



QT

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 200 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

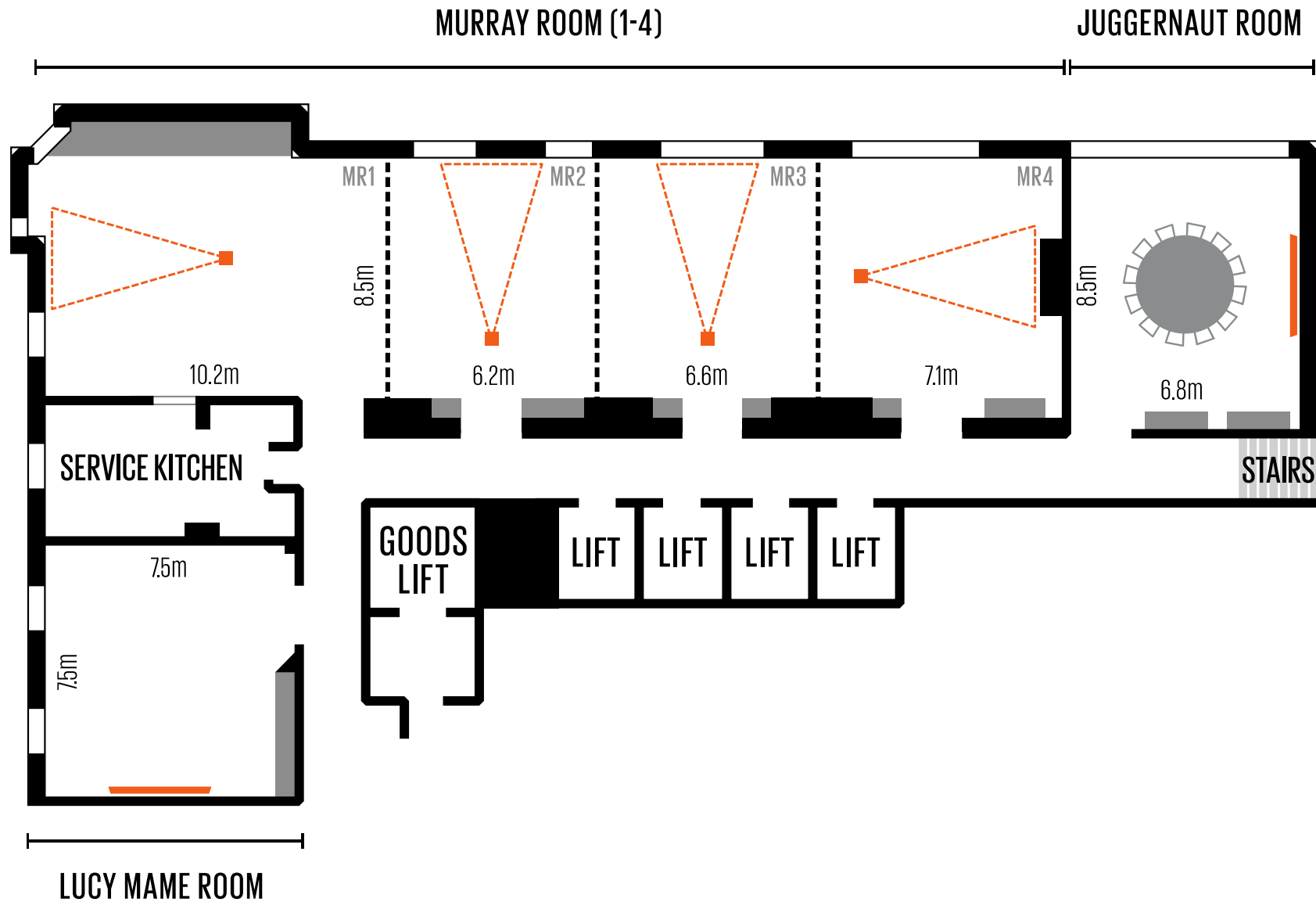
Featuring a dramatic, oversized round table and a large plasma screen, Juggernaut is the perfect room for meetings and exclusive dining events for up to 12 guests. The muted lighting combines with angled colours and a captivating ceiling, perfect for those moments when looking to the heavens for creative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



CONFERENCE & MEETING ROOM CAPACITIES

	BANQUET	CABARET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
MURRAY ROOM 1	40	35	48	24	60	19	17
MURRAY ROOM 2	24	21	30	12	40	13	12
MURRAY ROOM 3	24	21	30	12	40	13	12
MURRAY ROOM 4	24	21	40	12	40	14	12
1 & 2 COMBINED	56	56	96	42	110	36	28
3 & 4 COMBINED	56	42	80	36	80	n/a	22
MURRAY ROOM (1-4)	120	91	170	54	200	n/a	n/a
JUGGERNAUT ROOM	n/a	n/a	n/a	n/a	n/a	n/a	12
LUCY MAME ROOM	32	28	40	18	40	17	15
SANTINI BAR	n/a	n/a	n/a	n/a	Non-exclusive Group of 20-40 Exclusive on request 100		n/a
SANTINI PRIVATE DINING ROOM	36 - 3 x Long Tables						
QT ROOFTOP	n/a	n/a	n/a	n/a	Non-exclusive Group of 30-50 Exclusive on request 200		n/a
QT LOBBY BAR	30-150						

MEETING & EVENT SPACES: LEVEL TWO



COCKTAIL RECEPTIONS

Menus are offered based on a minimum of 20 guests

7 PIECE SET MENU

\$35 per person

COLD

Corn Fritter + Avocado-Coriander Salsa + Mint Yoghurt v, gf
Squid Ink Cracker + Octopus + Fermented Garlic + Coriander gf
Potato + Pumpkin Cakes + Sundried Tomato + Horseradish Crème v, gf

HOT

Tempura Pumpkin Flower + Ricotta + Corn + Soft Herbs v
Steamed Prawn + Lemon-Grass + Chilli Glaze + Sprouts gf
Lamb Kofta + Beetroot Yoghurt + Mint + Roti
Cacciatore + Olive + Buffalo Mozzarella + Basil Pizza

9 PIECE SET MENU

\$45 per person

COLD

Raw Beef + Shitake + Crispy Shallots + Crostini
Cured Salmon + Avocado Crème + Soft Herbs + Potato Rosti gf, df
Squid Ink Cracker + Octopus + Fermented Garlic + Coriander gf
Gorgonzola + Pickled Apple + Candied Walnut + Blinis v

HOT

Tempura Pumpkin Flower + Ricotta + Corn + Soft Herbs v
Sumac Lamb + Potato Rosti + Hung Yoghurt gf
Spring Onion-Spinach Fritter + Spiced Sweet Potato + Cumin ve, gf, df
Half Shell Scallop + Tomato + Hollandaise + Lime gf

SWEET

QT Rocky Road v, gf

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

**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

\$6 each

Pacific Oysters + Passionfruit Curd + Parsley gf
Corn Fritter + Avocado-Coriander Salsa + Mint Yoghurt v, gf
Raw Beef + Shitake + Crispy Shallots + Crostini
Cured Salmon + Avocado Crème + Soft Herbs + Potato Rosti gfo, df
Chicken Liver Parfait + Sour Cherry + Cannoli
Taramosalata + Salmon Roe + Dill Cracker gf
Squid Ink Cracker + Octopus + Fermented Garlic + Coriander gf
Potato + Pumpkin Cake + Sundried Tomato + Horseradish Crème ve, gf
Gorgonzola + Pickled Apple + Candied Walnut + Blini v

SUBSTANTIAL

\$10 each

Roasted Pork Belly Bao + Spring Onion + Coriander + BBQ Sauce
Wild Mushroom + Buffalo Mozzarella Arancini + Basil Aioli v
Buttermilk Fried Chicken + Celeriac-Horseradish + Mustard + Milk Bun
gfo
Warm Mortadella + Piccalilli + Asiago Cheese Roll
QT Cheeseburger + Beef + Cheese + Pickles + Mustard + Milk Bun gfo

HOT

\$6 each

Tempura Pumpkin Flower + Ricotta + Corn + Soft Herbs v
Beef + Burgundy Pithivier
Sumac Lamb + Potato Rosti + Hung Yoghurt gf
Steamed Prawn + Lemon-Grass + Chilli Glaze + Sprouts gf
Spring Onion-Spinach Fritter + Spiced Sweet Potato + Cumin ve, gf, df
Crab Cake + Corn-Avocado Salsa + Jalapeno + Lime gf, df
Lamb Kofta + Beetroot Yoghurt + Mint + Roti
Cacciatore + Olive + Buffalo Mozzarella + Basil Pizza
Half Shell Scallop + Tomato + Hollandaise + Lime gf

SWEET

\$6 each

Vanilla + Lavender Crème Cannoli v
Lemon Curd + Raspberry + Meringue Tartlets v, gfo
Assorted Boutique Lamingtons v
Hazelnut Sponge + Chocolate Mousse + Caramel v, gf
Passionfruit Curd + Blueberries + Pavlova v, gf
Walnut Cake + Coffee Crème + Butternut Crumble v
QT Rocky Road v, gf

FOOD STATIONS

Live Oyster \$36pp gf, df
Freshly Shucked Oysters + Citrus + Hot Sauce
Salumi + Cheese \$30pp gfo
Cured Meats + Pickles + Artisan Cheese + Dried Fruits +
Olives + Crostini
Artisan Cheese \$30pp gfo
Local + International Artisan Cheese + Dried + Fresh Fruits +
Wafers + Crackers
Hot Dog \$26pp
Smoked Andouille + Veal Kransies + Pickles + Mustards +
Sauces + Relishes + Hot Dog Rolls
Italian Sweets \$24pp v
Assorted Cannoli + Bombolini + Sweet Crostoli + Biscotti
Nitro Ice-Cream \$28pp v
Nitro Ice-cream + Chocolate + Candy + Fruit + Nuts + A Lot
of Fun

Menus are subject to change without notice.

EVENT DINNER & LUNCH MENUS

2 Course
\$71 per person
based on a minimum of 20 guests

3 Course
\$87 per person
based on a minimum of 20 guests

Please select one dish per course to be served to all guests. Alternate drop – additional \$5 per person per course.

Event menus include bread served to start, two shared side salads and brewed coffee & herbal teas to finish.

ENTRÉE

Ricotta + Pea + Broad Bean + Mint + Basil Tartlet gfo, v
Crispy Pork Belly + BBQ Sauce + Sprouts + Chilli + Lime
Cured Kingfish + Avocado + Edamame + Coriander + Buttermilk gf
WA Octopus + Cucumber + Celery + Sesame + Wasabi + Lime
Spinach + Ricotta Ravioli + Pumpkin + Cavolo Nero + Parmesan v
Confit Ocean Trout + Buffalo Mozzarella + Zucchini + Dill + Mint +
Pickled Shallots gf
Chicken Liver Parfait + Sour Cherry Cannoli

MAIN

Black Pig Porchetta + Sage + Raisins + Rye Stuffing + Pork Juices +
Fennel + Potato gf
Cone Bay Barramundi + Cauliflower + Pickled Zucchini + Sesame +
Coriander + Lime gf
Roasted Lamb Rump + Carrot + Cavolo Nero + Chickpea + Sumac gf
Char Grilled Sirloin + Potato Puree + Cognac-Pepper Sauce gf
Chicken Ballantine + Tomato + Olive + Braised Greens + Chicken
Jus gf
Mushroom Crostata + Taragna Mascarpone Polenta + Mushroom
Gravy + Borage v, gfo
Crisp Snapper + Tuscan White Beans + Smoked Tomatoes + Lemon
gf
Pork + Fennel Sausage + Agrodolce + Roasted Peppers + Garlic +
Bay Leaf gf

DESSERT

Chocolate Mousse + Caramel + Honeycomb + Chocolate Crumb +
Malt Sorbet v
Coconut Panna Cotta + Caramelised Pineapple + Nut Crumble +
Crisp Pineapple ve, gf, df
Banana-Date Pudding + Salted Caramel + Banana Ice Cream +
Peanut Brittle v
Baked Vanilla Cheesecake + Pickled Strawberries
Brie Cheese + Compressed Grapes + Apple + Honey + Lavosh

UPGRADES

SIDES - \$8 per person (selection of 2 sides)
Raw Cabbage + Celeriac + Horseradish + Fennel Slaw vg, gf
Roasted Potatoes + Baby Carrots + Lemon Aioli v, gf
Broccoli + Lemon Dressing + Cranberries vg, gf
Assorted Petit Fours + Italian Sponge Biscotti - \$10 per person

**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 - \$46 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

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 - \$53 pp

5 hours - \$59 pp

Package Includes

Aurelia Prosecco, South East Australia

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

James Boag's Light, TAS

Soft Drinks + Juice

Tier Three

BEVERAGE PACKAGE

Price per Guest

2 hours - \$49 pp

3 hours - \$55 pp

4 hours - \$63 pp

5 hours - \$69 pp

Package Includes

Josef Chromy Sparkling NV, Tasmania

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

Kirin Megumi, Japan

James Boag's Light, TAS

Soft Drinks + Juice

**Menus are subject to change without notice.*

BREAKFAST

Menus require a minimum of 20 persons.

QT STAND-UP BREAKFAST

\$32 per person

Blueberry + Banana Yoghurt + Almonds + Honeycomb v, g

Fresh Berries + Melon + Kiwi Fruit Jars ve, g, d

Smashed Avocado + Feta + Mint + Rye Crostini v

Breakfast Roll + Smoked Bacon + Egg + Tomato Relish

Mushroom + Thyme Ragu + Emmental Cheese Croissant v

Fruit juices

Brewed coffee & herbal teas

QT PLATED BREAKFAST

\$38 per person

Served On The Table

Blueberry + Banana Yoghurt + Almonds + Honeycomb v, gf

A selection of warm mini pastries

Beverages

Fruit juices

Brewed coffee & herbal tea

Pre-select one of the following:

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

Ocean Trout + Chickpea Pancake + Charred Zucchini + Burrata + Pickled Shallots + Soft Herbs gf

Crumpets + Coconut Yoghurt + Blueberries + Strawberry + Fresh Honeycomb + Coconut v, df

Smashed Avocado + Malt Bread Sourdough + Lemon-Avocado + Chilli + Edamame + Pecorino + Citrus Oil v

Farm house breakfast + Smoked Bacon + Pork Sausage + Potato Hash + Greens + Braised White Beans + Scrambled Eggs + Hot Rolls

Alternate drop main course – additional \$5 per person

ADD: Jugs of freshly prepared fruit smoothie & freshly squeezed fruit and vegetable juice - \$8 per person

**Menus are subject to change without notice.*

QT DAY DELEGATE PACKAGE

Package also includes data projector & screen, whiteboard & flipchart, complimentary Wi-Fi & plenary room hire* (based on minimum 20 guests).

ARRIVAL

Herbal tea & brewed coffee

MORNING TEA

Chef's selection of one sweet & one savoury item

Selection of fresh sliced & whole fruit

Herbal tea & brewed coffee

QT WORKING LUNCH

Chef's selection of assorted sandwiches & rolls

Two gourmet salads

Chocolate brownie

Fruit juice, herbal tea & brewed coffee

AFTERNOON TEA

Chef's selection of one sweet & one savoury item

Selection of fresh sliced & whole fruit

Herbal tea & brewed coffee

Please see following pages for sample menus

**Menus are subject to change without notice.*

QT MORNING AND AFTERNOON TEA

\$15 per person — Chef's selection of one sweet & one savoury item + whole and sliced seasonal fruit, served with herbal tea & brewed coffee

Or included in the Day Delegate Package

*based on a minimum of 20 guests – Sample Selections

SWEET

Warm Sweet Italian Pastries
Sweet Vanilla Ricotta + Cinnamon Cannoli v
Spiced Honey Yoghurt + Granola + Pickled Strawberries v
Portuguese Tartlets + Rhubarb Compote v
“Sfingi” Donuts + Green Raisins + Cinnamon Sugar
Melon Fruit Salad + Kiwi Syrup + Blueberries ve, gf

SAVOURY

Mushroom + Thyme + Provolone Croissant v
Roasted Red Pepper + Basil + Olive Frittata v
Bacon + Lettuce + Tomato Breakfast Roll
Asparagus + Caramelised Onion + Feta Tartlets v
Salmon Tartare + Dill + Lemon + Rosti
Avocado + Edamame + Dried Chilli + Basil + Rye v
Lemon Ricotta + Green Pea + Mint + Basil Tartlets v
Salumi + Green Pepper + Olive + Pizza

Prefer to choose your own? \$18 per person

**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 of Assorted Sandwiches & Rolls, Two Gourmet Salads and Chocolate Brownies – Sample Selections

ASSORTED SANDWICHES & ROLLS

Roasted Beef + Provolone + Horseradish + Pickles + Caramelised Onions

Tuna + Fennel + Dill + Lemon + Brie

Roasted Peppers + Eggplant + Rocket Pesto + Aged Cheddar v

Smoked Salmon + Capers + Red Onion + Watercress + Lemon Aioli

Bacon + Tomato + Avocado + Cos Lettuce + Mayo

Mortadella + Salami + Pastrami + Asiago + Pickle + Mustard

Curried Egg + Iceberg Lettuce + Mango Chutney v

GOURMET SALADS

Roasted Sweet Potato + Grains + Fetta + Wild Rice v

Potato + Crispy Bacon + Spring Onion + Egg + Mustard Dressing

Pearl Barley + Sweet Corn + Red Peppers + Basil + Silver beet v

Pasta Salad + Tomato + Fennel + Pine Nut + Pesto + Parmesan v

Beetroot + Orange + Cashews + Sorrel + Strawberries + Couscous v

Roasted Root Vegetables + Garlic + Lemon + Pumpkin Seeds v

Accompanied by fruit juice, brewed coffee & herbal tea

**Menus are subject to change without notice.*

DAY DELEGATE PACKAGE UPGRADES

HEALTHY BOWLS

\$15 per person (individual serving)

Greens Bowl + Broccoli + Edamame + Hummus + Kale + Snow Peas
+ Brown Rice + Avocado + Sprouts v

Raw Bowl + Salmon + Cucumber + Cabbage + Avocado + Pickled
Ginger + Rice + Coriander + Scallions + Lime + Sesame Seeds

Energy Bowl + White Chicken + Wombok + Cucumber + Shitake
Mushrooms + Radish + Sprouts + Chickpeas + Lemon Dressing

HOT DISHES

\$12 per person per selection

Pumpkin + Spinach + Ricotta Cannelloni v

Pork + Veal + Mozzarella + Basil + Tomato Lasagne

Free Range Chicken Cacciatore + Olive + Tomato + Capers +
Oregano

Braised Lamb Shoulder + Grapes + Parsley + Couscous

COLD PRESSED JUICE BOTTLES

\$9 per person

Orange + Carrot + Pear + Lemon + Ginger

Apple + Carrot + Beetroot + Lemon

Watermelon + Apple + Lemon + Mint

Tuscan Kale + Zucchini + Pear + Ginger + Lemon

Ask us about the Feasting Menu option in Santini Grill's Semi-Private Dining Room
2 course \$75 / 3 course \$89

**Menus are subject to change without notice.*