



QT

CANBERRA

CHRISTMAS CELEBRATIONS



## PRIVATE FUNCTION ROOMS

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**FOR GROUPS OF 10 TO 600 GUESTS**

**VENUE HIRE** From \$500 depending on the venue required.

**CANAPÉS** From \$80 per person for a three hour Drinks Package (wine, beer, sparkling and soft drink) and nine canapés.

**DINNER** From \$125 per person for a three course plated Xmas menu and four hour Drinks Package (wine, beer, sparkling and soft drink).

# SET CANAPE MENU

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\$80 per person

Poached Prawn Cocktail, Iceberg Lettuce, Lemon & Cocktail Sauce (GF)

Tartlets of Salt Baked Beets, Goats Curd & Soft Herbs (V)

Fried Artichoke, Black Garlic Aioli

Kingfish Carpaccio, Basil Oil, Fried Caper Berry

Cypriot Lamb Cutlet, Gremolata

Potato Rosti, Ricotta Crème, Smoked Salmon, Herb Salad (GF)

Roasted Turkey Sliders, Malt Bread Stuffing, Truffle Gravy

Alcohol Soaked Fruit Mince Pies (V)

Mini Pavlova, Chantilly Cream, Vanilla Meringue, Fresh & Dried Berries (V, GF)

## THREE HOUR DRINKS PACKAGE

Wine, Beer, Sparkling & Soft Drink

# TWO COURSE SET MENU

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\$99 per person

## MAINS

Rolled & Stuffed Pork Loin, Truffled Potato, Pork Jus & Spiced Crackling, Carrots

or

Sirloin Pepper Steak, Red & Green Peppercorn, Cognac Sauce, Gratin Potato, Watercress Salad (GF)

## DESSERTS

Sherry Soaked Christmas Pudding, Sour Cherries, Egg Nog Custard (V)

or

Eton Mess, Cointreau & Black Pepper Marinated Strawberries, Chantilly Cream, Raspberry Syrup, Meringue & Raspberry Sorbet (GF, V)

## SWEETS

Rhubarb & Strawberry Balsamic White Chocolate Balls

## THREE HOUR DRINKS PACKAGE

Wine, Beer, Sparkling & Soft Drink

# THREE COURSE SET MENU

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\$125 per person

## ENTRÉES

Beef Tartare, House Pickle, Free Range Yolk, House Made Lavosh Cracker

or

Whole Salt Baked Crystal Bay Prawns, Horseradish & Salsa Verde & Lemon

## MAINS

Rolled & Stuffed Pork Loin, Truffled Potato, Pork Jus & Spiced Crackling, Carrots

or

Sirloin Pepper Steak, Red & Green Peppercorn, Cognac Sauce, Gratin Potato, Watercress Salad (GF)

## DESSERTS

Sherry Soaked Christmas Pudding, Sour Cherries, Egg Nog Custard (V)

or

Eton Mess, Cointreau & Black Pepper Marinated Strawberries, Chantilly Cream, Raspberry Syrup, Meringue & Raspberry Sorbet (GF, V)

## SWEETS

Rhubarb & Strawberry Balsamic White Chocolate Balls

## FOUR HOUR DRINKS PACKAGE

Wine, Beer, Sparkling & Soft Drink



## CAPITOL BAR & GRILL

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**FOR GROUPS OF 20 TO 150 GUESTS**

**LUNCH OR DINNER** From \$129 per person for a three course feasting Xmas menu and three hour Drinks Package (wine, beer, sparkling and soft drink). Two Course option available.

**CANAPÉS** From \$80 per person for a three hour Drinks Package (wine, beer, sparkling and soft drink) and nine canapés.

**MINIMUM SPEND** None.

# TWO COURSE FEASTING MENU

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\$109 per person

## STARTERS

Fresh Bread, Pepe Saya Butter

Seasonal Antipasto Platters of Cured Meats, Olives & Cheese

The Ultimate Spanner Crab Cakes, Burnt Butter-Capers, Avocado-Lime Mousse, Celery & Palm Hearts, Air-Freighted, Hand-Picked Pure Crab Meat

Whole Salt Baked Crystal Bay Prawns, Horseradish & Salsa Verde & Lemon

Salt Baked Beet Salad, Goats Cheese Fritters, Endive, Beet Juice, Shallots

## MAINS

Rolled & Stuffed Pork Loin, Truffled Potato, Pork Jus & Spiced Crackling

Sliced to Share Fennel and Pepper Crusted Sicilian MSC Approved Sustainable

Tuna Steaks Market Style, Cauliflower Puree, Japanese Pickled Zucchini, Black Sesame, Ginger Salad

Wild & Cultivated Mushroom Risotto

## SIDES

Green Beans, Lemon Myrtle butter, Wood Smoked Almonds

Roasted Beef Fat Potatoes, Chervil & Chive

Shoestring Fries

A Salad of Butter Lettuce, Lemon Vinaigrette, Dill, Mint, Frisée

## SWEETS

Rhubarb & Strawberry Balsamic White Chocolate Balls

## THREE HOUR DRINKS PACKAGE

Wine, Beer, Sparkling & Soft Drink

# THREE COURSE FEASTING MENU

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\$129 per person

## ENTRÉES

Fresh Bread, Pepe Saya Butter

Seasonal Antipasto Platters of Cured Meats, Olives & Cheese

The Ultimate Spanner Crab Cakes, Burnt Butter-Capers, Avocado-Lime Mousse,  
Celery & Palm Hearts, Air-Freighted, Hand-Picked Pure Crab Meat

Whole Salt Baked Crystal Bay Prawns, Horseradish & Salsa Verde & Lemon

Salt Baked Beet Salad, Goats Cheese Fritters, Endive, Beet Juice, Shallots

## MAINS

Rolled & Stuffed Pork Loin, Truffled Potato, Pork Jus & Spiced Crackling

Sliced to Share Rib Eye, Bone Removed, Grain Fed, 320g,  
100% Black Angus, Gippsland, VIC,  
Selection of Mustards, Sauces

Sliced to Share Fennel and Pepper Crusted Sicilian MSC Approved Sustainable  
Tuna Steaks Market Style, Cauliflower Puree, Japanese Pickled Zucchini, Black  
Sesame, Ginger Salad

Wild & Cultivated Mushroom Risotto

## SIDES

Green Beans, Lemon Myrtle butter, Wood Smoked Almonds

Roasted Beef Fat Potatoes, Chervil & Chive

Shoestring Fries

A Salad of Butter Lettuce, Lemon Vinaigrette, Dill, Mint, Frisée

## DESSERTS

Sherry Soaked Christmas Pudding, Sour Cherry, Egg Nog Custard  
Classic Profiteroles - Filled with Crème Pâtissière and Vanilla Ice-Cream  
Drowned in Valrhona Dark Chocolate Sauce

## SWEETS

Rhubarb & Strawberry Balsamic White Chocolate Balls

## THREE HOUR DRINKS PACKAGE

Wine, Beer, Sparkling & Soft Drink





## QT LOUNGE

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### PRIVATE AFFAIRS. FOR GROUPS UP TO 40 GUESTS

For a sophisticated experience in the exclusive QT LOUNGE, perched high on the top level of QT Canberra with magnificent views of the city surrounds.

**LUNCH OR DINNER** From \$150 per person for a three course plated Xmas menu and four hour Drinks Package (wine, beer, sparkling and soft drink).

**VENUE HIRE** Room Hire Fees will Apply.

**Note:** To access the QT Lounge minimum food and beverage spend requirements are required to be met to secure this exclusive area of the hotel.

# THREE COURSE SET MENU

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\$150 per person

## ENTRÉES

Beef Tartare, House Pickle, Free Range Yolk, House Made Lavosh Cracker

or

Whole Salt Baked Crystal Bay Prawns, Horseradish & Salsa Verde & Lemon

## MAINS

Rolled & Stuffed Pork Loin, Truffled Potato, Pork Jus & Spiced Crackling, Carrots

or

Sirloin Pepper Steak, Red & Green Peppercorn, Cognac Sauce, Gratin Potato, Watercress Salad (GF)

## DESSERTS

SSherry Soaked Christmas Pudding, Sour Cherries, Egg Nog Custard (V)

or

Eton Mess, Cointreau & Black Pepper Marinated Strawberries, Chantilly Cream, Raspberry Syrup, Meringue & Raspberry Sorbet (GF, V)

## SWEETS

Rhubarb & Strawberry Balsamic White Chocolate Balls

## FOUR HOUR DRINKS PACKAGE

Wine, Beer, Sparkling & Soft Drink

# THREE COURSE FEASTING MENU

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\$170 per person

## STARTERS

Fresh Bread, Pepe Saya Butter

Seasonal Antipasto Platters of Cured Meats, Olives & Cheese

The Ultimate Spanner Crab Cakes, Burnt Butter-Capers, Avocado-Lime Mousse,  
Celery & Palm Hearts, Air-Freighted, Hand-Picked Pure Crab Meat

Whole Salt Baked Crystal Bay Prawns, Horseradish & Salsa Verde & Lemon

Salt Baked Beet Salad, Goats Cheese Fritters, Endive, Beet Juice, Shallots

## MAINS

Rolled & Stuffed Pork Loin, Truffled Potato, Pork Jus & Spiced Crackling

Sliced to Share Rib Eye, Bone Removed, Grain Fed, 320g,  
100% Black Angus, Gippsland, VIC,  
Selection of Mustards, Sauces

Sliced to Share Fennel and Pepper Crusted Sicilian MSC Approved Sustainable

Tuna Steaks Market Style, Cauliflower Puree, Japanese Pickled Zucchini,  
Black Sesame, Ginger Salad

Wild & Cultivated Mushroom Risotto

## SIDES

Green Beans, Lemon Myrtle butter, Wood Smoked Almonds

Roasted Beef Fat Potatoes, Chervil & Chive

Shoestring Fries

A Salad of Butter Lettuce, Lemon Vinaigrette, Dill, Mint, Frisée

## DESSERTS

Sherry Soaked Christmas Pudding, Sour Cherry, Egg Nog Custard

Classic Profiteroles - Filled with Crème Pâtissière and Vanilla Ice-Cream

Drowned in Valrhona Dark Chocolate Sauce

## SWEETS

Rhubarb & Strawberry Balsamic White Chocolate Balls

## FOUR HOUR DRINKS PACKAGE

Wine, Beer, Sparkling & Soft Drink



## LUCKY'S SPEAKEASY

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### FOR GROUPS UP TO 150 GUESTS

**CANAPÉS** From \$35 per person for a seven piece chef engineered menu (upgraded menu options available).

**DRINKS** Packages Available – Two hour \$35 per person or three hour \$45 per person (wine, beer, sparkling and soft drink) OR Drinks Bar tab at a limit of your choice OR \$250 for a private bar setup and personal bartender for the night, with drinks on consumption.

**MINIMUM SPEND** \$1,000.

# THREE COURSE FEASTING MENU TO SHARE

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\$139 per person

## STARTERS

Fresh Bread, Pepe Saya Butter

Seasonal Antipasto Platters of Cured Meats, Olives & Cheese

The Ultimate Spanner Crab Cakes, Burnt Butter-Capers, Avocado-Lime Mousse,  
Celery & Palm Hearts, Air-Freighted, Hand-Picked Pure Crab Meat

Whole Salt Baked Crystal Bay Prawns, Horseradish & Salsa Verde & Lemon

Salt Baked Beet Salad, Goats Cheese Fritters, Endive, Beet Juice, Shallots

## MAINS

Rolled & Stuffed Pork Loin, Truffled Potato, Pork Jus & Spiced Crackling

Sliced to Share Rib Eye, Bone Removed, Grain Fed, 320g,  
100% Black Angus, Gippsland, VIC,  
Selection of Mustards, Sauces

Sliced to Share Fennel and Pepper Crusted Sicilian MSC Approved Sustainable

Tuna Steaks Market Style, Cauliflower Puree, Japanese Pickled Zucchini,  
Black Sesame, Ginger Salad

Wild & Cultivated Mushroom Risotto

## SIDES

Green Beans, Lemon Myrtle butter, Wood Smoked Almonds

Roasted Beef Fat Potatoes, Chervil & Chive

Shoestring Fries

A Salad of Butter Lettuce, Lemon Vinaigrette, Dill, Mint, Frisée

## DESSERTS

Sherry Soaked Christmas Pudding, Sour Cherry, Egg Nog Custard

Classic Profiteroles - Filled with Crème Pâtissière and Vanilla Ice-Cream

Drowned in Valrhona Dark Chocolate Sauce

## SWEETS

Rhubarb & Strawberry Balsamic White Chocolate Balls

## FOUR HOUR DRINKS PACKAGE

Wine, Beer, Sparkling & Soft Drink



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