dry’, Yarra Valley, VIC	$14
Four Pillars x QT ‘Ordered Chaos’, Yarra Valley, VIC	$15
Four Pillars ‘Bloody Shiraz’, Yarra Valley, VIC	$18
Tanqueray ‘No. 10’, London, UK	$16
Hendricks, Scotland, UK	$15
The Botanist, Scotland, UK	$15

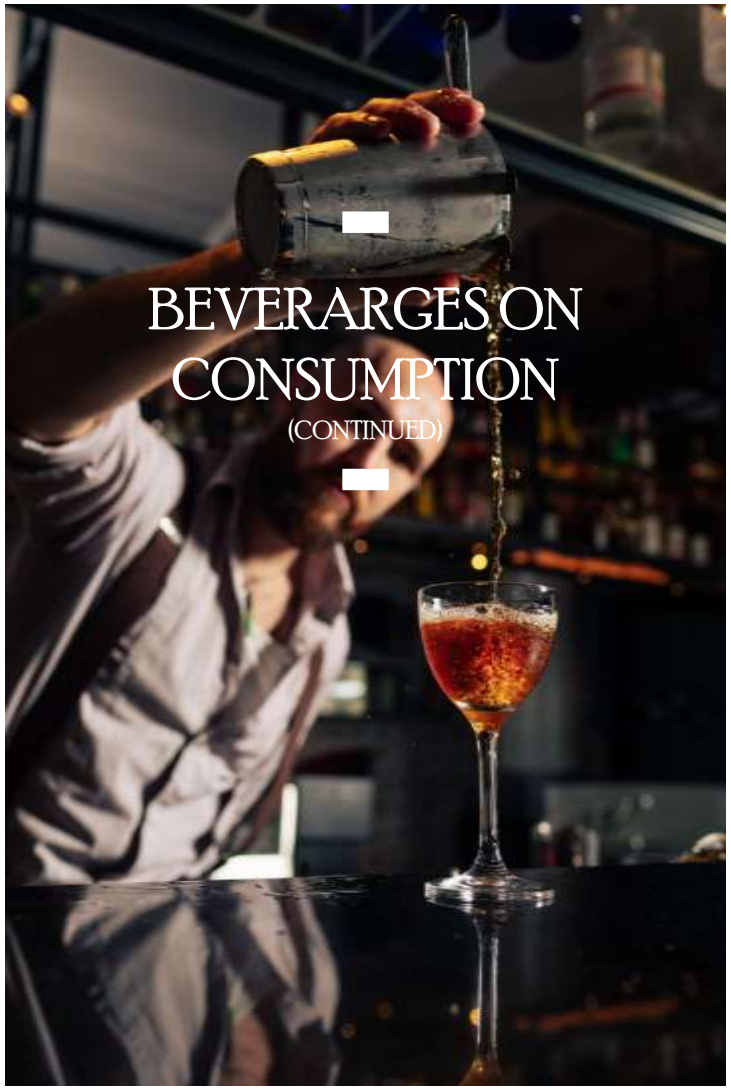
Tequila

Don Julio ‘Reposado’, Jalisco, Mexico	$17
Don Julio ‘Añejo 1942’, Jalisco, Mexico	$31
Herradura ‘Reposado’, Jalisco, Mexico	$15
Herradura ‘Añejo’, Jalisco, Mexico	$18
Herradura ‘Ultra’, Jalisco, Mexico	$33
Patron ‘XO’, Jalisco, Mexico	$16

Whiskey and Whisky

Starward ‘Two Fold’, Port Melbourne, VIC	$15
Nikka ‘From the Barrel’, Hokkaido, Japan	$18
Johnnie Walker ‘Black Label’, Kilmarnock, Scotland	$12
Johnnie Walker ‘Blue Label’, Kilmarnock, Scotland	$40
Chivas Regal ’12 Year’, Highland, Scotland	$13
Glenmorangie ‘Signet’, Highland, Scotland	$35
Macallan ’12 Year’, Speyside, Scotland	$18
Talisker ‘Distiller’s Edition, Skye, Scotland	$20
Laphroaig ‘quarter cask’, Islay, Scotland	$19
Lagavulin ’16 Year’, Islay, Scotland	$20

*Products subject to change due to availability



SPIRITS

Rum

Bacardi '8', Cuba	$14
Appleton Estate 'Reserve', Jamaica	$14
Goslings 'Black Seal', Bermuda	$13
Diplomatico 'Reserva', Venezuela	$16
Ron Zacapa '23YO', Guatemala	$17
Ron Zacapa 'XO', Guatemala	$40

Bourbon and Rye

Basil Hayden's, Kentucky, USA	$14
Woodford Reserve, Kentucky, USA	$14
Maker's Mark '46', Kentucky, USA	$15
Michter's Rye, Kentucky, USA	$15

Cognac, Armagnac and Calvados

Martell V.S., Cognac, France	$11
Martell 'Cordon Bleu', Cognac, France	$32
Martell X.O., Cognac, France	$40
Hennessey X.O., Cognac, France	$36
Courvosier V.S.O.P, Cognac, France	$16
Paul Giraud 'Napoleon' Cognac Grande Champagne, France	$22
Delord V.S.O.P, Armagnac, France	$15
Delord 'Récolte 1979', Armagnac, France	$39

Digestif

Amaro Montenegro	$13
Amaro Averna	$11
Campari	$11
Cynar	$11
Fernet Branca	$13
Frangelico	$11
Baileys	$11

For a wider selection of cocktails or spirits, please ask your Event Co-Ordinator

*Products subject to change due to availability



STAY A WHILE

Oh so boldly Melbourne, you'll be waking up and smelling the batch-brew coffee amidst design that toes the industrial divide.

Our Melbourne hotel rooms are alive with edgy essence and punchy chic. Lofty ceilings with all corners considered, there's comfort in the creativity.

Pull back the curtains for that laneway buzz; this is accommodation in Melbourne that weaves you into the fabric of the city.

QT MELBOURNE

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