

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*

Hewitson Lulu Sauvignon Blanc, Adelaide Hills, SA  
Battle of Bosworth Preservative Free Shiraz, McLaren Vale, SA  
FWC Sparkling, SA, NV  
Peroni and James Boags Light  
Soft Drink, Juice

## **PLATINUM BEVERAGE PACKAGE**

Price Per Guest

1hr - \$42pp

2hrs - \$52pp

3hrs - \$65pp

4hrs - \$75pp

5hrs - \$85pp

*Package Includes*

Dog Point Sauvignon Blanc, Marlborough, NZ  
Larry Cherubino Ad Hoc Wallflower Riesling, Great Southern, WA  
Cape Barren Native Goose Shiraz 2012 McLaren Vale, SA  
Hoddles Creek Pinot Noir, Yarra Valley, VIC  
Canella Prosecco Superiore di Conegliano NV Veneto, Italy  
Corona, Peroni, James Boags Light, Heineken, Asahi, Vale Ale  
Soft Drink, Juice





# QT LOUNGE LOUNGE MEETINGS

(Minimum 10 guests)

## **PACKAGE INCLUDES**

Personalised QT Host

Conference Stationery Including Note Pads & Pens

Wireless HD Mobile Device Solution

Pellegrino Sparkling Water with Premium Mints

Arrival Tea & Coffee

Morning & Afternoon Tea Breaks Including Barista Made Coffee & Fine Teas  
& Items Prepared Daily by Our Pastry Chef

Lunch Served in Capitol Bar and Grill from Our All Day Menu

A Selection of Premium Wines & Soft Drinks During Lunch

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\$98 per person

Room Hire Fees Apply  
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