MERRY EVERYTHING

QTHOTELS.COM



SYDNEY

Another year ending? We're just getting started.

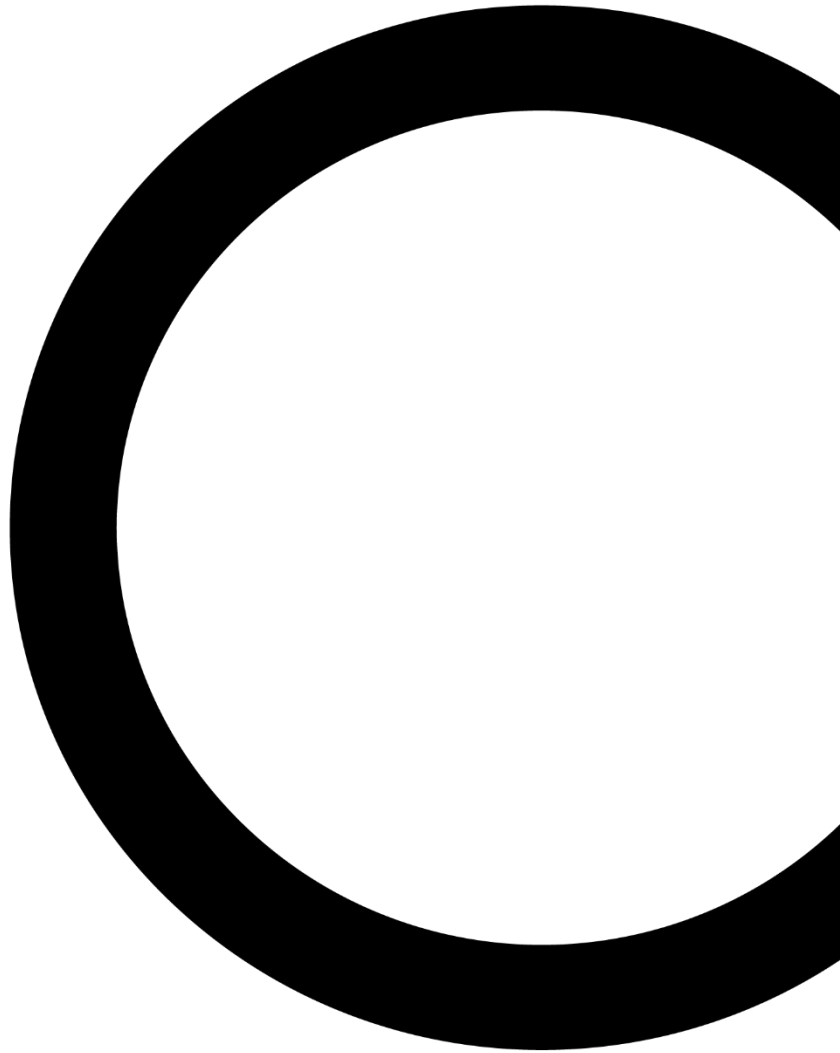
That's 'cause when EOY closes in, QT Sydney goes all out.

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 cherry twist. Lamb shoulder, braised not a smidge short of fall-off-the-bone. Even the canapés are dressed in Chef Sean's holiday best.

So however you're planning to overindulge the dream team, make sure it's got Gowings or Parlour involved. For a year in review, the Screening Room'll do. And red's nice, but have you seen the Pink Room? Ho ho *whoa*.

Book your wildly merry wrap-up now and toast to 2026.



MARKET ROOM

Perched above the bustling Gowings Bar & Restaurant and slyly sitting next to Gilt Lounge, our Market Room must be a Gemini; at times playing the quiet enclave for boardroom meetings, and at others the private soiree space for cocktails and frivolity.

Awash in natural light with wrap-around windows that peer down onto Market Street and the iconic QVB, this versatile space accommodates up to 50 guests. It can be combined with the George Room landing area and Gilt Lounge for an exclusive floor hire, for cocktails of up to 150 guests.

The Market Room offers state-of-the-art audiovisual setup with a 85-inch plasma screen, free high-speed Wi-Fi, HDMI connectivity as well as access to Gilt Lounge for breakout spaces and post-event tipples.





33	34	25	50	50	20	35
BANQUET	BOARDROOM	U-SHAPE	COCKTAIL	THEATRE	CLASSROOM	CABARET





GEORGE ROOM

In contrast to Gowings Bar & Restaurant below, our George Room is perfect for private and intimate dining experiences. Connecting directly to Gilt Lounge, this elegant space can seat up to 35 guests and host 30 guests cocktail style.

For those looking for a conference experience or executive retreat with a bit more life, the George Room breaks the yawn-worthy mould of the classic boardroom with plenty of natural light, stylish interiors, inspiring views over the iconic QVB and a state-of-the-art audio-visual setup with a 75-inch plasma screen, free high-speed Wi-Fi and HDMI connectivity.

22	20	35	25	16	25	23
BOARDROOM	U-SHAPE	COCKTAIL	THEATRE	CLASSROOM	CABARET	BANQUET

STUDIO Q

Bright and busy in the best kind of way, the stylish and undoubtedly eccentric Studio Q oozes character and intrigue. Located on level 1 and hidden behind reception, it offers its own private bar and exquisitely designed furnishings.

Comfortable and conversation-fuelling, drenched in natural light thanks to floor-to-ceiling windows, this is the perfect space for welcome drinks, networking events, product launches, executive retreats, creative brainstorms and casual cocktail parties.

Studio Q features state-of-the-art audio-visual setup with a 85-inch plasma screen, free high-speed Wi-Fi and HDMI connectivity.







20	36	40	22	19	50	28	25
CLASSROOM	BANQUET	CLUSTER	BOARDROOM	U-SHAPE	COCKTAIL	THEATRE	CABARET

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SCREENING ROOM + REEL BAR

Arrive via the elegant black entrance off Market Street to gold class service and your own private silver screen – a hidden gem unlike anything else in the Sydney CBD.

Comfortably accommodating up to 56 guests, this intimate space is not just a functioning cinema ideal for conferences and private screenings, but also a fantastic venue for press events, product launches, gaming showcases and 'box office' style live streaming of major events. Its exclusive bar area ensures guests can mingle with ease and comfort.

Made for delivering lasting impressions, the Screening Room is equipped with next-generation AV tech including 4K projection, silver screen for 3D, 7.1 and 5.1 Dolby sound system. Content can be played and supplied via DVD / Blu-ray, DCP, or laptop with HDMI / DVI connectivity.

56 THEATRE

56 COCKTAIL

GILT LOUNGE

Usually an intimate late-night spot for the city's cocktail and fine liquor enthusiasts, Gilt Lounge is known to just the right amount and forgotten by none. With show-stopping furniture and a stack of Sydney's select mixologists behind the bar, don't be afraid to take a risk, sip something you've never heard of, or try a classic with a modern twist. The bartenders don't hold back, so why should you?

Gilt Lounge can host 80 guests cocktail style, and if you're after a semi-private space still in earshot of the beat, there is our Pink Room, a reserved area for parties of 10-20 guests. Thinking about taking over the whole floor? Incorporate the adjoining Market and George Rooms, and our Gilt Level can host up to 150 guests.

By day, Gilt Lounge is no less striking and is the perfect venue for small team meetings, break-out sessions, interviews, creative brainstorms, mixology masterclasses, whisky tastings and more.











PINK ROOM

Behind red curtains lies an intimate and exquisitely furnished corner – the perfect boardroom by day for small meetings, interviews and creative brainstorms, the perfect dining room and private lounge by night, close to the Gilt Lounge main bar yet exclusively in its own section.

The Pink Room seats up to 10 guests and accommodates up to 20 guests cocktail style.

For all your audiovisual needs, the Pink Room features a plasma screen, free high-speed Wi-Fi and HDMI connectivity.

10 BOARDROOM

20 COCKTAIL

GOWINGS

Heritage remixed. Gowings.

Rooted in history but made for now, Gowings is where classic steakhouse theatrics meet Sydney's freshest flair. Flames leap, martinis are wheeled tableside, and handmade pastas steal the spotlight. It's where old-school technique meets modern expression: punchy, polished, and never without a side of drama.

Follow the sounds of celebration up the stairs and emerge in another place where fire crackles and the unexpected unfolds.







115 BANQUET

330 COCKTAIL

9







PARLOUR

A French bistro, reimagined.

Tucked in the heart of the city, Parlour brings classic Parisian charm into the now – effortlessly stylish, quietly iconic, and always worth discovering.

This is Sydney's hidden gem: warm lighting, bustling tables, a touch of Art Deco, and a menu made for sharing. Think steak frites done right, martinis with attitude, and small plates that punch well above their weight. From date nights to late nights, Aperitif Hour to final nightcap, Parlour moves to the rhythm of the city with a tempo all its own.

Parlour is the kind of place you want to keep to yourself, but somehow always end up sharing.

20	80
BANQUET	COCKTAIL

QT STATE SUITES

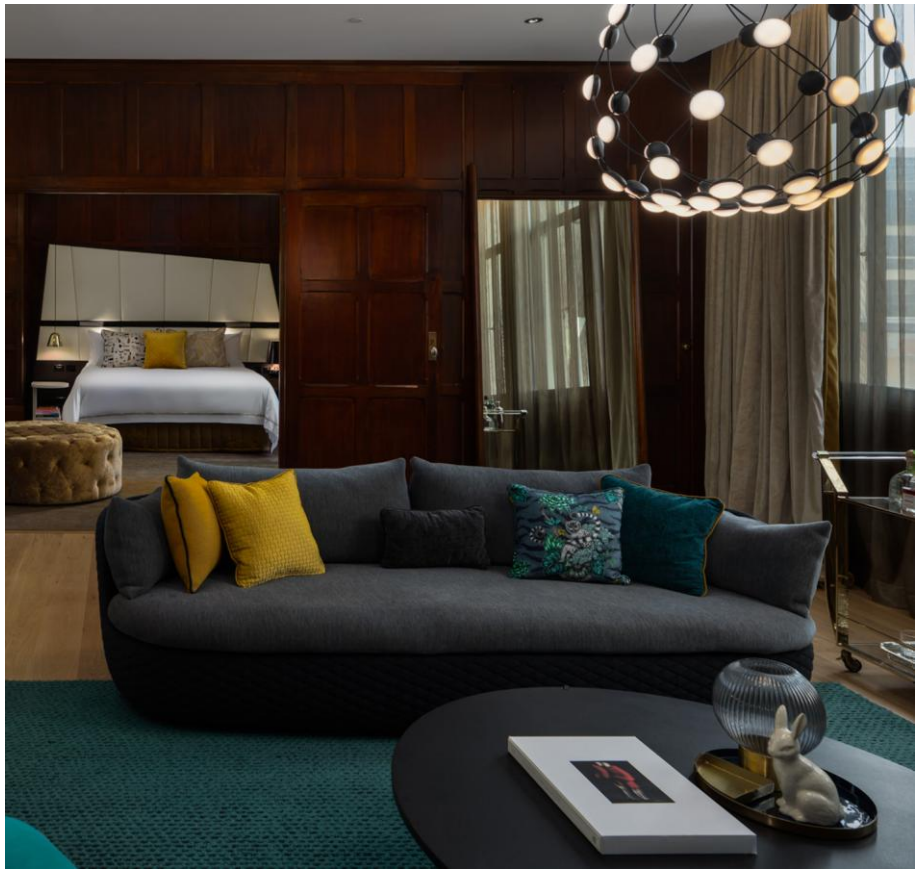
Seeking something different? Designer opulence awaits the QT State Suites.

A room of stately design for those unafraid of indulgence. Iconic cityscape views seen from heritage windows and your own private balcony. A natural light-filled suite in champagne-coloured luxury. Separate dining and lounge areas, and an extra flatscreen TV.

Whatever the occasion, whatever your state of affairs. We got you covered.







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VENUE CAPACITIES

	BANQUET	CABARET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
MARKET ROOM	33	35	50	20	50	25	34
GEORGE ROOM	23	25	25	16	35	20	22
STUDIO Q	36	25	28	20	50	23	22
SCREENING ROOM + BAR	-	15	56	10	56	13	14
GILT LOUNGE + LEVEL	50	-	-	-	250	-	-
PINK ROOM	10	-	-	-	20	20	10
GOWINGS BAR & GRILL	115	-	-	-	330	-	-
PARLOUR	25	-	-	-	80	-	-
QT STATE SUITES	-	-	-	-	10	-	-



CARVERY & OCEAN BITES $10 per piece

Chicken Katsu, Miso Mayonnaise, Cucumber Pickle
Chicken, Chorizo Empanada, Lemon Mayonnaise
King Fish Taco, Lime, Mint, Coriander, Ginger (A)
Tuna Tartare, Lemon Mayonnaise, Salmon Roe, Brioche Toast (A)
Crab & Avocado Tart, Lemon (A)
Japanese Salmon Blini, Ponzu Mayonnaise, Salmon Roe (A)

VEGETARIAN BITES $9 per piece

Pea, Lemon Ricotta & Mint Tartlet
Mac & Cheese Croquettes, Pea Puree, Parmesan
Pumpkin Arancini, Parmesan
Goat Curd & Fig Profiterole, Mint

MINI MAINS $14 per piece

Bao Bun, Teriyaki Steamed Chicken, Ginger, Shallot, Citrus Mayonnaise
Classic QT Burger, Relish, Cheese, Pickle, Charcoal Milk Bun
Tuna & Crab Roll, Ponzu Mayo, Chives, Coriander (A)
Spiced Cauliflower Popcorn, Siracha Mayonnaise
Prawn Roll, Marie Rose Mayonnaise, Lemon, Chives (A)

SWEET $10 per piece

Lemon Meringue Tart
Chocolate Sensation
Raspberry Financier
Strawberry Mascarpone Mousse

PREMIUM BITES $12 per piece

Chicken Tenders, Crème Fraiche, Avruga Caviar
Five Spiced Duck Breast Pancake, Asian Slaw, Hoisin
Beef Tartare Tart, Classic Dressing, Foie Gras
Tandoori Prawns, Mint yoghurt, Lime (A)

CANAPÉ MENU

CANAPE PACKAGES
Premium bites not included

Package 1: 5 Bites **$47**
Package 2: 6 Bites, 1 Mini Main: **$68**
Package 3: 6 Bites, 2 Mini Main, 1 Sweet: **$89**
Package 4: 7 Bites, 3 Mini Mains, 2 Sweet: **$99**

(A) Seafood Sourced in Australia (I) Seafood Sourced Internationally

The Festive QT Premium Menu

2-COURSE $110 | 3-COURSE $130

Served shared style (Alternate Drop available $5pp extra)

TO START

Selection of cured meats, olives, parmesan, grissini

Focaccia, olive oil, balsamic

ENTRÉE (SELECT 2)

Roasted half duck breast, cherry cream, radicchio, beetroot

Seared tuna crudo, tomato confit, caponata dressing *(A)*

Burrata, tomatoes, cucumber, lemon balsamic, basil

Cooked prawns, cured salmon, lemon mayonnaise *(A)*

MAIN (SELECT 2)

1 kilo Rib Eye, smoked cauliflower cream, charred broccolini, madeira jus
(Beef Fillet served for Alternate Drop Style)

Roasted breast of chicken, porcini, mushroom fricassee, lemon thyme

Barramundi, creamed potatoes, asparagus, pomegranate chives, salsa Verde *(A)*
Risotto of asparagus, lemon, snow pea shoots, spring blossoms

SHARED SIDES

Duck fat chat potatoes
Mignonette and cos herb salad, verjuice

DESSERT

Summer "Italian Pavlova", meringue passionfruit cream, mango, vanilla crema

Cherry chocolate tiramisu



(A) Seafood Sourced in Australia (I) Seafood Sourced Internationally

The Festive QT Set Menu

2-COURSE $90 | 3-COURSE $105

Served shared style (Alternate Drop available $5pp extra)

ENTRÉE (select 2)

Burrata, tomatoes, cucumber, lemon balsamic, basil
Seared tuna crudo, tomato confit, caponata dressing (A)
Carpaccio of beef, preserved truffle dressing, parmesan, capers, aioli, rocket
Prosciutto, preserved fig, olives, goat curd, saba

MAIN (select 2)

Barramundi, creamed potato, charred cos, leek, chive lemon oil (A)
Orecchiette, braised beef cheek, green olives, gremolata
Roasted breast of chicken, porcini, mushroom fricassee, lemon thyme
Risotto of asparagus, lemon, snow pea shoots, spring blossoms

SIDES (to share)

Seasonal leaves, lemon balsamic, extra virgin olive oil

DOLCE

Gowings tiramisu to share



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(A) Seafood Sourced in Australia (I) Seafood Sourced Internationally

Festive Upgrades

Seafood platter: cooked prawns, oysters, bug tails,
Marie rose sauce, lemon mayonnaise $55pp (A)
Sydney rock oysters, chardonnay vinegar $8pp (A)

Grilled prawns, Calabrian chilli, garlic, lemon $15 (A)
100grams caviar, crème fraiche, egg yolk and white, toast $50pp (I)

Selection of Italian & Australian Cheeses, Condiments $25PP



(A) Seafood Sourced in Australia (I) Seafood Sourced Internationally



FOOD STATIONS

CHARCUTERIE GRAZING
$25PP
Selection of Australian & International Cheeses,
Cured Meats & Condiments

TIDE & TAIL
$45PP
Freshly Shucked Rock & Pacific Oysters (A)
Cooked King & Tiger prawns (A)
Lemon, Marie Rose Mayonnaise, Mignonette,
Ponzu, Lemon Mayonnaise

SASHIMI BAR
$50PP
Tuna Sashimi (A)
Kingfish Sashimi (A)
Salmon Sashimi (I)
Snapper Sashimi (A)
Ponzu, Pickled Ginger, Wasabi

FRANKS STATION
$25PP
Smoked Frankfurts
Potato Bun Rolls
Pickled Cabbage
American Mustard
Dijion Mustard
Crisp Shallots
Tomato Sauce

CANTINA BAR
$35PP
Spicy Chicken Mince
Spiced Beans
Guacamole
Sour Cream
Tomato Salsa
Hot Sauce
Grated Cheese
Shredded Lettuce

THE PAV PARLOUR
$25PP
Vanilla & Strawberry Meringues
Whipped Chantilly Cream
Lemon Curd
Fresh Berries
Fairy Floss
Selection of Candy

(A) Seafood Sourced in Australia (I) Seafood Sourced Internationally



QTEA BY ADRIANO ZUMBO

$79

Eight Premium Tea Blends
by The Tea Centre

QT's answer to a traditional High Tea, only more sip-sational, hand-sweetened for the modern Marie Antoinette. From the man who can take a sunrise, and slather it in ganache: pâtissier extraordinaire Adriano Zumbo

SAVOURY

Berbere Chicken Potato Bomba
Crisp Fried Potato filled with Roasted Berbere Chicken, topped with Preserved Lemon

Japanese Egg Salad Sando
Soft Shokupan stacked with Creamy Egg Salad & Mayo

Sweet Corn, Tomato & Pesto Quiche
Caramelised Onion Base with Corn Custard, Basil Pesto & Semi-Dried Tomatoes

Italian Style Reuben
Sliced Wagyu Pastrami, Salsa Verde, Stracciatella & Giardiniera on Shokupan

SWEET

Citrus Sunshine
Lemon Curd, Grapefruit Caramel

Blackcurrant Lemon Myrtle & Macadamia Cheesecake
Silky Native-Citrus Cheesecake over a Macadamia Base with Bright Fragrant Lift

Berry Moussecake
Light Berry Moussecake layered with Pistachio jelly & Matcha Sable

Sconez
Golden Scones with Lemon Zest & Vanilla, Cream & Blueberry Vanilla Preserves

Zumbarons
A Selection including Fairy Bread, Choc Pop, Passionfruit Yoghurt & Pecan Pie



QT PACKAGE

Zilzie BTW Cuvee Blanc Sparkling, VIC
Zilzie BTW Sauvignon Blanc, VIC
Zilzie BTW Chardonnay, VIC
Zlizie BTW Pinot Grigio, VIC
Zilzie BTW Pinot Noir, VIC
Zilzie BTW Shiraz, VIC
Zilzie BTW Cabernet Merlot, VIC

Bottled Beer
Balter Cerveza
Peroni Nastro Azzurro
Peroni Nastro Azzurro 3.5%

2 HOURS $49PP
3 HOURS $59PP
4 HOURS $69PP
5 HOURS $79PP

THE EXTRA QT PACKAGE

Oxford Landing Brut Cuvee, SA
Mount Riley Sauvignon Blanc, NZ
Angove EST. 1886 Chardonnay, SA
Grant Burge Benchmark Pinot Grigio, SA
Earthworks Rose, SA
Hesketh 'Unfinished Business' Pinot Noir, SA
Grant Burge Benchmark Shiraz, SA
Quarisa Wines 'Johnny Q' Cabernet Sauvignon, SA

Bottled Beer
Balter Cerveza
Peroni Nastro Azzuro
Peroni Nastro Azzuro 3.5%
Peroni 0.0% Non-Alcoholic

2 HOURS $69PP
3 HOURS $79PP
4 HOURS $89PP
5 HOURS $99PP

THE MOST EXTRA QT PACKAGE

NV Dal Zotto Puciono Prosecco, VIC
Juniper 'Original White' Semillon Sauvignon Blanc, WA
Amelia Park 'Trellis' Chardonnay, WA
Mount Langi Ghiran 'Billi Billi' Pinot Gris, VIC
Dalfarras Rose, VIC
Punt Road 'Airlie Bank' Pinot Noir, VIC
Leeuwin Estate 'Siblings' Shiraz, WA
Forest Hill 'Highbury Fields' Cabernet Sauvignon, WA

Bottled Beer
Balter Cerveza
Asahi Lager
Peroni Nastro Azzuro
Peroni Nastro Azzuro 3.5%
Peroni 0.0% Non-Alcoholic

2 HOURS $89PP
3 HOURS $99PP
4 HOURS $109PP
5 HOURS $119PP

Products subject to change due to availability. All credit card transactions will incur a 1.5% surcharge fee. All public holiday bookings will incur a 10% service charge fee.



BEVERAGES ON CONSUMPTION

FIZZ

NV Risky Business Prosecco, King Valley VIC

NV Marlborough Mumm Brut Prestige, Marlborough NZ

NV Marlborough Mumm Brut Rosé, Marlborough NZ

NV Perrier-Jouët ‘Grand Brut’ Brut Champagne, Epernay Fra

ROSE

Nick Spencer ‘Hilltops Rose’, Hilltops NSW

Château La Gordonne Rose, Côtes de Provence FRA

Domaine Royal de Jarras ‘Pink Flamingo’ Rose, Languedoc FRA

WHITE

Rieslingfreak No 4 Riesling, Eden Valley SA

Shaw & Smith Sauvignon Blanc, Adelaide Hills SA

Maude Pinot Gris, Central Otago NZ

Vasse Felix ‘Filius’ Chardonnay, Margaret River WA

RED

Dalrymple Vineyards Estate Pinot Noir, Pipers River TAS

MDI Sangiovese, Mildura VIC

Domaine la Remejeanne ‘Un Air Côtes du Rhône, Rhône Valley FR

Dalwhinnie 'LDR' Shiraz, Pyrenees VIC

Torbreck ‘Woodcutters’ Shiraz, Barossa Valley SA

Balnaves Cabernet Sauvignon, Coonawarra SA

Bondar Rayner Vineyard Grenache, McLaren Vale SA

QT SYDNEY

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