


MERRY EVERYTHING

QTHOTELS.COM



PERTH





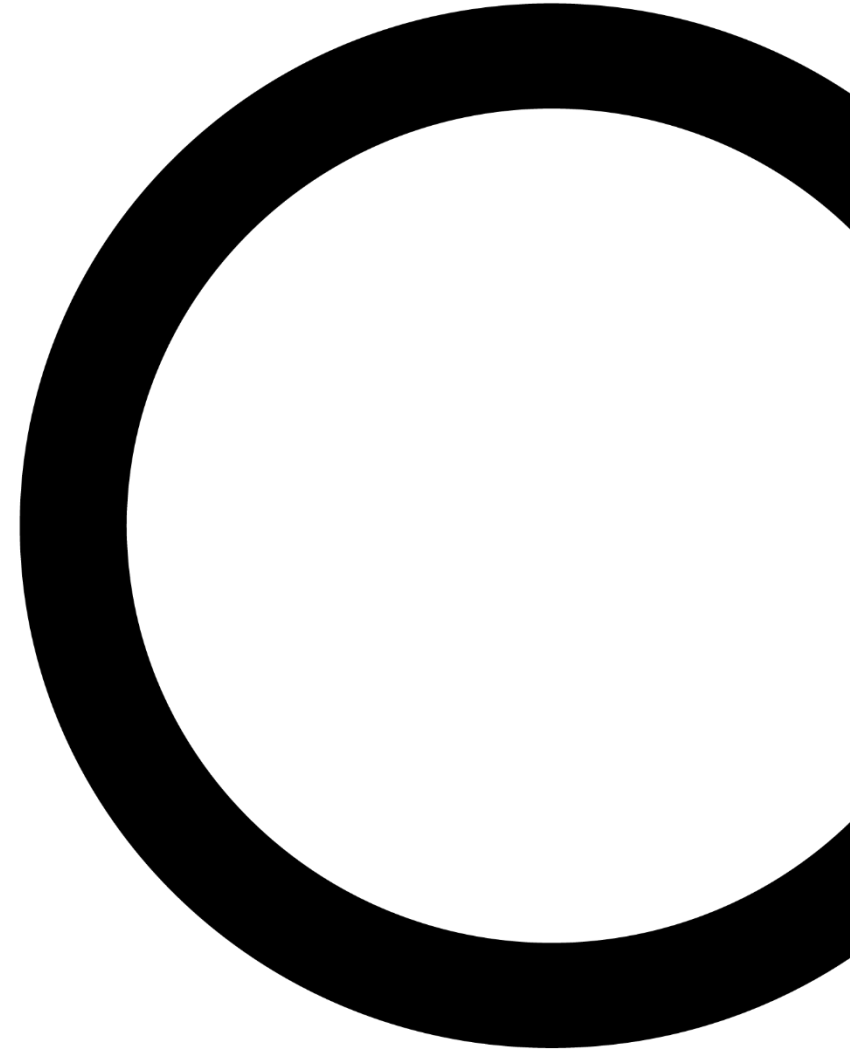
Get dressed in holiday style. We're in the business of making spirits bright, parties bold, and the mood out of control.

In a scene that's anything but ordinary, dream up the most festive feast... then double it. Think all the classics roasted to perfection, then topped with a QT twist. Plus puddings so divine, even the office Scrooge will make room for dessert. 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.

The QT Team





INTRODUCTION

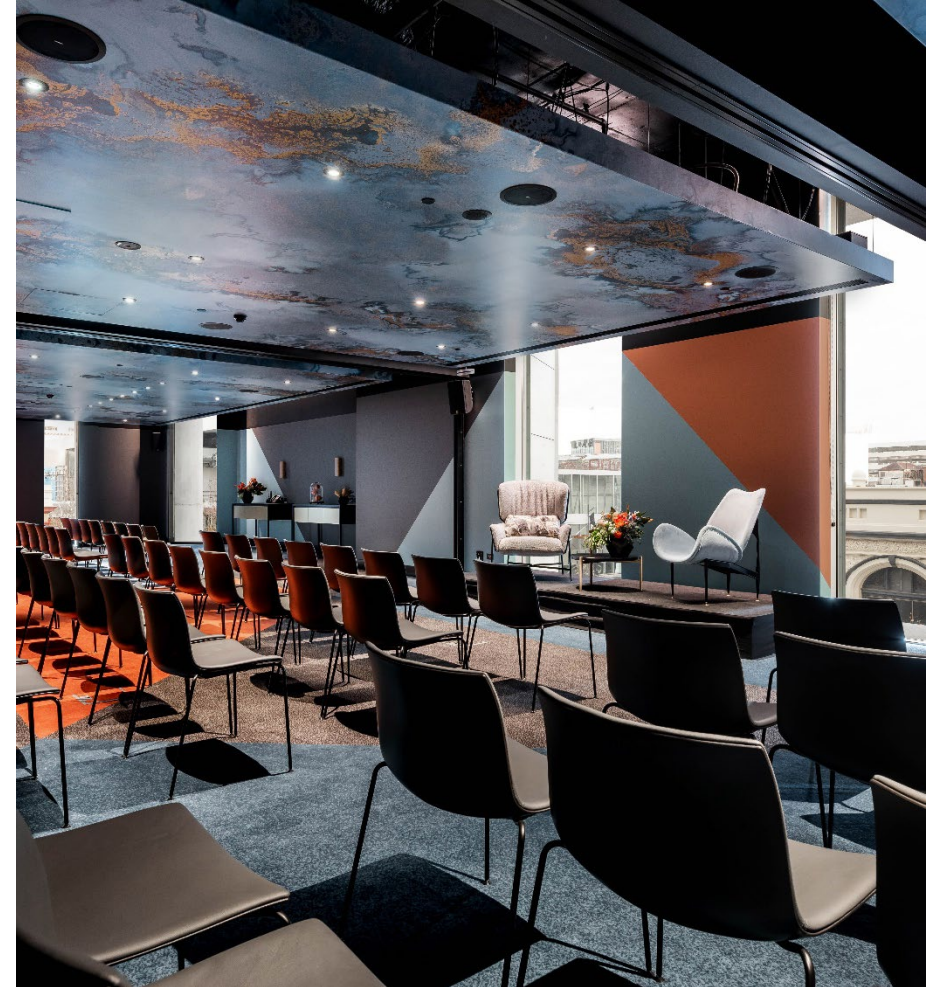
A unique range of venues for all manner of festive frivolities – exclusive parties and private dining that dazzles. Through these historic rooms, we'll take you on a journey. Moments both classic and candid; we'll create the scene.

The city's vibrancy as a backdrop for the jolliest of Christmas Dos. Parties with luxury, quintessential cocktails and curated wines. Venues and events matched with a first-class menu and artistic Perth style.

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 events big and boisterous.



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 events or combined for those larger celebrations.

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

Break the yawn-worthy mould 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

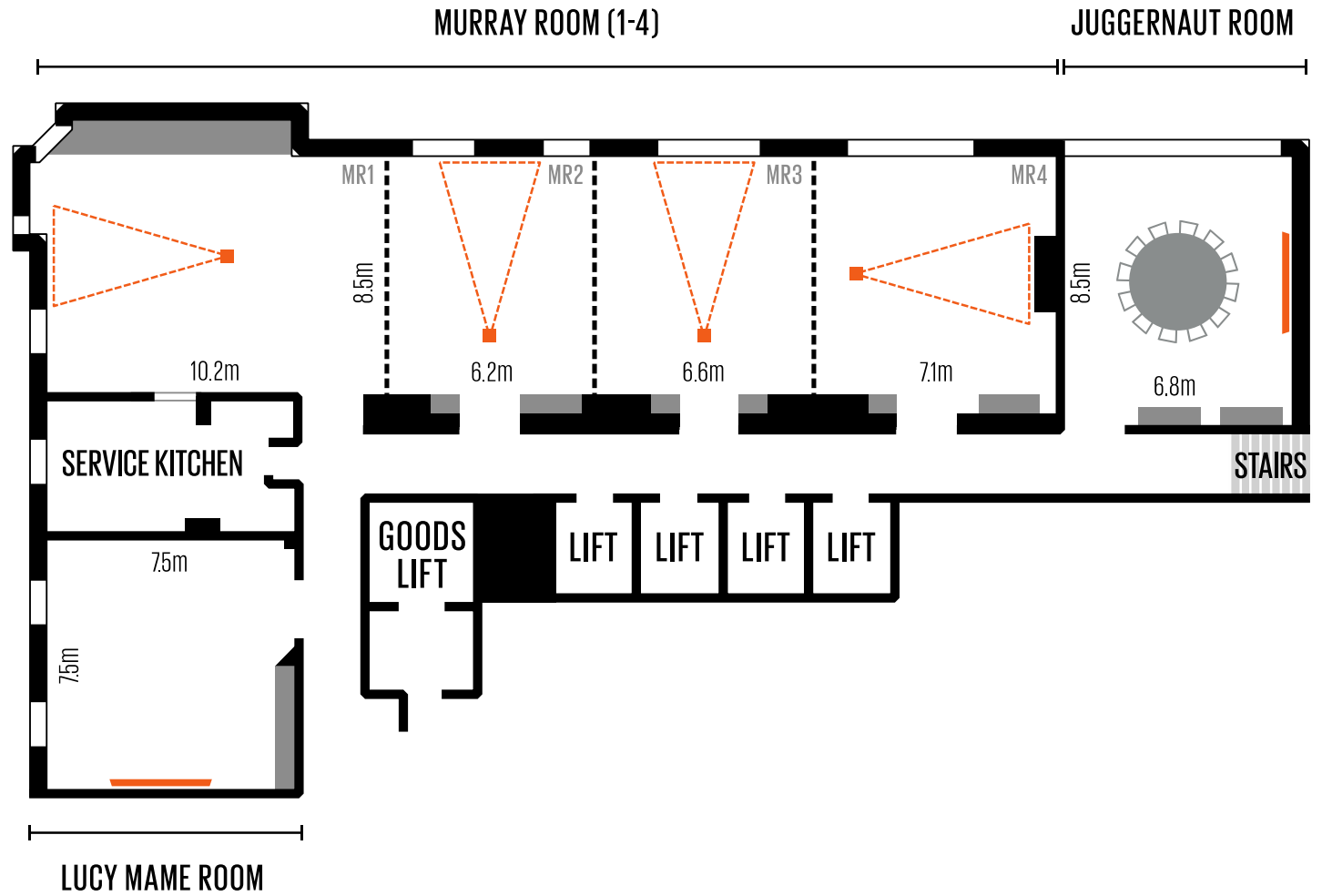
16

U-SHAPE

14

BOARDROOM

EVENT SPACES





EVENT SPACE CAPACITIES

	BANQUET	CABARET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
MURRAY ROOM 1	45	35	48	24	60	18	20
MURRAY ROOM 2	24	21	30	18	30	14	12
MURRAY ROOM 3	24	21	30	18	30	14	12
MURRAY ROOM 4	36	21	40	18	35	15	12
1 & 2 COMBINED	72	56	96	42	90	33	30
3 & 4 COMBINED	63	49	80	36	70	30	26
MURRAY ROOM (1-4)	135	78	170	54	200	-	-
JUGGERNAUT ROOM	-	-	-	-	-	-	13
LUCY MAME ROOM	27	21	40	18	40	16	14
SANTINI BAR (Exclusive on request 100)	-	-	-	-	20-50	-	-
SEMI PRIVATE DINING ROOM	38	-	-	-	-	-	-
ROOFTOP AT QT (Exclusive on request 200)	-	-	-	-	30-60	-	-
QT LOBBY BAR	-	-	-	-	50-100	-	-

CHRISTMAS LUNCH & DINNER PARTY MENU

3 COURSE

3 HOUR BEVERAGE PACKAGE

\$147PP

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 nf*
 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*
 Wood-Roasted Turkey + Pine Nut Stuffing + Turkey Jus

SIDES

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

DESSERT

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

Chocolate petit fours \$8 p/p upgrade
 Petit Fours Flourless Selection

MENUS INCLUDE QT CLASSIC BEVERAGE PACKAGE, CHRISTMAS BONBONS AND 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
CHRISTMAS
FEASTING
MENU**

2 COURSE: \$90PP

3 COURSE: \$105PP

SAMPLE MENU

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 Mozzarella

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

Roasted Turkey Roll
Herb + Dried Fruit Stuffing + Turkey Gravy

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

CONTORNI

Lettuce Leaves + Herbs + Shallots + Lemon Dressing
Pea Salad + Lemon Ricotta + Mint + Shallot + Lemon Dressing +
Ricotta Salata
Crisp Potatoes + Rosemary + Garlic

DOLCE

Xmas Pudding
Brandy Custard + Sour Cherries
Tiramisu '1988' Recipe
Espresso + Mascarpone Crème + Lots of Alcohol

ADDITIONAL OPTIONS

Cervantes Rock Lobster Gribiche Sauce \$25 p/p
Five Spiced Roasted Wagin Duck Kirsch Jus \$20 p/p

*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.

**JUGGERNAUT
CHRISTMAS
PRIVATE
DINING**

5 COURSE: \$135PP

5 MATCHED WINES: \$85PP

CANAPÉS: \$18PP

SAMPLE MENU – SERVED IN JUGGERNAUT

Santini Pane

Organic Sourdough + Pepe Saya Butter

ANTIPASTO

Raw Snapper

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

PASTA

Calamarata Alla Vodka

Tomato Passata + Basil
La Deliziosi Latticini Mozzarella

PRINCIPALE

Roasted Turkey Roll

Herb + Dried Fruit Stuffing + Turkey Gravy

CONTORNI

Lettuce Salad + Herbs + Shallots + Lemon Dressing
Shoestring Fries

DOLCE

Steamed Xmas Pudding

Spiced Custard + Sour Cherries

SHARE STYLE UPGRADES \$15PP

(replaces main meat dish)

Bistecca Fiorentina

1kg Stirling Rangers Black Angus Beef



*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 for 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.





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SANTINI BAR PACKAGES

■

SIGNATURE COCKTAILS

Please select one cocktail

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

BAR PACKAGE: \$110PP

QT Classic 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 FOR 3 HOURS.
MINIMUM SPEND \$110 PER PERSON.

*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 30-50 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.





**PARTY
STARTING
PACKAGES**

**ROOFTOP AT QT
PACKAGES**

SIGNATURE COCKTAILS

Please select one cocktail

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

BAR PACKAGE 1: \$132PP

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

BAR PACKAGE 2: \$142PP

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

BAR PACKAGE 3: \$162PP

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

PACKAGES ARE BASED ON A MINIMUM OF 30 GUESTS FOR 3 HOURS
MINIMUM SPEND \$132 PER PERSON

*Menus are subject to change without notice

CHRISTMAS 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*

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

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

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*

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 Danielle 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 + Honeycomb v gf
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: \$95PP

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 + Juice

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, Savcerre, 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, NSA	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.**

QT Spritz	22
Bespoke Fizz based on Seasonal Ingredients	
QT G&T	22
QT Chaos Gin + Premium Tonic + Seasonal Botanicals	
Aperol Spritz	21
Aperol + Prosecco + Soda	
Watermelon Sugar High	22
Haku Vodka + Pink Vermouth + Salted Rose Shrub + Watermelon Soda + Strawberries + Spanked Basil	
Negroni	23
Four Pillars Rare Dry Gin + Carpano Antica + Campari + Riberry	
S'Mores Affair	25
Flor de Cana 7yo + Makers Mark Bourbon Gingerbread + Cacao	
SOFTS	
Soft Drinks & Juices	5
Capi Still & Sparkling Water	9



**PARTY A
LITTLE
HARDER**
(OPTIONAL OF COURSE)

*Products subject to change due to availability



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 the city and let your lavish accommodation in Perth take you to dream land.

Discounted accommodation for your guests is available.



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.

QT PERTH

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