

AU REVOIR, 2020



QT WELLINGTON



## PARTY, PLAY & STAY

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Your Christmas Event will absolutely include light Christmas table theming with Christmas shortbread at each place setting, candles, Christmas baubles and holly. However, we reckon we can really make your Christmas event memorable with a few gifts from us to you:

SPEND OVER \$150\* PER PERSON and receive 20% off our Best Available Rate on hotel accommodation

SPEND OVER \$3000\* and we'll throw in complimentary room hire for your next intimate event in our private Dining Room located in Hot Sauce, and \$50 credit per person, for up to 10 people

SPEND OVER \$4000\* on your event and receive your choice of: A complimentary room night for your event organizer OR A Bed & Breakfast Voucher to use to stay and play, however you please, OR complimentary room hire for your next intimate event in our private Dining Room located in Hippopotamus, and \$50 credit per person, for up to 10 people

ADD-ONS: Christmas Crackers & Signature Christmas Cocktail Additional Christmas Theming is available including decorated Christmas Trees and Live Music. Shout out to our events team for availability and pricing.

\*T&C: Valid 1 November 2020 to 20 December 2020. Minimum 20 pax for booked event.



## HOT SAUCE

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This ain't no boardroom setting. Hot Sauce is the spot that really brings the fire. Whether for fashion shows or private parties, the scarlet mood lighting and club vibe make for a rare backdrop. With an Asian-inspired menu, cutting-edge cocktails, tight tunes and an electric feel, this is an intimate bar and restaurant for those looking to redefine where a meeting or event should be held.

Is a bar takeover out of the question for your next gathering? It shouldn't be. Who are you closest 180 friends? Hot Sauce is able to host up to 180 guests for private events cocktail style.

### EXCLUSIVE VENUE HIRE:

Venue hire is complimentary; a minimum food and beverage spend applies.

COCKTAIL **180**

PRIVATE DINING **14**



## HIPPOPOTAMUS

Whether it's black tie, short dress or shimmering gown, Hippopotamus will turn it up a notch. With its harbour views and penchant for leaving a lasting impression, this vivid locale can accommodate all your ball, banquet, spread or high tea needs.

The charming Hippopotamus adventure is one of French-inspired fine dining, indulgent comfort food, an enviable wine list and impossible-to-say-no-to cocktails. From menu suggestions to bubbly top-ups and a cheeky smile, our friendly service team is there to help your memorable meeting or exclusive dinner run as smooth as silk. Inspire a memorable Wellington meeting or event by hosting an exclusive dinner party at Hippopotamus. It's bound to be a scrumptious affair.

### EXCLUSIVE VENUE HIRE:

Venue hire is complimentary; a minimum food and beverage spend applies.

COCKTAIL **200** BANQUET **70**



## THE SENNA ROOM

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Magnificent lighting meets a dark and stormy palette. A space to get down to business with more than a little style.

Breaking out into a generous pre-function lobby space, the Senna Room is splendidly fashionable and pleasing to the eye. Follow your presentation, meeting or pow wow with a five-course degustation and a Negroni in hand.

A built-in projection screen completes the room for up to 70 guests, and with classroom, cocktail, theatre, u-shape, banquet or boardroom setup available, you decide which configuration best suits your event.

CLASSROOM	U-SHAPE	BOARDROOM	THEATRE	BANQUET	COCKTAIL
30	24	24	60	40	70



### EXCLUSIVE VENUE HIRE:

Venue hire is complimentary; a minimum food and beverage spend applies.



# THE TAMBURINI ROOM

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Black is the new black and versatility is king in the carefully lit and art-lined Tamburini Room.

Another exceptional choice for the astute event organiser, the Tamburini Room offers a spacious meeting area with built-in projection screen for up to 90 cocktail-drinking guests. Whether planning a fashion show, Casino Royale soiree, theatre style conference or private art auction, the canvas is blank as far as possibilities go.

An added advantage is the ability to breakout into the hotel's stunning lobby space and the choice of shared table feasts. Whether you're hosting a private soiree, or wining and dining clients,

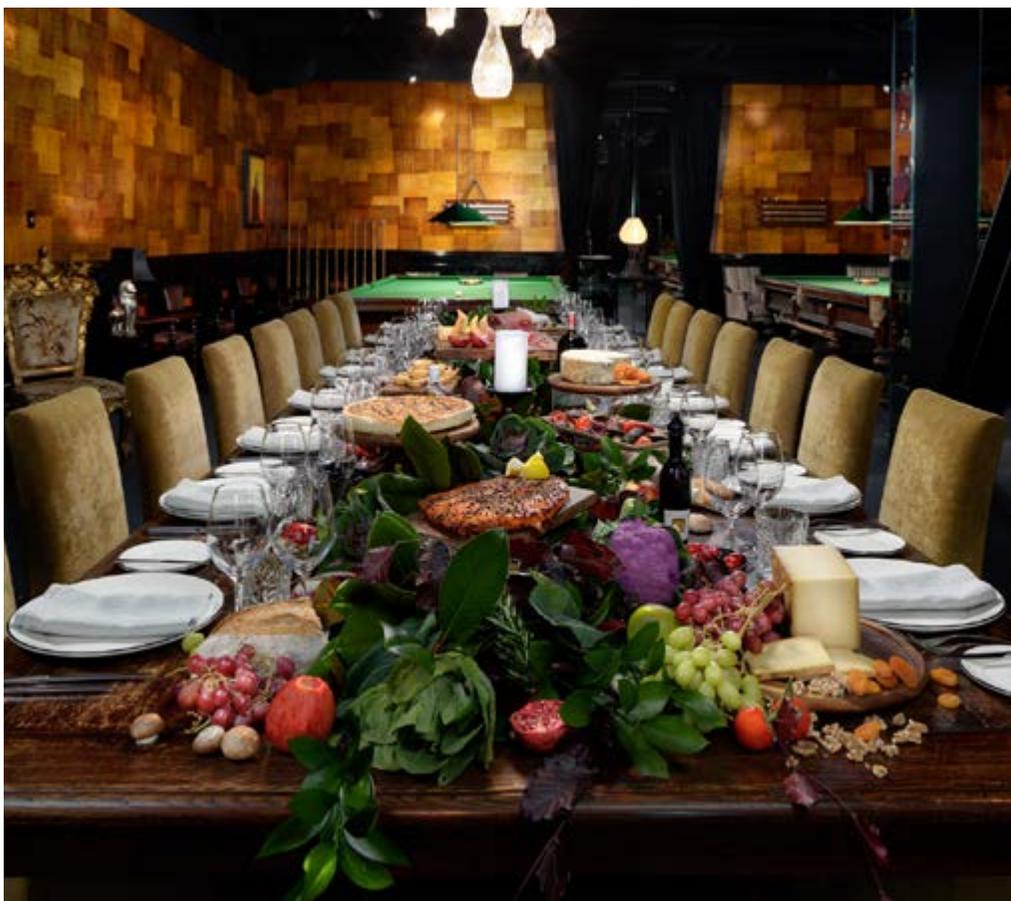
The Tamburini Room is a versatile space that can be set up as classroom, cocktail, theatre, u-shape, banquet or boardroom.

CLASSROOM	U-SHAPE	BOARDROOM	THEATRE	BANQUET	COCKTAIL
40	30	30	90	60	90



## EXCLUSIVE VENUE HIRE:

Venue hire is complimentary; a minimum food and beverage spend applies.



## THE BILLIARDS ROOM

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A concealed space where rich mahogany and plump furnishings play host to old school charm. If you are on the hunt for a venue with old time class, an air of exclusivity and two full sized billiards tables, the downright charismatic Billiards Room could be for you.

From intimate banquets and shared feasts of medieval proportions to lavish secret meetings and persuasive parties, this special enclave can host up to 20 delegates for those who want to sit and dine, and up to 100 for cocktail partygoers.

Whether you're getting down to business, wining and dining clients or simply looking for a unique event experience, The Billiards Room is an adaptable space with cocktail, banquet or boardroom setup available.

COCKTAIL **100**    BANQUET **20**    BOARDROOM **20**



### EXCLUSIVE VENUE HIRE:

Venue hire is complimentary; a minimum food and beverage spend applies.



## LE SALON

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Scantly clad artworks, mirrored walls and a chandelier. Decadent spreads, floral displays and candlelit table tops. This is a space that's confident in its presentation.

A luxurious private dining room for those looking to impress and influence, Le Salon is located at Hippopotamus Restaurant, seats 8 to 12 guests and offers shared feasts; as well as a range of gourmet morning and afternoon tea menus.

With boardroom and private dining setup available, Le Salon is the perfect space to host a first-class feast in complete privacy or a business meeting away in a designer enclave.

BOARDROOM **12**

PRIVATE DINING **12**



**EXCLUSIVE VENUE HIRE:**

Venue hire is complimentary; a minimum food and beverage spend applies.

# CANAPÉS

Minimum 20 guests. Additional canapés are \$4.50 per person

4 ITEMS

1 hour

\$19.50pp

1.5 hours

\$21.50pp

5 ITEMS

1 hour

\$22.50pp

1.5 hours

\$24.50pp

7 ITEMS

1 hour

\$26.50pp

1.5 hours

\$28.50pp

## PREMIUM CANAPÉS

Additional \$7.50 per item

- Petite vegan burger; hummus, falafel, sundried tomato, pesto, silver skin onion
- Petite beef burger; dijon, aioli, pickle, gruyere, pepper dew
- Mini fish & chips

gf - gluten free

v - vegetarian

df - dairy free

## VEGE

Kapiti 'Kahurangi blue' and creamed leek quiche (v)

Wild mushroom arancini with truffle aioli (v)

Otaki honey, chèvre, puffed quinoa tartlet (v)

Cheese stuffed jalapenos (v)

## MEAT / SEAFOOD

Port wine poached pear wrapped with prosciutto (gf, df)

Twice cooked pork belly & grilled haloumi (gf)

Chorizo wrapped with puff pastry

Smoked king salmon, lemon crème fraiche on blini

Marinated Chicken Skewer, crushed garlic & smoked paprika

## SWEET

Artisan macaron (gf)

Mini pavlova, ruby chocolate ganache, kiwi fruit (gf)

Chocolate and hazelnut tart (v)

PLEASE NOTE THAT WHILE WE WILL ALWAYS STRIVE TO MEET YOUR NEEDS, OUR KITCHENS DO COOK WITH GLUTEN AND DAIRY THUS WE CANNOT GUARANTEE 100% DIETARY REQUIREMENTS OF THIS NATURE.

# HOT SAUCE CANAPÉS

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Minimum 20 guests. Additional canapés are \$4.50 per person

## 4 ITEMS

1 hour

\$19.50pp

1.5 hours

\$21.50pp

## 5 ITEMS

1 hour

\$22.50pp

1.5 hours

\$24.50pp

## 7 ITEMS

1 hour

\$26.50pp

1.5 hours

\$28.50pp

## ADD BOAS

Additional \$7.50 per guest

- Heirloom vegetable baos
- Tempura battered prawn baos
- Fried chicken baos

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## COLD

Saku tuna sashimi

Ora king salmon sashimi

Togarashi marinated beef tataki

Tofu sashimi with wakami salad

## HOT

Prawn shaomai

Satay chicken skewer

Takoyaki

Shiitake gyoza

Vegetable wonton

Pork & chive dumpling

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# CHRISTMAS MENUS

## DINE FINE WITH THE FRENCH FARE

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\$99.00 per guest

### THE INTRO

*Charcuterie*

Euro deli selection, handpicked by  
Executive Chef Jiwon Do

### THE SHOW

*Plateau de Frits de Mar*

'Old-fashioned' marinated  
green-lip mussels & butter  
poached tiger prawns

Ora king salmon gravlax

Pacific oysters

Served with house-made pickles,  
melons, artisan bread, crackers &  
chef's selection of dips

### CURTAIN CALL

*'QT-esque' X-mas Feast*

Rack of lamb, roast garlic, capers,  
Kalamata olives and rosemary

Native herb rubbed beef rib-eye,  
port wine jus

Hay & thyme roasted chicken supreme,  
cream of truffle

Served with oven-roast root  
vegetables, gratin dauphinois,  
baby leaf & pear salad

### FINALE

Hand-craft petit four selections

Sticky date pudding, cream chantilly &  
brandy caramel

NZ Summer berry macaron

Brandy soaked christmas pound cake

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# KIWI AS CLASSICS

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\$69.00 per guest

## THE INTRO

### *Seafood Platter*

Steamed green-lip mussels,

Prawn and avocado cocktail

Smoked king salmon

Served with house-made pickles, melons, artisan  
bread, crackers & chef's selection of dips

## THE SHOW

Roast lamb leg

Slow cooked chicken Maryland

Honey mustard glazed champagne ham

Served with onion gravy, mash potato,  
char broccoli with almond butter

## FINALE

Hand-craft petit four selections

Plum pudding & brandy custard

Pavlava, ruby chocolate cream & kiwi-fruit

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# HOT SUMMER FROM THE EAST

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\$59.00 per guest

## INTRO

*East Meets East – Asian Antipasto*

Coconut green curry ceviche; market fish,  
cucumber, capsicum, coriander &  
prawn crackers

Selection of dumplings with rice wine & soy  
vinaigrette

‘Hot Sauce’ salad; chilli pineapple salsa,  
mung bean sprouts, cucumber & tomato

## THE SHOW

*Flavour of the East*

Hoisin glazed pork belly with plums &  
Granny Smith salsa

Rendang braised lamb shanks

Spicy chicken nibbles, gochujang glaze,  
coriander, chilli & sesame oil

Eggplant & fried tofu agedashi

Served with asian greens & steamed rice

## FINALE

*Asian Sweets*

Mini doughnuts with matcha frosting

Fortune cookies

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For Event Enquiries

Call +64 4 802 8900 or email [functions\\_qtwellington@evt.com](mailto:functions_qtwellington@evt.com)



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