


LOT

BUSINESS UNUSUAL



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NEWCASTLE



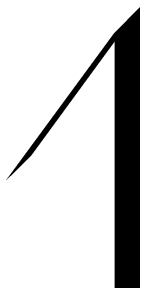
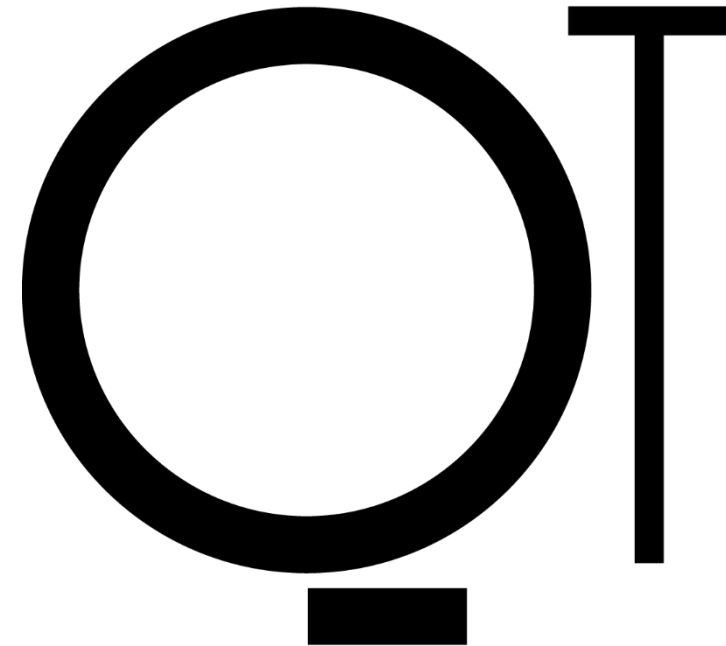
Master the meeting, flirt with formality. QT will circle your attention back to the extraordinary.

Bring your agenda or schedule a spectacular departure from the expected. Whatever you mean by meet, QT is ready to roll.

From company-wide conferences to top-secret and terribly important boardroom meetings, we've got all bases covered. And we'll be there with a refreshing beverage when the conversation concludes.

This is Business Unusual. Enter that into the minutes.

The QT Team





# INTRODUCTION

Set up shop on our rooftop, with captivating views of the Newcastle coastline and harbour, or cruise indoors for a more traditional boutique meeting setting.

Tap into the vibrancy of the region, with a catering menu sourced from local grange and grape.

**JONES**

Keep things low key, but high class in the elegantly exclusive Jones private dining room. Located on the ground floor we have kept things up close and personal. Perfect for close-quarter quarterly's, intimate affairs, or any snug soiree you have coming up on your calendar.

Seat up to 12 guests in this bijou space, equipped for full conferencing abilities, or simply spoil your guests with a 3-course meal from Jana's kitchen.



12

PRIVATE DINING

12

BOARDROOM



## ROOFTOP AT QT

Rooftop at QT takes every event to new heights with panorama drama and a cheeky touch of Amalfi-Inspired cuisine.

Indoor-outdoor flow, high top tables and open areas are perfectly poised to entertain and enamour up to 100 guests, round up the team for a breakfast to inspire, day meet done differently, dine under the stars or soiree to celebrate.

Rooftop at QT is a memorable backdrop to any event

50

PRIVATE DINING

100

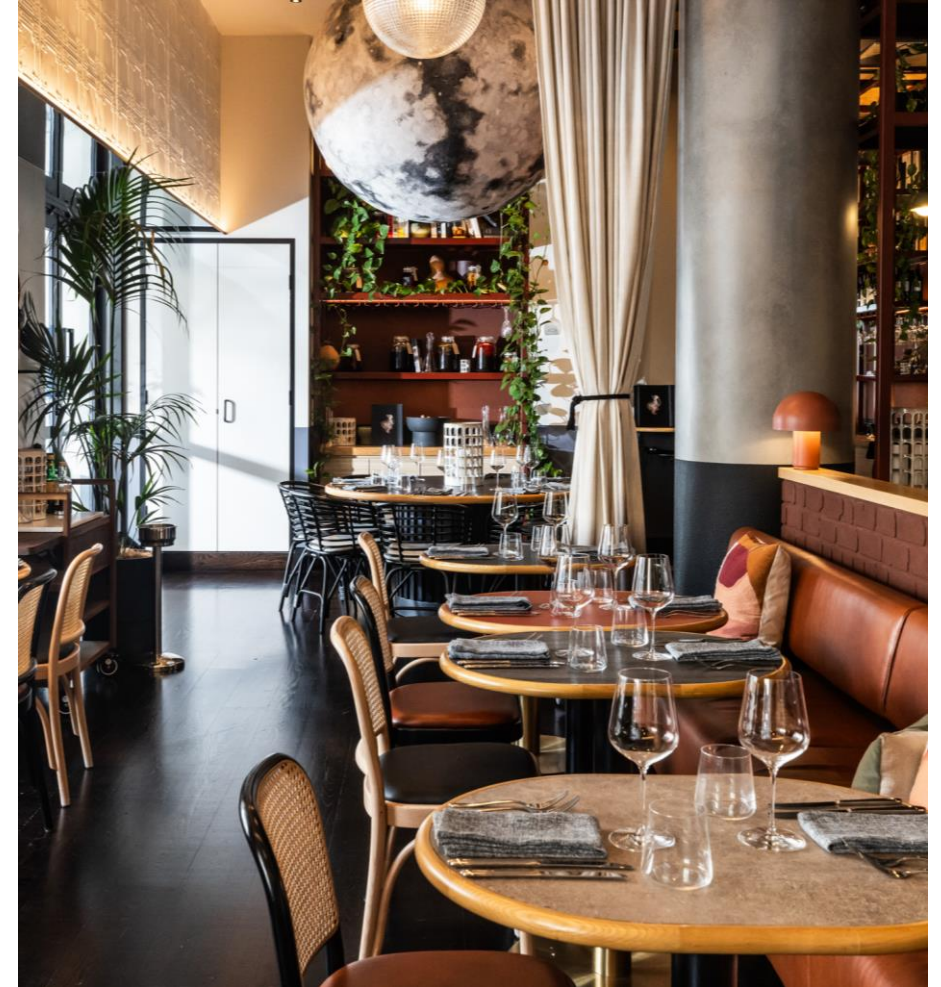
COCKTAIL

—  
**JANA**

Take a trip from cask to coast, and travel the flavours of the region, dusted off with first class tastes and sommelier sensations. Portions and pourings of local providence await your presence, prepared by world-class chefs and mixologists for your next occasion.

Available for exclusive hire, with a sit-down option up to 66 guests to take in feast and fancy alike.

Let Jana be your muse.



66

PRIVATE DINING

125

COCKTAIL

# BREAKFAST

(Sample Menu)



Products subject to change due to availability.  
Please note a surcharge fee of 10% on Sunday's and 15% applies on all public holidays.  
Alcohol service permitted from 10:00am only.

## CANAPÉ BREAKFAST \$50pp

Includes bean to cup coffee by 'Othersky' & T2 Tea & a hand – curated Seasonal Fruit Platter to share

(Sample Menu)

**Mini Croissants** | leg ham + tomato + provolone cheese

**Granola Shots** | Sonoma honey spiced granola + seasonal berries + greek yoghurt

**Avocado Crostino** | smashed avocado + Meredith's goat cheese + fresh herbs

**Corn Fritter Bites** | avocado + tomato + jalapeno salsa

**Bacon & Egg Slider** | bacon + fried egg + cheddar cheese + house-made onion & paprika relish + milk bun

**Avocado & Egg Slider** | smashed avocado + fried egg + cheddar cheese + house-made onion & paprika relish + milk bun

## ALTERNATE DROP BREAKFAST \$50pp

Includes bean to cup coffee by 'Othersky' & T2 Tea & a hand – curated Seasonal Fruit Platter to share

- Your Selection of Two -

**Sonoma Honey Spiced Granola** | berries + greek yoghurt + honey

**Jana Avocado** | avocado + Meredith's goats cheese + fresh herbs + lemon + sourdough

**Big Breakfast** | sourdough + bacon + scrambled eggs + garlic mushrooms + spinach + onion & paprika relish

**Corn Fritters** | roasted tomato + poached egg + pickled onion + jalapeno salsa + macadamia dukkah

**Eggs Benedict** | poached eggs + ham + hollandaise + sourdough

**French Toast** | brioche + seasonal berries + berry compote + lemon curd + cream

## UPGRADES

**Arrival Mimosa** | Australian sparkling + pressed orange juice | \$16pp

**Bloody Mary** | Ketel One Vodka + tomato juice + lemon juice + Worcestershire sauce + tabasco | \$24pp



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## MORNING AND/OR AFTERNOON TEA

(Sample Menu)

Your Selection of Two Per Break

French Pastries | baked fresh

Fruit Plate | selection of sliced seasonal fruit

Assorted Protein Balls

Chia Seed Pudding

Mini Bacon & Egg Sliders | bacon + fried egg + cheddar cheese + house-made onion & paprika relish + milk bun

Mini Croissants | leg ham + tomato + provolone cheese

Granola Shots | Sonoma honey + spiced granola + seasonal mixed berries + Greek yoghurt

Avocado Crostino | smashed avocado + Meredith's goat cheese + fresh herbs

Mini Quiche Lorraine | bacon + chive

Mini Pork & Fennel Sausage Roll | tomato relish

Triple Chocolate Brownies | chocolate ganache

Lemon Curd Tartlets | Italian torched meringue

# DAY DELEGATE PACKAGES

**TEA BREAK \$35pp**

**HALF DAY DELEGATE \$80pp**

**FULL DAY DELEGATE \$100pp**

**Add on: GET CAFFEINATED | \$5pp**

1 Barista made coffee or hot beverage per break, per person

# DAY DELEGATE PACKAGES

LUNCH \$45pp

HALF DAY DELEGATE \$80pp

FULL DAY DELEGATE \$100pp

**Add on: GET CAFFEINATED | \$5pp**

1 Barista made coffee or hot beverage  
on arrival and per break

## NOURISHED QTIE

(Sample Menu)

Your Selection of Two Panini's

**Tonno** | tuna + shallots + capers + chives + mayonnaise  
+ melted cheese served on sourdough and toasted

**Mr. Ham** | double smoked ham + gruyere cheese +  
seeded mustard + jalapeno

served on sourdough and toasted

**Ortolana** | tomato + zucchini + eggplant + potato +  
capsicum + mushroom pate

**Salamone** | mild salami + capsicum + iceberg salad +  
green olives + roasted capsicum + aioli

Your Selection of Two Salads to Share

**Chicken Salad** | chicken breast + avocado + quinoa +  
iceberg lettuce + witlof + grilled broccolini + red  
capsicum + kalamata olives + fried egg + white wine  
balsamic

**Smoked Salmon & Roast Pumpkin Salad** | beetroot  
labne + mixed leaves + spiced nuts

**Roasted Wasabi Beef Noodle Bowl** | heritage carrots  
+ pickled cabbage + rice noodles

**Green Leaf Salad** | carrot tahini + kale + salsa verde



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(Sample Menu)

**TO START**

House-Made Focaccia | extra virgin olive oil + cherry balsamic

**ENTREES**

Burrata | caramelized figs + roasted beetroot  
 Croccante Di Riso | grilled skull island prawn + capsicum + yuzu mayo  
 Beef Carpaccio | parmesan + rocket + house dressing + toasted macadamia

**MAINS**

Barramundi | tomato + capers + spanish onion + cold tomato consommé  
 Little Joe Striploin | 250gm Little Joe grass fed mbs4  
 Spaghettone | cacio e pepe  
 Pappardelle | duck ragu + porcini mushrooms + tuscan pecorino + chili

**DESSERTS**

Tiramisu | espresso + chocolate  
 Cannoli | ricotta + chocolate + orange + pistachio

■  
**SET MENU**  
 ■

**REDUCED A LA CARTE**  
 or  
**ALTERNATE DROP**  
 (your selection of two per course)

**2 COURSE - \$89**

or  
**3 COURSE - \$109**

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■  
**SHARING  
 MENU**  
 ■

**2 COURSE \$89**

or

**3 COURSE \$109**

(Sample Menu)

**TO START**

House-Made Focaccia | extra virgin olive oil + cherry balsamic

**ENTREES**

Beef Carpaccio | parmesan + rocket + house dressing + toasted macadamia

Porcini Mushrooms and Truffle Croquette | parmesan

**MAINS**

Barramundi | tomato + capers + Spanish onion + cold tomato consommé

Little Joe Sirloin | 250gm Little Joe grass fed mbs4

**SIDES**

Mixed Leaf Salad | fennel + orange  
 Broccolini | almond + fried eschalot + chili honey

**DESSERTS**

Tiramisu | espresso + chocolate  
 Cannoli | ricotta + chocolate + orange + pistachio



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■  
**DELUXE  
SHARING  
MENU**  
■

**3 COURSE \$149**

(Sample Menu)

**TO START**

- House-Made Focaccia | extra virgin olive oil + cherry balsamic
- Freshly Shucked Oysters | mignonette + lemon
- Porcini Mushrooms and Truffle Croquette | parmesan

**ENTREES**

- Kingfish Crudo | green mango + raddish + lemon balsamic reduction + tomato & chili oil
- Beef Carpaccio | parmesan + rocket + house dressing + toasted macadamia

**MAINS**

- Spaghettonne | cacio e pepe
- Bone in Rib Eye | 600gm Manning Valley, grass fed mbs4

**SIDES**

- Potato Caesar Salad | iceberg + anchovy dressing + parmesan + croutons
- Broccolini | almond + fried eschalot + chili honey

**DESSERTS**

- Tiramisu | espresso + chocolate
- Cannoli | ricotta + chocolate + orange + pistachio

# MENU UPGRADES

## Plate Upgrades

Oysters - \$7ea or \$70 a dozen  
Cheese Plate - \$10pp  
Little Joe Striploin - \$15pp

## Welcome Drinks

Cocktail - \$24pp  
Bubbles - \$16pp

## Wine Pairing

(one glass per person, per  
course)  
2 Course - \$35pp | 3 Course -  
\$50pp

## Additional Sides

Fries - \$12  
Broccolini - \$14  
Mixed Leaf Salad - \$14  
Roasted Beetroot - \$16





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## CANAPÉ PACKAGES

### **Indulge Just A Little | \$45PP**

Your Selection of 2 Cold/Hot Items & 1 Substantial Item  
(4 Cold/Hot pieces & 1 Substantial piece per person)

### **An Indulging Moment | \$55PP**

Your Selection of 3 Cold/Hot Items & 1 Substantial Item  
(6 Cold/Hot pieces & 1 Substantial piece per person)

### **Indulge Me QTie | \$75PP**

Your Selection of 4 Cold/Hot Items & 2 Substantial Items  
(8 Cold/Hot pieces & 2 Substantial pieces per person)

### **The Ultimate Indulgence | \$95PP**

Your Selection of 5 Cold/Hot Items & 3 Substantial Items  
(10 Cold/Hot pieces & 3 Substantial pieces per person)

### **A Sweet Indulgent | \$9 per piece**

A Selection of House Made Sweets



■  
**CANAPE  
 MENU**  
 ■

(Sample Menu)

**SUBSTANTIAL**

- Prawn Roll | iceberg lettuce + cocktail sauce
- Chicken Slider | fried chicken +butter lettuce + dill aioli
- Cheeseburger Slider | wagyu + merican cheddar + house relish
- BBQ Beef Short Rib | chimichurri
- Gnocchi | burnt butter sage + hazelnut
- Eggplant Parmigiana | tomato + mozzarella

**SWEETS**

- Triple Choc Brownies | ganache
- Assorted Macarons | made in house
- Lemon Tarts | Italian torched meringue

**COLD**

- Zucchini Flower | ricotta cheese + lemon + garlic honey
- Farinata | toasted pinenuts + currants + tomato + chilli + agrodolce
- Bruschetta | tomato + basil
- Prawn Tart | marie rose sauce + lemon + chives
- Grissini Prosciutto Sticks
- Snapper Crudo | buttermilk + white balsamic dressing + radish + pickled beetroot
- Beef Tartare | eggy yolk dressing + crostini
- Potato Rosti | salmon mousse + lemon

**HOT**

- Arancini | bell capsicum +parmesan + chili mayo
- Ricotta and Spinach Roll
- Wagyu Meatball | pomodoro + truffle pecorino
- Beef Burgundy Pie | tomato chutney
- Chicken Leek Pie | herb mayo
- Half Shell Scallop | xo butter + crispy pancetta
- Moroccan Cauliflower | spice labnah
- Prawn Kataifi | lime mayo + coriander
- Gnooco Fritto | salsa verde + bresola
- Wild Leek Spinach Pie

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## CANAPE

### FOOD STATIONS & ADD ONS

#### **Tiramisu**

espresso + chocolate  
\$15pp

#### **Cheese & Charcuterie**

selection of Italian cheeses + seasonal jams +  
cured meats + house pickled vegetables + lavosh  
\$30pp

#### **Sweets Station**

selection of tarts + macarons + brownies +  
tiramisu  
\$30pp

#### **Oyster Bar**

Sydney rock oysters + mignonette  
\$40pp

#### **Prawns & Oyster Bar**

Yamba prawns + Sydney rock oysters +  
mignonette  
\$60pp

#### **Deluxe Seafood Station**

Morton Bay bug + lobster + prawns + Sydney rock  
oysters + mignonette + lemon  
\$95pp

# PARTY STARTING PACKAGES

(Sample Menus – all pricing per person)



## THE QTIE SIP

### SPARKLING

NV Zilzie, Murray Darling NSW

### WHITE

2022 Zilzie Chardonnay,  
Murray Darling NSW  
2022 Zilzie Sauvignon Blanc, Murray  
Darling NSW

### ROSE

2023 Zilzie Rose,  
Murray Darling NSW

### RED

2022 Zilzie Pinot Noir,  
Murray Darling NSW  
2022 Zilzie Shiraz,  
Murray Darling NSW

### BEER

Selection of Local & International Tap  
Beer

### NON-ALCOHOLIC

Assorted Soft Drink and Juice  
Still & Sparkling Water

**2 HOURS \$42PP**

**3 HOURS \$52PP**

**4 HOURS \$62PP**

## THE EXTRA QTIE SIP

### SPARKLING

NV First Creek Botanica Cuvee  
Brut, Hunter Valley NSW

### WHITE

Hesketh '*Rules of Engagement*'  
Pinot Grigio, Limestone Coast SA  
2022 Tyrrells Chardonnay, Hunter  
Valley NSW

### ROSE

Hesketh '*Wild at Heart*  
Rose', Limestone Coast SA

### RED

2022 Tyrrells Shiraz, Hunter Valley  
NSW  
Hesketh '*Twist of Fate*'  
Cabernet Sauvignon, Limestone Coast  
SA

### BEER

Selection of Local & International  
Tap Beer

### NON-ALCOHOLIC

Assorted Soft Drink and Juice  
Still & Sparkling Water

**2 HOURS \$55PP**

**3 HOURS \$65PP**

**4 HOURS \$75PP**

## THE MOST EXTRA QTIE SIP

### SPARKLING

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

### WHITE

Singlefile Riesling, Margaret River WA  
Cape Mentelle Sauvignon  
Blanc Semillon, Margaret River WA

### ROSÉ

Gilbert Rose, Orange NSW

### RED

Mercer Nero D'avolo, Hunter  
Valley NSW  
Lock & Key Shiraz, Hilltops NSW

### BEER

Selection of Local & International  
Tap Beer

### NON-ALCOHOLIC

Assorted Soft Drink and Juice  
Still & Sparkling Water

**2 HOURS \$62PP**

**3 HOURS \$72PP**

**4 HOURS \$82PP**



# PARTY A LITTLE HARDER

(Sample Menus – all pricing per person)

The following spirits are available in conjunction with any beverage package

BEVERAGE PACKAGES

## BASIC SPIRITS UPGRADE

- Ketel One Vodka
- Bulldog Gin
- Johnnie Walker Black
- Bulleit Bourbon
- Bacardi Ora
- Bacardi Blanca
- Espolon Tequila

## PREMIUM SPIRITS UPGRADE

- Tanqueray Gin
- Belvedere Vodka
- Glenmorangie Original
- Maker's Mark Bourbon
- Appleton Signature Blend
- Batanga Tequila

## LOW & NO QTIE SIP

### LYRE'S COCKTAILS

- Lyre's Pink Gin Spritz
- Lyre's Amaretti Smash
- Lyre's Pina Colada
- Lyre's Apple Mojito

### HEAPS NORMAL BREWERY

- Quiet XPA
- Recreation Pale Ale

### SOFT DRINKS

- Modus Still & Sparkling Mineral Water.
- The Classics - Coca Cola, Coke Zero, Sprite, Ginger Beer, Dry Ginger Ale,
- StrangeLove Premium Mixers

### Beverage Package Add On

- 2 HOURS \$30PP
- 3 HOURS \$40PP

### Beverage Package Add On

- 2 HOURS \$38PP
- 3 HOURS \$47PP

### 2 HOURS \$30PP

- 3 HOURS \$36PP
- 4 HOURS \$42PP



## 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 this glistening harbour city and let your sumptuous accommodation sweep you away.



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