

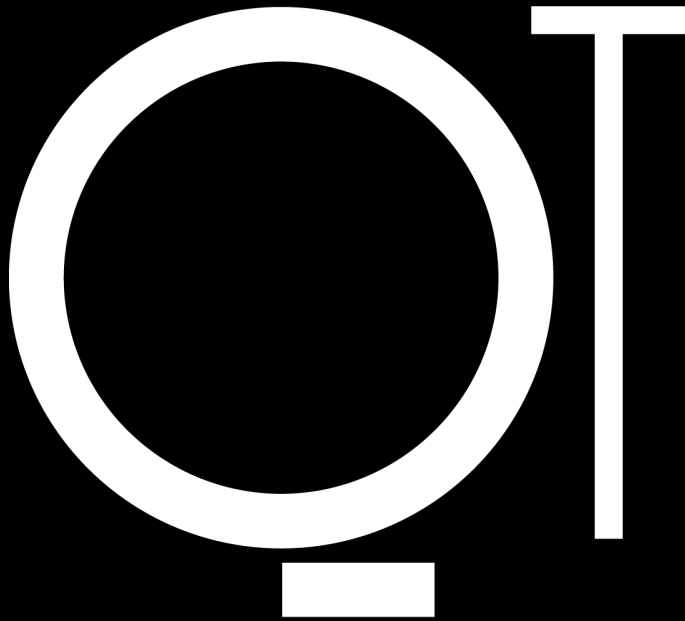
DOWN TO PARTY



PERTH

OT

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

Cue the glitter, it's your golden era.

Glam and glitz and gaiety, paired with whatever-your-heart-desires menus.

Grand Brut and canapés, served in award-winning venues. Find your place for cutting shapes, sipping grapes. Dancing shoes, rooftop views. Black tie or mai tai? You decide. Live band, baby grand. Get down like it's Tomorrowland.

We're for the fun-loving, the wild, the elegant, and the mild. Living lavish in the name of extraordinary events, served QT-style. Our dedicated team are Masters of Celebration. Coming in clutch with their Midas touch, you'll wear the crown for party perfection.

Get Down to Party at ours. The vibes: always immaculate.

# MURRAY ROOM

The imposing Murray Room is the event space to rule them all.

Created when the four event rooms are combined, this large, bright and stylish space is capable of hosting cocktail parties up to 200 guests and seated events of various sizes. With ceiling to floor feature windows and in-built AV, this lengthy venue is well suited to boisterous cocktail parties, dinners, weddings and more.



135

BANQUET

78

CABARET

170

THEATRE

54

CLASSROOM

200

COCKTAIL



## MURRAY ROOMS 1-4

Four fully equipped and painlessly flexible rooms make up the Murray Room at QT Perth. Awash in natural light and with all the necessary creature comforts, the rooms can be used individually for intimate dinners, fashion shows, exhibitions, or combined for larger events and weddings.

Offering the best of modern technology, a floor to ceiling feature window and luxurious contemporary decor, these carefully curated power pads can accommodate a variety of configurations and event sizes.

# LUCY MAME ROOM

Break the yawn-worthy mold of the standard event space with Lucy Mame.

Available in various configurations for up to 40 cocktail drinkers or 24 seated guests, she's a flexible host, and with provocative art and eye-catching design, the room is far from short on intrigue. A large plasma screen and plenty of natural light completes a space that always succeeds in leaving a lasting impression.



3

- 27

BANQUET
- 21

CABARET
- 40

THEATRE
- 18

CLASSROOM
- 40

COCKTAIL
- 16

U-SHAPE
- 14

BOARDROOM



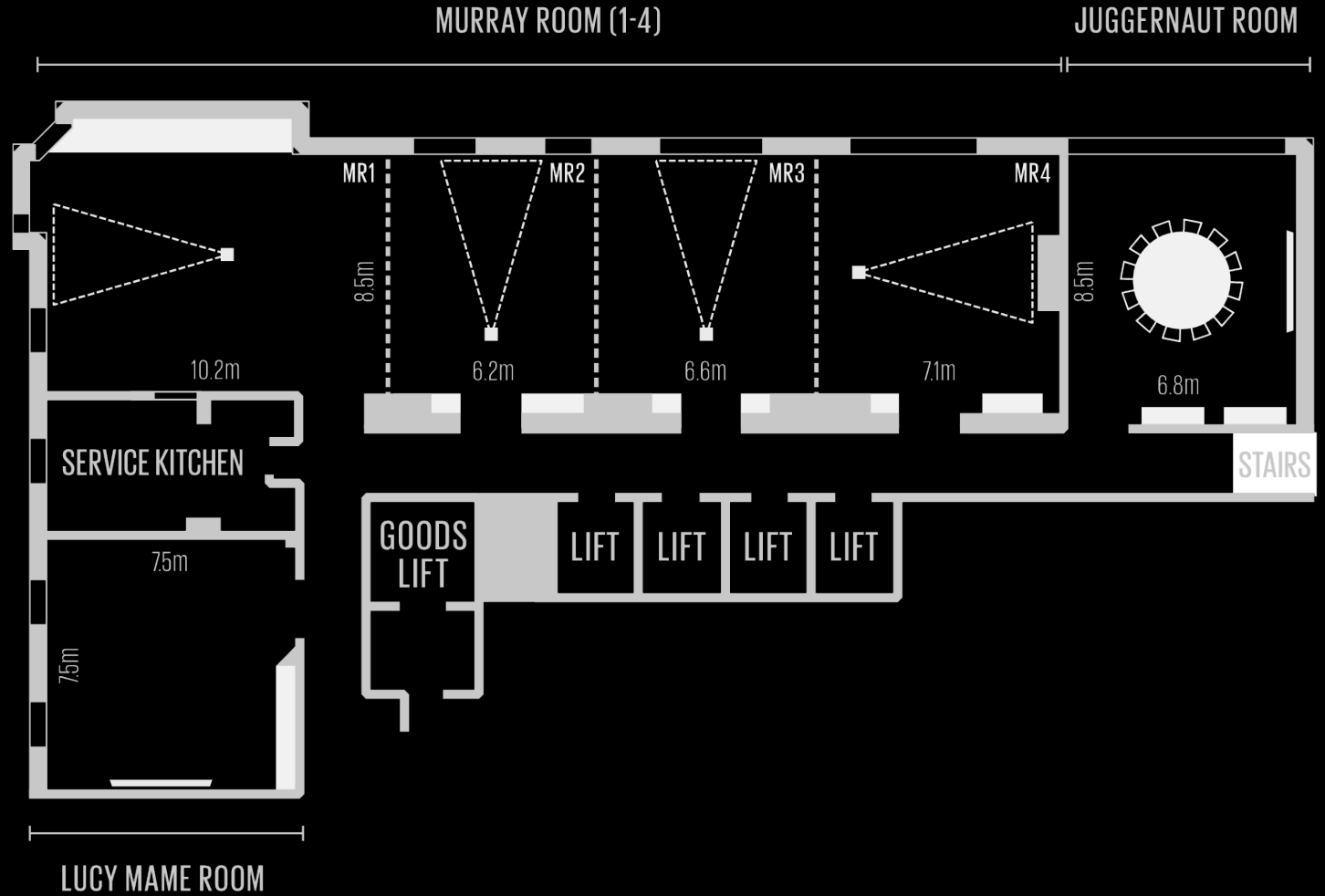
# JUGGERNAUT ROOM

Featuring a dramatic, oversized round table and a large plasma screen, Juggernaut is the perfect room for exclusive dining events for up to 12 guests. The muted lighting combines with angled colours and a captivating ceiling, perfect for those moments when looking to the heavens for creative inspiration.

12

BOARDROOM

# EVENT SPACES





# EVENT SPACE CAPACITIES

	BANQUET	CABARET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
<b>MURRAY ROOM 1</b>	45	35	48	24	60	18	20
<b>MURRAY ROOM 2</b>	24	21	30	18	30	14	12
<b>MURRAY ROOM 3</b>	24	21	30	18	30	14	12
<b>MURRAY ROOM 4</b>	36	21	40	18	35	15	12
<b>1 &amp; 2 COMBINED</b>	72	56	96	42	90	33	30
<b>3 &amp; 4 COMBINED</b>	63	49	80	36	70	30	26
<b>MURRAY ROOM (1-4)</b>	135	78	170	54	200	-	-
<b>JUGGERNAUT ROOM</b>	-	-	-	-	-	-	13
<b>LUCY MAME ROOM</b>	27	21	40	18	40	16	14
<b>SANTINI BAR</b> <small>(Exclusive on request 100)</small>	-	-	-	-	20-50	-	-
<b>SEMI PRIVATE DINING ROOM</b>	36	-	-	-	-	-	-
<b>QT ROOFTOP</b> <small>(Exclusive on request 200)</small>	-	-	-	-	30-60	-	-
<b>QT LOBBY BAR</b>	-	-	-	-	50-100	-	-

# LUNCH & DINNER PLATED MENU

2 COURSE: \$77PP

3 COURSE: \$92PP

CANAPES: \$18PP

## SAMPLE MENU

Please select one dish per course to be served to all guests. Alternate drop – additional \$6 per person per course.  
Event menus include bread served to start and brewed coffee & herbal teas to finish.

### ENTRÉE

Seasonal Heirloom Tomato + Fresh Basil + Vincotto + Stracciatella *gf nf*  
 Abrolhos Octopus + Nduja Butter + White Bean Puree + Lemon *gf*  
 Oven Roasted Beets + Cashew Crème + Poached Pear + Pickled Strawberries + Beetroot Dressing *gf ve df*  
 Raw Kingfish + Spiced Yoghurt + Pickled Apple + Fennel Pollen *gf nf*  
 Raw Beef + Mustard Crème + Crispy Onions + Pasta Fritti *df*  
 Pork & Macadamia Terrine + Mustard + Frisée + Pickles *df*  
 Roasted Carrot + Whipped Feta + Honey Glaze + Almonds *gf*

### MAIN

Pan Seared Snapper + Caper + Lemon Beurre Blanc + Herb Salad *gf*  
 O'Connor Sirloin 250g + Angus Grain Fed MB4 + Peppercorn Sauce + Watercress *gf*  
 Risotto + Caramelised Pumpkin + Sage + Pine Nuts *gf v*  
 Pan Roasted Pork Cutlet + Sweet Peppers + Brown Meat Sauce *gf*  
 Roasted Chicken Breast + Black Olives + Red Peppers + Wild Rocket *gf*  
 Eggplant Parmigiana + Passata + Mozzarella + Basil + Rocket *gf v*

### SIDES

Sides To Share  
 Lettuce Salad *gf df v*  
 Crispy Rosemary Potatoes *gf*

### DESSERT

Vanilla Cheesecake + Poached Strawberries + Chantilly Cream *v*  
 Chocolate Mousse + Chocolate Crumb + Sour Cherries *gfo v*  
 Pannacotta + Poached Berries + Short Bread *nf*  
 Local Cheese Plate + Honeycomb + Grapes + Crackers *gfo*

**Petit Fours \$8 p/p upgrade**  
 Petit Fours Flourless Selection

MENUS REQUIRE A MINIMUM OF 20 GUESTS

\*Menus are subject to change without notice.



## SANTINI SEMI-PRIVATE DINING

Behind a Wizard of Oz-like curtain, lies a great and powerful dining room. Available for private feasts for up to 36 guests, the bright and spacious Santini Semi-Private Dining Room is where sophisticated sit-downs evolve into unforgettable moments in time.

Eat like a king in a room fit for an artist. Natural light completes a space that always succeeds in leaving a lasting impression.

**SANTINI  
FEASTING  
MENU**

**2 COURSE: \$90PP**

**3 COURSE: \$105PP**

**Pane**  
Organic Sourdough + Pepe Saya Butter

**ANTIPASTO**

**Wood Fired Abrolhos Island Scallops**  
Orange + Fermented Chili Butter

**Raw Snapper**  
Tomato + 'Nduja Oil + Chilli + Saffron Crème + Chives  
Spiced Pangrattato

**Burrata**  
La Deliza Latticini Burrata + Braised Cavolo Nero + Chilli  
Garlic + Olives + Herb Oil

**Crostini**  
Dry Aged Pork Neck + Fermented Black Garlic-Anchovy

**PRINCIPALE**

**Calamarata Alla Vodka**  
Tomato Passata + Basil + La Delizia Latticini Stracciatella +  
Pangrattato

**Pan Seared Shark Bay Snapper**  
Peppers + Tomatoes + Capers + Olives + Tomato Oil

**Squid Ink Risotto**  
Flash Seared Calamari + Fish Roe + Lemon + Parsley

**The QT Rib Eye**  
O'Connor Beef, Gippsland VIC + Red Pepper  
Black Garlic Butter

**CONTORNI**

Seasonal Leaves + Herbs + Shallots + Vinaigrette  
Green Beans + Fermented Chilli + Almonds + Salsa Erbe  
Crisp Potatoes + Rosemary + Garlic

**DOLCE**

**Tiramisu '1988' Recipe**  
Espresso + Mascarpone Crème + Lots of Alcohol

**Cannoli**  
Marsala Pastry + Sweet Ricotta

\*Menus are subject to change without notice





## JUGGERNAUT PRIVATE DINING

Elevated above it all on the second floor, featuring a dramatic, oversized bespoke round table and city views, Juggernaut is the perfect private room for intimately designed dining events.

The muted lighting combines with angled colours and a captivating ceiling, perfect for those moments that need to be captured in time. Matching the Santini Grill curated menu with moments, this indulgent room is a taste of the unexpected.

**SAMPLE MENU – SERVED IN JUGGERNAUT**

**PANE**

Organic Sourdough + Pepe Saya Butter

**ANTIPASTO**

Raw Snapper

Tomato + 'Nduja Oil + Chilli + Saffron Crème + Olives + Spiced Pangrattato

**PASTA**

Calamarata Alla Vodka

Tomato Passata + Basil + La Delizia Latticini Stracciatella + Pangrattato

**PRINCIPALE**

New York Sirloin

Pasture Fed O'Connor Beef, Gippsland VIC, Red Pepper + Black Garlic Butter

**CONTORNI**

Seasonal Leaves + Herbs + Shallots + Vinaigrette  
Shoestring Fries

**DOLCE**

Cannoli

Marsala Pastry + Sweet Ricotta

**SHARE STYLE UPGRADES \$15PP**

(replaces main meat dish)

Bistecca Fiorentina 1kg Stirling Rangers Black Angus Beef

**JUGGERNAUT  
PRIVATE  
DINING**

**4 COURSE: \$135PP**

**4 MATCHED WINES: \$85PP**

**CANAPÉS: \$18PP**



\*Menus are subject to change without notice

# SANTINI BAR

Every hour is cocktail hour at Santini Bar. Nestled on the first floor with Santini Grill, this downtown hideout is available for group bookings and cocktail parties in designated areas for 20-50 guests. Available for exclusive hire up to 100 guests on request.

Moody and intimate, time flies within these walls. Don't be surprised if you stay longer than expected, perched on a leather-bound seat, swirling a glass of something nice from the Italian-inspired wine list or an artisanal take on a classic cocktail.





## SANTINI BAR PACKAGES

### SIGNATURE COCKTAILS

Please select one cocktail

- QT Spritz
- QT G&T
- Aperol Spritz
- Watermelon Sugar High
- Negroni
- Devil's Brew

### BAR PACKAGE 1: \$89PP

QT Classic beverage package (2 hours)  
7 piece set canapé menu

### BAR PACKAGE 2: \$110PP

QT Classic beverage package (3 hours)  
9 piece set canapé menu

### UPGRADE

Signature cocktail on arrival  
Add \$20pp

Substantial canapé  
Add \$12pp

PACKAGES ARE BASED ON A MINIMUM OF 20 GUESTS.

\*Menus are subject to change without notice

## ROOFTOP AT QT

With stunning views across the Swan River, CBD and out to the Swan Valley, The Rooftop at QT provides the perfect possie for sophisticated birthdays, classy cocktailing and socialite soirees.

With Insta-worthy concoctions being served in glamorously appointed indoor and outdoor spaces, along with tasty bites and smooth tunes, even the most indulgent occasion can be catered for.

The Rooftop at QT is available for exclusive hire for up to 200 guests on request. For all other times, group bookings of 20-50 guests can be made for an area inside the bar. A minimum spend per person applies and please note we do not reserve the outdoor deck area.





# ROOFTOP AT QT PACKAGES

## SIGNATURE COCKTAILS

Please select one cocktail

- QT Spritz
- QT G&T
- Aperol Spritz
- Watermelon Sugar High
- Negroni
- Devil's Brew

## BAR PACKAGE 1: \$110PP

QT Classic beverage package (3 hours)  
9 piece set canapé menu

## BAR PACKAGE 2: \$132PP

1 x signature cocktail on arrival  
QT Classic beverage package (3 hours)  
7 piece set canapé menu  
1 x substantial item of your choice

## BAR PACKAGE 3: \$142PP

1 x signature cocktail on arrival  
QT Classic beverage package (3 hours)  
9 piece set canapé menu  
1 x substantial item of your choice

## BAR PACKAGE 4: \$162PP

Continuous service of 1 x signature cocktail  
QT Classic beverage package (3 hours)  
9 piece set canapé menu  
1 x substantial item of your choice

PACKAGES ARE BASED ON 20-50 GUESTS FOR 3 HOURS  
MINIMUM SPEND \$110 PER PERSON  
\$132 PER PERSON FRIDAY-SATURDAY (IN NOV & DEC)

# COCKTAIL RECEPTIONS

MENUS REQUIRE A MINIMUM OF 20 GUESTS.

## 2-HR / 7 PIECE SET MENU: \$49PP

### COLD

Raw Beef + Fried Focaccia + Pecorino + Lemon *nf dfo*

Blinis + Salmon + Dill Mascarpone + Lemon + Fennel Pollen *nf*

Whipped Fetta + Caramelised Onion + Chives Tartlets *v nf*

### HOT

Sundried Tomato + Bocconcini Arancini + Herb Aioli *nf v*

Gruyere + Corn Croquettes + Paprika Aioli *v nf*

Vegetable Pakora + Beetroot Relish + Coriander *v nf*

Chicken Satay Skewers + Roasted Peanuts + Coriander *df*

## 3-HR / 9 PIECE SET MENU: \$59PP

### COLD

Raw Beef + Fried Focaccia + Pecorino + Lemon

Blinis + Salmon + Dill Mascarpone + Lemon + Fennel Pollen

Whipped Fetta + Caramelised Onion + Chives Tartlets *v*

Roasted Beetroot + Pickled Strawberry + Cashew Crème Tartlets *ve*

### HOT

Sundried Tomato + Bocconcini Arancini + Herb Aioli

Gruyere + Corn Croquettes + Paprika Aioli *v nf*

Vegetable Pakora + Beetroot Relish + Coriander *v*

Chicken Satay Skewers + Roasted Peanuts + Coriander *gf*

### SWEET

Mini Cannoli + Sweet Ricotta *v*

Please note: Changes may not be made to set menus  
Bespoke canapé selections on the next page

\*Menus are subject to change without notice





## CANAPÉ MENU

### FOOD STATIONS

Oyster Station \$18 p/p  
Live Pacific + Rock Oysters + Hot Sauce +  
Mignonette + Citrus

QT Bougie Upgrade - Caviar Bumps \$ 18pp  
Calvisius White Sturgeon Caviar + Sour Cream  
Chives + Mini Blinis

Artisan Salumi + Cheese Station \$30 p/p  
San Daniele Prosciutto + Artisan Salami  
Bresaola + Mortadella + Pecorino + Fetta  
Pickles + Olives + Grissini + Artisan Breads  
Dried Fruits

Hot Dog Station 26 p/p  
Gourmet Hot Dogs + Artisan Sausages + Rolls  
Onion + American Mustard + Ketchup  
American Cheddar + Hot Sauce

Dessert + Sweet Station 24 p/p  
Delicate Tartlet + Sweet Torte + Macarons  
Chocolate Truffles + Pettie Fours + Lollies

### SAMPLE MENU

#### COLD: \$8PP

Raw Beef + Fried Focaccia + Pecorino + Lemon nf dfo  
Blinis + Salmon + Dill Mascarpone + Lemon + Fennel Pollen nf  
Whipped Fetta + Caramelised Onion + Chives Tartlets v nf  
Roasted Beetroot + Pickled Strawberry + Cashew Crème Tartlets ve  
Tuna + Harissa + Lemon + Chives + Seeded Cracker nf df  
Crispy Polenta + Whipped Ricotta + Salmon Caviar + Chives nf  
Pickled Octopus + Squid Ink Aioli + Seeded Cracker nf df

#### HOT: \$8PP

Sundried Tomato + Bocconcini Arancini + Herb Aioli nf v  
Gruyere + Corn Croquettes + Paprika Aioli v nf  
Prawn Saltimbocca + Prosciutto + Sage + Lemon + Butter gf  
Crispy Pork Croquette + Green Sauce + Celery Leaf df nf  
Vegetable Pakora + Beetroot Relish + Coriander v nf  
Chicken Satay Skewers + Roasted Peanuts + Coriander df

#### SUBSTANTIAL: \$12PP

Pork + Fennel + Truffle Sausage Rolls + Tomato Kasundi nf  
Pulled Mushrooms + Hoisin + Pickled Cucumber Bao Buns v  
QT Corndog + Mustard & Ketchup nf  
Cheeseburger + Beef Pattie + Cheese + Pickle + QT Burger Sauce  
QT Prawn Roll + Cognac + Horseradish Sauce + Iceberg + Brioche Roll\*  
\*Additional \$5 each

#### SWEET: \$8PP

Mini cannoli + Sweet Ricotta v  
Lemon Curd Tartlets + Italian Meringue nf gf  
Bitter Chocolate Mousse + Cookie Crumb + Honey Comb  
Assorted Macarons v

MENUS REQUIRE A MINIMUM OF 20 GUESTS AND A MINIMUM OF 3 CANAPÉS PER PERSON.

\*Menus are subject to change without notice



**PARTY  
STARTING  
PACKAGES**  
BEVERAGE PACKAGES

**QT CLASSIC**

- NV Zilze Sparkling  
Murray Darling, NSW
- NV Zilze Chardonnay  
Murray Darling, NSW
- NV Zilze Shiraz  
Murray Darling, NSW
- Balter 'Cerveza', QLD
- Asahi Super Dry, JPN
- Cascade Premium Light, TAS
- Little Creatures 'Pipsqueak'  
Apple Cider, WA
- Soft Drinks & Juices

- 2 HOURS: \$44PP**
- 3 HOURS: \$55PP**
- 4 HOURS: \$66PP**
- 5 HOURS: \$77PP**

**QT SELECT**

- NV Dal Zotto 'Pucino'  
Prosecco, King Valley, VIC
- Babich 'Black Label'  
Sauvignon Blanc,  
Marlborough, NZ
- Hesketh 'Lost Weekend'  
Chardonnay, Limestone  
Coast, SA
- Hesketh 'Wild at Heart' Rose  
Limestone Coast, SA
- Woodstock 'Deep Sands'  
Shiraz, McLaren Vale, SA
- Hesketh 'Twist of Fate'  
Cabernet Sauvignon,  
Limestone Coast, SA
- Balter 'Cerveza', QLD
- Asahi Super Dry, JPN
- Cascade Premium Light, TAS
- Little Creatures 'Pipsqueak'  
Apple Cider, WA
- Soft Drinks & Juices

- 2 HOURS: \$52PP**
- 3 HOURS: \$64PP**
- 4 HOURS: \$77PP**
- 5 HOURS: \$89PP**

**QT INDULGER**

- Mumm 'Marlborough' Brut  
Prestige, Marlborough, NZ
- Vasse Felix 'Filius' SBS,  
Margaret River, WA
- Amelia Park 'Trellis'  
Chardonnay,  
Margaret River, WA
- Debussy 'Rêverie' Rosé  
Pays d'Oc' Provence, FRA
- The Pawn 'El Desperado'  
Pinot Noir, Adelaide Hills, SA
- Ox Hardy 'Upper Tintara'  
Shiraz, McLaren Vale, SA
- Little Creatures Pale Ale, WA
- Asahi Super Dry, JPN
- Cascade Premium Light, TAS
- Balter 'Cerveza', QLD
- Little Creatures 'Pipsqueak'  
Apple Cider, WA
- Soft Drinks & Juices

- 2 HOURS: \$64PP**
- 3 HOURS: \$80PP**
- 4 HOURS: \$85PP**
- 5 HOURS: \$109PP**

**QT NO & LOW**

NON ALCOHOLIC PACKAGE

- Lyre's Amalfi Spritz  
Rhubarb & bitter orange  
aromas, along with  
Mediterranean herbs.
- Lyre's G&T  
Lifted orange blossom, lime,  
jasmine, juniper, pepperberry  
with classic quinine tonic  
scents.
- Lyre's Classico  
Lifted lime with notes of fresh  
peach and granny smith  
apple skin on the nose.
- Peroni 0.0 Non Alcoholic  
Soft Drinks & Juices

- 2 HOURS: \$33PP**
- 3 HOURS: \$43PP**
- 4 HOURS: \$52PP**
- 5 HOURS: \$60PP**

\*Products subject to change due to availability

# BEVERAGES ON CONSUMPTION

## SPARKLING

Dal Zotto 'Pucino' Prosecco, King Valley, VIC	75
Mumm 'Marlborough' Brut Prestige, Marlborough, NZ	85
G.H. Mumm 'Cordon Rouge' Brut, Reims, FRA	140
Perrier Jouët 'Grand Brut', Epernay, FRA	165
G.H. Mumm 'Grand Cordon' Rose, Reims, FRA	155
Dom Pérignon, Epernay, Champagne, FRA	645

## WHITE

Dal Zotto Pinot Grigio, King Valley, VIC	69
Tiefenbrunner Pinot Grigio, Alto Adige, ITA	88
Leeuwin Estate 'Art Series' Riesling, Margaret River, WA	69
Shaw and Smith Sauvignon Blanc, Adelaide Hills, SA	85
Domaine Christian Salmon Sauvignon Blanc, Sancerre, FRA	128
Voyager Estate 'Coastal' Chardonnay, Margaret River, WA	77
Vasse Felix 'Premier' Chardonnay, Margaret River, WA	98

## ROSE

Brokenwood 'Rosato' Sangiovese + Nebbiolo, Hunter Valley, NSW	78
Chateau La Gordonne Grenache, Cotes de Provence, FRA	88

## RED

Oakridge Pinot Noir, Yarra Valley, VIC	84
Quealy 'Campbell & Christine' Pinot Noir, Mornington Peninsula, VIC	105
Vietti 'Perbacco' Nebbiolo, Langhe, Piedmont, ITA	135
Argento Classic Malbec, Mendoza, ARG	72
Fugnano 'Chianti Colli Senesi' Sangiovese, Tuscany, ITA	89
Bozeto 'De Exopto' Tempranillo, Rioja, SPN	88
Ox Hardy 'Upper Tintara' Shiraz, McLaren Vale, SA	78
Leeuwin Estate 'Art Series' Shiraz, Margaret River, WA	99
Torbreck 'Struie' Shiraz, Barossa Valley, SA	125
Fraser Gallop Cabernet Merlot, Margaret River, WA	79
Xanadu Cabernet Sauvignon, Margaret River, WA	105

## BOTTLED BEER

Little Creatures Pale Ale	12
Asahi Super Dry	12
Balter Cerveza	12
Cascade Premium Light	11
Peroni 0.0 Non Alcoholic Beer	11

## CIDER

Little Creatures 'Pipsqueak' Apple Cider	12
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**SPIRITS**

**Gin**

Tanqueray Gin	13
Four Pillars Rare Dry	14
Hendrick's	15

**Vodka**

Skyy	13
Ketel One	13
Grey Goose	15

**Tequila**

Espolon Blanco/Reposado	13
Herradura Plata	14
Patron Silver	16

**Rum**

Pampero Blanco/Anejo	13
Flor De Cana 4 YO	13
Bacardi Ocho	14

**Cognac**

Hennessy VS	14
Hennessy VSOP	15

**Bourbon**

Bulleit Bourbon	13
Woodford Reserve	14
Maker's Mark	13

**Whisky**

Johnnie Walker Black Label	13
Glenfiddich 12YO	15

**COCKTAILS**

Curated Cocktails Available  
Pre, Post or During – Must Be  
Pre-Organised.

<b>QT Spritz</b>	22
Bespoke Fizz based on Seasonal Ingredients	

<b>QT G&amp;T</b>	22
QT Chaos Gin + Premium Tonic + Seasonal Botanicals	

<b>Aperol Spritz</b>	21
Aperol + Prosecco + Soda	

<b>Watermelon Sugar High</b>	22
Haku Vodka + Pink Vermouth + Salted Rose Shrub + Watermelon Soda + Strawberries + Spanked Basil	

<b>Negroni</b>	23
Four Pillars Rare Dry Gin + Carpano Antica + Campari + Riberry	

<b>S'Mores Affair</b>	25
Flor de Cana 7yo + Makers Mark Bourbon Gingerbread + Cacao	

**SOFTS**

Soft Drinks & Juices	5
Capi Still & Sparkling Water	9



**PARTYA  
LITTLE  
HARDER**  
(OPTIONAL OF COURSE)

\*Products subject to change due to availability



# Q THE BELLS & WHISTLES

## Q THE BREAKFAST

Book a wakeup call and start your day right with breakfast in our award winning restaurant.

## Q THE FIX

Master the meeting with breaks flowing with fresh cold pressed juices.

## Q THE POP (UP BAR)

Make your guest experience VIP with your own bespoke pop-up bar.

## Q THE THEME

Colour play your way, and light up your event with company colours or flourish the room with the freshest of florals.



Price and options on request, please talk to the sales team for further details

## Q THE SPARKLE

Whether it's water or wine... We've got the bubbles covered.

## Q THE DOWNWARD DOG

Stay well mind and body with yoga on the rooftop. Daytime zen, we're all about Namaste then play.

## Q THE ENTERTAINMENT

Midday dance break or break dance at midday? Q the entertainment for an event to remember.

## Q THE TAKE 5 SKY HIGH

Elevated above it all on the 18th floor, take a break from the grind with sweeping views of the city.



## 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 moments of the city and let your lavish accommodation in Perth carry you to dream land.

# QT PERTH

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