

MERRY EVERYTHING

QTHOTELS.COM



Q
T
WELLINGTON



Another year ending? We're just getting started.

That's 'cause when EOY closes in, QT Wellington 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 whether it's a champagne soaked soiree, a feasting affair or a festive serving of both.

So however you're planning to overindulge the dream team, make sure it's got Hot Sauce involved. For a year in review, the Billiards Room'll do. And have you seen Tamburini? Ho ho whoa.

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



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.

30

BOARDROOM

35

U-SHAPE

90

COCKTAIL

90

THEATRE

60

BANQUET

40

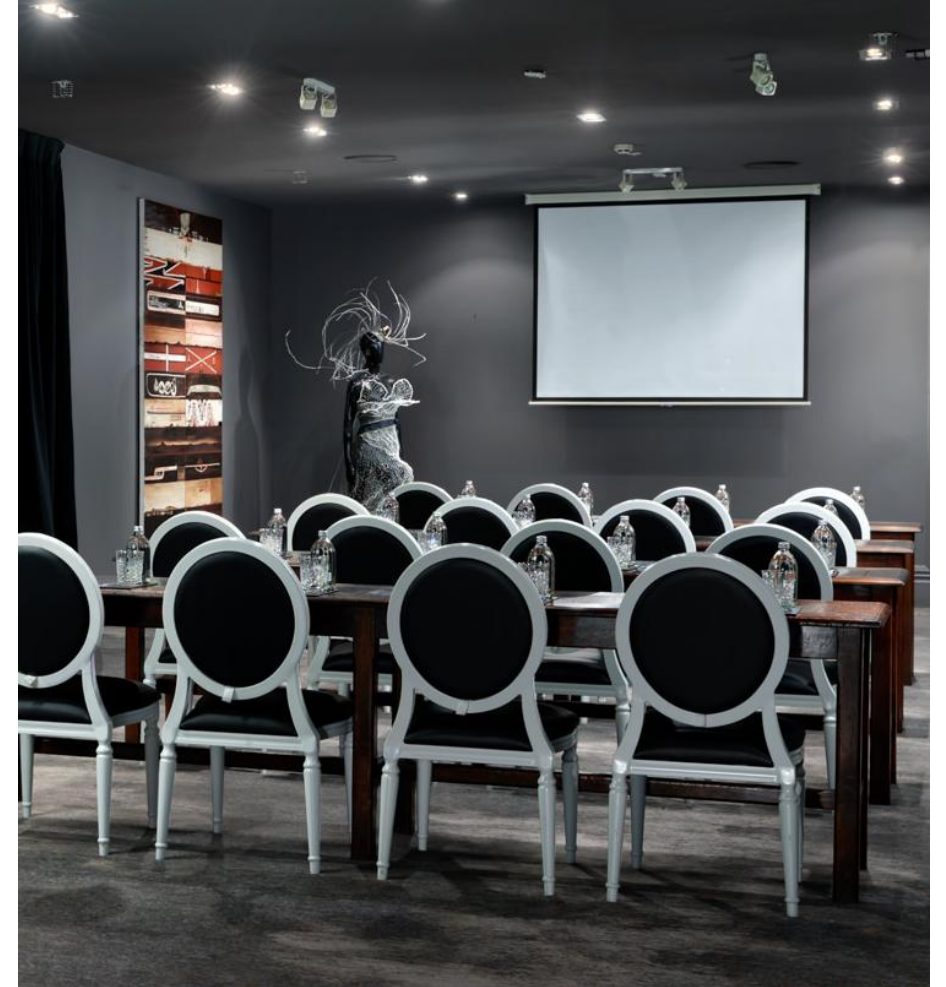
CLASSROOM

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 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.



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're 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.



80

COCKTAIL

24

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

HIPPO BAR & RESTAURANT

When the moment calls for a little somethin' somethin', head on up. Hippo is where the harbour lights up and your taste buds do too. Waterfront cheek kicks off with a clink and a wink, all in good taste, of course.

Searing steak frites. Veg pulled right from the Wairarapa. Oysters *au naturel*, just as the Pacific intended. Between the bites, we pour personality: Sun-smacked Sauvs, reds that brood with dark intensity, and signature cocktails dramatically vying for undivided attention.

Whether it's a long lunch, intimate dinner or all-out soirée, Hippo sets the scene for something special.



180

COCKTAIL

70

BANQUET



LE SALON

Scantly 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 dining room for those looking to impress and influence, Le Salon is located at offering 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



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	-	-	80	-	18
HOT SAUCE	60	-	-	150	-	-
HIPPO BAR & RESTAURANT	70	-	-	180	-	-
LE SALON	10	-	-	-	-	10
GALLERY LOUNGE	-	-	-	40	-	-



FESTIVE FLAIR CANAPÉS

4 ITEMS \$36pp
6 ITEMS \$52pp
8 ITEMS \$68pp
SUBSTANTIAL \$12

Additional canapés are \$5.50 per person
Service times to be discussed with your event
coordinator
Menus require a minimum of 20 guests

HOT & COLD

Prosciutto on focaccia toast, whipped goat cheese & dates
Confit tuna rillettes on blinis, dill, yuzu & sesame
Foie gras mousse on brioche toast with figs & Port jelly
Christmas ham slider, honey & mustard glaze & coleslaw
Smoked salmon on seeded toast, tzatziki, fried capers & caviar
Mini QT burger, lamb patty, dukkha & minted yoghurt
Turkey & tarragon pie & truffle mash
Arancini, sundried tomato, pine nuts, basil & Comté
Leek & chorizo tart, smoked paprika & chili jam

SWEET

Christmas chocolate sponge, blackcurrant, pistachio cream
Pavlova, mixed berry compote & whipped cream
Profiterole choux, chocolate crémeux, Fix & Fogg peanut butter & brittle
QT Christmas pudding, icing & orange marmalade

SUBSTANTIAL

Scallops, potato & dill salad, pickles & caviar
Quinoa salad, walnuts, pomegranate, bocconcini with honey & mustard dressing

LET'S GRAZE

BOARDS

Charcuterie Platter, Italian salamis & prosciutto, pickles \$150
Cheese Platter, NZ cheese selection, pickles, honeycomb, fruits \$150
Antipasto & dips, stuffed jalapenos, mixed olives, pesto, hummus, Dolmades \$115
*All boards to come with a selection of bread & crackers
Serves 10 guests*

STATIONS

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



PLATED FESTIVE MENU

2 COURSE \$95pp

Choice of one entrée/main or main/dessert for all guests

3 COURSE \$125pp

Choice of one entrée, main & dessert for all guests

*Option of alternate drop; select 2 entrees, mains and dessert to be served alternately for an additional \$6pp

ENTRÉE

Pea risotto, buffalo feta, preserved lemon, pine nuts & Parmigiano Reggiano
 Salmon tartare, dill & horseradish cream, cucumber & Oscietra caviar on toast
 Heirloom tomato carpaccio, basil oil & stracciatella

MAIN

Ham roast, QT honey & mustard glaze, rosemary potato gratin & confit garlic
 Beef eye fillet (200g each), watercress, whisky & bone marrow jus, squashed crispy Perla potatoes
 Turkey breast, carrot purée, glazed vegetables & kawakawa jus
 Market fish, steamed, salsa verde, charred greens, feta & hazelnuts
 Warm goat cheese salad, pangrattato, cos lettuce, seasonal vegetables, tahini & yuzu dressing

DESSERT

QT Christmas pudding, icing, orange marmalade & brandy custard
 Bûche de Noël, chocolate crèmeux, blackcurrant jelly & whipped pistachio cream
 Pavlova, vanilla Chantilly, berry compote & white chocolate
 Cheese plate, selection of two NZ cheeses, crackers & accompaniments

ADD-ONS

Artisan bread & butter \$5.50 pp
 French fries, mesclun salad with mustard dressing, honey glazed carrots or steamed greens \$15each (serves 4 guests)
 Petit Fours \$7.50 pp
 Grazing platters (See our selection on page 10)



FEASTING FESTIVE MENU

3-courses \$155pp

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

ENTRÉE

Pea risotto, buffalo feta, preserved lemon, pine nuts & Parmigiano Reggiano
 Salmon tartare, dill and horseradish cream, cucumber & Oscietra caviar on toast
 Heirloom tomato carpaccio, basil oil & stracciatella

MAIN

Beef eye fillet (120g each), watercress, whisky & bone marrow jus, squashed crispy Perla potatoes
 Market fish, steamed, salsa verde, charred greens, feta & hazelnuts
 Warm goat cheese salad, pangrattato, cos lettuce, seasonal vegetables & tahini & yuzu dressing

DESSERT

QT Christmas pudding, icing, orange marmalade & brandy custard
 Bûche de Noël, chocolate crémeux, blackcurrant jelly & whipped pistachio cream
 Pavlova, vanilla Chantilly, berry compote & white chocolate

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 10)



CHRISTMAS COCKTAIL PARTY

Seated \$135pp
Minimum 40 guests

Cocktail on arrival

6 Christmas Canapé selection

1 substantial (choose from our selection)

3-hour On the QT Beverage Package

Petit-fours with brewed coffee & T2 selection

QT Playlist or your choice of music (device will be required)

Printed Custom Menus

Venue Hire

PLEASE NOTE THAT WHILE WE WILL ALWAYS STRIVE TO MEET YOUR NEEDS, OUR KITCHENS DO COOK WITH GLUTEN AND DAIRY, WE CANNOT 100% GUARANTEE DIETARY REQUIREMENTS

CHRISTMAS LUNCH & DINNER

Plated \$190pp

Minimum 20 guests

Bread to start

3-course Christmas dinner (alternate drop)

3-hour On the QT Beverage Package

Petit-fours with brewed coffee & T2 selection

Christmas Bon Bons

QT Playlist or your choice of music (device will be required)

Printed Custom Menus

Venue Hire

Feasting \$215pp

Minimum 20 guests

Bread to start

3-course Feasting Christmas dinner (food served sharing style)

3-hour On the QT Beverage Package

Petit-fours with brewed coffee & T2 selection

Christmas Bon Bons

QT Playlist or your choice of music (device will be required)

Printed Custom Menus

Venue Hire



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LE SALON CHEF'S CHRISTMAS DINNER

\$195pp
Exclusive to 8-10 guests

Caviar canapés & oysters to start
5 course Chef's table dinner experience
Christmas bon bon
Exclusive use of Le Salon

Add matching wines to your 5-course dinner
+\$95pp
Or
Champagne on arrival plus 5 matching wines
+\$115pp





NOT A PRIVATE AFFAIR? Meet you at the Gallery Lounge

Gallery Grazing Package \$75pp

2-hour On the QT beverage package
Antipasto, cheese, charcuterie, dips & breads
Reserved area at the Gallery Lounge

Gallery Canapé Package \$95pp

2-hour On the QT beverage package
6 chef's canapés selection
Reserved area at the Gallery Lounge

PLEASE NOTE THAT WHILE WE WILL ALWAYS STRIVE TO MEET YOUR NEEDS, OUR KITCHENS DO COOK WITH GLUTEN AND DAIRY, WE CANNOT 100% GUARANTEE DIETARY REQUIREMENTS



*Products subject to change due to availability

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



PACKAGES NOT YOUR THING? CURATE YOUR OWN INDULGENCE

Choose your beverage package *

Choose your seated dinner or canapés *

Printed custom menus

Minimum 40 guests

*Price will be based on food and beverage selection



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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