

LOT

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.

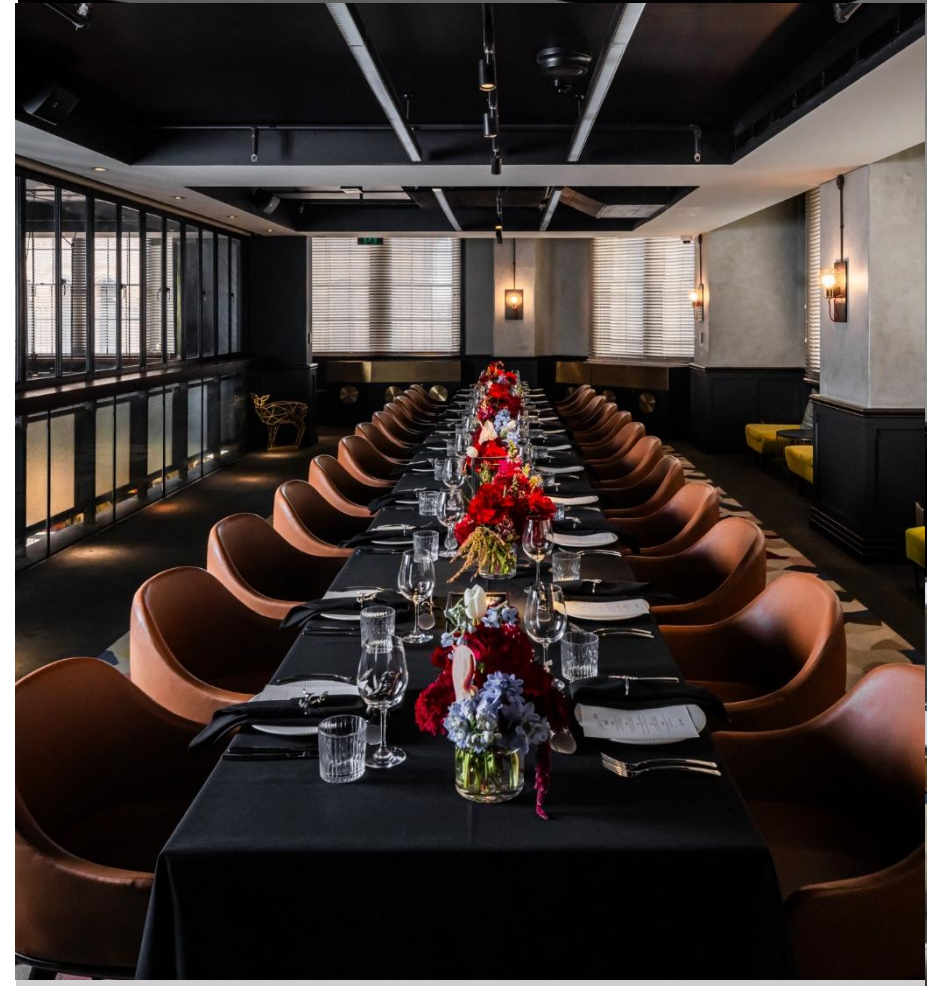
Stay for our inspired luxe service and the convenience of having the city's best dining, shopping and arts experiences on your doorstep.

# 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

*\*Note tan chairs are available for \$10 per chair pending availability. Grey chairs are inclusive.*



# 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

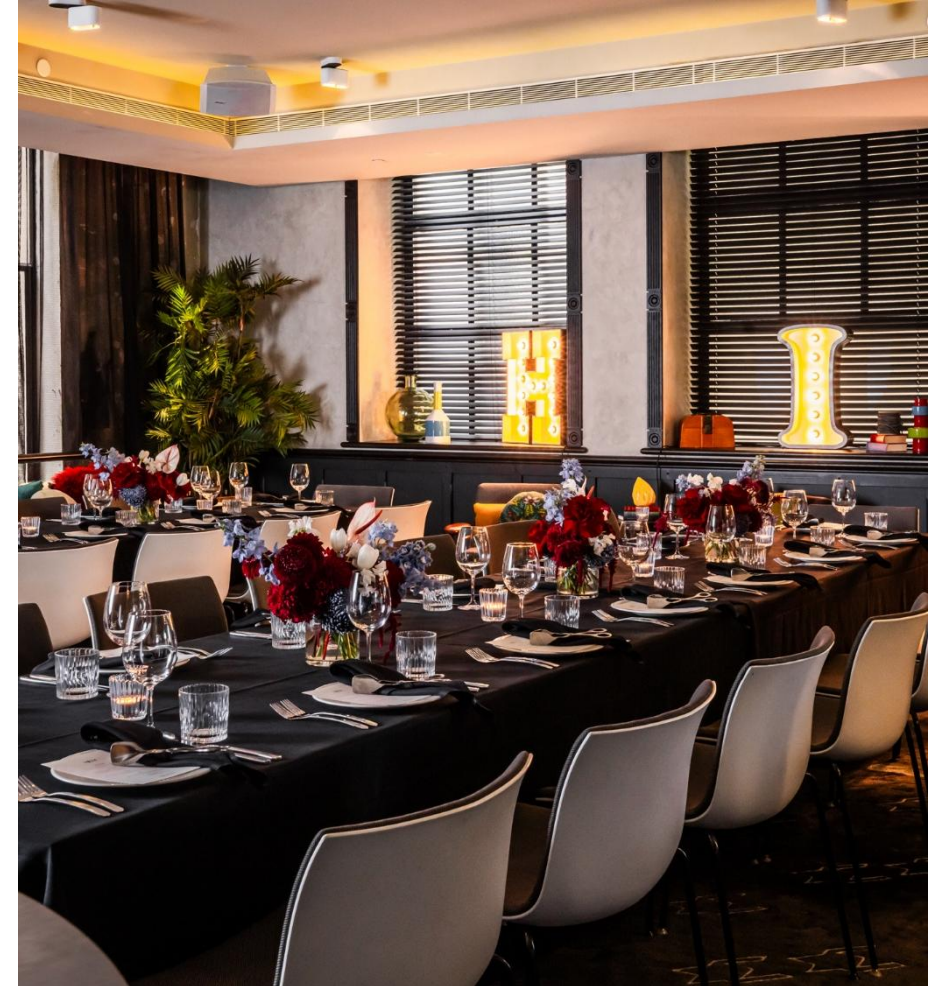
*\*Note tan chairs are available for \$10 per chair pending availability. Grey chairs are inclusive.*

# 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 setup 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.





# 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 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
<b>MARKET ROOM</b>	32	40	50	20	50	25	34
<b>GEORGE ROOM</b>	24	25	30	16	35	20	24
<b>STUDIO Q</b>	44	35	28	20	50	22	23
<b>SCREENING ROOM + BAR</b>	16	-	56	10	56	13	16
<b>GILT LOUNGE + LEVEL</b>	50	-	-	-	250	-	-
<b>PINK ROOM</b>	10	-	-	-	20	-	10
<b>GOWINGS</b>	100	-	-	-	330	-	-
<b>PARLOUR</b>	25	-	-	-	80	-	-
<b>QT STATE SUITES</b>	-	-	-	-	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 (A)

**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 (A)  
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 (A)  
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 (A)  
Prawns grilled, Calabrian chilli and garlic \$16PP (A)  
Rock and pacific Oysters natural served with white balsamic eschalot, black  
pepper \$9PP (A)  
Whole roasted and rolled Porchetta \$250  
1 kilo Southern Ocean Lobster, mixed caviar and chive sauce \$380 per lobster

(A) Australian (I) Imported



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 (A)  
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 (A)  
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 (A)**  
Prawns grilled, Calabrian chilli and garlic **\$16PP (A)**  
Rock & pacific Oysters natural w white balsamic eschalot, black pepper **\$9PP (A)**

**Selection** of Italian and Australian cheeses:

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

(A) Australian (I) Imported

**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 \$25 *per person*

### CARVERY BITES

**\$13 *per piece***

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

### SALTWATER SIGNATURES

**\$13 *per piece***

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

### THE GARDEN PARTY

**\$10 *per piece***

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

### MINI MAINS

**\$16 *per piece***

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 *per piece***

Lemon meringue tart  
 Chocolate sensation  
 Raspberry financier  
 Strawberry mascarpone mousse

(A) Australian (I) Imported

## CANAPÉ MENU

# FOOD STATIONS

## SASHIMI BAR \$50PP

Served with: Ponzu, Pickled ginger, Wasabi  
 Tuna sashimi (A)  
 Kingfish sashimi (A)  
 Salmon sashimi (I)  
 Snapper sashimi (A)

## TIDE & TAIL \$45PP

Freshly shucked Rock and Pacific oysters (A)  
 Cooked king or tiger prawns (A)

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  
 Dijion mustard  
 Crisp shallots  
 Tomato sauce

## BOWL'S CHOICE \$50PP

Salmon (A) 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 (A)

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 (I)

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

(A) Australian (I) Imported

# BREAKFAST

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

## CANAPÉ \$70PP

### 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 (A)

Ham and cheese mini croissants

Bacon and egg slider

## ALTERNATE SERVE \$70PP

### 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 (I)

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 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 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



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.



## 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.



100

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.

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.

25

BANQUET

80

COCKTAIL



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