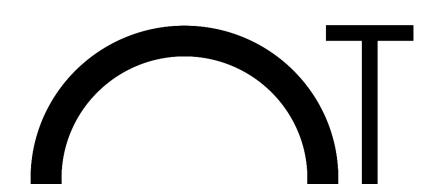


MERRY EVERYTHING

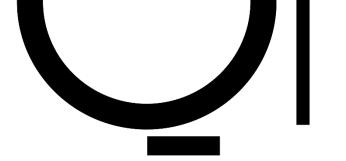
QTHOTELS.COM











Excessively Festive. Christmas Parties at QT.

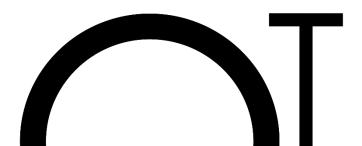
Get dressed in holiday style. We're in the business of making spirits bright, parties bold, and the mood out of control.

In a scene that's anything but ordinary, dream up the most festive feast... then double it.

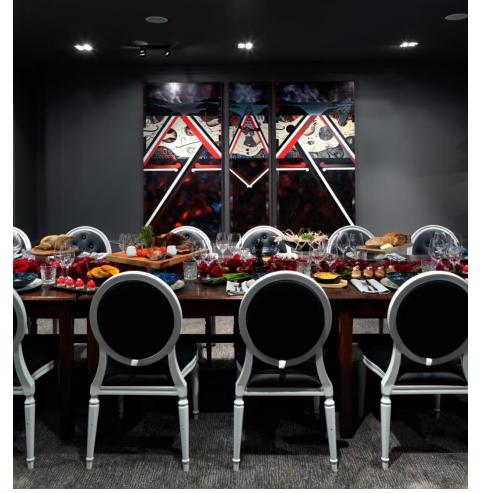
Think all the classics roasted to perfection, then topped with a QT twist. Plus puddings so divine, even the office Scrooge will make room for dessert. Crackers and confetti? Sparkling is an understatement. Champagne towers? We'll take any tall order, then top it.

You've got parties for hosting, big wins for toasting. So go on and splurge, they deserve it.

The QT Team

















U-SHAPE



COCKTAIL





THEATRE



BANQUET



CLASSROOM

THE TAMBURINI ROOM

Black is the new black and versatility is king in the carefully lit 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 wining and dining clients.

The Tamburini Room is a versatile space that can be set up as classroom, cocktail, theatre, u-shape, banquet or boardroom.

EXCLUSIVE VENUE HIRE:

Venue hire is complimentary; a minimum food and beverage spend applies.



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 an upscale three course dinner 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.

EXCLUSIVE VENUE HIRE:

Venue hire is complimentary; a minimum food and beverage spend applies.























BOARDROOM

U-SHAPE

COCKTAIL

THEATRE

CLASSROOM

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 suppers and bold banquets of medieval proportions, from lavish secret meetings to persuasive parties, this special enclave can host up to 28 delegates for those who want to sit and dine, and up to 100 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.

EXCLUSIVE VENUE HIRE:

Venue hire is complimentary, a minimum food and beverage spend applies.













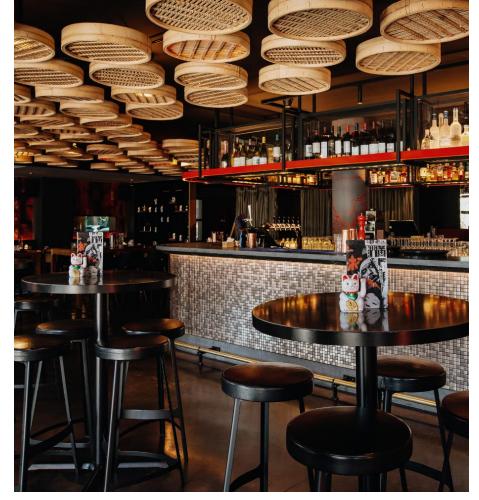


COCKTAIL

BANQUET

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 eclectic 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?

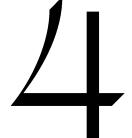
It shouldn't be. Hot Sauce is able to host up to 180 guests for private events cocktail style.

EXCLUSIVE VENUE HIRE:

Venue hire is complimentary; a minimum food and beverage spend applies.



COCKTAIL





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 topups 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.

EXCLUSIVE VENUE HIRE:

Venue hire is complimentary; a minimum food and beverage spend applies.













COCKTAIL

BANQUET

O







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, Frenchinspired 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.

EXCLUSIVE VENUE HIRE:

Venue hire is complimentary; a minimum food and beverage spend applies.





BOARDROOM

PRIVATE DINING







VENUE 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	28	-	-	100	-	18
HOT SAUCE	-	-	-	180	-	-
HIPPOPOTAMUS	70	-	-	180	-	-
LE SALON	-	-	-	-	_	12
LOBBY LOUNGE	-	-	-	20	-	10



CANAPÉS BY HIPPOPOTAMUS

4 ITEMS \$26 PP 5 ITEMS \$31 PP 6 ITEMS \$36 PP 7 ITEMS \$39 PP

Additional canapés are \$5.50 per person Service times to be discussed with your event coordinator

HOT & COLD

Agria potato, onion, black garlic aioli
Black sesame smoked goats cheese, goji, fig gel
Smoked King salmon, blini, citrus glaze
BBQ octopus & chorizo, sesame pastry
Beef tartare cones, parmesan, truffle
Wagyu beef slider, pickles, QT sauce, cheddar
Fried chicken, waffle, caviar
Salmon & prawn roll, panko prawn, salmon belly, lime mayo
Cauliflower taco, charred cauliflower, citrus chimichurri, buckwheat

SWEET

Burnt caramel cheesecake
Wild berry éclair
Lemon meringue choux
Macaron selection



CANAPÉS BY HOT SAUCE

4 ITEMS \$25 PP 5 ITEMS \$30 PP 6 ITEMS \$35 PP 7 ITEMS \$38 PP

Additional canapés are \$5.50 per person

HOT & COLD

Furikake edamame blini, tofu, burnt soy glaze
Earth bao, daikon, crispy kimchi, wild mushroom
Cauliflower, puffed quinoa, ponzu, chilli
Market fish sashimi, wasabi mayo, ginger pickle,
ponzu sauce

Panko prawn, coriander, citrus koji

Popcorn chicken, sriracha mayo

Firecracker chicken bao, togarashi, kimchi

Lemongrass & turmeric chicken yakitori, sweet soy glaze

Adobo pork belly, crackling

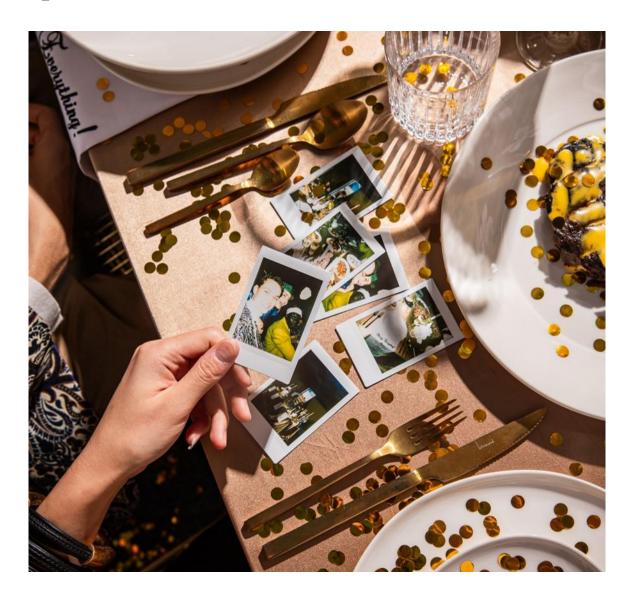
Oyster beef, bok choy, bamboo

SWEET

Black sesame doughnut, yuzu glaze

Coconut rice pudding, pandan





THREE-COURSE FESTIVE MENU

Choose two of each course, served as an alternate drop

\$119 PP FOR THE TABLE

Warm olives, cultured butter, bread

ENTRÉE

French onion soup, onion consommé, kawakawa oil, caramelised onion, fermented mushroom

Market fish crudo, fermented tomato gel, coriander, capers, nasturtium koji

King crab rillettes, miso cream, caviar, toasted sourdough

Confit pork belly, cauliflower textures, spiced jus
Courgette, smoked paprika & orange escabeche,
potato, fennel

Artichoke & truffle mille feuille

MAIN

Pure South Chateaubriand, market veg, bordelaise

Market fish, grilled leeks, potato galette, horopito
beurre blanc

Black Origin honey roast ham, apple miso wild berries

Confit duck, smoked duck breast, fermented plum,
parsnip, pickled frond

Slow roasted turkey, cranberry jus

Roasted cauliflower, saffron cream, parsnip & chestnut tart

*All mains served with festive seasonal veg, butter roast potatoes

DESSERT

Mulled wine poached pear tart, vanilla crème Brandy & chocolate crèmeux, Xmas pudding Bouche de Noël, Xmas pudding, pistachio mousse, spiced crumble, crème de cassis Chef's selection of petit fours



HOT SAUCE TRUST THE CHEF

\$100 PP

Market fish sashimi, wasabi mayo, ginger pickle, ponzu sauce

Panko prawn, coriander, citrus koji

Lemongrass & turmeric chicken yakitori, sweet soy glaze

Charred corn, mushroom yakitori, honey glaze

Chicken wings, sriracha mayo

Kung pao cauliflower, puffed quinoa, ponzu, chilli

Beef in oyster sauce, bok choy, mushroom, spring onion

Roast pork belly, crackling, adobo sauce

Goan seafood curry, coconut, coriander

Yuzu doughnuts

Coconut & pandan rice pudding





ON THE QT

QT Selection of sparkling wine QT Selection of white wine QT Selection of 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

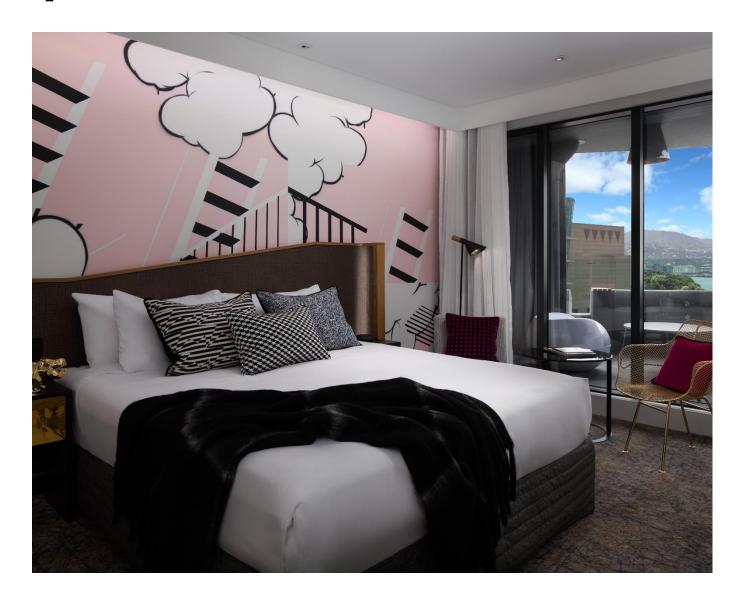
3 HOURS \$72 PP

4 HOURS \$88 PP



BEVERAGES ON CONSUMPTION

SPARKLING & CHAMPAGNE			WHITE	ROSÉ & RED		
	Deutz Marlborough Cuvée	\$72	Mahi Sauvignon Blanc	\$80	Satellite Pinot Noir	\$74
	Bird in Hand Sparkling	\$75	Abel Tasman Chardonnay	\$85	2020 Alta Cima Malbec	\$79
	Amisfield Sparkling	\$80	Dicey Pinot Gris	\$84	Man O War Rosé	\$80
	G. H. Mumm Cordon Rouge	\$115	Neudorf Dry Riesling	\$86	Duke of Cromwell Pinot Noir	\$80
	Perrier-Jouët 'Grand Brut' NV	\$164	Mt Edward Chenin Blanc 2018	\$79	Redmetal Syrah	\$80
	Perrier-Jouët Blason Rosé	\$192	Catalina Sands Sauvignon Bland	\$77	Margrain Pinot Noir	\$88
			TW Chardonnay	\$71	Chateau Roubine Rosé	\$87
			Te Mata 'Cape Crest' Sauvignon		Nanny Goat Pinot Noir	\$98
			Blanc \$79 The Bone Line 'Riverbone' Sauvignon Blanc \$77		Gladstone Pinot Noir	\$109
					Man O War Syrah	\$117
				\$77	Man O War 'Ironclad' Shiraz	\$117
			Dog Point Sauvignon Blanc Duke of Cromwell Pinot Gris	\$72	Dog Point Pinot Noir	\$123
	ARR ON CONCUMPTION	DR ON CONCUMPTION				\$133
ADD ON CONSUMPTION		Church Road 'Macdonald Pinot Gris Series' \$82		Two Paddocks Pinot Noir	\$139	
Add Antipodes sparkling water Add spirits or welcome cocktail		The Bone Line 'Barebone' Chardonnay \$77		Craggy Range 'Aroha' Pinot Noir	\$260	
		Quarter Ace Chardonnay	\$98	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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