

THE QI LOUNGE





PRIVATE AFFAIRS

The QT Lounge

15th Floor, 1 London Circuit, Canberra.

02 6247 6244



ABOUT THE QT LOUNGE

A wink, a nudge and a handshake.

The QT Lounge is an invitation only member's lounge with electric food and beverage experiences where you can have a private pow wow, far from prying eyes and supersonic ears or a private affair to celebrate an occasion.

Designer meeting areas and functional spaces are serviced by stealthy wait staff, all perched high on the top level of QT Canberra with magnificent views of the city surrounds. To access the QT Lounge minimum food and beverage spend requirements are required to be met to secure this exclusive area of the hotel.

*Visit the QT Lounge...
you have the makings of success.*



QT LOUNGE DEGUSTATION MENU

Minimum 16 guests

7 COURSES

Harvey Bay Scallop Ceviche, Pirouette, Chilli, Finger Lime
Perrier Jouet Grand Brut NV Epernay, France

"Our QT Garden" Pickled Beets, Asparagus, Radishes,
Honey "From the QT Beehive" Vinaigrette (V)(GF)
Pieropan Soave Calvarino 2011 Veneto, Italy

Balmain Bug Tail Ravioli, Clams, Asparagus, Prawn Foam, Sterling Caviar
Isole E Olena Chardonnay 2011 Tuscany, Italy

Steak Tartare Pasture Fed Ox/Beef Pickled Black Shimeji Mushrooms,
Free Range Egg, Classic Condiments
Lark Hill Pinot Noir 2013 Canberra ACT

Sous Vide Lamb Back Strap, Horseradish Crème, Shiso, Parmesan, Grissini
Gazur Tempranillo 2012 Ribera Del Duero, Spain

Wood Roasted Shiro Kin Wagyu Rump Cap 9 Marble Score,
Truffle Butter Crust, Roasted Bone Marrow
Peter Lehmann Stonewall Shiraz 2009 Barossa Valley, VIC

Peanut Parfait, Soft Chocolate, Peanut Brittle,
Malt Crumble, Chocolate Pearls (V)
MT Horrocks Cordon Cut Riesling 2013 Clare Valley, South Australia

TO FINISH

Coffee or Tea & Petit Fours

\$140 per person food only

\$220 per person food & wine

QT LOUNGE 3 COURSE SET MENU

Minimum 15 guests

ALL MEALS SERVED ALTERNATIVELY

ENTRÉE

Angus Beef Tenderloin Carpaccio, Truffle Pecorino, Basil, Lemon Dressing
Tuna Belly Tartar, Black Sesame, Sumac, Lemon, Young Coriander,
Lime & Organic Soy Sauce (GF)

MAIN

Seared Crispy Skin Blue Eye Cod, Prawn & Potato Rosti, Lime Butter & Cress
Braised & Roasted Lamb, Chickpea, Lemon, Green Pea, Mint Reduction (GF)

DESSERT

Chocolate Truffle, Coffee Parfait, Chocolate Shortbread, Almonds (V)
Lemon Meringue, Frozen Curd, Sago, Verbena Tea, Crumbs (V)

TO FINISH

Coffee or Tea & Petit Fours

\$85 per person

QT LOUNGE FEASTING MENU

Minimum 15 guests

ENTRÉE

Fresh Bread, Pepe Saya Butter
Seasonal Antipasto Plate, Cured Meats, Olives & Cheese
Hot Spanner Crab Cakes, Celeriac, Hot Sauce, Aioli & Lemon
Butchers Tomato Salad, Ox Heart Tomatoes, Crumbled Roquefort Cheese,
Blue Cheese Dressing, Lemon, Basil, Chilli

MAIN

Rib Eye, Grain Fed 100% Black Angus, NSW, Selection of Mustards & Sauces
Coal Grilled Sicilian Style Tuna "Marcato Del Tonno" Crusted in Fennel, Capers, Tomatoes,
Green Olives, Lemon, Shallots, Garlic, Tuscan Dwarf Peaches & Parsley
Risotto Fungi, Wild & Cultivated Mushroom Ragu, Lemon Thyme, Black Truffle & Pecorino
'Pollo Arrosto Bambino' Marinated Baby Chicken Char-grilled & Served w Salsa Erbe & Lemon

SIDES

Chef's Salad, Butter Lettuce, Carrot, Olives, Shallots, Gruyere Cheese, Lemon Vinaigrette
Steamed Carrots, Mashed, Tarragon
Shoestring Chips
Steamed Greens, Chervil, Lemon

DESSERT

Capitol Profiteroles Filled w Crème Pâtissière, Drowned in Valrhona Dark Chocolate Sauce
"Ciambelle Bambino", Baby Doughnuts, Cinnamon Sugar, Vanilla Custard,
Strawberry, Lemon Mint, Jam Syringes
Chocolate Truffles

\$105 per person



QT LOUNGE CANAPÉ MENU

Minimum 30 guests

Spoon Filled, Beef Tartar, Cornichon, Capers & Truffle Sabayon (GF)
Chive & Lemon Bilini, Sterling Caviar & Crème Fraiche
Gravlax of Cured Tasmanian Salmon, Salmon Caviar Dill, Lemon
Spoon Filled, Quail Egg, Cured Pancetta, Chives & Black Truffle (GF)
½ Shell Scallop, Tomato, Chilli, Lime & Coriander (GF)
Roasted BBQ Pork Belly Bao, Pickled Cucumber & Spicy Sauce
Potato, Prawn, & Chicken Patties, Citrus Crème Fraiche
Spiced Lamb Kofta, Beetroot Yoghurt & Iceberg Lettuce (GF)
Mini Strawberry Melbas, Vanilla Rice, Strawberries,
Raspberry Meringue & Berry Consume (V)
Vanilla & Lavender Cream Macarons

\$50 per person



QT LOUNGE BEVERAGE PACKAGES

PREMIUM BEVERAGE PACKAGE

Price per Guest

1hr - \$32pp
2hrs - \$42pp
3hrs - \$55pp
4hrs - \$65pp
5hrs - \$75pp

Package Includes:

Endless Sauvignon Blanc, Sutherlands Creek, VIC
Salvatore Sangiovese, Langhorne Creek, SA
McWilliam's Markview NV Brut Cuvee, NSW
Corona, Peroni, James Boags Light,
Five Seed Cider
Soft Drink, Orange Juice, Mineral Water

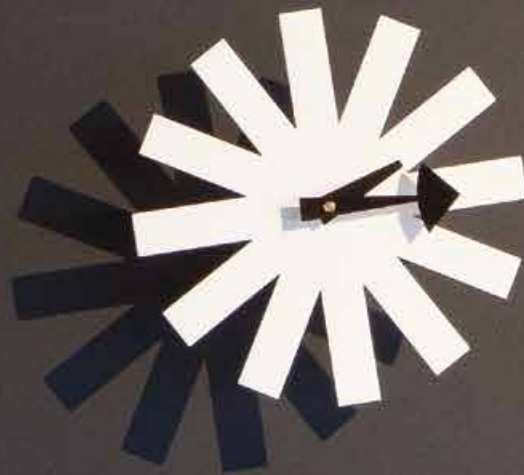
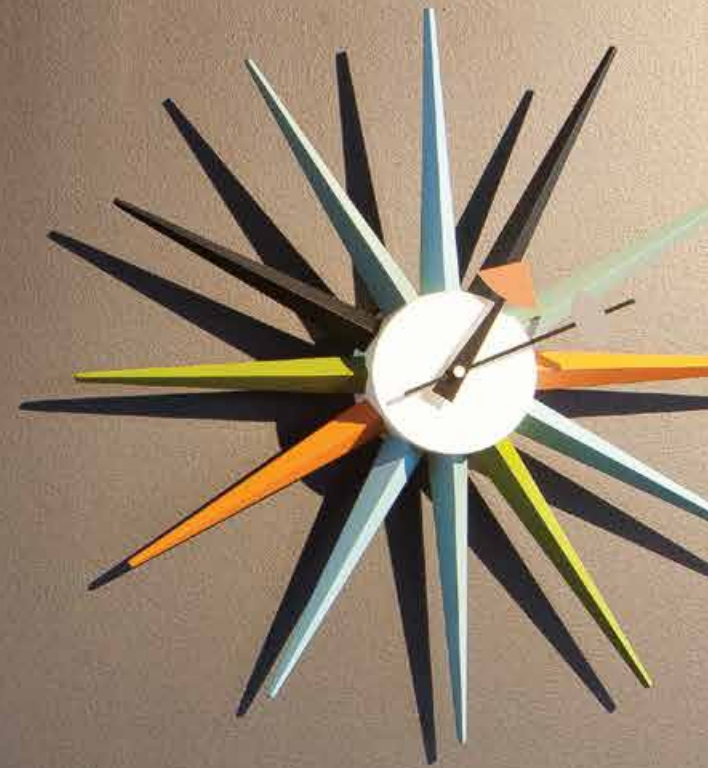
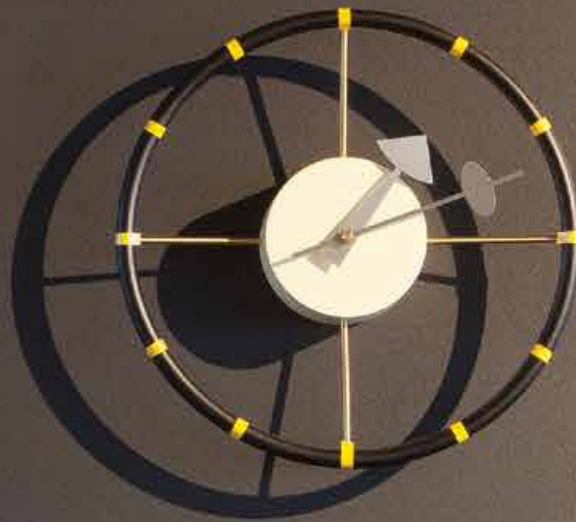
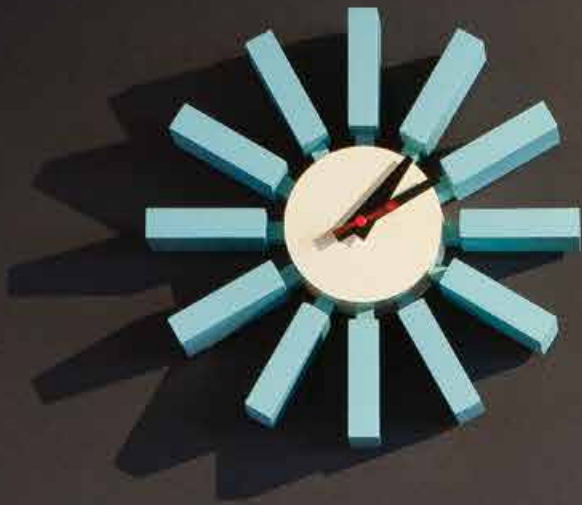
PREMIUM BEVERAGE PACKAGE

Price per Guest

1hr - \$42pp
2hrs - \$52pp
3hrs - \$65pp
4hrs - \$75pp
5hrs - \$85pp

Package Includes:


Nick O'Leary Riesling 2017 Canberra District
Nick O'Leary Shiraz 2017 Canberra District
Domaine Chandon, Brut NV Vic, Yarra Valley
Corona, Peroni, Stella
James Boags Light, Five seed Cider
Soft Drink, Orange Juice, Mineral Water




QT

CANBERRA

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