

MERRY EVERYTHING



MELBOURNE





Another year ending? We're just getting started.

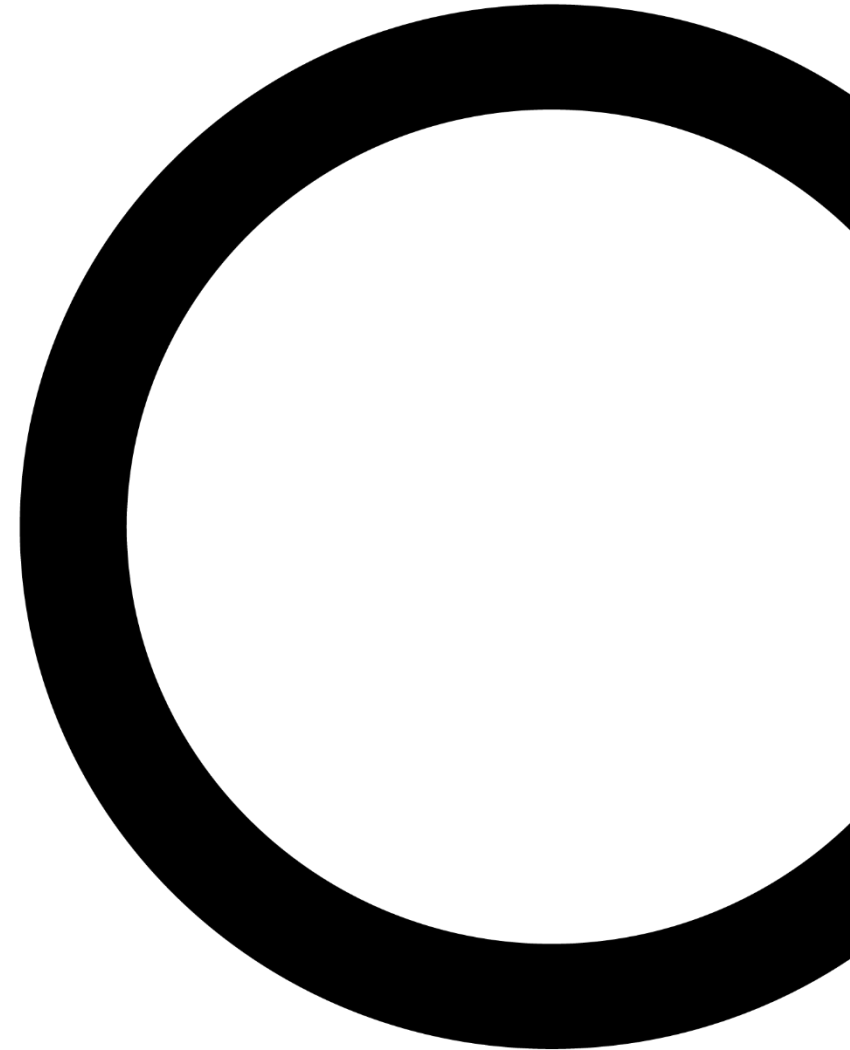
That's 'cause when EOY closes in, QT Melbourne goes all out.

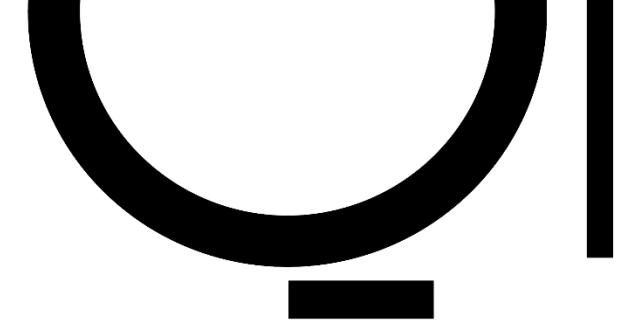
Think decadent design, and excessively festive vibes. It's that kinda fa-la lavishness that'll get instant RSVPs from the whole dang office.

We've got everything they're pining for and more. Tiramisu, but with a festive twist. Free range turkey, braised not a smidge short of fall-off-the-bone. Even the canapés are dressed in Chef Nic Wood's holiday best.

So however you're planning to overindulge the dream team, make sure it's got Rooftop at QT involved. For a year in review, Paramount 'll do. And have you seen Secret Garden? Ho ho whoa.

Book your wildly merry wrap-up now and toast to 2026.



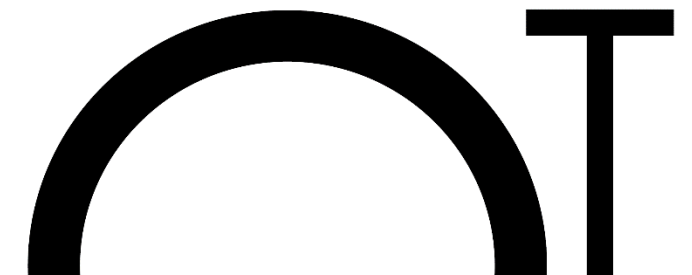


INTRODUCTION

Bubbles pouring, spirits soaring. Festivities at QT Melbourne means hosting the most excessive fete imaginable, then double the dazzle. With a range of spaces from something a little naughty to the extraordinarily nice, toast to magic moments with the ones that got you through the year.

Treat your A-team, impress VIP clients or throw an all-out Christmas ball — day or night — in intimate enclaves, rockin' rooftops or any lavish space in between. Then, let extraordinary ensue.

Whatever the occasion, QT's little helpers can deck the halls for all this season's treatings. Book in and let's call it a wrap.

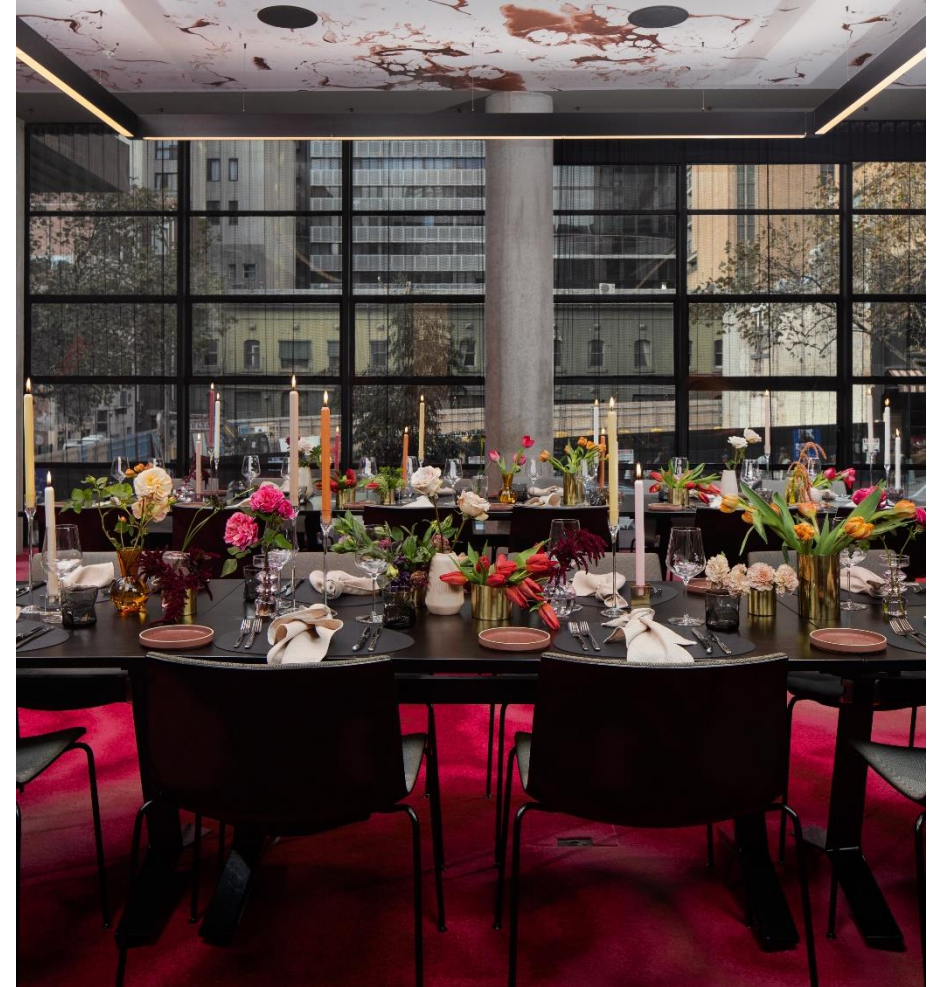


PARAMOUNT

The gorgeous Paramount Room is the perfect venue for a decadent end-of-year celebration, where you can enjoy a first-class feast, with floor-to-ceiling windows overlooking Russell Street, in complete privacy.

Features:

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



45

BANQUET

36

LONG TABLES

60

COCKTAIL



BARCLAY

Awash in natural light, this sophisticated space is perfect for all festive celebrations. Think tailored dining with wines to match straight from our glass-walled cellar.

Features:

- Floor to ceiling windows with black-out blinds
- 98-inch screen TV and surround sound
- Self-moderating air conditioning
- Complimentary Wi-Fi
- Bespoke catering options

45

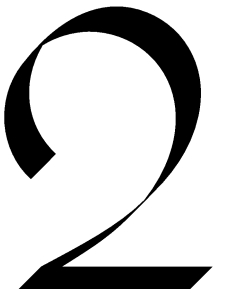
BANQUET

36

LONG TABLES

60

COCKTAIL



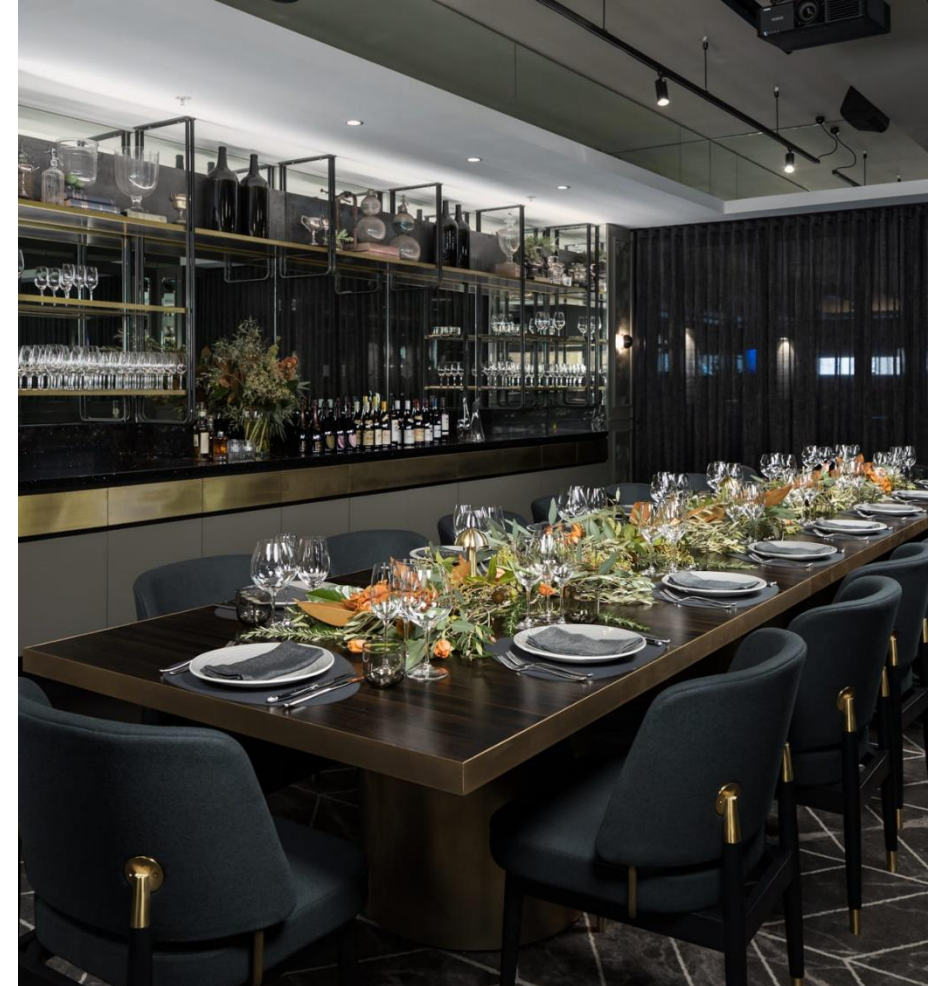
KING

Hold court in King, QT Melbourne's private dining room and event space, with service and dining fit to delight your entourage.

Elegant and ambient with hidden cutting-edge technology, King is perfect for intimate team end-of-year celebrations.

Features:

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





UNION

Where great service, design and fine dining connect, you have Union, QT Melbourne's private dining and boutique event space.

Simply drift into relaxed indulgence with friends and order up another bottle from our cellar, Union is a place to celebrate the year in style.

- Samsung 82-inch plasma TV
- Inbuilt sound system
- Touch panel control
- 2 x 48-inch still signage screens
- HDMI connections
- Air-media for wireless presentation

20

LONG TABLE

24

BANQUET

40

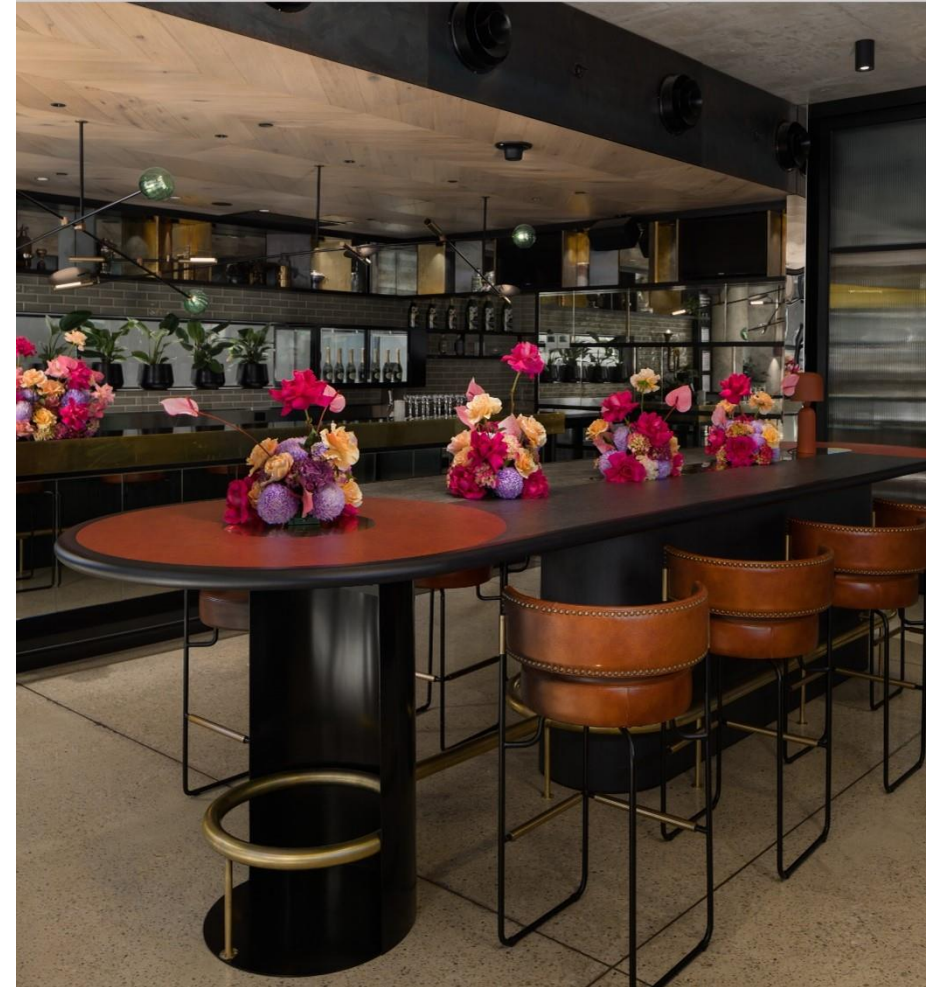
COCKTAIL

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



14

DINING

40

COCKTAIL

20

MASTERCLASS



PASCALE BAR & GRILL

Staying true to QT's energetic and playful style, Pascale Restaurant couples the freshest and finest ingredients with a commitment to celebrating locally sourced produce.

Inspire a memorable event by hosting an exclusive dinner party at Pascale for up to 70 seated guests, or for a more petite treat group bookings can be made for up to 14 guests.

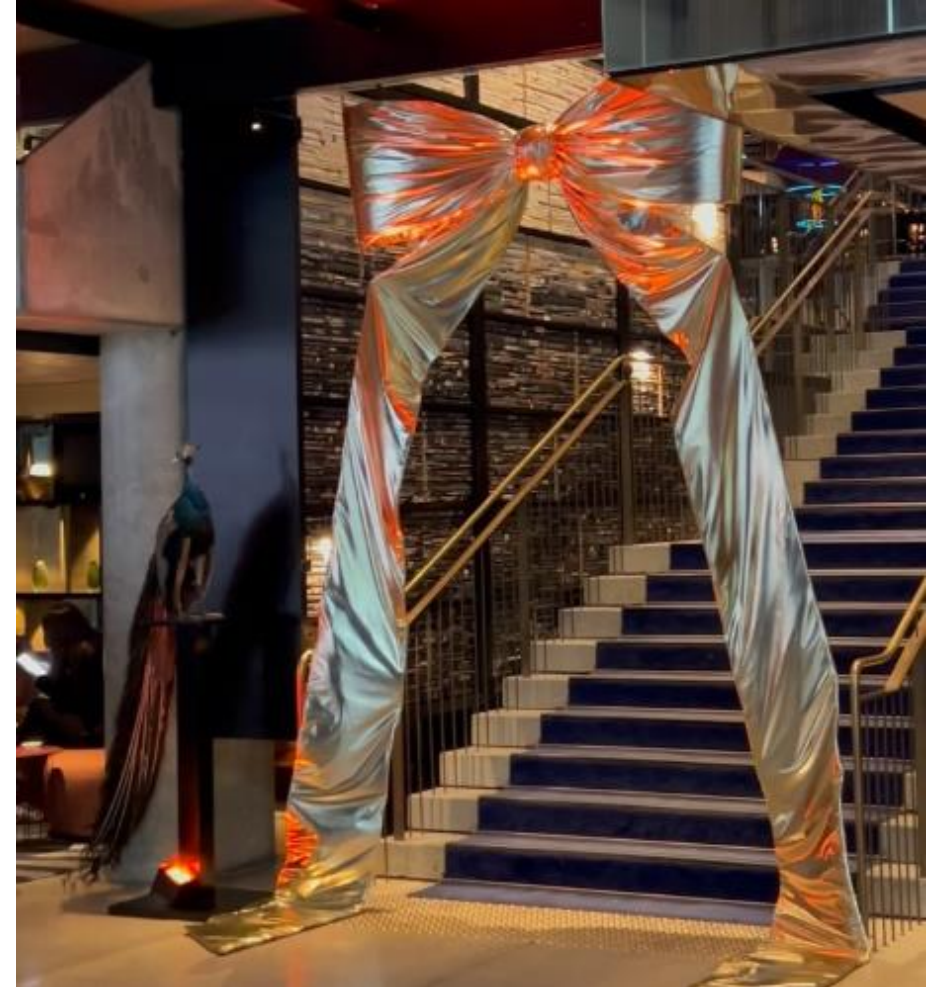
Prefer a curated cocktail and a canapé or two? Pull up a chair at Bar 133.

70

LONG TABLES

HALF FLOOR EXCLUSIVE

Go big and make it unforgettable. Our Half Floor Exclusive invites you to take over King, Union, and Pascale Bar & Grill for a celebration that effortlessly flows from room to room. From the moment you arrive to the final toast, every space blends seamlessly, creating an event as memorable as it is effortless.



200
COCKTAIL

70
LONG TABLES



ROOFTOP AT QT

Seeking an opportunity to up the ante? Rooftop at QT is the celebration spot to top them all. Reserve the entire venue or semi-private section scaled to the size of your event. When you have higher-ups to impress, a milestone to recognise, or just want a reason to get everyone together for an event to be remembered, look no further than up. Here, we'll rise to your occasion, every time.

After something a little more personal? Slide across the reeded glass doors to the private lounge, and you'll have a space all to yourself. Perfect for morning meetings, conference breakouts or cocktail parties – really, anytime you need a private function on a higher level.

185

COCKTAIL

250

COCKTAIL
WITH SECRET
GARDEN

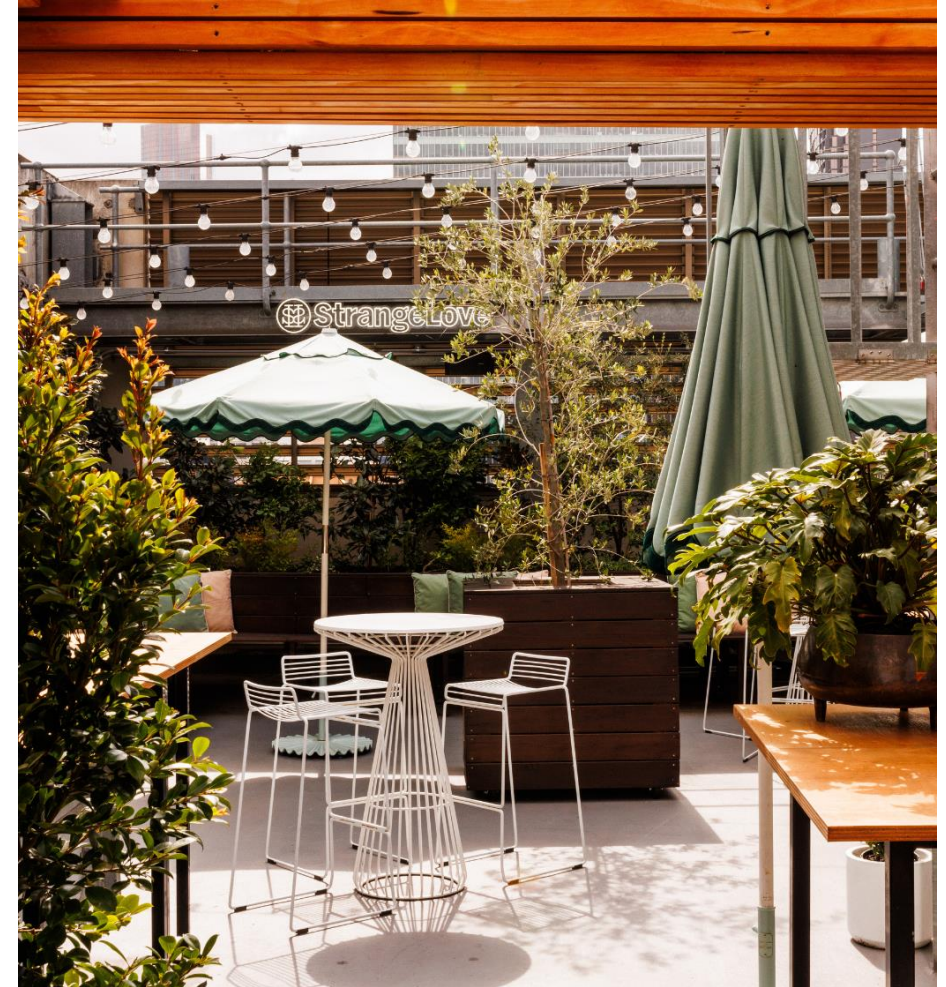
SECRET GARDEN

From festive functions to just because, name a scenario where a secluded rooftop wouldn't suit? And for private events, you can't get more hush-hush than the Secret Garden.

Here, we're strong believers that cocktail parties are better with fresh garnishes from the garden. And business casual should always mean BBQ.

Lean into lush, a cocoon of green for your laid-back scene. Or vibe off the full spectrum of colourful energy to take it up a notch (or three).

See our team for more on our Secret Garden exclusive menu...



As Secret Garden is an outdoor venue exposed to Melbourne weather, the QT team will have a wet-weather contingency plan and an alternative venue on standby in case the weather is unfavourable.



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

CANAPÉ MENU

30 MINUTE CANAPÉ PACKAGE: \$18PP
Your Selection of 2 Small Canapés Per Person

2 HOUR CANAPÉ PACKAGE: \$59PP
Your Selection of 5 Small Canapés
+ 1 Large Canapé Per Person

3 HOUR CANAPÉ PACKAGE: \$75PP
Your Selection of 6 Small Canapés
+ 2 Large Canapés Per Person

4 HOUR CANAPÉ PACKAGE: \$92PP
Your Selection of 8 Small Canapés
+ 1 Large Canapé + 1 Mini Bowl Per Person

5 HOUR CANAPÉ PACKAGE: \$119PP
Your Selection of 10 Small Canapés
+ 2 Large Canapés + 1 Mini Bowl Per Person

ADDITIONAL ITEMS

- \$10 Per Extra Small Canapé
- \$14 Per Extra Large Canapé
- \$18 Per Extra Mini Bowl
- \$11 Per Extra Sweet Canapé

SMALL

- Corn Fritter + Avocado + Jalapeno + Lime Salsa + Coriander
- Raw Tuna + Harissa + Avocado + Lime + Chives + Seeded Cracker
- Roasted Spiced Carrot Tartlet + Labneh + Pollen + Honey
- Crostini + Air Dried Pork + Fermented Garlic + Parmesan
- Raw Beef + Pecorino + Lemon + Bottarga + Pasta Fritti
- Hara Bara + Eggplant Crème + Fried Leek
- Salmon Tartare + Lemon + Dill + Shallots + Capers + Fennel Pollen + Tartlet
- Coconut + Lime Cured Scallop + Pineapple + Coriander + Toasted Coconut
- Spicy Salami + Oregano + Mozzarella + Honey + Tomato Pizza
- Corn Empanada + Red Pepper + Basil Sauce
- Roasted Pumpkin + Leek + Aged Fetta Tartlets
- Sundried Tomato + Pesto + Fetta Arancini + Herb Aioli
- Braised Chicken + Leek + Mushroom Pastries
- Greek Lamb + Ricotta Salata + Lemon + Crispy Potato Rosti
- Beef + Mushroom Pie + Tomato Chutney
- Lamb Kofta + Beetroot Yoghurt + Mint Salad + Flat Bread
- Moroccan Spiced Chicken Skewer + Turmeric-Lime Yoghurt

LARGE

- Fried Chicken Bao + Fennel-Cabbage Slaw + Hot Mustard + BBQ Sauce
- Pure Pork + Truffle Sausage Roll + Tomato Kasundi
- Mini QT Burger + Cheese + Burger Sauce + Pickle + Sesame Bun
- Mini Ruben Bagel + Wagyu Pastrami + Kraut + Pickles + Mustard

MINI BOWLS

- Prawn Risotto Bowl + Kaffir Lime + Pecorino + Mascarpone
- Falafel + Hummus + Mint + Pomegranate + Crispy Chickpeas + Flat Bread
- Spiced Pork Ragu Rigatoni + Tomato + Cavolo Nero + Parmesan
- Satay Chicken + Steamed Rice + Sprout Salad + Spiced Peanuts

SWEET

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



Available for groups up to 20 guests.
 Subject to change due to availability.
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A LA CARTE MENU

2 COURSE \$105

3 COURSE \$125

ON THE TABLE

Warm Bread + Cultured Butter (V)

ENTRÉE

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

Tuna Tartare + Lemon + Chives + Harissa +
 Capers + Bottarga (GF)

Pascale 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 (V)

Free Range Turkey Ballotine + Sour Dough-
 Pine Nut Stuffing + Sour Cherry Gravy

SIDES TO SHARE

Lettuce Salad + Chives + Herbs + Lemon
 Vinaigrette (VE,GF)

Green Beans + Red Peppers + Dill + Shallots +
 Vinaigrette (V,GF)

Shoestring Fries + Rosemary Salt (VE,GF)

DESSERT

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

Xmas Pudding + Cherries + Brandy Custard (V)

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

OPTIONAL UPGRADES

ENTRÉE

Freshly Shucked Oysters: \$15pp
 3 Oysters Per Person

MAIN

Plateau De Fruits De Mer: \$25pp



Subject to change due to availability.
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ALTERNATE MENU

2 COURSE \$100

3 COURSE \$120

Please Select Two Dishes Per Course

ON THE TABLE

Warm Bread + Cultured Butter (V)

ENTRÉE

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

Tuna Tartare + Lemon + Chives + Harissa +
Capers + Bottarga (GF)

Pascale 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 (V)

Free Range Turkey Ballotine + Sour Dough-Pine
Nut Stuffing + Sour Cherry Gravy

SIDES TO SHARE

Lettuce Salad + Chives + Herbs + Lemon Vinaigrette
(VE,GF)

Green Beans + Red Peppers + Dill + Shallots +
Vinaigrette (V,GF)

Shoestring Fries + Rosemary Salt (VE,GF)

DESSERT

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

Xmas Pudding + Cherries + Brandy Custard (V)

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

OPTIONAL UPGRADES

ENTRÉE

Freshly Shucked Oysters: \$15pp
3 Oysters per person

MAIN

Plateau De Fruits De Mer: \$25pp



FEASTING MENU

2 COURSE \$115
3 COURSE \$135

OPTIONAL UPGRADES

ENTRÉE

Freshly Shucked Oysters: \$15pp
3 Oysters Per Person

Prawn Cocktail + Beer Steamed Prawns + Iceberg + Cognac-Horseradish Marie Rose + Lemon (GF,DF): \$15pp

MAIN

Plateau De Fruits De Mer: \$25pp

Roasted Spiced Half Duck + Grappa + Sour Cherry Jus (GF,DF): \$15pp

STARTERS

Warm Bread + Cultured Butter (V)

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

Tuna Tartare + Lemon + Chives + Harissa + Capers + Bottarga (GF)

Pascale Chopped Salad + Rosa Radiochio + 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 (V)

Free Range Turkey Ballotine + Sour Dough-Pine Nut Stuffing + Sour Cherry Gravy

SIDES

Lettuce Salad + Chives + Herbs + Lemon Vinaigrette (VE,GF)

Green Beans + Red Peppers + Dill + Shallots + Vinaigrette (V,GF)

Shoestring Fries + Rosemary Salt (VE,GF)

DESSERT

Xmas Pudding + Cherries + Brandy Custard (V)

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

Subject to change due to availability.
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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)

2 HOURS \$62PP
3 HOURS \$72PP
4 HOURS \$82PP
5 HOURS \$92PP

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

2 HOURS \$72PP
3 HOURS \$88PP
4 HOURS \$102PP
5 HOURS \$112PP

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

NON-ALCOHOLIC

Assorted Soft Drink and Juice
StrangeLove Still & Sparkling Mineral Water

2 HOURS \$82PP
3 HOURS \$98PP
4 HOURS \$112PP
5 HOURS \$121PP

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'

NON-ALCOHOLIC

Assorted Soft Drink and Juice
StrangeLove Still & Sparkling Mineral Water

2 HOURS \$92PP
3 HOURS \$112PP
4 HOURS \$132PP
5 HOURS \$142PP

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*

- 1 HOUR \$19PP**
- 2 HOURS \$29PP**
- 3 HOURS \$39PP**

- 1 HOUR \$29PP**
- 2 HOURS \$39PP**
- 3 HOURS \$49PP**

- 2 HOURS \$39PP**
- 3 HOURS \$45PP**
- 4 HOURS \$51PP**
- 5 HOURS \$57PP**



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BEVERAGES ON CONSUMPTION

Wine by the bottle

SPARKLING

NV Dal Zotto 'Pucino' Prosecco, *King Valley, VIC* \$85

WHITE

Little Vespa Pinot Grigio, *King Valley, VIC* \$85

Green Acres Sauvignon Blanc, *Marlborough, NZ* \$85

ROSÉ

Brokenwood Rosato Sangiovese, Nebbiolo, *Hunter Valley, NSW* \$80

RED

Rob Dolan Trellis and Vine Pinot Noir, *Yarra Valley, VIC* \$85

Beronia Tempranillo, *Rioja, SP* \$85

Torbreck Woodcutter's Shiraz, *Barossa Valley, SA* \$85

MOSCATO

Moscato d'Asti Borgo Maragliano La Caliera, *Asti, IT* \$90

Wine by the bottle over \$90

SPARKLING

NV Salatin Superiore Prosecco DOOG, *Veneto, IT* \$90

Mumm Marlborough Brut Prestige, *Marlborough, NZ* \$95

NV Arras Brut Elite Rosé, *Pipers River, TAS* \$150

NV Franciacorta Castello Bonomi Cuvee 22 Brut, *Lombardy, IT* \$135

CHAMPAGNE

NV Perrier Jouët, *Champagne, FR* \$195

NV G.H. Mumm Grand Cordon Rosé, *Reims, FR* \$210

WHITE

Handpicked Trial Batch Vermentino, *Heathcote, VIC* \$90

Laventine Hill Chardonnay, *Yarra Valley, VIC* \$90

Jim Barry Lodge Hill Riesling, *Clare Valley, SA* \$95

Vasse Felix 'Filius' Chardonnay, *Margaret River, WA* \$95

Domaine William Fèvre Chablis, *Burgundy, FR* \$125

ROSÉ

Il Palazzo La Curia IGT Rosato, *Tuscany, IT* \$90

Oakdene Rose - *Bellarine Peninsula, VIC* \$90

Laventine Hill Levant Rose, *Yarra Valley, VIC* \$95

Château La Gordonne Rose, *Provence, FR* \$90

Baillieu Rose, *Mornington Peninsula, VIC* \$100

RED

Oakdene Red Field Blend Shiraz Merlot, *Bellarine Peninsula, VIC* \$90

Il Palazzo Chianti DOCG, *Tuscany, IT* \$100

Handpicked Trial Batch Nebbiolo, *Pyrenees, VIC* \$95

Medhurst Yarra Valley Pinot Noir, *Yarra Valley, VIC* \$100

Voyager Estate The Modern Cabernet Sauvignon, *Margaret River, WA* \$110

BOTTLED BEER

James Boag's 'Premium Light' \$10

Little Creatures 'Pale Ale' \$13

Peroni 'Red' \$13

Corona \$13

Asahi \$14

Heinelken 'Zero' \$10

Heaps Normal XPA - 0% \$11

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BEVERAGES ON CONSUMPTION

COCKTAILS *Curated Cocktails Available Pre, Post or During*

APEROL SPRITZ \$23
Aperol, Prosecco, Soda, Orange

BLUEBERRY SPRITZ \$23
Voir Blueberry Vodka, Blue Curacao, Lime Juice, Tonic Water, Blueberries, Mint

QT G&T \$25
Patient Wolf Melbourne Dry Gin, Strangelove No 8 Tonic, Grapefruit, Mint

NEGRONI \$25
Bulldog Gin, Campari, Sweet Vermouth

PORNSTAR MARTINI \$25
Archie Rose Vodka, Passionfruit, Lime Juice, Vanilla

CURATIF COCKTAILS *Tap Cocktails Available Pre, Post or During*

ESPRESSO MARTINI \$25
Archie Rose Vodka, Tia Maria, Cold Brewed Coffee

AMARETTO SOUR \$25
Amaretto Disaronno, Lemon Juice, Simple Syrup, Wonderfoam

LIMONCELLO SOUR \$25
Tommy's Limoncello, Lime, Simple Syrup, Wonderfoam

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SPIRITS

VODKA

Skyy, *USA* \$16
Ketel One, *Netherlands* \$16
Santuro Haku, *Japan* \$16
Absolut Elyx, *Sweden* \$16
Grey Goose, *France* \$17
Beyond Distilling, *Busseleton WA* \$17

GIN

Bulldog, *England* \$16
Four Pillars 'Rare Dry', *Yarra Valley, VIC* \$16
Roku, *Japan* \$16
Tanqueray 'No. 10', *London, UK* \$17
Hendrick's, *Scotland, UK* \$17
Four Pillars 'Bloody Shiraz', *Yarra Valley, VIC* \$20

TEQUILA

Olmecca Altos Plata, *Mexico* \$16
Olmecca Altos Reposado, *Mexico* \$16
Patron Reposado, *Mexico* \$16
Don Julio Blanco, *Mexico* \$16
Casamigos Mezcal, *Mexico* \$19

WHISKY

Starward 'Two Fold', *Port Melbourne, VIC* \$16
Johnnie Walker 'Black Label', *Kilmarnock, Scotland* \$16
Glenfiddich 12 Year old, *Scotland* \$16
Nikka 'From the Barrel', *Hokkaido, Japan* \$22
Lagavulin '16 Year', *Islay, Scotland* \$23
Johnnie Walker 'Blue Label', *Kilmarnock, Scotland* \$42



**BEVERAGES ON
CONSUMPTION**
(CONTINUED)

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

SPIRITS

RUM

Flor de Caña 4 Year Old Rum, <i>Nicaragua</i>	\$16
Captain Morgan Spiced Gold, <i>Jamaica</i>	\$16
Malibu, <i>Barbados</i>	\$16
Appleton Estate 'Reserve', <i>Jamaica</i>	\$17
Ron Zacapa '23YO', <i>Guatemala</i>	\$20
Ron Zacapa 'XO', <i>Guatemala</i>	\$24

BOURBON AND RYE

Maker's Mark, <i>Kentucky, USA</i>	\$16
Gospel Solera Rye, <i>Brunswick VIC</i>	\$16
Basil Hayden's, <i>Kentucky, USA</i>	\$16
Woodford Reserve, <i>Kentucky, USA</i>	\$16
Wild Turkey, <i>Kentucky, USA</i>	\$16

COGNAC, ARMAGNAC AND CALVADOS

Hennessy V.S., <i>Cognac, France</i>	\$17
Delord V.S.O.P., <i>Armagnac, France</i>	\$18
Martell X.O., <i>Cognac, France</i>	\$34
Martell 'Cordon Bleu', <i>Cognac, France</i>	\$36
Hennessy X.O., <i>Cognac, France</i>	\$40

DIGESTIF

Amaro Montenegro	\$15
Amaro Averna	\$15
Frangelico	\$15
Baileys	\$15
Amaretto	\$15

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



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.

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.

ESPRESSO CART

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

\$22pp, 30 pax minimum

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.

QT MELBOURNE

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