

DOWN TO PARTY

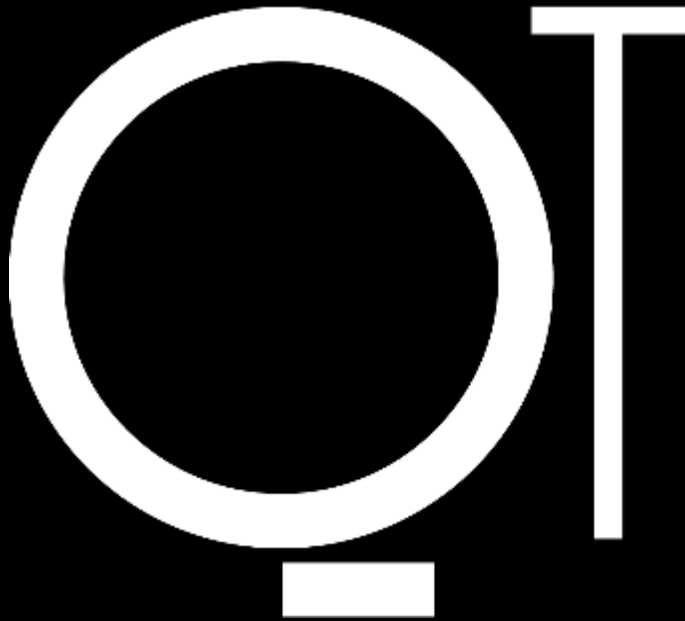


MELBOURNE

Q!

DOWN TO PARTY

QHOTELS.COM



From showmen to showstoppers, divas to dreamers, dancing queens, carefree scenes or adult themes, for the sweet moves, deep grooves and fresh shoes. Let's hear a bravo for the late arvo and an alright for the all-night. From black-tie to drink-the-house-dry we have your party penchant at QT.

Trust us with your event - our planners are experts in vibe-control, masters of atmosphere and simply adore revelry of all descriptions.

Just say the word and we'll press play.

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 events with intrigue and creative settings. A party lit with luxury, quintessential cocktails and curated wines. Venues and events matched with a first-class menu and artistic Melbourne style.

PARAMOUNT

The gorgeous Paramount Room is the perfect venue for a decadent dining space 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

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



36

LONG TABLES

60

COCKTAIL

45

CLOSED CABARET



BARCLAY

Awash in natural light, this sophisticated space is perfect for all milestone 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
- Air-media for wireless presentation
- Complimentary Wi-Fi
- Bespoke catering options

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COCKTAIL

45

CLOSED CABARET

KING

Elegant and ambient with hidden cutting-edge technology, King is perfect for an intimate dining setting with your nearest and dearest.

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

Simply drift into relaxed indulgence with friends and order up another bottle from our cellar, Union is a place where good decisions happen in style.

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.

- 20
LONG TABLE
- 24
CABARET
- 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:

- Private bar
- 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

BOARD ROOM

14

DINING

40

COCKTAIL

20

 COCKTAIL
MASTERCLASS



PASCALE & BAR 133

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.

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

70

LONG TABLES

HOT SAUCE LANEWAY

Searching for a hidden gem to celebrate this year? Hot Sauce Laneway is available for exclusive use for an epic night out.

Hidden in an alley with exclusive entry via our QT Laneway, Hot Sauce entertains with modern decor & everything you need.

With a choice of eats from our Modern-Australian menu, beer, wine and cocktails aplenty, add some tight tunes with a DJ on the decks or our very own party playlist, and you've got a celebration.

[Ready to Party?](#)





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 of our 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.

Host up to 36 guests, either all together or in two separate spaces divided down the middle. Either way, this hideout is sure to be a hit.

Minimum spends apply for group bookings. Exclusive Hire not available on Friday & Saturday evenings.

185

COCKTAIL

SECRET GARDEN

From birthdays 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).

The choice is yours, but we can promise this. Whatever event you're plotting, Secret Garden will make sure it's bloomin' amazing.



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.



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

- Fresh Shucked Oysters + Chilli-Citrus Dressing (GF, DF)
- Corn Fritter + Avocado + Jalapeno + Lime Salsa (V, GF)
- Steamed King Prawn + Citrus + Chervil + Chardonnay Dressing + Witlof (GF, DF)
- 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

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

A LA CARTE MENU

2 COURSE
3 COURSE

ON THE TABLE

Warm Bread + Pepe Saya Butter (V)

ENTRÉE

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

Raw Snapper + Orange + Capers + Shallot + Fennel Pollen + Cold Pressed Canola Oil

Roasted Beets + Pomegranate + Chicory + Caramelised Red Onion + Balsamic + Sherry Vinegar (V, GF)

MAIN

Pan Seared Snapper + Cherry Tomato + Olives + Capers + Anchovies + Garlic + Olive Oil (GF)

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

Potato Gnocchi + Roasted Butternut Pumpkin + Sage + Pine Nuts + Parmesan (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)

Banana + Date Pudding + Butterscotch + Honeycomb + Burnt Banana Ice-Cream (V)

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

UPGRADES

30 Minute Pre-Dinner Canapés

1 Hour Pre-Dinner Canapés



Available for group 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 + Pepe Saya Butter (V)

ENTRÉE

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

Raw Snapper + Orange + Caper + Shallot + Fennel Pollen + Cold Pressed Canola Oil (GF)

Roasted Beets + Pomegranate + Chicory + Caramelised Red Onion + Balsamic + Sherry Vinegar (V, GF)

MAIN

Pan Seared Snapper + Cherry Tomato + Olives + Capers + Anchovies + Garlic + Olive Oil (GF)

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

Potato Gnocchi + Roasted Butternut Pumpkin + Sage + Pine Nuts + Parmesan (V)

Spiced Pork Sausage Ragù + Tomato + Cavolo Nero + Calamarata

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)

Banana + Date Pudding + Butterscotch + Honeycomb + Burnt Banana Ice-Cream (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

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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 Snapper + Orange + Caper + Shallot + Fennel Pollen + Cold Pressed Canola Oil (GF)

Roasted Beets + Pomegranate + Chicory + Caramelised Red Onion + Balsamic + Sherry Vinegar (V, GF)

MAIN

Potato Gnocchi + Roasted Butternut Pumpkin + Sage + Pine Nuts + Parmesan (V)

Pan Seared Snapper + Cherry Tomato + Olives + Capers + Anchovies + Garlic + Olive Oil (GF)

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

SIDES

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

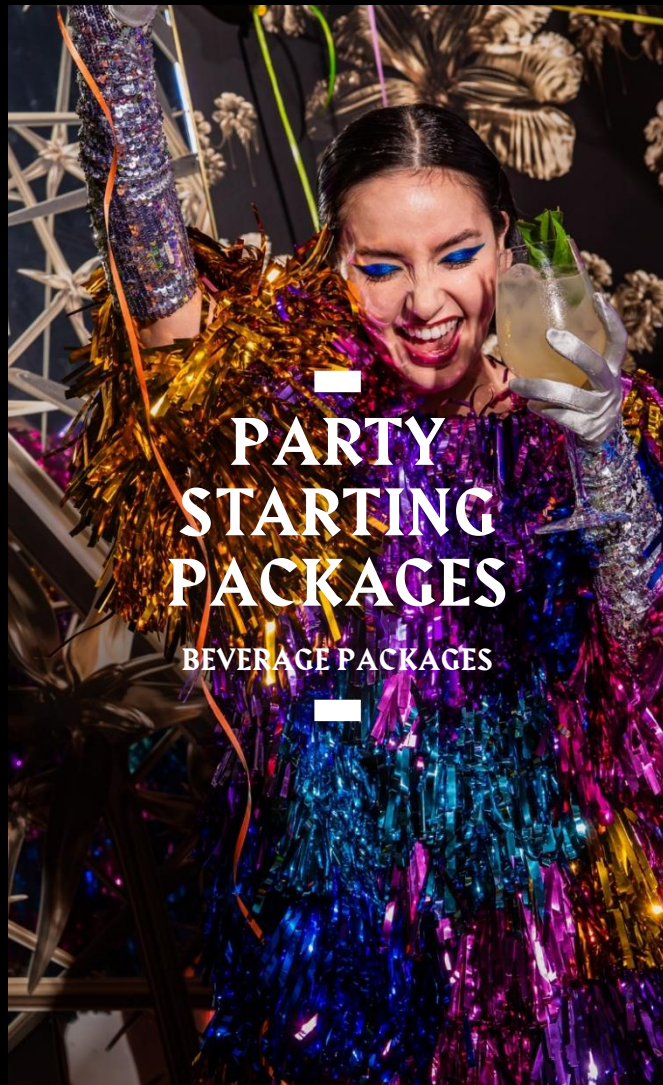
Green Beans + Almond Sauce + Roasted Almonds (VE, GF)

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 '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

Nick Spencer 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 'Nastro Azzuro'

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.
Please note a surcharge fee of 15% applies on all public holidays



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

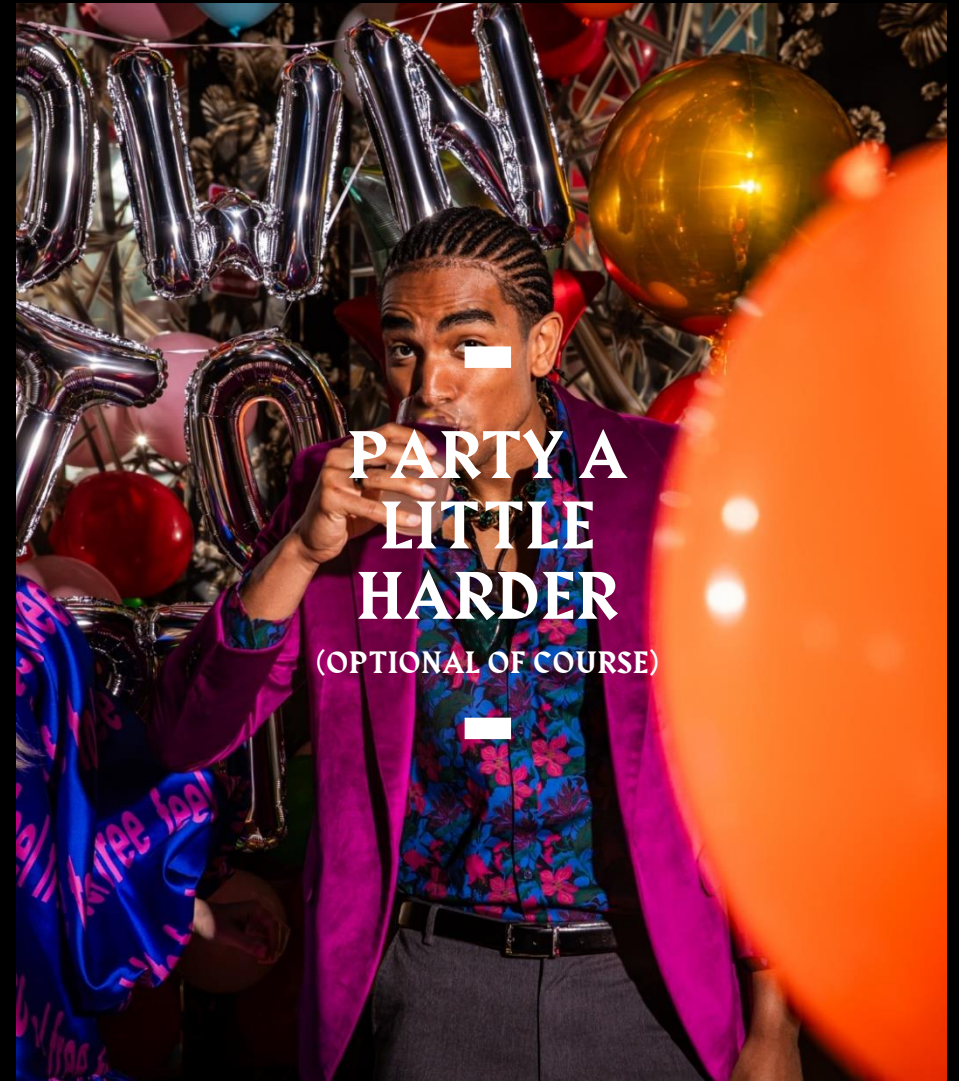
ZERO ALCOHOL BEER

- 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



**PARTY A
LITTLE
HARDER**
(OPTIONAL OF COURSE)

Subject to change due to availability.
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BEVERAGES ON CONSUMPTION

Wine by the bottle \$80 and under

SPARKLING

NV Dal Zotto 'Pucino' Prosecco, *King Valley, VIC* \$80

WHITE

Little Vespa Pinot Grigio, *King Valley, VIC* \$80

Villa Maria Taylors Pass Sauvignon Blanc, *Marlborough, NZ* \$80

ROSÉ

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

RED

Rob Dolan Trellis and Vine Pinot Noir, *Yarra Valley, VIC* \$80

Beronia Tempranillo, *Rioja, SP* \$80

Torbreck Woodcutter's Shiraz, *Barossa Valley, SA* \$80

MOSCATO

Moscato d'Asti Borgo Maragliano La Caliera, *Asti, IT* \$85

Wine by the bottle over \$80

SPARKLING

NV Salatin Prosecco Superiore D.O.C.G., *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 D.O.C.G., *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 'Nastro Azzurro'

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*



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 '46', *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.



Q THE BELLS & WHISTLES

Price and options on request. Minimum Numbers Apply. Products subject to change due to availability.



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.



133 Russell Street, Melbourne VIC 3000

PHONE: +61 3 8636 8800

EMAIL: events_qtmelbourne@evt.com

WEB: qthotels.com/Melbourne

SOCIAL: [@qtmelbourne](https://www.instagram.com/qtmelbourne) [#QTLife](https://www.facebook.com/qtmelbourne)