

DOWN TO PARTY

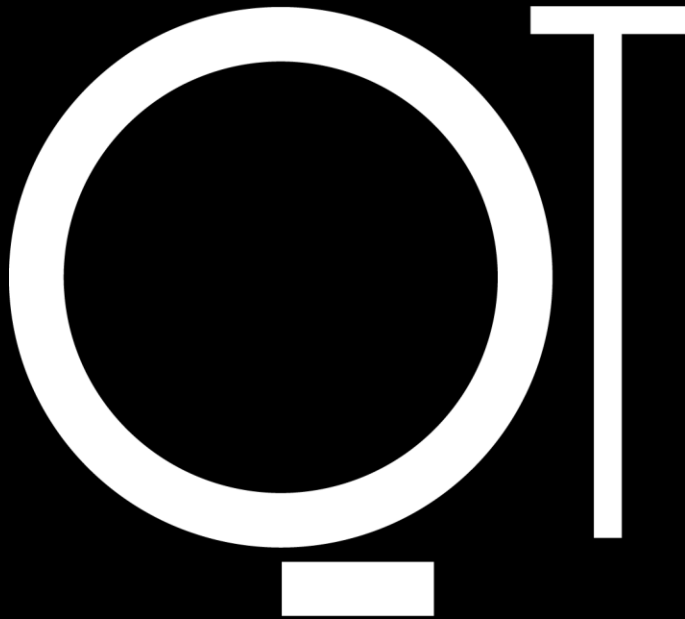
CANBERRA

QHOTELS.COM

Q!

DOWN TO PARTY





From showmen to showstoppers, divas to dreamers, dancing queens, carefree scenes or adult themes, for the sweet moves, deep grooves and fresh shoes. Let's hear a bravo for the late arvo and an alright for the all-night. From black-tie to drink-the-house-dry we have your party penchant at QT.

Trust us with your event - our planners are experts in vibe-control, masters of atmosphere and simply adore revelry of all descriptions.

Just say the word and we'll press play.

The QT Team



INTRODUCTION

A unique range of venues for all manner of events – exclusive parties, screenings 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 parties that pop with luxury, quintessential cocktails and curated wines. Venues and events matched with a first-class menu and artistic Canberra style.

LUCKY'S SPEAKEASY

It's not quite what you'd expect... Dark and mysterious, Lucky's is a slick, prohibition-style speakeasy for those looking for a private hideaway. This is the best bar in Canberra to get sauced in secret.

Sexy shadows and black leather couches line walls that could tell a lot more than a story or two. Expert lighting and designer touches set the tone while talented bartenders put a contemporary twist on classic cocktails.

Whether chatting up on bar stools or getting down in a premium lounge, the flowing bar, loaded menu and daring drinks list will keep the whistle wet and the conversation flowing.



- 30
BOARDROOM
- 90
BANQUET
- 375
COCKTAIL
- 80
THEATRE
- CLASSROOM
- 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

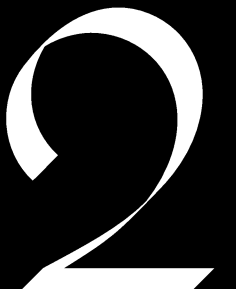
- 30

BOARDROOM
- U-SHAPE
- 140

COCKTAIL
- 24

THEATRE
- 40

CABARET



QT LOUNGE

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.

With a wink, a nudge and a handshake – welcome to the most exclusive bar in Canberra



- 22

BOARDROOM
- 16

U-SHAPE
- 120

COCKTAIL
- 24

THEATRE
- CLASSROOM
- 60

LONG TABLES



CANAPÉ MENU

\$28 per person 4 items
 \$40 per person 6 items
 \$54 per person 8 items

Cold Canapés

Smoked Tasmanian Salmon Blini + Herbed Crème Fraiche + Salmon Caviar

Rock Oysters from Merimbula + Bloody Mary Dressing + Lemon

Chicken Liver Pate + Fig Jam + Melba Toast + Pickle

Vegetarian Maki Rolls + Wasabi + Spy (GF/DF/V)

Grass Fed Beef Tartare + Smoked Pimento + Pecorino en Crouete

Whipped Ricotta + Beetroot + Herb Crostini (V)

Steamed Lemon Prawn Skewer + Kimchi Marie Rose (GF/DF)

Maki Crab California Roll + Pickled Ginger + Kewpie (GF)

Substantial Canapés

Beer Battered Flathead + Fat Cut Fries + Lemon + Sauce Rémovalade

Korean Fried Chicken Roll + Spicy BBQ Sauce + Kimchi

Chili Soft Shell Crab + Singapore Chilli Sauce

24 Hour Beef brisket Brioche slider + Chipotle BBQ Sauce + Pickles _ greens

Tandoori Chicken + Roti + Raita + Lime Pickle

Baby Poke Bowl + Miso Eggplant + Edamame + Pickled Ginger + Wakame + Soy (VG/GF)

Southern Fried Chicken + Corn Coriander Slaw + Chipotle Mayo

Chicago Dog + Mustard + Pickles + Fried Onions + Ketchup

Hot Canapés

Pork + Chive Dumplings + Black Vinegar + Chilli

Spicy Korean Chicken Skewer + Roasted Sesame Kewpie

Harissa Lamb Skewer + Tzatziki (GF)

Truffled Mushroom + Parmesan Arancini + Basil Pesto (GF/V)

Pulled Pork & Capsicum Croquette + Aioli

Lamb + Rosemary Pie + Mash Potatoes

Aloo Bhonda + Tamarind (GF/VG)

Malay Coconut Chicken Skewer + Kecap Manis

Petit Beef Bourguignon Pie + Minted Mushy Peas

Pork & Kimchi Sausage Rolls

Gruyere + Corn Croquet + Tomato Salsa

Italian Tomato Arancini + Truffled Mayo (VG/GF/No Onion or Garlic)

Portuguese Chorizo Tartlet + Smoked Paprika Emulsion

Dessert Canapés

Belgium Chocolate Ganache Tartlet + Orange + Raspberry

Hazelnut Praline + Ricotta Cannoli

Lemon Meringue Tart

Portuguese Custard Tart

Petit Mille Feuille

Assorted Macrons

Assorted Petite Fours

SUBSTANTIAL CANAPÉ MENU

\$15 per piece

Beer Battered Flathead + Fat Cut Fries + Lemon + Sauce Rémoulade

Korean Fried Chicken Roll + Spicy BBQ Sauce + Kimchi

Chilli Soft Shell Crab + Singapore Chilli Sauce

24 Hour Beef brisket Brioche slider + Chipotle BBQ Sauce + Pickles + Greens

Tandoori Chicken + Roti + Raita + Lime Pickle

Baby Poke Bowl + Miso Eggplant + Edamame + Pickled Ginger + Wakame + Soy (VG/GF)

Southern Fried Chicken + Corn Coriander Slaw + Chipotle Mayo

Chicago Dog + Mustard + Pickles + Fried Onions + Ketchup



ALTERNATE DROP

2 COURSE \$82 per person

3 COURSE \$98 per person

Entrée

Lemon Grass + Ginger & Coriander Cured Salmon + Soba Noodles +
Enoki Mushrooms + Puffed Rice

Burrata Curds + Kumato Tomato + Baby Basil + Aged Balsamic + EVO

16 Hour Pork Belly + Sweet Potato + Cider Glace

Butternut Pumpkin + Goats Cheese Ravioli + Beurre Noisette + Aged
Parmigiano Reggiano

Duck Breast (served MR) + Orange + Beetroot + Balsamic Onion

Chicken Liver Parfait + Toasted Brioche + Fig Jam + Pickled Eshalots

Pumpkin Arancini + Soft Herbs + Vegan Truffle Aioli (VG)

Main

Beef Rump Eye + Kind Brown Mushroom + Truffle Pommes Puree + Sauce
Burgundy

Free Range Slow Braised Chicken Maryland + Creamy Polenta + Porcini
Mushroom Jus

Free Range Chicken Supreme + Grilled Fennel + Paris Mash +
Marjoram Red Wine Sauce

Grilled Beef Sirloin (served med) + Cauliflower Puree + Savoy Cabbage +
Potato Rosti + Peppercorn Cognac Sauce

Baked Lemon Barramundi + Spiced Chickpea Salsa

Seared Salmon Fillet + Fennel & Shallot Confit + Israeli Cous Cous +
Sauce Noisette

Risotto ala Milanese + Baby Peas + Broccolini + Shaved Parmigiano
Reggiano

Slow Roasted Cauliflower + Macadamia Romesco + Pepitas + Soft Herbs
+ Verjus Dressing (VG)

Dessert

Deep Dish Apple Pie + Salted Caramel + Hokey Pokey Ice Cream

Chocolate Fondant + Mixed Berry Compote + Vanilla Bean Ice
Cream

New York Cheese Cake + Strawberries + Mint

QT Pav – Chantilly Cream + Shaved Milk Chocolate + Passionfruit
+ Mango

Lemon Meringue Tart + Vanilla Cream

Belgium Chocolate Ganache Tart + Orange + Lemon Balm +
Raspberry Sorbet





Event Feasting Menu

2 COURSE \$90 per person

3 COURSE \$105 per person

Entrée

Sourdough Baguette + Cultured Butter

Jamon Serrano + Shaved Manchego + Green Olives

Burrata Curds + Kumato Tomato + Baby Basil + Aged Balsamic + EVO

Chicken Liver Parfait + Toasted Brioche + Fig Jam + Pickled Eschalots

Mains

Free Range Slow Braised Chicken Maryland + Porcini Mushroom Jus

Risotto ala Milanese + Baby Peas + Mascarpone + Shaved Parmigiano Reggiano

Baked Lemon barramundi + Spiced Chickpea Salsa

Beef Rump Eye + Sauce Burgundy

Sides

Brocolini + EVO + Chilli + Garlic

Truffle Pommies Puree

Dessert:

QT Pav | Chantilly Cream + shaved Milk Chocolate + Passionfruit + Mango

Lemon Meringue Tart + Vanilla Cream

CHEF ENGINEERED CATERING STATIONS

\$25 per person per station

The Roast

16-hour Slow Cooked Bundarra Free Range Pork Belly OR Riverina Black Angus Beef Sirloin (served medium) + Milk Bun + Seeded Mustard + Caramelised Onion + Smoked Paprika Slaw

Live Oyster Bar

Shucked Sydney Rock & Pacific Oysters (3pp) + Lemon + Mignonette + Bloody Mary Dressing

Taco Bar

Chipotle Chicken & Beef Chilli + Chunky Guacamole + Mexican Cheese + Sour Cream + Tomato Corn Salsa + Hot Sauce

Poke Bowl Station

Tassie Salmon + Edamame + Puffed Tofu + Pickled Ginger + Wakame + Spring Onion + Soy + Sesame + Sushi Rice

Antipasti Station

Chef's Selection of Australian and Imported Cheese + Local Salumi + Pickles + Quince + Fig Jam + Lavosh + Crackers + Sourdough

Sweet

Chef's Selection of Petit Tarts, Cakes + Slices

Minimum 30 people

Must be purchased in conjunction with a canapé or day delegate package. Cannot be sold separately.





PARTY STARTING PACKAGES

BEVERAGE PACKAGES

ON THE QT

- Zilzie 'BTW' Sparkling, VIC
- Zilzie 'BTW' Sauvignon Blanc, VIC
- Zilzie 'BTW' Chardonnay, VIC
- Zilzie 'BTW' Pinot Grigio, VIC
- Zilzie 'BTW' Shiraz, VIC
- Zilzie 'BTW' Cabernet Merlot, VIC
- Zilzie 'BTW' Pinot Noir, VIC

- James Squire 150 Lashes
- Heineken Larger 5%
- Somersby Apple Cider
- Heineken 0%

Selection of Soft Drinks and Juices

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

THE PREMIUM

- Marty's Block Sparkling Brut NV, SA
- Growers Gate Chardonnay, SA
- Cloud Street Sauvignon Blanc, SA
- Cloud Street Rose, VIC
- Oxford Landing Pinot Grigio, SA
- Growers Gate Shiraz, SA
- Marty's Block Cabernet Shiraz, SA

- Hesketh 'Unfinished Business' Pinot Noir, SA

- Peroni Nastro Azzurro
- Asahi Super Dry
- Somersby Apple Cider
- Heineken 0%

Selection of Soft Drinks and Juices

- 2 HOURS \$43 PP
- 3 HOURS \$50 PP
- 4 HOURS \$58 PP
- 5 HOURS \$66 PP

THE LUXURY

- Dal Zotto Prosecco, VIC
- Laneway Chardonnay, VIC
- Yealands 'Petal & Stem' Sauvignon Blanc, NZ
- Mount Langi Ghiran 'Billi Billi' Pinot Gris, VIC
- Dalfarras 'Rosato', VIC
- Woodstock 'Deep Sands' Shiraz, SA
- Rymill 'The Yearling' Cabernet Sauvignon, SA
- Underground Pinot Noir, VIC

- Capital Brewing Coast Ale
- Bentspoke Crankshaft IPA
- Bentspoke Barely Griffin Pale Ale
- Somersby Apple Cider
- Heineken 0%

Selection of Soft Drinks and Juices

- 2 HOURS \$50 PP
- 3 HOURS \$60 PP
- 4 HOURS \$70 PP
- 5 HOURS \$80 PP

*Products subject to change due to availability



BEVERAGES ON CONSUMPTION

by the bottle

WHITE

Zilzie 'BTW' Sauvignon Blanc, Murray River, VIC	\$55
Zilzie 'BTW' Chardonnay, Murray River, VIC	\$55
Zilzie 'BTW' Pinot Grigio, Murray River, VIC	\$55
Growers Gate Chardonnay, SA	\$60
Cloud Street Sauvignon Blanc, Yarra Valley, VIC	\$64
Laneway Chardonnay, Goulburn Valley, VIC	\$64
Thomas Wines 'Two of a Kind' Semillon, Hunter Valley, NSW	\$64
Oxford Landing Pinot Gris, Riverland, SA	\$64
Borgo Maragliano 'La Caliera' Moscato D'asti	\$68
Yealands 'Petal & Stem' Sauvignon Blanc, Marlborough, NZ	\$70
Mount Langi Ghiram 'Billi Billi' Pinot Gris, Grampians, VIC	\$70
Lark Hill Regional Riesling, Bungendore, ACT	\$70
Shaw + Smith Sauvignon Blanc, Adelaide Hills, SA	\$75

SPARKLING

Zilzie 'BTW' Sparkling, Murray River, VIC	\$55
Marty's Block Sparkling Brut NV, Riverland, SA	\$65
Dal Zotto Prosecco, King Valley, VIC	\$70
Mumm Marlborough Brut Prestige, Marlborough, NZ	\$80
Mumm 'Grand Cordon' brut NV, Reims, FRA	\$125
Perrier-Jouet "Grand Brut", Epemay, FRA	\$149

ROSE & RED

Zilzie 'BTW' Shiraz, Murray River, VIC	\$55
Zilzie 'BTW' Pinot Noir, Murray River, VIC	\$55
Zilzie 'BTW' Cabernet Merlot, Murray River, VIC	\$55
Growers Gate Shiraz, SA	\$60
Hesketh 'Unfinished Business' Pinot Noir, Coonawarra, SA	\$60
Cloud Street Rose, Yarra Valley, VIC	\$64
Marty's Block Cabernet Shiraz, Riverland, SA	\$65
Dalfarras "Rosato", Nagambie Lakes, VIC	\$68
Rymill 'The Yearling' Cabernet Sauvignon, Coonawarra, SA	\$70
Woodstock 'Deep Sands' Shiraz, McLaren Vale, SA	\$75
Château La Gordonne, Côtes de Provence, FRA	\$80
Underground Pinot Noir, Mornington Peninsula, VIC	\$85
Lark Hill Regional Pinot Noir, Bungendore, ACT	\$85
Clonakilla "Hilltops" Shiraz, Murrumbateman, ACT	\$90
Torbreck "The Struie" Shiraz, Barossa Valley, SA	\$115
Hensechke "Marble Angel" Cabernet Sauvignon, Barossa Valley, SA	\$132

BEER & CIDER

Heineken 0.0%	\$10
Heineken Lager 5.0%	\$11
James Squire 150 Lashes 4.2%	\$11
Somersby Apple Cider 4.5%	\$11
Peroni Nastro Azzurro 3.5%	\$12
Peroni Nastro Azzurro 5%	\$12
Asahi Super Dry 5%	\$12
Corona 4.5%	\$12
Capital Brewing "Coast Cade" 4.3%	\$13
BentSpoke "Cranksharft" West Coast IPA 5.8%	\$13
BentSpoke "Barley Griffin" Pale Ale 4.2%	\$13

COCKTAILS

Ruby Red	\$23
Skky Vodka, Rose Liqueur, Pineapple Juice, Cranberry Juice, Lemon, Freeze dried Raspberries	
Mister Negroni	\$23
Four Pillars Gilded Chaos QT Gin, Campari, Lustau Rose Vermouth, Dehydrated Grapefruit	
Mango Tango	\$23
Kettle One Citrus Vodka, Mango Puree, Pineapple Juice, Cream, Lemon, Toasted Coconut	
Old Fashioned	\$23
Russell's 10yr Bourbon Whiskey, Bitters, Dehydrated Orange	

SOFTIES AND JUICE

Soft Drink	\$6 per glass
Orange Juice	\$6 per glass
Mineral Water	\$6 per glass
Lyres Amalfi Mocktail	\$14
Lyres Classico Mocktail	\$14
Lyres G&T Mocktail	\$14
Lyres Dark & Stormy Mocktail	\$14
Lyres American Malt Mocktail	\$14



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.



1 London Circuit, Canberra, ACT 2601

PHONE: +61 2 6247 6244

EMAIL: functions_qtcanberra@evt.com

WEB: qthotels.com/Canberra

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

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