

NOT

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 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.

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

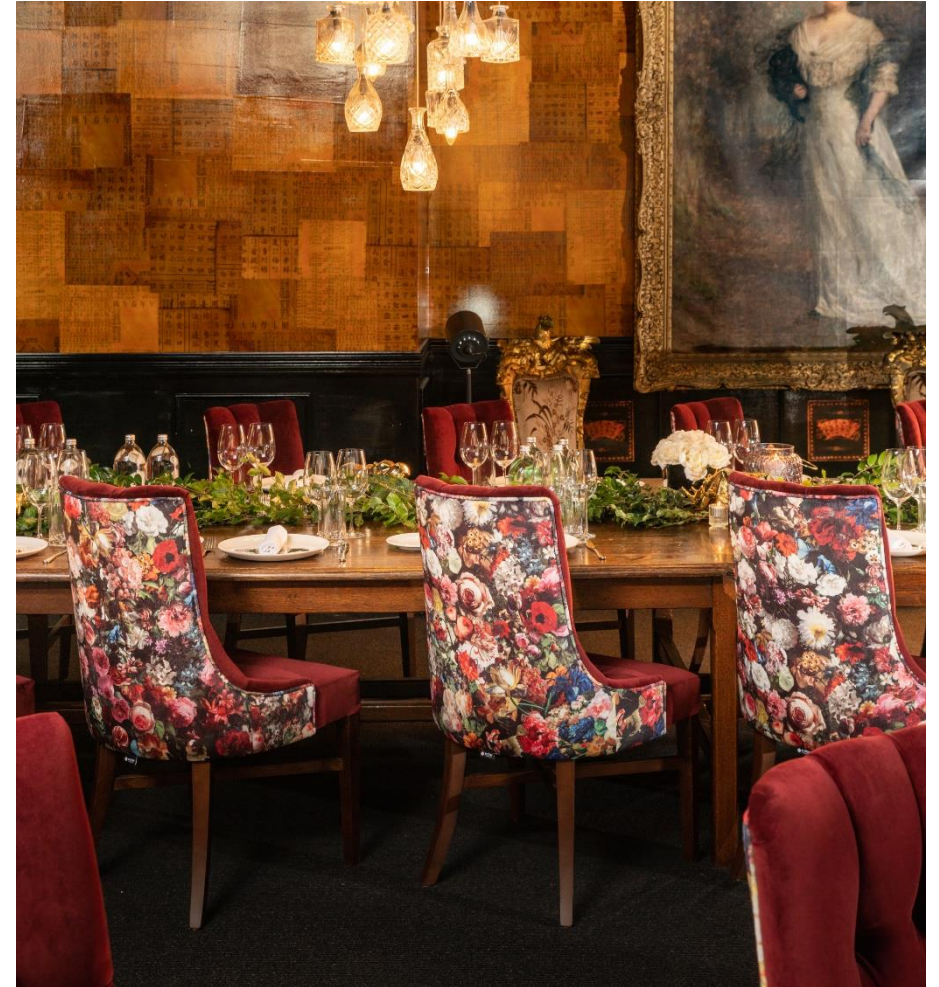
BANQUET

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

28

BANQUET

18

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. This is an intimate venue for those looking to redefine where a meeting or event should be held.

150

COCKTAIL

60

BANQUET



LE SALON

Scintily clad artworks, mirrored walls and a chandelier. Decadent spreads, floral displays and candlelit tabletops. This is a space that's confident in its presentation.

A luxurious private room for those looking to impress and influence.

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	28	-	-	80	-	18
HOT SAUCE	60	-	-	150	-	-
LE SALON	10	-	-	-	-	10
GALLERY LOUNGE	-	-	-	40	-	-



BREAKFAST

Includes tea, coffee and juice stations. Menus require minimum 15 guests

PLATED \$35pp

Choose 2 options from our a la carte menu
Served alternate drop

CANAPE \$40pp

Served on a catering table

- Hashbrown, egg mayo, microgreen
- Falafel, avocado mousse, preserved lemon, pinenuts
- Shelly bay bagel, smoked salmon, dill gherkins, cream cheese
- Artichoke & cottage cheese tart
- Crème brulée madeleine, pistachios
- Choux, whipped mascarpone, seasonal fruit compote

FULL & HOT \$45pp

Served on a catering table

- Continental breakfast plus:
- Bacon
- Sausages
- Baked beans
- Roast tomatoes
- Roast mushrooms

CONTINENTAL \$35pp

Served on a catering table

- Charcuterie board
- Cheese board
- Selection of pastries
- Fruit plates
- Banana bread slices
- Brioche slices
- Muffins
- Mayo hard boiled eggs
- House made granola
- Yoghurt
- House made jams/honey/butter/peanut butter
- Bread toasts

MISSING SOMETHING MORE?

- Add on:
- Chia Sisters Smoothies \$6pp
- Pastry baskets or fruit platters \$35 to share, serves 10 guests
- Coffee cart \$350 (credited to coffee spend)



DAY DELEGATE PACKAGES

Menus require a minimum of 15 guests

Half Day \$85pp
Full Day \$98pp

MISSING SOMETHING MORE?

Add on:
Chia Sisters Smoothies \$6pp
Coffee cart \$350 (credited to coffee spend)

SAMPLE MENU

MORNING TEA + AFTERNOON TEA

Choice of two items per break:

- Hashbrown, egg mayo, microgreen
- Falafel, avocado mousse, preserved lemon, pinenuts
- Shelly bay bagel, smoked salmon, dill gherkins, cream cheese
- Artichoke & cottage cheese tart
- Choux, poached pear, chocolate & whipped cream
- Cannelés, salted caramel & almonds
- Crème brulée madeleine, pistachios

LIGHT LUNCH

Chef's sandwiches:

- Pulled pork, smoked paprika and mustard, pickles in a wrap; Egg mayo sandwich, spinach on seeded bread

Chef's salads:

- Artichoke & Bulgur salad, cucumber, tomatoes and chickpeas; Mixed leaves, crisp vegetables, coconut and mustard dressing

A sweet to finish:

Chef's choice

BEVERAGES

Assorted juices, brewed coffee & herbal tea served on arrival & at each break



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. MENUS ARE SUBJECT TO CHANGE

UPGRADED LUNCH

AFTER SOMETHING MORE?

Upgrade your Day Delegate Package to a hot lunch +\$35pp or

The Hearty one let's just lunch \$65pp

Menus require a minimum of 15 guests

SAMPLE MENU

All items included and served on a catering table

HOT

Beef eye fillet 120g each, watercress, peppercorn sauce

Market fish, Bergamot beurre blanc, lemon

Spice roasted cauliflower, kawakawa & cashew hummus, kale crisps

SIDES

Agria potato gratin, rosemary, cheese

Charred broccoli, almond, preserved lemon dressing

DESSERT

Spiced poached pears, chocolate sauce and whipped mascarpone

Cheese platter, crackers, breads, pickles & condiments

Apple & feijoa crumble, oat & almond crumble, whipped cream



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CANAPÉS BY QT

4 ITEMS \$32 PP

6 ITEMS \$48 PP

8 ITEMS \$64 PP

Substantial \$10 per item

Menus require a minimum of 20 guests

SAVOURY

Falafel, avocado mousse, preserved lemon, pinenuts
 Goat cheese, walnut and QT honey bruschetta
 Cheesy polenta chip, sundried tomato & basil
 Braised pork slider, mustard, cabbage slaw
 Smoked salmon, cream cheese, citrus cream cheese & fried capers on a toast
 Mini QT burger, beef patty, tomato relish, smoked cheese & pickle
 Shepherd's pie, kumara mash, beef & red wine stew
 Arancini, mushroom & gorgonzola
 Artichoke & cottage cheese tart

SWEET

Choux, poached pear, chocolate & whipped cream
 Vanilla and feijoa cheesecake, Anzac biscuit & compote
 Weave Chocolate cones, crèmeux, salted caramel & hazelnut
 Crème brûlée madeleine, pistachios

SUBSTANTIALS

Buttermilk Fried chicken, lime crème fraiche & dill
Farro salad, Comté, walnut & apple

LET'S GRAZE

\$150 Charcuterie Platter, Italian salamis & prosciutto, pickles
 \$150 Cheese Platter, NZ cheese selection, pickles, honeycomb, fruits (paste, fresh & dried)
 \$115 Dips & Antipasto, stuffed jalapenos, mixed olives, pesto, hummus, Dolmades

All boards to come with selection of bread & crackers for 10 guests

FOOD STATIONS

\$85 Oysters, mignonette, lemon (min. 3 dozen)
\$35pp Antipasto, cheese, charcuterie, dips & breads (min. 10 guests)



LUNCH & 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 or 1 main & 1 dessert

FEASTING STYLE FROM \$119pp

Designed for all dishes to be shared in the middle of the table

2 course \$119pp - Choice of 1 entrée & 1 main or 1 main & 1 dessert

3 course \$139pp Choice of 1 entrée & 1 main or 1 main & 1 dessert

ENTRÉES

Mushroom risotto, Parmigiano Reggiano, truffle oil & pancetta
 Salmon tartare, dill & horseradish cream, cucumber & Oscietra caviar with a toast

Warm goat cheese salad, pangrattato, winter leaves & beetroot

MAINS

Eye fillet 200g, potato gratin, peppercorn sauce, watercress

Steamed market fish, Bergamot beurre blanc, greens

Spice roasted cauliflower, kawakawa & cashew hummus, kale crisps

DESSERTS

Spiced poached pears, chocolate sauce and whipped mascarpone

Cheese platter, crackers, breads, pickles & condiments

Apple and feijoa crumble, oat & almond crumble, whipped cream

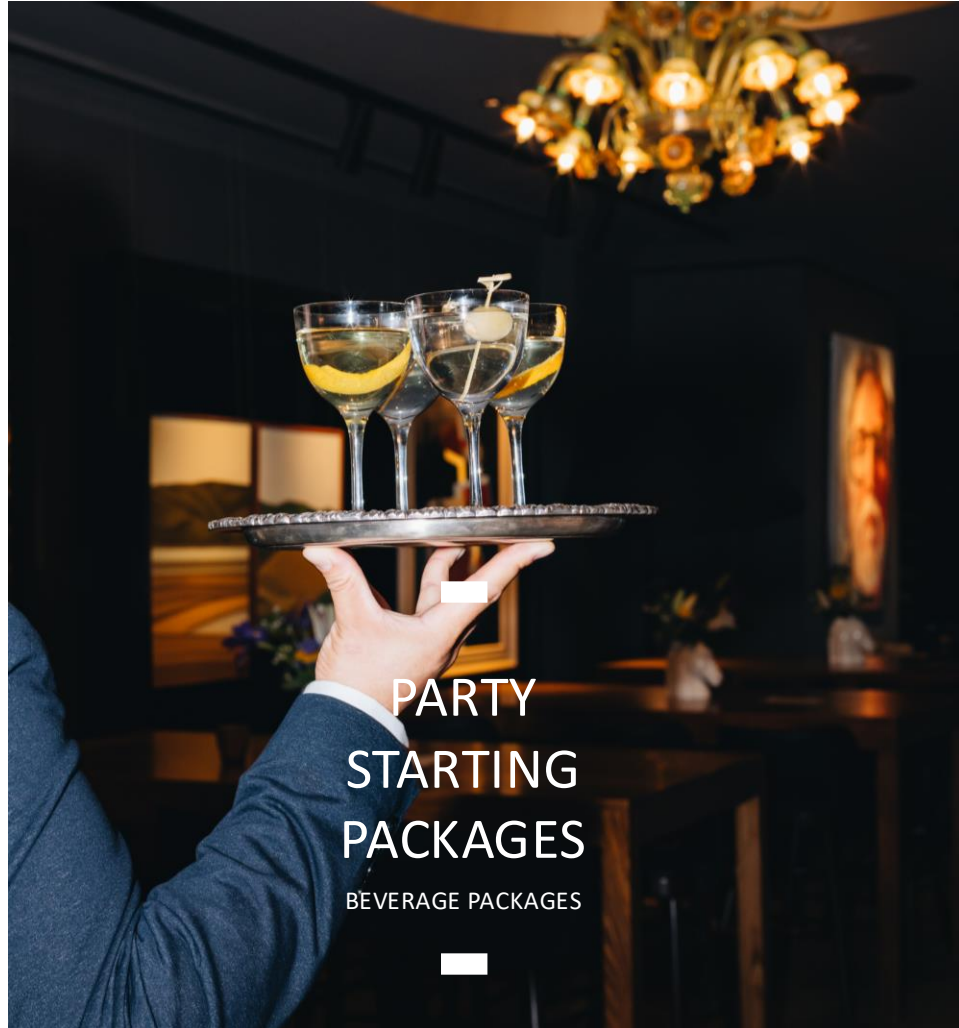
ADD ONS

Artisan Bread & Butter \$5.50 pp

French fries, mesclun salad with mustard dressing, honey glazed carrots or steamed greens 15\$ each (serves 4pax)

Petit-Fours \$7.50 pp

Grazing platters (See our selection on page 14)



PARTY
STARTING
PACKAGES
BEVERAGE PACKAGES

ON THE QT

- Stone Paddock Sauvignon Blanc
- Stone Paddock Rose
- Stone Paddock Scarlet Blend
- Bandini Prosecco
- Tuatara beer selection
- Heineken
- Soft drinks & juices

- 1 HOUR \$35pp
- 2 HOURS \$46pp
- 3 HOURS \$56pp
- 4 HOURS \$65pp

THE PREMIUM

- TW Reserve Chardonnay
- Mahi Sauvignon Blanc
- Mahi Rose
- Redmetal Syrah
- Margrain Pinot Noir
- Bandini Prosecco
- Tuatara beer selection
- Heineken
- Soft drinks & juices

- 1 HOUR \$42pp
- 2 HOURS \$58pp
- 3 HOURS \$68pp
- 4 HOURS \$80pp

THE LUXURY

- Paritua Willow Chardonnay
- Dicey Pinot Gris
- TW Carmenere
- Man O War Pinque Rose
- Nanny Goat Pinot Noir
- Amisfield Brut
- Tuatara beer selection
- Garage Project beer
- Heineken
- Soft drinks & juices

- 1 HOUR \$50pp
- 2 HOURS \$62pp
- 3 HOURS \$72pp
- 4 HOURS \$88pp

*Products subject to change due to availability



LET'S HAVE A DRINK

BAR TAB

Set and forget. Select beverages you'd like to cover on your tab and set a dollar limit of your choice to cap the spending up. We'll nudge you when it's early up. Final bar tab to be settled by the end of the night.

CASH BAR

This round is on them! Work with our team to create a list of drinks for your event and let the guests' wallets do the talking.

BEVERAGE PACKAGES

A range of beverage packages are available based on the number of guests attending and the length of time you would like this package to go for, not on quantity consumed.

NB: Spirits and cocktails available upon request and to be chosen from specific menu organized prior to your event



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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