


LOT

BUSINESS UNUSUAL



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NEWCASTLE



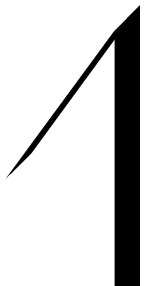
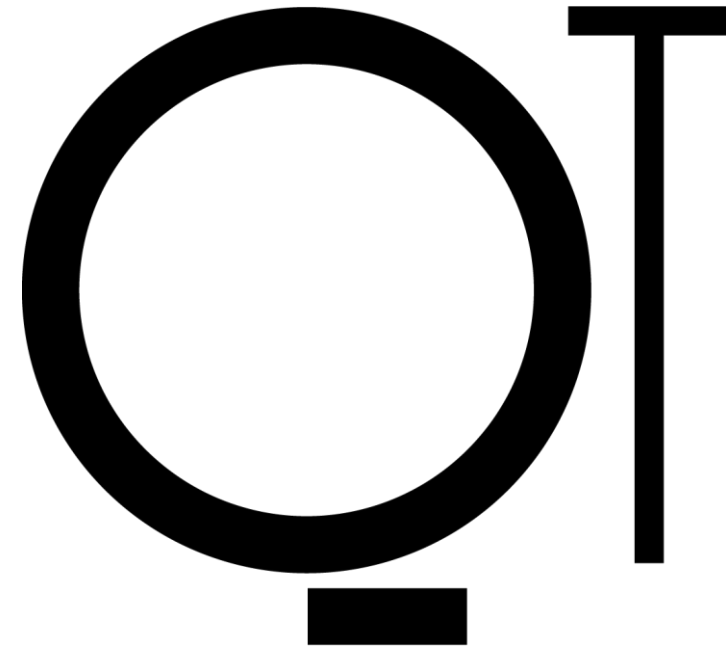
Master the meeting, flirt with formality. QT will circle your attention back to the extraordinary.

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

Set up shop on our rooftop, with captivating views of the Newcastle coastline and harbour, or cruise indoors for a more traditional boutique meeting setting.

Tap into the vibrancy of the region, with a catering menu sourced from local grange and grape.

JONES

Keep things low key, but high class in the elegantly exclusive Jones private dining room. Located on the ground floor we have kept things up close and personal. Perfect for close-quarter quarterly's, intimate affairs, or any snug soiree you have coming up on your calendar.

Seat up to 12 guests in this bijou space, equipped for full conferencing abilities, or simply spoil your guests with a 3-course meal from Jana's kitchen.



12

PRIVATE DINING

12

BOARDROOM



ROOFTOP AT QT

Rooftop at QT takes every event to new heights with panorama drama and a cheeky touch of Amalfi-Inspired cuisine.

Indoor-outdoor flow, high top tables and open areas are perfectly poised to entertain and enamour up to 100 guests, round up the team for a breakfast to inspire, day meet done differently, dine under the stars or soiree to celebrate.

Rooftop at QT is a memorable backdrop to any event

50

PRIVATE DINING

100

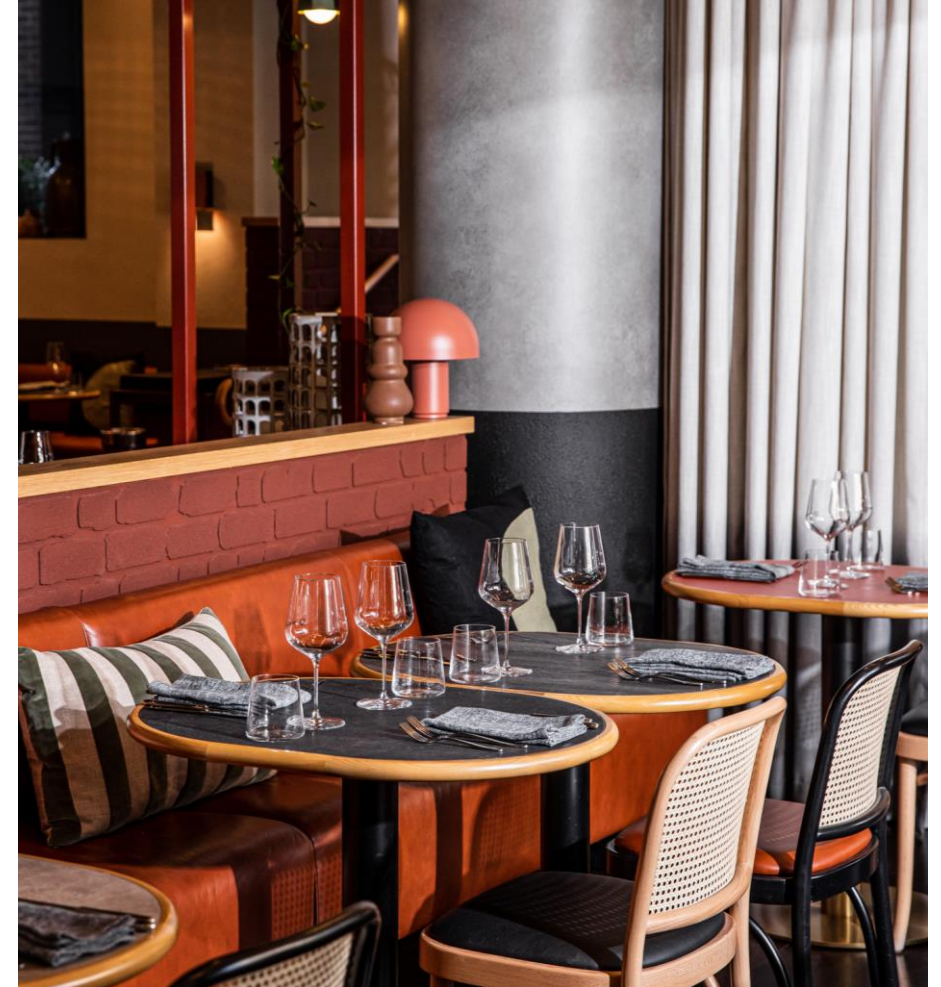
COCKTAIL

JANA

Take a trip from cask to coast, and travel the flavours of the region, dusted off with first class tastes and sommelier sensations. Portions and pourings of local providence await your presence, prepared by world-class chefs and mixologists for your next occasion.

Available for exclusive hire, with a sit-down option for 66 guests to take in feast and fancy alike.

Let Jana be your muse.



66

PRIVATE DINING

125

COCKTAIL

BREAKFAST



CANAPÉ BREAKFAST \$40PP

Includes bean to cup coffee by 'Othersky' & T2 Tea & a hand – curated Seasonal Fruit Platter to share

Mini Croissants | Leg Ham | Tomato | Provolone Cheese

Granola Shots | Sonoma Honey Spiced Granola | Seasonal Berries | Greek Yoghurt

Avocado Crostino | Smashed Avocado | Meredith Goat Cheese | Fresh Herbs

Corn Fritter Bites | Avocado | Tomato | Jalapeno Salsa

Bacon & Egg Slider | Bacon | Fried Egg | Cheddar Cheese | House-Made Onion & Paprika Relish | Milk Bun

Avocado & Egg Slider | Smashed Avocado | Fried Egg | Cheddar Cheese | House-Made Onion & Paprika Relish | Milk Bun

ALTERNATE DROP BREAKFAST \$45PP

Includes bean to cup coffee by 'Othersky' & T2 Tea & a hand – curated Seasonal Fruit Platter to share

Your Selection of Two

Sonoma Honey Spiced Granola | Berries | Greek Yoghurt | Honey

QT Avocado | Avocado | Meredith's Goats Cheese | Fresh Herbs | Lemon | Sourdough

Big QT | Sourdough | Bacon | Scrambled Eggs | Garlic Mushrooms | Spinach | Onion & Paprika Relish

Corn Fritters | Roasted Tomato | Poached Egg | Pickled Onion | Jalapeno Salsa | Macadamia Dukkan

Eggs Benedict | Poached Eggs | Ham | Hollandaise | Sourdough

French Toast | Brioche | Seasonal Berries | Berry Compote | Lemon Curd | Cream

UPGRADES

Arrival Mimosa + \$10ea | Australian Sparkling | Pressed Orange Juice

Bloody Mary + \$15ea | Skyy Vodka | Tomato Juice | Lemon Juice | Olive Brine | Worcestershire Sauce | Tabasco



MORNING AND AFTERNOON TEA

Your Selection of Two per Break

French Pastries | Baked Fresh

Mini Croissants | Leg Ham | Tomato | Provolone
Cheese

Granola Shots | Sonoma Honey Spiced Granola |
Seasonal Berries | Greek Yoghurt

Avocado Crostino | Smashed Avocado | Meredith
Goat Cheese | Fresh Herbs

Mini Quiche Lorraine | Bacon | Chive

Mini Pork & Fennel Sausage Roll | Tomato Relish

Triple Chocolate Brownies | Chocolate Ganache

Lemon Curd Tartlets | Italian Torched Meringue

UPGRADES

Caffeinated QT'ie

Barista Coffee + \$5pp per Break

DAY DELEGATE PACKAGE

HALF DAY DELEGATE \$75

FULL DAY DELEGATE \$95

■
**NOURISHED
 QTIE**
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HALF DAY DELEGATE \$75
FULL DAY DELEGATE \$95

Your Selection of Two Paninis

PANINIS

Italian Meatball | Rocket | Truffle Pecorino

Braised Pork | Insalata | Di Finocchio | E Covolo

Prosciutto | Scamoza | Rocket

Smoked Salmon Panino | Whipped Cream Cheese |
 Caper Mayo | Spinach

Vegan Panini | Marinated Artichokes | Sundried
 Tomatoes | House Marinate Peppers | Rocket

Your Selection of Two Salads or Bowls to Share

SALADS & BOWLS

Soba Noodle Bowl | Hawksbury River Chicken | Soba
 Noodles | Soya Bean | Herbs

Smoked Salmon & Roast Pumpkin Salad | Beetroot
 Labne | Mixed Leaves | Spiced Nuts

Roasted Wasabi Beef Noodle Bowl | Heritage Carrots
 | Pickled Cabbage | Rice Noodles

Green Bowl | Carrot Tahini | Kale | Salsa Verde





SAMPLE MENU

—
**SHARING
 MENU**
 —

2 COURSE \$78
3 COURSE \$98

PANE

House-Made Focaccia | Herbs

ANTIPASTO

Kingfish Crudo | Blood Orange | Beetroot Puree | Toasted Buckwheat | Saltbush

Mozzarella | Broad Bean Pesto | Spring Squash | Zucchini | Walnuts

SECONDI

(Select 2)

Half Bone in Chicken | Rocket | Roasted Heirloom Dutch Carrots | Salsa Verde

Whole BBQ Market Fish | Burnt Tomato Dressing | Lemon

Riverina Flank | MBS3+ | Selection of Sauces

CONTORI

Mixed Leaf Salad | Red Wine Vinergette

Crispy Duck Fat Potatoes | Rosemary Salt

DOLCE

Tiramisu | Espresso | Chocolate

Cheese Plate | Assortment of Artesian Cheeses | Seasonal Jam | Lavosh

UPGRADES

Oysters | \$6.5ea | 12 for \$70

House-Made Italian Pasta | \$10pp

Wine Pairing

2 Course | \$35pp

3 Course | \$50



SAMPLE MENU

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**DELUXE
 SHARING
 MENU**
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3 COURSE \$145

PANE

- House-Made Focaccia | Herbs
- Mixed Italian Olives | Marinated in House
- Stella Maris Oyster | Sunrise Lime Mignonette

ANTIPASTO

- Zucchini Flowers | Mozzarella | Zucchini
- Kingfish Crudo | Blood Orange | Beetroot Puree | Toasted Buckwheat | Saltbush
- Mozzarella | Broad Bean Pesto | Spring Squash | Zucchini | Walnuts

SECONDI

- Half Bone in Chicken | Rocket | Roasted Heirloom Dutch Carrots | Salsa Verde
- Whole BBQ Market Fish | Burnt Tomato Dressing | Lemon
- Riverina Black Angus T Bone | Selection of Sauces

CONTORI

- Mixed Leaf Salad | Red Wine Vinigerette
- Crispy Duck Fat Potatoes | Rosemary Salt

DOLCE

- Tiramisu | Espresso | Chocolate
- Lemon Tart | Italian Torched Meringue

UPGRADES

- Cheese Plate | \$10ea
- House-Made Italian Pasta | \$10pp

- Wine Pairing
- 2 Course | \$35pp
- 3 Course | \$50

PANE

House-Made Focaccia | Herbs

ANTIPASTO

Kingfish Crudo | Blood Orange | Beetroot Puree | Toasted Buckwheat | Saltbush
 Mozzarella | Broad Bean Pesto | Spring Squash | Zucchini | Walnuts
 Beef Tartare | Charred Witlof | Egg Yolk Dressing | Anchovy

SECONDI

Half Boneless Chicken | Rocket | Roasted Heirloom Dutch Carrots | Salsa Verde
 Market Fish | Pesto Trapense | Fioretto | Almonds
 Riverina 250gm Little Joe Flank | Roasted Cherry Tomato
 Pappardelle | Lamb Ragù | Parmigiano - Reggiano
 Ricotta Ravioli | Tomato | Basil

CONTORNI

Mixed Leaf Salad | Red Wine Vinaigrette
 Crispy Duck Fat Potatoes | Rosemary Salt

DOLCE

Tiramisu | Espresso | Chocolate
 Lemon Tart | Italian Torched Meringue

UPGRADES

Snack on Arrival | \$10pp
 Oysters | \$6.5ea
 Cheese Plate | \$10ea

Wine Pairing

2 Course | \$35pp
 3 Course | \$50pp

SET MENU

**REDUCED A LA CARTE
 ALTERNATE DROP**

**2 COURSE \$78
 3 COURSE \$98**





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**CANAPÉ
 PACKAGES**
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1 HOUR | \$30PP

Your Selection of 2 Cold/Hot Items & 1 Substantial Item
 4 Cold/Hot Pieces per Person & 1 Substantial Pieces per Person

2 HOUR | \$45PP

Your Selection of 3 Cold/Hot Items & 1 Substantial Item
 6 Cold/Hot Pieces per Person & 1 Substantial Pieces per Person

3 HOUR | \$60PP

Your Selection of 4 Cold/Hot Items & 2 Substantial Items
 8 Cold/Hot Pieces per Person & 2 Substantial Pieces per
 Person

4 HOUR | \$80PP

Your Selection of 5 Cold/Hot Items & 3 Substantial Items
 10 Cold/Hot Pieces per Person & 3 Substantial Pieces per
 Person

SWEET CANAPES

\$7 per Piece



SAMPLE MENU

—
**CANAPE
 MENU**
 —

FOOD STATIONS

\$10 per Person per Station
 Tiramisu | Espresso | Chocolate

\$25 per Person per Station
 Cheese & Charcuterie | Selection of Italian
 Cheeses | Cured Meats | House Pickles | Lavosh

Oyster Bar | Sydney Rock Oysters | Mignonette

Sweet Station | Selection of Tarts | Macarons |
 Brownies | Tiramisu

\$30 per Person per Station
 Prawns & Oyster Bar | Yamba Prawns | Sydney
 Rock Oysters | Mignonette

\$80 per Person per Station
 Luxe Seafood Station | Morton Bay Bug |
 Lobster | Prawns | Sydney Rock Oysters |
 Mignonette | Lemon

COLD

Farinata | Roast Peppers | Oregano
 Bruschetta | Tomato | Basil
 Prawn Tart | Crème Fresh | Lemon | Fennel Pollen | Chives
 Grissini Prosciutto Sticks
 Tuna Citronette | Tuna | Cracker | Lemon
 Beef Tartare | Eggy Yolk Dressing |

HOT

Croquettes | Mozzarella | Tomato
 Four Cheese Arancini | Citrus Aioli
 Pork & Fennel Sausage Roll | Tomato Relish
 Pork Meatball | Pomodoro | Truffle Pecorino
 Gnocchi Fritti | Bresaola | Pickled Red Onion

SUBSTANTIAL

Chicken Slider | Fried Chicken | Butter Lettuce | Tartare
 Cheeseburger Slider | Wagu | American Cheddar | House Relish

BBQ Beef Short Rib | Chimichurri
 Gnocchi | Burnt Butter Sage | Hazelnut
 Gnocchi | Pancetta | Stracciatella
 Eggplant Parmigiana | Tomato | Mozzarella

SWEET

Triple Choc Brownies | Ganache
 Assorted Macarons | Made in House
 Lemon Tarts | Italian Torched Meringue



PARTY STARTING PACKAGES

(Sample Menus – all pricing per person)

BEVERAGE PACKAGES



THE QTIE SIP

SPARKLING

NV Zilzie, Murray Darling, NSW

WHITE

2022 Zilzie Chardonnay, Murray Darling, NSW
2022 Zilzie Sauvignon Blanc, Murray Darling, NSW

ROSE

2023 Zilzie Rose, Murray Darling, NSW

RED

2022 Zilzie Pinot Noir, Murray Darling, NSW
2022 Zilzie Shiraz, Murray Darling, NSW

BOTTLED BEER

Selection of Local & International Tap Beer

NON-ALCOHOLIC

Assorted Soft Drink and Juice (Exc. Bottled Water)

2 HOURS \$40PP

3 HOURS \$50PP

4 HOURS \$60PP

5 HOURS \$70PP

THE EXTRA QTIE SIP

SPARKLING

NV First Creek Botanica Cuvee Brut, Hunter Valley, NSW

WHITE

Hesketh 'Rules of Engagement' Pinot Grigio, Limestone Coast, SA
2022 Tyrrells Chardonnay, Hunter Valley

ROSE

Hesketh 'Wild at Heart' Rose, Limestone Coast, SA

RED

2022 Tyrrells Shiraz, Hunter Valley, NSW
Hesketh 'Twist of Fate' Cabernet Sauvignon, Limestone Coast, SA

BOTTLED BEER

Selection of Local & International Tap Beer

NON-ALCOHOLIC

Assorted Soft Drink and Juice (Exc. Bottled Water)

2 HOURS \$50PP

3 HOURS \$60PP

4 HOURS \$70PP

5 HOURS \$80PP

THE MOST EXTRA QTIE SIP

SPARKLING

NV Dal Zotto 'Pucino' Prosecco, King Valley, VIC

WHITE

Singlefile Riesling, Margaret River, WA
Cape Mentelle Sauvignon Blanc Semillon, Margaret River, WA

ROSÉ

Gilbert Rose, Orange, NSW

RED

Mercer Nero D'avolo, Hunter Valley, NSW
Lock & Key Shiraz, Hilltops, NSW

BOTTLED BEER

Selection of Local & International Tap Beer

NON-ALCOHOLIC

Assorted Soft Drink and Juice
CAPI Still & Sparkling Mineral Water

2 HOURS \$60PP

3 HOURS \$70PP

4 HOURS \$80PP

5 HOURS \$90PP



PARTY A LITTLE HARDER

(Sample Menus – all pricing per person)

The following spirits are available in conjunction with any beverage package

BEVERAGE PACKAGES

BASIC SPIRITS UPGRADE

- Skky Vodka
- Bulldog Gin
- Johnnie Walker
- Bulleit Bourbon
- Bacardi Ora
- Bacardi Blanca
- Espolon Tequila

PREMIUM SPIRITS UPGRADE

- Tanqueray Gin
- Belvedere Vodka
- Glenmorangie Original
- Maker's Mark Bourbon
- Appleton Signature Blend
- Batanga Tequila

LOW & NO QTIE SIP

LYRE'S COCKTAILS

- Lyre's Pink Gin Fizz
- Lyre's Tommys Margarita
- Lyre's Old Sober Cuban

HEAPS NORMAL BREWERY

- Quiet XPA
- Recreation Pale Ale

SOFT DRINKS

- Modus Still & Sparkling Mineral Water.
- The Classics - Coca Cola, Coke Zero, Sprite, Ginger Beer, Dry Ginger Ale,
- StrangeLove Premium Mixers

In addition to Beverage package

2 HOURS \$30PP

3 HOURS \$40PP

In addition to Beverage package

2 HOURS \$38PP

3 HOURS \$47PP

2 HOURS \$30PP

3 HOURS \$36PP

4 HOURS \$42PP

5 HOURS \$48PP

BEVERAGE ON CONSUMPTION

(Sample Menus – all pricing per Bottle)



BUBBLE & FIZZ

NV Dal Zotto Prosecco	60
NV Mumm Marlborough Brut Prestige	85

WHITE WINE

2022 Huesgen & Margan Mosel Riesling	115
2022 Audrey Wilkinson Winemaker’s Verdelho	95
2023 Hungerford Hill Semillon	75
2023 The Other Wine Co Pinot Gris	90
2023 Shaw and Smith Sauvignon Blanc	95
2022 Vasse Felix ‘Filius’ Chardonnay	99

PINK WINE

2022 Brokenwood Rosato	82
2022 Château La Gordonne	103

RED WINE

2021 Quealy ‘Campbell & Christine’ Pinot Noir	110
2022 Bodegas Exopto Tempranillo	89
2021 Fugnano Sangiovese	90
2021 Remejeanne Un Air GSM	90
2021 Sweetwater Shiraz	98
2020 Voyager Estate Cabernet Sauvignon	115



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 harbour city and let your sumptuous accommodation sweep you away.



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