



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 set up options to bring your vision to life





BARCLAY

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.

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- 65-inch screen TV and surround sound
- Self-moderating air conditioning
- Complimentary Wi-Fi
- Bespoke catering options

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KING

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

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

\$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

\$45 per person

Includes nespresso 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

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

CANAPÉ PACKAGES

2 hour: \$45pp

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

3 hour: \$60pp

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

4 hour: \$80pp

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

5 hour: \$100pp

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

ADDITIONAL ITEMS

Add \$6 per extra small canape

Add \$9 per extra large canape

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

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

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

Wood Roasted Prawns (GF)

Orange and Garlic Butter, Lime

MAIN

28 Day Dry Aged Gippsland Striploin (GF)

Smoked Bone Marrow Butter, Watercress

Wood Roasted Spatchcock (GF, DF)

Watercress, Crisp Potato, Natural Jus

Wood Roasted Eggplant (V, VE, DF, GF)

Charred Onion, White Bean Puree, Pomegranate

Whole Roasted Blue Mackrel

Pistachio Crumb, Baby Spinach, Lemon

SIDES

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

Chocolate Fondant

Cherry Sorbet, Honeycomb

Strawberry Trifle

Vanilla Custard, White Chocolate Mascarpone

Profiterole

Coconut Gelato, Hot Chocolate Sauce

PARTY STARTING PACKAGES

THE QT PACKAGE

Sparkling Wine

NV Counterpoint 'Brut' SA

White Wine

Dal Zotto Pinot Grigio,
King Valley, VIC

+

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

Red Wine

Opawa Pinot Noir, Marlborough, NZ

+

Epsilon Shiraz, Barossa Valley, SA

Bottled Beer

James Boags 'Premium Light'

Asahi 'Super Dry'

Peroni 'Nastro Azzuro'

Non-Alcoholic

Assorted Soft Drink & Juice

(Exc. Bottled Water)

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

White Wine

Woodpark Pinot Gris, King Valley, VIC

+

Tarrawarra Chardonnay, Yarra Valley, VIC

Rosé Wine

La Vieille Ferme Rose, Côtes du Ventoux, France

Red Wine

Kooyong 'Massale' Pinot Noir,
Mornington Peninsula, VIC

+

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

Bottled Beer

Little Creatures 'Pale Ale'

Peroni 'Nastro Azzuro'

James Boags 'Premium Light'

Non-Alcoholic

Assorted Soft Drink & Juice

CAPi Still & Sparkling Mineral Water

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

White Wine

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

+

Savaterre 'Frere Cadet' Chardonnay, Beechworth, VIC

Rosé Wine

Dominique Portet 'Fontaine' Rose, Yarra Valley, VIC

Red Wine

Lucien Muzard 'Bourgogne' Pinot Noir,
Burgundy, France

+

Wirra Wirra 'Woodhenge Basket Pressed' Shiraz,
McLaren Vale, South Australia

Bottled Beer

Little Creatures 'Pale Ale'

Peroni 'Nastro Azzuro'

James Boags 'Premium Light'

Non-Alcoholic

Assorted Soft Drink & Juice

CAPi Still & Sparkling Mineral Water

2 Hours **\$75pp**

3 Hours **\$85pp**

4 Hours **\$115pp**

*All products subject to change due to availability

PARTY STARTING PACKAGES

PARTY A LITTLE HARDER (OPTIONAL OF COURSE)

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

We're hiding all sorts in our cellar

Please ask your Event Manager for upgrade options

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

NON-ALCOHOLIC

Unlimited Still & Sparkling CAPI Water

2 Hours **\$6pp**

3 Hours **\$9pp**

4 Hours **\$12pp**

5 hours **\$15pp**

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