

THE QT 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

Phillip Shaw Sauvignon Blanc, Orange, NSW

Yangarra Estate Preservative Free Shiraz, McLaren Vale, SA

FWC Sparkling, SA, NV

Stella, Birra Moretti 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

Thick as Thieves, Yarra Valley, VIC

Reversanti Prosecco DOC NV Veneto, Italy

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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