

DOT

BUSINESS UNUSUAL



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WELLINGTON



INTRODUCTION

Surprise yourself at QT Wellington, a significant fusion of expressive and luxurious art, technology and indulgence. Based in the Nation's creative capital, QT Wellington is a warm invitation to explore and define one of New Zealand's most eclectic collections of art and character. This is the ideal hub for cultural connoisseurs from around the world, framed in designer opulence and showcased at a gallery opening that never closed. We're eager to see what you will bring.



THE TAMBURINI ROOM

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.

30

BOARDROOM

35

U-SHAPE

90

COCKTAIL

90

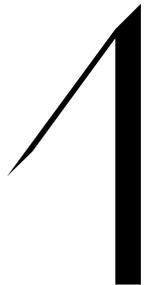
THEATRE

60

BANQUET

40

CLASSROOM

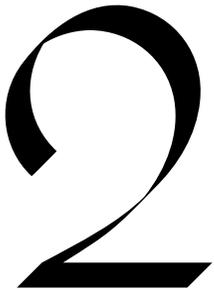


THE SENNA ROOM

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.



- 24

BOARDROOM
- 24

U-SHAPE
- 70

COCKTAIL
- 60

THEATRE
- 30

CLASSROOM
- 40

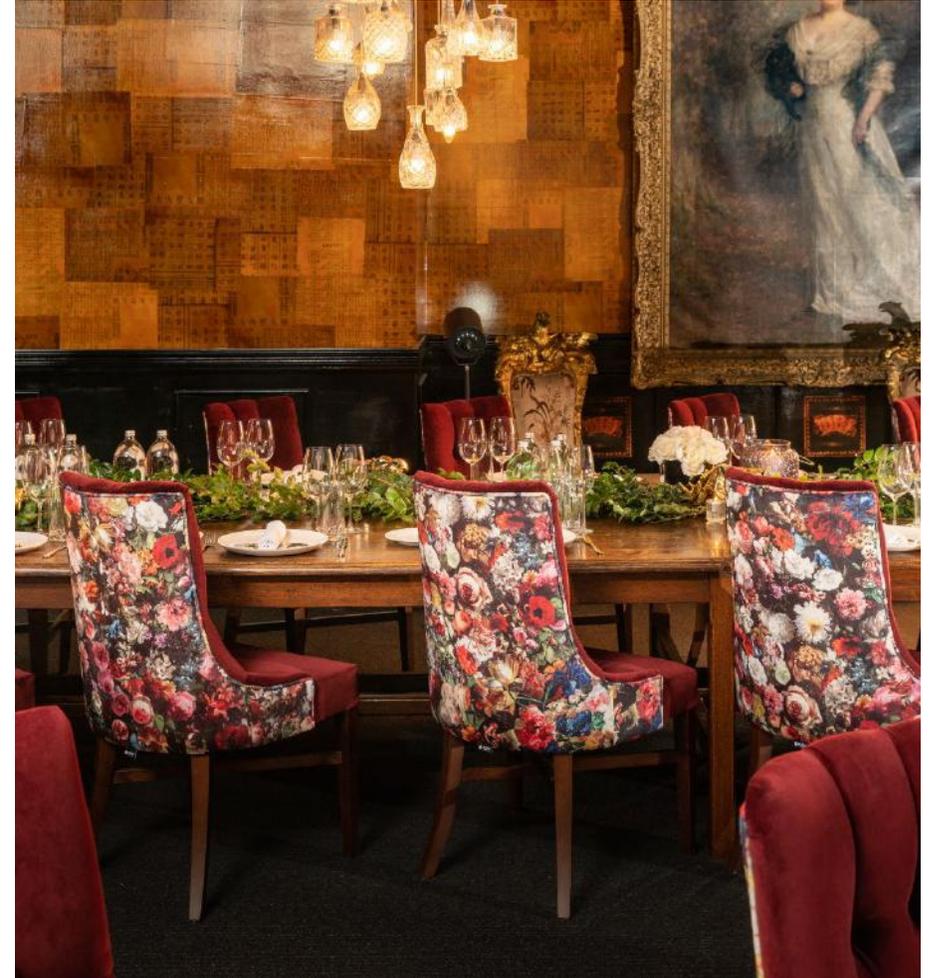
BANQUET

THE BILLIARDS ROOM

Enter a secret hideaway where rich mahogany and plush 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 28 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.



100

COCKTAIL

28

BANQUET

18

BOARDROOM



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 your closest 180 friends? Hot Sauce is able to host up to 180 guests for private events cocktail style.

180

COCKTAIL

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.



5

180

COCKTAIL

70

BANQUET



LE SALON

Scantily 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.

12

BOARDROOM

12

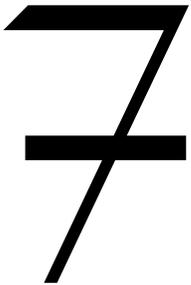
PRIVATE
DINING

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 parlour.



20

COCKTAIL

10

SEATED



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CONFERENCE & MEETING ROOM CAPACITIES

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	BANQUET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
THE TAMBURINI ROOM	60	90	40	90	35	30
THE SENNA ROOM	40	60	30	70	24	24
THE BILLIARDS ROOM	28	-	-	100	-	18
HOT SAUCE	-	-	-	180	-	-
HIPPOPOTAMUS	70	-	-	180	-	-
LE SALON	-	-	-	-	-	12
LOBBY LOUNGE	-	-	-	20	-	10



DAY DELEGATE PACKAGES

Rooms:
Billiards, Tamburini, Senna
8am – 5pm

HALF DAY HUI \$69 PP

HELLO DELEGATES

L'affare Coffee & T Leaf Tea selection
with chef's choice of cookies

PICK ME UP

Choice of morning tea or afternoon tea
Choose one item to accompany
L'affare Coffee & T Leaf Tea selection

DON'T MISS A BEAT BUFFET

Choose one light and one hearty lunch item
Served with accompaniment
Fresh seasonal salad
Chef's choice of sweet option

Add juice of the day, served at any break
for \$3 per person per break

FULL DAY HUI \$79 PP

HELLO DELEGATES

L'affare Coffee & T Leaf Tea selection
with chef's choice of cookies

PICK ME UP

Choose one item to accompany
L'affare Coffee & T Leaf Tea selection

DON'T MISS A BEAT BUFFET

Choose one light and one hearty lunch item
Served with accompaniment
Fresh seasonal salad
Chef's choice of sweet option

PICK ME UP

Choose one item to accompany
L'affare Coffee & T Leaf Tea selection

REREHUA HUI \$89 PP

HELLO DELEGATES

L'affare Coffee & T Leaf Tea selection
with chef's choice of cookies

PICK ME UP

Choose one item to accompany
L'affare Coffee & T Leaf Tea selection

DON'T MISS A BEAT BUFFET

Choose one light and one hearty lunch item
Served with accompaniment
Fresh seasonal salad
Chef's choice of sweet option

PICK ME UP

Choose one item to accompany
L'affare Coffee & T Leaf Tea selection

Conclude with Chef's selection of
three canapés

All packages include: Water, mints, note pads, pens, free Wi-Fi for all delegates
Add juice of the day, served at any break for \$3 per person per break
Venue hire included in day delegate pricing | Minimum 20 delegates

STAY THE DAY MENU

PICK ME UP ITEMS

\$8.50 per item

SWEETS

- Pain au chocolate (v)
- Coconut chia pudding (v, vg, df, gf)
- Cinnamon swirl (v)
- Banana & walnut muffin (v)
- Almond & apricot bliss balls (v, gf)
- Almond croissant (v)
- Date & pecan scone (v)

SAVOURIES

- Parmigiano-Reggiano & mozzarella scone (v)
- Smoked chicken & cranberry filled croissant
- Homemade sausage rolls
- Crispy tortilla chips with selection of dips (v)





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BREAKFAST
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QT'IQUE CONTINENTAL

\$32 PP

- Euro deli selection
- Croissants and danish pastries
- Coconut chia pudding
- Muesli yogurt pots
- New Zealand cheese board
- Fruit salad

PLATED & FULL BUFFET BREAKFAST

\$37 PP

- San Daniel prosciutto
- Pork & sage sausage
- Grilled tomato
- Sauteed mushroom
- Scrambled eggs
- Hash brown
- Baked beans
- Toasted ciabatta

COFFEE, TEA AND JUICES OF THE DAY INCLUDED
 DIETARY REQUIREMENTS AVAILABLE ON REQUEST
 ENQUIRE ABOUT HEALTHY BREAKFAST MENU OPTIONS



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LUNCH OPTIONS

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LIGHT LUNCH \$35 PP

Two choices from savoury menu
accompanied by chef's assorted sandwiches.
Tea and coffee included

HEARTY LUNCH \$47 PP

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 \$69 PP
Three course set menu for \$79 PP
Dietary requirements available on request

LIGHT LUNCH

Chicken wraps – chicken, harissa, baby spinach, cabbage & tomato
Haloumi wraps – grilled haloumi, baby spinach, avocado,
eggplant, sundried tomato (v)
Smoked king salmon, avocado & baby spinach bagels
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 – Roasted chick-peas, kale, seasonal greens,
quinoa & falafel with citrus olive oil (v)
Chevre & olive bruschetta – French goat milk feta, otaki honey,
kalamata olives, kawa-kawa bruschetta

HEARTY LUNCH

Beef stroganoff – smoked paprika, cayenne pepper,
mushroom, jus, reduced cream
Chicken fricasse – confit garlic, grilled onion, reduce cream,
silverbeet, pumpkin seed
Roast beef sirloin – oven roasted 'grass fed beef sir-loin',
homemade gravy (gf)
Native herb crusted chicken & house-made slaw
Oven baked NZ king salmon with fennel, orange &
sundried tomato salad

SWEET

Tiramisu (vg)
Orange & almond cake (gf)
Triple chocolate cupcake (v)
Apple tarte tatin (v)
New York style cheese cake (v)



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DINNER OPTIONS

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SEASONALLY CREATED MENU

TWO COURSE SET MENU \$79 PP

Alternate drop of main and pre-selected dessert

THREE COURSE SET MENU \$89 PP

One choice of entrée, alternate drop of mains and one choice of dessert

THREE COURSE SET MENU \$105 PP

Three choices of all courses

OPTIONAL EXTRAS

Welcome drink - \$13 PP

Sparkling wine

Kiwi – craft beer

3 Chef's choice of canapes on arrival - \$13 PP

DIETARY REQUIREMENTS AVAILABLE ON REQUEST

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**TABLE
FEAST
MENU**

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KIWIANA

\$89 PP

- Champagne ham with pineapple
- Prawn cocktail
- Native herb crusted leg of lamb
- Old fashion marinated mussels
- Sirloin steak
- Caesar salad with smoked chicken
- Baked Ōra King salmon
- Mushed green peas
- Broccoli, tomato, shallot with balsamic reduction
- Triple baked potato
- Pavlova, lemon meringue tart

FRENCH FARE

\$99 PP

- Oysters with mignonette
- Charcuterie board
- Butter poached prawn & calamari
- Baked Keiji (whole salmon) with orange & fennel
- Roasted wild venison striploin with baby beetroot, Kalamata olives & capers with garlic
- Chateaubriand with fresh tarragon & dijon mustard
- Potato gratin
- Port wine poached pear & baby rougette salad
- Roasted vine ripe tomato with truffle balsamic glaze
- Buttered French beans with pinenut
- Cheese board
- Bouche de Noël





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CANAPÉ MENU

Minimum 20 guests



1 HOUR

- 4 Items \$20 PP
- 5 Items \$23 PP
- 7 Items \$27 PP

1.5 HOURS

- 4 Items \$22 PP
- 5 Items \$25 PP
- 7 Items \$29 PP

Additional canapés are \$4.50 per person

PREMIUM CANAPES

Additional \$7.50 per item

- Vegan slider: Wholesome food slider
- Cheese slider: Grass-fed beef & NZ cheese
- Vego Bruschetta: Baby beet, red onion & goat cheese
- Lamb Bruschetta: A lady butcher lamb prosciutto, cream cheese & cornichon

VEGETARIAN

- Mushroom arancini with truffle aioli
- Otaki honey whipped goat cheese filotte with dry figs
- Sundried tomato, cream cheese and chive tartlet
- Battered Cauliflower

MEAT/SEAFOOD

- Beef mititei with tzatziki sauce
- Twice cooked pork belly & grilled haloumi
- Beechwood smoked NZ kind salmon on blini with orange crème fraiche
- Spicy Spanish chorizo wrapped with puff pastry
- Grilled chicken skewer with house-made seasonal green pesto

SWEETS

- Artisan macaron
- Mini pavlova with park chocolate & raspberry
- Vegan brownie with vanilla coconut Chantilly
- Classic lemon meringue tart

SUBSTANTIAL PLATTERS

- Serves approx. 8 guests
- Charcuterie - selection of Euro delis, house pickles, fresh bread & crackers \$225
- NZ cheese board - with dried fruits & nuts fresh bread, crackers and quince paste \$225
- Chips & dips – crispy tortillas with a selection of dips \$150
- Market best fruit – hand picked market best fruit platter \$185
- Sweet – Hippopotamus artisan dessert platter \$215

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.



**PARTY
STARTING
PACKAGES**
BEVERAGE PACKAGES

REFRESHMENT

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

- 1 HOUR \$32 PP
- 2 HOURS \$45 PP
- 3 HOURS \$60 PP

CLASSIC SPIRITS

- QT Selection Gin
- QT Selection Vodka
- QT Selection Bourbon
- QT Selection Whiskey
- QT Selection Rum

ADDITIONAL \$10 PP

CLASSIC COCKTAILS

- Negroni
- Aperol Spritz
- Cosmopolitan

ADDITIONAL \$16 PP

DELUXE

- Heineken or Tuatara
- QT Deluxe Selection Sparkling Wine
- QT Deluxe Selection Sauvignon Blanc
- QT Deluxe Selection Syrah

- 1 HOUR \$40 PP
- 2 HOURS \$52 PP
- 3 HOURS \$68 PP

HIGHER SPIRITS

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

ADDITIONAL \$12 PP

ULTIMATE

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

- 1 HOUR \$50 PP
- 2 HOURS \$62 PP
- 3 HOURS \$72 PP

PREMIUM SPIRITS

- QT Premium Selection Gin
- QT Premium Selection Vodka
- QT Premium Selection Bourbon
- QT Premium Selection Whiskey
- QT Premium Selection Rum
- QT Premium Selection Tequila

ADDITIONAL \$15 PP

*Products subject to change due to availability



STAY A WHILE

Welcome to your private viewing where art meets soul. With abstract lines and playful patterns, we're setting you up for eclectic dreams. Your Wellington hotel room is surrounded by urban hills and harbour views, landscapes of true visual indulgence. In a capital alive with expressive aesthetic, here you can let it soak in. This unusual accommodation in Wellington is your own creative hideaway.

QT WELLINGTON

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