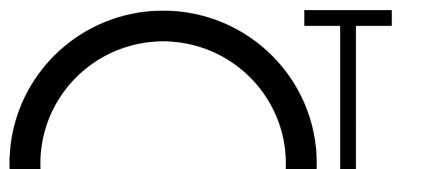


# MERRY EVERYTHING

QTHOTELS.COM





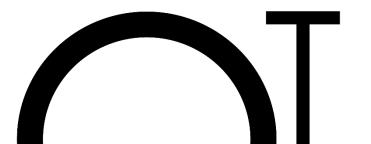
When the end of the year comes, it's just one big happy mess of gifts, parties, family, drinkies, tinsel, Mariah Carey, late night shopping, joyful secrets, besties, indulgence and relentless goodwill to the stroke of midnight and beyond. Frankly, it's exhausting in the best kind of way.

Why not make QT your little helper to plan and execute a flawless festive moment for work or pleasure?

From family feasts to office occasions, our planners sleigh at seasonal celebrations of every shape and size.

So go ahead, make our year.

The QT Team







# PARTY, PLAY & STAY

'Tis the season to get silly – let's do it in style. Get carried away in Christmas indulgence with a party decked in culinary cheer at QT Wellington. With a strict ban on awkward office small talk, we're all about creating Christmas parties you actually want to attend. For colleagues both naughty and nice, there's space for one and all. The more the merrier, so send out the invites and we'll make it even more memorable with extra gifts from us to you.

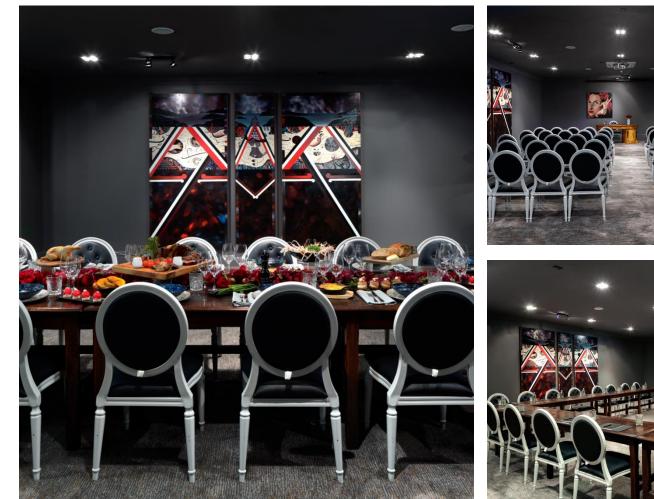
SPEND OVER \$150\* PER PERSON and receive 20% off our Best Available Rate on hotel accommodation.

SPEND OVER \$3000\* and we'll throw in a magnum of Champagne.

SPEND OVER \$4000\* on your event and receive your choice of: A complimentary room night for your event organizer OR a Bed & Breakfast Voucher to use to stay and play, however you please. Plus, we'll make it extra festive with a bottle of wine.

**ADD-ONS:** Christmas Crackers & Signature Christmas Cocktail – additional cost applies. Please inquire with our events team for availability and pricing.

\*T&C's: Further Terms & Conditions may apply. Valid 1 October 2022 to 20 December 2022. Minimum 20 guests for booked event.









# THE TAMBURINI ROOM

Black is the new black and versatility is king in the carefully lit 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.

EXCLUSIVE VENUE HIRE:

Venue hire is complimentary; a minimum food and beverage spend applies.



VENUE ROOMS

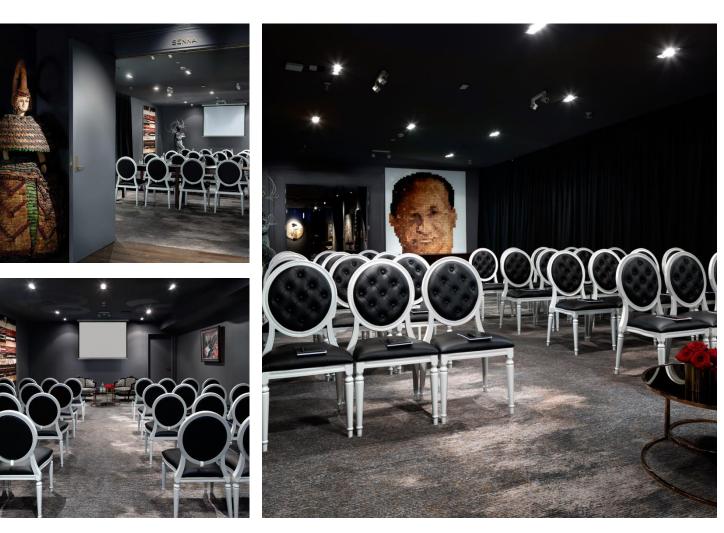
# THE SENNA ROOM

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.

EXCLUSIVE VENUE HIRE: Venue hire is complimentary; a minimum food and beverage spend applies.





# 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 from lavish secret meetings to 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.

EXCLUSIVE VENUE HIRE: Venue hire is complimentary; a minimum food and beverage spend applies.





BANQUET

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 eclectic feel, this is an intimate bar and restaurant for those looking to redefine where a meeting or event should be held. VENUE ROOMS

Is a bar takeover out of the question for your next gathering?

It shouldn't be. Hot Sauce is able to host up to 180 guests for private events cocktail style.

EXCLUSIVE VENUE HIRE: Venue hire is complimentary; a minimum food and beverage spend applies.



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 team is here to help your memorable meeting or exclusive dinner service 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.

EXCLUSIVE VENUE HIRE: Venue hire is complimentary; a minimum food and beverage spend applies.









BOARDROOM PRIVATE DINING





# LE SALON

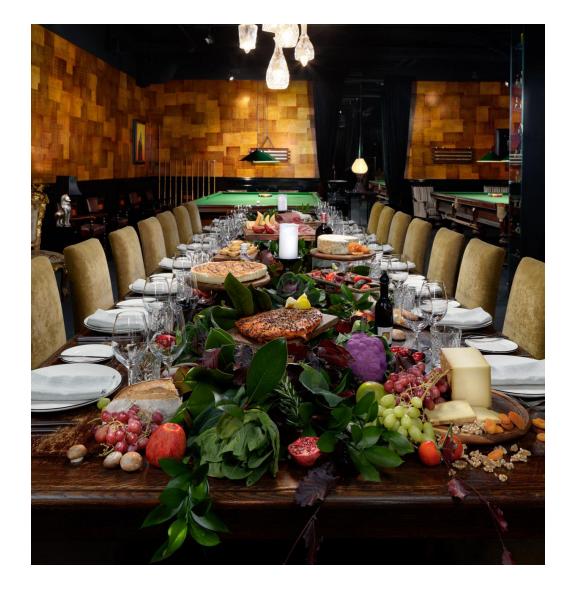
Scantily clad artworks, mirrored walls and a chandelier. Decadent spreads, floral displays and candlelit table tops. This is a space that's confident in its presentation.

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.

EXCLUSIVE VENUE HIRE: Venue hire is complimentary; a minimum food and beverage spend applies.





# CONFERENCE & MEETING ROOM CAPACITIES

	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	28	-	-	100	-	18
HOT SAUCE	-	-	-	180	-	-
HIPPOPOTAMUS	70	-	-	180	-	-
LE SALON	-	-	-	-	-	12
LOBBY LOUNGE	-	-	-	20	-	10



# CANAPÉ MENU

Minimum 20 guests

**1 HOUR** 4 Items \$22 PP 5 Items \$25 PP 7 Items \$29 PP

**1.5 HOURS** 4 Items \$25 PP 5 Items \$28 PP 7 Items \$32 PP

Additional canapés are \$5.50 per person

#### **PREMIUM CANAPES**

Additional \$8.50 per item Vegan slider: Wholesome food slider Cheese slider: Grass-fed beef & NZ cheese Vego Bruschetta: Baby beet, red onion & goat cheese Lamb Bruschetta: A lady butcher lamb prosciutto, cream cheese & cornichon

#### VEGETARIAN

Wild mushroom arancini with truffle aioli Otaki honey whipped goat cheese filotte with dry figs Sundried tomato, cream cheese and chive tartlet Battered cauliflower with lemon aioli

## MEAT/SEAFOOD

Beef mititei with tzatziki sauce Twice cooked pork belly & grilled haloumi Beechwood smoked New Zealand king salmon on blini with orange crème fraiche Spicy Spanish chorizo wrapped with puff pastry Grilled chicken skewer with house-made seasonal green pesto

### **SWEETS**

Artisan macaron Mini pavlova with park chocolate & raspberry Vegan brownie with vanilla coconut Chantilly Classic lemon meringue tart

## SUBSTANTIAL PLATTERS

Serves approx. 8 quests Charcuterie - selection of Euro delis, house pickles, fresh bread & crackers \$225 NZ cheese board - with dried fruits & nuts fresh bread, crackers and quince paste \$225 Chips & dips – crispy tortillas with a selection of dips \$150 Market best fruit – hand picked market best fruit platter \$185 Sweet – Hippopotamus artisan dessert platter \$215

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

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Hoisin glazed roasted pork belly skewer (DF) Chicken & sweet corn dumpling (DF) Vegetarian dumpling (V, DF) Pork wonton (DF) Takoyaki ball (DF)

## COLD

Togarashi crusted Saku tuna on cucumber (GF, DF) Thai green curry, cured Ōra King Salmon tartare (GF, DF) Tofu sashimi & goma wakame salad (VG, GF, DF) Mini donut with matcha ganache (V)

## **PREMIUM CANAPÉS**

Oyster with wakame salad & ginger syrup (GF, DF) Korean fried chicken bao with Kewpie mayo Wholesome Food bao (VG, DF) Duck summer roll with orange & chilli salsa (VG, GF, DF) \*\$8.50 each



# HOT SAUCE CANAPÉS



## FRENCH FARE MENU

## \$119 PP

Oysters with mignonette Charcuterie board Butter poached prawn & calamari Baked Keiji (whole salmon) with orange & fennel Native herb crusted wild venison striploin with baby beetroot, Kalamata olives & capers with garlic jus Chateaubriand with French tarragon & dijon mustard Potato gratin Baby roquette & green pear salad with Port wine vinaigrette Roasted vine ripe tomato with truffle balsamic glaze Buttered French beans with toasted almond Chef selection of New Zealand cheese with honeycomb and dried figs

Bouche de Noël

# KIWIANA MENU

## \$99 PP

Honey mustard glazed champagne ham Classic prawn cocktail Oven roasted leg of lamb with mint sauce Old fashion marinated mussels Barbequed Sirloin steak Caesar salad with smoked chicken Baked Ōra King salmon Butter-glazed carrots with peas Broccoli, tomato, shallot with balsamic reduction Triple baked potato Mini Pavlovas & Lemon drizzle cake





# HOT FROM THE EAST MENU

## \$79 PP

Selection of dumplings Edamame Spicy pineapple and togarashi salad Ceviche with prawn crackers Popcorn chicken Takoyaki balls Vege yellow curry Selection of baos Beef Rendang Rice Asian greens Mango pudding Fried Mantou bun with kaya jam custard MENUS



#### REFRESHMENT

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

### 1 HOUR \$34 PP 2 HOURS \$47 PP 3 HOURS \$62 PP

## **CLASSIC SPIRITS**

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

ADDITIONAL \$12 PP

**CLASSIC COCKTAILS** Negroni Aperol Spritz

ADDITIONAL \$16 PP

## DELUXE

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

1 HOUR \$42 PP 2 HOURS \$54 PP 3 HOURS \$70 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 \$14 PP

## ULTIMATE

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

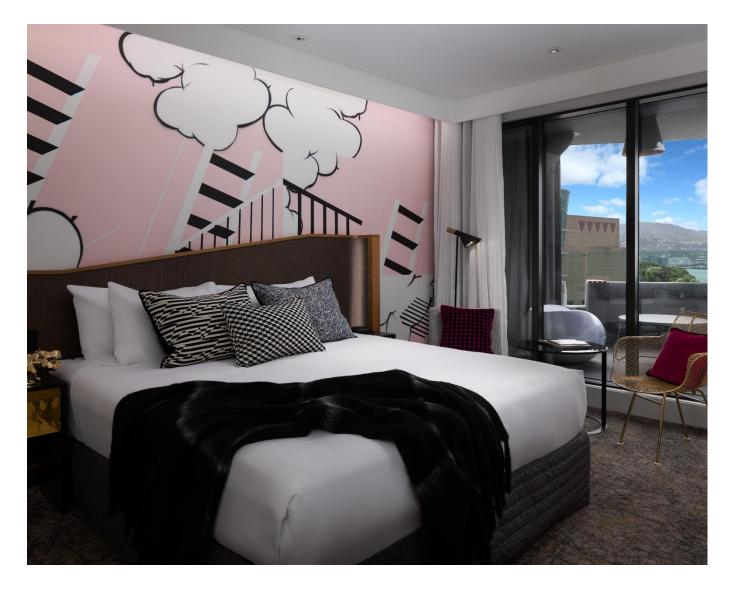
1 HOUR \$52 PP 2 HOURS \$64 PP 3 HOURS \$74 PP

### **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 \$16 PP

Cosmopolitan



# **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.



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