

DOT

BUSINESS UNUSUAL



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SYDNEY



INTRODUCTION

Discover a unique range of venues for all manner of events – exclusive parties, screenings, meetings with intrigue and private dining that dazzles.

Through these historic and art-filled rooms, we'll take you on a journey. Create moments both classic and candid.

Curated wines, artistic cocktails, exquisite chef-designed menus and artistic Sydney style – with the city's vibrancy as a backdrop.



INTRODUCTION

Meticulously restored to create a totally unique hotel experience, 5-star boutique hotel QT Sydney lives and breathes within two of Sydney's most distinguished buildings, the State Theatre and the old Gowings department store.

Come for our bold interiors, curated contemporary art collection, bustling Gowings Bar & Restaurant, vibrant Neo-French bistro Parlour and rejuvenating spaQ.

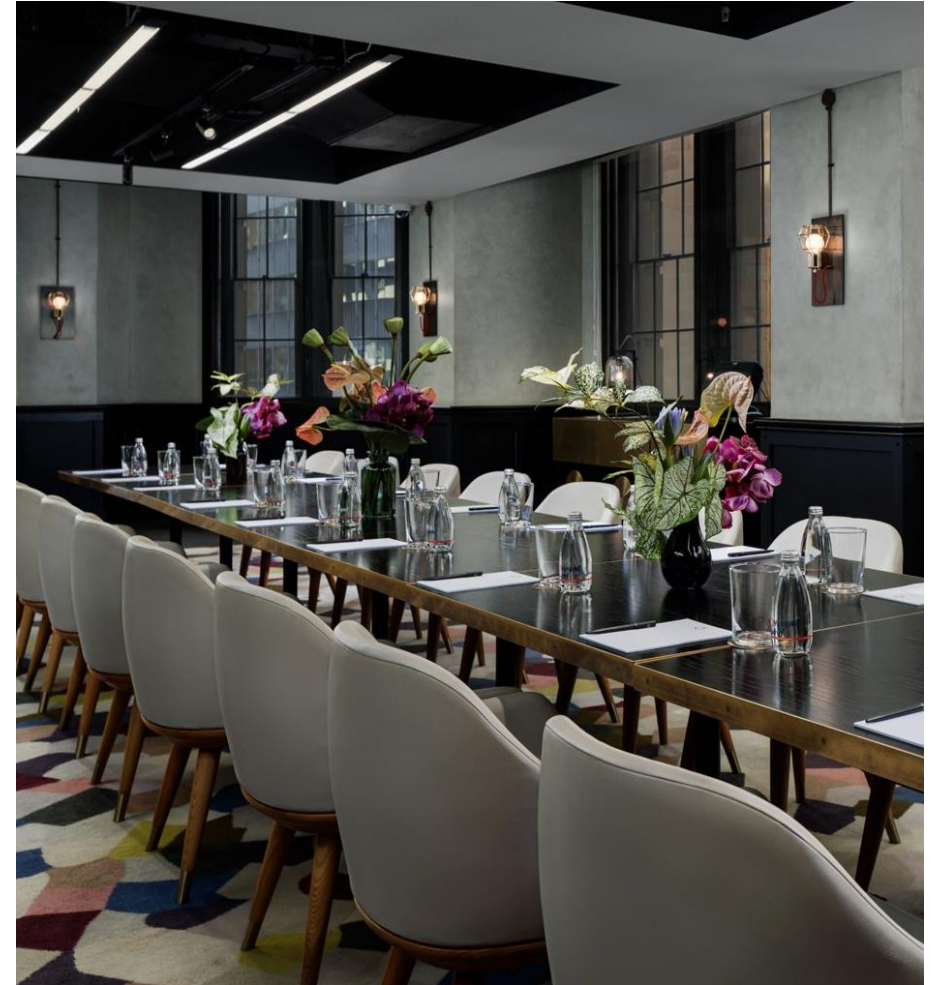
Stay for our inspired luxe service and the convenience of having the city's best dining, shopping and arts experiences on your doorstep.

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 250 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.



32

BANQUET

34

BOARDROOM

25

U-SHAPE

50

COCKTAIL

50

THEATRE

20

CLASSROOM

40

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 25 guests and host 35 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 85-inch plasma screen, free high-speed Wi-Fi and HDMI connectivity.

24

BOARDROOM

20

U-SHAPE

35

COCKTAIL

30

THEATRE

16

CLASSROOM

25

CABARET

24

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 audiovisual set up with a 85-inch plasma screen, free high-speed Wi-Fi and HDMI connectivity.



- 20

CLASSROOM
- 44

BANQUET
- 40

CLUSTER
- 23

BOARDROOM
- 22

U-SHAPE
- 50

COCKTAIL
- 28

THEATRE
- 35

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 250 guests.

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



50

BANQUET

80

COCKTAIL



PINK ROOM

Behind red curtains lies an intimate and exquisitely furnished corner – the perfect boardroom by day for small meetings, interviews and creative brainstorming, 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 portable plasma screen, free high-speed Wi-Fi and HDMI connectivity.

10

BOARDROOM

20

COCKTAIL



CONFERENCE & MEETING ROOM CAPACITIES

	BANQUET	CABARET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
MARKET ROOM	32	40	50	20	50	25	34
GEORGE ROOM	24	25	30	16	35	20	24
STUDIO Q	44	35	28	20	50	22	23
SCREENING ROOM + BAR	16	-	56	10	56	13	16
GILT LOUNGE + LEVEL	50	-	-	-	250	-	-
PINK ROOM	10	-	-	-	20	-	10
GOWINGS	100	-	-	-	330	-	-
PARLOUR	25	-	-	-	80	-	-
QT STATE SUITES	-	-	-	-	10	-	-



DAY DELEGATE PACKAGE

FULL DAY \$130PP
HALF DAY \$105PP
AM/PM TEA \$49PP

Inclusive of Nespresso Coffee & T2 Tea
Station, Dedicated Event Supervisor
Built-in screen & audio
HDMI connectivity
High Speed WiFi
ClickShare wireless conferencing
1 complimentary flipchart or whiteboard

SET MENUS BY WEEK DAY

Menu sample

MORNING TEA

Espresso brownie
Baked Tomato and feta tart
Fresh fruit selection

LUNCH

Slow cooked lamb shoulder, preserved lemon, ricotta salata
Labne, sumac, dukkah, charred pita bread
Roasted eggplant, stracciatella, pomegranate, herb leaf
salad, pomegranate dressing
Grilled asparagus, Persian feta, mint
Selection of bread

UPGRADE \$25PP

Add Alaskan crab, shaved fennel, cabbage, lemon
mayonnaise, mint

AFTERNOON TEA

Homemade Scones, Whipped Cream, Jam
Local Artisan Cheese Platter, Fig Jam, Crackers



Family Style

2-COURSE \$130
3-COURSE \$150

TO START

Homemade focaccia served with olive oil and balsamic Prosciutto, mortadella, bresaola, olives, reggiano, grissini

ENTRÉE (select 2)

Kingfish, red apple, lemon dressing, chives, caper leaf
Quail deboned, charred radicchio, golden raisin puree, pine nuts lemon
Burrata, fennel marmalata, orange, pollen, green oil
Carpaccio of beef, preserved truffle dressing, aioli, capers, parmesan

MAIN (select 2)

1 kilo Pinnacle Black Angus Rib Eye served with watercress and mustards
Barramundi, creamed potato, grilled cos, young leek, lemon chive oil
Duck breast, beetroot black berry puree, radicchio

SIDES (to share)

Duck fat potatoes, roast garlic & rosemary
Seasonal leaves, buttermilk crème fraiche dressing

DOLCE

Gowings tiramisu to share
OR
Baked cheesecake, strawberries, mint

Selection of Italian and Australian cheeses \$20PP
Served with Fruit Loaf, Strawberry mustard fruits, Pane carasau, sour dough bread

UPGRADES

Scallops in the half shell, lemon butter, trout roe \$15PP
Prawns grilled, Calabrian chilli and garlic \$16PP
Rock and pacific Oysters natural served with white balsamic eschalot, black pepper \$9PP
Whole roasted and rolled Porchetta \$250
1 kilo Southern Ocean Lobster, mixed caviar and chive sauce \$380 per lobster



A standard 10% service fee applies to all bookings with the exception of Day Delegate Packages

TO START

Homemade focaccia served with olive oil and balsamic Prosciutto, mortadella, bresaola, olives, reggiano, grissini

ENTRÉE (select 2)

Kingfish, red apple, lemon dressing, chives, caper leaf
 Quail deboned, charred radicchio, golden raisin puree, pine nuts lemon
 Burrata, fresh and preserved fig, charred radicchio, Saba, mint
 Carpaccio of beef, preserved truffle dressing, aioli, capers, parmesan

MAIN (select 2)

200 gram Fillet of beef, creamed potato, onion rings, red wine jus
 Barramundi, creamed potato, grilled cos, young leek, lemon chive oil
 Duck breast, beetroot black berry puree, radicchio
 Risotto, white onion, rosemary, mushroom, parmesan, crisp Jerusalem artichokes

SIDES (to share)

Duck fat potatoes, garlic confit, rosemary
 Seasonal leaves, buttermilk crème fraiche dressing

DOLCE

Gowings tiramisu to share
 Italian pavlova, apple caramel, compote, tonka bean crema

UPGRADES

1 kilo T-bone Gape Grim or 1 kilo Rib eye Pinnacle \$195
 Scallops in the half shell, lemon butter, trout roe \$15PP
 Prawns grilled, Calabrian chilli and garlic \$16PP
 Rock & pacific Oysters natural w white balsamic eschalot, black pepper \$9PP

Selection of Italian and Australian cheeses:

Served with Fruit Loaf, Strawberry mustard fruits, Pane Carasau, sour dough bread \$20PP

Alternate Serve

2-COURSE \$130

3-COURSE \$150



A standard 10% service fee applies to all bookings with the exception of Day Delegate Packages



CHEESE & CHARCUTERIE GRAZING TABLE \$25PP

CARVERY BITES \$13

Lamb kofta, harissa mayonnaise, lemon
 Chicken skewers, miso mayonnaise
 Chicken katsu sandwich, miso mayo, pickled cucumber, sesame

SALTWATER SIGNATURES \$13

Tandoori prawns, green yoghurt
 Crab, celery mayonnaise finger sandwich
 Baked Scallop, cauliflower mornay, apple balsamic in the half shell
 Tuna, crab cos leaf taco, spiced mayo, coriander, lime

THE GARDEN PARTY \$10

Zucchini flowers, mint mayonnaise, parmesan
 Pea and manchego croquettes
 Pumpkin and pesto arancini

MINI MAINS \$16

Meatball and tomato sub, parmesan
 QT Beef slider
 Fried chicken roll, kim chi, citrus mayo, shiso
 Bao bun, miso eggplant, coriander, crisp eschalot

SWEET FINALE \$10

Lemon meringue tart
 Chocolate sensation
 Raspberry financier
 Strawberry mascarpone mousse

CANAPÉ MENU

FOOD STATIONS

SASHIMI BAR \$50PP

Served with: Ponzu, Pickled ginger,
Wasabi
Tuna sashimi
Kingfish sashimi
Salmon sashimi
Snapper sashimi

TIDE & TAIL \$45PP

Freshly shucked Rock and Pacific oysters
Cooked king or tiger prawns
Served with: Lemon, Marie rose
mayonnaise, Mignonette dressing, Ponzu
dressing, Lemon mayonnaise

THE CANTINA BAR \$35PP

Spicy chicken mince
Spiced beans
Guacamole
Sour cream
Tomato salsa
Hot sauce
Grated cheese
Shredded lettuce

FRANKS STATION \$25PP

Smoked frankfurts
Potato bun rolls
Pickled cabbage
American mustard
Dijon mustard
Crisp shallots
Tomato sauce

BOWL'S CHOICE \$50PP

Salmon and miso chicken
Avocado
Radish julienne
Edamame
Seaweed salad
Wasabi dressing
Pickled cucumber and carrot
Hardboiled egg
Japanese leaf salad

THE PAV PARLOUR \$25PP

Selection of vanilla and strawberry
meringue
Whipped Chantilly cream
Lemon curd
Fresh berries
Fairy floss
Jar of sweets





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MORNING OR AFTERNOON TEA BY ADRIANO ZUMBO

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\$75

8 Premium Tea Blends by The Tea Centre
Join us for a morning or afternoon of fab
flavours with QTea by Adriano Zumbo,
luxuriantly laid out for leisure lovers, lavish
loungers & avant-garde gustos alike.

SAVOURY

JAPANESE MISO CHICKEN ROLL
Yuzu Marinated Chicken, Avocado, Sesame

CAPRESE TART
Mozzarella, Tomato, Basil

SWEET

SCONEZ
(Adriano Zumbo's twist on a Scone, Tasmanian S &
Lemon Myrtle Jam, Clotted Cream)

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

ZUMBARONS
(2 macarons per person, assorted flavours)



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

HARISSA PRAWN ROLL

Soft milk bun with chopped prawns in harissa oil, burnt lemon mayo, bacon crumb & fresh chives

MAC & CHEESE OROQUETTE

Crisp croquettes of creamy mac and Parmesan béchamel on lemon pea purée, dusted with dried pea powder

THAI CHICKEN SAMBO

Thai red curry chicken mayo on artisan bread with black rice, cucumber, radish, herbs, togarashi & lime dressing

TUNA NIÇOISE

Seared tuna, green beans, potato, tomato, olives, capers, grated egg, mint & basil chiffonade

SWEET

MR MOJITO TART

Thin tart shell filled with lime & mint curd, mojito jelly, rum crème diplomat, topped with a fried mint leaf

EARL & MANDY CHOCOLATE ADVENTURE

Hazelnut praline crunch, Earl Grey chocolate cream, orange mandarin jelly & Earl Grey chantilly, finished with chocolate accents

A RARE PEAR

Macadamia almond cake layered with pear vanilla creamy, strawberry rhubarb jam, pear gel cubes & whipped crème fraîche ganache

ZUMBARONS

A rotating selection of Adriano Zumbo's signature macarons in playful, unexpected flavours

SCONEZ

Golden scones with lemon zest & vanilla, served warm with cream and house-made preserves

BREAKFAST

Both options includes the following:
 Nespresso coffee, T2 Tea and orange juice
 Selection of Seasonal Fruit
 Selection of Warm Mini Pastries

CANAPÉ \$7OPP

Selection of four:

Seasonal fruits served in pots, coconut yoghurt, chia seeds

Mini crumpets, ricotta mascarpone whip, mango, finger lime

Corn fritter, avocado cream, tomato, basil

Tartlet, roast salmon, lemon crème fraiche, salmon roe

Ham and cheese mini croissants

Bacon and egg slider

ALTERNATE SERVE \$7OPP

Selection of two:

Bacon, scrambled eggs, brioche toast, roasted tomato, mushrooms

Zucchini corn frittata, ox heart tomato, basil, Persian feta, seasonal herbs

Sourdough, avocado, cow milk ricotta, marinated tomato, poached egg, watercress

Smoked salmon, poached egg, asparagus, spinach, brioche, chive hollandaise

Bircher museli, poached peach, rhubarb, raspberries, coconut yoghurt

Crumpets By Merna with Cinnamon Ricotta, Seasonal Berries & Honeycomb





**PARTY
STARTING
PACKAGES**

QT PACKAGE

- Zilzie BTW Cuvee Blanc Sparkling, VIC
- Zilzie BTW Sauvignon Blanc, VIC
- Zilzie BTW Chardonnay, VIC
- Zilzie 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 Azzurro
- Peroni Nastro Azzurro 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 Azzurro
- Peroni Nastro Azzurro 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 15% service charge fee.

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

BEER

Peroni Nastro Azzurro

Asahi Lager

Balter Cerveza

Stone & Wood Pacific Ale

Peroni Nastro Azzurro 3.5% Mid-Strength

Peroni Nastro Azzurro 0.0% Non-Alcoholic

Heaps Normal Non-Alcoholic XPA



HOUSE SPIRITS

- Ketel One Vodka
- Bulldog Gin
- Flor de Cana 4yr White Rum
- Flor de Cana 7yr Dark Rum
- Makers Mark Bourbon
- Johnnie Walker 'Black Label' Scotch Whiskey

STRANGELOVE 750ml BOTTLES

Still and Sparkling

COCKTAILS

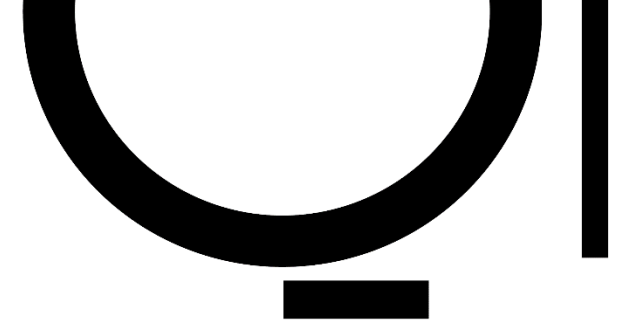
- Aperol Spritz
- Archie Rose Espresso Martini
- Never Never Negroni
- Tequila Tromba Tommy's Margarita
- Bar Bambi Amaretto Sour

MOCKTAILS

- Lyres Espresso Martini
- Lyres Tommy's Margarita
- Lyres Passionfruit Mojito



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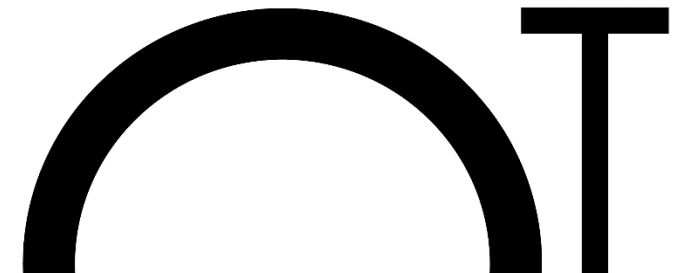


ROOMS & SUITES

If your guests are travelling, not to worry, QT Sydney has 198 luxurious rooms and suites ready to package up with your perfect event.

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 Dream Beds, bathrooms with affluent style, coveted Dyson Supersonic™ hair dryer in every room, Kevin Murphy amenities and spaces for work, entertainment and regal lazing.

Embrace the magic moment of this glistening harbour city and let your sumptuous accommodation at QT Sydney sweep you away.



GOWINGS

Perfect for hosts and event organisers looking to impress, Gowings is heritage remixed.

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.





25

BANQUET

80

COCKTAIL

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.

Drop in, settle in, and stay awhile.

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



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