


MERRY EVERYTHING

QTHOTELS.COM



PERTH



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





INTRODUCTION

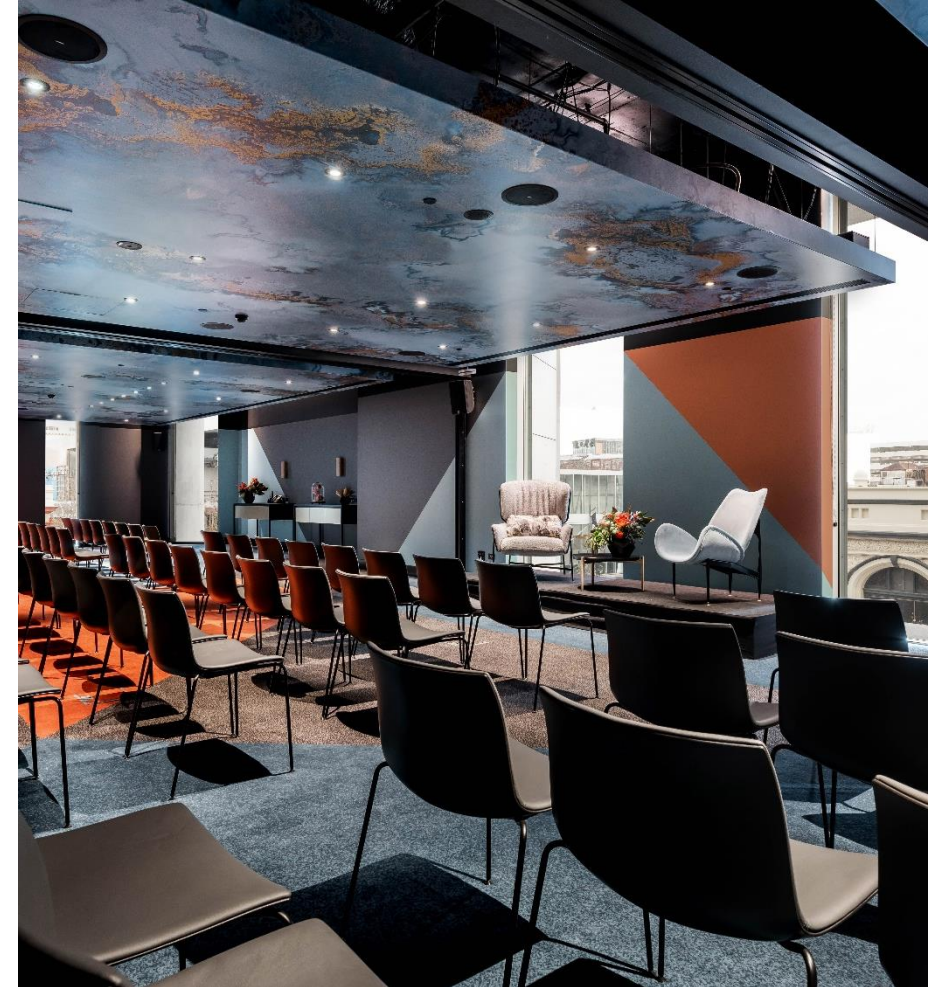
A unique range of venues for all manner of festive frivolities – exclusive parties and private dining that dazzles. Through these historic rooms, we'll take you on a journey. Moments both classic and candid; we'll create the scene.

The city's vibrancy as a backdrop for the jolliest of Christmas Dos. Parties with luxury, quintessential cocktails and curated wines. Venues and events matched with a first-class menu and artistic Perth style.

MURRAY ROOM

The imposing Murray Room is the event space to rule them all.

Created when the four event rooms are combined, this large, bright and stylish space is capable of hosting cocktail parties up to 200 guests and seated events of various sizes. With ceiling to floor feature windows and in-built AV, this lengthy venue is well suited to events big and boisterous.



120

BANQUET

78

CABARET

170

THEATRE

54

CLASSROOM

200

COCKTAIL



MURRAY ROOMS 1-4

Four fully equipped and painlessly flexible rooms make up the Murray Room at QT Perth. Awash in natural light and with all the necessary creature comforts, the rooms can be used individually for intimate events or combined for those larger celebrations.

Offering the best of modern technology, a floor to ceiling feature window and luxurious contemporary decor, these carefully curated power pads can accommodate a variety of configurations and event sizes.

LUCY MAME

Break the yawn-worthy mold of the standard event space with Lucy Mame.

Available in various configurations for up to 40 cocktail drinkers or 24 seated guests, she's a flexible host, and with provocative art and eye-catching design, the room is far from short on intrigue. A large plasma screen and plenty of natural light completes a space that always succeeds in leaving a lasting impression.



24

BANQUET

18

CABARET

40

THEATRE

18

CLASSROOM

40

COCKTAIL

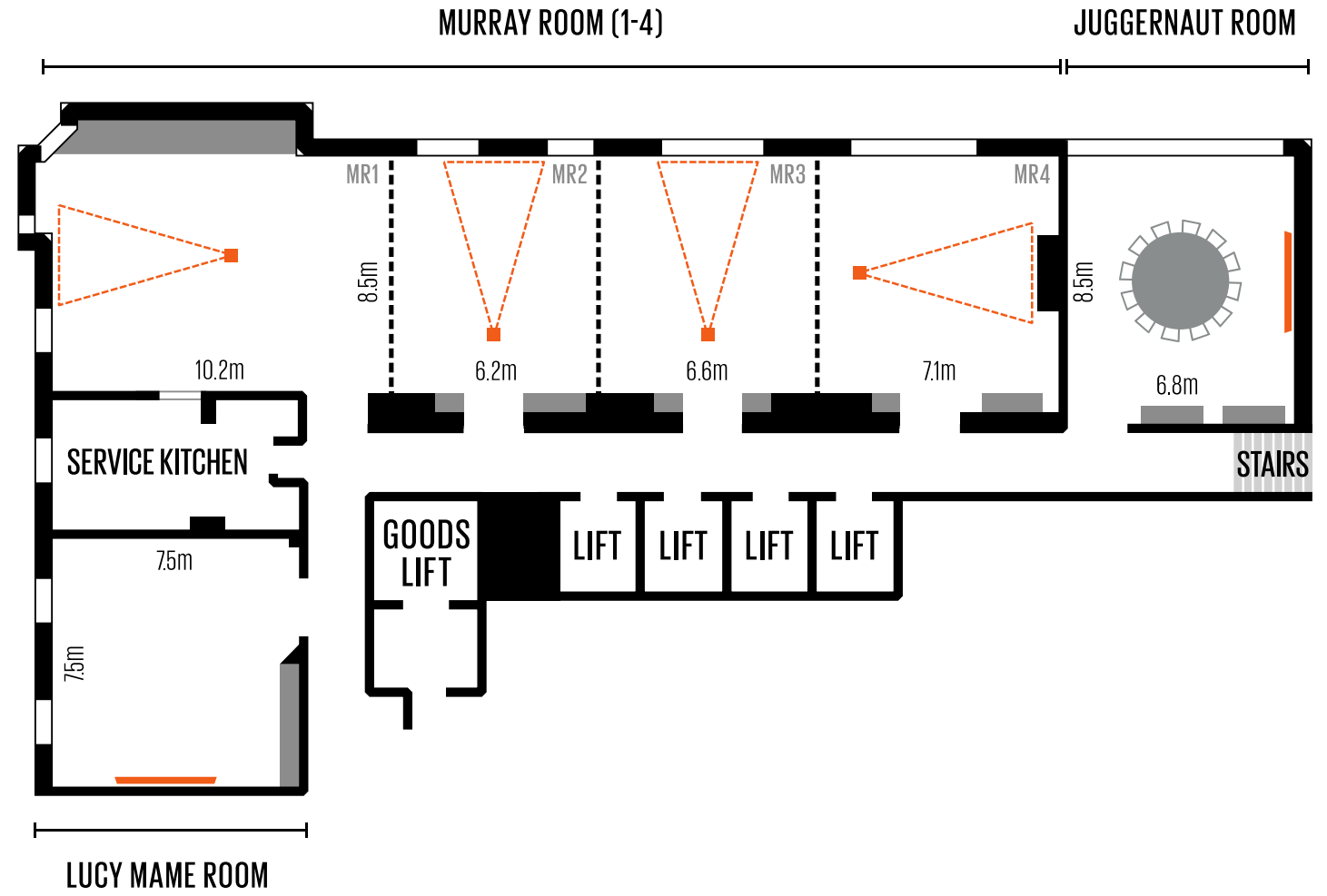
16

U-SHAPE

14

BOARDROOM

EVENT SPACES





EVENT SPACE CAPACITIES

	BANQUET	CABARET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
MURRAY ROOM 1	40	30	48	24	60	21	18
MURRAY ROOM 2	24	18	30	18	40	14	12
MURRAY ROOM 3	24	18	30	18	40	14	12
MURRAY ROOM 4	32	18	40	18	40	15	12
1 & 2 COMBINED	64	48	96	42	110	33	30
3 & 4 COMBINED	56	42	80	36	80	27	26
MURRAY ROOM (1-4)	120	78	170	54	200	-	-
JUGGERNAUT ROOM	-	-	-	-	-	-	12
LUCY MAME ROOM	24	18	40	18	40	16	14
SANTINI BAR (Exclusive on request 100)	-	-	-	-	20-50	-	-
SEMI PRIVATE DINING ROOM	36	-	-	-	-	-	-
ROOFTOP AT QT (Exclusive on request 200)	-	-	-	-	30-50	-	-
QT LOBBY BAR	-	-	-	-	50-130	-	-

CHRISTMAS LUNCH & DINNER PARTY MENU

3 COURSE

3 HOUR BEVERAGE PACKAGE

\$142PP

SAMPLE MENU

Please select one dish per course to be served to all guests. Alternate drop – additional \$5 per person per course.
Event menus include bread served to start and brewed coffee & herbal teas to finish.

ENTRÉE

Abrolhos Island Octopus + Chat Potato + Red Onions + Chive Paprika Dressing gf df
King Fish Ceviche + Whey + Green Apple + Lime + Endive gf dfo
La Delizia Ricotta + Fennel + Tomato + Basil Pesto gf
Garlic Roasted Eggplant + Confit Tomato + Oregano + Black Pepper gf df ve
Stirling Rangers Beef Tartare + Pickles + Capers + Crème Fraîche + Lava Cracker gf dfo
Duck Breast Salad + Endives + Citrus + Hazelnuts Dressing gf df
Agnolotti Ricotta + Spinach + Green Sorrel + Brown Butter + Walnuts + Pecorino

MAIN

Pork Belly Porchetta + Apple + Sage + Pork + Sultana Stuffing + Pork Juices
Eggplant Parmigiana Napoli Sauce + Mozzarella + Basil + Roquette vao
Agnolotti Ricotta + Spinach + Green Sorrel + Brown Butter + Walnuts + Pecorino
Stirling Rangers Sirloin + Braised Wild Mushrooms + Paris Mash Potato + Garlic gf
Confit Duck Leg + Braised Lentils + Lardons + Tomato gf dfo
Fennel Crusted Tuna Loin + Béarnaise Custard + Zucchini + Salsa Verde gf dfo
Braised Lamb Shanks + Cauliflower + Charred Spring Onion gf dfo
Slow Cooked Pork Belly + Almonds + Spiced Jus + Brussel Sprouts + Maple gf dfo
Chicken Breast + Seasonal Potato Gratin + Kale + Jus gf
Wood-Roasted Turkey + Pine Nut Stuffing + Turkey Jus

DESSERT

Vanilla Cheesecake + Lemon + Blueberry
Rum Baba + Mascarpone Crème + Orange
Chocolate Fondant + Hazelnut Crème + Vanilla
Local Cheese + Honeycomb + Grapes + Crackers gfo
Sweet Ricotta Cannoli + Rose Petals
Panna Cotta + Strawberry Compote + Orange Crisps gf vao
Xmas Pudding + Spiced Custard + Sour Cherries v

UPGRADE: \$6PP

SIDES

Seasonal Leaves Salad + Fresh Herbs ve
Green Beans + Shallots + Roasted Capsicums ve
Roasted Brussel Sprouts + Stracciatella + Maple + Almonds gf dfo
Roasted Beetroot Salad + Radish + Strawberry + Balsamic Vinegar ve

DESSERT

Mini Sweet Ricotta Canolli

MENUS INCLUDE QT CLASSIC BEVERAGE PACKAGE, CHRISTMAS BONBONS AND REQUIRE A MINIMUM OF 20 GUESTS

*Menus are subject to change without notice.



SANTINI SEMI-PRIVATE DINING

Behind a Wizard of Oz-like curtain, lies a great and powerful dining room. Available for private feasts for up to 36 guests, the bright and spacious Santini Semi-Private Dining Room is where sophisticated sit-downs evolve into unforgettable moments in time.

Eat like a king in a room fit for an artist. Natural light completes a space that always succeeds in leaving a lasting impression.

SANTINI CHRISTMAS FEASTING MENU

2 COURSE: \$85PP

3 COURSE: \$99PP

SAMPLE MENU

Pane

The Grand Santini Breadbasket

ANTIPASTO

Wood Fired Scallops

Orange + Fermented Chilli Butter

Mortadella

Pepperoncini Peppers + Pecorino

Raw Snapper

Harissa + Pickled Cucumbers + Buttermilk + Herb Oil

Crispy Zucchini Flowers

Lemon Buffalo Ricotta + Romesco + Chilli Honey + Pecorino

PRINCIPALE

Rigatoni Alla Vodka

Tomato Passata + Basil + La Delizia Latticini Stracciatella + Pangrattato

Pan Seared Shark Bay Pink Snapper

Wild Garlic + Spinach + Fennel + Lemon-Caviar Butter Sauce

Roast Turkey

Veal-Mushroom-Pine Nut Stuffing + Turkey Gravy

QT Rib Eye

Harvey Beef Reserved, WA + Anchovy-Lemon Butter

CONTORNI

Lettuce Leaves + Herbs + Shallots + Lemon Dressing

Cabbage + Pine Nuts + Chives + Pecorino + Chardonnay Vinegar

Crispy Potatoes + Rosemary + Garlic

DOLCE

Steamed Xmas Pudding

Brandy Custard + Pickled Cherries

Cannoli

Marsala Pastry + Sweet Ricotta

ADDITIONAL OPTIONS

Cervantes Rock Lobster Gribiche Sauce \$20 p/p

Five Spiced Roasted Wagin Duck Kirsch Jus \$20 p/p

*Menus are subject to change without notice





JUGGERNAUT PRIVATE DINING

Elevated above it all on the second floor, featuring a dramatic, oversized bespoke round table and city views, Juggernaut is the perfect private room for intimately designed dining events.

The muted lighting combines with angled colours and a captivating ceiling, perfect for those moments that need to be captured in time. Matching the Santini Grill curated menu with moments, this indulgent room is a taste of the unexpected.

JUGGERNAUT CHRISTMAS PRIVATE DINING

5 COURSE: \$130PP

5 MATCHED WINES: \$85PP

CANAPÉS: \$18PP

Santini Pane
The Grand Santini Breadbasket

ANTIPASTO
Wood Fired Abrolhos Island Scallop
Orange + Fermented Chilli Butter

Raw Snapper
Harissa + Pickled Cucumber + Buttermilk + Herb Oil

PASTA
Rigatoni Alla Vodka
Tomato Passata + Basil + La Delizia Latticini Stracciatella
+ Pangrattato

PRINCIPALE
Roast Turkey
Veal + Sage + Mushroom + Pine Nut Stuffing + Gravy

CONTORNI
Lettuce Salad + Herbs + Shallots + Lemon Dressing
Green Beans + Soft Herbs + Red Peppers
Crispy Potatoes + Rosemary + Garlic

DOLCE
Steamed Xmas Pudding
Spiced Custard + Sour Cherries

SHARE STYLE UPGRADES \$15PP
(replaces main meat dish)

Bistecca Fiorentina
1kg Stirling Rangers Black Angus Beef

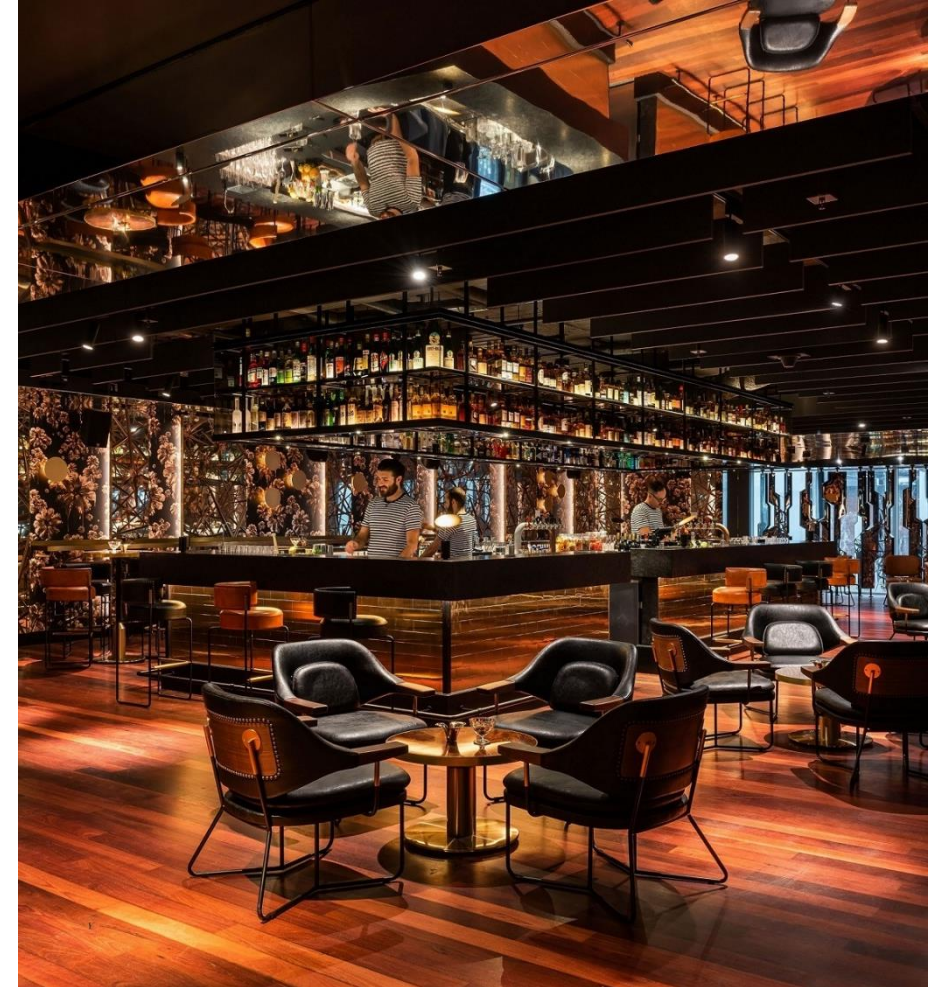
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SANTINI BAR

Every hour is cocktail hour at Santini Bar. Nestled on the first floor with Santini Grill, this downtown hideout is available for group bookings and cocktail parties in designated areas for 20-50 guests. Available for exclusive hire for up to 100 guests on request.

Moody and intimate, time flies within these walls. Don't be surprised if you stay longer than expected, perched on a leather-bound seat, swirling a glass of something nice from the Italian-inspired wine list or an artisanal take on a classic cocktail.





SANTINI BAR PACKAGES

SIGNATURE COCKTAILS

Please select one cocktail

QT Spritz
QT G&T
Aperol Spritz
Watermelon Sugar High
Negroni
Devil's Brew

BAR PACKAGE: \$105PP

QT Classic package (3 hours)
9 piece set canapé menu

UPGRADE

Signature cocktail on arrival
Add \$20pp

Substantial canapé
Add \$10pp

PACKAGES ARE BASED ON A MINIMUM OF 20 GUESTS FOR 3 HOURS.
MINIMUM SPEND \$105 PER PERSON.

*Menus are subject to change without notice

ROOFTOP AT QT

With stunning views across the Swan River, CBD and out to the Swan Valley, The Rooftop at QT provides the perfect possie for sophisticated birthdays, classy cocktailing and socialite soirees.

With Insta-worthy concoctions being served in glamorously appointed indoor and outdoor spaces, along with tasty bites and smooth tunes, even the most indulgent occasion can be catered for.

The Rooftop at QT is available for exclusive hire for up to 200 guests on request. For all other times, group bookings of 30-50 guests can be made for an area inside the bar. A minimum spend per person applies and please note we do not reserve the outdoor deck area.





ROOFTOP AT QT PACKAGES

SIGNATURE COCKTAILS

Please select one cocktail

QT Spritz
QT G&T
Aperol Spritz
Watermelon Sugar High
Negroni
Devil's Brew

BAR PACKAGE 1: \$125PP

1 x signature cocktail on arrival
QT Classic package (3 hours)
7 piece set canapé menu
1 x substantial item of your choice

BAR PACKAGE 2: \$135PP

1 x signature cocktail on arrival
QT Classic package (3 hours)
9 piece set canapé menu
1 x substantial item of your choice

BAR PACKAGE 3: \$155PP

Continuous service of 1 x signature cocktail
QT Classic package (3 hours)
9 piece set canapé menu
1 x substantial item of your choice

PACKAGES ARE BASED ON A MINIMUM OF 30 GUESTS FOR 3 HOURS
MINIMUM SPEND \$125 PER PERSON

*Menus are subject to change without notice

CHRISTMAS COCKTAIL RECEPTIONS

MENUS REQUIRE A MINIMUM OF 20 GUESTS.

2HR / 7 PIECE SET MENU: \$43PP

COLD

Beetroot + Whipped Ricotta + Hazelnut + Coriander Tart v

Pink Snapper Ceviche + Sour Cream + Lime gf/v

Carta di Musica Bread + Veal Tartare + Pecorino

HOT

Sesame Prawn Toast + Lumpfish Caviar + Dill + Squid Ink Mayo df

Focaccia + Tomato Sauce + Roasted Veggies vg

Croquets + Sun Dried Tomato + Rosemary + Basil Pesto Mayo v

Wild Mushrooms + Pancetta Tartlet

3HR / 9 PIECE SET MENU: \$53PP

COLD

Rye + Salmon Gravlax + Horseradish df

Pink Snapper Ceviche + Sour Cream + Lime gf/v

Beetroot + Whipped Ricotta + Hazelnut + Coriander Tart v

Carta di Musica Bread + Veal Tartare + Pecorino

HOT

Sesame Prawn Toast + Lumpfish Caviar + Dill + Squid Ink Mayo df

Focaccia + Tomato Sauce + Roasted Veggies vg

Croquets + Sun Dried Tomato + Rosemary + Basil Pesto Mayo v

Wild Mushrooms + Pancetta Tartlet

SWEET

Sweet Ricotta + Lemon + Cannoli v

Please note: Changes may not be made to set menus
Bespoke canapé selections on the next page

*Menus are subject to change without notice





CANAPÉ MENU

FOOD STATIONS

(Not Applicable for Reserved Areas)

Porchetta Live Carving Station \$45pp

Live Oyster – 3 Oysters \$18pp gf, df
Freshly Shucked Oysters + Citrus + Hot Sauce

Salumi + Cheese \$30pp gfo
Cured Meats + Pickles + Cheese + Olives +
Crostini

Artisan Cheese \$30pp gfo
Local + International Artisan Cheese + Dried +
Fresh Fruits + Wafers + Crackers

Hot Dog \$26pp
Smoked Andouille + Veal Kranskies + Pickles +
Mustards + Sauces + Relishes + Hot Dog Rolls

Italian Sweets \$24pp v
Assorted Cannoli + Bombolini + Sweet Crostoli
+ Biscotti

SAMPLE MENU

COLD: \$7PP

Fresh Oysters + White Balsamic Mignonette gf df
Beetroot + Whipped Ricotta + Hazelnut + Coriander Tart v
Scallops Ceviche + Green Apple + Sour Cream + Dill + Mint gf

HOT: \$7PP

Baked Oysters + N'duja Dressing + Herbed Pangrattato df
Salted Cod Croquette + Parsley Aioli
Suckling Pig Medallion + Mustard Honey Mayo + Baby Celery df
Zucchini Flowers + Caramelised Pumpkin + Sheep Cheese + Pine Nuts v

SWEET: \$7PP

Triple Chocolate Brownie ve
Orange & Vanilla Custard Italian Doughnuts
Chocolate + Coffee Éclair

SUBSTANTIAL: \$12PP

Wagyu Beef Sliders + Cos Lettuce + Pickles + Smoked Aioli Sauce gfo dfo
Pulled Chicken Milk Buns + Burnt Honey Mayonnaise + Cos gfo dfo
Pull Pork Sliders + Coleslaw + BBQ Aioli gfo dfo
Maccheroncini + Asiago + Parmesan Sauce gfo
Baked Phillo Pastry + Vegetable Curry v

MENUS REQUIRE A MINIMUM OF 20 GUESTS AND A MINIMUM OF 3 CANAPÉS PER PERSON.

*Menus are subject to change without notice



PARTY STARTING PACKAGES

BEVERAGE PACKAGES

QT CLASSIC

NV Zilze Sparkling
Murray Darling, NSW

NV Zilze Chardonnay
Murray Darling, NSW

NV Zilze Shiraz
Murray Darling, NSW

Little Creatures 'Pipsqueak'
Apple Cider, WA

Little Creatures Elsie WA Ale,
WA

Asahi Super Dry, JPN

James Boag's Light, TAS

Soft Drinks + Juice

2 HOURS: \$42PP

3 HOURS: \$53PP

4 HOURS: \$64PP

5 HOURS: \$74PP

QT SELECT

NV Dal Zotto 'Pucino'
Prosecco, King Valley, VIC

Babich 'Black Label'
Sauvignon Blanc,
Marlborough, NZ

Hesketh 'Lost Weekend'
Chardonnay, Limestone
Coast, SA

Hesketh 'Wild at Heart' Rose
Limestone Coast, SA

Woodstock 'Deep Sands'
Shiraz, McLaren Vale, SA

Hesketh 'Twist of Fate'
Cabernet Sauvignon,
Limestone Coast, SA

Little Creatures 'Pipsqueak'
Apple Cider, WA

Little Creatures Elsie WA Ale,
WA

Asahi Super Dry, JPN

James Boag's Light, TAS

Soft Drinks + Juice

2 HOURS: \$50PP

3 HOURS: \$62PP

4 HOURS: \$75PP

5 HOURS: \$88PP

QT INDULGER

Mumm 'Marlborough' Brut
Prestige, Marlborough, NZ

Vasse Felix 'Filius' SBS,
Margaret River, WA

Amelia Park 'Trellis'
Chardonnay,
Margaret River, WA

Debussy 'Rêverie' Rosé
Pays d'Oc' Provence, FRA

The Pawn 'El Desperado'
Pinot Noir, Adelaide Hills, SA

Ox Hardy 'Upper Tintara'
Shiraz, McLaren Vale, SA

Little Creatures 'Pipsqueak'
Apple Cider, WA

Little Creatures Elsie WA Ale,
WA

Asahi Super Dry, JPN

Heineken Larger, Netherlands

James Boag's Light, TAS

Soft Drinks + Juice

2 HOURS: \$62PP

3 HOURS: \$77PP

4 HOURS: \$89PP

5 HOURS: \$105PP

QT NO & LOW

NON ALCOHOLIC PACKAGE

Lyre's Amalfi Spritz

Rhubarb & bitter orange
aromas, along with
Mediterranean herbs.

Lyre's G&T

Lifted orange blossom, lime,
jasmine, juniper, pepperberry
with classic quinine tonic
scents.

Lyre's Classico

Lifted lime with notes of fresh
peach and granny smith
apple skin on the nose.

Lyre's Dark'n Spicy

Appealing aromas of younger
ginger, ginger beer and lime
zest

Heineken 0.0 Non Alcoholic

Soft Drinks + Juice

2 HOURS: \$33PP

3 HOURS: \$43PP

4 HOURS: \$52PP

5 HOURS: \$60PP

BEVERAGES ON CONSUMPTION

SPARKLING

Dal Zotto 'Pucino' Prosecco, King Valley, VIC	70
Mumm 'Marlborough' Brut Prestige, Marlborough, NZ	80
G.H. Mumm 'Grand Cordon' Brut, Reims, FRA	140
Perrier Jouët 'Grand Brut', Epernay, FRA	165
G.H. Mumm 'Grand Cordon' Rose, Reims, FRA	155
Dom Pérignon, Epernay, Champagne, FRA	570

WHITE

Dal Zotto Pinot Grigio, King Valley, VIC	64
Tiefenbrunner Pinot Grigio, Alto Adige, ITA	83
Leeuwin Estate 'Art Series' Riesling, Margaret River, WA	69
Shaw and Smith Sauvignon Blanc, Adelaide Hills, SA	79
Domaine Christian Salmon Sauvignon Blanc, Savcerre, FRA	128
Voyager Estate 'Coastal' Chardonnay, Margaret River, WA	72
Vasse Felix 'Estate' Chardonnay, Margaret River, WA	98

ROSE

Brokenwood 'Rosato' Sangiovese + Nebbiolo, Hunter Valley, NSA	74
Chateau La Gondonne Grenache, Cotes de Provence, FRA	88

RED

Oakridge Pinot Noir, Yarra Valley, VIC	82
Quealy 'Campbell & Christine' Pinot Noir, Mornington Peninsula, VIC	105
Vietti 'Perbacco' Nebbiolo, Langhe, Piedmont, ITA	135
Argento Classic Malbec, Mendoza, ARG	72
Fugnano 'Chianti Colli Senesi' Sangiovese, Tuscany, ITA	89
Bozeto 'De Exopto' Tempranillo, Rioja, SPN	80
Ox Hardy 'Upper Tintara' Shiraz, McLaren Vale, SA	73
Leeuwin Estate 'Art Series' Shiraz, Margaret River, WA	97
Torbreck 'Struie' Shiraz, Barossa Valley, SA	125
Fraser Gallop Cabernet Merlot, Margaret River, WA	76
Xanadu Cabernet Sauvignon, Margaret River, WA	98

BOTTLED BEER

Little Creatures 'Elsie' Summer Ale	12
Asahi Super Dry	12
James Boag's Light	10
Heineken 0.0 Non Alcoholic Beer	10

CIDER

Little Creatures 'Pipsqueak' Apple Cider	12
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SPIRITS

Gin

Tanqueray Gin	13
Four Pillars Rare Dry	14
Hendrick's	15

Vodka

Skyy	13
Ketel One	13
Grey Goose	15

Tequila

Espolon Blanco/Reposado	13
Herradura Plata	14
Patron Silver	16

Rum

Pampero Blanco/Anejo	13
Flor De Cana 4 YO	13
Bacardi Ocho	14

Cognac

Hennessy VS	13
Hennessy VSOP	15

Bourbon/Rye

Bulleit Bourbon	13
Woodford Reserve	14
Maker's Mark	13

Whisky

Johnnie Walker Black Label	13
Glenfiddich 12YO	14

COCKTAILS

Curated Cocktails Available
Pre, Post or During – Must Be
Pre-Organised.

QT Spritz	22
Bespoke Fizz based on Seasonal Ingredients	

QT G&T	22
QT Chaos Gin + Premium Tonic + Seasonal Botanicals	

Aperol Spritz	21
Aperol + Prosecco + Soda	

Watermelon Sugar High	22
Haku Vodka + Pink Vermouth + Salted Rose Shrub + Watermelon Soda + Strawberries + Spanked Basil	

Negroni	23
Four Pillars Rare Dry Gin + Carpano Antica + Campari + Riberry	

Devils Brew	24
Hickory Smoked Ratu + Makers Mark Bourbon + Wattleseed + Salted Caramel Coffee Vinegar + Coco Bitters	

SOFTS

Soft Drinks & Juices	5
Capi Still & Sparkling Water	9





STAY A WHILE

We're giving you a little decadence. Touches of drama, texture and curious quirks.

Rooms of grand design dripping in all the indulgent extras. Signature QT Dreambeds and bathroom with affluent style.

A room with comfort and services for all kinds of stays. Spaces for work, entertainment and regal lazing. Embrace the magic moment of the city and let your lavish accommodation in Perth take you to dream land.

Discounted accommodation for your guests is available.



Q THE BELLS & WHISTLES

Q THE BREAKFAST

Book a wakeup call and start your day right with breakfast in our award winning restaurant.

Q THE FIX

Master the meeting with breaks flowing with fresh cold pressed juices.

Q THE POP (UP BAR)

Make your guest experience VIP with your own bespoke pop-up bar.

Q THE THEME

Colour play your way, and light up your event with company colours or flourish the room with the freshest of florals.



Price and options on request, please talk to the sales team for further details

Q THE SPARKLE

Whether it's water or wine... We've got the bubbles covered.

Q THE DOWNWARD DOG

Stay well mind and body with yoga on the rooftop. Daytime zen, we're all about namaste then play.

Q THE ENTERTAINMENT

Midday dance break or break dance at midday? Q the entertainment for an event to remember.

Q THE TAKE 5 SKY HIGH

Elevated above it all on the 18th floor, take a break from the grind with sweeping views of the city.



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