

LOT

BUSINESS UNUSUAL



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MELBOURNE



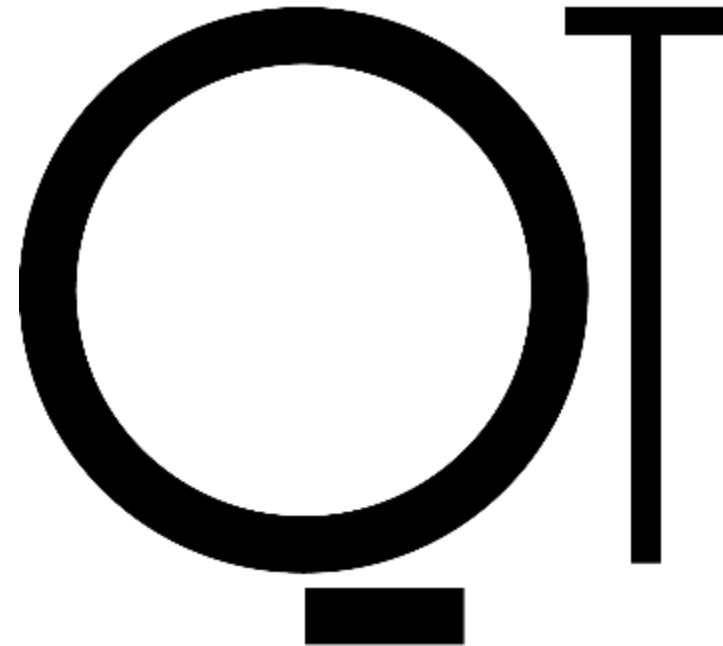
Master the meeting, flirt with formality. QT will circle your attention back to the extraordinary.

Bring your agenda or schedule a spectacular departure from the expected. Whatever you mean by meet, QT is ready to roll.

From company-wide conferences to top-secret and terribly important boardroom meetings, we've got all bases covered. And we'll be there with a refreshing beverage when the conversation concludes.

This is Business Unusual. Enter that into the minutes.

The QT Team





INTRODUCTION

A unique range of venues for all manner of events – exclusive parties and private dining that dazzles. Through these extravagant rooms, we'll take you on a journey. Moments both classic and candid; we'll create the scene.

The city's vibrancy as a backdrop for meetings with intrigue and creative conferences. A corporate dinner lit with luxury, quintessential cocktails and curated wines. Venues and events matched with a first-class menu and artistic Melbourne style.

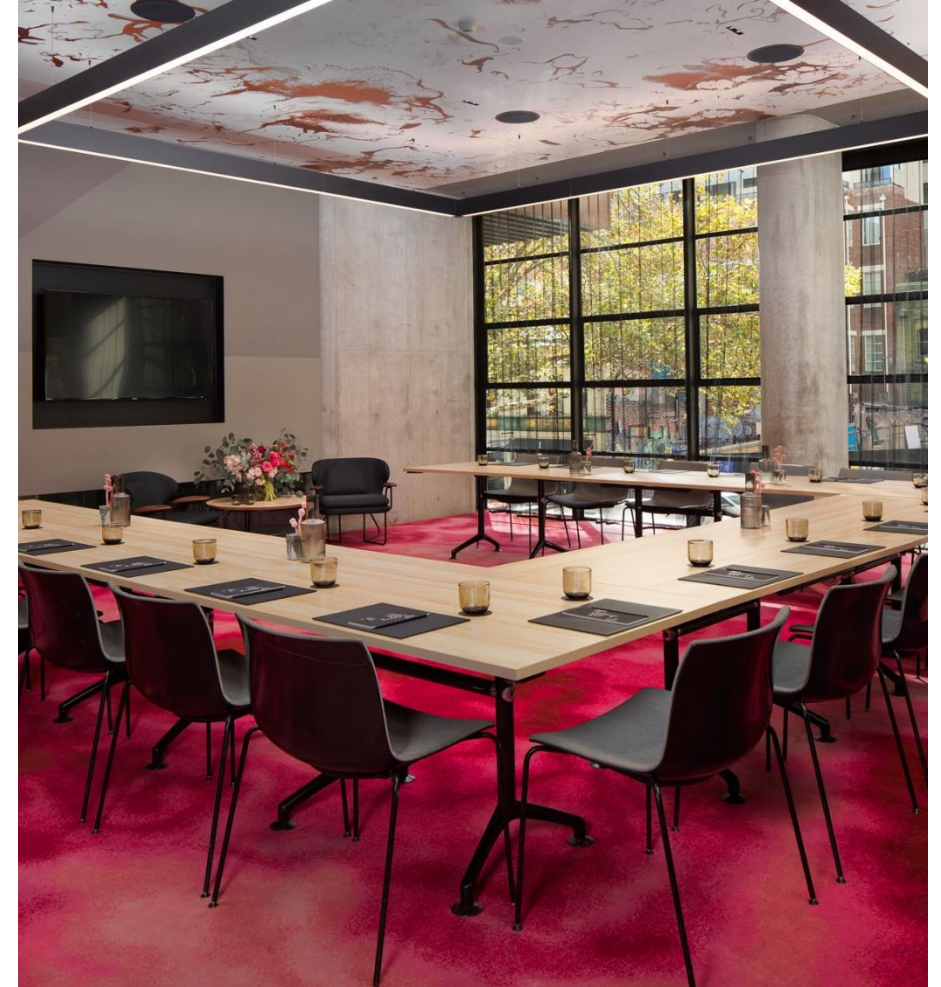
PARAMOUNT

The Paramount Room blends functionality with design-forward style. From high-stakes board meetings to creative workshops or client dinners, it delivers a polished, professional environment with the flexibility and technology to make every corporate event run smoothly.

Features:

- Floor-to-ceiling windows with black-out blinds
- 98-inch screen TV with surround sound
- Self-moderating air conditioning
- Air-media for wireless presentations
- Complimentary high-speed Wi-Fi
- Bespoke catering options

Speak to our event specialists about options to bring your vision to life.



17

BOARDROOM

20

U-SHAPE

24

CLASSROOM

35

CABARET

45

CLOSED
CABARET

36

LONG TABLES

70

THEATRE

60

COCKTAIL



BARCLAY

Professional yet stylish, the Barclay Room is a sophisticated launchpad for meetings, workshops, or presentations. Awash in natural light and backed by state-of-the-art AV, it provides a polished environment where clarity and creativity flow.

Features:

- Floor-to-ceiling windows with black-out blinds
- 98-inch screen TV with surround sound
- Self-moderating air conditioning
- Air-media for wireless presentations
- Complimentary high-speed Wi-Fi
- Bespoke catering options

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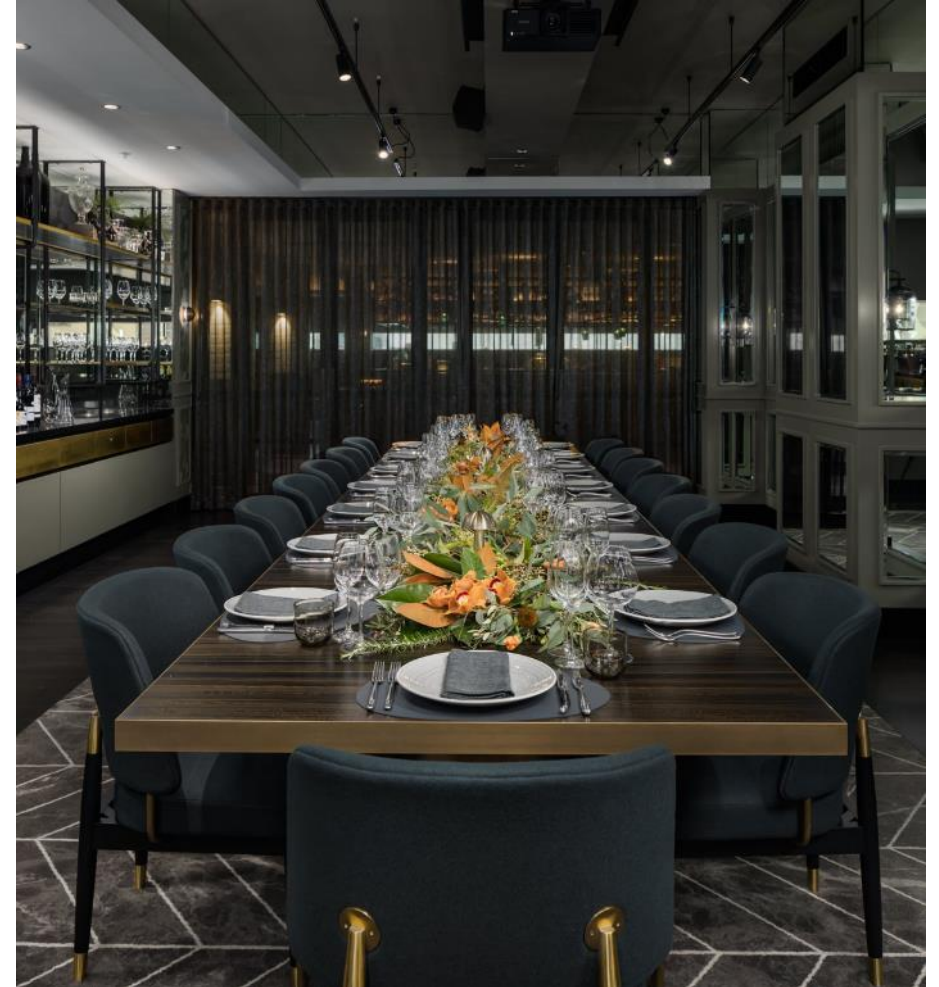
KING

Elegant, ambient, and discreetly high-tech, King is the perfect setting for boardroom lunches, strategy sessions, or client dinners that impress. With integrated AV and seamless connectivity, it's where business feels less like business and more like an experience worth remembering.

Features:

- HD laser projector with 100-inch drop-down screen
- Inbuilt sound system
- Touch panel control
- HDMI, DisplayPort + multi adaptor digital cord (located in central table)

Speak to our event specialists about set up options to bring your vision to life.



18

BOARDROOM

20

PRIVATE DINING



UNION

Equally at home in business or leisure, Union provides the perfect setting for your boardroom meeting, cocktail party or private dining.

Take advantage of our state of the art technology, or simply enjoy the artistic surrounds.

Features:

- Samsung 82-inch plasma TV
- Inbuilt sound system
- Touch panel control/2 x 48-inch still signage screens
- HDMI connections

Speak to our event specialists about set up options to bring your vision to life.

19

BOARDROOM

24

PRIVATE DINING

40

COCKTAIL

30

THEATRE

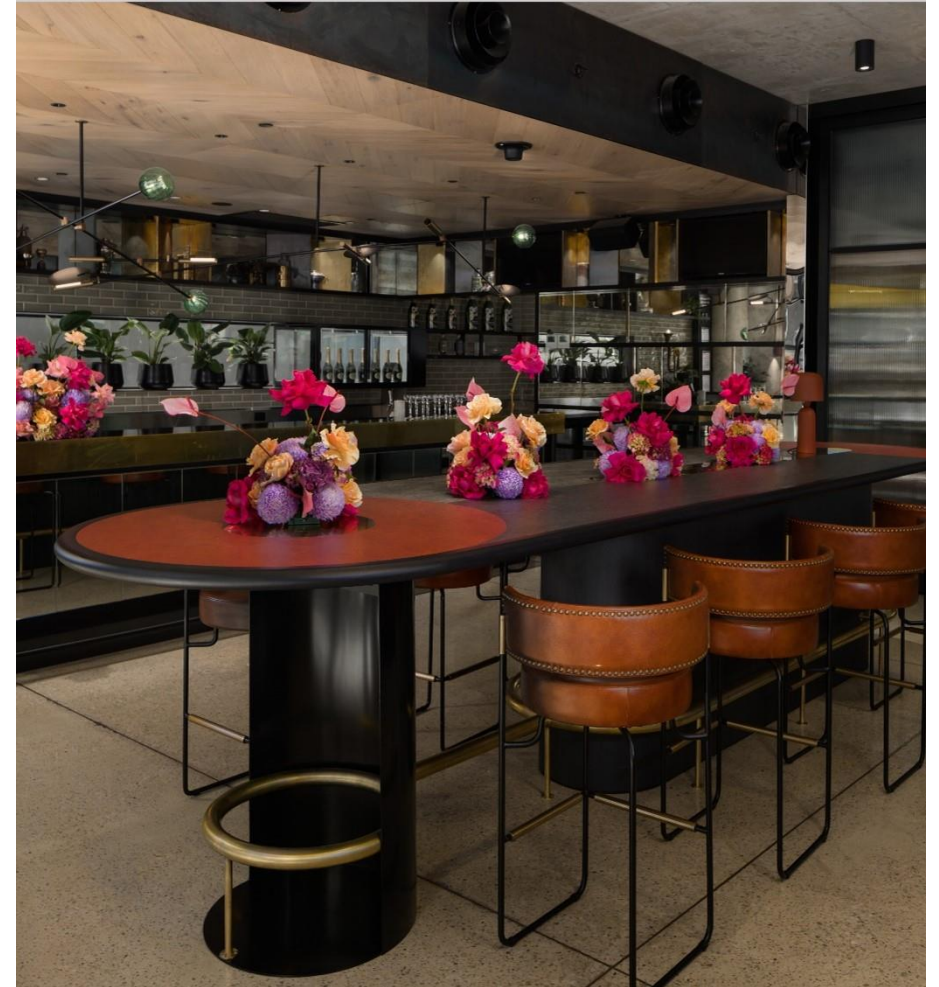
PREMIERE

Fresh, social, and fully equipped, Premiere is perfect for gatherings that mix business with pleasure. Host masterclasses, strategy sessions, or post-conference drinks with ease – with a private bar and central high table designed for collaboration and flow.

Features:

- Floor to ceiling windows
- Complimentary Wi-Fi
- Bespoke catering options
- Central high bar table with built-in power adapters

Speak to our event specialists about set up options to bring your vision to life.



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BOARDROOM

14

DINING

40

COCKTAIL

20

MASTERCLASS



Subject to change due to availability.
Please note a surcharge fee of 15% applies on all public holidays

BREAKFAST

CANAPÉ BREAKFAST

Includes Nespresso Coffee, T2 Tea & Orange Juice

Mini Croissant + Mushroom + Thyme + Provolone

Nut Granola Shots + Natural Yoghurt
+ Strawberries (V, GF)

QT Breakfast Slider + Smoked Bacon +
Omelette + Cheese + BBQ Sauce

Seasonal Fruit Jars + Berries +
Passionfruit Syrup (V, GF)

Smashed Avocado Crostini + Edamame +
Pecorino + Basil (V)

BREAKFAST, BUT BOUJEE UPGRADES

Arrival Mimosa

Arrival Champagne Caffeinated QTie, Endless
Barista Coffee

ALTERNATE DROP BREAKFAST

Includes Nespresso Coffee, T2 Tea & Orange Juice

Selection of Warm Mini French Pastries (V)

Your selection of 2 dishes served alternating

Yoghurt Bowl + Vanilla + Berries
+ Toasted Almonds (V, GF)

Smashed Avocado + Edamame + Cucumber +
Ricotta Salata+ Hazelnut Dukkha + Poached Eggs +
Sourdough (V)

Buttermilk Waffle + Whipped Ricotta +
Pickled Strawberries + Basil + Maple (V)

Omelette + Leg Ham + Grape Tomato +
Mozzarella + Toasted Sourdough

Eggs Benedict + Poached Eggs + Country Ham +
Braised Greens + English Muffin + Hollandaise

BOUJEE QT DAY DELEGATE PACKAGE

FULL DAY DELEGATE HALF DAY DELEGATE

Your choice of Plated Up, From The Deli or Nourished QTie, and we'll take care of the rest. Includes Nespresso Coffee, T2 Tea, whole fruit.

MORNING AND AFTERNOON TEA

Chef's Selection - Two Items Per Break

Nut Granola Shots + Natural Yoghurt + Strawberries (V, GF)

Warm Assorted Mini French Pastries (V)

Seasonal Fruit Jars + Berries + Passionfruit Syrup (V, GF)

Mini Croissant + Mushroom + Thyme + Provolone (V)

Pork + Fennel Sausage Roll + Tomato Relish

Smashed Avocado Crostini + Edamame + Pecorino + Basil (V)

UPGRADES

Sparkling QTie

Endless Still / Sparkling Water

Caffeinated QTie

Endless Barista Coffee



Subject to change due to availability.
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PLATED UP

PLATED LUNCH IN PASCALE
PACKAGE OPTION ONE

SERVED ALTERNATING

Includes Assorted Soft Drinks + Cold Pressed Juices

PLEASE SELECT TWO

Black Angus Striploin + Café De Paris Butter (GF)

Oven Roasted Chicken Breast + Potato Rosti + Mustard Crème

Risotto + Mushrooms + Thyme + Mascarpone + Parmesan (V, GF)

Pan Seared Barramundi + Chickpeas + Calabrese Gremolata + Lemon (GF)

Calamarata + Spiced Pork Ragu + Tomato + Cavolo Nero

SERVED WITH

Fries + Rosemary + Sea Salt (VE, GF)

House Salad + Shallots + Radish + Dill + Vinaigrette (VE, GF)



Subject to change due to availability.
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EXTRA- BOUJEE QT DAY DELEGATE PACKAGE

FEED ME UPGRADE
+\$46 PER PERSON

TO THE TABLE

Wood Fired Lemon + Rosemary Focaccia

Burrata + Marmellata Di Pomodori + Saba + Olive Oil (V, GF)

Tuna Tartare + Preserved Lemon + Chives + Fermented Chilli + Capers
+
Seeded Crackers

Spring Chopped Salad + Rosa Radicchio + Celeriac + Fennel + Radish +
Orange + Ricotta Salata (V, GF)

TO SHARE

Pan Seared Barramundi + Chickpeas + Calabrese Gremolata + Lemon
(GF)

O'Connor Sirloin 250g + Angus Grain Fed MB4 +
Gippsland VIC + Café De Paris (GF)

Eggplant Lasagne + Tomato Miso + Basil + Whipped Cannellini Beans
(V)

SIDES

House Salad + Shallots + Radish + Dill + Lemon Vinaigrette (VE, GF)

Shoestring Fries + Rosemary Salt (VE, GF)

STILL & SPARKLING WATER

TO FINISH

'Sfingi' Donuts + Green Raisins + Icing Sugar (V)

Barista Coffee & T2 Tea



Subject to change due to availability.
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FROM THE DELI

WORKING LUNCH PACKAGE OPTION TWO

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ASSORTED SANDWICHES FRESH FROM DELI QT

Served with Seasonal Salad + Fries +
Assorted Soft Drinks + Cold Pressed Juices

SALAD SANDWICH

Oak Lettuce + Cucumber + Carrot + Beetroot + Sprouts +
Avocado + Green Goddess + Rye Bread

QT CONTI

Mortadella + Ham + Sopresso + Cheese + Lettuce +
Onion + Roasted Peppers + Pickles + Crusty Roll

FRIED CHICKEN SANDO

Buttermilk Fried Chicken + Crisp Iceberg +
Dill Aioli + Pickles + Potato Roll



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**NOURISHED
QTIE**

**WORKING LUNCH
PACKAGE OPTION THREE**

**WORKING LUNCH
SERVED ALTERNATING**

Includes our QT Health Treats +
Assorted Soft Drinks + Cold Pressed Juices

PLEASE SELECT TWO

POKE BOWL

Seared Crispy Skin Salmon + Green Cabbage + Red
Onion + Avocado + Edamame + Jalapeno + Cucumber +
Pickled Radish + Sesame Dressing

CHICKEN CEASAR SALAD

Grilled Chicken + Baby Gem + Crispy Pancetta + Fried
Bread + Parmesan + Boiled Egg + Anchovy Dressing

BRAISED BEEF BOWL

Spiced Braised Beef Brisket + Cabbage + Carrot +
Spring Onions + Edamame + Crispy Shallots +
Chipotle Dressing (GF)

TURMERIC CHICKEN SALAD

Char-Grilled Chicken + Crispy Fried Cauliflower + Pasta +
Avocado + Toasted Walnuts + Baby Spinach + Lemon
Dressing



Available for groups of 20 delegates or more.
Subject to change due to availability.
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CANAPÉ MENU

30 MINUTE CANAPÉ PACKAGE

Your Selection of 2 Small Canapés Per Person

2 HOUR CANAPÉ PACKAGE

Your Selection of 5 Small Canapés
+ 1 Large Canapé Per Person

3 HOUR CANAPÉ PACKAGE

Your Selection of 6 Small Canapés
+ 2 Large Canapés Per Person

4 HOUR CANAPÉ PACKAGE

Your Selection of 8 Small Canapés
+ 2 Large Canapés Per Person

5 HOUR CANAPÉ PACKAGE

Your Selection of 10 Small Canapés
+ 3 Large Canapés Per Person

ADDITIONAL ITEMS

- Extra Small Canapé
- Extra Large Canapé
- Sweet Canapé

SMALL

- Fresh Shucked Oysters + Chilli-Citrus Dressing (GF, DF)
- Corn Fritter + Avocado + Jalapeno + Lime Salsa (V, GF)
- Potato Hash + Eggplant Crème + Crispy Leek (V, DF)
- Raw Tuna + Harissa + Avocado + Lime + Chives + Seeded Cracker (DF)
- Crostini + Air Dried Pork + Fermented Garlic (DF)
- Raw Beef + Fried Focaccia + Pecorino + Lemon + Bottarga
- Hara Bhara + Beetroot Relish + Tabbouleh (VE, GF)
- Spicy Salami + Mozzarella + Honey + Tomato Pizza
- Roasted Pumpkin + Leek + Aged Fetta Tartlets (V)
- Sundried Tomato + Pesto + Fetta Arancini + Herb Aioli (V)
- Spiced Lamb Kofta + Beetroot Yoghurt (GF)
- Corn + Gruyere Croquette + Red Pepper Pesto + Parmesan (V)
- Greek Lamb + Fetta + Lemon + Crispy Potato Rosti (GF)
- Beef + Mushroom Pie + Tomato Chutney
- Crisp Potato Hash + Whipped Mascarpone + Lemon – *Add Salmon Caviar, Additional \$4*

LARGE

- Mini Fried Chicken Burger + Horseradish-Celeriac Slaw + BBQ Sauce
- Pure Pork + Truffle Sausage Roll + Tomato Kasundi
- Mini QT Burger + Cheese + Burger Sauce + Pickle + Sesame Bun
- Steamed Prawn + Horseradish-Cognac Marie Rose + Iceberg + Brioche Roll – *Additional \$3*

SWEET

- St. Honoré + Puff Pastry + Vanilla Crème + Choux + Mascarpone
- Brioche + Orange Pastry Crème + Crystallised Sugar
- Seasonal Berry Tartlets + Crème Pat + Vanilla

A LA CARTE MENU

2 COURSE \$99
3 COURSE \$119

ON THE TABLE

Warm Bread + Del Boccia Butter (V)

ENTRÉE

Burrata + Marmellata Di Pomodori + Saba + Olive Oil (V, GF)

Raw Yellowfin Tuna + Lemon + Chives + Harissa + Capers + Labneh + Seeded Cracker

Chopped Salad + Rosa Radicchio + Fennel + Grapes + Radish + Orange + Ricotta Salata (V, GF)

MAIN

Pan Seared Barramundi + Romesco + Italian Peppers + Oregano + Lemon (GF)

O'Connor Sirloin 250g + Angus Grain Fed MB4 + Gippsland VIC + Café De Paris (GF)

Eggplant Lasagne + Tomato Miso + Basil + Whipped Cannellini Beans + Crispy Chilli (V)

SIDES TO SHARE

House Salad + Shallots + Herbs + Lemon Vinaigrette (VE, GF)

Shoestring Fries + Rosemary Salt (VE, GF)

DESSERT

Tiramisu 'Pick Me Up' + Espresso + Mascarpone + Lots of Alcohol – *Served Tableside* (V)

Pascale Basque Cheesecake + New Season Cherries (V)
'Sfingi' Donuts + Green Raisins + Icing Sugar (V)

UPGRADES

30 Minute Pre-Dinner Canapés + \$16pp

1 Hour Pre-Dinner Canapés + \$31pp



Available for groups up to 20 guests.
Subject to change due to availability.
Please note a surcharge fee of 15% applies on all public holidays

ALTERNATE DINING

2 COURSE
3 COURSE

Please Select Two Dishes Per Course

ON THE TABLE

Warm Bread + Del Boccia Butter (V)

ENTRÉE

Burrata + Marmellata Di Pomodori + Saba + Olive Oil (V, GF)

Raw Yellowfin Tuna + Lemon + Chives + Harissa + Capers + Labneh + Seeded Cracker

Chopped Salad + Rosa Radicchio + Fennel + Grapes + Radish + Orange + Ricotta Salata (V, GF)

MAIN

Pan Seared Barramundi + Romesco + Italian Peppers + Oregano + Lemon (GF)

O'Connor Sirloin 250g + Angus Grain Fed MB4 + Gippsland VIC + Café De Paris (GF)

Eggplant Lasagne + Tomato Miso + Basil + Whipped Cannellini Beans + Crispy Chilli (V)

Spiced Pork Sausage Ragu + Tomato + Cavolo Nero + Calamarata

SIDES TO SHARE

House Salad + Shallots + Herbs + Lemon Vinaigrette (VE, GF)

Shoestring Fries + Rosemary Salt (VE, GF)

DESSERT

Tiramisu 'Pick Me Up' + Espresso + Mascarpone + Lots of Alcohol – *Served Tableside* (V)

Pascale Basque Cheesecake + New Season Cherries (V)

'Sfingi' Donuts + Green Raisins + Icing Sugar (V)

UPGRADES

30 Minute Pre-Dinner Canapés

1 Hour Pre-Dinner Canapés



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FEASTING MENU

2 COURSE
3 COURSE

■

UPGRADES

- 30 Minute Pre-Dinner Canapés
- 1 Hour Pre-Dinner Canapés

TO START

Wood Fired Lemon + Rosemary Focaccia

ENTRÉE

Burrata + Marmellata Di Pomodori + Saba + Olive Oil (V, GF)

Raw Yellowfin Tuna + Lemon + Chives + Harissa + Capers + Labneh + Seeded Cracker

Chopped Salad + Rosa Radicchio + Fennel + Grapes + Radish + Orange + Ricotta Salata (V, GF)

MAIN

Pan Seared Barramundi + Romesco + Italian Peppers + Oregano + Lemon (GF)

O'Connor Sirloin 250g + Angus Grain Fed MB4 + Gippsland VIC + Café De Paris (GF)

Eggplant Lasagne + Tomato Miso + Basil + Whipped Cannellini Beans + Crispy Chilli (V)

Spiced Pork Sausage Ragù + Tomato + Cavolo Nero + Calamarata

SIDES

House Salad + Shallots + Herbs + Lemon Vinaigrette (VE, GF)

Shoestring Fries + Rosemary Salt (VE, GF)

DESSERT

Tiramisu 'Pick Me Up' + Espresso + Mascarpone + Lots of Alcohol – Served *Tableside* (V)

'Sfingi' Donuts + Green Raisins + Icing Sugar (V)



**PARTY
STARTING
PACKAGES**
BEVERAGE PACKAGES

THE QTIE SIP

SPARKLING

NV Version Two Brut Cuvee Sparkling, SA

WHITE

Version Two Pinot Grigio, SA
Reschke R Series Chardonnay, Limestone Coast, SA

RED

Reschke R Series Pinot Noir, Limestone Coast, SA
Version Two Shiraz, SA

BOTTLED BEER

James Boag's 'Premium Light'
Asahi 'Super Dry'
Peroni 'Red'

NON-ALCOHOLIC

Assorted Soft Drink and Juice (Exc. Bottled Water)

THE EXTRA QTIE SIP

SPARKLING

NV Dal Zotto 'Pucino' Prosecco, King Valley, VIC

WHITE

Nick Spenco Hilltops Pinot Gris, Gundagai, NSW
West Cape Howe Cape to Cape Chardonnay, Mount Barker, SA

ROSÉ

Little Vespa Sangiovese Rosato, King Valley, VIC

RED

Rob Dolan Trellis & Vine Pinot Noir, Yarra Valley, VIC
Sister's Run Old Testament Cabernet Sauvignon, Coonawarra, SA

BOTTLED BEER

James Boag's 'Premium Light'
Asahi 'Super Dry'
Peroni 'Red'

NON-ALCOHOLIC

Assorted Soft Drink and Juice
StrangeLove Still & Sparkling Mineral Water

THE LOCAL QTIE SIP

SPARKLING

Rob Dolan Black Label Blanc De Blanc, Yarra Valley, VIC

WHITE

Foxeys Hangout Pinot Gris, Mornington Peninsula, VIC
Clyde Park Locale Chardonnay, Geelong, VIC

ROSÉ

Medhurst Estate Rose, Yarra Valley, VIC

RED

Rob Dolan Black Label Pinot Noir, Yarra Valley, VIC
Stud Farm Road Shiraz, Heathcote, VIC

BOTTLED BEER

Furphy Refreshing Ale
Little Creatures Pale Ale
Wolf of the Willows x QT Melbourne 'Batch 133' Lager

NON-ALCOHOLIC

Assorted Soft Drink and Juice
StrangeLove Still & Sparkling Mineral Water

THE MOST EXTRA QTIE SIP

CHAMPAGNE

NV Perrier-Jouet Grand Brut, Epernay, FR

WHITE

Elgee Park Riesling, Mornington Peninsula, VIC
Leeuwin Estate Prelude Vineyards Chardonnay, Margaret River, WA

ROSÉ

Maison Saint AIX Rosé, Provence, FR

RED

Riversdale Estate Pinot Noir, Coal River, TAS
Henschke Henry's Seven Shiraz Blend, Barossa, SA

BOTTLED BEER

James Boag's 'Premium Light'
Corona
Asahi 'Super Dry'
Wolf of the Willows x QT Melbourne 'Batch 133' Lager

NON-ALCOHOLIC

Assorted Soft Drink and Juice
StrangeLove Still & Sparkling Mineral Water

Subject to change due to availability.
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The following spirits are available in conjunction with any alcoholic beverage package.

BASIC SPIRITS UPGRADE

- Aperol, *Italy*
- Bulldog London Dry Gin, *England*
- Ketel One, *Netherlands*
- Flor de Caña 4 Year Old Rum, *Nicaragua*
- Olmecca Altos Plata Tequila, *Mexico*
- Maker's Mark, *Kentucky, USA*
- Johnnie Walker 'Black Label' Scotch, *Kilmarnock, Scotland*

PREMIUM SPIRITS UPGRADE

- Aperol, *Italy*
- Campari, *Italy*
- Tanqueray Gin No10, *England*
- Grey Goose Vodka, *France*
- Ron Zacapa '23yr,' *Guatemala*
- Don Julio Blanco Tequila, *Mexico*
- Woodford Reserve Bourbon, *USA*
- Lagavulin 16 Year Old Scotch Whisky, *Scotland*
- Amaro Montenegro, *Italy*

LOW & NO QTIE SIP

NON 0% WINE ALTERNATIVE

- NON 1 – Salted Raspberry & Chamomile
- NON 3 – Toasted Cinnamon & Yuzu
- NON 7 – Stewed Apple & Coffee

LYRE'S COCKTAILS

- Lyre's Tommy's Margarita
- Lyre's Negroni
- Lyre's Espresso Martini

HEAPS NORMAL BREWERY*

- Quiet XPA

ZERO ALCOHOL BEER

- Heineken 'Zero'

SOFT DRINKS

- Cold Press Juice
- StrangeLove Still & Sparkling Mineral Water.
- The Classics - Coca Cola, Sprite
- StrangeLove Premium Mixers & Lo-Cal Soda's

*Less than 1% ABV



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BEVERAGES ON CONSUMPTION

Wine by the bottle \$80 and under

SPARKLING

NV Dal Zotto 'Pucino' Prosecco, *King Valley, VIC*

WHITE

Little Vespa Pinot Grigio, *King Valley, VIC*

Villa Maria Taylors Pass Sauvignon Blanc, *Marlborough, NZ*

ROSÉ

Brokenwood Rosato Sangiovese, Nebbiolo, *Hunter Valley, NSW*

RED

Rob Dolan Trellis and Vine Pinot Noir, *Yarra Valley, VIC*

Beronia Tempranillo, *Rioja, SP*

Torbreck Woodcutter's Shiraz, *Barossa Valley, SA*

MOSCATO

Moscato d'Asti Borgo Maragliano La Caliera, *Asti, IT*

Wine by the bottle over \$80

SPARKLING

NV Salatin Superiore Prosecco DOOG, *Veneto, IT*

Mumm Marlborough Brut Prestige, *Marlborough, NZ*

NV Arras Brut Elite Rosé, *Pipers River, TAS*

NV Franciacorta Castello Bonomi Cuvee 22 Brut, *Lombardy, IT*

CHAMPAGNE

NV Perrier Jouët, *Champagne, FR*

NV G.H. Mumm Grand Cordon Rosé, *Reims, FR*

WHITE

Handpicked Trial Batch Vermentino, *Heathcote, VIC*

Rieslingfreak No2 Riesling, *Clare Valley, SA*

Laventine Hill Chardonnay, *Yarra Valley, VIC*

Vasse Felix 'Filius' Chardonnay, *Margaret River, WA*

Domaine William Fèvre Chablis, *Burgundy, FR*

ROSÉ

Il Palazzo La Curia IGT Rosato, *Tuscany, IT*

Oakdene Rose - *Bellarine Peninsula, VIC*

Laventine Hill Levant Rose, *Yarra Valley, VIC*

Château La Gordonne Rose, *Provence, FR*

Baillieu Rose, *Mornington Peninsula, VIC*

RED

Oakdene Red Field Blend Shiraz Merlot, *Bellarine Peninsula, VIC*

Il Palazzo Chianti DOCG, *Tuscany, IT*

Handpicked Trial Batch Nebbiolo, *Pyrenees, VIC*

Medhurst Yarra Valley Pinot Noir, *Yarra Valley, VIC*

Voyager Estate The Modern Cabernet Sauvignon, *Margaret River, WA*

BOTTLED BEER

James Boag's 'Premium Light'

Little Creatures 'Pale Ale'

Wolf of the Willows x QT Melbourne. 'Batch 133' Lager

Peroni 'Red'

Corona

Asahi

Heinelken 'Zero'

Heaps Normal XPA - 0%

BEVERAGES ON CONSUMPTION

(CONTINUED)

COCKTAILS

Curated Cocktails Available Pre, Post or During

QT G&T

Patient Wolf Melbourne Dry Gin, Strangelove No 8 Tonic, Grapefruit, Mint

NEGRONI

Bulldog Gin, Campari, Sweet Vermouth

ESPRESSO MARTINI

Archie Rose Vodka, Tia Maria, Cold Brewed Coffee

AMARETTO SOUR

Amaretto Disaronno, Lemon Juice, Simple Syrup, Wonderfoam

LIMONCELLO SPRITZ

Bass & Flinders Limoncello, Prosecco, Soda, Lemon

BLUEBERRY SPRITZ

Voir Blueberry Vodka, Blue Curacao, Lime Juice, Tonic Water, Blueberries, Mint

APEROL SPRITZ

Aperol, Prosecco, Soda, Orange

SPIRITS

VODKA

Skyy, *USA*

Ketel One, *Netherlands*

Santuro Haku, *Japan*

Absolut Elyx, *Sweden*

Grey Goose, *France*

Beyond Distilling, *Busselton WA*

GIN

Bulldog, *England*

Four Pillars 'Rare Dry', *Yarra Valley, VIC*

Roku, *Japan*

Tanqueray 'No. 10', *London, UK*

Hendrick's, *Scotland, UK*

Four Pillars 'Bloody Shiraz', *Yarra Valley, VIC*

TEQUILA

Olmecca Altos Plata, *Mexico*

Olmecca Altos Reposado, *Mexico*

Patron Reposado, *Mexico*

Don Julio Blanco, *Mexico*

Casamigos Mezcal, *Mexico*

WHISKY

Starward 'Two Fold', *Port Melbourne, VIC*

Johnnie Walker 'Black Label', *Kilmarnock, Scotland*

Glenfiddich 12 Year old, *Scotland*

Nikka 'From the Barrel', *Hokkaido, Japan*

Lagavulin '16 Year', *Islay, Scotland*

Johnnie Walker 'Blue Label', *Kilmarnock, Scotland*

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**BEVERAGES ON
CONSUMPTION**
(CONTINUED)

SPIRITS

RUM

- Flor de Caña 4 Year Old Rum, *Nicaragua*
- Captain Morgan Spiced Gold, *Jamaica*
- Malibu, *Barbados*
- Appleton Estate 'Reserve', *Jamaica*
- Ron Zacapa '23YO', *Guatemala*
- Ron Zacapa 'XO', *Guatemala*

BOURBON AND RYE

- Maker's Mark, *Kentucky, USA*
- Gospel Solera Rye, *Brunswick VIC*
- Basil Hayden's, *Kentucky, USA*
- Woodford Reserve, *Kentucky, USA*
- Wild Turkey, *Kentucky, USA*

COGNAC, ARMAGNAC AND CALVADOS

- Hennessy V.S., *Cognac, France*
- Delord V.S.O.P, *Armagnac, France*
- Martell X.O., *Cognac, France*
- Martell 'Cordon Bleu', *Cognac, France*
- Hennessey X.O., *Cognac, France*

DIGESTIF

- Amaro Montenegro
- Amaro Averna
- Frangelico
- Baileys
- Amaretto

For a wider selection of cocktails or spirits, please ask your Event Coordinator.

Subject to change due to availability.
Please note a surcharge fee of 15% applies on all public holidays



Q THE BELLS & WHISTLES

Say no to boring, shout YES to extraordinary. These upgrades aren't for the faint of heart or imagination.

If you can dream it, QT can deliver it.

ESPRESSO CART

Treat your delegates to a delicious pick me up with a fresh cup of Othersky Beans coffee.

\$20pp, 30 pax minimum

CHAMPAGNE WALL

The only way to make an entrance. Our Champagne Wall is the perfect interactive photo wall.

LIVE FOOD STATIONS

Add some edible theatre to your event, with a live food station. Oyster bar? Dessert station? The choice is yours.

CUSTOM COCKTAILS

Let us take care of the thank yous with a custom cocktail take home gift for your guests.

GET GLAM

Your event is ready to go, but what about you? Our hair and makeup team can come straight to you so you can get ready in your room.

WELLNESS

Make some time for some R&Ahhh. Upgrade your event with a session of pilates, yoga, or Zumba.

STAY

When the event ends but the evening just begins. Enjoy the comfort of sleeping off the hangover on site.

SOMETHING MORE?

From live dancers to a custom perfume station. We've got the contacts to make your dreams a reality. Speak to the team for our recommended supplier list.





STAY A WHILE

Oh so boldly Melbourne, you'll be waking up and smelling the batch-brew coffee amidst design that toes the industrial divide.

Our Melbourne hotel rooms are alive with edgy essence and punchy chic. Lofty ceilings with all corners considered, there's comfort in the creativity.

Pull back the curtains for that laneway buzz; this is accommodation in Melbourne that weaves you into the fabric of the city.



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