

LOT

BUSINESS UNUSUAL



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WELLINGTON



INTRODUCTION

Surprise yourself at QT Wellington, a significant fusion of expressive and luxurious art, technology and indulgence. Based in the Nation's creative capital, QT Wellington is a warm invitation to explore and define one of New Zealand's most eclectic collections of art and character. This is the ideal hub for cultural connoisseurs from around the world, framed in designer opulence and showcased at a gallery opening that never closed. We're eager to see what you will bring.



THE TAMBURINI ROOM

Black is the new black and versatility is king in the carefully lit and art-lined Tamburini Room.

Another exceptional choice for the astute event organiser, the Tamburini Room offers a spacious meeting area with built-in projection screen for up to 90 cocktail-drinking guests. Whether planning a fashion show, Casino Royale soiree, theatre style conference or private art auction, the canvas is blank as far as possibilities go.

An added advantage is the ability to breakout into the hotel's stunning lobby space and the choice of French, Asian and Kiwi shared table feasts. Whether you're hosting a private soiree, or wining and dining clients.

The Tamburini Room is a versatile space that can be set up as classroom, cocktail, theatre, u-shape, banquet or boardroom.

30

BOARDROOM

35

U-SHAPE

90

COCKTAIL

90

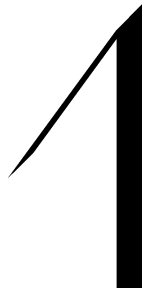
THEATRE

60

BANQUET

40

CLASSROOM

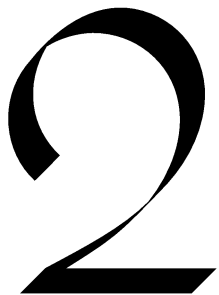


THE SENNA ROOM

Magnificent lighting meets a dark and stormy palette. A space to get down to business with more than a little style.

Breaking out into a generous pre-function lobby space, the Senna Room is splendidly fashionable and pleasing to the eye. Follow your presentation, meeting or pow wow with a five-course degustation and a Negroni in hand.

A built-in projection screen completes the room for up to 70 guests, and with classroom, cocktail, theatre, u-shape, banquet or boardroom setup available, you decide which configuration best suits your event.



- 24

BOARDROOM
- 24

U-SHAPE
- 70

COCKTAIL
- 60

THEATRE
- 30

CLASSROOM
- 40

BANQUET

THE BILLIARDS ROOM

Enter a secret hideaway where rich mahogany and plush furnishings play host to old school charm. If you are on the hunt for a venue with old time class, an air of exclusivity and two full sized billiards tables, the downright charismatic Billiards Room could be for you.

From intimate banquets and shared feasts of medieval proportions to lavish secret meetings, buck's nights and persuasive parties, this special enclave can host up to 28 delegates for those who want to sit and dine, and up to 100 for cocktail partygoers.

Whether you're getting down to business, wining and dining clients or simply looking for a unique event experience, The Billiards Room is an adaptable space with cocktail, banquet or boardroom setup available.



80

COCKTAIL

24

BANQUET

16

BOARDROOM



HOT SAUCE

This ain't no boardroom setting. Hot Sauce is the spot that really brings the fire. Whether for fashion shows or private parties, the scarlet mood lighting and club vibe make for a rare backdrop. With an Asian-inspired menu, cutting-edge cocktails, tight tunes and an electric feel, this is an intimate bar and restaurant for those looking to redefine where a meeting or event should be held.

Is a bar takeover out of the question for your next gathering? It shouldn't be. Who are your closest 180 friends? Hot Sauce is able to host up to 180 guests for private events cocktail style.

180

COCKTAIL

HIPPOPOTAMUS

Whether it's black tie, short dress or shimmering gown, Hippopotamus will turn it up a notch. With its harbour views and penchant for leaving a lasting impression, this vivid locale can accommodate all your ball, banquet, spread, high tea or colourful wedding needs.

The charming Hippopotamus adventure is one of French-inspired fine dining, indulgent comfort food, an enviable wine list and impossible-to-say-no-to cocktails. From menu suggestions to bubbly top-ups and a cheeky smile, our friendly service team is there to help your memorable meeting or exclusive dinner run as smooth as silk. Inspire a memorable Wellington meeting or event by hosting an exclusive dinner party at Hippopotamus. It's bound to be a scrumptious affair.



5

180

COCKTAIL

70

BANQUET



LE SALON

Scantly clad artworks, mirrored walls and a chandelier. Decadent spreads, floral displays and candlelit table tops. This is a space that's confident in its presentation.

A luxurious private dining room for those looking to impress and influence, Le Salon is located at Hippopotamus Restaurant, seats 8 to 12 guests and offers Kiwi, French and Asian shared feasts; as well as a range of gourmet morning and afternoon tea menus.

With boardroom and private dining setup available, Le Salon is the perfect space to host a first-class feast in complete privacy or a business meeting away in a designer enclave.

10

BOARDROOM

10

PRIVATE
DINING



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**CONFERENCE & MEETING
 ROOM CAPACITIES**
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	BANQUET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
THE TAMBURINI ROOM	60	90	40	90	35	30
THE SENNA ROOM	40	60	30	70	24	24
THE BILLIARDS ROOM	26	-	-	85	-	16
HOT SAUCE	-	-	-	180	-	-
HOT HOUSE	-	-	-	-	-	14
HIPPOPOTAMUS	70	-	-	180	-	-
LE SALON	-	-	-	-	-	10



DAY DELEGATE PACKAGES

Tamburini, Senna, Billiards
8am – 5pm

HALF DAY HUI \$79 PP

HELLO DELEGATES

L’Affare coffee & T Leaf tea selection
with chef’s choice of cookies

PICK ME UP

Choice of morning tea or afternoon tea
Choose one item to accompany
L’Affare coffee & T Leaf tea selection

DON’T MISS A BEAT BUFFET

Choose one light and one hearty lunch item
Served with accompaniment
Fresh seasonal salad
Chef’s choice of sweet option

Add juice of the day, served at any break
for \$3 per person per break

FULL DAY HUI \$89 PP

HELLO DELEGATES

L’Affare coffee & T Leaf tea selection
with chef’s choice of cookies

PICK ME UP

Choose one item to accompany
L’Affare coffee & T Leaf tea selection

DON’T MISS A BEAT BUFFET

Choose one light and one hearty lunch item
Served with accompaniment
Fresh seasonal salad
Chef’s choice of sweet option

PICK ME UP

Choose one item to accompany
L’Affare coffee & T Leaf tea selection

QT YOUR WAY

Less than 20 delegates

Coffee & tea | \$5.50pp
MT & AT | \$14.50pp
Lunch | \$37pp (light) | \$49pp (hearty)
Room hire POA

Add a Conference Delegate pack \$5pp
Includes QT exclusive notepad, pen, mints and
essential stationery

All Hui packages include: Water, mints, note pads, pens, free Wi-Fi for all delegates
Add juice of the day, served at any break for \$3 per person per break
Venue hire included in day delegate pricing | Minimum 20 delegates

MULTI-DAY PERKS

Book a multi-day conference and choose from complimentary arrival tea and coffee each morning OR one free morning or afternoon tea. Plus, enjoy great group accommodation rates when you stay with us.



Q THE SOCIAL PACKAGES

When the multi-day dealings are done, celebrate your wins with a social soirée. Enjoy complimentary room hire and 15% off food and beverage for your pre- or post-conference function.

LE CHIC TIPPLE

7 Canapé Items
Set Beverage Package
\$99pp

A SOCIAL AFFAIR

Feasting Dinner
Set Beverage Package
\$129pp

THE COMPLETE QT

2 or 3 Course Set Menu
Set Beverage Package
\$129pp | \$139pp

Each 1-3 hour package includes room hire, background music package and 15% off food and beverage.

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MEET & EAT

Tamburini, Senna, Billiards

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Joining us for a good time but not a long time? Peruse our plethora of meeting options to suit your needs, bringing breakfast or lunch to the boardroom. Room hire and AV requirements are POA.

ON A DEADLINE

Up to 25 delegates
 1 - 3 hours only
 Continuous tea, coffee, orange juice & water
 Set light breakfast menu
 Conference Delegate pack

\$39pp

POWER UP

Up to 25 delegates
 1 - 3 hours only
 Continuous tea, coffee, orange juice & water
 Set buffet breakfast menu
 Conference Delegate pack

\$65pp

WHEELING AND DEALING

20 - 40 delegates | cocktail style
 1 - 3 hours only
 Continuous tea, coffee, orange juice & water
 Set breakfast bites menu

\$55pp

ADDITIONAL UPGRADES

Alcoholic beverage packages \$36 - \$76pp
 Bubbles only POA

SEAL THE DEAL

Up to 20 delegates
 1 - 3 hours only
 Continuous tea, coffee & water
 2 Course set menu
 Conference Delegate pack

\$79pp

Upgrade to a 3 course set menu | \$99pp



CANAPÉ MENU

Tamburini, Senna, Billiards

Minimum 20 guests

1 HOUR

4 Items \$24 PP

5 Items \$27 PP

7 Items \$31 PP

1.5 HOURS

4 Items \$27 PP

5 Items \$30 PP

7 Items \$34 PP

Additional canapés \$4.50pp

VEGETARIAN

Potato Beignets, onion, black garlic aioli | GF VG

Black sesame cracker, smoked goats cheese, fig gel | GF VG

Taco: vegetable sprouts, smashed peas, pea shoots, salsa

MEAT/SEAFOOD

Beef crudo cone, parmesan, truffle pearl | NF

Smoked King salmon, edamame blini, citrus glaze | NF

BBQ octopus and chorizo, sesame pastry | NF

Glazed chicken thigh, sweet and sour sauce | GF & NF

SWEETS

Artisan macaron

Mini pavlova with dark chocolate and raspberry

Vegan brownie with vanilla coconut chantilly

Classic lemon meringue tart

PREMIUM CANAPES

Additional \$9.50 per item

Wagyu beef slider, pickles, QT sauce, cheddar, brioche | NF

Fried chicken, waffles, hot sauce | NF

Salmon and prawn roll, panko prawn, salmon belly, umami caramel, lime mayo | NF

Cauliflower taco, charred cauliflower, citrus chimichurri, buckwheat | V

SUBSTANTIAL PLATTERS

Serves approx. 8 guests

Charcuterie – Selection of Euro delis, house pickles, fresh bread & crackers | \$225

NZ Cheese board – Served with dried fruits, nuts and fresh bread, crackers and quince paste | \$225

Market Fresh Fruit – hand picked market fresh fruit platter | \$185

Sweet – Hippopotamus artisan dessert platter | \$215

GRAZING TABLE

A grazing table featuring the best of our charcuterie and NZ cheese platters.

Minimum 20 guests | \$65pp

PLEASE NOTE THAT WHILE WE WILL ALWAYS STRIVE TO MEET YOUR NEEDS, OUR KITCHENS DO COOK WITH GLUTEN AND DAIRY THUS WE CANNOT GUARANTEE 100% DIETARY REQUIREMENTS OF THIS NATURE.



**DINNER
OPTIONS**

Tamburini, Senna, Billiards

SEASONAL SET MENUS

TWO COURSE SET MENU \$89 PP

Alternate drop of main and pre-selected entrée or dessert

THREE COURSE SET MENU \$99 PP

Chef's choice of entrée, alternate drop of mains and
Chef's choice of dessert

THREE COURSE SET MENU \$109 PP

Three choices of all courses

All served with Chef's choice sides.

ELEVATE YOUR FARE

Add welcome drinks and Canapés

- Sparkling wine
- Craft Beer (Local)
- 3 Chef's choice arrival canapés

\$34 per person | 1 Hour Service

DIETARY REQUIREMENTS AVAILABLE ON REQUEST

TABLE FEAST MENU

**Tamburini,
Senna, Billiards**

QT FARE

Minimum 15 guests

LIGHT

Umami oysters | GF & P
Charcuterie board, sourdough and lavosh
Grilled king prawns, lemon and chive butter | GF
Charred aubergine and cauliflower, sumac and coriander glaze | V & NF

FROM THE GRILL

Whole roasted Beef striploin, black garlic jus | GF & DF
Confit chicken leg, smoked cauliflower | GF & DF
Baked Ōra King salmon, citrus and fennel beurre blanc | GF & P

SIDES

Lyonnais potato, Parsley butter | GF
Season greens, herbed butter | GF
Roasted butternut and blue cheese salad, celery vinaigrette, wild greens | GF

\$99 per person

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DESSERT

NZ cheese board, lavosh, sourdough, fruit
Salted caramel cheese cake or Chef's choice
Signature Pavlova

Add a choice of one dessert for \$119 per person





**PARTY
STARTING
PACKAGES**
BEVERAGE PACKAGES

REFRESHMENT

- Tiger Beer or Heineken
- QT Selection Sparkling Wine
- QT Selection Sauvignon Blanc
- QT Selection Syrah

- 1 HOUR \$44 PP**
- 2 HOURS \$49 PP**
- 3 HOURS \$64 PP**

CLASSIC SPIRITS

- QT Selection Gin
- QT Selection Vodka
- QT Selection Bourbon
- QT Selection Whiskey
- QT Selection Rum

- ADDITIONAL**
- 1 HOUR \$14 PP**
- 2 HOURS \$18 PP**
- 3 HOURS \$24 PP**

CLASSIC COCKTAILS

Negroni, Aperol Spritz, Cosmopolitan

Or select 2 of our classic cocktails and a mocktail of your choice.

- ADDITIONAL**
- \$14 Per Person Per Hour**

DELUXE

- Heineken or Tuatara
- QT Deluxe Selection Sparkling Wine
- QT Deluxe Selection Sauvignon Blanc
- QT Deluxe Selection Syrah

- 1 HOUR \$44 PP**
- 2 HOURS \$56 PP**
- 3 HOURS \$72 PP**

HIGHER SPIRITS

- QT Deluxe Selection Gin
- QT Deluxe Selection Vodka
- QT Deluxe Selection Bourbon
- QT Deluxe Selection Whiskey
- QT Deluxe Selection Rum
- QT Deluxe Selection Tequila

- ADDITIONAL**
- 1 HOUR \$16 PP**
- 2 HOURS \$20 PP**
- 3 HOURS \$26 PP**

ULTIMATE

- Tuatara Pilsner & Heineken
- QT Prestige Selection Champagne
- QT Prestige Selection Chardonnay
- QT Prestige Selection Pinot Noir

- 1 HOUR \$54 PP**
- 2 HOURS \$66 PP**
- 3 HOURS \$76 PP**

PREMIUM SPIRITS

- QT Deluxe Selection Gin
- QT Deluxe Selection Vodka
- QT Deluxe Selection Bourbon
- QT Deluxe Selection Whiskey
- QT Deluxe Selection Rum
- QT Deluxe Selection Tequila

- ADDITIONAL**
- 1 HOUR \$18 PP**
- 2 HOURS \$22 PP**
- 3 HOURS \$30 PP**

*Products subject to change due to availability

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HOT SAUCE

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CANAPÉS

Minimum 20 guests

1 HOUR

4 Items: \$24 per person

5 Items: \$27 per person

7 Items: \$31 per person

1.5 Hour:

4 Items: \$27 per person

5 Items: \$30 per person

7 Items: \$34 per person

Additional canapés are \$4.50 per person

HOT

Sticky pork belly skewer | DF

Beef and kimchi dumpling | DF

Chicken and lemongrass wonton | DF

Pumpkin, mushroom and corn dumpling | V & DF

Takoyaki ball, Kewpie mayo and bonito flakes | DF

COLD

Thai green curry, Ōra King salmon tartare on sago cracker | GF & DF

Ponzu glazed tofu and wakame mini salad | VG, GF & DF

Togarashi crusted saku tuna and ribbon cucumber skewer | GF & DF

Mini donut with vanilla tres leches sauce | V

PREMIUM

\$9.50 per person

Half shell oyster with wakame, Kewpie mayo and fish roe GF | GF & DF

Panko coconut and Asian tartar bao

Sichuan tofu bao | VG & DF

Pork money bags with sweet chilli sauce | DF

DIETARY REQUIREMENTS AVAILABLE ON REQUEST

DINNER OPTIONS

HOT OFF YOUR FORK

A walk and fork style for conversations that flow.

Minimum 20 guests | \$99 per person

HOT FROM THE EAST FEAST

An intimate soir ee designed as a feast for eyes and a journey for taste buds.

Minimum 20 guests | \$99 per person | \$109 with dessert

TRUST THE CHEF

Can't decide? Trust the chef for a seasonal selection of chef's signatures.

Minimum 20 guests | \$89 per person

DIETARY REQUIREMENTS AVAILABLE ON REQUEST

HOT SAUCE



HIPPOPOTAMUS



CANAPÉS

Minimum 20 guests

1 HOUR

4 Items: \$24pp

5 Items: \$27pp

7 Items: \$31pp

1.5 Hour

4 Items: \$27pp

5 Items: \$30pp

7 Items: \$34pp

Additional canapés are \$4.50pp

VEGETARIAN

Potato Beignets, onion, black garlic aioli | GF VG

Black sesame cracker, smoked goats cheese, fig gel | GF VG

Taco: vegetable sprouts, smashed peas, pea shoots, salsa

MEAT, FISH, POULTRY

Beef crudo cone, parmesan, truffle pearl | NF

Smoked King salmon, edamame blini, citrus glaze | NF

BBQ octopus & chorizo, sesame pastry | NF

Glazed chicken thigh, sweet and sour sauce | GF & NF

SWEET

Artisan macaron

Mini pavlova with dark chocolate and raspberry

Vegan brownie with vanilla coconut Chantilly

Classic lemon meringue tart

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PREMIUM

\$9.50 per person

Wagyu beef slider, pickles, QT sauce, cheddar, brioche | NF

Fried chicken, waffles, hot sauce | NF

Salmon & prawn roll, panko prawn, umami caramel, lime mayo | NF

Cauliflower taco, charred cauliflower, chimichurri and buckwheat | V

DIETARY REQUIREMENTS AVAILABLE ON REQUEST

HIPPOPOTAMUS

SEASONALLY CREATED MENUS

For exclusive Hippopotamus sit-down dining.

3 COURSE SET MENU \$99 PP

Two pre-selected entrées, alternate drop,
three pre-selected mains, alternate drop &
two pre-selected desserts, alternate drop

THREE COURSE SET MENU \$109 PP

Three choices of all courses

All served with Chef's choice sides.

DIETARY REQUIREMENTS AVAILABLE ON REQUEST





STAY A WHILE

Welcome to your private viewing where art meets soul. With abstract lines and playful patterns, we're setting you up for eclectic dreams. Your Wellington hotel room is surrounded by urban hills and harbour views, landscapes of true visual indulgence. In a capital alive with expressive aesthetic, here you can let it soak in. This unusual accommodation in Wellington is your own creative hideaway.

QT WELLINGTON

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