

OT

BUSINESS UNUSUAL



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NEWCASTLE



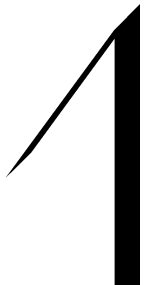
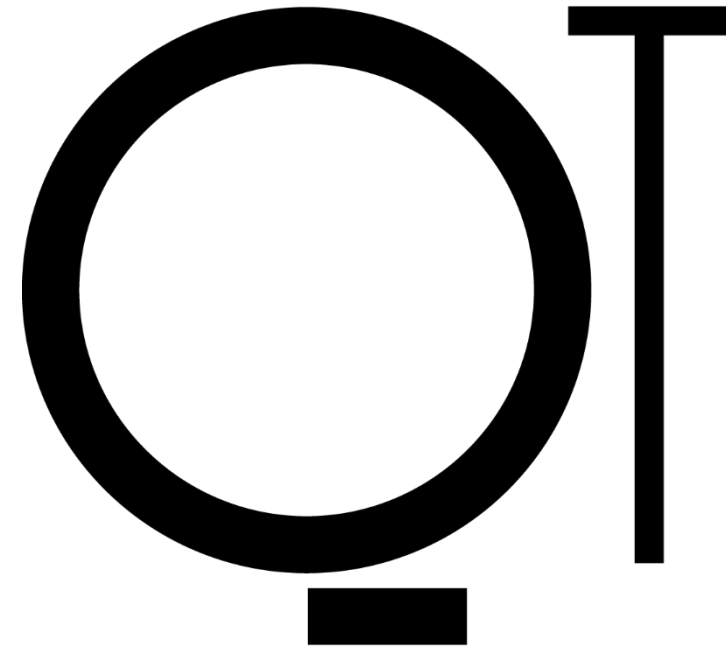
Master the meeting, flirt with formality. QT will circle your attention back to the extraordinary.

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

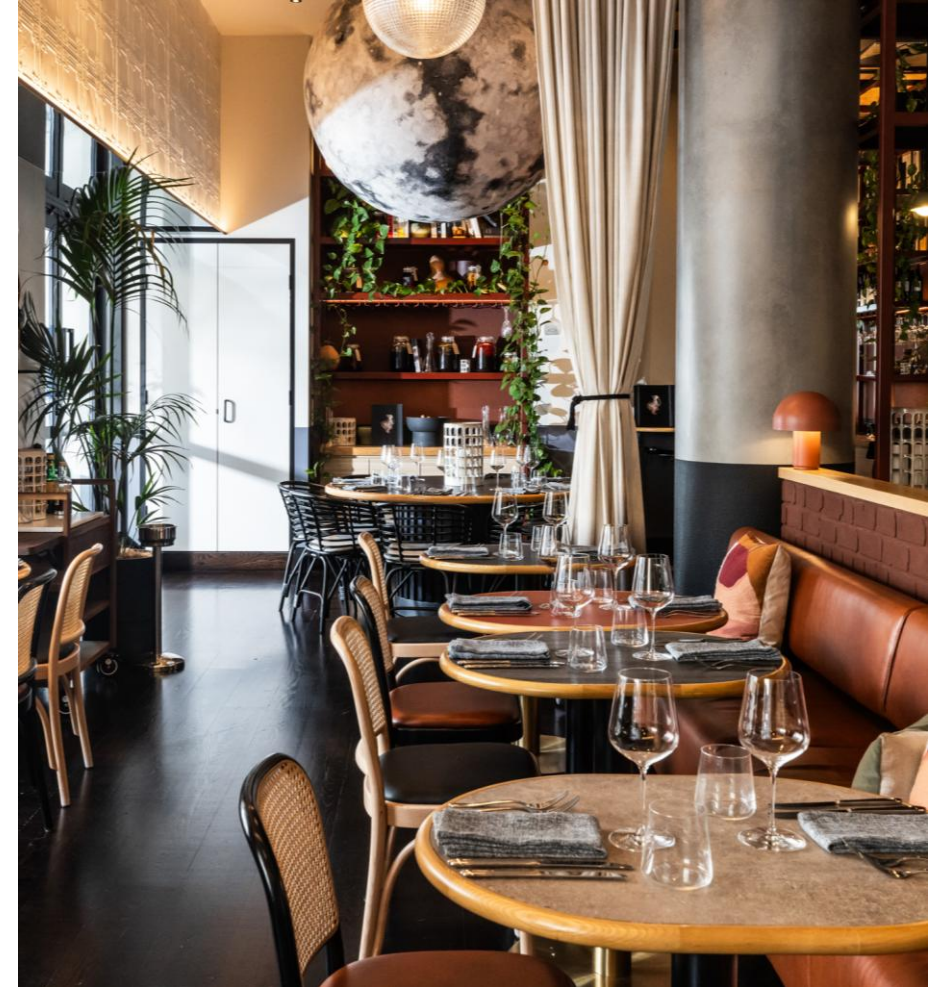
COCKTAIL

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 -

NETWORKING BREAKFAST \$50pp

Served either Canapes or as Self Serve Station

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

Smoked Salmon [I] | poached egg + pickled fennel + crispy capers + cream cheese + lemon + dill + sourdough

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

REDUCED A LA CART \$35pp

Seasonal Fruit Bowl

St Malo Croissant

Gronola | toasted granola + berries + Greek yoghurt + honey

Ham and Cheese Croissant | leg ham + provolone cheese

Bacon & Egg Roll | bacon + egg + cheddar + house made onion and paprika relish + St. Malo milk

Vego Roll | egg + hash brown + avocado + house made onion and paprika relish + St Malo milk bun

Smashed Avocado | marinated goats cheese + pickled onion + lemon + dill + sourdough

Eggs on Toast | eggs your way + two slices of sourdough

Celebrate sunrise with something stronger... from 10am

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
your choice of either morning or
afternoon tea

**HALF DAY DELEGATE
\$80pp**
inclusive of your tea break of choice and
lunch

**FULL DAY DELEGATE
\$100pp**
inclusive of two tea breaks and lunch

**Add On: GET CAFFEINATED
\$5pp**
inclusive of one barista coffee or hot beverage
per break, per person

DAY DELEGATE PACKAGES

LUNCH \$45pp

**HALF DAY DELEGATE
\$80pp**

inclusive of your tea break of choice and lunch

**FULL DAY DELEGATE
\$100pp**

inclusive of two tea breaks and lunch

GET CAFFEINATED \$5pp

(inclusive of one barista coffee or hot beverage per break, per person)

NOURISHED QTIE

- Sample Menu -

Your Selection of Two Panini's

Club Sando | marinated free-range turkey + oxheart tomato rocket + provolone crisp bacon + aioli + ciabatta + shoestring fries

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 Bowls to Share

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

QT Omega Bowl | miso grilled salmon + edamame + green cabbage + pickled ginger + avocado + jalapeno + cucumber + soy & sesame dressing

Pesto Salad | rigatoni + cherry tomato + mozzarella + roast pumpkin + sweet potato + parmesan shaved

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

Vitello Tonnato | tuna dressing foam + capers + veal reduction

Burrata | rocket pesto + basil oil + grilled focaccia

Spencer Gulf Kingfish Crudo
green mango + radish + lemon balsamic reduction + chilli

MAINS

Barramundi | heirloom cherry tomato + capers + Spanish onion +
tomato consommé

Kidman Striploin | MBS4 250gm sirloin + peppercorn jus +
shoestring fries

Scialatielli Alla Nerano | zucchini + grana Padano + provolone
cheese

SIDES

Mixed Leaf Salad | fennel + orange

Broccolini | garlic + fried eschalot + chili honey

DESSERTS

Cannoli | ricotta + chocolate + orange + pistachio

Tiramisu | espresso + chocolate

REDUCED A LA CARTÉ

2 COURSE \$89

3 COURSE \$109

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Sample Menu

TO START

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

ENTREES

Burrata | rocket pesto + basil oil + grilled focaccia

Croquette | porcini mushrooms + truffle + parmesan

MAINS

Tagliolini | Fraser Island crab + garlic + chilli + brandy

Rare Breed Black Berkshire Pork Tomahawk 550g
capers + orange burnt butter

SIDES

Mixed Leaf Salad | fennel + orange

Broccolini | almond + fried eschalot + chili honey

DESSERTS

Tiramisu | espresso + chocolate

SHARING MENU

A celebration of shared moments, whispered conversations and effortless indulgence.

3 COURSE - \$109

2 COURSE - \$99

your choice of either entrée or
dessert with your main

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DELUXE SHARING MENU

4 COURSE - \$149

A shared-table affair
where wine flows,
laughter gets louder and
the night refuses to end.

Sample Menu

TO START

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

Sydney Rock Oysters | pomegranate
Champagne mignonette + lemon

Croquette | mushrooms + truffle + parmesan + chili mayo

ENTREES

Spencer Gulf Kingfish Crudo | green mango salsa + radish + lemon
balsamic reduction + tomato + chili oil

Vitello Tonnato | Merimbula blue fin tuna dressing + capers + veal
reduction

MAINS

Scialatielli Alla Nerano | zucchini + grana padano + provolone cheese

Kidman Bone in Rib Eye | grass fed mbs8 + peppercorn jus +
assortment of mustard

SIDES

Fries | shoestring + aioli

DESSERTS

Tiramisu | espresso + chocolate

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DINNER UPGRADES

Pour a little extra personality

Welcome Drinks

QT Signature Cocktail
\$24pp

Arrival Bubbles
\$16pp

Wine Pairing

One glass per person, hand
picked to flirt perfectly with
each course

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

Add a plus one to the dinner

Additional Sides

Mixed Leaf Salad | fennel + orange \$14

Roasted Beetroot | rocket + radish +
labneh \$16

Plate Upgrades

Sydney Rock Oysters
\$8ea or \$85 a dozen

Cheese Plate | \$10pp

Memorable experiences start with great conversations

Meet with our culinary and beverage teams to explore our existing
menus, or collaborate on a bespoke food and beverage experience
tailored to your event

CANAPÉ PACKAGES

INDULGE JUST A LITTLE: \$45pp

Perfect for one hour events

Your choice of 2 Small Items + 1 Substantial Item
(avg 4 small pieces + 1 substantial per person)

AN INDULGING MOMENT: \$55pp

Perfect for two hour events

Your choice of 3 Small Items + 1 Substantial Item
(avg 6 small pieces + 1 substantial per person)

INDULGE ME QTIE: \$75pp

Perfect for three hour events

Your choice of 4 Small Items + 2 Substantial Items
(avg 8 small pieces + 2 substantial per person)

THE ULTIMATE INDULGENCE: \$95pp

Perfect for four hour events

Your choice of 5 Small Items + 3 Substantial Items
(avg 10 small pieces + 3 substantial per person)

A SWEET INDULGENT: \$9 p/piece

A Selection of House Made Sweets



CANAPÉ MENU

- Sample Menus -

SUBSTANTIAL

- Prawn Roll | ice burg lettuce + cocktail sauce
- Chicken Slider | buttermilk 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
- Bao Buns | Carmelised pork belly + spring onions +
sesame

SMALL

- COLD -

- Zucchini Flower | ricotta cheese + lemon + garlic
honey
- Peking Duck Wrap | thin pancakes filled with roast
duck + carrot + leek
- Bruschetta | tomato + basil
- Prawn Tart | Marie rose sauce + lemon + chives
- Beef Tartare | eggy yolk dressing + crostini
- Potato Rosti | salmon mousse + lemon
- Tuna Cigar | Merimbula Blue Fin + kimchi

- HOT -

- Arancini | bell capsicum + parmesan + chili mayo
- Ricotta and Spinach Roll
- Wagyu Meatball | pomodoro + truffle pecorino
- Half Shell Scallop | xo butter + crispy pancetta
- Moroccan Cauliflower | spice labnah
- Prawn Kataifi | lime mayo + coriander
- Gnocco Fritto | salsa verde + bresola
- Miso Roasted Eggplant Springroll



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CROWD PLEASERS

Canapé Add Ons:
Food Stations & Grazing Tables

Bump'n That | \$50pp

a bite-sized moment of pure indulgence.
\$50pp

Sashimi Station

expertly carved tuna, salmon and kingfish,
prepared fresh by our chef
\$60pp

Shuck Yeah

a little taste of the coast, prepared live and
served with a selection of dressings and
garnishes.
\$500 + \$8 per oyster

Tiramisu Tower

espresso + chocolate
\$20pp

Cheese & Charcuterie

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

The Sweet Spot

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

Prawns & Oyster Bar

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

Deluxe Seafood Station

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



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PARTY STARTING PACKAGES

Sample Menus – all pricing per person



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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 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

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

PREMIUM SPIRITS UPGRADE

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

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

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 \$36PP
4 HOURS \$42PP

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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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@QTNewcastle #QTLife