



## SANTINI BAR

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Every hour is cocktail hour at Santini Bar. Nestled on the first floor with Santini Grill, this downtown hideout is available for group bookings and cocktail parties in designated areas for 20-50 guests (a minimum spend per person apply). The Santini Bar is also available for exclusive hire for up to 100 guests on request.

Moody and intimate, time flies within these walls. Don't be surprised if you stay longer than expected, perched on a leather-bound seat, swirling a glass of something nice from the Italian-inspired wine list or an artisanal take on a classic cocktail.

# SANTINI BAR PACKAGES

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Packages are based on a minimum of 20 persons.

## 2 HOUR PACKAGE

\$75 per person

Package Includes

Tier 1 beverage package (2 hours)

7 piece set canapé menu

## 3 HOUR PACKAGE

\$95 per person

Package Includes

Tier 1 beverage package (3 hours)

9 piece set canapé menu

## UPGRADE

Signature cocktail on arrival

Add \$20 per person

Substantial canapé of your choice

Add \$10 per person

## SIGNATURE COCKTAILS

Please select one cocktail

QT Spritz

QT G&T

Aperol Spritz

The Sun Also Rises

Negroni

Banana & Wattleseed Old-Fashioned

\*Menus are subject to change without notice.



# COCKTAIL RECEPTIONS

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Menus are offered based on a minimum of 20 guests

## 7 PIECE SET MENU

\$38 per person

### COLD

Sourdough Crumpet + Taramosalata + Salmon Roe  
Beetroot + Goats Curd + Pine Nut + Crispbread v. gfo  
Pea + Ricotta + Mint + Tartlet v. gfo

### HOT

Sesame-Prawn Toast + Caviar + Fennel + Garlic Flowers gfo  
Mushroom + Fermented Garlic + Vol-au-vents v  
Pig's Head Croquette + Mustard Fruits  
Beef + Mushroom Pastries + Tomato Relish

## 9 PIECE SET MENU

\$48 per person

### COLD

Veal Tartare + Mustard Crème + Chives + Bottarga + Schiacciata  
Beetroot + Goats Curd + Pine Nut + Crispbread v. gfo  
Crudo ½ Shell Scallop + Grapefruit + Chives + Chilli + Mint  
Pea + Ricotta + Mint + Tartlet v. gfo

### HOT

Sesame-Prawn Toast + Caviar + Fennel + Garlic Flowers gfo  
Mushroom + Fermented Garlic + Vol-au-vents v  
Ricotta + Lemon Zucchini Flower v  
Beef + Mushroom Pastries + Tomato Relish

### SWEET

Sweet Ricotta + Orange + Cannoli v

Please note: Changes may not be made to set menus  
Bespoke canapé selections on the next page

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# QT CANAPÉS

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Prices are based on 1 piece per person

Menus are offered based on a minimum of 20 guests and a minimum of 3 canapés per person.

## COLD

\$6 each

Veal Tartare + Mustard Crème + Chives + Bottarga + Schiacciata  
Sourdough Crumpet + Taramosalata + Salmon Roe  
Beetroot + Goats Curd + Pine Nut + Crispbread v. gfo  
Crudo ½ Shell Scallop + Grapefruit + Chives + Chilli + Mint gf  
Chicken Liver Parfait + Sour Cherry + Cannoli  
Pea + Ricotta + Mint + Tartlet v. gfo

## HOT

\$6 each

Sesame-Prawn Toast + Caviar + Fennel + Garlic Flowers gfo  
Mushroom + Fermented Garlic + Vol-au-vents v  
Pig's Head Croquette + Mustard Fruits  
Ricotta + Lemon Zucchini Flower v  
Lemon-Chilli Chicken Skewers + Spiced Yoghurt gf  
Beef + Mushroom Pastries + Tomato Relish

## SUBSTANTIAL

\$10 each

Middle Eastern Spiced Falafel Kebab + Tabouli v  
QT Cheeseburger + Pickles + Mustard Aioli  
Prawn Roll + Lettuce + Mary Rose Sauce

## SWEET

\$6 each

Sweet Ricotta + Orange + Cannoli v  
Green Iranian Raisin Sfingi + Icing Sugar v  
Coffee + Chocolate + Eclair v

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# BEVERAGES

Menus require a minimum of 20 persons.

## Tier One

### BEVERAGE PACKAGE

Price per Guest

2 hours - \$37 pp

3 hours - \$47 pp

4 hours - \$59 pp

5 hours - \$69 pp

Package Includes

Craigmoor Estate, Cuvée Brut, Australia

Willow Bridge Water Dancer, Semillon-Sauvignon Blanc,  
Ferguson Valley, WA

Chain of Fire Shiraz Cabernet, Australia

Little Creatures Elsie WA Ale, WA

5 Seeds Crisp Apple Cider, Australia

Peroni 'Nastro Azzuro', ITA

James Boag's Light, TAS

Soft Drinks + Juice

## Tier Two

### BEVERAGE PACKAGE

Price per Guest

2 hours - \$47 pp

3 hours - \$58 pp

4 hours - \$69 pp

5 hours - \$79 pp

Package Includes

Dal Zotto Prosecco, King Valley VIC

Cullen 'Dancing In The Moonlight' Rosé, Margaret River, WA

Leeuwin Estate Siblings, Sauvignon Blanc, Margaret River, WA

Ad Hoc 'Cruel Mistress', Pinot Noir, Great Southern WA

Cape Barren 'Native Goose' Shiraz, McLaren Vale, SA

5 Seeds Crisp Apple Cider, Australia

Little Creatures Elsie WA Ale, WA

Peroni 'Nastro Azzuro', ITA

James Boag's Light, TAS

Soft Drinks + Juice

## Tier Three

### BEVERAGE PACKAGE

Price per Guest

2 hours - \$57 pp

3 hours - \$69 pp

4 hours - \$82 pp

5 hours - \$94 pp

Package Includes

Maison Mumm 'Petit Cordon' Sparkling, Marlborough, NZ

Château de l'Aumérade Grenache Rosé, France

Cullen 'Dancing In The Sunlight', Sauvignon Blanc Semillon,  
Margaret River WA

Oakridge Chardonnay, Yarra Valley, VIC

Castelli Estate Pinot Noir, Denmark, WA

Leeuwin Estate Prelude, Cabernet Sauvignon,  
Margaret River, WA

James Squire 'Orchard' Apple Crush Cider, NSW

Little Creatures Elsie WA Ale, WA

Peroni 'Nastro Azzuro', ITA

James Boag's Light, TAS

Soft Drinks + Juice

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