


101

BUSINESS UNUSUAL



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CANBERRA



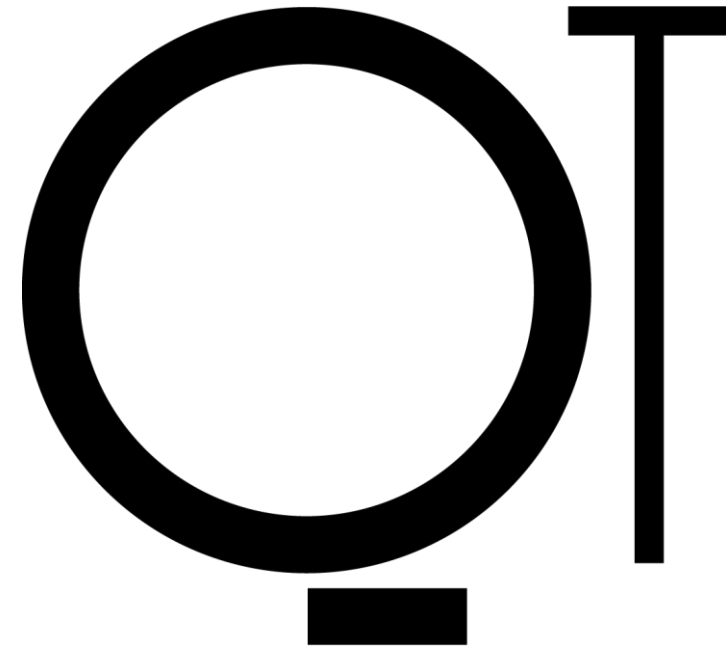
Master the meeting, flirt with formality. QT will circle your attention back to the extraordinary.

Bring your agenda or schedule a spectacular departure from the expected. Whatever you mean by meet, QT is ready to roll.

From company-wide conferences to top-secret and terribly important boardroom meetings, we've got all bases covered. And we'll be there with a refreshing beverage when the conversation concludes.

This is Business Unusual. Enter that into the minutes.

The QT Team





INTRODUCTION

A unique range of venues for all manner of events – exclusive meets and private dining that dazzles. Through these historic rooms, we'll take you on a journey. Moments both classic and candid; we'll create the scene.

The city's vibrancy as a backdrop for meetings with intrigue and creative conferences lit with luxury, quintessential cocktails and curated wines. Venues and events matched with a first-class menu and artistic style.

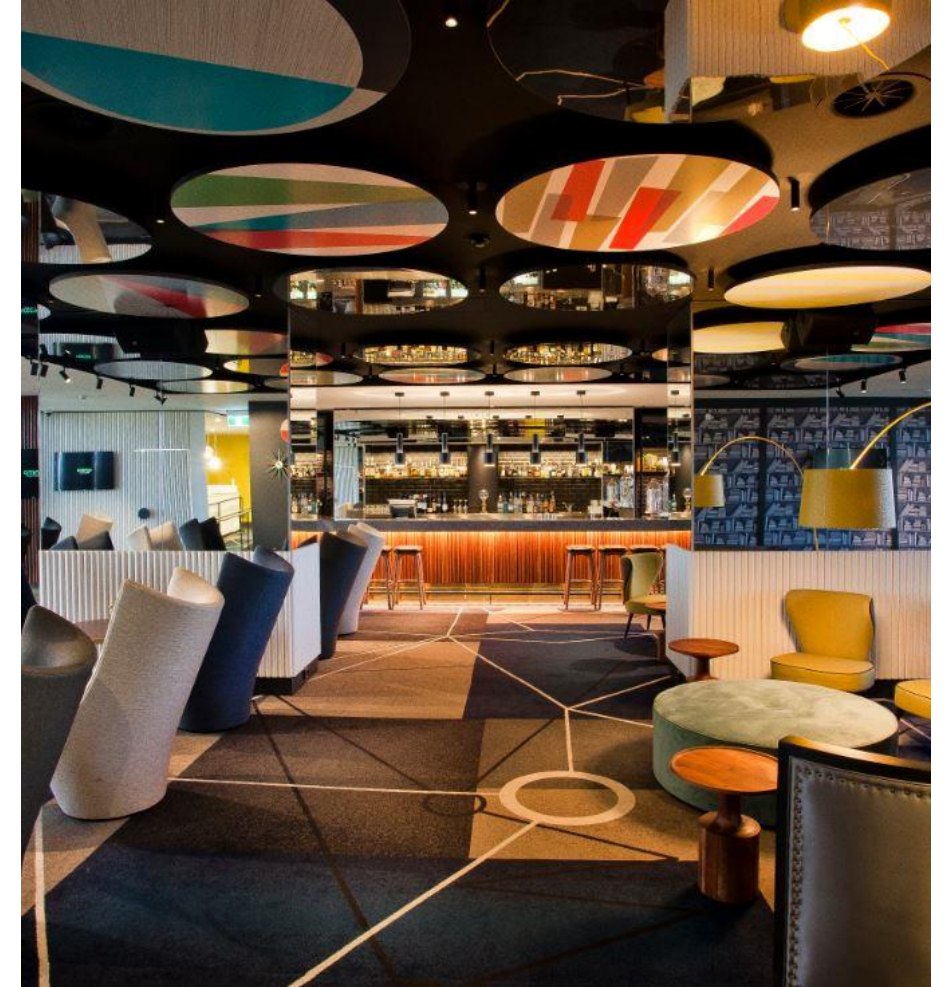
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MEETING
& EVENT
SPACES
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QT LOUNGE

Our most exclusive space, QT Lounge is the idyllic venue for confidential wheeling and dealing and high class schmoozing. With a wink, a nudge and a handshake – welcome to the most exclusive bar in Canberra.

Perched on the 15th floor, QT Lounge boasts floor to ceiling windows and panoramic views of the city. Combining designer decor, refined dining experiences and impeccable service, the well-appointed private spaces and secluded corners of QT Lounge complete this boutique and select event venue



22

BOARDROOM

16

U-SHAPE

120

COCKTAIL

24

THEATRE

-

CLASSROOM

60

LONG TABLES



QT BALLROOM

One of the most popular Canberra ballroom spaces, the pillarless QT Ballroom offers a spectacular venue for intriguing conferences, luxurious banquets and eccentric events.

With a massive 1000 guest capacity and awash in natural light, the versatile QT Ballroom features a designer lobby and dedicated events floor with seven additional meeting rooms.

Exquisite catering options prepared by our culinary connoisseurs will keep your guests smiling, while subdivision is available for those looking for a more intimate locale or multiple event spaces.

30

BOARDROOM

600

BANQUET

1000

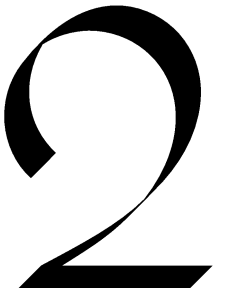
COCKTAIL

1000

THEATRE

550

CABARET



QT STUDIO 1-4

Choose from a range of studios and stage your own private think tank in the heart of the capital. With flat screen TVs and complimentary high speed Wi-Fi, the state of the art QT Studios provide ideal spaces for your next meeting or conference in Canberra.

The intimate QT Studios are located on the first floor of the hotel and are well suited to larger groups wanting multiple break-out areas alongside the grand QT Ballroom.

And if one is not enough, two of the four studios can combine to offer a larger conference room.



48

BOARDROOM

25

U-SHAPE

80

COCKTAIL

80

THEATRE

30

CLASSROOM

50

CABARET



LUCKY'S SPEAKEASY

If only these walls could talk. Dark and mysterious, Lucky's is a slick, prohibition-style speakeasy for those looking to take the edge off. This is the best bar in Canberra to get sauced in secret.

Mood lighting and black leather couches set the tone while talented bartenders put a contemporary twist on classic cocktails. With a centralised bar, outdoor courtyard and tailored event packages, this iconic hangout is ideal for launches, corporate catch-ups, team celebrations and private dinners of 10–300 guests.

30

BOARDROOM

90

BANQUET

375

COCKTAIL

80

THEATRE

50

CABARET

CAHOOTS

Canberra’s best kept secret... and we plan to keep it that way.

Celebrate in the epitome of political chic.

Intrigued? That’s how we want it



30	-	140	24	-	40
BOARDROOM	U-SHAPE	COCKTAIL	THEATRE	CLASSROOM	CABARET



EUREKA

With direct entry from the main courtyard, the stylish yet discrete Eureka Room is conveniently located on the ground floor of QT Canberra. This flexible event space offers floor to ceiling windows across the rear of the room, providing an abundance of natural light and energetic ambiance.

The QT Eureka Room caters to an array of event types, including conferences, product launches, photo shoots and showcases. Whether a light lunch or exquisite dinner is in order, our culinary experts and friendly staff will ensure your tailored event is an unforgettable one for all the right reasons.

40

BOARDROOM

140

BANQUET

250

COCKTAIL

200

THEATRE

120

CABARET



CONFERENCE & MEETING ROOM CAPACITIES

	BANQUET	CABARET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
QT GRAND BALLROOM	600	550	1,000	336	1,000	-	-
QT BALLROOM 1	208	200	500	150	500	60	50
QT BALLROOM 2	100	80	150	80	150	40	40
QT BALLROOM 3	140	120	250	110	300	50	40
2 & 3 COMBINED	240	200	500	150	500	60	50
STUDIO 1	30	25	45	25	50	20	20
STUDIO 2	30	25	40	25	50	20	20
STUDIO 3	30	25	40	25	50	20	20
STUDIO 2 & 3 COMBINED	50	48	80	35	80	17	15
STUDIO 4	20	20	30	15	20	12	14
QT LOUNGE	60	40	40	-	120	-	24
EUREKA	140	120	200	125	250	40	30

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MENUS
—





BREAKFAST

LET'S NETWORK

\$34pp

Fresh Sliced Seasonal Fruit

Freshly Baked Selection of Croissants +
Danishes + Mini Muffins

Selection of Savoury Tarts + Quiches +
Tomato Chutney

GF Granola Pots + Vanilla Yoghurt +
Rhubarb Compote

Orange Juice

Freshly Brewed Coffee + Assorted T2
Leaf Teas

THE ABOVE MENU IS AVAILABLE FROM
20 GUESTS UP – MINIMUM SPEND
WILL APPLY

QT PLATED

~~\$44~~ pp

Shared Style Platters served at the table

Fresh Sliced Seasonal Fruit

Freshly Baked Selection of Croissants + Danishes

Selection of Fresh Juices

Freshly Brewed Coffee + Assorted T2 Teas

Choose one of the following (alternate drop \$7.50 pp)

Poached Free Range Eggs, Wilted Spinach, Hollandaise,
Toasted English Muffin

Add On - (Double Smoked Ham \$3pp + Locally
Smoked Salmon \$5pp)

Two Free Range Scrambled Eggs, Grilled Chorizo &
Locally Baked Sonoma Sourdough

Fresh Avocado, Meredith Goats Curd, Poached Free
Range Egg, Saltbush & Kale Seasoning & Toasted Miche
Sourdough

Roasted Cherry Tomato, Fermented Beetroot, Salad of
Tomato & Chickpea, Fresh Avocado & Locally Baked
Sourdough

Caramelised Onion, Roasted Kale & Feta Tart Finished
with a Wild Rocket & Basil Salad

THE ABOVE MENU IS AVAILABLE FROM 20 GUESTS UP

DAY DELEGATE PACKAGE

FULL DAY \$91 PP

HALF DAY \$81 PP

SAMPLE MENU

Arrival Tea & Coffee

Freshly brewed coffee & T2 teas

Fresh Juice

Morning Tea

Chef Selection Sweet & Savoury Items

Fresh Seasonal Fruit

Freshly brewed coffee & T2 teas

Lunch

Chef Selection of 2 Sandwiches & 2 Salads

Fresh Juice

Afternoon Tea

Chef Selection Sweet & Savoury Items

Fresh Seasonal Fruit

Freshly brewed coffee & T2 teas

Lunch Upgrade Option:

Add On Clean Grilled Protein \$10 per person



SAMPLE MENU

On the Table

Fresh Sourdough Rolls + Pepe Saya Butter

Heirloom Tomato + Stracciatella + Kombu Salad

Prosciutto De Palma + Smoked Mortadella +
Parmigiana Reggiano

Mixed Marinated Olives

Served Down the Centre of Table for Sharing

Slow Roasted Lamb Shoulder + Salsa Verde +
Toum + Cumin Yoghurt + Fine Herb Salad

Crisp Barramundi + Kale + Saltbush + Lemon +
Extra Virgin Olive Oil

Grilled MB4 Rib Eye + Southern NSW + Grain
Fed + Béarnaise

Butter Lettuce + Pickled Eshallot + Radicchio +
Chervil + Chive + Lemon Vinaigrette

THE ABOVE MENU IS AVAILABLE
FROM 20 GUESTS TO 200 GUESTS

FEASTING LUNCH

Day Delegate Upgrade Fee

\$25 per person



Entrée

Seasonal Heirloom Tomato, Fresh Basil, Vincotto & Handmade Stracciatella

Salad of Slow Roasted Beetroot, Candied Walnuts, Goats Cheese & Watercress

Ravioli of Green Zucchini, Ricotta & Mint, Burnt Butter, Shaved Parmigiano Reggiano

Thinly Shaved Bresaola, Salsa Verde, Salad of Wild Rocket, Eshallot & Caper

Tartare of Tuna, Toasted Sesame Seed & Chive, Soy & Ginger Dressing with Crisp Rice Cracker

Main

Roasted Barramundi, Warm Salad of Tuscan White Beans, Smoked Tomato & Dill

June Lamb Rump, Roasted Cumin, Yoghurt, Tabouli Salad & Lemon

Free Range Chicken Supreme, Potato & Parmesan Puree, Roasted Purple Carrots

Char Grilled Sirloin, Heavily Peppered, Pomme Anna, Jus & Watercress

Slow Roasted Pork Belly, White Cabbage Puree, Roasted Apple & Pickled Fennel Salad

Roasted Pumpkin, Fresh Ricotta, Pickled Zucchini & Squash, Fine Herb & Dukkha

Dessert

Berry Cheesecake, Baked Cinnamon Apple Compote & Crumble

Winter Pavlova, Dark Chocolate, Fresh Pear, Mandarin & Candied Walnut

Vanilla Mille Feuille, Amaretto Anglaise & Sour Cherries

Chocolate Raspberry Mousse Coconut Pebble, Fresh Strawberry Salad & Lemon Balm (VG)

Dessert is served with freshly brewed coffee & and assortment of teas

ALTERNATE DROP

2 COURSE \$85 per person

3 COURSE \$96 per person

Single drop options available on request
Speak to your sales executive



SAMPLE MENU

Start

Warm Focaccia + Alto Olive Oil

Zucchini Flowers + Goat Curd + Pecorino + Romesco + Honey

Burrata + Artichoke + Portobello + Olive

San Danielle Prosciutto + Rockmelon

Octopus + Chick Peas + Nduja + Parsley + Lemon

Main

Casarecce + Tiger Prawns + Garlic + Chilli + Parsley + Pangrattato

Cauliflower + Sheep's Milk Ricotta + Soft Herbs + Honey

Rib Eye + Riverine Northern NSW + 300g + Béarnaise + Pomme
Galette

Broccolinni + Nigella + Tourné

Crispy Potatoes + Rosemary + Garlic

Winter Leaves + Mint + Dill + Pickled Shallots + Champagne
Vinaigrette

Dessert

Basque Cheesecake + Vanilla + Passionfruit

Tiramisu + Mascarpone + Espresso + Cocoa Nibs + Hazelnuts

THE ABOVE MENU IS AVAILABLE FROM 20 – 100 GUESTS



SEASONAL FEASTING

2 COURSE \$90 per person

3 COURSE \$105 per person



Cold Canapés

Fresh Blini, Crème Fraiche, Horseradish & Trout Roe

Freshly Shucked Sydney Rock Oysters, Mignonette & Chive

Traditional Beef Tartare, Melba Toast & Pickle

Tuna Tartare, Soy & Ginger & Puffed Rice

Chicken Liver Parfait, Crisp Miche & Chive

Preserved Lemon Puff Pastry, Meredith Goats Cheese & Olive Crumble

Lamb Loin, Coriander & Sumac Yoghurt On Crostini

Hot Canapés

Pork & Fennel Sausage Roll, Truffle Mayonnaise

Beef & Red Wine Petite Pie, Pomme Puree

Crisp Macaroni & Four Cheese Croquette, Aioli & Chives

Ratatouille & Hommus Tartlet

Tofu & Shitake Mushroom Dumpling, Soy & Ginger Dipping Sauce

Roasted Chicken Tikka Skewer, Cucumber & Cumin Yoghurt

'Crisp Southern Fried Chicken, BBQ & Maple & Blue Cheese Dressing

-Skewered Satay Lamb, Toasted Peanut & Burnt Lime

CANAPÉ MENU

\$28 per person 4 items

\$32 per person 6 items

\$48 per person 8 items

Dessert Canapés

Dark Chocolate Mouse Tartlet & Freeze Dried Raspberry

Mini Winter Pavlova, Cream Chantilly, Pear, Shaved Chocolate & Mandarin

Whipped Ricotta, Vanilla & Lemon Mini Cannoli

Mini Burnt Lemon Meringue Tartlet

Mini Lamingtons

Assorted QT Macarons

SUBSTANTIAL CANAPES & GRAZING STATIONS



Grazing Station \$30 per person

Selection of local and international cured meats, cheese, fresh & dried fruits, marinated olives, sourdough, lavosh & a selection of dips

Min 30 people

Substantial Canapés \$15 per piece

Crisp Southern Fried Chicken Slider, Chipotle Mayonnaise, Sweet Pickles & Brioche Bun

Rare Roasted Flank Steak, Sauce Béarnaise & Watercress

Shredded Beef Cheek, Pomme Puree & Peppered Jus

Miso Glazed Eggplant, Edamame, Freekah & Kale Salad

Miso Glazed Salmon Poke Bowl, Koshikaru Rice, Seaweed Salad, Radish & Pickled Cucumber



*Products subject to change due to availability

ON THE QT

NV Ate Sparkling,
SE Australia
2020 Ate Chardonnay,
SE Australia
2020 Ate Sauvignon Blanc,
SE Australia
2019 Ate Shiraz,
SE Australia
2019 Ate Cabernet
Sauvignon, SE Australia

Stella Artois Furphy
James Boags Light

Soft Drink, Orange Juice,
Mineral Water

1 HOURS \$29 PP
2 HOURS \$36 PP
3 HOURS \$43 PP
4 HOURS \$50 PP

THE PREMIUM

Dal Zotto Prosecco, VIO
Hesketh Rules Of
Engagement Pinot Grigio,
SA
Hesketh Lost Weekend
Chardonnay, SA
Hesketh Wild at Heart Rosé,
SA
Hesketh Midday
Somewhere Shiraz, SA
Hesketh Twist of Fate
Cabernet Sauvignon, SA

Corona
Peroni
James Boags Light
Five Seed Cider

Soft Drink, Orange Juice,
Mineral Water

2 HOURS \$41 PP
3 HOURS \$46 PP
4 HOURS \$53 PP
5 HOURS \$58 PP

THE LUXURY

Totara Sauvignon Blanc
Marlborough NZ
Amelia Park "Trellis"
Chardonnay
Margaret River, WA
Reverie Rosé
Pay Doc, France
The Pawn "El Depardo" Pinot
Noir, Adelaide Hills, SA
Aquilani Sangiovese
Tuscany, Italy
Cool Woods Shiraz
Barossa Valley

Corona
Peroni
Stella Artois
James Boags Light
Five Seed Cider

Soft Drink, Orange Juice,
Mineral Water

2 HOURS \$56 PP
3 HOURS \$71 PP
4 HOURS \$80 PP
5 HOURS \$89 PP

BEVERAGES ON CONSUMPTION

WHITE

2020 Mount Majura Riesling CWD	\$75
2019 Kir Yianni Assyritko Amyndeon	\$79
2020 Voyager Estate Chardonnay, Margaret River WA	\$65
2019 Valminor Estate Albariño Rias Baixas Spain	\$89
2019 Lark Hill Grüner Veltliner Bungendore CWD	\$115
2020 Terre dei Buth Pinot Grigio Veneto Ita	\$75
2021 Philip Shaw No. 19 Sauvignon Blanc Orange NSW	\$60
2018 Frogmore Creek Riesling Coal River Valley TAS	\$75
2021 Shaw + Smith Sauvignon Blanc Adelaide Hills SA	\$80
2018 Domain Verget 'Terres de Verge' Macon Villages Fra	\$110
2018 Collector 'Tiger Tiger' Chardonnay Tumbarumba NSW	\$87
2015 Tyrrell's 'Vat 47' Chardonnay Hunter Valley NSW	\$185

SPARKLING

NV G.H. Mumm 'Grand Cordon' Reims Fra	\$115
NV Perrier-Jouët 'Blason' Rosé Épernay Fra	\$180
2013 Perrier Jouet 'Belle Eoique' Epernay Champagne	\$525
2019 Dal Zotto Prosecco	\$55
NV Mumm Marlborough Brut Prestige Marlborough NZ	\$65

ROSE & RED

2021 Collector 'Shoreline' Rose	\$65
2019 Château de L'Aumérade 'Marie Christine' Rose	\$90
2015 Domaine du Gros 'Nore' Bandol Fra	\$150
2019 Lerida Estate 'Cullerin' Pinot Noir Lake George CWD	\$87
2020 Massolino Dolcetto d'Alba Piedmonte Ita	\$95
2020 Shiny Wine 'Little Shiny' Pinot Noir, Tamar Valley	\$80
2018 Olivers Taranga Shiraz, McLaren Vale	\$79
2020 Dominique Portet 'Fontaine' Cabernet Sauvignon	\$65
2016 Massimo Rivetti 'Froi' Nebbiolo Barbaresco Ita	\$175
2019 Poliaziano Chianti Tuscany Ita	\$90
2014 Moppity Shiraz 'Escalier' Hilltops NSW	\$250
2017 Clonakilla Shiraz Viognier Murrumbateman CWD	\$280
2016 Wynns 'Black Label' Coonawarra SA	\$100
2019 R.Paulazzo 'Reserve' Cabernet Sauvignon Hilltops NSW	\$85

BEER & CIDER

James Boag's Premium Light	\$8
Hahn Super Dry	\$9.50
James Boag's Premium	\$9.50
Capital Brewing Co. Coast Ale	\$11.50
Bentspoke 'Crankshaft' IPA	\$12.50
Brooklyn Bel Air Sour	\$11
Young Henrys 'Stayer	\$9
Furphy	\$8.50
Corona	\$11
Asahi	\$11
Heineken Lager	\$10
Alpine Cider	\$11.5
5 Seeds Cider Crisp	\$9

SOFTIES AND JUICE

Soft Drink	\$4 per glass
Orange Juice	\$4 per glass
Mineral Water	\$4 per glass
Altina 'La Vie en Rose'	\$13
Altina 'Light me up	\$13
Altina 'Espresso Martini	\$13
Heaps Normal 'Quiet' XPA 0.5%	\$8.50



STAY A WHILE

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 Dreambeds and bathroom with affluent style.

A room with comfort and services for all kinds of stays. Spaces for work, entertainment and regal lazing. Embrace the magic moment of this glistening lakeside city and let your sumptuous accommodation in Canberra sweep you away.



All bookings and agreements are made upon and are subject to the contracted regulations of the hotel and the following conditions apply:

- A minimum surcharge applies for functions of less than 15 guests.
- Minimum and maximum numbers apply to menus listed.
- Final numbers must be specified by the client three working days in advance - if final numbers are less than those specified, we will charge based on the final specified numbers, increased numbers will be charge accordingly.
- Catering selections including dietary are due 7 days prior to your event.
- Some dishes in these menus contain substances which could have implications for individuals with allergies, conditions or food intolerances - please discuss these with your Event Executive or Coordinator.
- QT Canberra caters to the following recognised dietary requirements in accordance with the Food Standards Authority: lactose intolerance, egg intolerance, gluten free, nut free, seafood free, vegetarian and vegan.
- Where possible, please choose your menu selections in accordance to the dietary requirements of your guests.
- Individual menus and/ or food items to suit personal preferences will not be supplied without a surcharge being incurred.



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