DOWN TO PARTY



PERTH

QTHOTELS.COM

DOWN TO PARTY

From showmen to showstoppers, divas to dreamers, dancing queens, carefree scenes or adult themes, for the sweet moves, deep grooves and fresh shoes. Let's hear a bravo for the late arvo and an alright for the all-night. From black-tie to drink-the-house-dry we have your party penchant at QT.

Trust us with your event - our planners are experts in vibe-control, masters of atmosphere and simply adore revelry of all descriptions.

Just say the word and we'll press play.

The QT Team



01

INTRODUCTION

Cue the glitter, it's your golden era.

Glam and glitz and gaiety, paired with whatever-your-heart-desires menus.

Grand Brut and canapés, served in award-winning venues. Find your place for cutting shapes, sipping grapes. Dancing shoes, rooftop views. Black tie or mai tai? You decide. Live band, baby grand. Get down like it's Tomorrowland.

We're for the fun-loving, the wild, the elegant, and the mild. Living lavish in the name of extraordinary events, served QT-style. Our dedicated team are Masters of Celebration. Coming in clutch with their Midas touch, you'll wear the crown for party perfection.

Get Down to Party at ours. The vibes: always immaculate.

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 boisterous cocktail parties, dinners, weddings and more.







120	91	170	54	180
BANQUET	CABARET	THEATRE	CLASSROOM	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 dinners, fashion shows, exhibitions, or combined for larger events and weddings.

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 ROOM

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.







27	21	40	18	40	18	14
BANQUET	CABARET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM







JUGGERNAUT ROOM

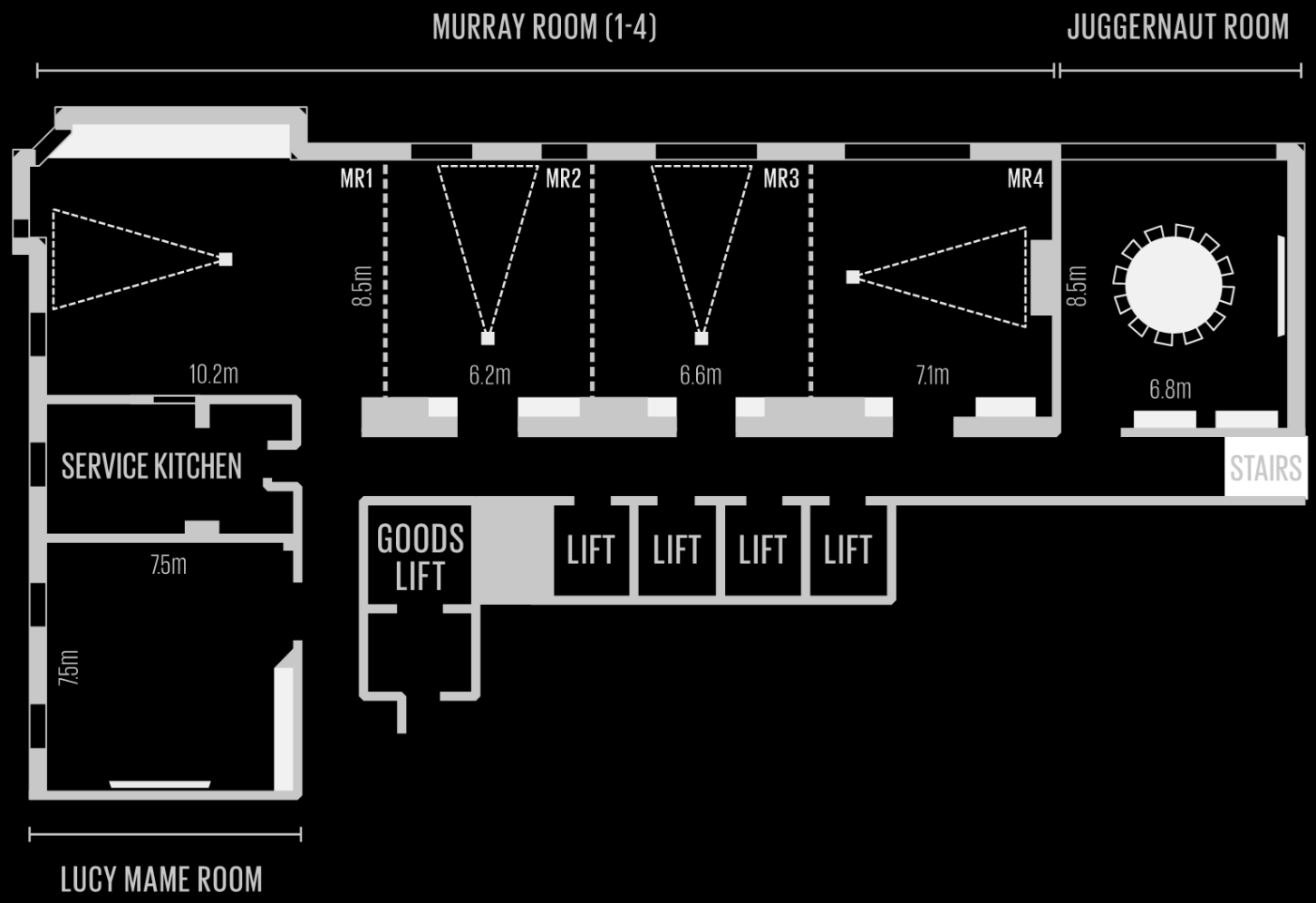
Featuring a dramatic, oversized round table and a large plasma screen, Juggernaut is the perfect room for exclusive dining events for up to 12 guests. The muted lighting combines with angled colours and a captivating ceiling, perfect for those moments when looking to the heavens for creative inspiration.

12

BOARDROOM

4

EVENT SPACES





EVENT SPACE CAPACITIES

	BANQUET	CABARET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
MURRAY ROOM 1	45	35	48	24	50	22	20
MURRAY ROOM 2	24	21	30	18	30	14	12
MURRAY ROOM 3	24	21	30	18	30	14	12
MURRAY ROOM 4	36	21	40	18	35	15	12
1 & 2 COMBINED	63	49	80	42	80	33	36
3 & 4 COMBINED	54	42	70	36	60	30	26
MURRAY ROOM (1-4)	120	91	170	54	180	-	-
JUGGERNAUT ROOM	-	-	-	-	-	-	14
LUCY MAME ROOM	27	21	40	18	40	18	14
SANTINI BAR (Exclusive on request 100)	-	-	-	-	20-50	-	-
SEMI PRIVATE DINING ROOM	36	-	-	-	-	-	-
QT ROOFTOP (Exclusive on request 200)	-	-	-	-	30-60	-	-
QT LOBBY BAR	-	-	-	-	50-100	-	-

LUNCH & DINNER PLATED MENU

2 COURSE: $77PP
3 COURSE: $92PP
CANAPES: $22PP

SAMPLE MENU

Please select one dish per course to be served to all guests. Alternate drop – additional $8 per person per course.
Pre lunch/dinner 3 piece chef canapé selection. Event menus include bread served to start and brewed coffee & herbal teas to finish.

ENTRÉE

La Delizia Latticini Burrata + Marmellata Di Pomodoro + Saba + Olive Oil gfo nf v
Grilled Fremantle WA Octopus + Orange & Fennel Salsa + Labneh + Blood Orange Vinaigrette gf nf
Yellow Fin Mooloolaba QLD Tuna Tartare + Harissa + Chives + Lemon + Avocado + Sesame Seed Cracker gfo df
Roasted Beetroot + Whipped Ricotta + Candied Walnuts + Watercress ve gf
Blackened Carrot + Spiced Tofu + Salsa Erba + Almonds gf ve
Pressed Lamb Neck + Roasted Eggplant + Green Raisins + Lamb Jus

SIDES TO SHARE

Seasonal Leaves + Herbs + Shallots + Citrus Vinaigrette gf df v nf
Crispy Rosemary Potatoes + Rosemary + Garlic gfo nf df v

MAIN

Roasted Humpty Doo NT Barramundi + Tuscan Beans + Black Cabbage + Lemon gf nf
O'Connor Sirloin Angus Grain Fed MB2 + Burnet Onion + Beetroot Puree + Watercress + Jus gfo nf df
Roasted Porchetta + Caramelised Apple + Roast Fennel + Apple Cider Jus gf df
Free Range Chicken Supreme + Potato Gratin + Seasonal Greens + Red Wine Sauce gf
Roasted Eggplant + Tomato + Crispy Chickpeas + Soft Herbs ve gf

DESSERT

Mango Cheesecake + Passionfruit + White Chocolate Ganache nf
Black Forest Pavlova + Sour Cherries + Vanilla Cream + Dark Chocolate gf
Strawberry & White Chocolate + Lemon Curd + Cookie Crumb + Lemon Balm nf
Coffee & Dark Chocolate Tart + Salted Caramel + Chantilly Cream nf

Petit Fours $12 p/p upgrade
Chocolate Petit Fours

MENUS 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 FEASTING MENU

2 COURSE: $95PP

3 COURSE: $110PP

SAMPLE MENU – SERVED IN SANTINI GRILL

Pane
Lemon & Rosemary Focaccia + Pepe Saya Butter

ANTIPASTO

Wood Fired Scallops
Shark Bay WA, Half Shell Scallop + Charcutier XO Butter

Heirloom Courgettes
Zucchini + Salsa Erbe + Lemon + Whipped Fetta

Burrata
La Delizia Latticini Burrata + Marmellata D i Pomodoro + Vincotto + Tomato Olive Oil

Pickled Octopus
Fremantle, WA + Orange + Sicilian Olives + Oregano + Pickled Shallots + Calabrian Chilli + Cold Pressed Canola Oil

PRINCIPALE

Rigatoni
12 Hour Braised Lamb + Tomato + Garden Peas + Chilli Oil

Squid Ink Risotto
Flash Seared Arrow Head Squid, Augusta WA + Tobiko + Garlic + Lemon

Swordfish Piccata
Exmouth, WA + Citrus Butter + Parsley + Dill + Garlic + Capers + Frisee

New York Sirloin
O'Connor Beef, Gippsland VIC
Gremolata Butter

CONTORNI

Seasonal Leaves + Herbs + Shallots + Vinaigrette

Crisp Potatoes + Rosemary + Garlic

DOLCE

Tiramisu '1988' Recipe
Espresso + Mascarpone Crème + Lots of Alcohol

Cannoli
Sweet Lemon Ricotta + Citrus Sugar

*Menus require a minimum of 20 guests and 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.

SANTINI JUGGERNAUT MENU

4 COURSE: $135PP

4 MATCHED WINES: $85PP

CANAPÉS: $22PP

SAMPLE MENU – SERVED IN JUGGERNAUT

PANE
Lemon & Rosemary Focaccia + Pepe Saya Butter

ANTIPASTO
Pickled Octopus
Fremantle, WA + Orange + Sicilian Olives + Oregano + Pickled Shallots + Calabrian Chilli + Cold Pressed Canola Oil

RISOTTO
Squid Ink Risotto
Flash Seared Arrow Head Squid, Augusta WA Tobiko + Garlic + Lemon

PRINCIPALE
New York Sirloin
Pasture Fed O'Connor Beef, Gippsland VIC, Gremolata Butter

CONTORNI
Seasonal Leaves + Herbs + Shallots + Vinaigrette
Crisp Potatoes + Rosemary + Garlic

DOLCE
Cannoli
Sweet Lemon Ricotta + Citrus Sugar

SHARE STYLE UPGRADES $25PP
(replaces main meat dish)
Bistecca Fiorentina 1kg Stirling Rangers Black Angus Beef



*Menus require a minimum of 8 guests and are subject to change without notice.
Only available within Santini Grill opening hours



JUGGERNAUT PLATED MENU $125PP

CHEESE PLATTERS ON ARRIVAL

Tarago River Triple Cream + Gippsland Shadows Blue + Woombye Cheddar Cheese + Honeycomb + Quince + Chutney Crackers

BREAD

Lemon & Rosemary Focaccia + Pepe Saya Butter.

3 COURSE PLATED MENU

Please select 1 option for each course to be served for all guests from page 10 of the Down to Party Lookbook.

SIDES

Seasonal Leaves + Herbs + Shallots + Vinaigrette

Crisp Potatoes + Rosemary + Garlic

CHOCOLATE PETIT FOURS

Served with dessert course

*Menus require a minimum of 10 guests and are subject to change without notice.

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 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

Aperol Spritz
QT Spritz
QT G&T
QT Negroni

BAR PACKAGE 1: $92PP

QT Classic beverage package (2 hours)
6 piece set canapé menu

BAR PACKAGE 2: $115PP

QT Classic beverage package (3 hours)
4 piece plus 2 substantial set canapé menu

UPGRADE

Signature cocktail on arrival
Add $20pp

Substantial canapé
Add $13pp

PACKAGES ARE BASED ON A MINIMUM OF 20 GUESTS.

*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.

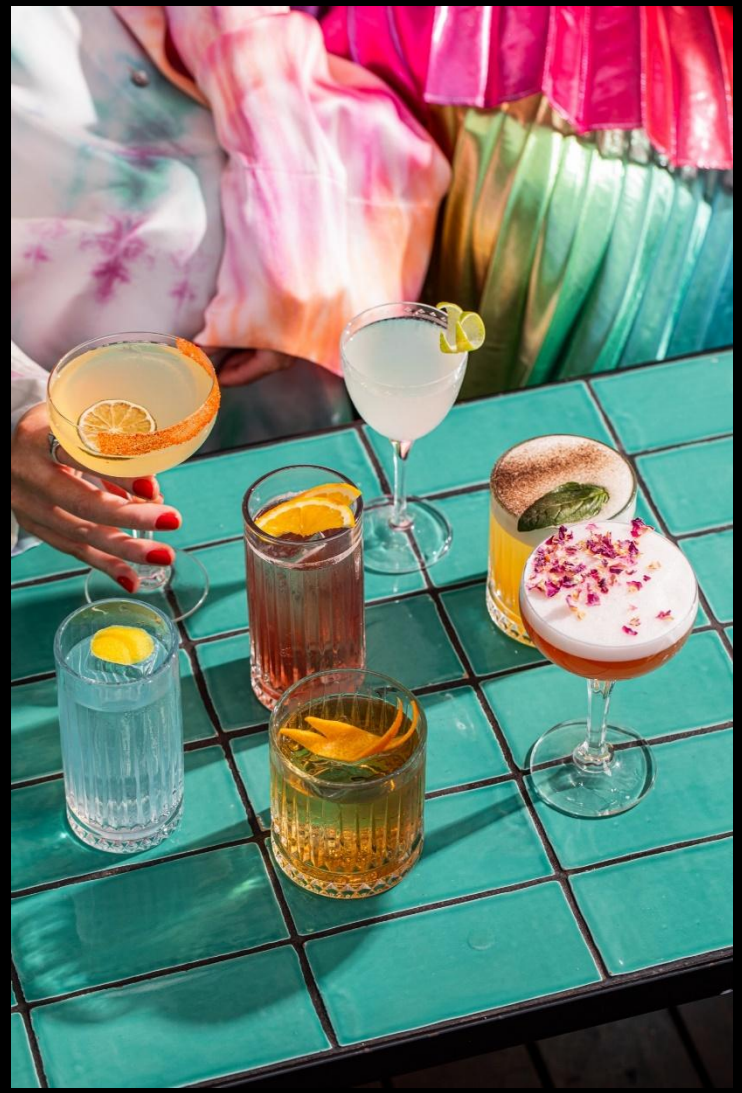
With Insta-worthy concoctions being served in glamorously appointed indoor and outdoor spaces, along with tasty bites and smooth tunes, even the most indulgent occasion can be catered for.

The Rooftop at QT is available for exclusive hire for up to 200 guests on request. For all other times, group bookings of 20-50 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

Aperol Spritz
QT Spritz
QT G&T
QT Negroni

BAR PACKAGE 1: $115PP

QT Classic beverage package (3 hours)
4 piece plus 2 substantial set canapé menu

BAR PACKAGE 2: $135PP

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

BAR PACKAGE 3: $145PP

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

PACKAGES ARE BASED ON 20-50 GUESTS FOR 3 HOURS
MINIMUM SPEND $115 PER PERSON
$135 PER PERSON FRIDAY-SATURDAY (IN NOV & DEC)

COCKTAIL RECEPTIONS

MENUS REQUIRE A MINIMUM OF 20 GUESTS.

2-HR - 6 PIECE SET MENU: $49PP

COLD

Roasted Spiced Carrot Tartlet + Labneh + Pollen + Honey gf

Corn Fritter + Avocado + Jalapeño + Lime Salsa + Coriander v

Tasmanian Salmon Tartare + Lemon + Dill + Shallots + Capers + Fennel Pollen + Seaweed & Sesame Cracker gfo df nf

HOT

Hara Bhara + Eggplant Crema + Coriander ve df gfo

Local Tomato + Bocconcini Arancini + Herb Aioli gfo

Beef + Stout Pie + Tomato Chutney

3-HR – 6 PIECE SET MENU: $59PP

COLD

Roasted Spiced Carrot Tartlet + Labneh + Pollen + Honey gf

Tasmanian Salmon Tartare + Lemon + Dill + Shallots + Capers + Fennel Pollen + Seaweed & Sesame Cracker gfo df nf

HOT

Hara Bhara + Eggplant crema + Coriander ve df gfo

Local Tomato + Bocconcini Arancini + Herb Aioli gfo

SUBSTANTIAL

Pork + Fennel + Truffle Sausage Rolls + Tomato Kasundi nf

Bang Bang Fried Chicken + Peanut Sauce + Baby Gem Lettuce df



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

Oyster Station $19 p/p (3 oysters)
Australian Fresh Market Oysters + Hot Sauce + Mignonette + Citrus

QT Bougie Upgrade - Caviar Bumps $ 30pp
International Calvisius White Sturgeon Caviar + Sour Cream Chives + Crumpets + Potato Hash

Artisan Salumi + Cheese Station $30 p/p
San Daniele Prosciutto + Artisan Salami Bresaola + Mortadella + Pecorino + Fetta Pickles + Olives + Grissini + Artisan Breads

Burrata Station $30 p/p
La Delizia Latticini Burrata + Marmellata Di Pomodoro + Saba + Fresh Heirloom Tomato + Crostini + Pickled Stone Fruit + Basil + Sicilian Green Olive Tapenade + EVOO

Hot Dog Station $30 p/p vgo
Gourmet Hot Dogs + Artisan Sausages + Rolls + Onion + American Mustard + Ketchup + American Cheddar + Hot Sauce

Bao Station $30 p/p
Steamed Bao Buns + Assorted Fillings
Crispy Pork Belly + Crispy Chicken + Miso Glazed Tofu
Pickled Cucumber + Shredded Carrot + Spring Onions
Hoisin Sauce + Sriracha Mayo + Chili Crisp

Dessert + Sweet Station 26 p/p
Delicate Tartlet + Sweet Torte + Macarons Chocolate Truffles + Petit Fours + Lollies

SAMPLE MENU

COLD: $9PP

Raw Beef + Yesterday's Bread + Pecorino + Lemon nf gfo
Whipped Ricotta + Pickled Beetroot + Chive Tartlets v
Tasmanian Salmon Tartare + Lemon + Dill + Shallots + Capers + Fennel Pollen + WA Squid Ink Cracker gfo df nf
Corn Fritter + Avocado + Jalapeño + Lime Salsa + Coriander v
Pickled Fremantle WA Octopus + Black Garlic Aioli + Seaweed & Sesame Cracker df gfo
Roasted Spiced Carrot Tartlet + Labneh + Pollen + Honey gf
Mini Crumpet + Whipped Mascarpone + Lemon + Chives* nf v
*Add Tasmanian Salmon Caviar $4

HOT: $9PP

Gruyère + Corn Croquettes + Paprika Aioli nf v
Ham Hock Croquettes + Mustard Aioli + Bread and Butter Pickles nf df
Hara Bhara + Eggplant Crema + Coriander ve df gfo
Beef + Stout Pie + Tomato Chutney
Local Tomato + Bocconcini Arancini + Herb Aioli gfo
Mushrooms + Truffle Butter + Parsley + Vol Au Vent nf

SUBSTANTIAL: $13PP

Pulled Mushrooms + Hoisin + Pickled Cucumber Bao Buns ve
QT Corndog + Mustard & Truffle Ketchup nf
Smoked Pulled Pork Sliders + Pretzel Buns + Cabbage Salad + White BBQ Sauce
Lamb Kofta + Beetroot Yoghurt + Herbs + Flat Bread
Bang Bang Fried Chicken + Peanut Sauce + Baby Gem Lettuce df
Fried Australian Whiting Sando + Chunky Tartare + Iceberg + Thick Cut Bread
Pork + Fennel + Truffle Sausage Rolls + Tomato Kasundi nf

SWEET: $9PP

Lemon Curd Tartlets + Burnt Italian Meringue nf gf v
Belgium Chocolate Mousse + Cookie Crumb + Honeycomb gfo v nf
Seasonal Berries Cheesecake + White Chocolate Ganache
Tiramisu + Mascarpone Crème + Lots of Espresso
Assorted QT Macarons

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

*Menus are subject to change without notice



QT CLASSIC

NV Zilze Sparkling
Murray Darling, NSW

NV Zilze Chardonnay
Murray Darling, NSW

NV Zilze Shiraz
Murray Darling, NSW

Balter 'Cerveza', QLD

Asahi Super Dry, JPN

Cascade Premium Light, TAS

Little Creatures 'Pipsqueak'
Apple Cider, WA

Soft Drinks & Juices

2 HOURS: $47PP
3 HOURS: $58PP
4 HOURS: $69PP
5 HOURS: $80PP

QT SELECT

Oxford Landing Brut Cuvee
Sparkling, Nuriootpa, SA

Mount Riley Sauvignon Blanc,
Marlborough, NZ

Angove ESTD 1886
Chardonnay, Riverland SA

Earthworks Rosé, Barossa
Valley, SA

Grant Burge Benchmark
Shiraz, Barossa Valley, SA

Hesketh 'Unfinished Business'
Pinot Noir,
Limestone Coast, SA

Balter 'Cerveza', QLD

Asahi Super Dry, JPN

Cascade Premium Light, TAS

Little Creatures 'Pipsqueak'
Apple Cider, WA

Soft Drinks & Juices

2 HOURS: $55PP
3 HOURS: $66PP
4 HOURS: $77PP
5 HOURS: $88PP

QT INDULGER

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

Juniper Original White SSB,
Margaret River, WA

Amelia Park 'Trellis'
Chardonnay,
Margaret River, WA

Paladino Pinot Grigio,
Venice, ITA

Les Peyrautins Rosé
Pays d'Oc' Provence, FRA

Santolin Little Saint Pinot
Noir, Warrendythe South, VIC

Leeuwin Estate Siblings
Shiraz, Margaret River, WA

Xanadu 'Circa 77'
Cabernet Sauvignon,
Margaret River WA

Little Creatures Pale Ale, WA

Asahi Super Dry, JPN

Cascade Premium Light, TAS

Balter 'Cerveza', QLD

Little Creatures 'Pipsqueak'
Apple Cider, WA

Soft Drinks & Juices

2 HOURS: $66PP
3 HOURS: $78PP
4 HOURS: $99PP
5 HOURS: $112PP

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.

Peroni 0.0 Non Alcoholic

Soft Drinks & Juices

2 HOURS: $33PP
3 HOURS: $43PP
4 HOURS: $52PP
5 HOURS: $60PP

Spirit upgrade packages starting from $22 pp (Max 3 hours).

*Products subject to change due to availability

BEVERAGES ON CONSUMPTION

SPARKLING

Oxford Landing, Nuriootpa, SA	69
Dal Zotto 'Pucino' Prosecco, King Valley, VIC	75
Mumm 'Marlborough' Brut Prestige, Marlborough, NZ	85
Perrier-Jouët 'Grand Brut', Epernay, FRA	165

WHITE

Leeuwin Estate 'Art Series' Riesling, Margaret River, WA	69
Bannockburn Vineyards Riesling, Bannockburn, VIC	95
Mount Riley Sauvignon Blanc, Marlborough, NZ	69
Juniper Original White Sauvignon Blanc Semillion, Margaret River, WA	75
Dog Point, Sauvignon Blanc, Marlborough, NZ	95
Angove ESTD 1886 Chardonnay, Riverland SA	69
Amelia Park "Trellis" Chardonnay, Margaret River, WA	75
Nocturne SR Treeton Chardonnay, Margaret River, WA	110
Pio Cesare Chardonnay, Piedmonte, ITA	140
Paladino Pinot Grigio, Venice, ITA	75
Deviation Road Pinot Grigio, Adelaide Hills, SA	95

ROSE

Earthworks Rosé Blend, Barossa Valley, SA	69
Les Peyrautins Grenache, Pays D'Oc, FRA	75
Chateau Gordonne Rose Grenache Syrah Cinsault, Cotes de Provence, FRA	95

RED

Hesketh 'Unfinished Business' Pinot Noir, Limestone Coast, SA	69
Santolin Little Saint Pinot Noir, Warrendyte South, VIC	75
Denton Shed Pinot Noir, Yarra Valley, VIC	90
Dalrymple Vineyards Estate Pinot Noir, Ouse Valley, TAS	119
Dune The Empty Quarter Grenache Shiraz Mourvedre, McLaren Vale, SA	80
Forest Hill Estate Malbec, Great Soutern, WA	92
Grant Burge Benchmark Shiraz, Barossa Valley, SA	69
Leeuwin Estate Siblings Shiraz, Margaret River, WA	80
Voyager Estate Shiraz, Margaret River, WA	90
Torbreck 'The Struie' Shiraz, Barossa Valley, SA	125
Xanadu Circa 77 Cabernet Sauvignon, Margaret River, WA	75
Credaro Kinship Cabernet Sauvignon, Margaret River, WA	75
Leeuwin Estate Prelude Vineyards Cabernet Sauvignon, Margaret River, WA	105
Pierro L.T.Cf Cabernet Sauvignon Merlot, Margaret River, WA	125

BOTTLED BEER

Little Creatures Pale Ale	12
Asahi Super Dry	12
Balter Cerveza	12
Cascade Premium Light	11
Peroni 0.0 Non Alcoholic Beer	11

CIDER

Little Creatures 'Pipsqueak' Apple Cider	12

*Products subject to change due to availability

SPIRITS

Gin

Bulldog 'London Dry'	14
Four Pillars 'Rare Dry'	15
Hendrick's	16

Vodka

Ketel One	14
Haku	15
Grey Goose	16

Rum

Flor De Cana 4 YO	14
Kraken 'Black Spiced'	15
Flor De Cana 7 YO	16

Cognac

Hennessy VS	14
Hennessy VSOP	15

Bourbon

Maker's Mark	14
Jack Daniel 'Gentleman Jack'	15
Woodford Reserve	16

Whisky

Johnnie Walker 'Black Label'	14
Glenfiddich 12YO	15

COCKTAILS

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

Aperol Spritz 21
Aperol + Prosecco + Soda

QT Spritz 22
Bulldog Gin + Elderflower + Apple Juice + Mint + Lime

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

QT Negroni 23
Bulldog Gin + Antica Formula Sweet Vermouth + Campari + Cherry Heering

SOFTS

Soft Drinks & Juices	5
StrangeLove Still & Sparkling Water	9

*Products subject to change due to availability.
All spirits to be served on ice with a house mixer.



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.



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 moments of the city and let your lavish accommodation in Perth carry you to dream land.

QT PERTH

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