

# MERRY EVERYTHING

QTHOTELS.COM





Another year ending? We're just getting started.

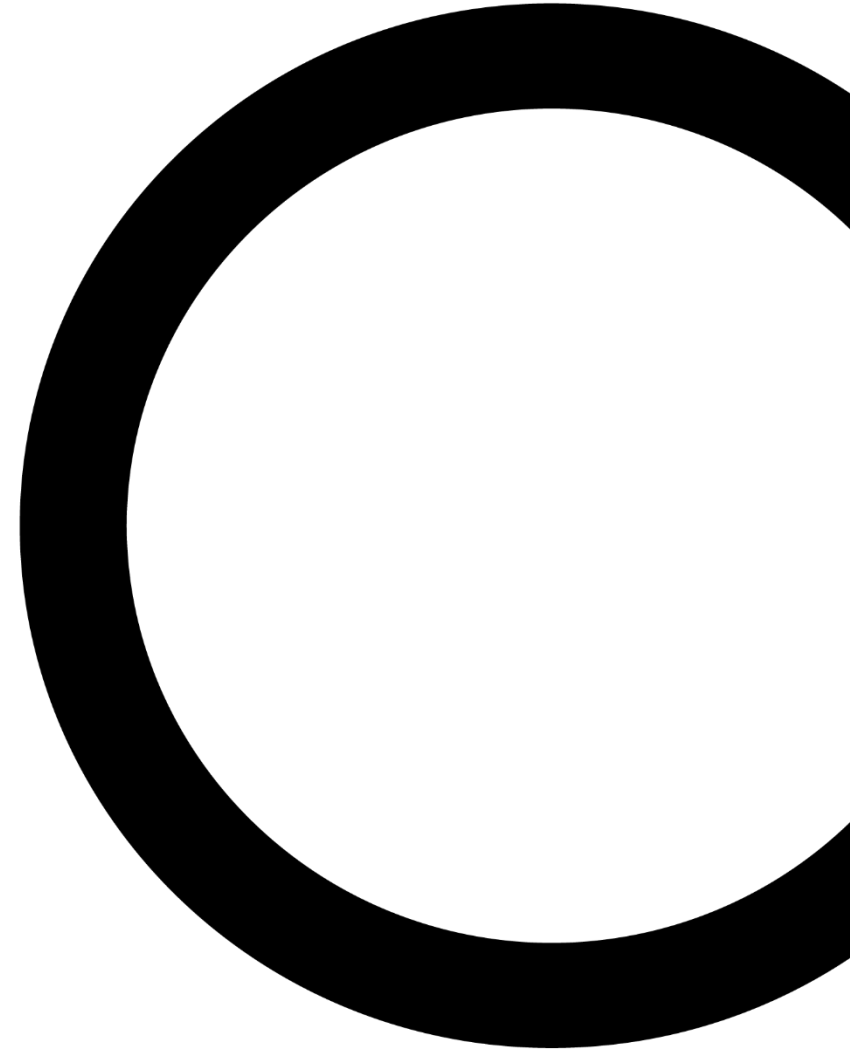
That's 'cause when EOY closes in, QT Sydney goes all out.

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

BANQUET
- 34

BOARDROOM
- 25

U-SHAPE
- 50

COCKTAIL
- 50

THEATRE
- 20

CLASSROOM
- 35

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

BOARDROOM

20

U-SHAPE

35

COCKTAIL

25

THEATRE

16

CLASSROOM

25

CABARET

23

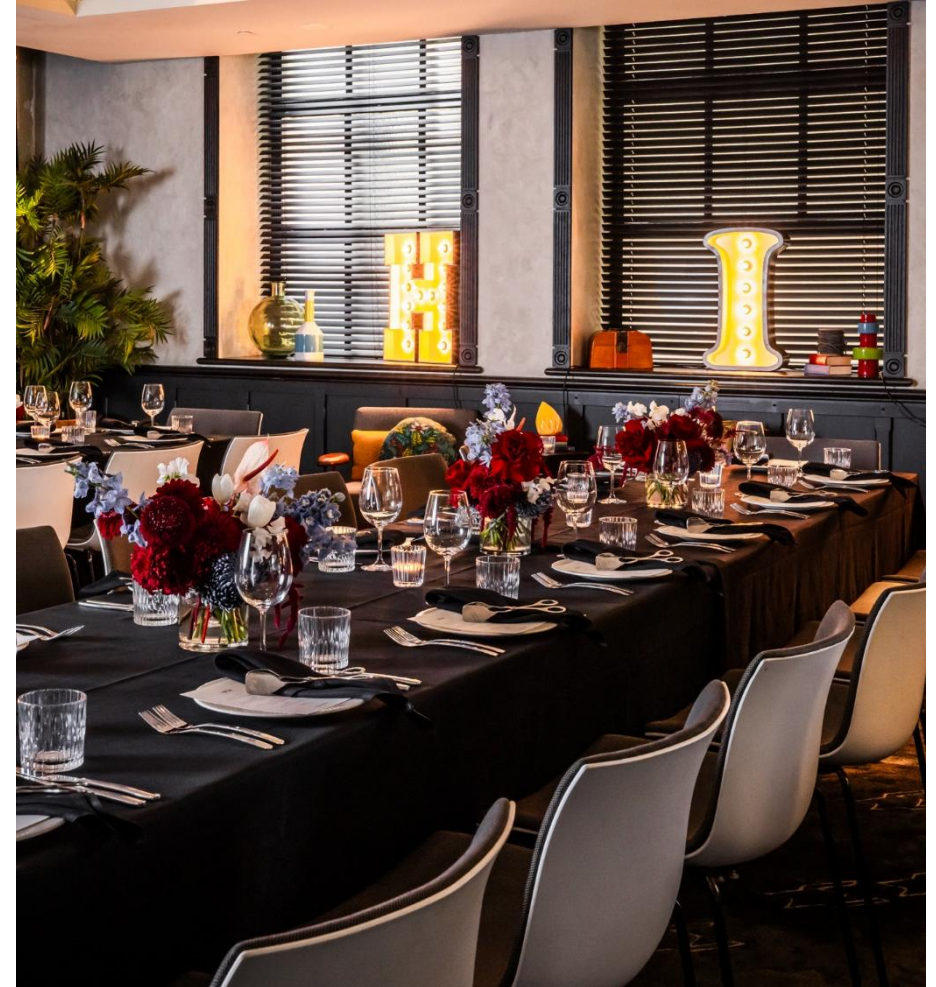
BANQUET

# 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 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

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

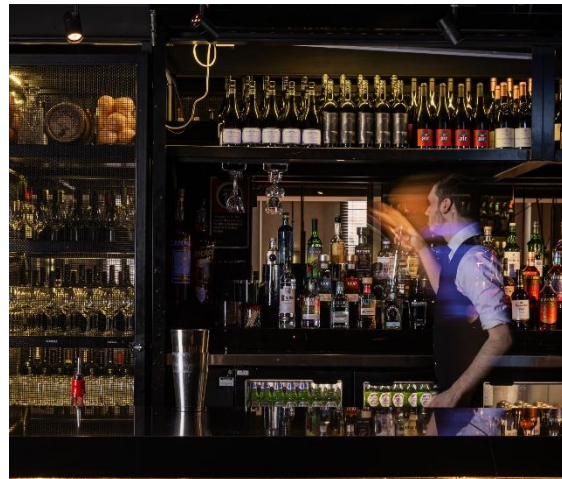
COCKTAIL

# 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.



250

COCKTAIL



## 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



# 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

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.

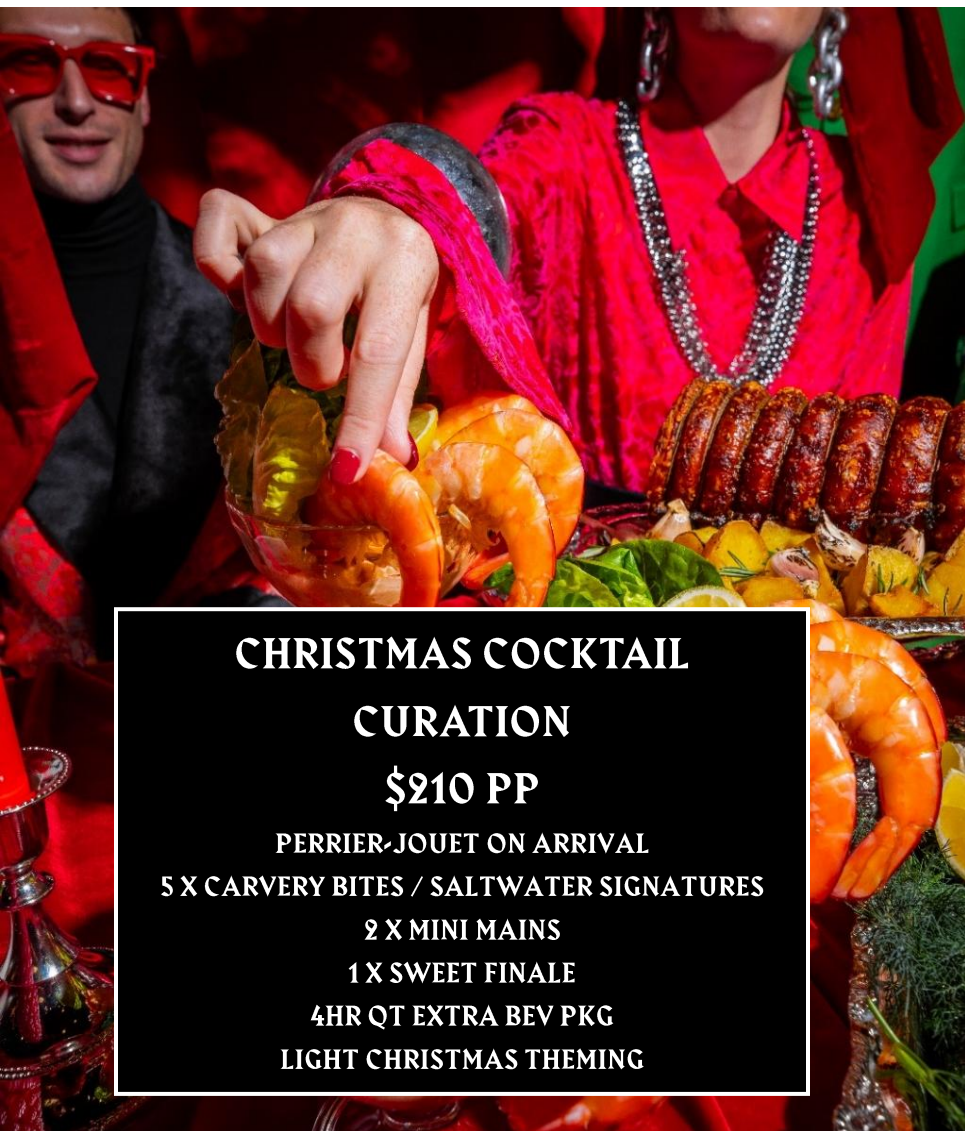
Whatever the occasion, whatever your state of affairs. We got you covered.





# VENUE CAPACITIES

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



## CHRISTMAS COCKTAIL CURATION

**\$210 PP**

PERRIER-JOUET ON ARRIVAL

5 X CARVERY BITES / SALTWATER SIGNATURES

2 X MINI MAINS

1 X SWEET FINALE

4HR QT EXTRA BEV PKG

LIGHT CHRISTMAS THEMING

## CHEESE & CHARCUTERIE GRAZING TABLE \$25PP

### CARVERY BITES \$13

Lamb kofta, harissa mayonnaise, lemon

Wagyu beef 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

## FEASTING

SHARE STYLE

2-COURSE \$135

3-COURSE \$155

### BREAD

Selection of cured meats, olives, parmesan, grissini  
Focaccia, olive oil, balsamic

### BREAD

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

Burrata, grilled heirloom tomato, fennel, lemon, basil

Cooked prawns, cured salmon, lemon mayonnaise

#### ADD ON:

Grilled prawns, Calabrian chilli, garlic, lemon \$15

100grams caviar, crème fraiche, egg yolk and white, toast \$50pp

### MAIN (SELECT 2)

1 kilo Rib Eye  
&

Roasted chicken on the crown, buttered carrots

or

Barramundi, creamed potatoes, asparagus, pomegranate chives, salsa Verde

#### Vegetarian alternative:

Pumpkin risotto, parmesan, toasted pine nuts, lemon thyme

### SIDES (BOTH INCLUDED TO SHARE)

Duck fat chat potatoes

Mignonette and cos herb salad, verjuice

### DESSERT

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

Cherry chocolate tiramisu



### SHARED FESTIVE FEAST

\$249 PP

PERRIER-JOUET ON ARRIVAL

3-COURSE SET MENU

3HR QT EXTRA BEV PKG

LIGHT CHRISTMAS THEMING

## ALTERNATE SERVE

2-COURSE \$135

3-COURSE \$155

### BREAD

Selection of cured meats, olives, parmesan, grissini  
Focaccia, olive oil, balsamic

#### ADD ON:

Seafood platter: cooked prawns, oysters, bug tails, Marie rose sauce, lemon  
mayonnaise \$55pp

Sydney rock oysters, chardonnay vinegar \$8pp

### ENTRÉE (SELECT 2)

Roasted half duck breast, cherry cream, radicchio, beetroot

Seared tuna crudo, tomato confit, caponata dressing

Burrata, grilled heirloom tomato, fennel, lemon, basil

Cooked prawns, cured salmon, lemon mayonnaise

#### ADD ON:

Grilled prawns, Calabrian chilli, garlic, lemon \$15pp

100grams caviar, crème fraiche, egg yolk and white, toast \$50pp

### MAIN (SELECT 2)

Roasted chicken on the crown, buttered carrots, spinach, red currant, sherry jus

Barramundi, creamed potatoes, asparagus, pomegranate chives, salsa Verde

Beef fillet, smoked cauliflower cream, charred broccolini, madeira jus

Pumpkin risotto, parmesan, toasted pine nuts, lemon thyme

#### ADD ON:

Grilled prawns, Calabrian chilli, garlic, lemon \$15pp

100grams caviar, crème fraiche, egg yolk and white, toast \$50pp

### SIDES (BOTH INCLUDED TO SHARE)

Duck fat chat potatoes

Mignonette and cos herb salad, verjuice

### DESSERT

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

Cherry chocolate tiramisu



## PLATED COURSES OF CHRISTMAS

**\$249 PP**

PERRIER-JOUET ON ARRIVAL

3-COURSE SET MENU

3HR QT EXTRA BEV PKG

LIGHT CHRISTMAS THEMING



**FRANKS STATION \$25PP**

- Smoked Frankfurt's
- Potato bun rolls
- Pickled cabbage
- American mustard
- Dijon mustard
- Crisp shallots
- Tomato sauce

**THE PAV PARLOUR \$25PP**

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

**BOWL'D CHOICE \$50PP**

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

**SASHIMI BAR \$50PP**

- Tuna sashimi
- Kingfish sashimi
- Salmon sashimi
- Snapper sashimi
- Ponzu
- Pickled ginger
- Wasabi

**TIDE & TAIL \$45PP**

- Freshly shucked Rock and Pacific oysters
- Cooked king or tiger prawns
- 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

**CHRISTMAS STATIONS**



### HARISSA PRAWN ROLL

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

### MAC & CHEESE CROQUETTE

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

### MR MOJITO TART

Thin tart shell filled with lime & mint curd, mojito 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

## QTea by Adriano Zumbo

**\$105**

With Glass of Mumm Sparkling  
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



### QT PACKAGE

Zilzie Wines from Murray Darling, Australia  
Zilzie Sparkling  
Zilzie Sauvignon Blanc  
Zilzie Chardonnay  
Zilzie Pinot Grigio  
Zilzie Rose  
Zilzie Pinot Noir  
Zilzie Shiraz  
Zilzie Cab Merlot

**Bottled Beer**  
Peroni Nastro Azzuro  
Stone & Wood  
Peroni Nastro Azzuro 3.5%

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

### THE EXTRA QT PACKAGE

Marty's Block Sparkling Brut, Riverland SA NV  
Growers Gate Chardonnay, SA  
Cloud St Sauvignon Blanc, VIC  
Oxford Landing Pinto Gris, SA  
Cloud St Rose, VIC  
Growers Gate Shiraz, VIC  
Marty's Block Cab Shiraz, Riverland SA  
Hesketh 'Unfinished Business' Pinot Noir, Limestone Coast SA

**Bottled Beer**  
Stone & Wood  
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

Dal Zotto Puciono Prosecco, King Valley NV  
Laneway Chardonnay, Nagambie Central VIC  
Yealands 'Petal & Stem' Sauvignon Blanc, Marlborough NZ  
Mount Langi Ghiran 'Billi Billi' Pinot Gris, Grampians VIC  
Dalfarras 'Rosato' Rose, Tabilk VIC  
Woodstock 'Deep Sands' Shiraz, McLaren Vale SA  
Rymill 'The Yearling' Cabernet Sauvignon, Coonawarra SA  
Underground Pinot Noir, Mt Eliza VIC

**Bottled Beer**  
Stone & Wood  
Asahi Lager  
Peroni Nastro Azzuro  
Peroni Nastro Azzuro 3.5%  
Peroni 0.0% Non-Alcoholic

**2 HOURS \$79PP**  
**3 HOURS \$89PP**  
**4 HOURS \$99PP**  
**5 HOURS \$109PP**

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



**FIZZ**

- NV Dal Zotto Prosecco, King Valley VIC \$78
- NV Marlborough Mumm Brut Prestige, Marlborough NZ \$98
- NV Marlborough Mumm Brut Rosé, Marlborough NZ \$105
- NV Perrier-Jouët 'Grand Brut' Brut Champagne, Epernay Fra \$220

**WHITE**

- Rieslingfreak No 2 Polish Hill Riesling, Clare Valley SA \$93
- Shaw & Smith Sauvignon Blanc, Adelaide Hills SA \$87
- Nick Spencer Hilltops Pinot Gris, Gundagai NSW \$80
- Terre dei Buth Pinot Grigio, Delle Veneze ITA \$90
- Voyager Estate 'Coastal' Chardonnay, Margaret River WA \$89

**ROSE**

- Brokenwood Rosato, South East Australia \$87
- Château La Gordonne Rose, Côtes de Provence FRA \$102

**RED**

- Oakridge Pinot Noir, Yarra Valley VIC \$92
- Perlage Sangiovese, Marche ITA \$77
- Delas 'Saint Esprit' Grenache/Syrah, Cotes du Rhone Fra \$88
- Ox Hardy 'Upper Tintara' Shiraz, McLaren Vale SA \$82
- Torbreck 'The Struie' Shiraz, Barossa Valley SA \$133
- Dominique Portet 'Fontaine' Cabernet Sauvignon, Yarra Valley VIC \$83

**BEER**

- Peroni Nastro Azzurro \$12
- Asahi Lager \$13
- Stone & Wood \$13
- Peroni Nastro Azzurro 3.5% (Mid Strength) \$12
- Peroni 0.0% Non-Alcoholic \$11
- Heaps Normal Non-Alcoholic XPA \$13

**COCKTAILS**

- Aperol Spritz \$24
- Archie Rose Espresso Martini \$25
- Never Never Negroni \$25
- Tommy's Margarita \$25
- Amaretto Sour \$25
- Cosmopolitan \$25

**MOCKTAILS**

- Lyres Espresso Martini \$18
- Lyres Tommy's Margarita \$18
- Lyres Passionfruit Mojito \$18

**HOUSE SPIRITS**

- Ketel One Vodka \$13
- Bulldog Gin \$13
- Flor de Cana 4yr White Rum \$15
- Flor de Cana 7yr Dark Rum \$15
- Makers Mark Bourbon \$14
- Johnnie Walker Black Label Scotch Whiskey \$16

**STRANGELOVE 750ml BOTTLES**

- Still and Sparkling \$9.50



49 Market Street, Sydney NSW 2000

**PHONE:** +61 2 8262 0000

**EMAIL:** [events\\_qtsydney@evt.com](mailto:events_qtsydney@evt.com)

**WEB:** [qthotels.com/Sydney](http://qthotels.com/Sydney)

**SOCIAL:** [facebook.com/QTSydney](https://www.facebook.com/QTSydney)

[@qtsydneyhotel](#) [#QTLife](#)