



OT

PERTH

MEETINGS & EVENTS



MURRAY ROOM

The imposing Murray Room is the event space to rule them all.

Created when the four meeting rooms are combined, this large, bright and stylish event space is capable of hosting cocktail parties up to 230 guests and seated events of various sizes. With ceiling to floor feature windows and in-built AV, this lengthy venue is well suited to boisterous meetings, conferences, dinners, weddings and more.



MURRAY ROOMS 1-4

Four fully equipped and painlessly flexible rooms make up the Murray Room at QT Perth. Awash in natural light and with all the necessary creature comforts, the rooms can be used individually for meetings, fashion shows, exhibitions, talks and dinners, or combined for larger events, conferences and weddings.

Offering the best of modern technology, a floor to ceiling feature window and luxurious contemporary decor, these carefully curated power pads can accommodate a variety of configurations and event sizes.



LUCY MAME ROOM

Break the yawn-worthy mold of the standard event space with Lucy Mame.

Available in various configurations for up to 40 cocktail drinkers or 32 seated guests, she's a flexible host, and with provocative art and eye-catching design, the room is far from short on intrigue. A large plasma screen and plenty of natural light completes a space that always succeeds in leaving a lasting impression.



JUGGERNAUT ROOM

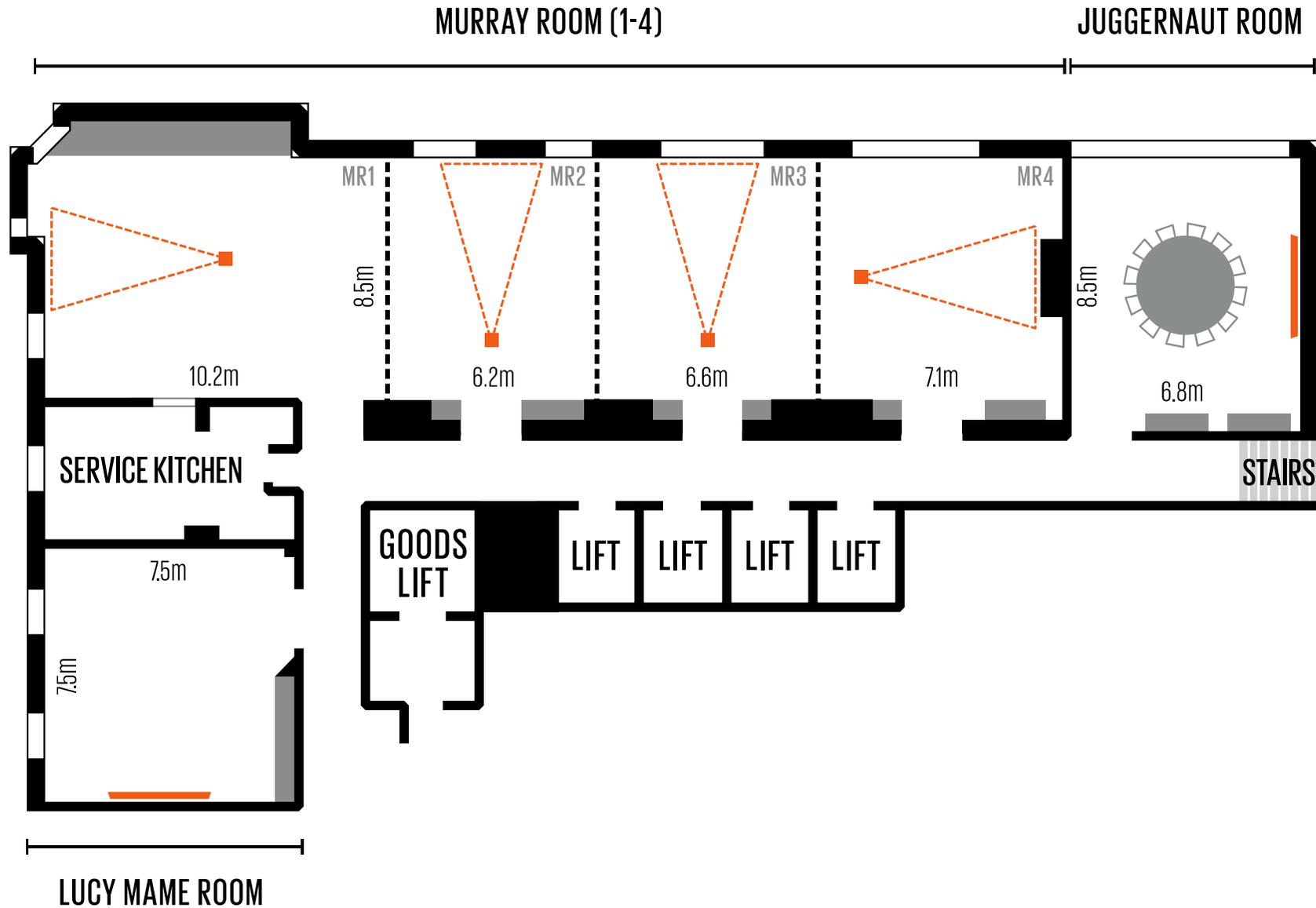
Featuring a dramatic, oversized round table and a large plasma screen, Juggernaut is the perfect room for meetings and exclusive dining events for up to 12 guests. The muted lighting combines with angled colours and a captivating ceiling, perfect for those moments when looking to the heavens for creative inspiration.



CONFERENCE & MEETING ROOM CAPACITIES

	BANQUET	CABARET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
MURRAY ROOM 1	48	36	60	36 pax / 18 Tables	70	24	22
MURRAY ROOM 2	32	24	35	24 pax / 12 Tables	40	15	16
MURRAY ROOM 3	32	24	35	24 pax / 12 Tables	40	15	16
MURRAY ROOM 4	32	24	42	24 pax / 12 Tables	40	17	16
1 & 2 COMBINED	80	60	110	60 pax / 30 Tables	110	40	n/a
2 & 3 COMBINED	64	48	70	48 pax / 24 Tables	80	n/a	n/a
MURRAY ROOM (1-4)	128	94	180	108 pax / 54 Tables	210	n/a	n/a
JUGGERNAUT ROOM	12	n/a	n/a	n/a	n/a	n/a	12
LUCY MAME ROOM	32	24	35	24 pax / 12 Tables	40	20	16
SANTINI BAR	n/a	n/a	n/a	n/a	Non-exclusive Group of 20-40	n/a	n/a
SANTINI PRIVATE DINING ROOM	36 - 2 x Long Tables						
QT ROOFTOP	n/a	n/a	n/a	n/a	Non-exclusive Group of 30-50	n/a	n/a
QT CAFÉ	20-50						
QT LOBBY	150 - when combined with QT Café						

MEETING & EVENT SPACES: LEVEL TWO



COCKTAIL RECEPTIONS

PRE-DINNER CANAPÉS

\$15 per person

(SERVED PRIOR TO YOUR 2 OR 3 COURSE SET MENU)

½ hour chef selection of hot & cold canapé (3 items per person)

7 PIECE SET MENU

\$35 per person

COLD

Rare beef + beetroot + horseradish + crostini
Heirloom tomato + stracciatella + pickled shallots + basil v gf
Cured salmon + avocado + soft herbs + wafer

HOT

Truffle mac + cheese croquettes + truffle aioli v
Nduja + green chilli + olive + mozzarella focaccine
Carrot + sweet potato + haloumi fritter + basil crème v
Chorizo + red pepper pastries + herb labneh

9 PIECE SET MENU

\$45 per person

COLD

Rare beef + beetroot + horseradish + crostini
Whipped cod roe + salmon caviar + dill cracker
Gorgonzola + pear + pickled walnut + bilinis v
Squid ink cracker + octopus + fermented garlic + coriander

HOT

Half shell scallop + cauliflower + apple + hazelnut + samphire gf
Veal + pork arancini + buffalo mozzarella
Fried polenta + gorgonzola crème + crispy basil v gf
Lamb kofta + beetroot + yoghurt + lettuce gf

SWEET

Vanilla + lavender crème cannoli v

*Menus are subject to change without notice.

QT CANAPÉS

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

\$5 each

- Rare beef + beetroot + horseradish + crostini
- Whipped cod roe + salmon caviar + dill cracker
- Chicken liver mousse + sour cherry + toasted crostini
- Gorgonzola + pear + pickled walnut + bilinis v
- Heirloom tomato + stracciatella + pickled shallots + basil v gf
- Cod brandade + olive tapenade + rye crisp
- Cured salmon + avocado + soft herbs + wafer
- Squid ink cracker + octopus + fermented garlic + coriander
- Charred corn fritters + roasted peppers + hung yoghurt v

SUBSTANTIAL

\$10 each

- Cheeseburgers + beef + cheese + pickles + mustard + milk bun
- Wild + cultivated mushroom arancini + buffalo mozzarella v (LARGE)
- Buttermilk Fried Chicken + Celeriac + Horseradish + Mustard + BBQ + brioche bun
- Wood-Grilled Lamb Tomahawk + Green Sauce + Lemon gf

HOT

\$6 each

- Truffle mac + cheese croquettes + truffle aioli v
- Pickled mussels + tomato broth + pangrattato
- Nduja + green chilli + olive + mozzarella focaccine
- Half shell scallop + cauliflower + apple + hazelnut + samphire gf
- Veal + pork arancini + buffalo mozzarella
- Fried polenta + gorgonzola crème + crispy basil v, gf
- Carrot + sweet potato + haloumi fritter + basil crème v
- Crab cakes + pancetta + chives + hot sauce
- Lamb kofta + beetroot + yoghurt + lettuce gf
- Chorizo + red pepper pastries + herb labneh

SWEET

\$6 each

- Lemon curd + meringue + shortbread pots v
- Vanilla + lavender crème cannoli v
- Italian bombolini + custard + cinnamon sugar v
- Mint infused strawberry + watermelon + rockmelon skewers + Mint v+

FOOD STATIONS

- Live Oysters \$36 pp
- Freshly shucked oysters + citrus + hot sauces
- Salumi & Cheese \$30 pp
- Cured meat + pickles + artisan cheeses + dried fruits + crostini
- Artisan Cheese \$30 pp
- Artisan local + International cheese + dried + fresh fruits + wafers
- Hot Dogs \$24 pp
- Smoked andouille sausages + veal kranskies + smoked chorizo sausages
- Pickles + mustard + sauces + relishes + milk hot dog buns
- Italian Sweets \$24 pp
- Assorted Cannoli + bombolini + sweet crostoli + biscotti

Menus are subject to change without notice.

EVENT DINNER & LUNCH MENUS

2 Course
\$69 per person
based on a minimum of 20 guests

3 Course
\$85 per person
based on a minimum of 20 guests

Please select one dish per course. Alternate drop – additional \$5 per person per course.
Event menus include bread served to start and brewed coffee & herbal teas to finish.

ENTRÉE

Raw beef + anchovy crème + potato crisp + tarragon gf
Stracciatella + confit tomato + basil + pumpkin oil +
Pangrattato v,gf
Raw tuna + edamame + cucumber + avocado + sesame +
coriander gf
Crispy pork belly + BBQ sauce + sprouts + chilli + lime
Warm mortadella + pickles + aniseed + mustard gf

MAIN

Swordfish + parsnip + apple + hazelnut + samphire + pea
tendrils gf
Roasted chicken + potato-horseradish rosti + speck + beer
glaze gf
Spinach + ricotta ravioli + green pea + cavolo nero +
pecorino v
Barramundi + cauliflower + zucchini + black sesame +
coriander gf
Lamb rump + labneh + aubergine + walnut + salsa verde gf
Char grilled sirloin + pepper + cognac sauce + watercress
salad gf

DESSERT

Dark chocolate mousse + caramel + honeycomb + chocolate
crumb + malt sorbet v
Coconut panna cotta + pineapple + vanilla granita +
pineapple crisps v+
Italian meringue + strawberry + vanilla crème + strawberry
sorbet + crumble v
Date Pudding + salted caramel + banana ice-cream +
honeycomb v
Alta Langa Cow and Ewe washed rind cheese + grapes +
wafers + fig-walnut log

*Menus are subject to change without notice.

BEVERAGES

Menus require a minimum of 20 persons.

Tier One BEVERAGE PACKAGE

Price per Guest
2 hours – \$29 pp
3 hours – \$35 pp
4 hours – \$41 pp
5 hours – \$45 pp

Package Includes

Craigmoor Estate, Cuvee' Brut, Australia
Chain of Fire Sauvignon Blanc Semillon, WA
Chain of Fire Shiraz Cabernet, CR Australia
Little Creatures Elsie WA Ale, WA
James Boag's Light, TAS
Soft Drinks + Juice

Tier Two BEVERAGE PACKAGE

Price per Guest
2 hours – \$39 pp
3 hours – \$46 pp
4 hours – \$52 pp
5 hours – \$59 pp

Package Includes

La Gioiosa Prosecco Superiore DOCG, Italy
Ara Single Estate Sauvignon Blanc, NZ
Fraser Gallop Cabernet Merlot, Margaret River, WA
Little Creatures Elsie WA Ale, WA
Heineken, Netherlands
James Boag's Light, TAS
Soft Drinks + Juice

Tier Three BEVERAGE PACKAGE

Price per Guest
2 hours – \$47 pp
3 hours – \$55 pp
4 hours – \$63 pp
5 hours – \$68 pp

Package Includes

Leeuwin Estate Brut Pinot Noir Chardonnay,
Margaret River WA
Cullen 'Magan Vineyard' Semillon Sauvignon Blanc,
Margaret River WA
Leeuwin Estate Prelude Chardonnay
Castelli Estate Pinot Noir, Denmark, WA
Cape Barren 'Native Goose' Shiraz, McLaren Vale, SA
Little Creatures Elsie WA Ale, WA
Little Creatures Pale Ale, WA
Heineken, Netherlands
James Boag's Light, TAS
Soft Drinks + Juice

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BREAKFAST

Menus require a minimum of 20 persons.

QT STAND-UP BREAKFAST

\$32 per person

Blueberry & banana yoghurt shot, toasted almonds, honeycomb v, g

Fresh berries, melon & kiwi fruit jars v, g

Gravlax ocean trout, salmon roe, grain crostini

Breakfast roll, smoked bacon, egg, tomato relish

Mushroom & thyme ragu, Emmental cheese croissant v

Assorted selection of fruit juices

Brewed coffee & herbal teas

QT PLATED BREAKFAST

\$38 per person

Served On The Table

Blueberry & banana yoghurt shot, toasted almonds, honeycomb v, g

A selection of warm mini pastries v

Fresh berries, melon & kiwi fruit jars v, g

Assorted selection of fruit juices

Brewed coffee & herbal tea

Choose one of the following:

Eggs Rockefeller, poached egg, sautee greens, brioche, hollandaise v

Ocean trout tartare, capers, lemon, dill, crème fraiche, bagel

Corn fritters, avocado, fermented cabbage, jalapeno, herb salad,

labneh, poached eggs v

Avocado, mint, fetta, thick sourdough, herb salad v

Farm house breakfast, smoked bacon, pork sausage, potato hash, mushroom, tomato, scrambled eggs, asparagus

UPGRADE

Fresh smoothie & fresh juice station \$8 per person

Additional choice of hot breakfast served alternatively \$5 per person

*Menus are subject to change without notice.

QT DAY DELEGATE PACKAGE

ARRIVAL

Herbal tea & brewed coffee

MORNING TEA

Chef's selection of sweet & savoury treats

Herbal tea & brewed coffee

LUNCH

QT Working Lunch

AFTERNOON TEA

Chef's selection of sweet & savoury treats

Herbal tea & brewed coffee

Please see subsequent pages for sample menus

Ask us for details of menus included in the Day Delegate Package for meetings of less than 20 guests

*Menus are subject to change without notice.

QT MORNING AND AFTERNOON TEA

\$15 per person based on a minimum of 20 guests

or included in the Day Delegate Package

Chef's selection of sweet & savoury treats – Sample Selections

SWEET

Blueberry + banana yoghurt shot + almond granola gf,v

Warm Italian pastries v

Portuguese's custard tartlets + stewed rhubarb v

QT chocolate brownies v

Breakfast slice v+

Vanilla + lavender crème cannoli v

Fresh berries + melon + passionfruit jars v+,gf

Strawberry + mint + maple ricotta tartlets v,gf

Salted caramel + burnt banana + marshmallow jars v,gf

Strawberry + mint jam bombaloni v

Lemon curd + meringue + shortbread pots v

SAVOURY

Pork + fennel + truffle sausage rolls

Red onion + blue cheese + pickled walnut + pear tartlets v

Mushroom + thyme + Emmental cheese croissant v

Prosciutto + fermented garlic + crostini

Spiced lamb + sweet potato pastries + cucumber yoghurt

Veal + pork arancini + buffalo mozzarella

Braised leek + taleggio tartlets v

Crispy bacon + ox heart tomato + spinach sliders

Lemon + tomato + onion focaccine v

Truffle mac + cheese croquettes v

Caramelised onion + fetta frittata v,gf

*Menus are subject to change without notice.

WORKING LUNCH

\$38 per person based on a minimum of 20 guests

or included in the Day Delegate Package

Chef's Selection – Sample Selections

QT GOURMET SANDWICHES

Old school classic + curried egg + watercress + black pepper
finger sandwiches v

Herb roasted pork + crackling + lettuce + mustard + sage +
aioli + panini

Italian feast + mortadella + salami + roasted peppers +
tomato + sourdough

Smoked salmon + curd + capers + onion + watercress +
horseradish + bagel

Roasted eggplant + zucchini + peppers + basil + buffalo
mozzarella + multigrain v

Chicken schnitzel + iceberg lettuce + mustard aioli +
sourdough

QT Ruben + pastrami + sauerkraut + pickles +Dijon aioli +
rye

SALADS

Calabrian baked baby beets + cashew crème + hazelnuts
+ beet juice v+,gf

Heirloom tomato + pickled shallot + basil + croutons
+aged balsamic v+

Pumpkin + fresh ricotta + pistachios + champagne
vinaigrette v,gf

Kipfler potato + Brussel sprout + dried blueberry +
mustard vinaigrette v+,gf

Raw cabbage + celeriac + horseradish + dill v+,gf

Green beans + hazelnut + dried fig + vincotto v+,gf

SWEET

Tiramisu + espresso + alcohol + mascarpone + chocolate v

Strawberry + mint jam bomboloni v

Lemon curd + meringue + shortbread pots v

QT Chocolate brownies v

Vanilla + lavender crème cannoli v

Artisan cheese board, local & international cheese,
accompaniments v

Accompanied by fruit juice, brewed coffee & herbal tea

*Menus are subject to change without notice.

DAY DELEGATE MARKET PLACE

\$50 per person based on a minimum of 20 guests

Chef's Selection of lunch menus – Sample Selections

DAY ONE

Oven baked artisan breads

Cured meat + pickles + artisan cheeses gf

Wood grilled octopus + pickled garlic cucumbers + squid ink sauce gf

Calabrian baked baby beets + cashew crème + hazelnuts + beet juice v+,gf

Chicken cacciatore + potato + speck + shallot + lemon + olives gf

Eggplant parmigiana + tomato sugo + mozzarella + basil v

Crisp gratinated cauliflower + fennel + garlic + asiago + pecorino cheese v,gf

Flat leaf rocket + pear + pecorino + balsamic v,gf

DAY TWO

Oven baked artisan breads

Cured meat + pickles + artisan cheeses gf

Puntarelle + fennel + rocket + pecorino + crisp fava beans v,gf

Heirloom tomato + stracciatella + shallot + basil + balsamic v,gf

Rigatoncini + lamb ragu + tomato + baby peas

Butternut pumpkin + ricotta cannelloni + tomato sugo + mozzarella

Orange + green olive + pickled shallots + radicchio + mint v+

Italian potatoes + rosemary + garlic v,gf

DAY THREE

Oven baked artisan breads

Cured meat + pickles + artisan cheeses gf

Wood grilled calamari + lemon + chilli + lime salad gf

Roasted swedes + fresh ricotta + pistachios + champagne vinaigrette v,gf

Wood roast whole chickens + red peppers + potato + fetta gf

Scallops + prawns + fish + saffron cream pie

Italian potatoes + rosemary + garlic v,gf

Butter lettuce + mint + dill + lemon vinaigrette v+,gf

Ask us about the Feasting Menu option in Santini Grill's Semi-Private Dining Room

2 course \$72 / 3 course \$88

*Menus are subject to change without notice.