


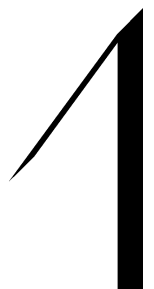
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BUSINESS UNUSUAL



BUSINESS UNUSUAL

SYDNEY



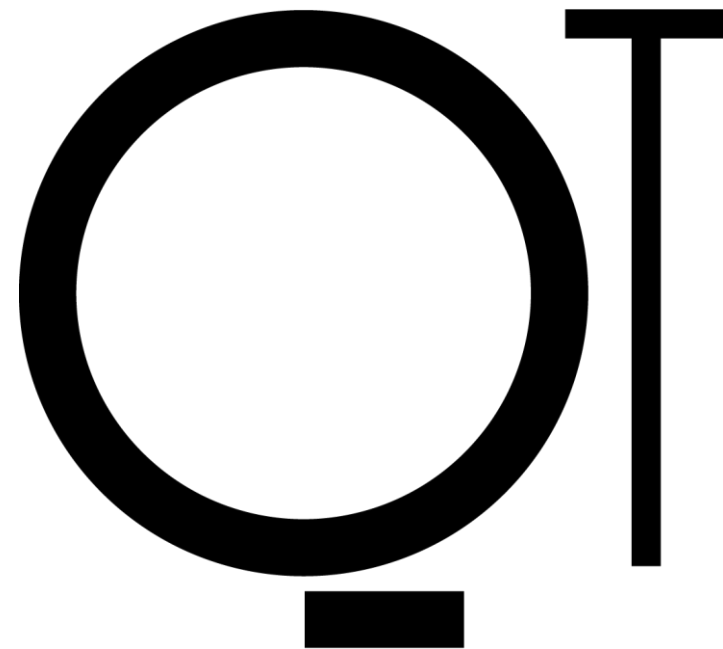
Master the meeting, flirt with formality. QT will circle your attention back to the extraordinary.

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

Discover a unique range of venues for all manner of events – exclusive parties, screenings, meetings with intrigue and private dining that dazzles.

Through these historic and art-filled rooms, we'll take you on a journey. Create moments both classic and candid.

Curated wines, artistic cocktails, exquisite chef-designed menus and artistic Sydney style – with the city's vibrancy as a backdrop.

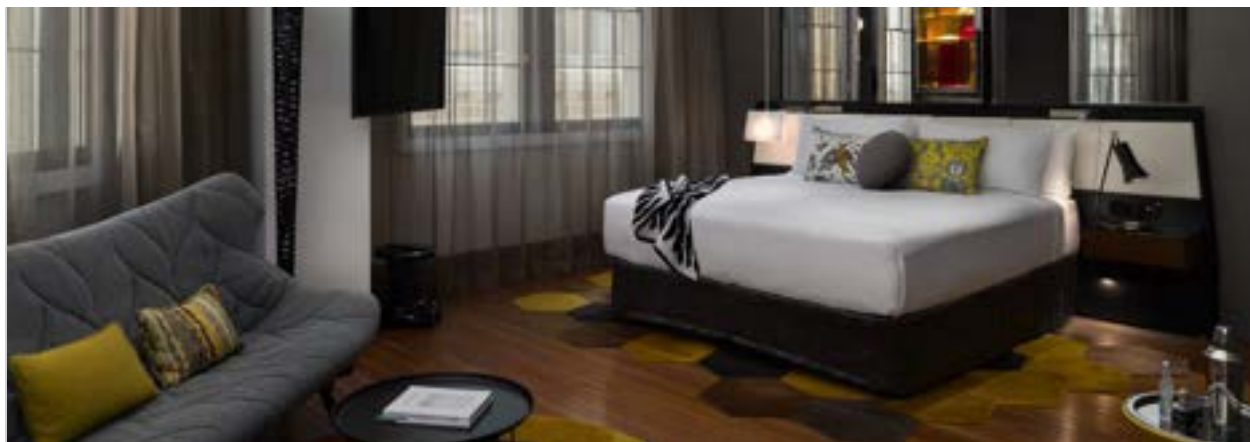
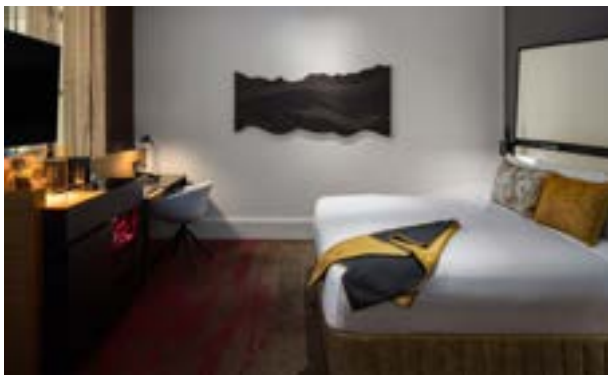


INTRODUCTION

Meticulously restored to create a totally unique hotel experience, 5-star boutique hotel QT Sydney lives and breathes within two of Sydney's most distinguished buildings, the State Theatre and the old Gowings department store.

Come for our bold interiors, curated contemporary art collection, bustling Gowings Bar & Grill, vibrant Parlour Cucina café & wine bar, on-site gym and rejuvenating spaQ.

Stay for our inspired luxe service and the convenience of having the city's best dining, shopping and arts experiences on your doorstep.



ROOMS & SUITES

If your guests are travelling, not to worry, QT Sydney has 198 luxurious rooms and suites ready to package up with your perfect event.

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, bathrooms with affluent style, Kevin Murphy amenities and spaces for work, entertainment and regal lazing.

Embrace the magic moment of this glistening harbour city and let your sumptuous accommodation at QT Sydney sweep you away.

MARKET ROOM

Perched above the bustling Gowings Bar & Grill and slyly sitting next to Gilt Lounge, our Market Room must be a Gemini; at times playing the quiet enclave for boardroom meetings, and at others the private soiree space for cocktails and frivolity.

Awash in natural light with wrap-around windows that peer down onto Market Street and the iconic QVB, this versatile space accommodates up to 50 guests. It can be combined with the George Room landing area and Gilt Lounge for an exclusive floor hire, for cocktails of up to 150 guests.

The Market Room offers state-of-the-art audiovisual setup with a 75-inch plasma screen, free high-speed Wi-Fi, HDMI connectivity as well as access to Gilt Lounge for breakout spaces and post-event tipples.



34

BOARDROOM

24

U-SHAPE

50

COCKTAIL

50

THEATRE

25

CLASSROOM

30

CABARET



GEORGE ROOM

In contrast to Gowings Bar & Grill below, our George Room is perfect for private and intimate dining experiences. Connecting directly to Gilt Lounge, this elegant space can seat up to 35 guests and host 30 guests cocktail style.

For those looking for a conference experience or executive retreat with a bit more life, the George Room breaks the yawn-worthy mould of the classic boardroom with plenty of natural light, stylish interiors, inspiring views over the iconic QVB and a state-of-the-art audiovisual setup with a 75-inch plasma screen, free high-speed Wi-Fi and HDMI connectivity.

23

BOARDROOM

23

U-SHAPE

30

COCKTAIL

35

THEATRE

15

CLASSROOM

28

CLUSTER

STUDIO Q

Bright and busy in the best kind of way, the stylish and undoubtedly eccentric Studio Q oozes character and intrigue. Located on level 1 and hidden behind reception, it offers its own private bar and exquisitely designed furnishings.

Comfortable and conversation-fuelling, drenched in natural light thanks to floor-to-ceiling windows, this is the perfect space for welcome drinks, networking events, product launches, executive retreats, creative brainstorms and casual cocktail parties.

Studio Q features state-of-the-art audiovisual setup with a 80-inch plasma screen, free high-speed Wi-Fi and HDMI connectivity.



22	36	32	21	18	46	25	20
CLASSROOM	BANQUET	BANQUET (2 TABLES)	BOARDROOM	U-SHAPE	COCKTAIL	THEATRE	HOLLOW SQUARE



SCREENING ROOM + REEL BAR

Arrive via the elegant black entrance off Market Street to gold class service and your own private silver screen – a hidden gem unlike anything else in the Sydney CBD.

Comfortably accommodating up to 56 guests, this intimate space is not just a functioning cinema ideal for conferences and private screenings, but also a fantastic venue for press events, product launches, gaming showcases and 'box office' style live streaming of major events. Its exclusive bar area ensures guests can mingle with ease and comfort.

Made for delivering lasting impressions, the Screening Room is equipped with next-generation AV tech including 4K projection, silver screen for 3D, 7.1 and 5.1 Dolby sound system. Content can be played and supplied via DVD / Blu-ray, DCP, or laptop with HDMI / DVI connectivity.

56

THEATRE

56

COCKTAIL

GILT LOUNGE

Usually an intimate late-night spot for the city's cocktail and fine liquor enthusiasts, Gilt Lounge is known to just the right amount and forgotten by none. With show-stopping furniture and a stack of Sydney's select mixologists behind the bar, don't be afraid to take a risk, sip something you've never heard of, or try a classic with a modern twist. The bartenders don't hold back, so why should you?

Gilt Lounge can host 80 guests cocktail style, and if you're after a semi-private space still in earshot of the beat, there is our Pink Room, a reserved area for parties of 10-20 guests. Thinking about taking over the whole floor? Incorporate the adjoining Market and George Rooms, and our Gilt Level can host up to 150 guests.

By day, Gilt Lounge is no less striking and is the perfect venue for small team meetings, break-out sessions, interviews, creative brainstorm, mixology masterclasses, whisky tastings and more.





PINK ROOM

Behind red curtains lies an intimate and exquisitely furnished corner – the perfect boardroom by day for small meetings, interviews and creative brainstorm, the perfect dining room and private lounge by night, close to the Gilt Lounge main bar yet exclusively in its own section.

The Pink Room seats up to 10 guests and accommodates up to 20 guests cocktail style.

For all your audiovisual needs, the Pink Room features a plasma screen, free high-speed Wi-Fi and HDMI connectivity.

10

BOARDROOM

20

COCKTAIL

10

GOWINGS BAR & GRILL

Perfect for hosts and event organisers looking to impress, Gowings' signature moves come from decades of swagger.

If these walls could talk, they'd take you back, to debauchorous nights and theatrical highs. Across eras and flavours, we've stayed at the centre of the seen. Under the new creative direction of Chef Sean Connolly, Gowings' next chapter begins on the edge of nostalgia. Inspired by New York's Little Italy and steakhouse scene, we're tossing classics with new energy and passion, so prepare your senses for a taste of the unexpected. Paired with a flair for flavour, tableside bravado is what we serve best.

So sharpen your knives, this old soul is on fire.



115

BANQUET

330

COCKTAIL



PARLOUR

Flavours that evoke feelings, espresso to fuel conversations, French-inspired dishes that illuminate dates and desserts that sweeten friendships.

Tucked next to the entry of QT Sydney on Market Street is a beautiful room, lit low, made for *Aperitif*. Sydney's secret deco destination, with intimate tables and burnished bar suit the smart casual and effortlessly elegant.

Serving espresso day and night, and wine list curated for every taste.

There'll be flavour. There'll be sparkle, passionate conversations. But you know what they say. If you don't like a little heat, stay out of *la cuisine*.

70

BANQUET

80

COCKTAIL

QT STATE SUITES

Seeking something different? Designer opulence awaits the QT State Suites.

A room of stately design for those unafraid of indulgence. Iconic cityscape views seen from heritage windows and your own private balcony. A natural light-filled suite in champagne-coloured luxury. Separate dining and lounge areas, and an extra flatscreen TV.

Whatever the occasion, whatever your state of affairs. We got you covered.





CONFERENCE & MEETING ROOM CAPACITIES

	BANQUET	CABARET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
MARKET ROOM	34	30	50	25	50	24	34
GEORGE ROOM	28	-	35	15	30	23	23
STUDIO Q	34	-	22	20	46	18	21
SCREENING ROOM + BAR	-	56	-	56	-	-	-
GILT LOUNGE + LEVEL	-	-	-	-	200	-	-
PINK ROOM	-	-	-	-	20	-	10
GOWINGS BAR & GRILL	115	-	-	-	330	-	-
PARLOUR CUCINA	70	-	-	-	80	-	-
QT STATE SUITES	-	-	-	-	10	-	-

DAY DELEGATE PACKAGE

FULL DAY \$120PP

HALF DAY \$99PP

AM/PM TEA \$39PP

Inclusive of venue access, Nespresso Coffee & T2 Tea station, dedicated Event Supervisor, pens & notebooks, large plasma screen, HDMI connectivity and surround sound, WiFi, and 1 complimentary flipchart or whiteboard with markers

SET MENUS BY WEEK DAY By Executive Chef Sean Connolly

Menu sample #1 – Tuesdays

MORNING TEA

Fresh Whole Fruit Basket
'Sfogliatelle' Italian Croissants, Vanilla Custard
Quiches Lorraine

LUNCH

Smoked Eggplant Dip, Pane Pita
Saskia Beer Roast Chicken, Chicken Gravy
Broccolini, Chili, Extra Virgin Olive Oil
Roast Pumpkin, Salted Ricotta, Rocket Salad
Vegan Alternative: Brik Pastry, Caponata, Smoked Eggplant
Cream, Tomatoes, Celery, Lemon
Pescatarian Alternative: Salmon, Caponata, Mint, Green
Olives, Salsa Verde

Flourless Orange Cake, Chocolate Ganache

AFTERNOON TEA

Chicken & Leek Mini Pies, Cornish Pasties
Mixed Berries Crumble Tarts

*Go Luxe & upgrade to our Premium Afternoon Tea
(+ \$15pp with 2 additional pastries by Adriano Zumbo)*



Menu is a sample and subject to seasonal changes. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. Please let servers know if you have dietary requirements.

DAY DELEGATE PACKAGE

FULL DAY \$120PP

HALF DAY \$99PP

AM/PM TEA \$39PP

Inclusive of venue access, Nespresso Coffee & T2 Tea station, dedicated Event Supervisor, pens & notebooks, a large plasma screen, HDMI connectivity and surround sound, WiFi, and 1 complimentary flipchart or whiteboard with markers

SET MENUS BY WEEK DAY By Executive Chef Sean Connolly

Menu sample #2 – Fridays

MORNING TEA

Fresh Whole Fruit Basket
Cornish Pasties & Chef's Selection of Mini Pies
Overnight Oats, Apple Compote

LUNCH

Beetroot Dip, Dukka Spice, Artisan Bread
Crispy Skin Sumac Chicken, Cucumber, Radish, Tomato, Lemon
Citrus Couscous, Fresh Herbs
Garden Salad, Shaved Parmigiano
Vegan Alternative: Lunch Bowl, Brown Rice, Avocado, Braised Greens, Mushrooms, Jalapeno, Pickled Cabbage
Pescatarian Alternative: Barramundi, Tomatoes, Capers, Olives, Lemon
Torta Caprese Flourless Chocolate & Almond Cake, Raspberries

AFTERNOON TEA

Homemade Scones, Whipped Cream, Jam
Local Artisan Cheese Platter, Fig Jam, Crackers

*Go Luxe & upgrade to our Premium Afternoon Tea
(+ \$15pp with 2 additional pastries by Adriano Zumbo)*



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CANAPÉ MENU

SMALL CANAPÉS: \$6

Per Piece

SUBSTANTIAL CANAPÉS: \$9

Per Piece

CHEESE & CHARCUTERIE GRAZING STATION: \$15

Per Person

(Cured Meats, Artisan Cheese,
Pickles, Dried Fruits, Olives, Crackers)

SWEET CANAPÉS: \$5

Per Piece

SMALL

Freshly Shucked Oyster (half served natural, half served Venetian style with
Lemon Dressing, Cucumber, Salmon Roe)

Pepper-Seared Wagyu Beef + Caramelised Truffle Onions + Crouton

Tuna Crudo + Romesco + Sundried Olives + Garlic Aioli

Mushroom White Wine Arancini + Herb Mayo

Crumpet + Lemon Crème Fraiche + Mixed Caviar

Crab Tartlet + Avocado + Lemon + Chives

Zucchini Flower + Pecorino + Lemon

Roasted Beetroot + Goats Curd Tartlet

Veal And Mushroom Pie + Tomato Relish

Pumpkin And Feta Quiche

Tuscan Chicken Skewers + Lemon + Garlic + Oregano + Aioli

Cold-cooked Prawns + Blush Mayonnaise

SUBSTANTIAL

Buttermilk Fried Chicken + Slaw + Mustard + Milk Bun

QT Cheeseburger + Beef + Cheese + Pickles + Mustard + Milk Bun

Prawn Roll + Blush Aioli + Salmon Pearls + Chives + Brioche Roll

Middle Eastern Falafel Pita + Smoked Eggplant Cream + Tabouleh + Yoghurt

SWEET

Cannoli + Vanilla Orange Ricotta

Lemon Meringue Tart

Double Chocolate + Caramel Tart

Tiramisu Brownie

Bomboloni Doughnuts + Chocolate Sauce

Adriano Zumbo Macaron

FEASTING

2-COURSE \$105

3-COURSE \$120

BREAD

Sonoma Sourdough with Pepe Saya butter

ENTRÉES (to share)

SALUMI

Selection of cured meats, Marinated olives & Reggiano cheese

PICKLED ZUCCHINI

Charred & pickled zucchini, cauliflower fritti, aioli

KINGFISH CRUDO

Puffed Grains, Lemon, Chives

MAINS (choose 2 to share)

RIVERINE SCOTCH FILLET

Confit Mushroom

CHICKEN SALTIMBOCCA

Caper Sauce

PINK SNAPPER 'AQUA PAZZA'

Olive, Cherry Tomatoes, Blue Mussels

CANNELLONI

Spinach, Ricotta Tomato Sugo

SIDES (to share)

Roasted Duck Fat Potato

Steamed Seasonal Greens

Mixed Salad

DESSERTS (to share)

Tiramisu Trifle Bowl

Torta Caprese (flourless chocolate & almond cake),
Raspberries

Optional Petit-Four: Adriano Zumbo Macaron (\$5 / piece)



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ALTERNATE DROP

2-COURSE \$110

3-COURSE \$130

BREAD

Sonoma Sourdough with Pepe Saya butter

ENTRÉES (choose 2)

SALUMI

Selection of cured meats, Marinated olives & Reggiano cheese

PICKLED ZUCCHINI

Charred & pickled zucchini, cauliflower fritti, aioli

KINGFISH CRUDO

Puffed Grains, Lemon, Chives

MAINS (choose 2)

RIVERINE SCOTCH FILLET

Confit Mushroom

CHICKEN SALTIMBOCCA

Caper Sauce

PINK SNAPPER 'AQUA PAZZA'

Olive, Cherry Tomatoes, Blue Mussels

CANNELLONI

Spinach, Ricotta Tomato Sugo

SIDES (to share)

Roasted Duck Fat Potato
Steamed Seasonal Greens
Mixed Salad

DESSERTS

Tiramisu Trifle Bowl

Torta Caprese (flourless chocolate & almond cake),
Raspberries

Optional Petit-Four: Adriano Zumbo Macaron (\$5 / piece)



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QTea by Adriano Zumbo

\$105

With 1 Glass of Mumm Sparkling
8 Premium Tea Blends by The Tea Centre

QT's answer to a traditional high tea, only more sip-sational, hand-sweetened for the modern Marie Antoinette. From the man who can take a sunrise, and slather it in ganache: pâtissier extraordinaire Adriano Zumbo

SAVOURY (5 pieces)

SMOKED SALMON & CAVIAR

(Cured Smoked Salmon, Potato Blini, Wasabi Cream, Caviar)

LOBSTER ROLL

(Champagne Lobster, Brioche Bun, Coconut, Chili & Lime Mayo)

GARDEN PATCH

(Green Peas, Mint, Carrots)

GOAT CHEESE TART

(Meredith Goat Cheese, Confit Tomatoes, Asparagus)

CAESAR SLIDER

(Grilled Chicken, Cos Lettuce, Caesar Dressing, Parmesan)

SWEET (5 pieces)

SCONEZ (Adriano Zumbo's twist on a Scone, Tasmanian Strawberry & Lemon Myrtle Jam, Clotted Cream)

PASSIONFRUIT TART

(The Classic Adriano Zumbo Passionfruit Tart)

V4 (Vanilla, Sesame, Yuzu Curd)

JUST LOVE ME (Chocolate, Raspberry, Pistachio)

ZUMBARONS (2 per person, assorted flavours)

We are unfortunately unable to cater to any dietary or allergen requirements for Qtea for the time being (plant-based menu available from Nov 1). Should you have any allergies please advise at the time of booking.



Morning / Afternoon Tea by Adriano Zumbo

\$75

8 Premium Tea Blends by The Tea Centre

Join us for a morning or afternoon of fab flavours with QTea by Adriano Zumbo, luxuriantly laid out for leisure lovers, lavish loungers & avant-garde gustos alike.

SAVOURY (2 pieces)

LOBSTER ROLL

(Champagne Lobster, Brioche Bun, Coconut, Chili & Lime Mayo)

CAESAR SLIDER

(Grilled Chicken, Cos Lettuce, Caesar Dressing, Parmesan)

SWEET (3 pieces)

SCONEZ

(Adriano Zumbo's twist on a Scone, Tasmanian S & Lemon Myrtle Jam, Clotted Cream)

PASSIONFRUIT TART

(The Classic Adriano Zumbo Passionfruit Tart)

ZUMBARONS

(2 macarons per person, assorted flavours)

We are unfortunately unable to cater to any dietary or allergen requirements for QTea for the time being (plant-based alternatives coming soon). Should you have any allergies please advise at the time of booking.

BREAKFAST

Both options includes the following:
Nespresso coffee, T2 Tea and orange juice
Selection of Seasonal Fruit
Selection of Warm Mini Pastries

CANAPÉ \$65PP

Selection of four:

Ham & Cheese Mini Croissants

Mini Crumpets, Ricotta, Cinnamon,
Fresh Blueberries

Bacon & Egg Slider

Granola + Coconut Yoghurt + Fresh Berries

Crushed Pea + Ricotta + Pecorini Crostini

Bagel Bites + Smoked Ocean Trout
+ Lemon Crème Cheese + Chives

ALTERNATE DROP \$65PP

Selection of two:

Granola + Coconut Yoghurt + Rhubarb

Cured Salmon Bagel + Red Onion + Capers
+ Lemon Cream Cheese

Breakfast Roll + Crispy Bacon + Fried Egg

Gowings Big Breakfast + Scrambled Eggs
+ Free Range Pork Sausage + Black Forrest
Smoke House Bacon + Sourdough

Crumpets By Merna + Cinnamon Ricotta
+ Fresh Blueberries + Honeycomb

Smashed Avocado + 2 Poached Eggs
+ Sourdough + Pecorino

Scrambled Eggs + Hash Brown + Black Forrest
Smoke House Bacon + Sourdough Toast

Menu is a sample and subject to seasonal changes.
Available for up to 24 guests.



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PARTY STARTING PACKAGES

BEVERAGE PACKAGES

QT PACKAGE

ATE Sparkling
ATE Chardonnay
ATE Cabernet Sauvignon
ATE Sauvignon Blanc
ATE Shiraz
ATE Wines from
South Eastern Australia

Bottled Beer

James Boags 'Premium Light'
Peroni 'Nastro Azzurro'

2 HOURS \$49PP

3 HOURS \$59PP

4 HOURS \$69PP

5 HOURS \$79PP

THE EXTRA QT PACKAGE

Nv Dal Zotto Pucino Prosecco,
King Valley, VIC

Hesketh 'Rules Of
Engagement' Pinot Grigio,
Limestone Coast, SA

Hesketh 'Lost Weekend'
Chardonnay, Limestone Coast,
SA

Hesketh 'Twist of Fate'
Cabernet Sauvignon,
Limestone Coast, SA

Hesketh 'Midday Somewhere'
Shiraz, Limestone Coast, SA

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

Bottled Beer

James Boags 'Premium Light'
Peroni 'Nastro Azzurro'
Lord Nelson 'Three Sheets'
Pale Ale

2 HOURS \$69PP

3 HOURS \$79PP

4 HOURS \$89PP

5 HOURS \$99PP

THE MOST EXTRA QT PACKAGE

G.H Mumm Grand Cordon,
Champagne FRA

Totara Sauvignon Blanc,
Marlborough, NZ

Amelia Park 'Trellis'
Chardonnay, Margaret River
WA

Rêverie Rosé, Pays d'Oc

The Pawn 'El Desperado'
Pinot Noir, Adelaide Hills, SA

Aquilani San Giovane,
Tuscany, IT

Cool Woods Shiraz, Barossa
Valley, SA

Bottled Beer

James Boags 'Premium Light'
Peroni 'Nastro Azzurro'
Lord Nelson 'Three Sheets'
Pale Ale

2 HOURS \$89PP

3 HOURS \$99PP

4 HOURS \$109PP

5 HOURS \$119PP

Products subject to change due to availability. All credit card transactions will incur a 1.08% surcharge fee.

All public holiday bookings will incur a 10% service charge fee.

HOUSE SPIRITS

The following spirits are available in conjunction with your beverage package. They come with a range of different mixers and soft drinks.

BASIC

Aperol Padua, Italy

Skyvodka, USA

Bulldog Gin

Pampero Blanco Rum
(white rum)

Appleton Estate Signature
Blend (dark rum)

Wild Turkey Bourbon, USA

Johnnie Walker 'Red Label',
Scotland

\$15 per drink

(with basic mixers)

PREMIUM

Pimms London, England

Belvedere, Poland

Four Pillars 'Rare Dry' Yarra
Valley, Victoria

Ron Zacapa '23yr'
Guatemala

Don Julio 'Reposado',
Jalisco, Mexico

Bulleit Rye Bourbon
Kentucky, USA

Hennessy V.S Cognac,
Cognac, France

Glenmorangie 'The
Original', Highland,
Scotland

\$20 per drink

**(with basic mixers),
please check availability
with our Sales Team**

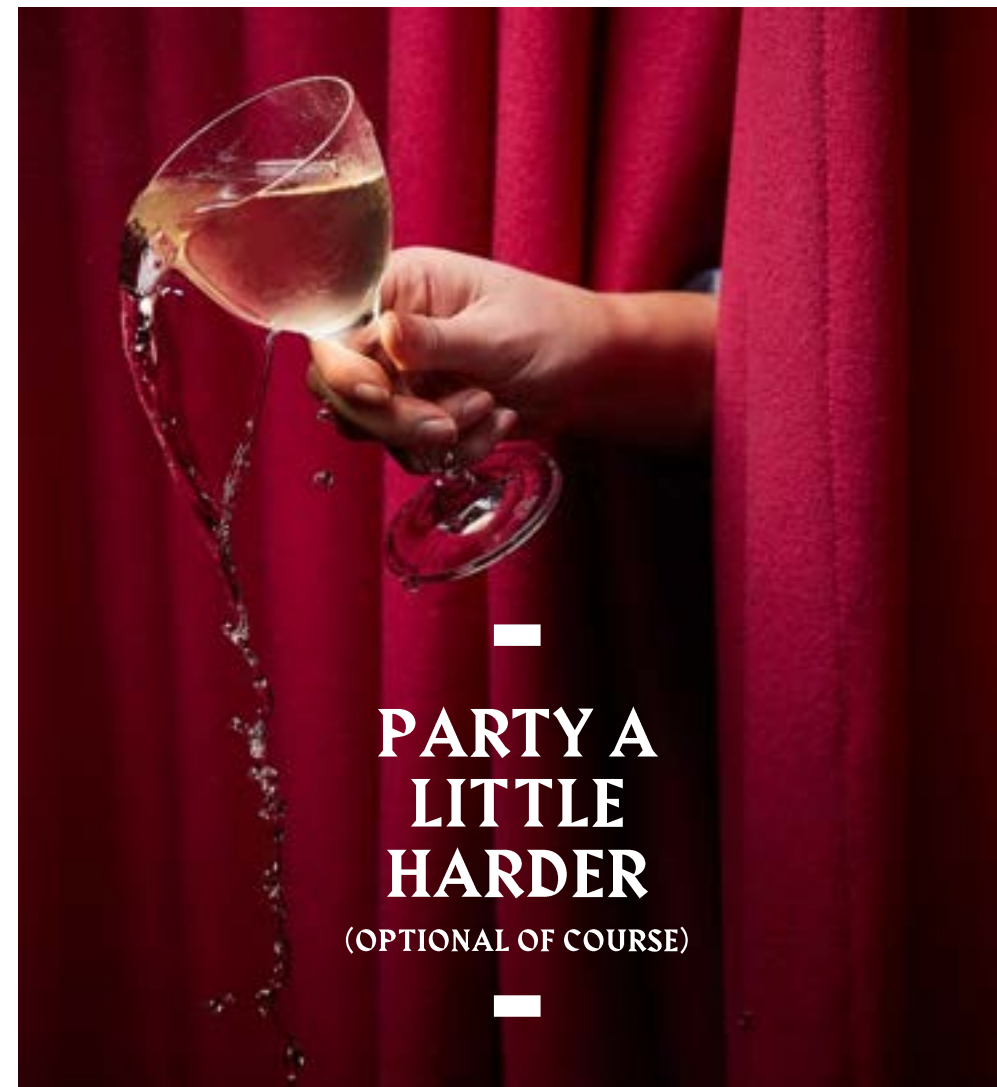
COCKTAILS

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

Aperol Spritz \$19 Per Cocktail

Espresso Martini on Tap (\$22)

Negroni \$22





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