

101

BUSINESS UNUSUAL



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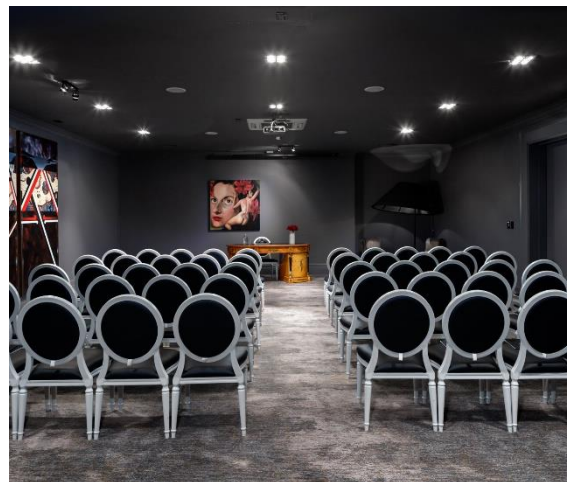
WELLINGTON



## 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 upscale canapés, gourmet dinners and customisable beverage packages. Whether you're hosting a private soiree, or wine 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

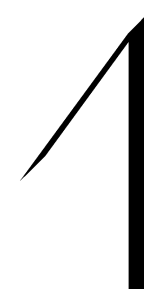
THEATRE

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

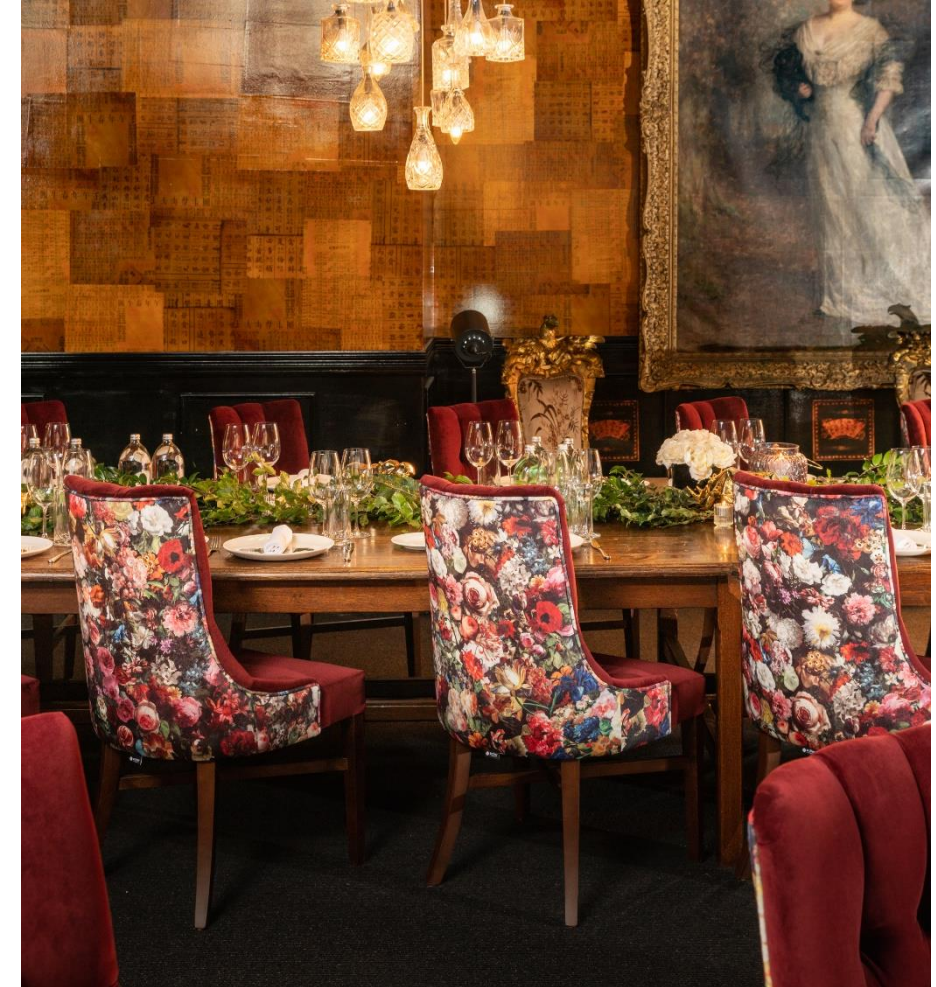


# THE BILLIARDS ROOM

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 24 delegates for those who want to sit and dine, and up to 80 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.



80

COCKTAIL

24

BANQUET

16

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

95

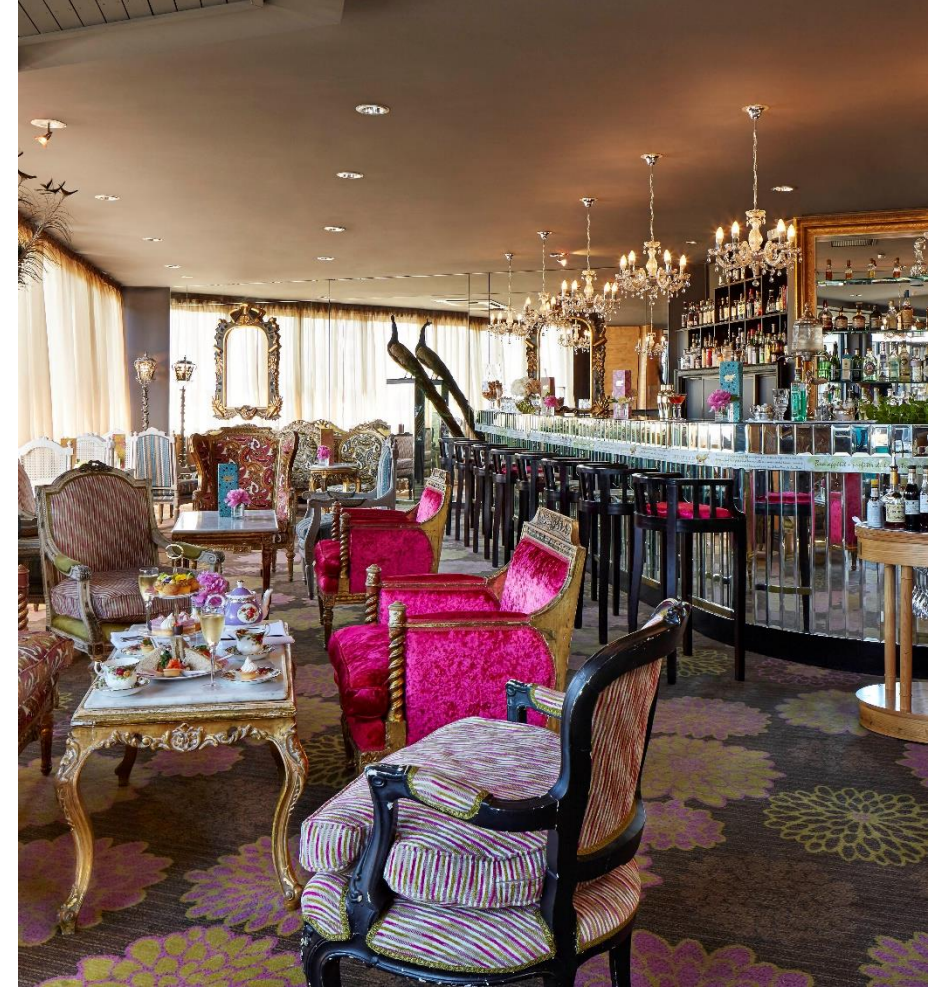
BANQUET



# 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 upscale French-inspired 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 team is here to help your memorable meeting or exclusive dinner service 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.



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 upscale, French-inspired menus; 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.

10

BOARDROOM

10

PRIVATE  
DINING





# CONFERENCE & MEETING ROOM CAPACITIES

	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	25	-	-	85	-	16
HOT SAUCE	95	-	-	180	-	-
HOT HOUSE	8	-	-	-	-	14
HIPPOPOTAMUS	70	-	-	180	-	-
LE SALON	-	-	-	-	-	12



## BREAKFAST OPTIONS

Breakfast includes tea, coffee  
and juice station

Plated Breakfast \$42PP, choose 2

Networking Breakfast \$42PP, served as breakfast  
buffet canapés

Continental Buffet Breakfast \$39PP, minimum  
20pax

### PLATED

*Choice of 2*

Overnight porridge  
House made granola  
Smashed avo  
Bacon & egg butty  
Creamy mushroom

### NETWORKING CANAPÉS

Quiche Lorraine, leek, cheese, bacon  
Roast tomato tart, goat's cheese, balsamic, pesto  
Arancini, mushroom, truffle, parmesan, aioli  
Smashed avo, corn patty, sprouts, crispy paprika chickpeas  
Canelés Bordelais  
Chocolate mousse choux

### CONTINENTAL BUFFET

Charcuterie board  
Cheese board  
Selection of pastries  
Fruit plates  
Fruit bowl  
Banana bread  
House made brioche  
Mayo hard-boiled eggs  
House made granola  
Yoghurt  
House made preserves  
Breads

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.



# DAY DELEGATE PACKAGES

GROUPS OF 30+

Half Day \$85PP

Full Day \$98PP

GROUPS UNDER 30

Catering package \$79PP

Minimum spends apply per venue

## SAMPLE MENU

### Arrival Tea & Coffee

L'Affare coffee & T Leaf tea selection  
Fresh juice

### Morning Tea

L'Affare coffee & T Leaf tea selection  
Fresh juice

*Choice of two tea break items:*

Quiche Lorraine, leek, cheese, bacon

Arancini, mushroom, parmesan, truffle, aioli

Prosciutto bagel, dill, cucumber, mascarpone

Avocado mousse, tomato salad, sprouts, chickpeas

Orange Madeleine, white chocolate, candied citrus

Hazelnut dacquoise, ganache, salted caramel, puffed rice

Crème brûlée choux

### Light Lunch

*All items, served buffet style:*

Roast chicken sandwich, aioli, pesto, rocket, parmesan

Smoked salmon sandwich, cucumber, citrus, cream cheese

Bulgur tabbouleh, tomato, mint, chickpeas, cos

Mixed leaves, crisp vegetables, coconut & mustard dressing

### Afternoon Tea

L'Affare coffee & T Leaf tea selection  
Fresh juice

*Choice of two tea break items, as above*



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# HEARTY LUNCH

AFTER SOMETHING MORE?

Hearty lunch \$65PP  
or  
Upgrade your Day Delegate  
Package +\$35PP

## SAMPLE MENU

*All items included*

### Cold

Roast chicken sandwich, aioli, pesto, rocket, parmesan  
Smoked salmon sandwich, cucumber, citrus, cream cheese  
Bulgur tabbouleh, tomato, mint, chickpeas, cos  
Mixed leaves, crisp vegetables, coconut & mustard dressing

### Hot

120g beef eye fillet, watercress, peppercorn sauce  
Market fish, salsa verde, lemon, crispy vegetable  
Spice roasted cauliflower, beetroot hummus, kale crisp

### Sides

Agria potato gratin, rosemary, cheese  
Charred broccoli, almond, preserved lemon dressing

### Dessert

Hazelnut dacquoise, ganache, salted caramel, puffed rice  
Lemon meringue tart, candied citrus  
Tiramisu éclair, tonka mascarpone



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## CANAPÉS BY QT

4 ITEMS \$32 PP

6 ITEMS \$48 PP

8 ITEMS \$64 PP

**Substantial \$10 per item**

Service times to be discussed with your event coordinator

### SAVOURY

Mini QT signature beef burger, smoked cheese

Beef tartare, hash brown, cured yolk, herbs

Burnt honey cured salmon, dill crème fraiche, buckwheat, salmon roe

Arancini, mushroom, truffle, parmesan, aioli

Smashed avo, corn patty, sprouts, crispy paprika chickpeas

Roast tomato filo tart, goat's cheese, balsamic, pesto

Blue cheese puff, honey, walnuts

Po'boy bao, beer battered fish, tartare sauce, lettuce

Pork rillettes, garlic crostini, paprika, sesame, pickle

### SWEET

Tiramisu éclair, tonka mascarpone

Orange madeleine, white chocolate, candied citrus

Hazelnut dacquoise, ganache, salted caramel, puffed rice

### SUBSTANTIAL

Bulgur tabbouleh, tomato, chickpeas, mint, cos

Quiche Lorraine, leek, bacon, cheese

Roasted beetroot, Clevedon buffalo curd, herbs, preserved lemon

Fried chicken, kimchi, sriracha mayo, spring onion

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## DINNER BY QT

### SET TWO COURSES \$89PP

Choice of 1 entrée & 1 main or 1 main & 1 dessert

### SET THREE COURSES \$109PP

Choice of 1 entrée, 1 main, 1 dessert

### FEASTING STYLE \$139PP

Served in the middle to share

#### ENTRÉE

Mushroom risotto, truffle, parmesan, chives

Burnt honey cured salmon, compressed cucumber, puffed buckwheat, dill crème fraîche

Beef tartare, cured yolk, house made brioche toast

#### MAIN

200g eye fillet, agria mousseline, kumara crisp, peppercorn sauce, watercress

Steamed market fish, salsa verde, preserved lemon, greens

Spice roasted cauliflower, super seed mix, beetroot hummus, kale crisp, hazelnut

#### DESSERT

Hazelnut dacquoise, chocolate ganache, salted caramel, puffed rice

Tiramisu choux, coffee gel, walnut praline, tonka mascarpone

Lemon meringue pie, fresh citrus, torched Italian meringue, candied lemon

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## ON THE QT

QT Selection sparkling wine  
 QT Selection white wine  
 QT Selection red wine  
 Tuatara beer selection  
 Soft drinks & juices

**1 HOUR \$35 PP**  
**2 HOURS \$46 PP**  
**3 HOURS \$56 PP**  
**4 HOURS \$65 PP**

## THE PREMIUM

Bandini Prosecco  
 Catalina Sounds Sauvignon Blanc  
 TW Chardonnay  
 Mahi Rosé  
 Satellite Pinot Noir  
 Wild Song Syrah  
 Tuatara beer selection  
 Heineken  
 Soft drinks & juices

**1 HOUR \$42 PP**  
**2 HOURS \$58 PP**  
**3 HOURS \$68 PP**  
**4 HOURS \$80 PP**

## THE LUXURY

Bird in Hand sparkling wine  
 Mahi Sauvignon Blanc  
 Dicey Pinot Gris  
 Quarter Ace  
 Man O War Rosé  
 Margrain River Pinot Noir  
 Redmetal Syrah  
 Tuatara beer selection  
 Garage Project beer  
 Soft drinks & juices

**1 HOUR \$50 PP**  
**2 HOURS \$62 PP**  
**3 HOURS \$72 PP**  
**4 HOURS \$88 PP**

# BEVERAGES ON CONSUMPTION

## SPARKLING & CHAMPAGNE

Deutz Marlborough Cuvée	\$72
Bird in Hand Sparkling	\$75
Amisfield Sparkling	\$80
G. H. Mumm Cordon Rouge	\$115
Perrier-Jouët 'Grand Brut' NV	\$164
Perrier-Jouët Blason Rosé	\$192

## ADD ON CONSUMPTION

Add Antipodes sparkling water
Add Spirits or welcome cocktail

## WHITE

Mahi Sauvignon Blanc	\$80
Abel Tasman Chardonnay	\$85
Dicey Pinot Gris	\$84
Neudorf Dry Riesling	\$86
Mt Edward Chenin Blanc 2018	\$79
Catalina Sands Sauvignon Blanc	\$77
TW Chardonnay	\$71
Te Mata 'Cape Crest' Sauvignon Blanc	\$79
The Bone Line 'Riverbone' Sauvignon Blanc	\$77
Dog Point Sauvignon Blanc	\$77
Duke of Cromwell Pinot Gris	\$72
Church Road 'Macdonald Pinot Gris Series'	\$82
The Bone Line 'Barebone' Chardonnay	\$77
Quarter Ace Chardonnay	\$98

## ROSÉ & RED

Satellite Pinot Noir	\$74
2020 Alta Cima Malbec	\$79
Man O War Rosé	\$80
Duke of Cromwell Pinot Noir	\$80
Redmetal Syrah	\$80
Margrain Pinot Noir	\$88
Chateau Roubine Rosé	\$87
Nanny Goat Pinot Noir	\$98
Gladstone Pinot Noir	\$109
Man O War Syrah	\$117
Man O War 'Ironclad' Shiraz	\$117
Dog Point Pinot Noir	\$123
St Hugo Cabernet Sauvignon	\$133
Two Paddocks Pinot Noir	\$139
Craggy Range 'Aroha' Pinot Noir	\$260
Te Mata 'Coleraine'	\$260





## 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.



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