

MERRY EVERYTHING

QTHOTELS.COM



GOLD COAST



INTRODUCTION

Excessively Festive. Christmas Parties at QT.

Get dressed in holiday style. We're in the business of making spirits bright, parties bold, and the mood out of control.

In a scene that's anything but ordinary, dream up the most festive feast... then double it.

Crackers and confetti? Sparkling is an understatement. Champagne towers? We'll take any tall order, then top it.

You've got parties for hosting, big wins for toasting. So go on and splurge, they deserve it.

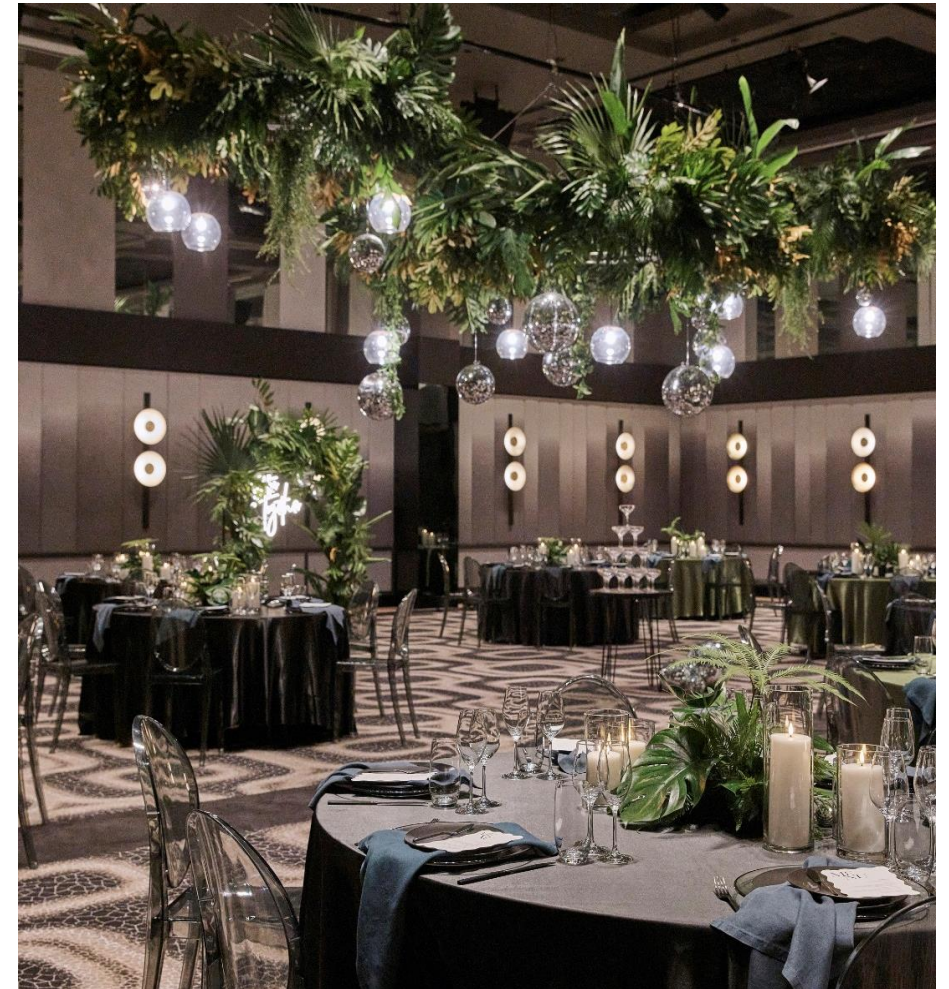
QT BALLROOM

An all-new era of sophistication, one of the Gold Coast's most iconic and spacious ballrooms has been supercharged into revival.

Sprawling the ground floor, this 598-square-metre stunner invites up to 650 delegates into a pillarless paradise — perfect for OTT occasions or up to five separate, sound-proofed sessions.

The Ballroom Foyer's exclusive entryway boasts an open atrium for arrivals or exhibitions, and expansive events can access an outdoor terrace.

With tip-top tech, create mic-drop moments or seamlessly livestream for hybrid meetings without a glitch. If we need to say more, the QT Ballroom isn't for you.



600

THEATRE

360

CABARET

410

BANQUET

650

COCKTAIL



SUNSET ROOM AND LOUNGE

Share a spectacular moment in this sun-soaked space.

Set your conference ablaze with simultaneous sessions, dividing the dynamic Sunset Room into Sunset 1 and 2. Broaden your horizons even further, with room to move between the main room, balcony and Sunset Lounge down a red carpet like corridor.

Whatever you fancy, Sunset’s new-fangled tech will make your event shine even brighter.

Any configuration grants access to a 2.5-metre HD projection screen with seamless collaboration options for the whole group.

100

BANQUET

180

COCKTAIL



MALIBU

Balmy nights are best enjoyed in Malibu delight. Flow from the timber-ceilinged indoor space to an airy terrace for an al fresco affair overlooking the Gold Coast Hinterland.

Inspired by intimate backyard gatherings, a wood-fired oven, smoker and Argentinian grill bring laid-back barbeque vibes to any event.

To play host with the most, extend onto The Landing, a spacious lawn looking out to beachy blue hues and amidst the rooftop oasis that is qtQT.

70

BANQUET

100

COCKTAIL

50

THEATRE

LONGBOARD

Pitches, negotiations, and everything in between. Here's where to get everyone on board.

An all-inclusive on Level 2, Longboard is perfect for big breaks, surrounded by a relaxed design seen in concrete surfaces and industrial trimmings.

High spec tech will suitably impress VIPs. With an ocean-view outdoor patio, Longboard is all-inclusive for making big waves.

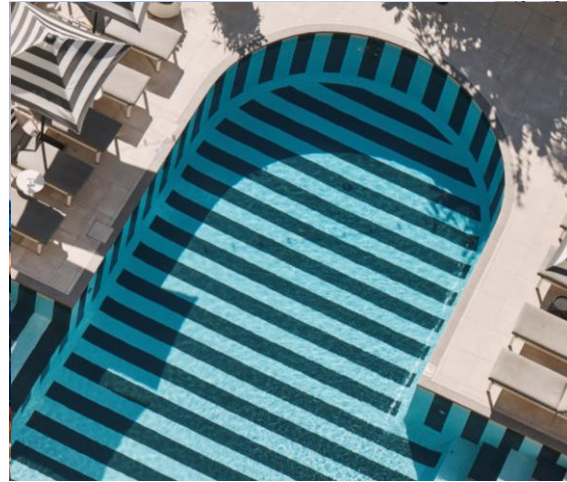


30

COCKTAIL

16

BOARDROOM



THE GREEN

Hosting up to 100 guests, The Green typifies QT Gold Coast's relaxed sense of luxury.

The 185 square metre outdoor space contrasts bright tropicana textiles with a minimalist white and ivory palette and QT's signature crisp black and white stripes, all set amongst an oasis of lush greenery.

Set alongside the luxurious pool, The Green is the setting for events that will transport guests to where they'd rather be.

The space features a central bar, mod grass, a 3.5m LED screen, festoon lighting, state-of-the-art audio visual and chic furniture. The new precinct radiates relaxed-luxe on its own, or can be transformed for special occasions and brand moments.

Suitable for night events. Curfew and noise restrictions apply.

150

COCKTAIL

80

BANQUET

qtQT OASIS

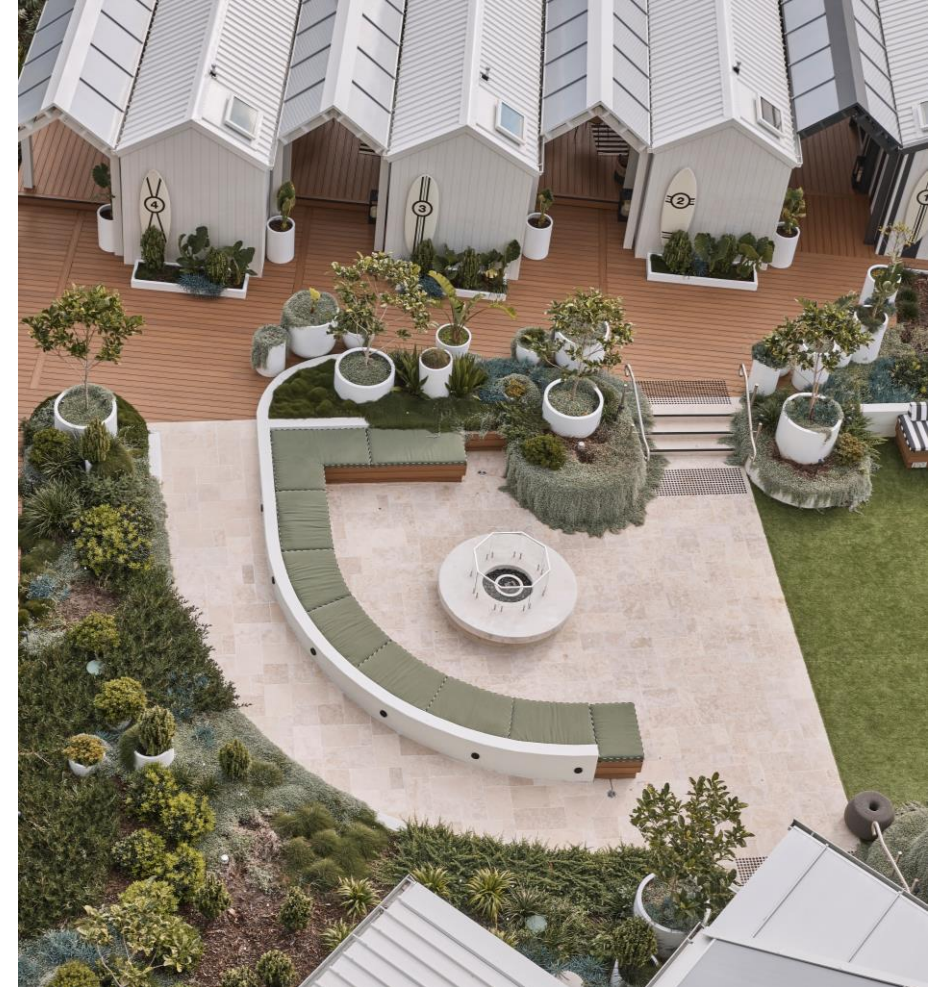
Meet qtQT, where laid-back flirts with luxe atop the Gold Coast's most-loved designer playground.

An urban oasis of lush greenery and open space surrounded by The Terrace, The Landing and The Fireplace. From weddings full of wonder to off-beat corporate retreats, there's ample area for events as large as your imagination.

The Terrace is where a whole suite of culinary experiences meets al fresco dining; with an outdoor kitchen equipped with Argentinian grill, smoker, wood-fire oven for bespoke feasts. Your carefully curated menu is served on a central communal dining table, emulating the feeling of home away from home.

The Landing is a picturesque lawn overlooking blue ocean hues for picnics, wedding parties and play.

Then when the day is done, a collection of cabins offer solo sanctuaries to recharge for adventures anew.



COCKTAIL PARTY

\$145 PER PERSON

VENUES:

- Longboard 20 to 39 guests
- Malibu 40 to 69 guests
- Sunset 70 to 99 guests
- The Green* 100 to 149 guests
- qtQT Lawn** 150+ guests

INCLUDES:

- Three hour premium beverage package
- Three hour canapé service and food station
- Subtle Christmas theming
- Venue hire including cocktail style setup



*Events held in outdoor spaces attract special terms and conditions. Area must be vacated by 2200. Noise during your event cannot exceed 84dB(C), background style music is permitted and sound levels from any DJ or band will be monitored and will be required to adhere to these requirements.

**Events held at qtQT require for 6 x qtQT cabins to be booked as exclusive use.

COCKTAIL PARTY SAMPLE MENU



COLD CANAPES

Select three

Prosciutto roulade with Persian feta on herb & rye crouton
 Beetroot goat cheese macaroons, roasted pistachio crumble V, LG
 Nori crusted yellow fin tuna with wasabi mayonnaise
 Filo cup filled with creamy smoked chicken salad, roasted pine nuts & rocket
 Double brie with cranberry quince paste, grape, toasted walnuts with crostini V
 Salmon tartare with coriander, pickled ginger, sesame oil on rye crostini
 Honey roasted pumpkin tart, Persian fetta, pine nuts, lemon thyme V

HOT CANAPES

Select five

Goats cheese tartlet with honeyed onion V
 Pea & mint arancini with lime aioli V, LG
 Moroccan spiced tempura cauliflower Vegan, LG
 Tempura tiger prawn with Thai dipping sauce
 Mini duck wellington with plum sauce
 Chicken & prawn wonton with sweet & sour sauce
 Turkey slider with melted King Island double brie, cranberry relish
 (LG available)

LIVE STATION WITH QT CHEF

Select one

Oyster Shucking
 Fresh oysters, range of dressings and condiments LG
 Carvery Station: Roasted Turkey or Orange and Cinnamon Glazed Local Ham
 carved with traditional sides, gravy & baguette
 Mexican Taco Station: Pulled Turkey and 12-hour Low and Slow Lamb Shoulder Tacos
 served with sour cream, salsa and guacamole (Vegan option available)
 Caesar Salad Station: with prawns or roast turkey and avocado
 Hot Dog Station: Mini cheese kransky, milk bun, choice of pickles, tomato sauce, onions, mustard
 (Vegetarian, vegan and low gluten options available)
 Bao Station: Cumin & turmeric spiced turkey, sriracha mayo, asian slaw, coriander, crispy shallots GF
 Vegetarian option spiced eggplant, pickled cucumber & carrot, coriander, sriracha mayo V, GF
 The Philly Steak Station: Dry aged Cape Bryon sirloin beef, sautéed onion and green capsicum, provolone cheese sauce
 (Vegan option available)
 Nitro Ice Station: Live station featuring liquid nitrogen (sorbets, ice cream made to order)

(V) Vegetarian | (LG) Low Gluten | (LD) Low Dairy

SEATED DINNER

\$175 PER PERSON

VENUES:

Capacities subject to set up style

- Longboard** 20 to 29 guests
- Malibu** 30 to 69 guests
- Sunset 70 to 99 guests
- The Green* 60 to 80 guests

INCLUDES:

- Three hour premium beverage package
- Choice of buffet/grazing table or 3 course plated meal
- Subtle Christmas theming
- Venue hire including seated dinner setup



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** Grazing table will replace buffet in Longboard and Malibu rooms.

PLATED DINNER SAMPLE MENU

ALTERNATE SERVE



COLD CANAPES

Select three

Prosciutto with Persian feta on herb & rye crouton
 Beetroot goat cheese macaroons, roasted pistachio crumble V, LG
 Nori crusted yellow fin tuna with wasabi mayonnaise
 Filo cup filled with creamy smoked chicken salad, roasted pine nuts & rocket
 Double brie with cranberry quince paste, grape, toasted walnuts with crostini V
 Salmon tartare with coriander, pickled ginger, sesame oil on rye crostini
 Honey roasted pumpkin tart, Persian feta, pine nuts, lemon thymes V

ENTRÉE

Select two

Roasted beetroot with Persian feta, orange, red onion, beet cigars and a port wine reduction V
 Smoked ham hock and apricot terrine with house made fruit chutney and brioche
 Twice cooked pork belly with sweat soy glaze, pan seared tiger prawn, apple pure vanilla beurre blanc
 Heirloom tomato caprese with marinated baby mozzarella, basil, sunflower seeds, and balsamic V
 Cashew hommus with roasted cauliflower, roasted chickpeas, pomegranate, mint, dukkah V, LG, Vegan

MAIN

Select two

Pan seared Atlantic salmon, baked risotto, asparagus, roasted beetroot, salsa verde
 Garlic & rosemary lamb rump Moroccan spice Israeli cous cous, bacon and duck fat brussel sprouts, port reduction
 Herb crusted chicken supreme with confit potato, succotash, roasted pearl onions and sage jus
 Pumpkin ravioli, diced cinnamon scented pumpkin, sage burnt butter sauce
 Oven roasted turkey with cranberry, sweet potato pommes, balsamic glazed baby onions, blistered green beans LG

DESSERT

Select two

House brandy infused Christmas pudding with crème anglaise
 58% Dark chocolate veliche cheesecake with poached pear, caramelized salted walnuts
 Vanilla and buttermilk panna cotta with fresh local mangoes, almond and coconut sable biscuit

(V) Vegetarian | (LG) Low Gluten | (LD) Low Dairy

Minimum 60 guests

SALADS

Deconstructed Greek salad - tomatoes, cucumber capsicum, onion, olives, cubed fetta, cos lettuce V
Black rice with coconut and cranberry, roasted pumpkin seed, parsley Vegan
Sweet potato, kale and spiced cous cous, lemon dressing V

CHARCUTERIE

Artisan salami with mustard fruits, pickles and grissini

FISHMONGER STATION + \$12 per person

Freshly shucked Pacific oysters and King prawns direct from the trawler

ROAST MEATS

Roast turkey with traditional bread stuffing
Double smoked, orange & cinnamon glazed local ham LG, LD
Spiced lamb shoulder cooked low and slow for 12 hours

HOT DISHES

Pumpkin ravioli, dill and white wine cream sauce V
Green Thai curry, steamed coconut rice V

VEGETABLES

Scenic Rim roasted baby carrots V, LD, LG
Oven roasted baby potatoes seasoned with curing salt V, LD, LG
Panache of vegetables from the Scenic Rim, extra virgin olive oil V, LD, LG

DESSERTS

Lemon meringue buche Christmas roulade V
Spiced sticky date with butterscotch V
Limoncello infused house rum baba V
Classical house made brandy Christmas pudding V
QT house-soaked fruit mince pies V
Fruit platter V, LG, LD, Vegan
Australian and International cheese with accompaniments

(V) Vegetarian | (LG) Low Gluten | (LD) Low Dairy

SHARED DINNER SAMPLE MENU





RECOVERY PLANS

If you're looking for the perfect Christmas Party recovery, spend a sun-drenched day reclining in one of QT Gold Coast's luxurious VIP cabanas.

CABANA PACKAGES

BIKINI CHIC \$145 PER DAY

INCLUDES:

- Private cabana rental
- QT cooler with two bottles of 600ml sparkling water, chilled face spritz and 50+ SPF sunscreen
- Seasonal fruit platter
- Chilled bottle of Petit Cordon sparkling wine or a share cocktail jug

POOLSIDE COOL \$270 PER DAY

INCLUDES:

- Private cabana rental
- QT cooler with two bottles of 600ml sparkling water, chilled face spritz and 50+SPF sunscreen
- Seasonal fruit platter
- Trio of dips
- Chilled bottle of Moët Ice Impérial (pour over ice)
- Cooling eye and face rescue treatment from spaQ (15mins per person for 2 guests)

AQUATIC LUXE \$360 PER DAY

INCLUDES:

- Private cabana rental
- QT cooler with two bottles of 600ml sparkling water, chilled face spritz and 50+ SPF sunscreen
- Seasonal fruit platter
- Trio of dips
- Chilled bottle of Veuve Clicquot Rich (pour over ice)
- Tension relief with neck and shoulder massage and cold towel (15mins per person for two guests)
- Foot and leg massage with cold towel (15mins per person for two guests)



STAY A WHILE

When the wheeling and dealing is done, kick back in your very own oasis, or let loose in a sprawling designer playground. Treat the team to refreshed rooms with bold design, bursting with Gold Coast glory and the spirit of Santa Monica.

Before the big event, keep your cool from the comfort of QT Dream Bed bliss, with private balconies and bathrooms stocked with little luxuries care of Kevin Murphy, Missoni and Dyson. Then simmer down poolside, celebrating the success of a meeting well played.



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