

QT

BUSINESS UNUSUAL



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CANBERRA



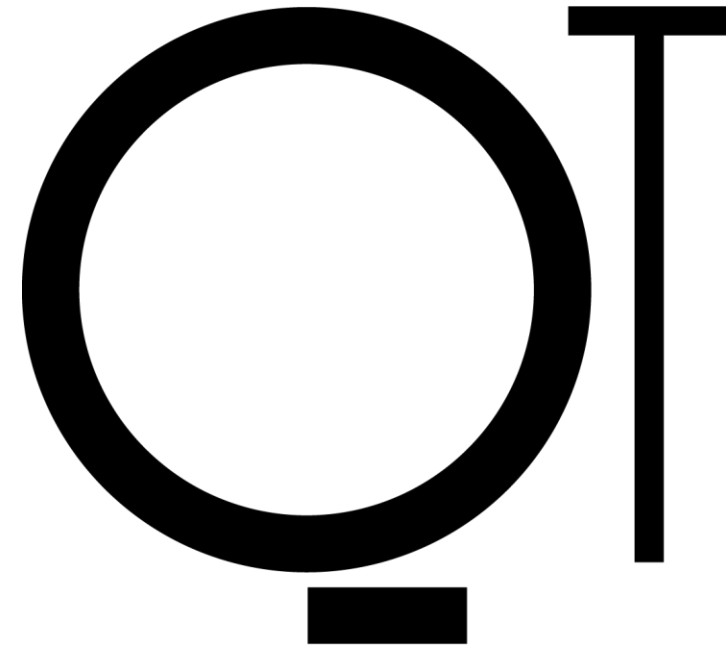
Master the meeting, flirt with formality. QT will circle your attention back to the extraordinary.

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.

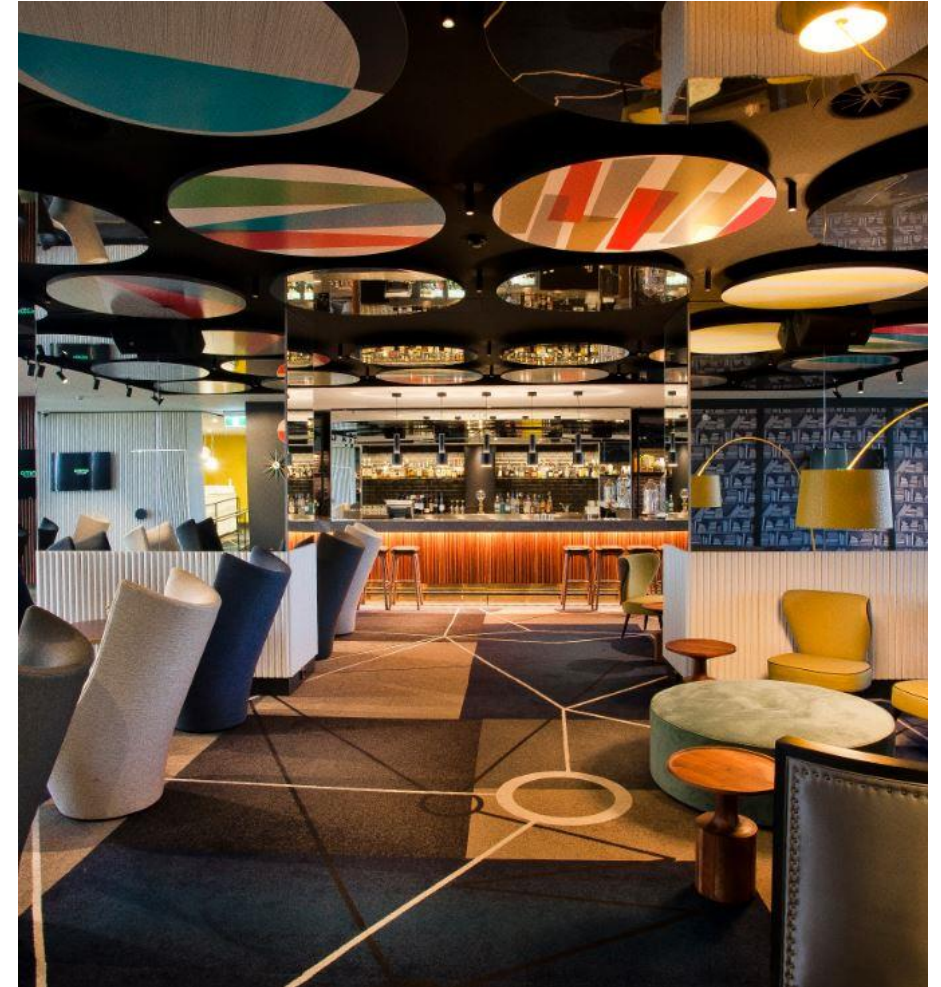
■
MEETING
& EVENT
SPACES
■



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

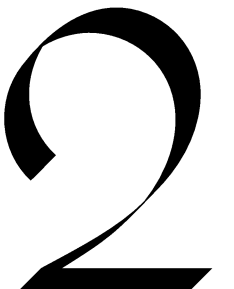
COCKTAIL

1000

THEATRE

550

CABARET

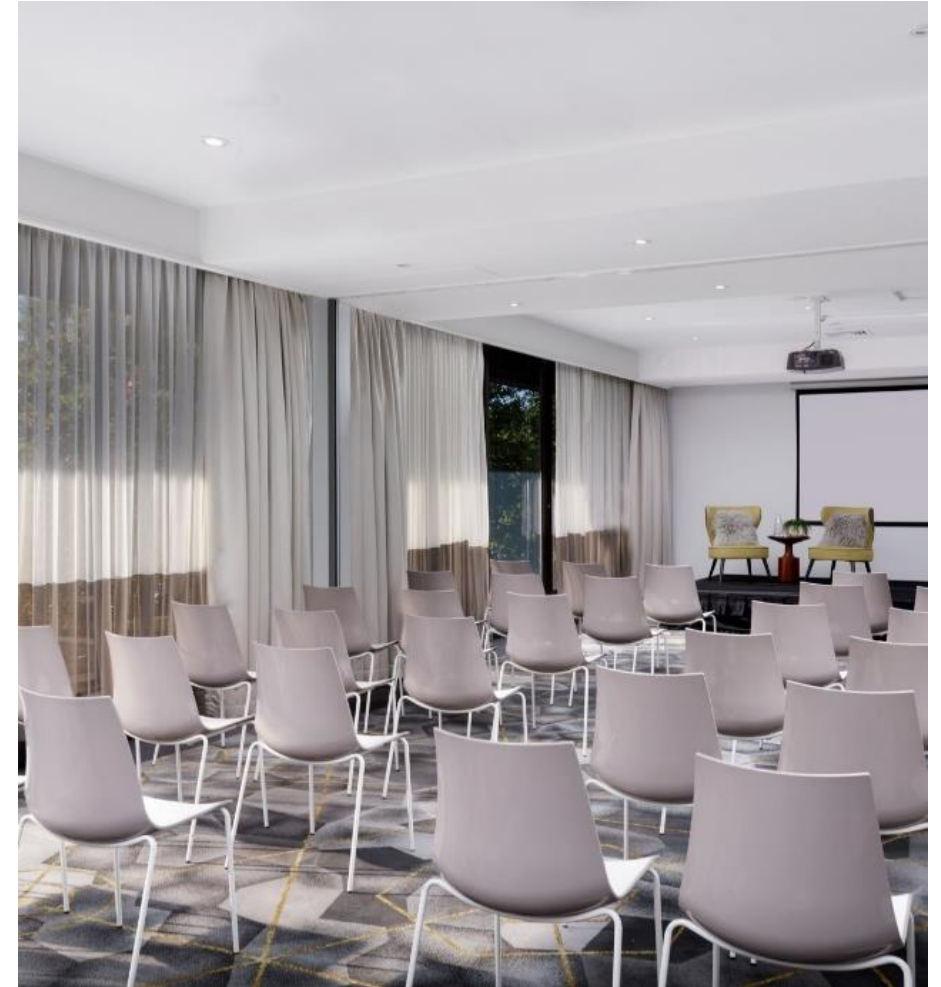


QT STUDIO 1 - 4

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

BOARDROOM

-

U-SHAPE

140

COCKTAIL

24

THEATRE

-

CLASSROOM

40

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

—
MENUS
—



BREAKFAST



LET'S NETWORK

\$35 pp

Mixed Fruit Skewers

Freshly Baked Sonoma Danishes

Smoked Ham + Swiss Cheese & Seeded
Mustard Mini Croissants

Petit Mixed Quiches

Smoked Salmon (I) Blini + Herbed
Crème Fraiche + Salmon Caviar (A)

Orange Juice

Freshly Brewed Coffee

Assorted T2 Leaf Teas

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

QT PLATED

\$45 pp

Selection of Croissant + Danishes + Chocolate
Muffins + Seasonal Sliced Fruit Platters to Share on
the Table

Selection of Fresh Juices

Freshly Brewed Coffee + Assorted T2 Teas

Choose one of the following

*(alternate drop additional \$5 pp, minimum number of 20
guests)*

Free Range Poached Eggs + Double Smoked Ham
+ Spinach + Hollandaise + Toasted English Muffin
(Swap Ham for Smoked Salmon Additional \$4pp)

Smashed Avocado + Edamame + Meredith Goats
Curd + Cucumbers + Hazelnut Dukkah + Free
Range Poached Egg + Soy & Linseed Sourdough +
Lemon

Free Range Scrambled Eggs + LP's Chorizo + Soft
Herb Salad + Sonoma Rustic White Bread + Pepe
Saya Butter

Caramelized Onion + Roasted Kale + Feta Tart +
Wild Rocket & Herb Salad

THE ABOVE MENU IS AVAILABLE FROM 10 GUESTS &
UP

DAY DELEGATE PACKAGE 1

All Day Filter Coffee & T2 Teas

Orange Juice

2 Sweet or Savoury Selections + Fresh Fruit for Morning & Afternoon Tea

2 Sandwiches + 2 Salads + 1 Mini Quiche + Fresh fruit for lunch

Iced water, mints, notepads & pens

DAY DELEGATE PACKAGE 2

All Day Filter Coffee & T2 Teas

Orange Juice

2 Sweet or Savoury Selections + Fresh Fruit for Morning & Afternoon Tea

1 Hot Item + 2 Salads + 1 Mini Quiche + Fresh fruit for lunch

Iced water, mints, notepads & pens

ADD ONS TO START YOUR MORNING!

Add Sushi Rolls (M) onto lunch break (2 each): \$8 pp – available for 30 guests and up

Premium Capsule Coffee: \$3 pp

Additional Hot Item: \$12 pp

Additional Sandwich Choice: \$9 pp

Extra Morning or Afternoon Tea item: \$6 pp



DAY DELEGATE PACKAGE

FULL DAY \$89PP

HALF DAY \$79PP

THE ABOVE MENU IS AVAILABLE FROM 15 GUESTS & UP – MINIMUM
SPEND WILL APPLY



FEASTING LUNCH

Day Delegate Upgrade Fee
\$25 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 50 GUESTS

Set Menu Alternate Drop

2 COURSE \$76 per person

3 COURSE \$92 per person

Entrée

16 Hour Pork belly + Sweet Potato Smash +
Cider Gravy

Pumpkin Arancini + Soft Herbs + Vegan Truffle
Aioli (Vegan / Gluten Free)

Main

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

Wine Sauce

Baked Lemon Barramundi (A) + Spiced
Chickpea Salsa

Dessert

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

Lemon Meringue Tart + Vanilla Cream



THE ABOVE MENU IS
AVAILABLE
FROM 20 GUESTS



V – Vegetarian
VG - Vegan

THE ABOVE MENU IS
AVAILABLE
FROM 20 GUESTS

ALTERNATE DROP

2 COURSE \$82 per person

3 COURSE \$98 per person

Single drop options available on request
Speak to your sales executive

Entrée

Lemon Grass + Ginger & Coriander Cured Salmon (A) + 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 (A) + Spiced Chickpea Salsa

Seared Salmon Fillet (A) + 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

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 + Fog 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 (A) + Spiced Chickpea Salsa

Beef Rump Eye + Sauce Burgundy

Sides

Broccolini + EVO + Chilli + Garlic

Truffle Pommes Puree

Dessert:

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

Lemon Meringue Tart + Vanilla Cream

CANAPÉ MENU

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

Cold Canapés

Smoked Salmon (I) Blini + Herbed Crème Fraiche +
Salmon Caviar (A)

Rock Oysters from Merimbula (A) + 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
Croute

Whipped Ricotta + Beetroot + Herb Crostini (V)

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

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

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 Canapes

\$15.00 per piece

Beer Battered Flathead (l) + Fat Cut Fries + Lemon + Sauce Rémoulade

Korean Fried Chicken Roll + Spicy BBQ Sauce + Kimchi

Chilli Soft Shell Crab (l) + 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

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) (A) + 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 (A) + 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.





*Products subject to change due to availability

ON THE QT

Zilzie 'BTW' Sparkling, VIC
 Zilzie 'BTW' Sauvignon Blanc, VIC
 Zilzie 'BTW' Chardonnay, 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

Oxford Landing Brut Cuvee Sparkling, SA
 Angove ESTd 1886 Chardonnay, SA
 Mount Riley Sauvignon Blanc, Marlborough, NZ
 Zilzie BTW Rose, VIC
 Grant Burge Benchmark Pinot Grigio, SA
 Grant Burge Benchmark Shiraz, SA
 Quarisa Wines Johnny Q Cabernet Sauvignon, 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
 Hollick The Bard Chardonnay, Coonawarra, SA
 Juniper Original White Semillon Sauvignon Blanc, Margaret River, WA
 Mount Langi Ghiran 'Billi Billi' Pinot Gris, VIC
 Dalfarras 'Rosato', VIC
 Head Heart & Home Shiraz, Barossa Valley, SA
 Sister's Run Old Testament Cabernet Sauvignon, Barossa Valley, SA
 Angove Little Birdie Pinot Noir, McLaren Vale, SA

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



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, Murry River, VIC	\$55
Angove ESTd 1886 Chardonnay, SA	\$60
Mount Riley Sauvignon Blanc, Marlborough, NZ	\$64
Thomas Wines 'Two of a Kind' Semillon, Hunter Valley, NSW	\$64
Grant Burge Benchmark Pinot Grigio, SA	\$64
Borgo Maragliano 'La Caliera' Moscato D'asti	\$68
Juniper Original White Semillon Sauvignon Blanc – Margaret River, WA	\$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 WINE & CHAMPAGNE

Zilzie 'BTW' Sparkling, Murray River, VIC	\$55
Oxford Landing Brut Cuvee Sparkling, 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
Grant Burge Benchmark Shiraz, SA	\$60
Hesketh 'Unfinished Business' Pinot Noir, Coonawarra, SA	\$60
Zilzie BTW Rose, Murray River, VIC	\$56
Marty's Block Cabernet Shiraz, Riverland, SA	\$65
Dalfarras "Rosato", Nagambie Lakes, VIC	\$68
Sister's Run Old Testament Cabernet Sauvignon, Barossa Valley, SA	\$70
Head Heart & Home Shiraz, Barossa Valley, SA	\$75
Château La Gironde, Côtes de Provence, FRA	\$80
Angove Little Birdie Pinot Noir, McLaren Vale, SA	\$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 "Crankshaft" West Coast IPA 5.8%	\$13
BentSpoke "Barley Griffin" Pale Ale 4.2%	\$13

COCKTAILS

Ruby Red	\$23
Ketel One 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 Manifesto	\$23
Altos Reposado, Yellow Chartreuse, Jalapenos, Lime juice	
Old Fashioned	\$23
Makers Mark 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



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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