


# MERRY EVERYTHING

QTHOTELS.COM



QTHOTELS  
SYDNEY



Excessively Festive. Christmas Parties at QT Sydney.

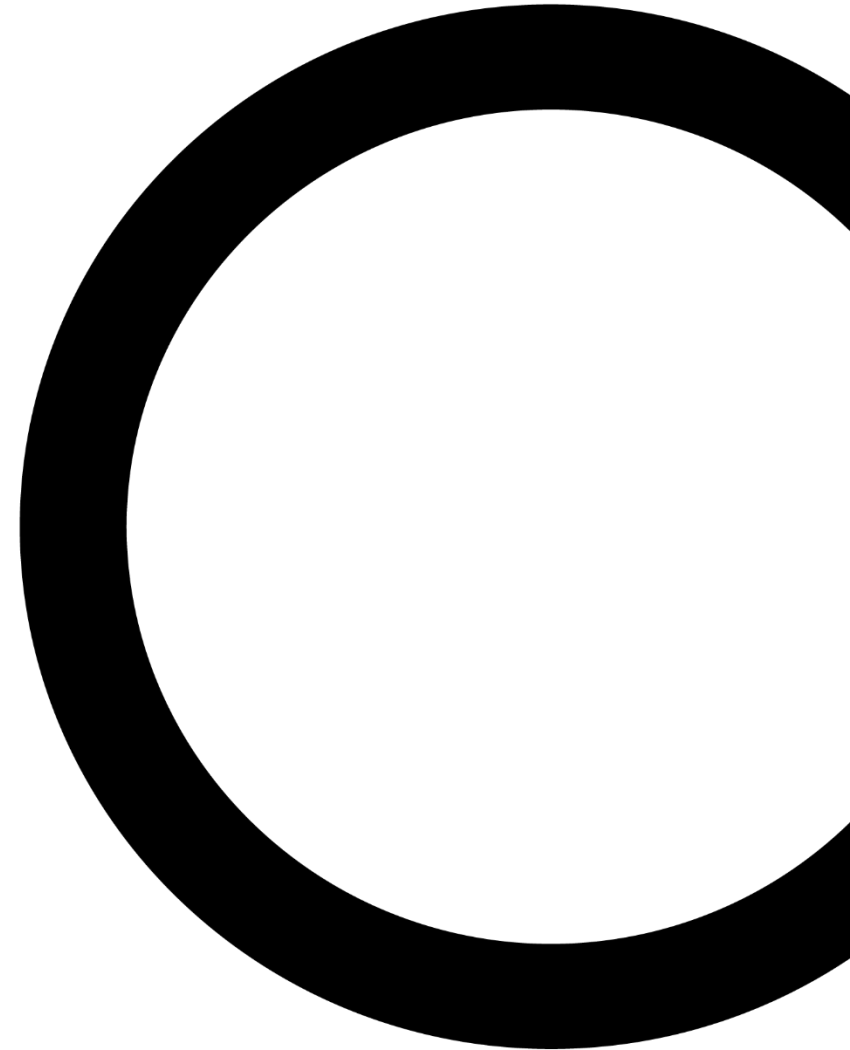
Get dressed in holiday style. We're in the business of making spirits bright, parties bold, and the mood out of control.

In a scene that's anything but ordinary, dream up the most festive feast... then double it. Think all the Gowings classics like grain fed T-bone 'bistecca alla fiorentina', duck fat potatoes roasted to perfection, then topped with a QT twist. Plus decadent festive desserts like our Christmas cherry and chocolate tiramisu that is so divine, even the office Scrooge will make room for dessert. Crackers and confetti? Sparkling is an understatement. Champagne towers? We'll take any tall order, then top it.

You've got parties for hosting, big wins for toasting.

So go on and splurge, they deserve it.

The QT Team



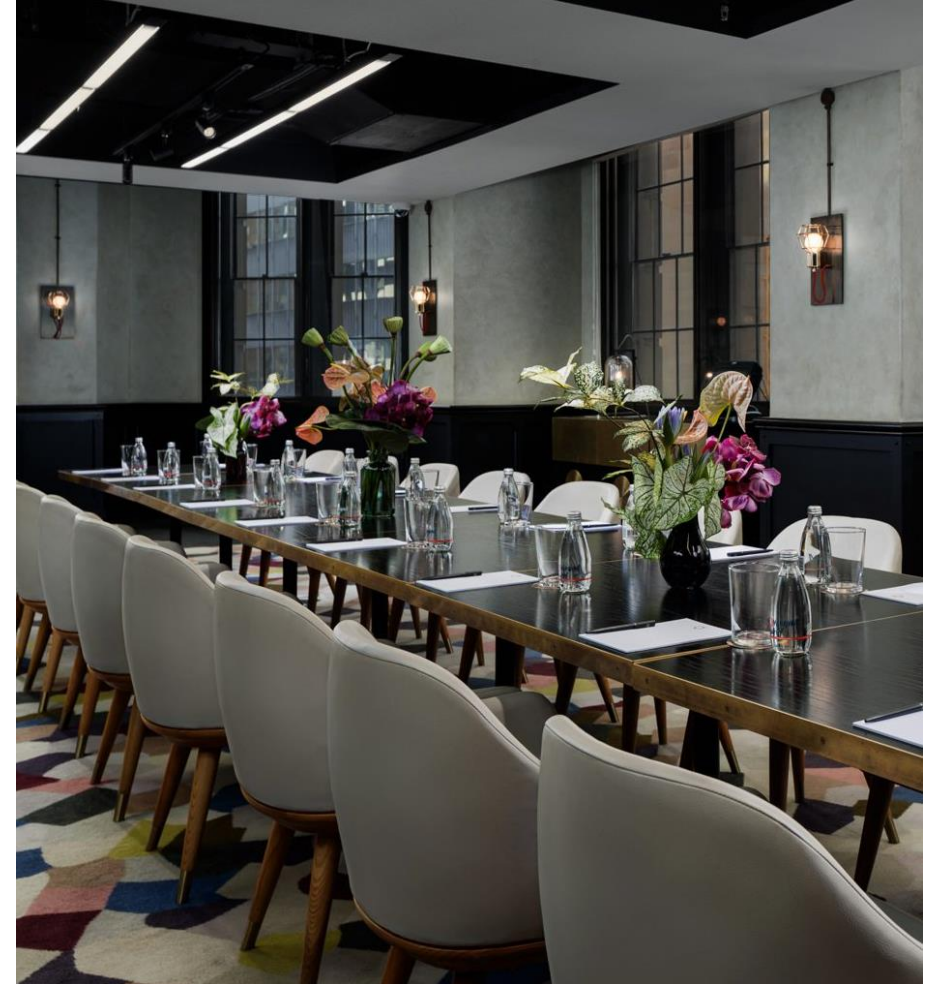


# MARKET ROOM

Perched above the bustling Gowings Bar & Grill 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

BANQUET

34

BOARDROOM

25

U-SHAPE

50

COCKTAIL

50

THEATRE

20

CLASSROOM

35

CABARET



## GEORGE ROOM

In contrast to Gowings Bar & Grill 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 audiovisual setup with a 75-inch plasma screen, free high-speed Wi-Fi and HDMI connectivity.

22

BOARDROOM

20

U-SHAPE

35

COCKTAIL

25

THEATRE

16

CLASSROOM

25

CABARET

23

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 brainstorm and casual cocktail parties.

Studio Q features state-of-the-art audiovisual setup with a 80-inch plasma screen, free high-speed Wi-Fi and HDMI connectivity.



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



## 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 brainstorming, mixology masterclasses, whisky tastings and more.





10

BOARDROOM

20

COCKTAIL

## PINK ROOM

Behind red curtains lies an intimate and exquisitely furnished corner – the perfect boardroom by day for small meetings, interviews and creative brainstorm, 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.

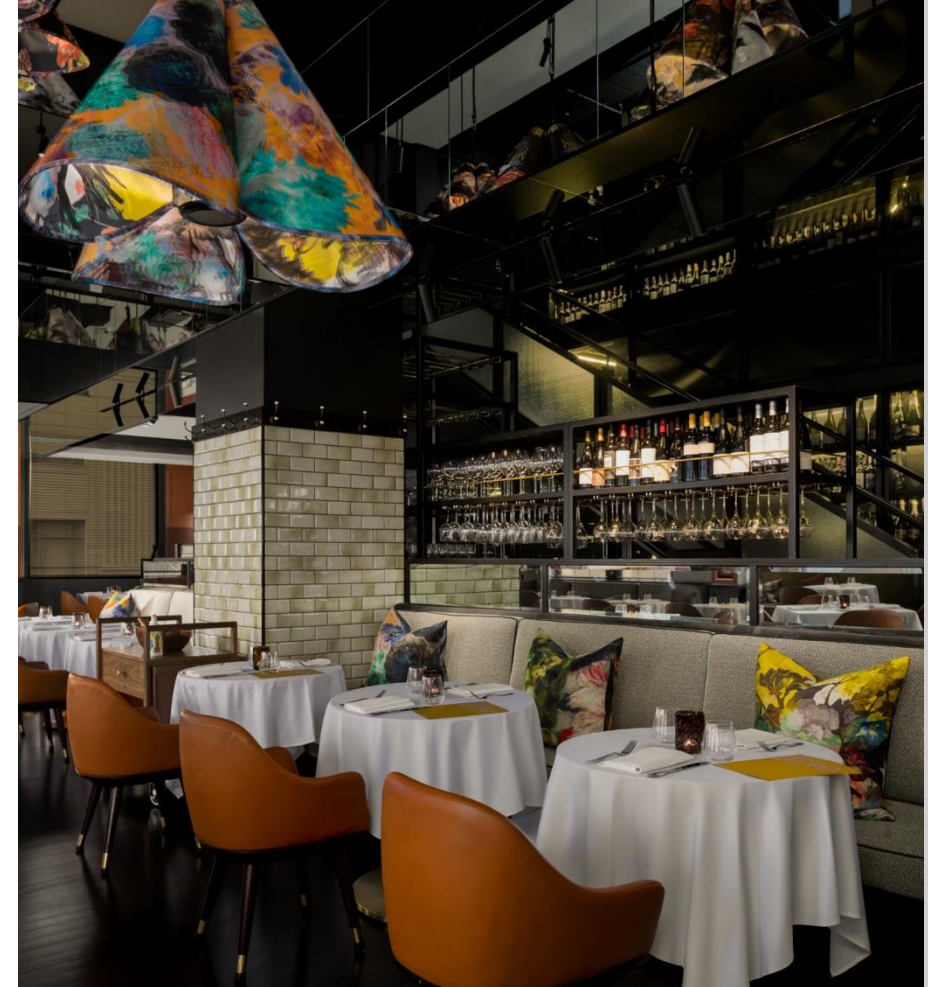


# GOWINGS

Perfect for hosts and event organisers looking to impress, Gowings' signature moves come from decades of swagger.

If these walls could talk, they'd take you back, to debauchorous nights and theatrical highs. Across eras and flavours, we've stayed at the centre of the seen. Under the new creative direction of Chef Sean Connolly, Gowings' next chapter begins on the edge of nostalgia. Inspired by New York's Little Italy and steakhouse scene, we're tossing classics with new energy and passion, so prepare your senses for a taste of the unexpected. Paired with a flair for flavour, tableside bravado is what we serve best.

So sharpen your knives, this old soul is on fire.



115

BANQUET

330

COCKTAIL





## PARLOUR

Flavours that evoke feelings, espresso to fuel conversations, French-inspired dishes that illuminate dates and desserts that sweeten friendships.

Tucked next to the entry of QT Sydney on Market Street is a beautiful room, lit low, made for *aperitif*. Sydney's secret deco destination, with intimate tables and burnished bar suit the smart casual and effortlessly elegant.

Serving espresso day and night, and wine list curated for every taste.

There'll be flavour. There'll be sparkle, passionate conversations. But you know what they say. If you don't like a little heat, stay out of *la cuisine*.

20

BANQUET

80

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.





# 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	19	22
SCREENING ROOM + BAR	-	15	56	10	56	13	14
GILT LOUNGE + LEVEL	-	-	-	-	200	-	-
PINK ROOM	10	-	-	-	20	-	10
GOWINGS BAR & GRILL	115	-	-	-	330	-	-
PARLOUR	20	-	-	-	80	-	-
QT STATE SUITES	-	-	-	-	10	-	-





## CANAPÉ MENU

### SMALL CANAPÉS: \$8

Per Piece

### SUBSTANTIAL CANAPÉS: \$12

Per Piece

### CHEESE & CHARCUTERIE GRAZING STATION: \$25

Per Person

### SWEET CANAPÉS: \$7

Per Piece

### SMALL

Freshly Shucked Oysters:  
(half served natural, half served Venetian style with Lemon Dressing, Cucumber, Salmon Roe)  
Crab Tartlet, Avocado, Lemon & Chives  
Raw Tuna & Apple Cream, Crispy Crouton  
Bug Tail Blini, Crème Fraîche & Cucumber  
Cold Cooked Prawns with Blush Mayonnaise  
Pepper Seared Wagyu Beef, Caramelised Truffle Onions & Crispy Crouton  
Classic Peking Duck Breast Pancake, Shallot, Cucumber & Hoisin Sauce  
Japanese Chicken Skewer, Sesame & Miso Mayonnaise  
Fresh Fig Goat Curd Tartlet, Mint & Balsamic  
Zucchini Flower, Pecorino & Lemon  
Pumpkin & Feta Quiche  
Pea, Buffalo Ricotta Arancini & Lemon Mayonnaise

### SUBSTANTIAL

QT Cheeseburger, Beef, Cheese, Pickles & Mustard on Milk Bun  
Bao Bun, Miso Pork Belly, Pickled Cabbage & Citrus Mayonnaise  
Prawn Roll, Blush Aioli, Salmon Pearls & Chives on Brioche Roll  
Middle Eastern Falafel Pita, Smoked Eggplant Cream, Tabbouleh & Yoghurt

### SWEET

Cannoli & Vanilla Orange Ricotta  
Lemon Meringue Tart  
Double Chocolate & Caramel Tart  
Tiramisu Brownie  
Bomboloni Doughnuts & Chocolate Sauce  
Adriano Zumbo Macaron  
(assorted flavours)

# FESTIVE FEASTING

2-COURSE \$130

3-COURSE \$155

## BREAD

Focaccia with mascarpone

## ENTRÉE (TO SHARE)

Prawn Cocktail  
Prosciutto di San Daniele, grissini  
Burrata, Zucchini Ribbon, Asparagus, Peas, Mint  
Freshly Shucked Oysters \$7

## MAIN (SELECT 2)

Tasmanian Ocean Trout, Clam sauce  
Heritage Roast Pochetta, Salsa Verde  
Cannelloni, Spinach, Ricotta, Tomato Sugo  
T-Bone 'bistecca alla fiorentina', grain fed, Riverine NSW, 1.5 kilo \$35

## SIDES (TO SHARE)

Whitlof & Orange Salad  
Duck Fat Roast Potatoes  
Blue Mountains Heirloom Tomatoes

## DESSERT (TO SHARE)

Christmas Cherry & Ohocolate Tiramisu  
Tutti Frutti, Sorbett & Fruit  
Formaggio & petit fours \$20



Menu is a sample and subject to seasonal changes. 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. Please let servers know if you have dietary requirements.



## FESTIVE ALTERNATE SERVE

2-COURSE \$125

3-COURSE \$150

### BREAD

Focaccia with mascarpone

### ENTRÉE (SELECT 2)

Prawn Cocktail  
Prosciutto di San Daniele, grissini  
Burrata, Zucchini Ribbon, Asparagus, Peas, Mint  
Freshly Shucked Oysters \$7

### MAIN (SELECT 2)

Tasmanian Ocean Trout, Clam sauce  
Heritage Roast Pochetta, Salsa Verde  
Cannelloni, Spinach, Ricotta, Tomato Sugo  
T-Bone 'bistecca alla fiorentina', grain fed, Riverine NSW, 1.5 kilo \$35

### SIDES (TO SHARE)

Whitlof & Orange Salad  
Duck Fat Roast Potatoes  
Blue Mountains Heirloom Tomatoes

### DESSERT (SELECT 2)

Christmas Cherry & Chocolate Tiramisu  
Tutti Frutti, Sorbet & Fruit  
Formaggio & petit fours \$20





## QTea by Adriano Zumbo

**\$105**

With 1 Glass of Mumm Sparkling and  
8 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 (5 pieces)

CRISPY PULLED BEEF  
Guacamole, Lime

JAPANESE MISO CHICKEN ROLL  
Yuzu Marinated Chicken, Avocado, Sesame

SPINACH AND FETA PARCEL  
Kale, Whipped Feta

CAPRESE TART  
Mozzarella, Tomato, Basil

### SWEET (5 pieces)

KYOTO DREAMING  
Green Tea Choux, Pistachio Crème Pâtisserie, Mandarin Jam

YUZU AND STRAWBERRY MERIGNE TART  
Strawberry Compote, Yuzu Curd, Strawberry Yuzu Meringue

NIGHT WALKER  
Chocolate Macadamia Brownie, Salted Caramel, Coffee Malt, Whipped Ganache

ZUMBARONS  
A Selection of Zumbaron Flavours

SCONEZ  
Adriano's Twist On a Scone with Tasmanian Strawberry & Lemon Myrtle Jam & Clotted Cream

We are unfortunately unable to cater to any dietary or allergen requirements for QTea for the time being (plant-based menu available). Should you have any allergies please advise at the time of booking.





Products subject to change due to availability. All credit card transactions will incur a 1.08% surcharge fee.  
All public holiday bookings will incur a 10% service charge fee.

## QT PACKAGE

ATE Sparkling  
ATE Chardonnay  
ATE Cabernet Sauvignon  
ATE Sauvignon Blanc  
ATE Shiraz  
ATE Wines from  
South Eastern Australia

### Bottled Beer

James Boag's 'Premium Light'

Peroni 'Nastro Azzurro'

**2 HOURS \$49PP**

**3 HOURS \$59PP**

**4 HOURS \$69PP**

**5 HOURS \$79PP**

## THE EXTRA QT PACKAGE

Nv Dal Zotto Pucino Prosecco,  
King Valley, VIC

Hesketh 'Rules Of  
Engagement' Pinot Grigio,  
Limestone Coast, SA

Hesketh 'Lost Weekend'  
Chardonnay, Limestone Coast,  
SA

Hesketh 'Twist of Fate'  
Cabernet Sauvignon,  
Limestone Coast, SA

Hesketh 'Midday Somewhere'  
Shiraz, Limestone Coast, SA

Hesketh 'Wild at Heart' Rosé,  
Limestone Coast, SA

### Bottled Beer

James Boags 'Premium Light'

Peroni 'Nastro Azzurro'

Lord Nelson 'Three Sheets'  
Pale Ale

**2 HOURS \$69PP**

**3 HOURS \$79PP**

**4 HOURS \$89PP**

**5 HOURS \$99PP**

## THE MOST EXTRA QT PACKAGE

G.H Mumm Grand Cordon,  
Champagne FRA

Totara Sauvignon Blanc,  
Marlborough, NZ

Amelia Park 'Trellis'  
Chardonnay, Margaret River  
WA

Rêverie Rosé, Pays d'Oc

The Pawn 'El Desperado'  
Pinot Noir, Adelaide Hills, SA

Aquilani San Giovese,  
Tuscany, IT

Cool Woods Shiraz, Barossa  
Valley, SA

### Bottled Beer

James Boags 'Premium Light'

Peroni 'Nastro Azzurro'

Lord Nelson 'Three Sheets'  
Pale Ale

**2 HOURS \$89PP**

**3 HOURS \$99PP**

**4 HOURS \$109PP**

**5 HOURS \$119PP**



## HOUSE SPIRITS

Aperol Padua, Italy \$12

Skyy Vodka, USA \$14

Bulldog Gin, London \$15

Pampero Blanco Rum (white rum), Venezuela \$13

Appleton Estate Signature Blend (dark rum), Jamaica \$14

Wild Turkey Bourbon, USA \$14

Johnnie Walker 'Red Label', Scotland \$13

## PREMIUM

Pimm's London, England \$12

Belvedere, Poland \$16

Four Pillars 'Rare Dry' Yarra Valley, Victoria \$16

Ron Zacapa '23yr' Guatemala \$23

Don Julio 'Reposado', Jalisco, Mexico \$16

Bulldog Rye Bourbon Kentucky, USA \$16

Hennessy V.S Cognac, Cognac, France \$12

Glenmorangie 'The Original', Highland, Scotland \$16

## COCKTAILS

Curated Cocktails Available Pre, Post or During – Must Be Pre-Organised.

Aperol Spritz \$22

Espresso Martini \$25

Negroni \$25

Tommy's Margarita \$25

Amaretto Sour \$25

Pineapple Daiquiri \$25

Bloody Mary \$25

Mai Tai \$25

## MOCKTAILS

Curated Cocktails Available Pre, Post or During – Must Be Pre-Organised.

Lyres Espresso Martini \$18

Lyres Tommy's Margarita \$18

Lyres Passionfruit Mojito \$18



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





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