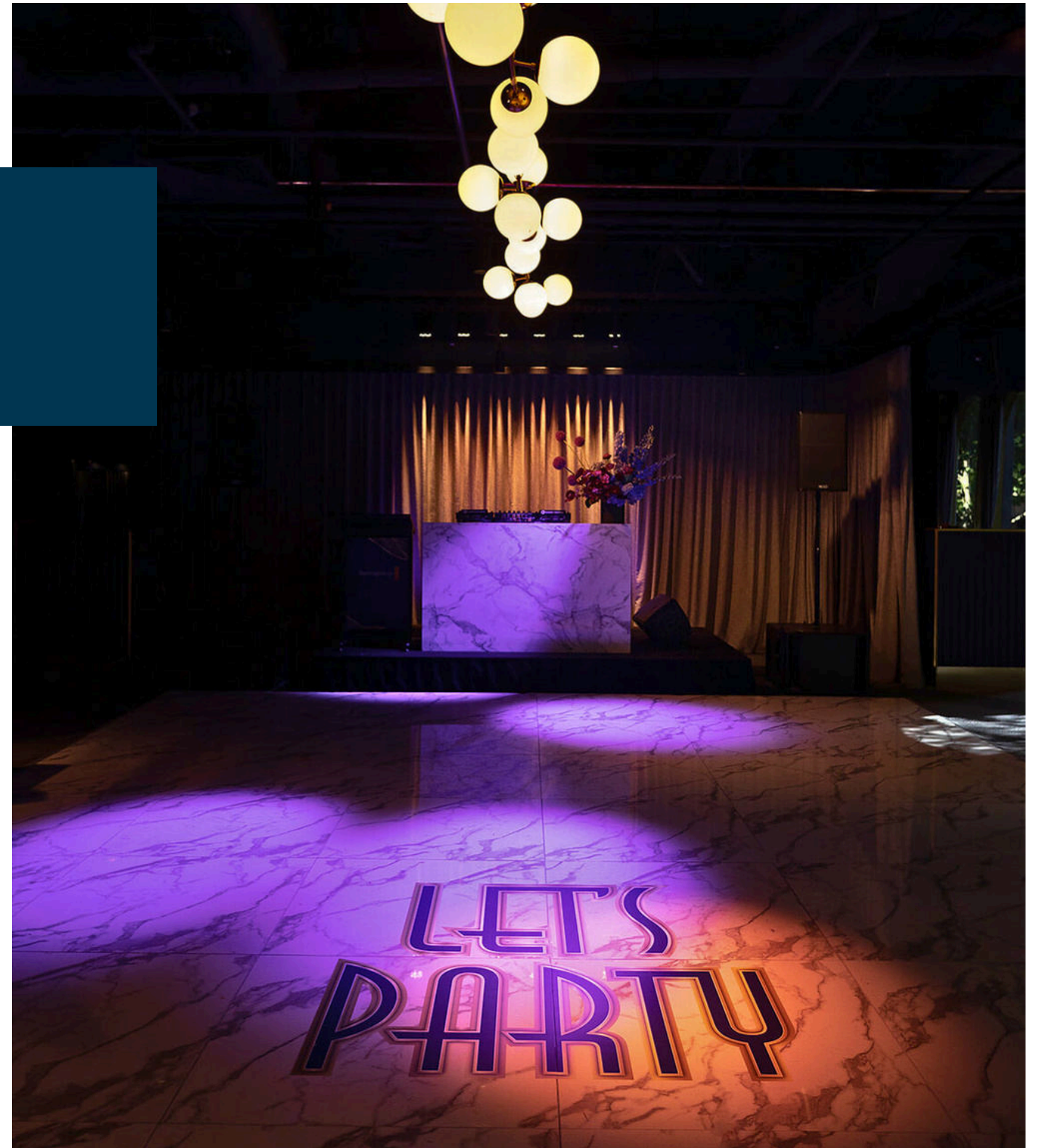


PRIVATE

2024/2025 BROCHURE





OVERVIEW

At Q Events, your private celebration will be an unforgettable affair. We tailor packages for intimate gatherings, personal milestones, family functions, elegant cocktail parties, and lavish dinners. Our versatile venue, with an adaptable floor plan, inbuilt drapes, and operable walls, offers a cosy yet elegant setting for up to 1,300 guests standing or up to 450 seated guests.

Located on Queen Street amid the city's vibrant buzz, Q Events embodies Melbourne's rich heritage. It's not just a venue; it's a gateway to an experience from Melbourne's lively past through to present day.

Q Events is your ideal choice for various private events, from anniversaries to sophisticated social dinner events, milestone birthdays, engagement parties, baby showers, birthday celebrations, bar and bat mitzvahs, and christenings. Each event is a chance to make a personal statement. Whether marking a significant life event, hosting a family reunion, or celebrating a personal achievement, we ensure every moment is unforgettable.

We are more than a venue; we provide exceptional experiences. Our meticulous attention to detail and expertise guarantee your events exceed expectations. In Melbourne's event scene, Q Events stands out for sophistication, creativity, and flawless execution.

**WE ARE MELBOURNE'S MOST
STYLISH EVENTS VENUE.**

VENUE INFO

AUDIO VISUAL

Equipped with cutting-edge screens and supported by a professional in-house audiovisual team, we ensure the flawless execution of your event's technical aspects. Our array of entertainment options is thoughtfully curated to engage your guests and foster a sense of community and connection among attendees. Every element is tailored to your specific needs, from live music that resonates with your event's theme to interactive performances that draw your guests into the experience.

Our dedication extends to providing a seamless and enriching experience for every private event. Whether you're planning an intimate anniversary celebration, a milestone birthday party, a luxurious private dinner, or an exclusive cocktail reception, we leverage our expertise to bring your vision to life.

Our aim is not just to meet your expectations but to exceed them, ensuring that every moment spent at Q Events is imbued with significance, joy, and unforgettable memories.

At Q Events, your private celebration becomes an art form. Elegance, technology, and personalization blend to create a truly remarkable and unique experience for you and your guests.

BUMP IN & OUT

Q Events packages include a one -hour bump in and one-hour bump out period. Should you require an extended bump in or bump out to allow for additional supplier set-up and pack-down requirements, please speak to your Sales Manager to obtain information on additional charges.

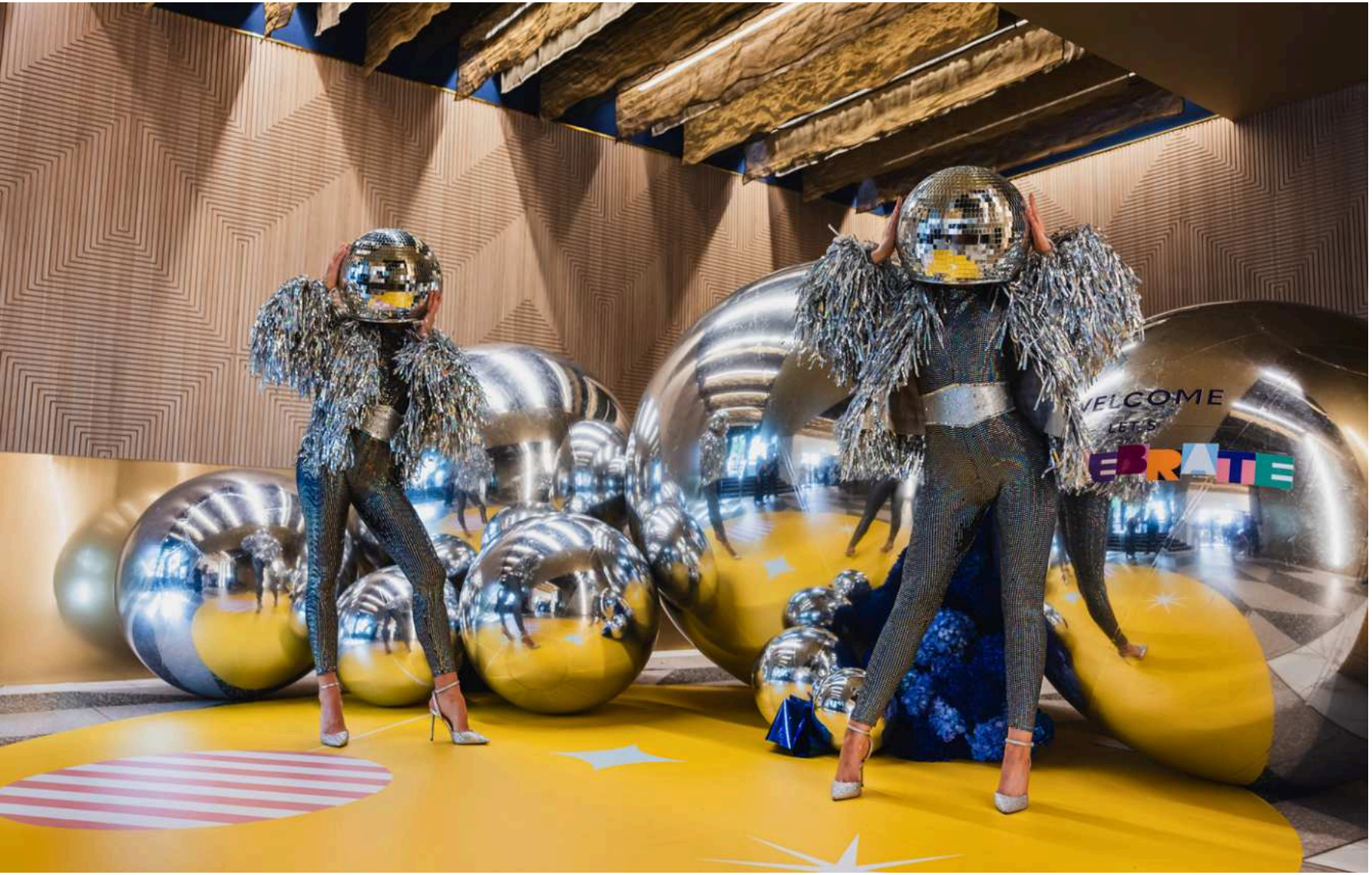
Q Events may sell another event on the same day as your event, providing that the event concludes four hours before your event start time.

MUSIC, ENTERTAINMENT & SECURITY

Q Events, in collaboration with our preferred suppliers, will enhance your private event with a complimentary four-hour DJ set, valued at \$1,200*, to create the ideal atmosphere and provide four hours of dedicated security, valued at \$316*, ensuring the safety and privacy of your celebration.

We are devoted to delivering an unmatched experience, carefully attending to every detail for your satisfaction. Choosing Q Events means you're crafting an unforgettable celebration where quality and exceptional service meet.

*For up to 100 guests.



COCKTAIL

PRICING:

2hrs from \$85pp

STAND UP PACKAGE

- Eight Hot or Cold Canapes
- One Substantial Canape

SAMPLE MENU

HOT & COLD CANAPES

- Seared wagyu beef, mandarin gel, wattleseed lavosh, black garlic aioli, micro celery [gf df nf]
- Savoury beignet topped with Spanish Jamon, poached figs & Manchego cheese [nf]
- Char-grilled chicken breast, celeriac & smoked almonds, corn tostada, smoked paprika aioli, micro coriander [gf]
- Pea, mint & ricotta tartlets, beetroot crisps, sumac [v nf]
- Grilled lamb & oregano koftas, spiced mint jam [df nf]
- Creamy carbonara arancini, Parmigiano Reggiano, smoked pancetta [gf nf]
- Flash fried calamari, parsley & lemon pepper, saffron lime aioli [gf df nf]
- Kimchi mac & cheese croquette, aged cheddar, chive sour cream [v nf]

SAMPLE MENU- SUBSTANTIAL CANAPES

- Moroccan spiced wagyu beef burger, melted cheese, sweet-pickled cucumber mayonnaise, soft brioche bun [nf]

BEVERAGE PACKAGE ONE

- Veuve Tailhan Blanc De Blancs, Loire Valley, France
- Chain of Fire Pinot Grigio, South Eastern Australia
- Woodbrook Chardonnay, Central Ranges, NSW
- Chain of Fire Pinot Noir, South Eastern Australia
- Circa 1858 Shiraz, Central Ranges, NSW
- Matilda Bay Hazy Lager & Asahi Super Dry 3.5%
- Heineken 0%
- Tea, coffee, water, assorted soft drinks & juice



LUNCH

PRICING:

2hr from \$95 pp | 3hr from \$105 pp

PLATED DINING PACKAGE

- Two-Courses
- One Shared Side Dish

SAMPLE MENU

ENTREE

- Potato gnocchi, mushroom & spinach ragout, umami cream sauce, pine nut & rocket pesto [v]

MAIN ALTERNATING

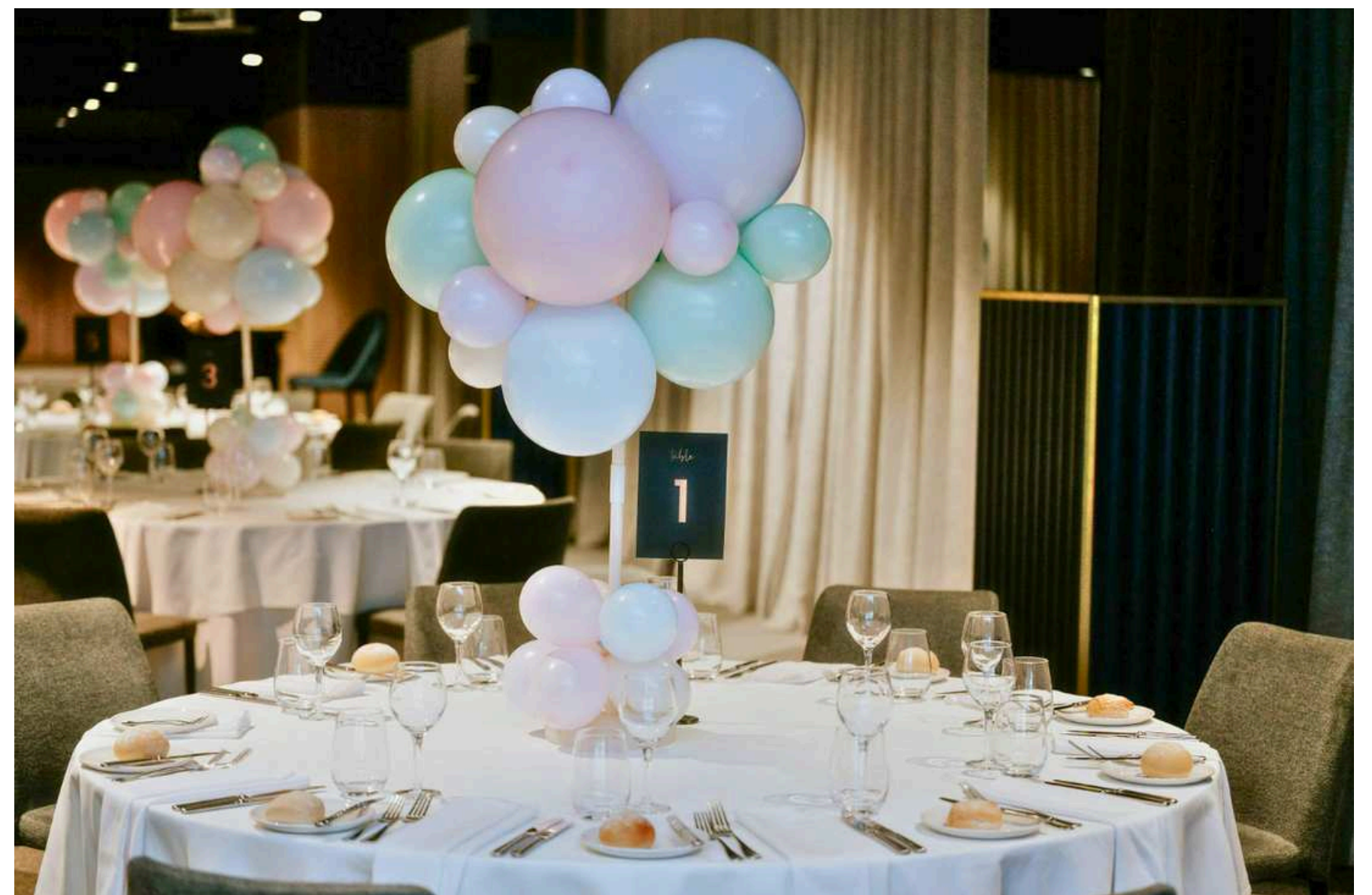
- Atlantic salmon fillet, edamame puree, charred broccolini, ginger glazed kohlrabi & sweet potato hash, rice crisp, nori dust [gf nf]
- Lemon & oregano chicken breast, pumpkin puree, smashed broad beans, kaiserfleisch, torched leeks [gf nf]

SIDE DISH

- Cosberg, radicchio, Persian fetta, orange segments, pink pickled shallot, soft herbs, raspberry vinegar dressing [gf nf]

BEVERAGE PACKAGE ONE

- Veuve Tailhan Blanc De Blancs, Loire Valley, France
- Chain of Fire Pinot Grigio, South Eastern Australia
- Woodbrook Chardonnay, Central Ranges, NSW
- Chain of Fire Pinot Noir, South Eastern Australia
- Circa 1858 Shiraz, Central Ranges, NSW
- Matilda Bay Hazy Lager & Asahi Super Dry 3.5%
- Heineken 0%
- Tea, coffee, water, assorted soft drinks & juice



DINNER

PRICING:

3hr from \$110 pp

PLATED DINING PACKAGE

- Two-Courses
- Shared Side Dish
- Dessert Canapes

SAMPLE MENU

ENTREE

- Potato gnocchi, mushroom & spinach ragout, umami cream sauce, pine nut & rocket pesto [v]

MAIN ALTERNATING

- Atlantic salmon fillet, edamame puree, charred broccolini, ginger glazed kohlrabi & sweet potato hash, rice crisp, nori dust [gf nf]
- Slow-cooked, Victorian Black Angus beef cheek, thyme roasted parsnip, pickled onions, almond romesco, parsley crumbs, soft herbs [gf df]

SIDE DISH

- Herb roasted chat potatoes, salsa verde, rosemary salt, micro radish [vg gf df nf]

ROVING DESSERT

- Churros coated in cinnamon sugar, dark chocolate mandarin sauce [vg df nf]
- Hazelnut chocolate tart, whipped salted caramel, wattleseed cream

BEVERAGE PACKAGE ONE

- Veuve Tailhan Blanc De Blancs, Loire Valley, France
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- Matilda Bay Hazy Lager & Asahi Super Dry 3.5%
- Heineken 0%
- Tea, coffee, water, assorted soft drinks & juice



VENUE FEATURES

- Prime CBD location
- CBD event venue spanning 1,400sqm, accommodating up to 1,300 cocktail-style guests or 450 for banquets.
- Luxurious designer bathrooms & green room
- Spacious outdoor balcony
- Adaptable space with flexible floor plans featuring operable walls
- Access to white marble dancefloor*
- Discounted nearby accommodation
- Conveniently located close to public transport and all-day parking
- Pull down display screens with 'Plug and Play' AV connection
- 24-hour liquor licence
- Complimentary Wi-Fi

*Please note that the dancefloor is an additional charge; please get in touch with your Sales Manager for more details.



BEVERAGE UPGRADES

PACKAGE TWO

From + \$7.00 pp

- Wicks Sparkling, Adelaide Hills, SA
- Pikes Rosé, Clare Valley, SA
- Fiore Moscato, Mudgee, NSW
- Apostrophe Field White Blend, Great Southern, WA
- ARA Single Estate Chardonnay, Marlborough, NZ
- Abbotts & Delaunay Pinot Noir, Languedoc-Roussillon, France
- Hancock & Hancock Shiraz, McLaren Vale, SA
- Matilda Bay Hazy Lager & Asahi Super Dry 3.5%
- Heineken 0%

PACKAGE THREE

From + \$12.50 pp

- Piper-Heidsieck NV Brut, Champagne, France
- Hentley Farm Blanc De Noir, Barossa Valley, SA
- Fiore Moscato, Mudgee, NSW
- Mirabeau 'Classic' Rose AOC, Provence, France
- Josef Chromy Sauvignon Blanc, Relbia, Tasmania
- Pedestal Chardonnay, Margaret River, WA
- Oakridge Pinot Noir, Yarra Valley, VIC
- Bests 'LSV' Shiraz, Great Western, VIC
- Asahi Super Dry & Asahi Super Dry 3.5%
- Heineken 0%

All beverage packages include sparkling mineral water, assorted soft drinks, an assortment of juices, tea, and coffee. Wine selections may differ in availability.

Please note the pricing applies as an upgrade when the event package is inclusive of beverage package one.

SPIRITS

BASIC PACKAGE

Vodka ○

Tanqueray Gin

Chivas Regal 12YO

Maker's Mark Bourbon

Bacardi Rum

4 hours \$15.00

5 hours \$17.50

5.5 hours \$20.00

6 hours \$22.50

PREMIUM PACKAGE

Grey Goose Vodka

Four Pillars Rare Gin

Glenmorangie Malt 10YO

Sailor Jerry's Spiced Rum

Jack Daniel's Gentleman Jack

4 hours \$25.00

5 hours \$27.50

5.5 hours \$30.00

6 hours \$32.50

BEER UPGRADE

+\$11.00 pp

COCKTAILS

COCKTAILS + \$18 PER COCKTAIL

PASSIONFRUIT FIZZ

Gin, passionfruit, lime, lemonade

ORANGE BLOSSOM

Vanilla vodka, lychee liqueur, lemon, orange, white chocolate

FLAMINGO FIZZ

Vodka, triple sec, cranberry juice, guava soda

SUMMER WHISKEY SOUR

Bourbon, pineapple juice, lime, sugar

ROSEMARY SOUR

Gin, rosemary, lemon

PREMIUM COCKTAILS + \$22 PER COCKTAIL

BLACKBIRD

Spiced Rum, blackberry liqueur, sugar, lime

PASSIONFLOWER

Tequila, Aperol, lime, elderflower, passionfruit

STRAWBERRIES & CREME MARTINI

Vanilla Vodka, strawberry liqueur, bergamot liqueur, white chocolate, lime

ELDERFLOWER SOUTHSIDE

Gin, mint, lime, elderflower syrup

MIDORI SOUR

Midori, sake, lychee liqueur, lemon, sugar

MOCKTAILS + \$13 PER MOCKTAIL

ELDERFLOWER FIZZ

Elderflower cordial, pineapple juice, top with lemonade

TROPICAL SUNRISE

Orange juice, pineapple juice, dribble of grenadine

WATERMELON & GUAVA DELIGHT

Watermelon monin, cranberry juice, guava juice, dash of soda

FRUIT TINGLE

Lemonade, dash of grenadine, blue curacao monin

Please note a maximum of 2 cocktails and or 2 mocktail flavours per event.
These must be pre-selected prior to your event date.

SPIRIT CART

WHISKY CART

Two hours
\$1,200

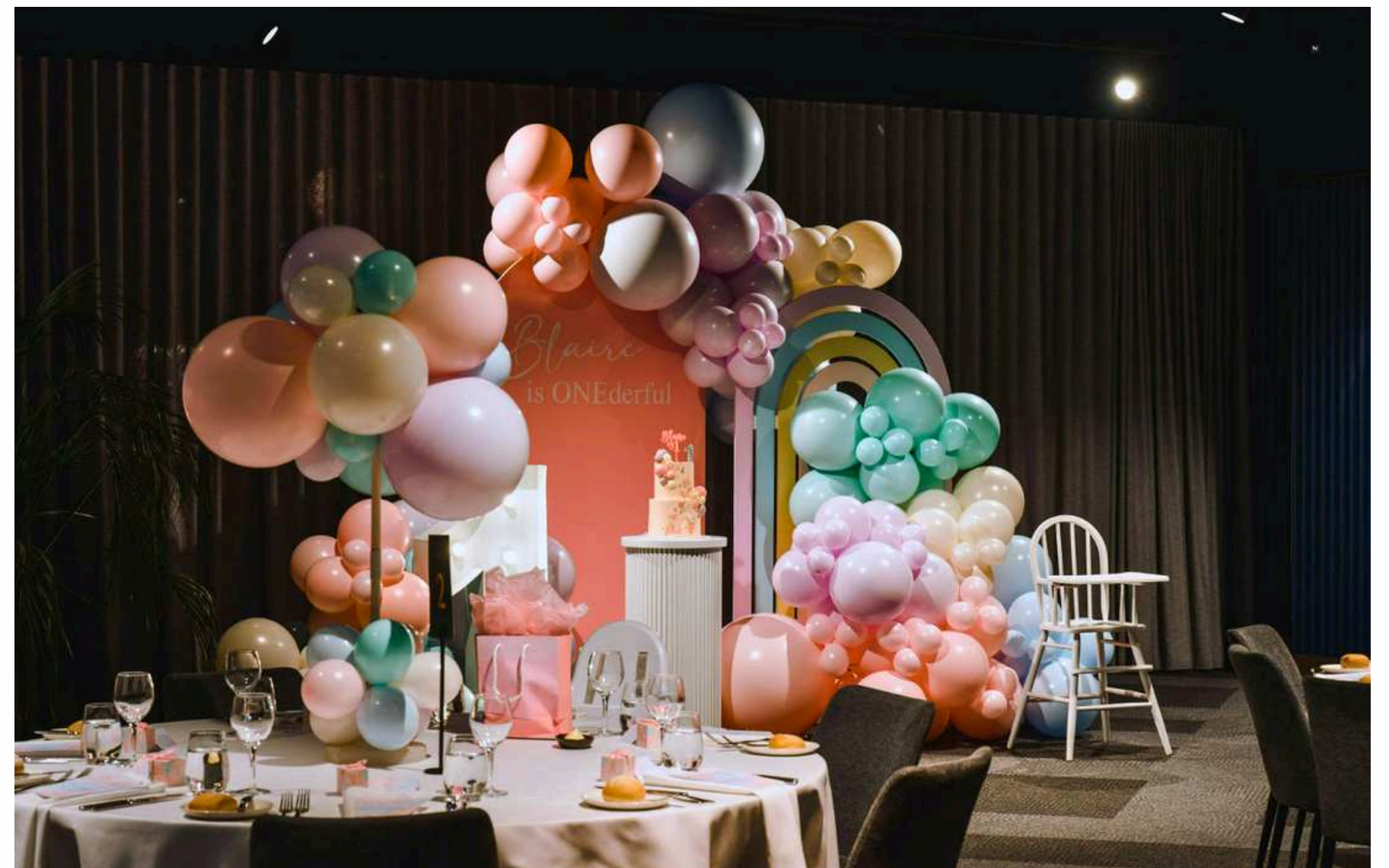
Includes brass bar cart, navy strength ice blocks, chisel tools for styling, standard whisky glasses, a dedicated whisky cart bartender, four bottles of premium scotch whisky (Glenmorangie, Glenfiddich, Laphroaig, Balvenie)

GIN CART

Two hours
\$1,200

Includes brass bar cart, navy strength ice blocks, standard glasses, tonic water and garnishes, a dedicated gin cart bartender, four bottles of premium gin (Four Pillars Barrel Aged Gin, Hendricks, Melbourne Gin Co, Monkey 47 Dry Gin)







CONTACT US TO HELP YOU PLAN AN INCREDIBLE EVENT

☎ 03 7020 9000

✉ info@qevents.com.au

📍 123 Queen Street Melbourne 3000 🌐 www.qevents.com.au



THANK YOU

