



OT

PERTH

MEETINGS & EVENTS



## MURRAY ROOM

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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

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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

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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

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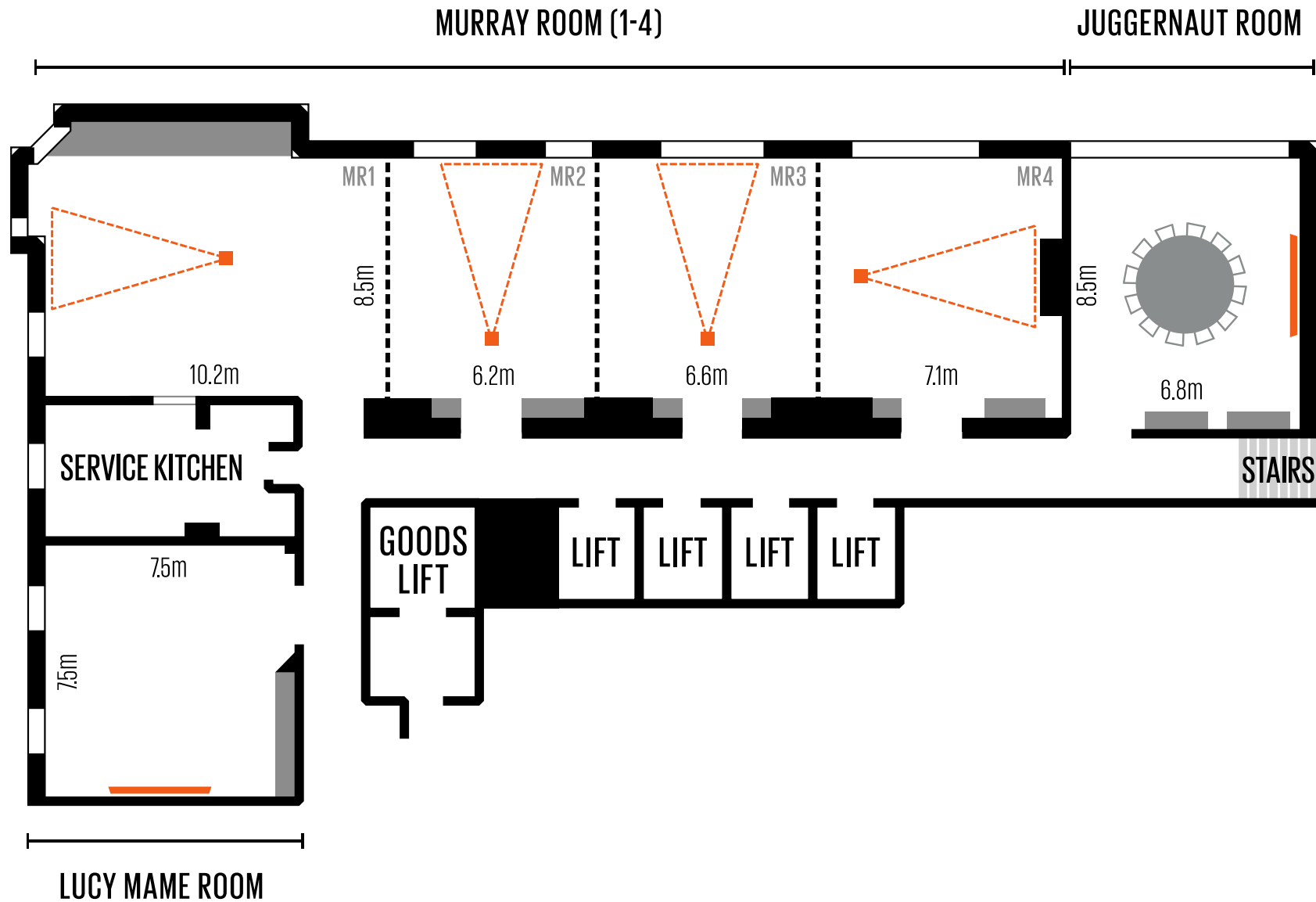
Featuring a dramatic, oversized round table and a large plasma screen, Juggernaut is the perfect room for meetings and exclusive dining events for up to 12 guests. The muted lighting combines with angled colours and a captivating ceiling, perfect for those moments when looking to the heavens for creative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

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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

\*Menus are subject to change without notice.



# 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

## SUBSTANTIAL

\$10 each

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

## 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

## SWEET

\$6 each

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

## FOOD STATIONS

Live Oyster \$36pp gf. of  
Freshly Shucked Oysters + Citrus + Hot Sauce  
Salumi + Cheese \$30pp gfo  
Cured Meats + Pickles + Cheese + Olives + Crostini  
Artisan Cheese \$30pp gfo  
Local + International Artisan Cheese + Dried + Fresh  
Fruits + Wafers + Crackers  
Hot Dog \$26pp  
Smoked Andouille + Veal Kranskies + Pickles +  
Mustards + Sauces + Relishes + Hot Dog Rolls  
Italian Sweets \$24pp v  
Assorted Cannoli + Bombolini + Sweet Crostoli +  
Biscotti

Menus are subject to change without notice.

# DINNER & LUNCH MENUS

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**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

Octopus + Edamame + Cucumber + Fried Shallots + Lime +  
Wasabi Flowers *gfo*

Buffalo Mozzarella + Zucchini + Basil + Pumpkin Oil +  
Blossoms *v, gf*

Prawn + Nduja + Sesame Toast + Black Caviar + Fennel +  
Garlic Flower *gfo*

Veal Tartare + Crème Fraiche + Focaccia + Bottarga

Pea + Ricotta Tartlet + Mint + Shallot Dressing *v*

## MAIN

Chicken + Creamed Corn + Asparagus + Chicken Juices *gf*

Gold-Band Snapper + Tuscan White Beans +  
Smoked Tomatoes + Lemon *gf*

Roasted Lamb + Aubergine + Spiced Labneh +  
Walnut Salsa Verde *gf*

Charred Sirloin + Potato Puree + Watercress + Shallots *gf*

Butternut Squash Ravioli + Kale + Pine Nut +  
Burnt Butter + Pecorino *v*

Mains served with shared Lettuce Salad + Roasted Potatoes

## DESSERT

Vanilla Cheesecake + Star Anise + Strawberries *v*

Sweet Ricotta Cannoli *v*

Rum Baba + Mascarpone Crème + Orange *v*

Brie Cheese + Honeycomb + Grapes + Lavosh *v*

## UPGRADE

SIDES - \$12 per person (selection of 2 sides)

Green Beans + Soft Herbs + Red Peppers *ve, gf*

Orange + Fennel + Radicchio + Green Olives +  
Pickled Shallots *ve, gf*

Broccolini + Almond + Lemon *ve, gf*

Assorted Petit Fours - \$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 - \$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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# BREAKFAST

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Menus require a minimum of 20 persons.

## QT GRAB + GO BREAKFAST

\$28 per person

Coconut Yoghurt + Berries + Granola *ve, gf*

Smoked Salmon Bagel + Cream Cheese + Chives + Capers

Breakfast Muffin + Pork Sausage + Fried Egg + Provolone Cheese + Brown Sauce

Beverages

Assorted juices, brewed coffee & herbal tea

## QT CANAPE BREAKFAST

\$32 per person

Banana Yoghurt Jars + Almonds + Blueberries + Honeycomb *v, gf*

Melon Fruit Salad + Raspberry + Mint Jars *vegan gf*

Whipped Egg + Dill + Caviar + Blini *gf*

Sourdough Crisp + Salmon Gravlax + Whipped Cream Cheese + Chives + Fennel

Avocado + Goats Curd + Sumac + Rye *v*

Crispy Bacon + Tomato Relish + Omelette Roll

Beverages

Assorted juices, brewed coffee & herbal tea

## QT PLATED BREAKFAST

\$38 per person

Served On The Table

Banana Yoghurt Jars + Almonds + Honeycomb *v, gf*

A selection of warm mini pastries

Beverages

Assorted juices, brewed coffee & herbal tea

Pre-select one of the following:

Macadamia + Millet Granola *v, gf*

Coconut Yoghurt + Berries + Macadamia Nuts + Honeycomb

Ocean Trout

Rye Sourdough + Labneh + Beetroot + Fennel + Radish + Salmon Roe + Lemon

Scrambled Eggs + Bacon

Watercress + Soft Herbs + Buttered Sourdough Toast

Avocado Sourdough Toast *v*

Edamame + Charred Corn + Jalapeno + Herb Salad + Poached Egg

Farmhouse Breakfast

Scrambled Eggs + Smoked Bacon + Pork Sausage + Potato Hash + Wilted Greens + Hot Rolls  
+ Chilli Oil

Alternate drop – additional \$5 per person

ADD: Assorted bottles of freshly prepared fruit smoothie & freshly squeezed juice - \$8 per person

\*Menus are subject to change without notice.

# QT DAY DELEGATE PACKAGE

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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

Herbal tea & brewed coffee

## QT WORKING LUNCH

Chef's selection gourmet sandwich

Health Bowl

Treat

Fruit

Fruit juice, herbal tea & brewed coffee

## AFTERNOON TEA

Chef's selection of one sweet & one savoury item

Herbal tea & brewed coffee

Please see following pages for sample menus

\*Menus are subject to change without notice.

# QT MORNING AND AFTERNOON TEA

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\$15 per person — **Chef's selection of one sweet & one savoury** item served with herbal tea & brewed coffee

Or included in the Day Delegate Package

\*based on a minimum of 20 guests – Sample Selections

## SWEET

Mixed Muffins + Pastries v  
Coconut Yogurt + Berries + Granola *ve, gf*  
Coconut Chia Pudding + Raspberry + Rhubarb *v, gf*  
Seasonal Fruit Salad + Passionfruit *ve, df, gf*  
Lemon Donut + lemon Sugar v

## SAVOURY

Local Cheese + Fig + Grape + Lavosh v  
Mini Beef Pies + Sausage Roll + Relish  
Crudities + Falafel + Hummus *ve, gf*  
Mushroom Arancini + Herb Aioli v  
Mushroom + Provolone Croissant v

Prefer to choose your own? \$18 per person

\*Menus are subject to change without notice.

# THE INFAMOUS QT LUNCH

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

or included in the Day Delegate Package

Chef's Selection Gourmet Sandwich, Health Bowl, Treat & Fruit – Sample Selections

## GOURMET SANDWICH

Katsu Chicken + Cabbage Slaw + Mayo + Bulldog Sauce Sandwich

Mortadella + Provolone + Green Olives + Rocket + Piccalilli

Fetta + Zucchini + Eggplant + Tomato + Greens Panini v

## HEALTH BOWL

Broccolini + Edamame + Avocado + Zucchini + Jalapeno +  
Brown Rice ve, df, gf

Roasted Pumpkin + Falafel + Chic Peas + Cauliflower + Parsley  
ve, df, gf

Steamed Chicken + Avocado + Radish + Sushi Rice + Cucumber  
+ Sesame Dressing gf, df

## TREAT

QT Chocolate Brownie v

Protein Health Ball ve, gf

Accompanied by fruit juice, brewed coffee & herbal tea

\*Menus are subject to change without notice.

# UPGRADED LUNCH

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## QT ITALIAN LUNCH

+ \$10 PER PERSON

## WARM ITALIAN FOOD

Choose 1 option

Casarecce + Eggplant Caponata + Raisins + Parmesan *ve, gf*

Rigatoni + Pork-Fennel Ragu + Tomato + Dried Chili + Pecorino

Roasted Pumpkin + Ricotta Cannelloni + Rocket Salad *v*

## ITALIAN SALAD BOWL

Choose 1 option

Broccoli + Celery + Walnut + Frizee Lettuce + Lemon Dressing *ve, gf*

Baby Gem + Egg + Pancetta + Old Bread + Anchovy Dressing

Roasted Cauliflower + Olives + Barley + Parsley + Lemon *vegan gf*

## TREAT

Choose 1 option

Sweet Ricotta Cannoli *v*

Bomboloni + Strawberry Jam *v*

## QT DIRTY

+\$12 PER PERSON

## BURGERS

All Burgers served with Crisps

Choose 1 option

Fried Chicken Burger + Horseradish + Crunchy Slaw + BBQ Sauce + Mustard

Cheeseburger + Beef Pattie + Cheese + Pickles + American Mustard + Tomato Sauce

Vegan Burger + Beetroot Relish + Vegan Cheese + Lettuce + Vegan Aioli *ve*

## SIDES

Choose 1 option

Fried Mac + Cheese *v*

Spiced Onion Ring + BBQ Sauce *v*

American Crispy Slaw *ve, gf*

Potato Salad + Cornichons + Egg + Bacon *gf*

## TREAT

Choose 1 option

Cinnamon Donut *v*

Sticky Bun *v*

Chocolate Brownie *v*

All Lunches served with a piece of fruit  
Accompanied by fruit juice, brewed coffee & herbal tea

\*Menus are subject to change without notice.