



QT WELLINGTON

CONFERENCES & EVENTS MENUS



## 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





## THE TAMBURINI ROOM

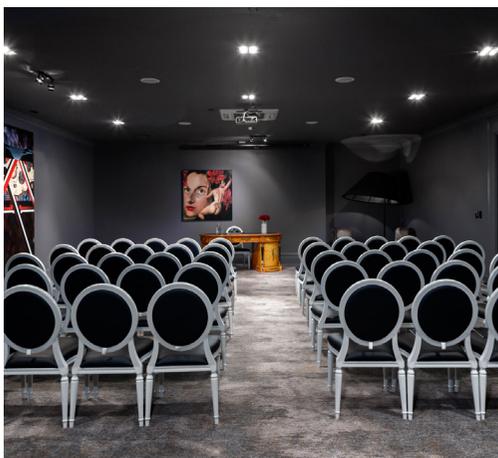
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Black is the new black and versatility is king in the carefully lit and art-lined Tamburini Room.

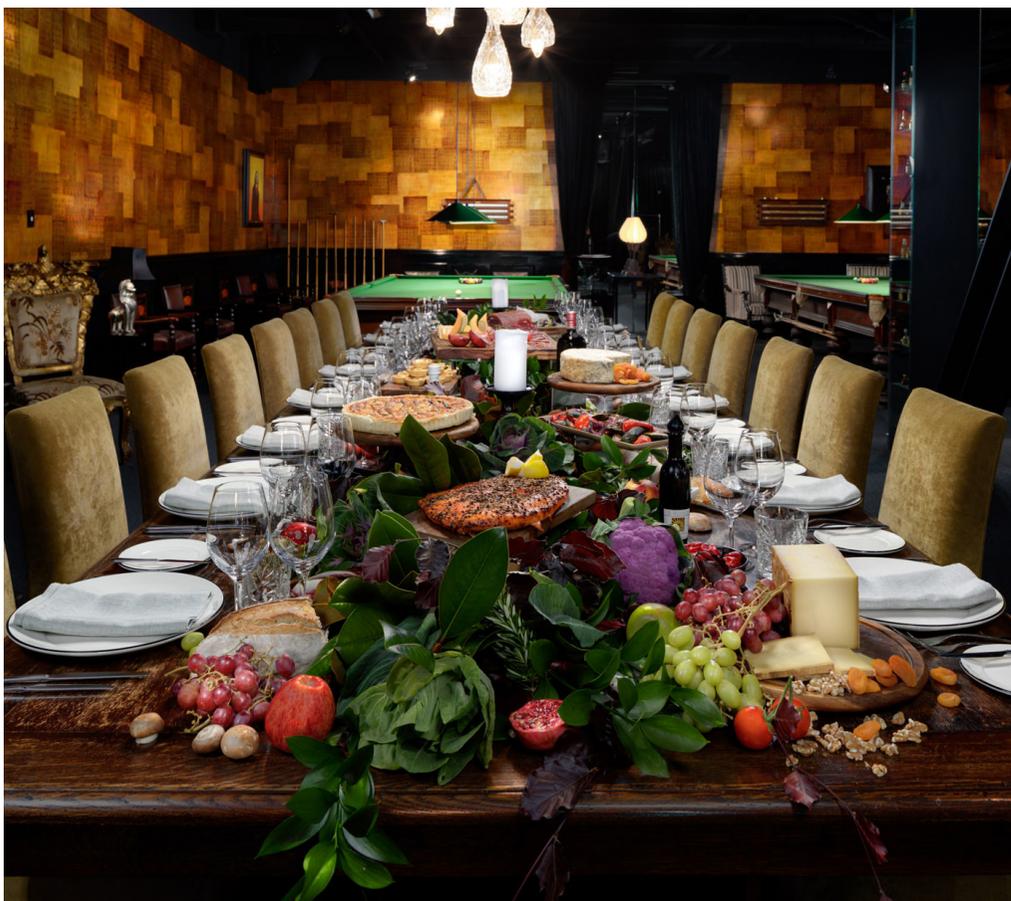
Another exceptional choice for the astute event organiser, the Tamburini Room offers a spacious meeting area with built-in projection screen for up to 90 cocktail-drinking guests. Whether planning a fashion show, Casino Royale soiree, theatre style conference or private art auction, the canvas is blank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

An added advantage is the ability to breakout into the hotel's stunning lobby space and the choice of French, Asian and Kiwi 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



## 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, buck's nights 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**



## HOT SAUCE

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.



## 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, high tea or colourful wedding 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.

COCKTAIL **200**

BANQUET **70**



## 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 Kiwi, French and Asian 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**



## LOBBY LOUNGE

Pour yourself into the opulent comfort of our Lobby Lounge and watch Wellington's creative crowd buzz as you unwind. This is a place where armchair sipping, nibbles and gossip can easily turn into bubbly lunches and charcuterie boards.

Whether with barista-made espressos and decadent treats or something in a glass with a little more kick, the Lobby will get the better of you if you let it... and you should. This creative setting is also very well suited to hosting far-from-boring boardroom style meetings.

If you're hunting for a designer space to kick back in, or host some chic drinks, Lobby Lounge can be transformed into your own private decadent enclave.

COCKTAIL

20

SEATED

10



## MEET OUR CHEF

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With an impressive number of awards won in both New Zealand and native Korea, Jiwon Do's goal is to have Wellingtonians love his food as much as he loves Wellington. Making people happy through cooking is this motto. Do specialises in a wide variety of cuisines but has a particular love for French, Mexican, Japanese and Korean food. Through reading, research and travel, he stays in the know with cutting edge culinary trends. However, Do relies on classic French techniques and only experiments with flavour as trends come and go. Over the years, Do has broadened his interest in multiple cuisines resulting in an extraordinary spectrum of flavour profiles.

# FULL DAY DELEGATE PACKAGES

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Rooms: Billiard, Tamburini, Senna | 8am-5pm

## All packages include:

Water, mints, note pads, pens, free Wi-Fi for all delegates.  
Venue hire included in day delegate pricing | Minimum 20 delegates

### KEEP IT CLASSIC

\$79 per person

#### Hello Delegates

L'affare Coffee & T Leaf Tea selection

#### Pick Me Up

Choose **two** items to accompany L'affare coffee & T Leaf Tea selection

#### Don't Miss A Beat Buffet

Fresh seasonal salad

Choose **one** light and **one** hearty lunch item

Served with accompaniment

Chef's choice of sweet option

#### Pick Me Up

Choose **two** items to accompany L'affare Coffee & T Leaf Tea selection

### A LUXE LINE UP

\$89 per person

#### Hello Delegates

L'affare Coffee & T Leaf Tea selection

#### Pick Me Up

Choose **two** items and also **one** chef's choice of healthy item to accompany Coffee & T Leaf Tea selection

#### Don't Miss A Beat Buffet

Fresh seasonal salad

Choose **one** Light lunch item

Choose **one** Hearty lunch item

Served with accompaniment

Chef's choice of sweet option

#### Pick Me Up

Choose **two** items and also **one** chef's choice of healthy item to accompany Coffee & T Leaf Tea selection

### A HIPPOPOTAMUS AFFAIR

\$105 per person

#### Hello Delegates

L'affare Coffee & T Leaf Tea selection

#### Pick me up

Choose **two** items to accompany L'affare with chef's choice of healthy item Coffee & T Leaf Tea selection

#### Fine Dining

Two course set menu in Hippopotamus restaurant

(menu subject to seasonal change)

Barista coffee, tea and sparkling water

#### Pick Me Up

Choose **two** items to accompany L'affare with **one** chef's choice of healthy item Coffee & T Leaf Tea selection

Add juice of the day for serving at any breaks for \$3 per person per break

# STAY THE DAY MENU

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## PICK ME UP ITEMS

\$8.50 per item

### SWEETS

Pain au chocolate (v)

Coconut chia pudding (v, vg, sli, sgi)

Cinnamon swirl (v)

Chocolate muffin (v)

Banana & walnut muffin (v)

Almond & apricot bliss balls (v, sgi)

### SAVOURIES

Parmigiano-reggiano & mozzarella scone (v)

Pecan & almond scone (v)

Tomato, spinach & bacon quiche

Courgette, eggplant & sundried tomato quiche (v)

Spinach & feta muffin (v)

Crispy tortillas with selection of dips (v)

# BREAKFAST OPTIONS

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## QT'IQUE CONTINENTAL

\$29.00 PP

Euro deli selection  
Croissants and danish pastries  
Coconut chia pudding  
Muesli yoghurt pots  
New zealand cheese board  
Fruit salad

## PLATED BREAKFAST & FULL BUFFET BREAKFAST

\$35.00 PP

Plated:

San daniel prosciutto  
Pork & sage sausage  
Tomato  
Mushroom  
Scrambled eggs  
Hash brown  
Served with toasted ciabatta

Coffee, tea and juices of the day included in prices  
Dietary requirements available on request

Enquire about healthy breakfast menu options

# LUNCH OPTIONS

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## LIGHT LUNCH

\$34 per person

Two choices from below and accompanied with chef's assorted sandwiches. Tea and coffee included

### **Savouries**

Chicken wraps – chicken, hummus, dolmades, jalapeños, tomato, slaw

Haloumi wraps – grilled haloumi, baby spinach, heirloom carrots, dukkah, sundried tomato (v)

Prosciutto & gruyere bagels

Smoked king salmon & baby spinach bagels

Avocado on toast – feta, baby spinach & tomato (v)

Caesar salad – cos, white anchovy, prosciutto, crouton, parmigiano-reggiano, egg

Bocconcini salad – buffalo bocconcini, tomato, cucumber, basil, baby spinach, kapiti olive oil, cabernet sauvignon vinaigrette (v)

Power salad – beetroot, heirloom carrots, tomato, hominy corn, kapiti olive oil, seasonal greens (v, vg, sgi, sli)

### **Sweets**

Limoncello tiramisu

Orange & almond cake (gf)

Triple chocolate cupcake (v)

Pineapple tarte tatin (v)

## HEARTY LUNCH

\$45 per person

Beef lasagne - salsa de queso, mozzarella, gruyere

Vegetable lasagne - seasonal vegetable, salsa de queso, mozzarella, Kapiti 'Kowhai' cheese (v)

Fish & chips - fresh catch of the day, pan fried or battered (gf)

Beef stroganoff - smoked paprika, cayenne pepper, mushroom, jus, reduced cream

Chicken fricassee - confit garlic, grilled onion, reduce cream, silverbeet, pumpkin seed

Roast beef sirloin - oven roasted 'grass fed beef sir-loin', homemade gravy (gf)

Crispy crusted chicken - garlic, coriander, cumin, parsley and smoked paprika crusted chicken

*Hearty lunch will be served with either fresh bread rolls / pilaf rice / roast gourmet potatoes and chef's choice salad, vegetables, tea and coffee and one chef choice sweet item*

## PRE-SELECTED LUNCH

Two course set menu for \$65pp

Three course set menu for \$75pp

Dietary requirements available on request

## OPTIONAL EXTRAS

Welcome drink - \$13 per person

*French – Champagne*

*Kiwi – craft beer*

*Asian – sake (still or sparkling)*

3 Chef's choice of canapés per person on arrival

- \$13 Per person

# DINNER OPTIONS

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## TWO COURSE SET MENU

\$75 pp

Two choices of main and pre-selected dessert

## THREE COURSE SET MENU

\$85 pp

One choice of entrée, two choices of main and one choice of dessert

## THREE COURSE SET MENU

\$105 pp

Three choices of all courses

## ENTRÉE

Summer salad - grilled cos, cucumber, mint, pink peppercorn aioli, crunch baby carrots & lime yoghurt with lot 8's yuzu olive oil

Albacore tuna - Kapiti albacore tuna pastrami, confit chorizo, buttered courgette, pasta linguine with cream of smoked paprika with basil & parmesan oil

Venison carpaccio - burnt brown sugar and horopito crusted venison short loin with prana green's baby leafs with Kapiti olive oil and cabernet sauvignon vinaigrette

## MAIN

Choice of either;

Filet de boeuf - beef fillet - prime angus  
beef fillet with creamed truffle jus

Le carre d'agneau - two point lamb rack with sauce chateaubriand

Poisson du jour - catch of the day with smoked paprika beurre blanc

## DESSERT

Lemon meringue tart - de-constructed  
lemon meringue tart with coconut  
vanilla gelato

NZ cheese selection - executive chef jiwon do's selection of NZ cheese with warm bread and quince paste

Petite four - Hippopotamus's artisan petite four selection

## OPTIONAL EXTRAS

Welcome drink - \$13 per person

*Sparkling wine*

*Kiwi - craft beer*

*Asian - sake (still or sparkling)*

3 Chef's choice of canapés per person on arrival  
- \$13 Per person

Dietary requirements available on request

# CANAPÉS

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

4 ITEMS	5 ITEMS	7 ITEMS
1 hour	1 hour	1 hour
\$19.50pp	\$22.50pp	\$26.50pp
1.5 hours	1.5 hours	1.5 hours
\$21.50pp	\$24.50pp	\$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

## SUBSTANTIAL PLATTERS - EACH PLATTER SERVES APPROX 8 GUESTS

- Charcuterie – selection of Euro delis, house pickles, fresh bread & crackers (df) \$225
- Crudités – raw vegetable platter with hummus, pesto, capsicum compote and chèvre (v) \$150
- NZ cheese board – with dried fruits & nuts fresh bread, crackers and otaki honeycomb \$225
- Fruits –market best fruits, cinnamon chocolate dip (vego, gf) \$185
- Dessert – Hippopotamus artisan dessert platter (v, gf) \$215

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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 jalapeños (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

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.



# BEVERAGE PACKAGES

## REFRESHMENT

- \$32 1 hour
- \$45 2 hours
- \$60 3 hours

- Tiger Beer or Heineken
- QT Selection Sparkling Wine
- QT Selection Sauvignon Blanc
- QT Selection Syrah

## DELUXE

- \$40 1 hour
- \$52 2 hours
- \$68 3 hours

- Heineken or Tuatara Pilsner
- QT Deluxe Selection Sparkling Wine
- QT Deluxe Selection Sauvignon Blanc
- QT Deluxe Selection Pinot Noir

## ULTIMATE

- \$50 1 hour
- \$62 2 hours
- \$72 3 hours

- Tuatara Pilsner & Heineken
- QT Prestige Selection Champagne
- QT Prestige Selection Chardonnay
- QT Prestige Selection Pinot Noir

## CLASSIC SPIRITS

Additional \$10

- QT Selection Gin
- QT Selection Vodka
- QT Selection Bourbon
- QT Selection Whisky
- QT Selection Rum

## HIGHER SPIRITS

Additional \$12

- QT Deluxe Selection Gin
- QT Deluxe Selection Vodka
- QT Deluxe Selection Bourbon
- QT Deluxe Selection Whisky
- QT Deluxe Selection Rum
- QT Deluxe Selection Tequila

## PREMIUM SPIRITS

Additional \$15

- QT Prestige Selection Cognac
- QT Prestige Selection Gin
- QT Prestige Selection Vodka
- QT Prestige Selection Bourbon
- QT Prestige Selection Whisky
- QT Prestige Selection Rum
- QT Prestige Selection Tequila

## CLASSIC COCKTAILS

Additional \$16

- Negroni
- Aperol Spritz
- Cosmopolitan

Minimum 20 guests for Beverage Packages