



## PARAMOUNT

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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 set up options to bring your vision to life





## BARCLAY

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

The Barclay Room is perfect for an exclusive private dining experience, where you can enjoy a tailored menu with matching wines from our 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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## KING

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

- 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)

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## UNION

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Equally at home in business or leisure, Union provides the perfect setting for your boardroom meeting 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

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# CANAPÉ BREAKFAST

## SAMPLE MENU

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**\$45 per person**

Individually served, includes nespresso coffee, T2 tea and orange juice

Selection of Seasonal Fruit (V, GF)

Selection of Warm Mini Pastries (V)

### BREAKFAST CANAPÉS

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

# SEATED BREAKFAST

**\$28 per person**

Includes barista coffee, T2 tea and orange juice

Selection of Seasonal Fruit (V, GF)

Selection of Warm Mini Pastries (V)

### SAMPLE MENU

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

# DAY DELEGATE DONE DIFFERENTLY

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## Boujee QT Full Day Delegate Package \$115 per person

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 & AFTERNOON TEA SERVED INDIVIDUALLY:**

#### **SAMPLE MENU**

##### **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  
Honey Granola, Fruit Compote, Coconut Yoghurt (DF, V)  
Chia Pudding, Lemon, Blueberry (V, GF)  
Selection of Sausage Rolls - Pork & Fennel, 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:**

#### **SAMPLE MENU**

##### **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  
Crutons, White Anchovy, Parma Ham and Egg

# PRIVATE AFFAIRS

## SAMPLE MENU

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### CANAPÉ PACKAGES

**2 hour: \$45pp**

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

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**3 hour: \$60pp**

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

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**4 hour: \$80pp**

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

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**5 hour: \$100pp**

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

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### ADDITIONAL ITEMS

Add \$6 per extra small canape

Add \$9 per extra large canape

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### SWEET CANAPÉS

\$6 per piece

### 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

## SAMPLE MENU

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### Two Courses \$77 per person

Your choice of Entree & Main Or Main & Dessert. Served with sourdough bread & house churned butter.

### Three Courses \$98 per person

Served with sourdough bread & house churned butter.

A selection of Pascale menu a la carte favourites for up to 24 guests or alternating selections for up to 36 guests

#### ENTRÉE

##### **Fennel Crusted Seared Tuna (GF,DF)**

Artichoke, Fennel, Wild Garlic,  
Pickled Cucumber

##### **Beef Tartare (GF,DF)**

Fermented chilli, Handmade Potato Crisps

##### **Zucchini Flowers (V)**

Ricotta, Romesco

##### **Wood Roasted Prawns (GF)**

Orange and Garlic Butter

#### MAIN

##### **Dry Aged Gippsland Rib Eye (GF)**

Béarnaise Sauce, Shoestring Fries

##### **Rigatoni Pasta (V)**

Garden Peas, Zucchini, Goats Cheese, Lemon

##### **Wood Roasted Spatchcock**

Watercress, Potato, Natural Jus

##### **Seared Red Snapper (GF)**

Fennel, Charred Onion

#### SIDES

##### **Duck Fat Crispy Potatoes (GF, DF)**

Thyme, Garlic, Pink Salt

##### **Green Beans (GF, DF, V, VE)**

Smoked Almonds, Olive Oil

##### **Radicchio Salad (GF, DF, V)**

Orange, Mint, Dried Ricotta

#### DESSERT

##### **QT Black Forest**

Macerated Dark Cherry, Vanilla Mascarpone,  
Chocolate Sponge

##### **Bombe Alaska**

White Chocolate and Raspberry

##### **Lemon Tart**

Lemon Curd, Lavender Crumb, Meringue

##### **Selection of Local and Imported Cheese**

Quince, Truffle Honey, Fruit Bread



# PARTY STARTING PACKAGES

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## THE QT PACKAGE

### Sparkling Wine

NV Counterpoint 'Brut' SA

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### White Wine

Dal Zotto Pinot Grigio,  
King Valley, VIC

+

Rob Dolan 'True Colors' Chardonnay,  
Yarra Valley, VIC

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### Red Wine

Opawa Pinot Noir, Marlborough, NZ

+

Epsilon Shiraz, Barossa Valley, SA

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### Bottled Beer

James Boags 'Premium Light'

Asahi 'Super Dry'

Peroni 'Nastro Azzuro'

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### Non-Alcoholic

Assorted Soft Drink & Juice

(Exc. Bottled Water)

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2 Hours **\$45pp**

3 Hours **\$54pp**

4 Hours **\$72pp**

5 Hours **\$90pp**

## THE EXTRA QT PACKAGE

### Sparkling Wine

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

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### White Wine

Woodpark Pinot Gris, King Valley, VIC

+

Tarrawarra Chardonnay, Yarra Valley, VIC

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### Rosé Wine

La Vieille Ferme Rose, Côtes du Ventoux, France

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### Red Wine

Kooyong 'Massale' Pinot Noir,  
Mornington Peninsula, VIC

+

Terre a Terre 'Crayeres' Cabernet Franc Shiraz,  
Wrattenbully, SA

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### Bottled Beer

Little Creatures 'Pale Ale'

Peroni 'Nastro Azzuro'

James Boags 'Premium Light'

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### Non-Alcoholic

Assorted Soft Drink & Juice

CAPi Still & Sparkling Mineral Water

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2 Hours **\$58pp**

3 Hours **\$69pp**

4 Hours **\$93pp**

5 Hours **\$115pp**

## THE MOST EXTRA QT PACKAGE

### Champagne

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

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### White Wine

Mount Mary 'Reflexion' Sauvignon Blanc,  
Yarra Valley, VIC

+

Savaterre 'Frere Cadet' Chardonnay, Beechworth, VIC

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### Rosé Wine

Dominique Portet 'Fontaine' Rose, Yarra Valley, VIC

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### Red Wine

Lucien Muzard 'Bourgogne' Pinot Noir,  
Burgundy, France

+

Tomfoolery 'Black & Blue' Shiraz, Barossa Valley, SA

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### Bottled Beer

Little Creatures 'Pale Ale'

Peroni 'Nastro Azzuro'

James Boags 'Premium Light'

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### Non-Alcoholic

Assorted Soft Drink & Juice

CAPi Still & Sparkling Mineral Water

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2 Hours **\$75pp**

3 Hours **\$85pp**

4 Hours **\$115pp**

5 hours **\$140pp**

\*All products subject to change due to availability

# PARTY STARTING PACKAGES

PARTY A LITTLE HARDER (OPTIONAL OF COURSE)

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## 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**

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### 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

We're hiding all sorts in our cellar

*Please ask your Event Manager for upgrade options*

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## 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*

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## NON-ALCOHOLIC

Unlimited Still & Sparkling CAPI Water

2 Hours **\$6pp**

3 Hours **\$9pp**

4 Hours **\$12pp**

5 hours **\$15pp**

\*Products subject to change due to availability