

MERRY
EVERYTHING

QTHOTELS.COM



SYDNEY





Excessively Festive. Christmas Parties at QT Sydney.

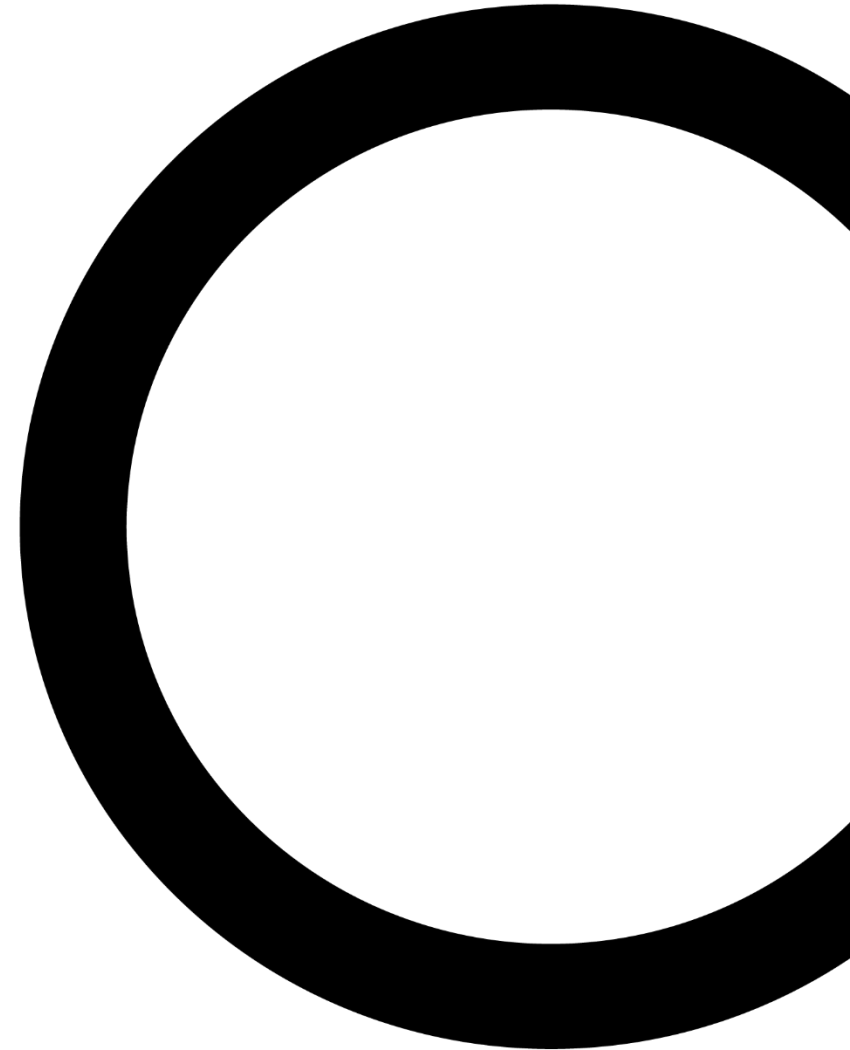
Get dressed in holiday style. We're in the business of making spirits bright, parties bold, and the mood out of control.

In a scene that's anything but ordinary, dream up the most festive feast... then double it. Think all the Gowings classics like grain fed T-bone 'bistecca alla fiorentina', duck fat potatoes roasted to perfection, then topped with a QT twist. Plus decadent festive desserts like our Christmas cherry and chocolate tiramisu that is 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

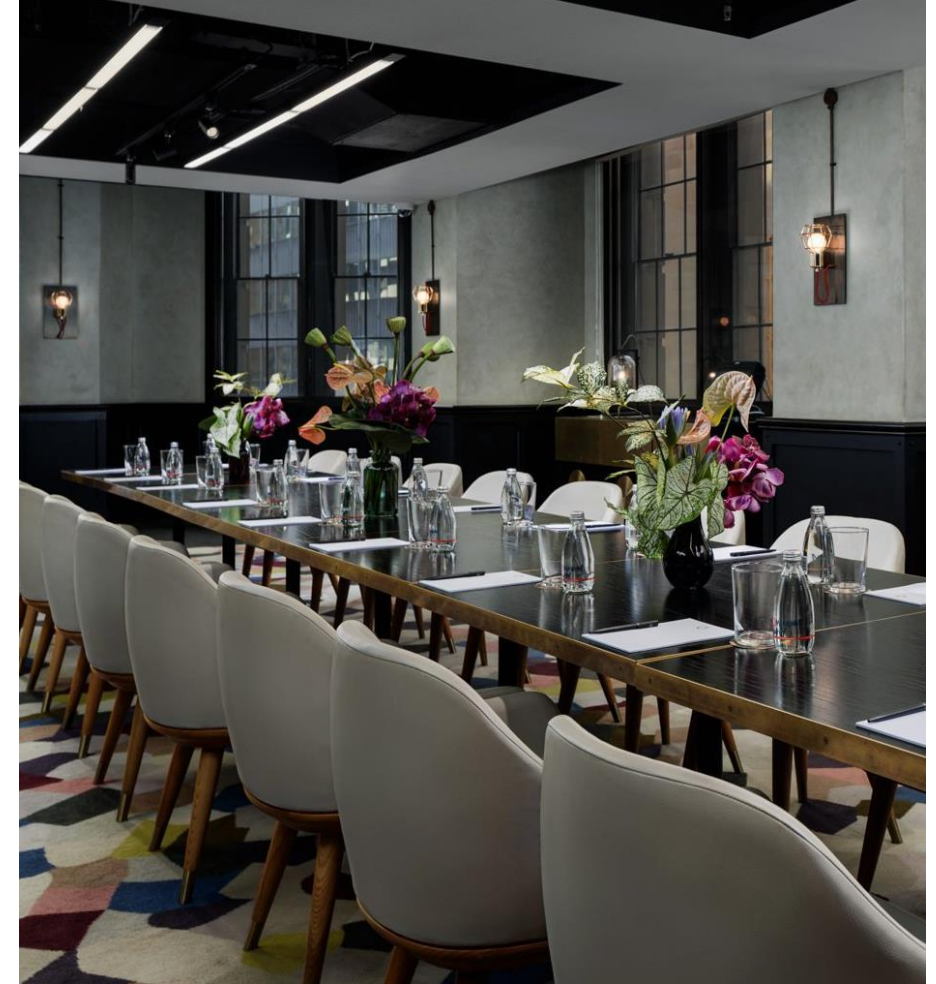


MARKET ROOM

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 85-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

23

U-SHAPE

50

COCKTAIL

50

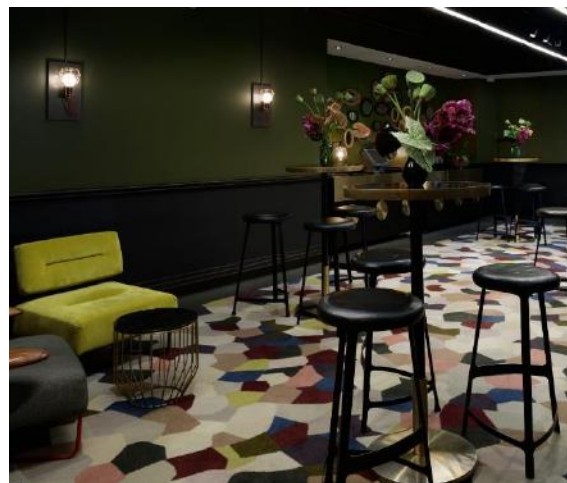
THEATRE

20

CLASSROOM

35

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.

22

BOARDROOM

20

U-SHAPE

35

COCKTAIL

25

THEATRE

16

CLASSROOM

25

CABARET

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 brainstorm 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.



- 20
CLASSROOM
- 36
BANQUET
- 40
CLUSTER
- 22
BOARDROOM
- 19
U-SHAPE
- 50
COCKTAIL
- 28
THEATRE
- 20
CABARET



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 brainstorming, 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 brainstorms, 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

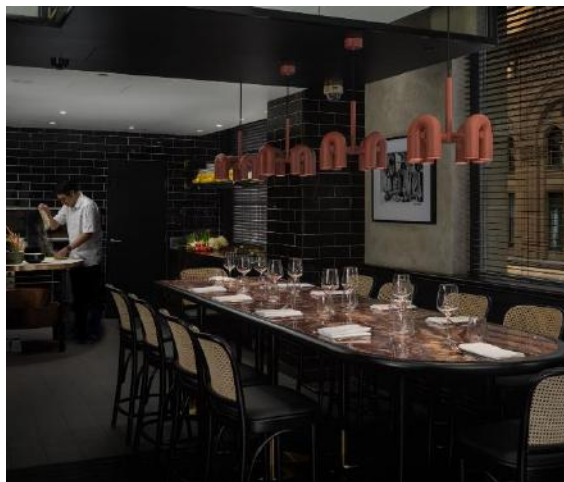
COCKTAIL

GOWINGS

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.





VENUE CAPACITIES

	BANQUET	CABARET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
MARKET ROOM	34	35	50	20	50	25	34
GEORGE ROOM	24	25	25	16	35	20	22
STUDIO Q	36	25	28	20	46	19	24
SCREENING ROOM + BAR		16	15	56	8	56	13
	16						
GILT LOUNGE + LEVEL	-	-	-	-	200	-	-
PINK ROOM	10	-	20	-	20	20	10
GOWINGS	115	-	-	-	330	-	-
PARLOUR	70	-	-	-	80	-	-
QT STATE SUITES	-	-	-	-	10	-	-



CANAPÉ MENU

SMALL CANAPÉS: \$8
Per Piece

SUBSTANTIAL CANAPÉS: \$12
Per Piece

**CHEESE & CHARCUTERIE GRAZING
STATION: \$25**
Per Person

SWEET CANAPÉS: \$7
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 Ourd 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
Zumbaron by Adriano Zumbo'

FESTIVE FEASTING

2-COURSE \$130

3-COURSE \$155

Alt: Drop

2-COURSE \$125

3-COURSE \$150

(choose 2 entrees and 2
mains)

BREAD

Focaccia with Mascarpone

TO START

Salumi, Selection of Cured Meats, Marinated Olives
& Reggiano Cheese
Burrata, Zucchini Ribbon, Asparagus, Peas, Mint
Freshly Shucked Oysters + \$6pp

MAIN

Tasmanian Ocean Trout, Clam Sauce
Heritage Roast Porchetta, Salsa Verde
T-Bone 'Bistecca Alla Fiorentina', Grain Fed,
Riverine NSW, 1.5 kilo + \$35pp

SIDES

Whitlof & Orange Salad
Duck Fat Roast Potatoes
Blue Mountains Heirloom Tomatoes

DESSERT

Christmas Cherry & Chocolate Tiramisu
Tutti Frutti, Sorbet & Fruit
Formaggio & Petit Fours + \$20pp



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.



QTea by Adriano Zumbo

\$105

With 1 Glass of Mumm Sparkling and
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). Should you have any allergies please advise at the time of booking.



QT PACKAGE

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

Bottled Beer

James Boag's '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 Giovese,
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

Aperol Padua, Italy \$12

Skyvodka, USA \$14

Bulldog Gin, London \$13

Pampero Blanco Rum (white rum), Venezuela \$13

Appleton Estate Signature Blend (dark rum), Jamaica \$14

Wild Turkey Bourbon, USA \$14

Johnnie Walker 'Red Label', Scotland \$13

PREMIUM

Pimm's London, England \$12

Belvedere, Poland \$15

Four Pillars 'Rare Dry' Yarra Valley, Victoria \$14

Ron Zacapa '23yr' Guatemala \$15

Don Julio 'Reposado', Jalisco, Mexico \$16

Bulldog Rye Bourbon Kentucky, USA \$16

Hennessy V.S Cognac, Cognac, France \$12

Glenmorangie 'The Original', Highland, Scotland \$16

COCKTAILS

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

Aperol Spritz \$22

Espresso Martini \$25

Negroni \$25

Tommy's Margarita \$25

Amaretto Sour \$25

Pineapple Daiquiri \$25

Bloody Mary \$25

Mai Tai \$25

MOCKTAILS

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

Lyre's Cosmopolitan \$18

Lyre's Tommy's Margarita \$18

Lyre's Orchid Fizz \$18



Products subject to change due to availability. All credit card transactions will incur a 1.5% surcharge fee.
All bookings will incur an additional 10% service fee.



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