

MERRY EVERYTHING

QTHOTELS.COM



NEWCASTLE



Another year ending? We're just getting started.

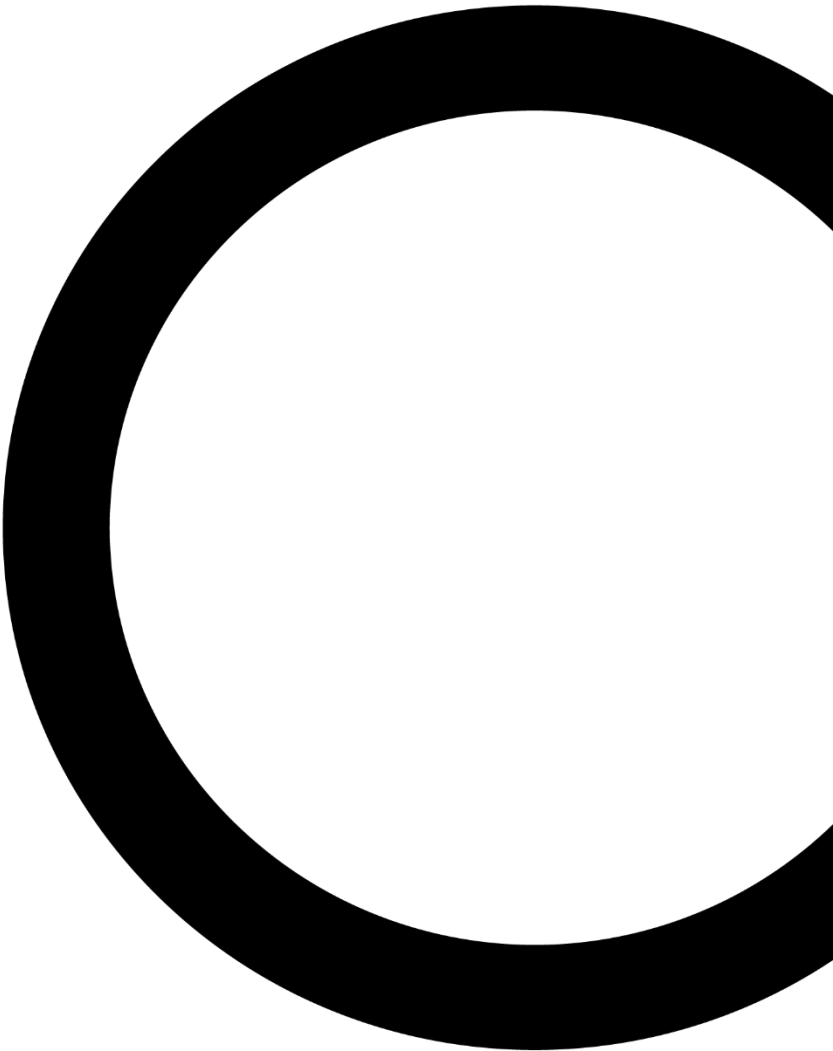
That's 'cause when EOY closes in, QT Newcastle goes all out.

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. Tiramisu, but with a festive twist. Dry-aged duck, braised not a smidge short of fall-off-the-bone. Even the canapés are dressed in Executive Chef Carmine Mari's holiday best.

So however you're planning to overindulge the dream team, make sure it's got Jana Restaurant involved. For a year in review, the Jones Private Dining'll do. And have you seen the Rooftop at QT? Ho ho *whoa*.

Book your wildly merry wrap-up now and toast to 2025.





INTRODUCTION

Bubbles pouring, spirits soaring.

Festivities at QT means hosting the most excessive fete imaginable, then double the dazzle.

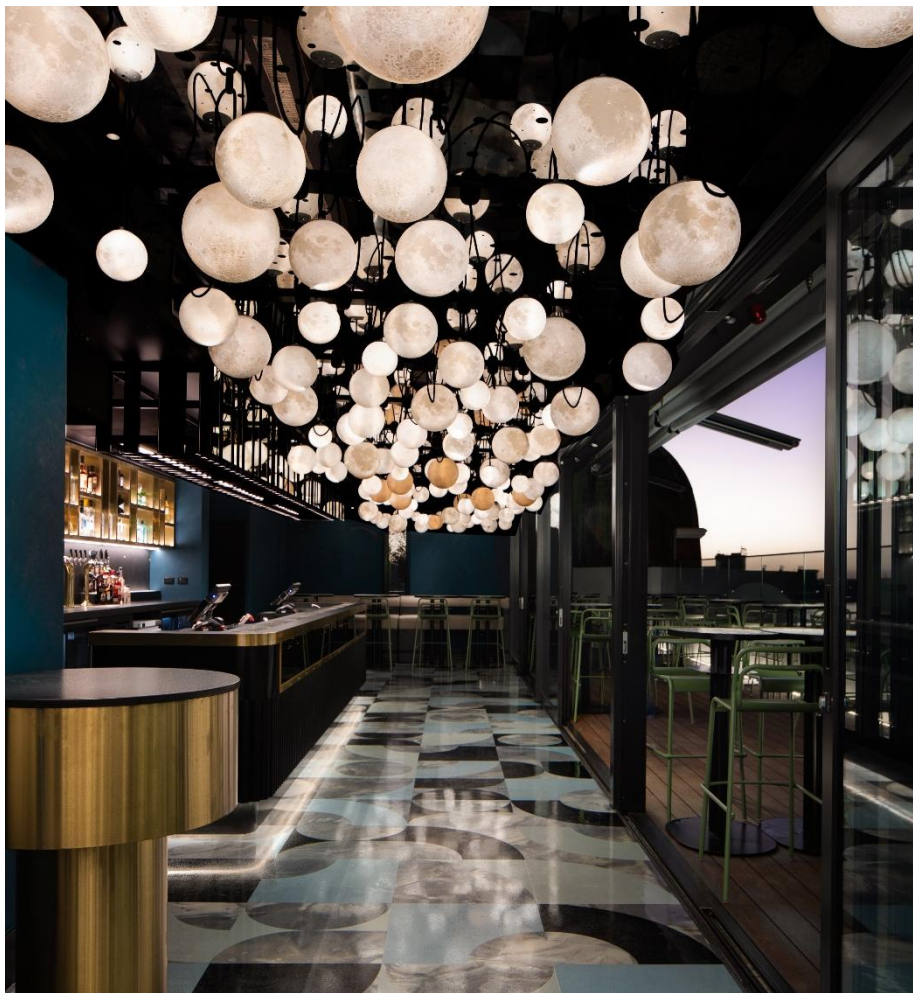
From intimate enclaves to rockin' rooftops, we'll see you where merry meets extraordinary.

JONES PDR

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.





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 enamour up to 100 guests, round up the team for a breakfast to inspire, day meet done differently or soiree to celebrate.

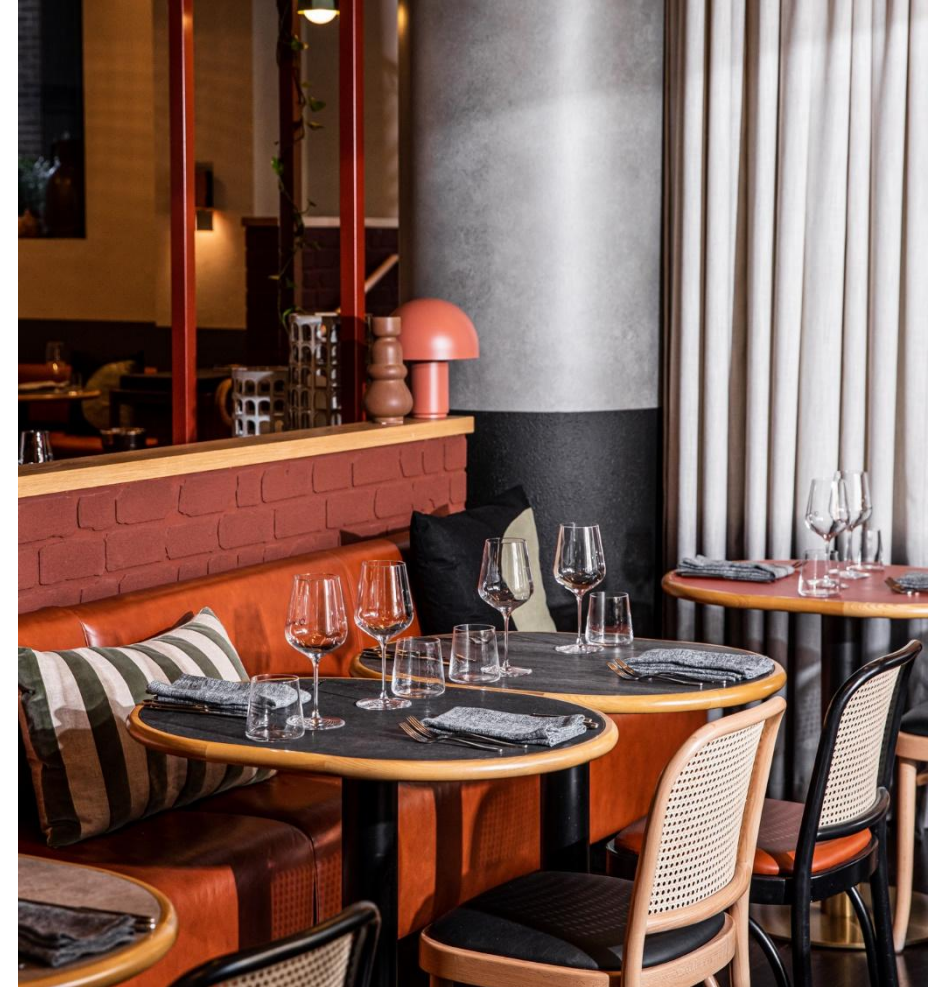
Rooftop at QT is a memorable backdrop to any event

JANA RESTAURANT

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 65 guests to take in feast and fancy alike.

Let Jana be your muse.



65

SEATED

125

COCKTAIL



CANAPÉ MENU

1 HOUR CANAPÉ PACKAGE: \$45PP

Your Selection of 2 small + 1 substantial piece

2 HOUR CANAPÉ PACKAGE: \$55PP

Your Selection of 3 small + 1 substantial pieces

3 HOUR CANAPÉ PACKAGE: \$60PP

Your Selection of 4 small + 2 substantial pieces

4 HOUR CANAPÉ PACKAGE: \$80PP

Your Selection of 5 small + 3 substantial pieces

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

- Sample Menu -

SMALL

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

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 on public holidays.

THE EXTRA JINGLE BELLS & WHISTLES

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

SHARING MENU

2 COURSE: \$89
3 COURSE: \$109

3 COURSE
DELUXE: \$149

Inclusive of two
additional starters
+
Main upgrade to a
Bone In Rib Eye

- 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



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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 [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

Spaghettone | 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

3 COURSE \$109

REDUCED A LA CARTE

or

ALTERNATE DROP

(your selection of two per course)

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PARTY STARTING PACKAGES

Sample Menus – all pricing per person



THE QTIE SIP

SPARKLING

Zilzie BTW Cuvee Blanc Sparkling,
South East Australia

WHITE

Zilzie BTW Sauvignon Blanc,
South East Australia

Zilzie BTW Chardonnay,
South East Australia

RED

Zilzie BTW Pinot Noir,
South East Australia

Zilzie BTW Shiraz,
South East Australia

BEER

Selection of Local & International
Tap Beer

NON-ALCOHOLIC

Assorted Soft Drink, Juices
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,
South Australia

WHITE

Mount Riley Sauvignon Blanc
Marlborough, New Zealand

Grant Burge Benchmark Pinot Grigio,
South Australia

RED

Hesketh 'Unfinished Business' Pinot
Noir, Limestone Coast, South Australia

Grant Burge Benchmark Shiraz
South Australia

BEER

Selection of Local & International
Tap Beer

NON-ALCOHOLIC

Assorted Soft Drink, Juices
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, Victoria

WHITE

Lambrook Seed Pinot Gris
Adelaide Hills, South Australia

Amelia Park Trellis Chardonnay,
Margaret River, Western Australia

RED

Lambrook Seed Pinot Noir
Adelaide Hills, South Australia

Sister's Run Old Testament Cabernet
Sauvignon, Coonawarra South Australia

BEER

Selection of Local & International
Tap Beer

NON-ALCOHOLIC

Assorted Soft Drink, Juices
Still & Sparkling Water

2 HOURS \$62PP

3 HOURS \$72PP

4 HOURS \$82PP

ADD ROSÉ TO THE PARTY:

\$8 per person, per hour

Products subject to change due to availability.

Please note a surcharge fee of 10% applies on Sundays and 15% on all public holidays



PARTY A LITTLE HARDER

Sample Menus – all pricing per person

The following 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.
Please note a surcharge fee of 10% applies on Sundays and 15% on all public holidays



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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