IOT

BUSINESS UNUSUAL

SYDNEY

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INTRODUCTION

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

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

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



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MARKET ROOM

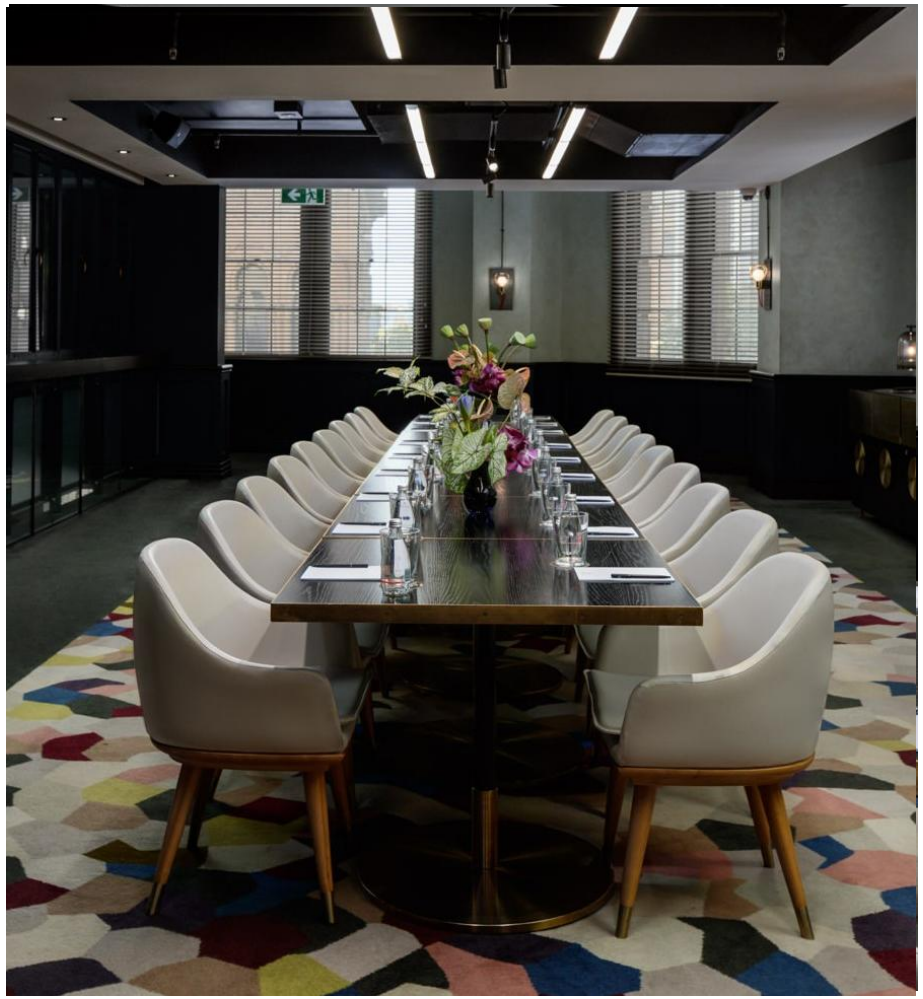
Perched above the bustling Gowings Bar & Restaurant, slyly sitting next to Gilt Lounge - our Market Room must be a Gemini; at times playing the quiet enclave for boardroom meetings & at others the private soiree space for cocktails & frivolity.

Awash in natural light with wrap-around windows that peer down onto Market Street & the iconic QVB, this versatile space accommodates up to 50 guests. It can be combined with the George Room landing area & Gilt Lounge for an exclusive floor hire, for cocktails of up to 250 guests.

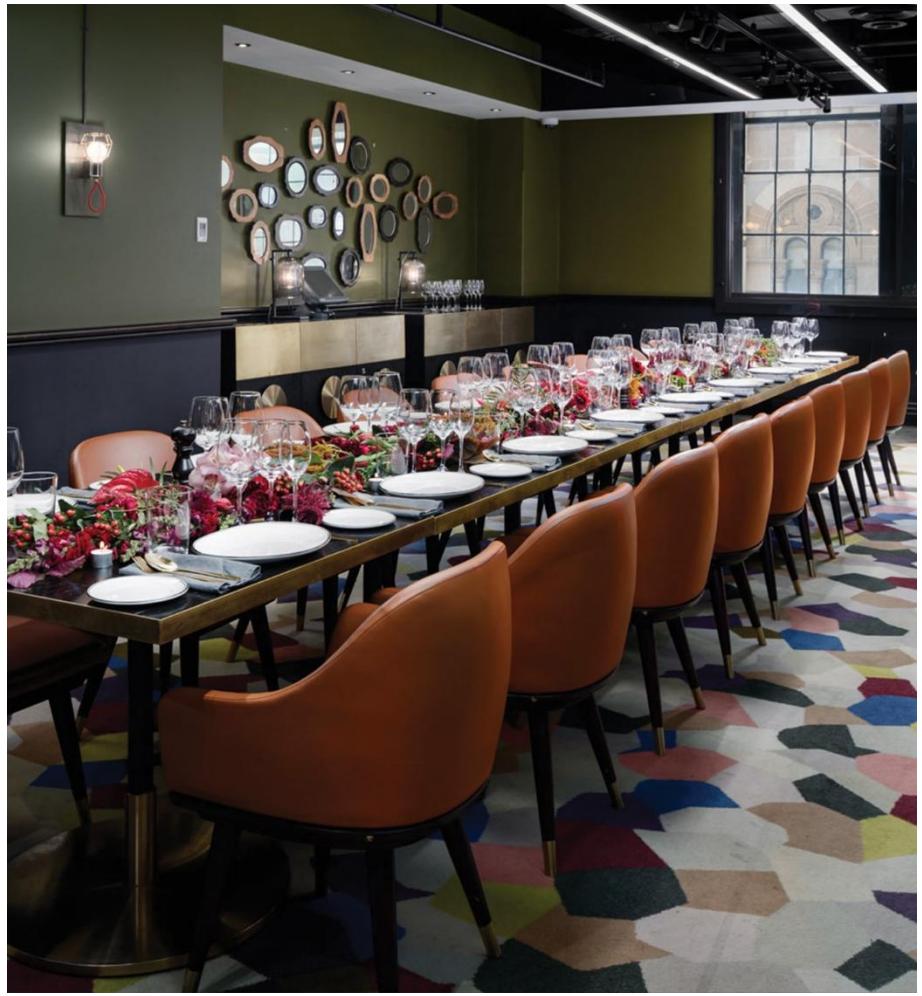
The Market Room offers state-of-the-art audiovisual setup with a 85-inch plasma screen, free high-speed Wi-Fi, HDMI connectivity as well as access to Gilt Lounge for breakout spaces & post-event tipples.

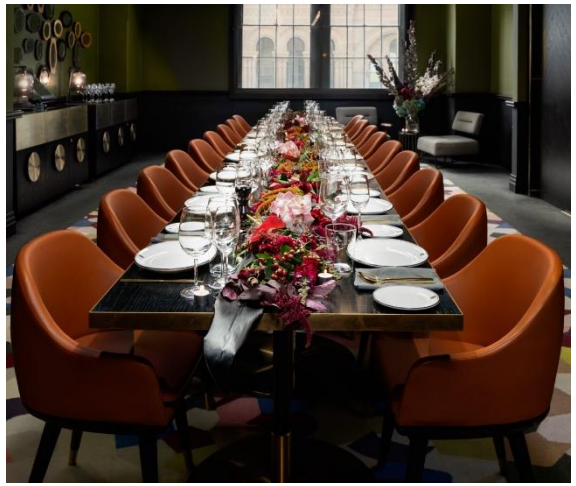


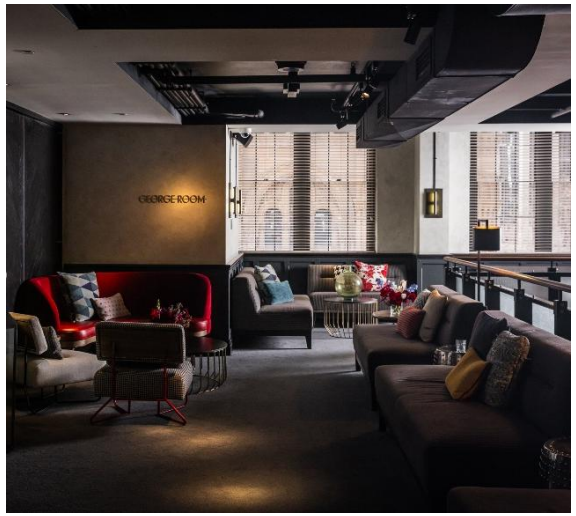




32	34	25	50	50	20	40
BANQUET	BOARDROOM	U-SHAPE	COCKTAIL	THEATRE	CLASSROOM	CABARET







GEORGE ROOM

In contrast to Gowings Bar & Restaurant below, our George Room is perfect for private & intimate dining experiences. Connecting directly to Gilt Lounge, this elegant space can seat up to 25 guests & 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 & a state-of-the-art audiovisual setup with a 85-inch plasma screen, free high-speed Wi-Fi & HDMI connectivity.

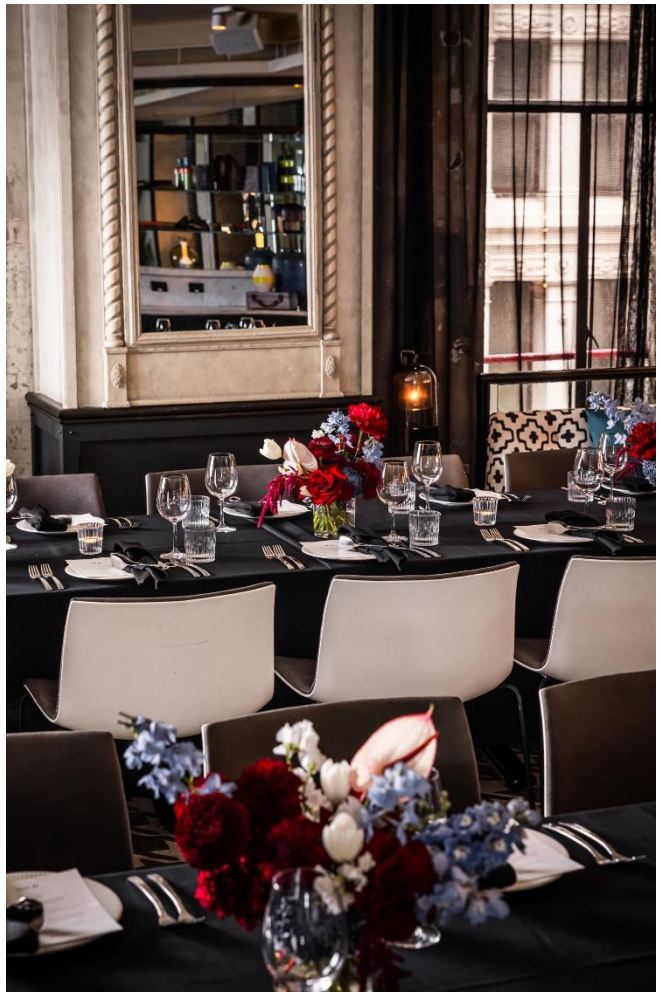
24	20	35	30	16	25	24
BOARDROOM	U-SHAPE	COCKTAIL	THEATRE	CLASSROOM	CABARET	BANQUET

STUDIO Q

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

Comfortable & 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 & casual cocktail parties.

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





20	44	40	23	23	50	28	35
CLASSROOM	BANQUET	CLUSTER	BOARDROOM	U-SHAPE	COCKTAIL	THEATRE	CABARET







SCREENING ROOM + REEL BAR

Arrive via the elegant black entrance off Market Street to gold class service & 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 & private screenings, but also a fantastic venue for press events, product launches, gaming showcases & 'box office' style live streaming of major events. Its exclusive bar area ensures guests can mingle with ease & 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 & 5.1 Dolby sound system. Content can be played & 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 & fine liquor enthusiasts, Gilt Lounge is known to just the right amount & forgotten by none. With show-stopping furniture & 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 & 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 & George Rooms - The Gilt Level can host up to 250 guests.

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







50 BANQUET

80 COCKTAIL







PINK ROOM

Behind red curtains lies an intimate & exquisitely furnished corner – the perfect boardroom by day for small meetings, interviews & creative brainstorms, the perfect dining room & 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 & 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 & HDMI connectivity.

10	20
BOARDROOM	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	23	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
A dedicated Event Supervisor
Built in screen & audio
HDMI connectivity
High Speed Wi-Fi
ClickShare wireless conferencing
1 complimentary flipchart or whiteboard

SET MENUS BY WEEKDAY

Menu sample

MORNING TEA
Pistachio Doughnuts
Crème Cheese & Dill Croissants
Seasonal Fruit Selection

LUNCH
Hummus, Charred Flat Bread
Marinated Harissa Chicken Thigh, Black Rice, Quinoa
Steamed Carrots, Cumin, Parsley
Broccoli Salad, Zucchini Ribbons, Sugar Snap Peas
Lime Meringue Tarts

UPGRADE $25PP
Salmon (A) Blanched Carrot, Radish & Orange Salad

AFTERNOON TEA
Mini Berry Pavlovas
Vegetarian Brioche



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

WORKING LUNCH
$85

SANDWICHES & WRAPS
(Select 4)

Cucumber Dill, Crème Fraiche Croissant
Roast Beef Slider with Onion Relish, Rocket & Pickles
Ham & Cheese Slider, Tomato Relish, Rocket
Mini Chicken Roll, Spicy Mayonnaise, Cucumber & Coriander
Mini Prawn Cocktail Roll (A)
Roast Vegetable Wrap
Smashed Avocado, Tomato, Ricotta Wrap

Salad & Sweet item (set menu by weekday)

Soft Drink included



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

The QT Premium Menu

2-COURSE $110 | 3-COURSE $130
Shared style (Alternate Drop available $5pp extra)

TO START
Homemade focaccia served with olive oil and balsamic

ENTRÉE (select 2)
Yellow fin tuna, blood orange vinaigrette, cucumber, green chilli, trout roe (A)
Burrata, tomatoes, cucumber, lemon balsamic, basil
Quail deboned, Golden raisin puree, charred radicchio, pine nuts, lemon, parsley
Grilled Octopus, Nduja tomato, caponata, lemon, parsley (A)

MAIN (select 2)
King salmon, creamed potato, prawn chive sauce, (I)
500gram Scotch fillet, peppercorn sauce, onion rings, celeriac puree (eye fillet alt drop
Duck breast, beetroot, charred radicchio, black berry
Risotto of asparagus, lemon, snow pea shoots, spring blossoms

SIDES (to share)
Seasonal leaves, lemon balsamic, extra virgin olive oil
Duck fat potatoes, rosemary, garlic

DOLCE
Gowings tiramisu
Milk Chocolate semifreddo, hazelnut crumb, wafer, crème fraiche



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

The QT Set Menu

2-COURSE $90 | 3-COURSE $105
Shared style (Alternate Drop available $5pp extra)

ENTRÉE (select 2)
Burrata, tomatoes, cucumber, lemon balsamic, basil
Yellow fin tuna tartare, lemon black pepper vinaigrette, crème fraiche, avruga
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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Upgrades

Scallops in the Half Shell, Lemon Butter, Trout Roe $15PP (A)
Grilled Prawns, Calabrian Chilli & Garlic $18PP (A)
Rock Oysters, White Balsamic Eschalot, Black Pepper $9PP (A)

1kg T-bone Cape Grim *or* 1kg Rib Eye Pinnacle $198 each
1kg Southern Ocean Lobster, Mixed Caviar & Chive Sauce $380 per lobster (A)

Selection of Italian & Australian Cheeses, Condiments $25PP



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



CANAPÉ MENU

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 BITES $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)

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**

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FOOD STATIONS

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

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

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

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

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



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MORNING OR AFTERNOON TEA BY ADRIANO ZUMBO

$60

Includes: Three 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

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

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

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

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



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

BREAKFAST

Both options include the following:
Nespresso Coffee, T2 Tea Station
Selection of Seasonal Fruit
Selection of Warm Mini Pastries

CANAPÉ SELECTIONS $70PP

Select Four:

Seasonal Fruit Pots, Coconut Yoghurt, Chia Seeds
Crumpets, Ricotta Mascarpone Whip, Mango, Finger Lime
Corn Fritter, Avocado Cream, Tomato & Basil Garnish
Salmon Tartlet, Lemon Crème Fraiche, Salmon Roe (A)
Mini Ham & Cheese Croissants
Bacon & Egg Slider, BBQ Sauce

ALTERNATE SERVE $70PP

Select Two:

Bacon, Scrambled Eggs, Brioche Toast, Roasted Tomato, Mushrooms
Zucchini Corn Frittata, Tomato, Persian Feta, Herbs
Avocado Sourdough, Ricotta, Marinated Tomato, Poached Egg
Eggs Benedict, Smoked Salmon, Poached Eggs, Spinach, Asparagus,, Hollandaise (I)
Bircher Muesli, Poached Peach, Rhubarb, Raspberries, Coconut Yoghurt
Crumpets By Merna, Cinnamon Ricotta, Seasonal Berries & Honeycomb



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



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 15% 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



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

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

COCKTAILS

Aperol Spritz

Archie Rose Espresso Martini

Never Never Negroni

Tequila Tromba Tommy's Margarita

Pornstar Martini

Bar Bambi Amaretto Sour

MOCKTAILS

Lyres Espresso Martini

Lyres Tommy’s Margarita

Lyres Negroni

STRANGELOVE WATER 750ml BOTTLES

Still & Sparkling



Products subject to change due to availability. All credit card transactions will incur a 1.5% surcharge fee.



ROOMS & SUITES

If your guests are travelling, not to worry, QT Sydney has 200 luxurious rooms & suites ready to package up with your perfect event.

We're giving you a little decadence. Touches of drama, texture & 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, Tom Dixon amenities & spaces for work, entertainment & regal lazing.

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

GOWINGS

Perfect for hosts & 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 & handmade pastas steal the spotlight. It's where old-school technique meets modern expression: punchy, polished & never without a side of drama.

Follow the sounds of celebration up the stairs & emerge in another place where fire crackles & 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 & always worth discovering.

This is Sydney's hidden gem: warm lighting, bustling tables, a touch of Art Deco & a menu made for sharing. Think steak frites done right, martinis with attitude & 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 & stay awhile.

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

25 BANQUET

80 COCKTAIL

QT SYDNEY

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