

OT

BUSINESS UNUSUAL



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MELBOURNE



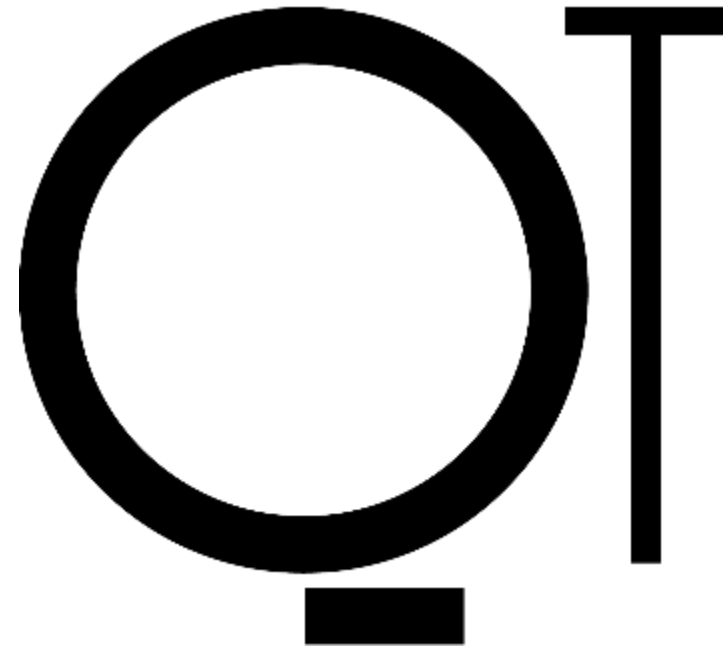
Master the meeting, flirt with formality. QT will circle your attention back to the extraordinary.

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 historic 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

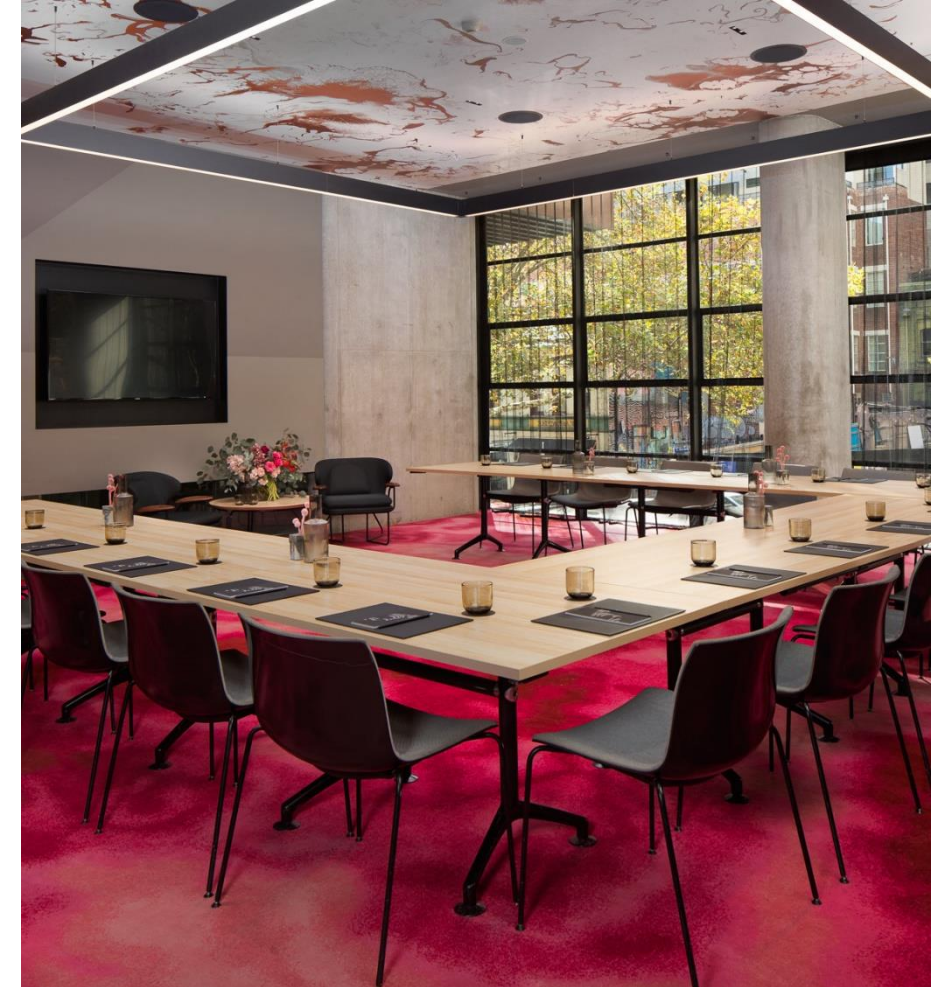
The best of modern technology meets clean design in this carefully curated power pad.

Whether wining and dining, brainstorming, or working through the yearly budget, the Paramount Room is the perfect space for you and your delegates to get it done.

Features:

- Floor to ceiling windows with black-out blinds
- 65-inch screen TV's and surround sound
- Self-moderating air conditioning
- Air-media for wireless presentation
- Complimentary Wi-Fi
- Bespoke catering options

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



17	20	24	35	40	36	50	60
BOARDROOM	U-SHAPE	CLASSROOM	CABARET	CLOSED CABARET	LONG TABLES	THEATRE	COCKTAIL



BARCLAY

Awash in natural light and with total connectivity, this sophisticated space is the perfect launch pad for corporate meetings and conferences.

Features:

- Floor to ceiling windows with black-out blinds
- 65-inch screen TV's and surround sound
- Self-moderating air conditioning
- Air-media for wireless presentation
- Complimentary Wi-Fi
- Bespoke catering options

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BOARDROOM U-SHAPE CLASSROOM CABARET CLOSED CABARET LONG TABLES THEATRE COCKTAIL

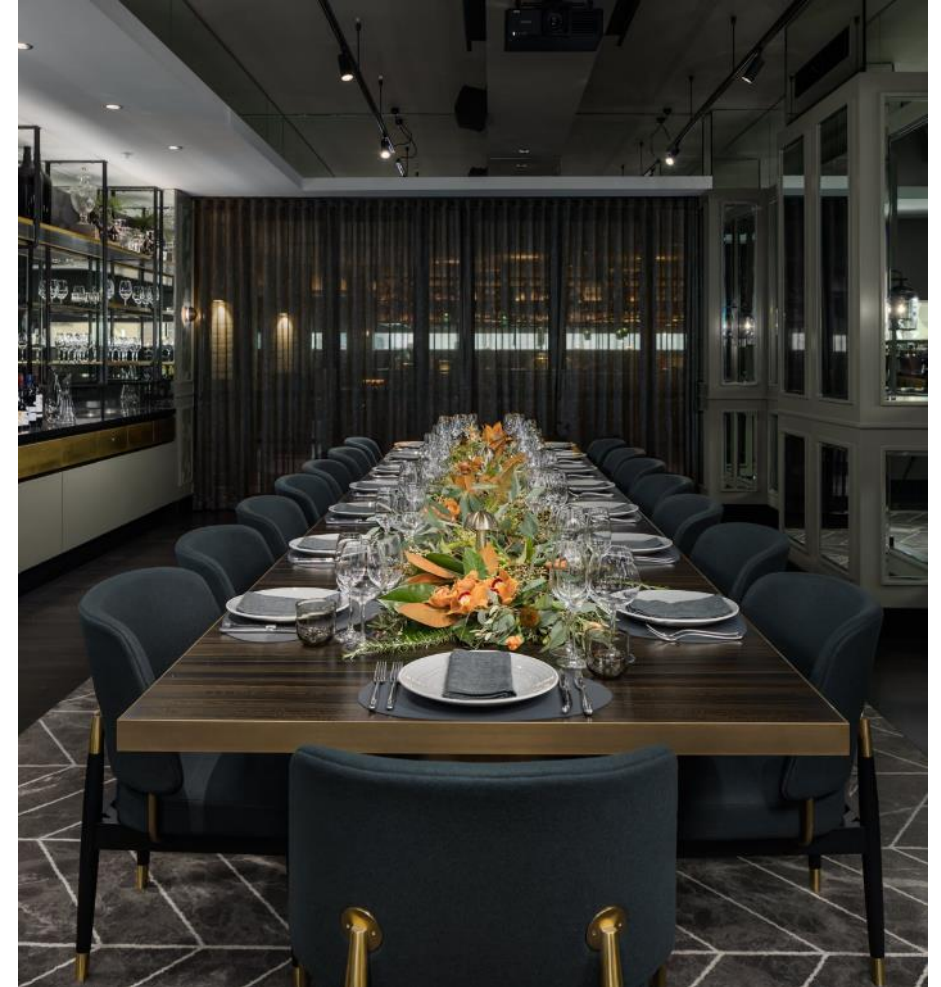
KING

Elegant and ambient with hidden cutting-edge technology, King is perfect for that big presentation over lunch or ignoring business altogether.

Features:

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

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





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.

17

24

40

30

BOARDROOM PRIVATE DINING COCKTAIL THEATRE

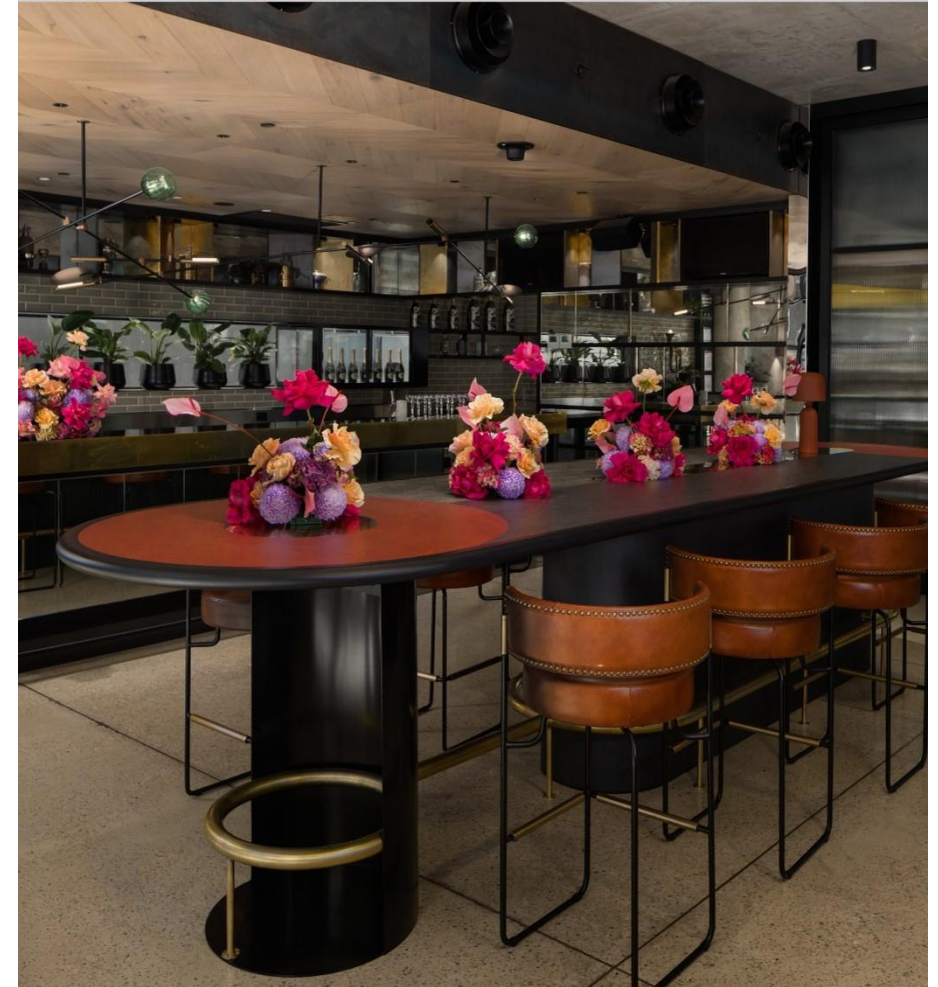
PREMIERE

Lobby-side flow, natural glow. Gather round a high-topped communal table, and serve up refreshments directly from the built-in bar and private kitchen. Masterclasses, mingling or meeting, the scene is set for productions of all kinds.

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.



12

BOARDROOM

14

DINING

40

COCKTAIL

20

MASTERCLASS



Products 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 and Orange Juice

Mini Croissant + Mushroom + Thyme + Provolone

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

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

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

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

Waffle + Apple Compote + Custard + Blueberries
+ Maple (V)

BREAKFAST, BUT BOUJEE

ARRIVAL MIMOSA

ARRIVAL CHAMPAGNE

CAFFEINATED QTie, ENDLESS BARISTA
COFFEE

ALTERNATE DROP BREAKFAST

Includes Nespresso Coffee, T2 Tea and Orange Juice

Selection of Warm Mini French Pastries (V)

Your selection of 2 dishes served alternating

Nut Granola + Natural Yoghurt + Strawberries (VE,
GF, DF)

Coconut Panna Cotta + Spiced Caramelised
Pineapple + Vanilla + Dried Pineapple (VE, GF, DF)

QT Breakfast Muffin + Pork Sausage + Fried Egg +
Potato Hash + Cheese + Brown Sauce

Smashed Avocado + Edamame + Pecorino + Basil +
Poached Eggs + Sourdough (V)

Blueberry Pancake + Apple Compote + Custard +
Coconut + Almond Crumble + Maple (V)

Free Range Omelette + Spanner Crab + Goats Curd
+ Zucchini + Lemon (DF)

Farmhouse Breakfast + Fried Eggs + Bacon +
Sausage + Tomato + Hash + Mushroom +
Asparagus

BOUJEE QT DAY DELEGATE PACKAGE

FULL DAY DELEGATE HALF DAY DELEGATE

Your choice of Plated Up or Nourished QTie packages and we'll take care of the rest. Includes Nespresso coffee, T2 tea, whole fruit, QT surprise and delights.

MORNING AND AFTERNOON TEA

Chef's Selection - Two Items Per Break

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

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)

Fried Mortadella Sando + Provolone Cheese + Bulldog Sauce

UPGRADES

SPARKLING QTie
ENDLESS STILL / SPARKLING WATER

CAFFEINATED QTie,
ENDLESS BARISTA COFFEE



Products subject to change due to availability.
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PLATED UP

PLATED LUNCH PACKAGE OPTION ONE

PLATED LUNCH SERVED ALTERNATING

Please Select Two

Black Angus Striploin + Café De Paris Butter (GF)

Oven Roasted Chicken Breast + + Potato Rosti + Mustard Crème

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

Pan Seared Pink Snapper + Salsa Rossa + Garlic + Lemon (GF)

Wood Roasted Lamb Rump + Romesco + Lemon (GF)

Served With

Fires + Rosemary + Sea Salt (VE, GF)

Lettuce Salad + Shallots + Chives + Dill + Vinaigrette (VE, GF)

Green Beans + Mortadella XO (GF)



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NOURISHED QTIE

WORKING LUNCH PACKAGE OPTION TWO

Nourished QTie packages include cold pressed juices, QT health treat, Nespresso coffee, T2 tea, whole fruit, and QT surprise and delights.

WORKING LUNCH SERVED ALTERNATING

Please Select Two

SALMON BOWL

Raw Salmon + Brown Rice + Edamame Beans + Red Onions + Kale + Radish + Avocado + Crispy Shallots + Sesame Dressing (GF, DF)

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)

CYPRIT GRAIN SALAD

Freekeh + Lentils + Pumpkin Seeds + Almonds + Pine Nuts + Capers + Currants + Red Onion + Coriander + Natural Yoghurt + Pomegranate (V, GF)



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EXTRA - BOUJEE QT DAY DELEGATE PACKAGE

FEED ME

MINIMUM 10 PEOPLE

SOMMELIER SELECTION WINE TO MATCH

Or keeping it strictly business?
We still have you covered

STARTERS

Wood Fired Lemon + Rosemary Focaccia (V)

Insalata Di Pesce + Pickled Plum + Capers + Shallots + Chives +
Salmon Roe (GF, DF)

Abrolhos Octopus + Orange + Fennel + Potato + Macadamia + EVOO
(GF, DF)

Oven Roasted Beets + Cashew Crème + Pear +
Plums + Beetroot Dressing (V, GF)

MAINS

Calamarata + Alla Vodka + Buffalo Mozzarella + Crispy Chilli (V)

Pan Seared Pink Snapper + Salsa Rossa + Garlic + Lemon (GF)

Rigatoncini + 12 Hour Braised Lamb Ragu + Green Peas + Tomato +
Chili Oil

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

SIDES

Lettuce Salad + Shallots + Chives + Dill + Lemon Vinaigrette (VE, GF)

Green Beans + Mortadella XO (VE, GF)

Fries + Rosemary Salt (VE, GF)

STILL & SPARKLING WATER

TO FINISH

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

Barista Coffee & T2 Tea



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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
Extra Sweet Canapé

SMALL

Sundried Tomato + Pesto + Feta Arancini + Herb Aioli (V)
Pumpkin + Feta + Pine Nut Tartlet + Rocket Pesto (V)
Raw Beef + Fried Focaccia + Pecorino + Lemon
Smoked Cod + Herb Croquette + Lemon Aioli
Crumpet + Salmon-Dill Mascarpone + Lemon + Fennel Pollen
Eggplant Polpette + Caramelised Eggplant + Coriander Yoghurt (V)
Prawn Saltimbocca + Prosciutto + Sage + Lemon + Butter
Tuna + Harissa + Lemon + Chives + Seeded Cracker
Caramelised Onion + Potato Tartlet + Herb Aioli (V)
Lebanese Lamb Fatayer + Saffron + Tomato Labneh
Falafel + Beetroot Hummus + Citrus + Coriander (VE, GF)
Beef Burgundy Pie + Tomato Relish
Corn + Gruyere Croquette + Red Pepper Pesto + Parmesan (V)

LARGE

Pork + Fennel + Truffle Sausage Rolls + Tomato Kasundi
Fried Mac + Cheese + Truffle Aioli (V)
Fried Mortadella Sando + Provolone Cheese + BBQ Sauce
Cheeseburger + Beef Pattie + Cheese + Pickle + QT Burger Sauce
Crispy Filo Pastry + Spicy Lamb + Fennel Seeds + Labneh

BOUJEE EXTRAS

Something more? Swap out a Large Canapé for something a little more boujee

Wood Grilled Lamb 'Tomahawk' + Salsa Erbe + Lemon (GF, DF) – \$3 each

QT Prawn Roll + Cognac + Horseradish Sauce + Iceberg + Brioche Roll – \$5 each

SWEET

Mandarin + Polenta Cake + Almonds (V)
Passionfruit + White Chocolate Tartlets (V)
Coffee + Hazelnut + Honeycomb Torte (VE)
Assorted Chocolate Truffles (V, GF)

SET MENU

2 COURSE
3 COURSE

ON THE TABLE

Warm Bread + Pepe Saya Butter (V)

ENTRÉE

Stracciatella + Orange + Mandarin + Lemon + Fennel
Pollen + Olive Oil (V, GF)

Raw Beef Battuta + Chives + Bottarga + Crunchy
Pasta Fritti

Oven Roasted Beets + Cashew Crème + Pear + Plums
+ Beetroot Dressing (GF, DF)

MAIN

Pan Seared Pink Snapper + Salsa Rossa + Garlic +
Lemon (GF)

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

Calamarata + Alla Vodka + Buffalo Mozzarella +
Crispy Chilli (V)

SIDES TO SHARE

Lettuce Salad + Shallots + Chives + Dill + Lemon
Vinaigrette (VE, GF)

Shoestring Fries + Rosemary Salt (VE, GF)

DESSERT

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

New York Baked Cheesecake + Vanilla Strawberries (V)

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

UPGRADES

30 MINUTE PRE-DINNER CANAPES

1 HOUR PRE-DINNER CANAPES



Available for group up to 20 guests.
Products subject to change due to availability.
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ALTERNATE DINING

2 COURSE
3 COURSE

ON THE TABLE

Warm Bread + Pepe Saya Butter (V)

ENTRÉE

Stracciatella + Orange + Mandarin + Lemon + Fennel
Pollen + Olive Oil (V, GF)

Raw Beef Battuta + Chives + Bottarga + Crunchy
Pasta Fritti

Oven Roasted Beets + Cashew Crème + Pear + Plums
+ Beetroot Dressing (V, GF)

Insalata Di Pesce + Pickled Plum + Capers + Shallots
+ Chives + Salmon Roe (GF, DF)

MAIN

Pan Seared Pink Snapper + Salsa Rossa + Garlic +
Lemon (GF)

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

Calamarata + Alla Vodka + Buffalo Mozzarella +
Crispy Chilli (V)

Berkshire Pork Cotoletta + Parmesan + Capers + Soft
Herbs + Lemon

Rigatoncini + 12 Hour Braised Lamb Ragu + Green
Peas + Tomato

SIDES TO SHARE

Lettuce Salad + Shallots + Chives + Dill + Lemon
Vinaigrette (VE, GF)

Shoestring Fries + Rosemary Salt (VE, GF)

DESSERT

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

New York Baked Cheesecake + Vanilla Strawberries (V)

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

UPGRADES

30 MINUTE PRE-DINNER CANAPES

1 HOUR PRE-DINNER CANAPES



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SHARING MENU

2 COURSE

3 COURSE

UPGRADES

30 MINUTE PRE-DINNER CANAPES

1 HOUR PRE-DINNER CANAPES

TO START

Warm Bread + Pepe Saya Butter (V)

ENTRÉE

Insalata Di Pesce + Pickled Plum + Capers + Shallots + Chives +
Salmon Roe (GF, DF)

Abrolhos Octopus + Orange + Fennel + Potato + Macadamia +
EVOO (GF, DF)

Oven Roasted Beets + Cashew Crème + Pear + Plums + Beetroot
Dressing (V, GF)

MAIN

Calamarata + Alla Vodka + Buffalo Mozzarella + Crispy Chilli (V)

Pan Seared Pink Snapper + Salsa Rossa + Garlic + Lemon (GF)

Rigatoncini + 12 Hour Braised Lamb Ragu + Green Peas + Tomato

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

SIDES

Lettuce Salad + Shallots + Chives + Dill + Lemon Vinaigrette (VE, GF)

Green Beans + Mortadella XO

Shoestring Fries + Rosemary Salt (VE, GF)

DESSERT

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

New York Baked Cheesecake + Vanilla Strawberries (V)

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



PARTY STARTING PACKAGES

BEVERAGE PACKAGES

THE QTIE SIP

SPARKLING

Zilzie Sparkling Brut, VIC

WHITE

Zilzie Chardonnay, VIC

Zilzie Sauvignon Blanc, VIC

RED

Zilzie Pinot Noir, VIC

Zilzie Shiraz, VIC

Zilzie Wines from Murray River,
North West Victoria

BOTTLED BEER

James Boag's 'Premium Light'

Asahi 'Super Dry'

Peroni 'Nastro Azzuro'

NON-ALCOHOLIC

Assorted Soft Drink and Juice
(Exc. Bottled Water)

THE EXTRA QTIE SIP

SPARKLING

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

WHITE

Casa Lunardi Pinot Grigio, Delle
Venezie, ITA

Ross Hill 'Maya' Chardonnay,
Orange, NSW

ROSÉ

Turkey Flat Rosé, Barossa Valley,
SA

RED

Woodstock 'Deep Sands' Shiraz,
McLaren Vale, SA

Castello di Corbara Campo della
Fiera Sangiovese, Umbria, IT

BOTTLED BEER

James Boag's 'Premium Light'

Peroni 'Nastro Azzuro'

Little Creatures Pale Ale

NON-ALCOHOLIC

Assorted Soft Drink and Juice
CAPI Still & Sparkling Mineral
Water

THE MOST EXTRA QTIE SIP

CHAMPAGNE

NV G.H Mumm 'Grand Cordon'
Brut, Reims, FR

WHITE

Yealands Single Vineyard

Sauvignon Blanc, Marlborough, NZ

Voyager Estate Coastal

Chardonnay, Margaret River, WA

ROSÉ

Domaine Royal de Jarras 'Pink
Flamingo' Rosé, Languedoc, FR

RED

Luna Estate Pinot Noir,
Martinborough, NZ

Aquilani Sangiovese, Tuscany, IT

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

BOTTLED BEER

James Boag's 'Premium Light'

Peroni 'Nastro Azzuro'

Little Creatures Pale Ale

NON-ALCOHOLIC

Assorted Soft Drink and Juice
CAPI Still & Sparkling Mineral
Water

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

BASIC SPIRITS UPGRADE

Aperol, Italy
Skeyy Vodka, USA
Bulldog London Dry Gin, England
Bacardi 'Carta Blanca' Rum,
Puerto Rico
Espolon 'Blanco' Tequila, Jalisco,
Mexico
Wild Turkey, Kentucky, USA
Canadian Club, Canada
Johnnie Walker 'Red Label'
Scotch, Kilmarnock, Scotland

PREMIUM SPIRITS UPGRADE

Pimm's, London, England
Belvedere, Poland
Four Pillars 'Rare Dry' Gin, Yarra
Valley, Victoria
Ron Zacapa '23yr' Guatemala
Herradura 'Resposado' Tequila,
Jalisco, Mexico
Maker's Mark, Kentucky, USA
Glenmorangie 'The Original'
Scotch Whiskey, Highland,
Scotland

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

Emma & Tom's Juice
Capi 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

Paringa Estate Riesling, Mornington Peninsula, VIC

Terre dei Buth Pinot Grigio, Veneto, IT

Yealands Single Vineyard Sauvignon Blanc, Marlborough, NZ

Voyager Estate Coastal Chardonnay, Margaret River, WA

ROSÉ

Domaine Royal de Jarras 'Pink Flamingo' Rosé, Languedoc, FR

RED

Luna Estate Pinot Noir, Martinborough, NZ

Dominique Portet 'Fontaine' Cabernet Sauvignon, Yarra Valley, VIC

Delas 'Saint Esprit' GSM, Cotes du Rhone, FR

Ox Hardy 'Upper Tintara' Shiraz, McLaren Vale, SA

Wine by the bottle over \$80

SPARKLING

NV Mumm 'Prestige Sparkling', Marlborough, NZ

CHAMPAGNE

NV G.H. Mumm 'Grand Cordon' Brut Champagne, Reims, FR

NV Perrier Jouët, Champagne, FR

WHITE

Jim Barry 'Lodge Hill' Riesling, Clare Valley, SA

Rieslingfreak No2 Riesling, Clare Valley, SA

Alois Lageder Pinot Grigio

Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA

Vasse Felix 'Filius' Chardonnay, Margaret River, WA

Domaine Christian Salmon Sancerre Sancerre, Loire Valley, FR

Murdoch Hill Chardonnay, Adelaide Hills, SA

CHAMPAGNE

Château La Gondonne Rose, Provence, FR

RED

Le Raguai 'Troncone' Toscana IGT, Tuscany, IT

Remejeanne 'Un Air' GSM, Cotes du Rhone, FR

Oakridge Pinot Noir, Yarra Valley, VIC

Quealy Campbell & Christine Pinot Noir, Mornington Peninsula

Voyager Estate The Modern Cabernet Sauvignon, Margaret River, WA

Torbreck 'Struie' Shiraz, Barossa Valley, SA

BOTTLED BEER

James Boag's 'Premium Light'

James Boag's 'Premium Lager'

Little Creatures 'Pale Ale'

Pipsqueak 'Apple Cider'

Balter Cerveza

Peroni 'Nastro Azzuro'

Corona

Asahi

Peroni Zero

BEVERAGES ON CONSUMPTION

(CONTINUED)

COCKTAILS

Curated Cocktails Available Pre, Post or During

QT G&T

QT's Signature Seasonal Gin & Tonic

NEGRONI

Gin, Campari, Sweet Vermouth

ESPRESSO MARTINI

Vodka, Kahlua, Cold Drip Coffee

MOJITO

White Rum, Mint, Lime, Sugar, Soda

SPRITZ

Aperol, Prosecco, Soda, Orange

SPIRITS

VODKA

Skyv, USA
Ketel One, Netherlands
Grey Goose, France
Belvedere, Poland

GIN

Four Pillars 'Rare Dry', Yarra Valley, VIC
Four Pillars 'Bloody Shiraz', Yarra Valley, VIC
Tanqueray 'No. 10', London, UK
Hendrick's, Scotland, UK
The Botanist, Scotland, UK

TEQUILA

Don Julio 'Reposado', Jalisco, Mexico
Herradura 'Reposado', Jalisco, Mexico
Herradura 'Añejo', Jalisco, Mexico
Herradura 'Ultra', Jalisco, Mexico

WHISKY

Starward 'Two Fold', Port Melbourne, VIC
Nikka 'From the Barrel', Hokkaido, Japan
Johnnie Walker 'Black Label', Kilmarnock, Scotland
Johnnie Walker 'Blue Label', Kilmarnock, Scotland
Chivas Regal '12 Year', Highland, Scotland
Glenmorangie 'Signet', Highland, Scotland
Macallan '12 Year', Speyside, Scotland
Talisker 'Distiller's Edition', Skye, Scotland
Laphroaig 'Quarter Cask', Islay, Scotland
Lagavulin '16 Year', Islay, Scotland



BEVERAGES ON CONSUMPTION

(CONTINUED)

Products subject to change due to availability.
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SPIRITS

RUM

Bacardi Carta Blanca, Puerto Rico
Appleton Estate 'Reserve', Jamaica
Goslings 'Black Seal', Bermuda
Diplomatico 'Reserva', Venezuela
Ron Zacapa '23YO', Guatemala
Ron Zacapa 'XO', Guatemala

BOURBON AND RYE

Basil Hayden's, Kentucky, USA
Gospel Solera Rye, Brunswick VIC
Woodford Reserve, Kentucky, USA
Maker's Mark '46', Kentucky, USA
Wild Turkey, Kentucky, USA

COGNAC, ARMAGNAC AND CALVADOS

Hennessy V.S., Cognac, France
Martell 'Cordon Bleu', Cognac, France
Martell X.O., Cognac, France
Hennessy X.O., Cognac, France
Paul Giraud 'Napoleon' Cognac Grande Champagne, France
Delord V.S.O.P, Armagnac, France
Delord 'Récolte 1979', Armagnac, France

DIGESTIF

Amaro Montenegro
Amaro Averna
Campari
Cynar
Frangelico
Baileys

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



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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