

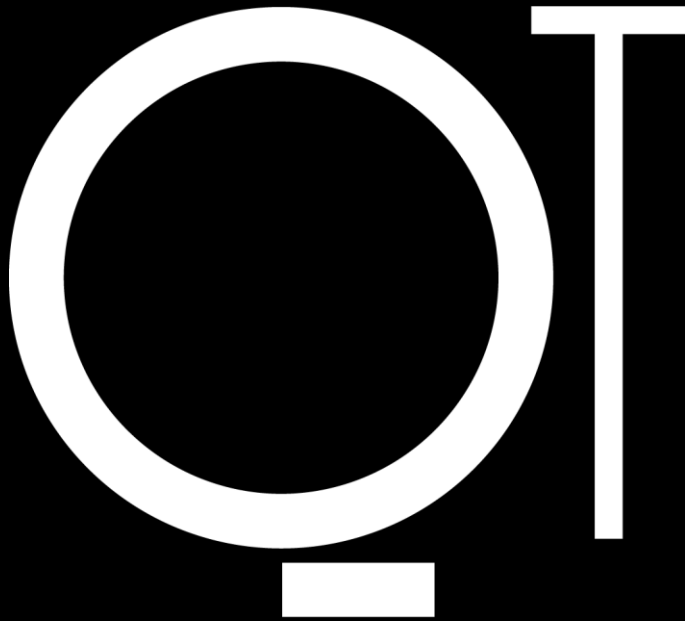
DOWN TO PARTY



NEWCASTLE

to

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



INTRODUCTION

Mix up a cocktail, meld into the crowd, and glisten in the rhythm of the night at any of our party-perfect venues.

Go high and raise the rooftop bar, or get down in high-class, intimate surrounds at Jana.

With a mastery of the cocktail arts, and culinary kingship, we roll out the royal treatment for any and all party guests. Bragworthy birthdays, prestige premieres, or glam-worthy celebrations – at QT we adore revelry of all descriptions, just say the word and we'll press play.

JONES Private Dining

Host humble memories, and embrace exclusive ensembles with our private dining room.

With a menu fresh from our signature restaurant, Jana, relax into an evening of world-class cuisine, and electrifying mixology.

Set to the sound of style and intimacy, Jones is available for private hire to wine and dine a table of 12.

12

PRIVATE DINING





ROOFTOP AT QT

Rooftop at QT takes every event to new heights with panorama drama and a cheeky touch of izakaya flair.

Indoor-outdoor flow, high top tables and open areas are perfectly poised to entertain and enamor up to 100 guests.

With a catering menu splashed with the taste of Tokyo 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 for 66 guests to take in feast and fancy alike.

Let Jana be your muse.

66

PRIVATE DINING

120

COCKTAIL



JANA BAR

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 for 50 guests to take in feast and fancy alike.

Let Jana be your muse.

50

PRIVATE DINING

100

COCKTAIL

OUR MENUS

■
Set Menus
Sharing Menus
Menu Upgrades
Canapés
Add Ons
Beverage Packages
■





(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 [A] + capsicum + yuzu mayo

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

MAINS

Barramundi [A] | tomato + capers + spanish onion + cold tomato consommé

Little Joe Striploin | 250gm Little Joe grass fed mbs4

Spaghettoni | cacio e pepe

Pappardelle | duck ragu + porcini mushrooms + Tuscan pecorino + chili

DESSERTS

Tiramisu | espresso + chocolate

Cannoli | ricotta + chocolate + orange + pistachio

SET MENU

2 COURSE \$89

or

3 COURSE \$109

REDUCED A LA CARTE

or

ALTERNATE DROP
(your selection of two per course)

Products subject to change due to availability. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Seafood items are labelled in accordance with Australian Consumer Law using the AIM legend, where 'A' denotes Australian, 'I' denotes Imported, and 'M' denotes Mixed origin. All credit cards incur a 1.5% surcharge. Please note a surcharge of 10% will apply Sundays and 15% will apply public holidays.



(Sample Menu)

TO START

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

ENTREES

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

Croquette | porcini mushrooms + truffle + parmesan

MAINS

Barramundi [A] | tomato + capers + Spanish onion + cold tomato consommé

Little Joe Striploin | 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

SHARING MENU

2 COURSE \$89

or

3 COURSE \$109

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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 [A] | mignonette + lemon
Porcini Mushrooms and Truffle Croquette | parmesan

ENTREES

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

MAINS

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

SIDES

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

DESSERTS

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

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MENU UPGRADES

Plate Upgrades

Oysters [A] - \$7ea or \$70 a dozen

Cheese Plate - \$10pp

Little Joe Striploin - \$15pp

Wine Pairing

(one glass per person, per course)

2 Course - \$35pp | 3 Course - \$50pp

Welcome Drinks

Cocktail - \$24pp

Bubbles - \$16pp

Additional Sides

Fries - \$12

Broccolini - \$14

Mixed Leaf Salad - \$14

Roasted Beetroot - \$16

CANAPÉ PACKAGES

Indulge Just A Little | \$45 p/person

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

An Indulging Moment | \$55 p/person

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

Indulge Me QTie | \$75 p/person

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

The Ultimate Indulgence | \$95 p/person

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

A Sweet Indulgent | \$9 p/piece

A Selection of House Made Sweets



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CANAPE MENU

(Sample Menus)

SUBSTANTIAL

Prawn Roll [A] | ice burg lettuce + cocktail sauce
Chicken Slider | fried chicken + butter lettuce + dill aioli
Cheeseburger Slider | wagyu + American 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 [A] | marie rose sauce + lemon + chives
Grissini Prosciutto Sticks
Snapper Crudo [A] | buttermilk + white balsamic
dressing + radish + pickled beetroot
Beef Tartare | eggy yolk dressing + crostini
Potato Rosti | salmon [I] 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 [I] | xo butter + crispy pancetta
Moroccan Cauliflower | spice labnah
Prawn Kataifi [I] | lime mayo + coriander
Gnocco 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 [A] + mignonette
\$40pp

Prawns & Oyster Bar

Yamba prawns [A] + Sydney rock oysters [A] +
mignonette
\$60pp

Deluxe Seafood Station

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



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THE QTIE SIP

SPARKLING

Zilzie BTW Cuvee Blanc Sparkling,
SE Australia

WHITE

Zilzie BTW Sauvignon Blanc
SE Australia

Zilzie BTW Chardonnay
SE Australia

RED

Zilzie BTW Pinot Noir
SE Australia

Zilzie BTW Shiraz
SE Australia

BEER

Selection of Local & International
Tap Beers

NON-ALCOHOLIC

Assorted Soft Drink and Juice
Still & Sparkling Water

2 HOURS \$42PP

3 HOURS \$52PP

4 HOURS \$62PP

ADD ROSÉ TO THE PARTY:

\$8 per person, per hour

THE EXTRA QTIE SIP

SPARKLING

Oxford Landing Brut Cuvee Sparkling,
SA

WHITE

Mount Riley Sauvignon Blanc
Marlborough, NZ

Grant Burge Benchmark Pinot Grigio
SA

RED

Hesketh 'Unfinished Business' Pinot
Noir, Limestone Coast SA

Grant Burge Benchmark Shiraz
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

ADD ROSÉ TO THE PARTY:

\$8 per person, per hour

THE MOST EXTRA QTIE SIP

SPARKLING

NV Dal Zotto 'Pucino' Prosecco,
King Valley VIC

WHITE

Lambrook Seed Pinot Gris
Adelaide Hills SA

Amelia Park Trellis Chardonnay,
Margaret River WA

RED

Lambrook Seed Pinot Noir
Adelaide Hills SA

Sister's Run Old Testament Cabernet
Sauvignon, Coonawarra SA

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

ADD ROSÉ TO THE PARTY:

\$8 per person, per hour

PARTY A LITTLE HARDER

(Sample Menus – all pricing per person)

The following spirit packages are available in addition to a beverage package

BASIC SPIRITS UPGRADE

Ketel One Vodka
Bulldog Gin
Johnnie Walker Black
Bulleit Bourbon
Bacardi Ora
Bacardi Blanca
Espolòn 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

Still & Sparkling Mineral Water

Coca Cola, Coke Zero, Sprite,
Ginger Beer, Dry Ginger Ale,

PREMIUM MIXERS

StrangeLove Tonic and Sodas

2 HOURS \$30PP

3 HOURS \$40PP

2 HOURS \$38PP

3 HOURS \$47PP

2 HOURS \$30PP

3 HOURS \$36PP

4 HOURS \$42PP

Products subject to change due to availability.
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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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