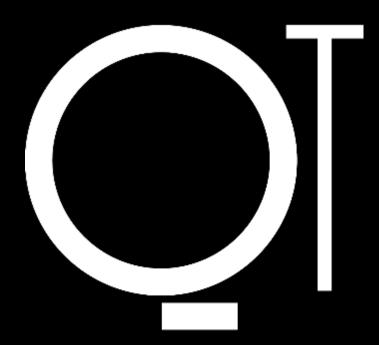
DOWN TO PARTY





From showmen to showstoppers, divas to dreamers, dancing queens, carefree scenes or adult themes, for the sweet moves, deep grooves and fresh shoes. Let's hear a bravo for the late arvo and an alright for the all-night. From black-tie to drink-the-housedry we have your party penchant at QT.

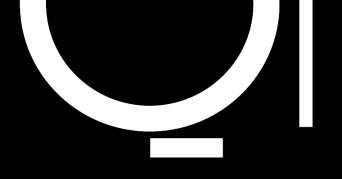
Trust us with your event - our planners are experts in vibe-control, masters of atmosphere and simply adore revelry of all descriptions.

Just say the word and we'll press play.

The QT Team





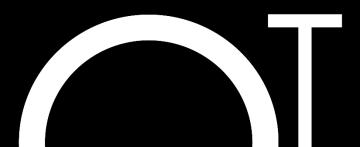


INTRODUCTION

A unique range of venues for all manner of events – exclusive parties and private dining that dazzles. Through these historic rooms, we'll take you on a journey.

Moments both classic and candid; we'll create the scene.

The city's vibrancy as a backdrop for events with intrigue and creative settings. A party lit with luxury, quintessential cocktails and curated wines. Venues and events matched with a first-class menu and artistic Melbourne style.



PRIVATE EVENT SPACES





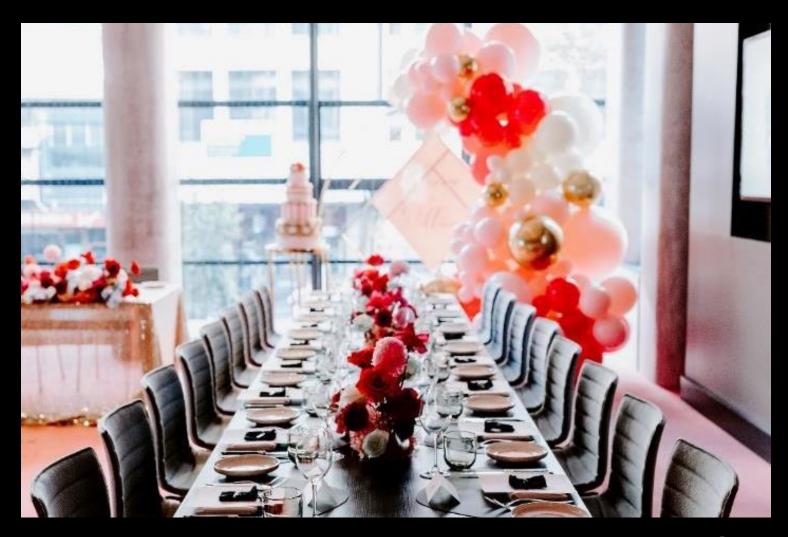
PARAMOUNT

The gorgeous Paramount Room is the perfect venue for a decadent dining space where you can enjoy a first-class feast, with floor-to-ceiling windows overlooking Russell Street, in complete privacy.

Features:

- Floor to ceiling windows with black-out blinds
- 65-inch screen TV and surround sound
- Self-moderating air conditioning
- Air-media for wireless presentation
- Complimentary Wi-Fi
- Bespoke catering options

Speak to our event specialists about options to bring your vision to life.







LONG TABLES

COCKTAI





BARCLAY

Awash in natural light, this sophisticated space is perfect for all milestone celebrations. Think tailored dining with wines to match straight from our glasswalled cellar.

Features:

- Floor to ceiling windows with black-out blinds
- 65-inch screen TV and surround sound
- Self-moderating air conditioning
- Air-media for wireless presentation
- Complimentary Wi-Fi
- Bespoke catering options

Speak to our event specialists about options to bring your vision to life.





LONG TABLES COCKTAIL





KING

Hold court in King private dining room and event space, with service and dining fit to delight your entourage.

Elegant and ambient with hidden cuttingedge technology, King is perfect for an intimate dining setting with your nearest and dearest.

Features:

- HD Laser projector with 100-inch drop down screen
- Inbuilt sound system
- Touch panel control
- HDMI, DisplayPort + multi adaptor digital cord (located in boardroom table)

Speak to our event specialists about set up options to bring your vision to life.





















UNION

Where great service, design and fine dining connect, you have Union private dining and boutique event space.

Simply drift into relaxed indulgence with friends and order up another bottle from our cellar, Union is a place where good decisions happen in style.

Features:

- Samsung 82-inch plasma TV
- Inbuilt sound system
- Touch panel control
- 2 x 48-inch still signage screens
- HDMI connections

Speak to our event specialists about set up options to bring your vision to life.





PRIVATE DINING COCKTAIL



PASCALE & BAR 133

Staying true to QT's energetic and playful style, Pascale Restaurant couples the freshest and finest ingredients with a commitment to celebrating locally sourced produce.

Inspire a memorable event by hosting an exclusive dinner party at Pascale for up to 70 seated guests, or for a more petite treat group bookings can be made for up to 14 guests.

Prefer a curated cocktail and a canapé or two? Pull up a chair at Bar 133.



















HOT SAUCE LANEWAY

Searching for a hidden gem to celebrate this year? Hot Sauce Laneway is available for exclusive use for an epic night out.

Hidden in an alley with exclusive entry via our QT Laneway, Hot Sauce entertains with modern decor & everything you need.

With a choice of eats from our Modern-Australian menu, beer, wine and cocktails aplenty, add some tight tunes with a DJ on the decks or our very own party playlist, and you've got a celebration.

Ready to Party?







ROOFTOP AT QT

Celebrate your passion for cool bars and Instagram-worthy cocktails at the place to see and be seen in Melbourne - QT Rooftop Bar.

The experience is one of designer style and is heightened by the incredible view across Melbourne's inner city skyline, delicious menus and smooth tunes.

Available for group bookings of 20-60 all week long, or for exclusive hire Sunday through Thursday and Friday day for up to 185.

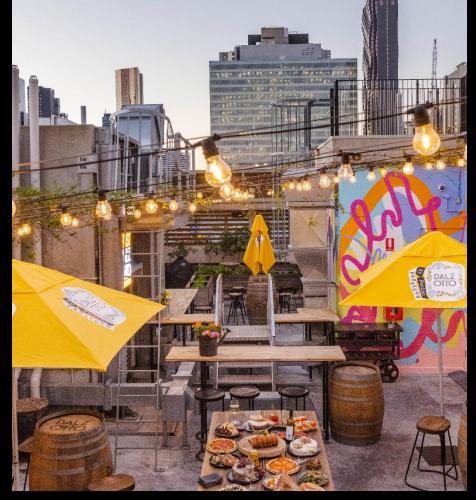
















SECRET GARDEN

An intimate Italianate Garden, the Secret Garden is a hidden gem above the hustle of the city, for those in the know and looking to host an event with a difference.

Home to the bold mural 'Chromaoasis' by local artist Rowena Martinich, a luscious playground, full of vibrant colour, fluid and fierce, providing a contrast against the industrial design and city skyline views.

Sip on Dal Zotto prosecco with sounds harking back to 1920's Italia. All-Victorian menu providores; beers from Bridge Road Brewing Beechworth, salumi from The Meat Room Kilmore, gin and limoncello from Bass & Flinders Mornington Peninsula and local water from Capi.



As Secret Garden is an outdoor venue exposed to Melbourne weather, a mutual agreement can be made with the QT team and client to postpone and select an alternative date should the weather not be in favour. Subject to availability.





CANAPÉ MENU

2 HOUR CANAPÉ PACKAGE: \$45PP

Your selection of 3 small + 1 large canapé 6 Small Pieces + 1 Large per person

3 HOUR CANAPÉ PACKAGE: \$60PP

Your selection of 4 small + 2 large canapés 8 Small Pieces + 2 Large per person

4 HOUR CANAPÉ PACKAGE: \$80PP

Your selection of 5 small + 3 large canapés 10 Small Pieces + 3 Large per person

5 HOUR CANAPÉ PACKAGE: \$100PP

Your selection of 6 small + 4 large canapés 12 Small Pieces + 4 Large per person

ADDITIONAL ITEMS

Add \$6 per extra small canapé Add \$9 per extra large canapé

SWEET CANAPÉS

Per Piece: \$7 per person

SAMPLE MENU

SMALL

Natural Live Oysters, Lemon (GF, DF)
Salmon Tartare, Wasabi Dressing (DF)
Truffle Arancini, Parmesan, Black Garlic Aioli (V)
San Daniele Parma Ham, Mozzarella, Aged Balsamic,
Sourdough Crostini

QT Mini Wagyu Burger, Cheese, Pickle, Greens, Tomato,
Secret Sauce
Pumpkin Flowers, Romesco, Ricotta (V)

Pumpkin Flowers, Romesco, Ricotta (V)
Cornish Pasty, Triple Mustard
Vegetable Samosa, Cucumber Yoghurt (V)
Jalapeño, Mac and Cheese Croquette (V)
Cheddar Beignets, Sesame Dressing

LARGE

Tuna Tartare Poke Bowl (GF, DF)
Crispy Lamb Belly with Chimichurri
Tempura Soft Shell Crab, Fennel Salad, Orange Dressing
Parmesan Gnocchi, Gorgonzola, Pear, Macadamia Pangritata (V)
Spiced Black Bean Taco, Corn and Capsicum Salsa,
Coconut Yoghurt (VE)

Lamb Rogan Josh, Coconut Rice, Papadum, Coriander Garlic Infused Calamari, Black Garlic Aioli, Lemon (DF) Chicken Karaage Bao, Kimchi Mayonnaise, Spring Onion Roast Pork Roll, Apple, Crackle (DF) Fish Finger Sandwich, Tartare Sauce, Lemon

SWEET

Mini Chocolate Tart
Pavlova, Seasonal Fruit, Vanilla Cream
New York Cheesecake, Candied Lemon
Petite Lemon Meringue Tart
Double Chocolate, Walnut Brownies
Mini Vanilla Cupcake, Raspberry Buttercream
Assorted Macarons



PRIVATE DINING

2 COURSE \$773 COURSE \$98

SAMPLE MENU

ENTRÉE

Oysters (GF, DF)

Half Dozen Live Oysters, Chardonnay Vinegar, Cucumber

Gippsland Beef Tartare (GF, DF)

Egg Yolk, Chilli, Handmade Potato Orisps

Buffalo Mozzarella (V)

Garden Peas, Broad Beans, Asparagus, Truffle

Half Shell Scallops (GF)

Compressed Apple, Dill, Caviar

MAINS

28 Day Dry Aged Gippsland Striploin (GF) Smoked Bone Marrow Butter, Watercress

Wood Roasted Eggplant (VE, DF, GF)

Charred Onion, White Bean Puree, Pomegranate

Free Range Duck Breast (GF, DF)

Fennel, Rhubarb, Tuscan Cabbage

Roasted John Dory (GF)

Confit Leek, Baby King Oyster Mushroom, Tarragon, Hazelnut

SIDES TO SHARE

Duck Fat Crispy Potatoes (GF, DF) Thyme, Garlic, Pink Salt

Charred Broccolini (V, GF)
Pecorino, Smoked Almonds

Radicchio (V, GF)
Orange, Mint, Dried Ricotta

DESSERT

Selection of Local and Imported Cheese Quince, Truffle Honey, Fruit Bread

Dark Chocolate Fondant

Cherry Sorbet, Honeycomb

Strawberry Trifle

Vanilla Custard, White Chocolate Mascarpone

Profiterole

Coconut Gelato, Hot Chocolate Sauce









THE ITALIAN JOB

3 HOUR EXPERIENCE \$160 PER PERSON MINIMUM SPENDS APPLY

ANTIPASTI

Selection of Local Salumi & Cheese
Burrata, Heirloom Tomatoes, Basil, Olive Oil
Fig & Goat's Cheese Bruschetta
Vine Ripe Tomatoes, Basil & Mozzarella Bruschetta
Marinated Local Olives
Giardiniera – Local Pickled Vegetables
Warm Stone-baked Bread
Wood-smoked Prawn Cutlets
Polenta Chips, Aioli
Beef Carpaccio, Parmesan, Truffle, Potato Crisps
Calamari Fritti

GRAZING MAINS

Porchetta, Apricots, Pistachio, Oregano Wood Smoked Local Ribeye, Balsamic Glaze, Lemon, Thyme Grilled Tuna Loin, Basil, Olive Oil, Garlic

GRAZING MAINS CONT.

Wild Mushroom Ravioli, Goat's Cheese, Truffle Margherita, Tomato, Basil, Mozzarella, Stone-baked Pizza Spicy Salami, Ricotta, Oregano, Stone-baked Pizza Eggplant & Zucchini Caponata Panzanella Salad Green Beans, Smoked Almond Pangritata Parmesan Fries

GRAZING DESSERT

Selection of Cannoli

Vanilla Panna Cotta, Prosecco Granita, Apple, Cinnamon

Gelato Cart – Selection of Local Gelato & Sorbets

BEVERAGES

SPRITZ ON ARRIVAL

WINE BY DAL ZOTTO, KING VALLEY, VIC

Prosecco Pinot Grigio Rosata Sangiovese Cabernet

BEER BY BRIDGE ROAD BREWERS, BEECHWORTH, VIC

Beechworth Pale Ale Outsider Lager Ol' Scrumpy Natty Cider Free Time Alcohol-Free Pale Ale

LOCAL DROPS

Bass & Flinders Gin, Dromana, VIC Bass & Flinders Limonoello, Dromana, VIC Grainshaker Australian Vodka, Campbellfield, VIC Starward Two Fold Whisky, Port Melbourne, VIC

NON-ALCOHOLIC

Capi Soda, Tonic, Sparkling & Still Water Soft Drink & Juice





THE QTIE SIP

SPARKLING

Ate Sparkling, SE Australia

WHITE

Ate Chardonnay, SE Australia Ate Sauvignon Blanc, SE Australia

RED

Ate Cabernet Sauvignon, SE Australia Ate Shiraz, SE Australia

BOTTLED BEER

James Boag's 'Premium Light' Asahi 'Super Dry' Peroni 'Nastro Azzuro'

NON-ALCOHOLIC

2 HOURS \$45PP

3 HOURS \$54PP

4 HOURS \$72PP

5 HOURS \$90PP

Assorted Soft Drink and Juice (Exc. Bottled Water)

THE EXTRA QTIE SIP

SPARKLING

NV Dal Zotto 'Pucino' Prosecco, King Valley, VIC

WHITE

Hesketh 'Rules of Engagement' Pinot Grigio, Limestone Coast, SA

Hesketh 'Lost Weekend' Chardonnay, Limestone Coast,

ROSÉ

Hesketh 'Wild at Heart' Rosé, Limestone Coast, SA

RED

Hesketh 'Midday Somewhere' Shiraz, Limestone Coast, SA Hesketh 'Twist of Fate' Cabernet Sauvignon, Limestone Coast, SA

BOTTLED BEER

James Boag's 'Premium Light' Peroni 'Nastro Azzuro' Little Creatures Pale Ale

NON-ALCOHOLIC

Assorted Soft Drink and Juice CAPI Still & Sparkling Mineral Water

2 HOURS \$58PP

3 Hours \$69PP

4 Hours \$93PP

5 HOURS \$115PP

THE MOST EXTRA QTIE SIP

CHAMPAGNE

NV G.H Mumm 'Cordon Rouge', Reims, FR

WHITE

Totara Sauvignon Blanc, Marlborough, NZ Amelia Park Trelli' Chardonnay, Margaret River, WA

ROSÉ

Rêverie Rosé, Pays d'Oc IGP, FR

RED

SA

The Pawn 'El Desperado' Pinot Noir, Adelaide Hills, SA Aquilani Sangiovese, Tuscany, ITA Cool Woods Shiraz, Barossa Valley.

BOTTLED BEER

James Boag's 'Premium Light' Peroni 'Nastro Azzuro' Little Creatures Pale Ale

NON-ALCOHOLIC

2 HOURS \$75PP

3 HOURS \$85PP

4 HOURS \$115PP

5 HOURS \$140PP

Assorted Soft Drink and Juice CAPI Still & Sparkling Mineral Water

TILLER'S LOCAL TIPPLE

SPARKLING

NV Dal Zotto 'Pucino' Prosecco, King Valley, VIC

WHITE

Wood Park Pinot Gris, King Valley, VIC

Rob Dolan 'True Colours' Chardonnay, Yarra Valley, VIC

ROSÉ

Dominique Portet 'Fontaine' Rosé, Yarra Valley, VIC

RED

Kooyong 'Massale' Pinot Noir, Mornington Peninsula, VIC 2018 Sutton Grange 'Fairbank' Syrah, Bendigo VIC

BOTTLED BEER

Outsider Lager Beechworth Pale Ale Ol' Scrumpy Natty Cider

NON-ALCOHOLIC

2 HOURS \$66PP

3 HOURS \$78PP

4 HOURS \$98PP

5 HOURS \$120PP

Assorted Soft Drink and Juice CAPI Still & Sparkling Mineral Water



PACKAGE UPGRADES

The following Champagne upgrade is available in conjunction with The Most Extra QTie Sip Package

CHAMPAGNE UPGRADE

NV Perrier-Jouët 'Brut', Epernay, France

2 HOURS \$80PP 3 HOURS \$92PP 4 HOURS \$124PP 5 HOURS \$152PP The following spirits are available in conjunction with any beverage package

BASIC SPIRITS UPGRADE

Aperol, Italy

Skyy Vodka, USA

Tanqueray London Dry Gin, England

Bacardi 'Carta Blanca' Rum, Santiago, Cuba

Espolon 'Blanco' Tequila, Jalisco, Mexico

Bulleit Bourbon, Kentucky, USA

Martell V.S Cognac, France

Johnnie Walker 'Red Label' Scotch, Kilmarnock, Scotland

1 HOUR \$25PP 2 HOURS \$30PP 3 HOURS \$40PP

PREMIUM SPIRITS UPGRADE

Pimm's, London, England

Belvedere, Poland

Four Pillars 'Rare Dry' Gin, Yarra Valley, Victoria

Ron Zacapa '23yr' Guatemala

Don Julio 'Reposado' Tequila, Jalisco, Mexico

Bulleit Rye, Kentucky, USA

Frapin Cognac V.S 'Grande Champagne', Cognac France

Glenmorangie 'The Original' Scotch Whiskey, Highland, Scotland

1 HOUR \$28PP 2 HOURS \$38PP 3 HOURS \$47PP



BEVERAGES ON CONSUMPTION

Wine by the bottle \$75 and under

SPARKLING

31 / HAVELING	
NV Dal Zotto 'Pucino' Prosecco, King Valley, VIC	\$5
NV Maison Mumm 'Petit Cordon', Marlborough, NZ	\$7
WHITE	
Mahi Sauvignon Blanc, Marlborough, NZ	\$6
Wood Park Pinot Gris, King Valley, VIC	\$6
Tarrawarra Estate Chardonnay, Yarra Valley, VIC	\$0
ROSÉ	
Dominique Porter 'Fontaine', Yarra Valley, VIC	\$!
RED	
Kooyong 'Massale' Pinot Noir, Mornington Peninsula, VIC	\$7
Epsilon Shiraz, Barossa Valley, SA	\$!
Maria la Calamaria Carria de Maria Maria Maria	Φ.

*Products subject to change due to availability

Wine by the bottle \$75 to \$100

Scorpo 'Aubaine' Chardonnay, Mornington Peninsula, VIC

Yabby Lake 'Single Vineyard' Pinot Gris, Mornington Peninsula, VIC

PARKLING	
V Oakdene 'Yvette', Bellarine Peninsula, VIC VHITE	\$89
t Mary 'Reflexion' Sauvignon Blanc, Yarra Valley, VIC	\$9

BEVERAGE MENU

\$88 \$84

ROSÉ

RED	
Lucien Muzard Pinot Noir, Burgundy, France	\$95
Wirra Wirra 'Woodhenge Basket Pressed' Shiraz, McLaren Vale, SA	\$88

Wine by the bottle \$100 and over

Quealy Pinot Noir, Mornington Peninsula, VIC

Château Riotor, Provence, France

SPARKLING

NV Perrier Jouët, Champagne, France	\$160
Moët & Chandon Cuvée Dom Pérignon, Champagne, France	\$52

WHITE

Savaterre 'Frere Cadet' Chardonnay, Beechworth, VIC	\$109
Crawford River Riesling, Henty, VIC	\$105

REI

Curly Flat Pinot Noir, Macedon Ranges, VIC	\$13
John Duval 'Entity' Shiraz, Barossa Valley, SA	\$11

BOTTLED BEER

James Boag's 'Premium Light'	\$8.5
James Boag's 'Premium'	\$10
Pipsqueak 'Apple Cider'	\$11
Little Creatures 'Pale Ale'	\$11
Bridge Road Brewers Beechworth Pale Ale	\$13
Bridge Road Brewers Outsider Lager	\$12
Peroni 'Nastro Azzuro'	\$11
Heineken	\$11
Corona	\$11
Δeahi	\$11

BEVERAGES ON CONSUMPTION

(CONTINUED)

COCKTAILS

Curated Cocktails Available Pre, Post or During

Ο.	М	◠	٥.	г
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Gin, Elderflower, Oucumber, Tonic, Rosemary	\$2
NEGRONI	
Gin, Campari, Sweet Vermouth	\$2
ESPRESSO MARTINI	
Vodka, Kahlua Industry Beans Cold Drip Coffee	\$2
SPRITZ	
Aperol, Prosecco, Soda, Orange	\$1

SPIRITS	
VODKA	
Archie Rose, Rosebury, NSW	\$13
Skyy, USA	\$11
Ketel One, Netherlands	\$13
Grey Goose, France	\$14
Belvedere, Poland	\$15
GIN	
Archie Rose, Rosebury, NSW	\$15
Patient Wolf, Brunswick, VIC	\$15
Four Pillars 'Rare Dry', Yarra Valley, VIC	\$14
Four Pillars x QT 'Ordered Chaos', Yarra Valley, VIC	\$15
Four Pillars 'Bloody Shiraz', Yarra Valley, VIC	\$18
Fanqueray 'No. 10', London, UK	\$16
Hendrick's, Scotland, UK	\$15
The Botanist, Scotland, UK	\$15
requila	
Don Julio 'Reposado', Jalisco, Mexico	\$17
Don Julio 'Añejo 1942', Jalisco, Mexico	\$31
Herradura 'Reposado', Jalisco, Mexico	\$15
Herradura 'Añejo', Jalisco, Mexico	\$18
Herradura 'Ultra', Jalisco, Mexico	\$33
Patron 'XO', Jalisco, Mexico	\$16
WHISKEY AND WHISKY	
Starward 'Two Fold', Port Melbourne, VIC	\$15
Nikka 'From the Barrel', Hokkaido, Japan	\$18
Johnnie Walker 'Black Label', Kilmarnock, Scotland	\$12
Johnnie Walker 'Blue Label', Kilmarnock, Scotland	\$40
Chivas Regal '12 Year', Highland, Scotland	\$13
Glenmorangie 'Signet', Highland, Scotland	\$35
Macallan '12 Year', Speyside, Scotland	\$18
「alisker 'Distiller's Edition', Skye, Scotland	\$20
aphroaig 'Quarter Cask', Islay, Scotland	\$19
agavulin '16 Year', Islay, Scotland	\$20

BEVERAGE

MENU

*Products subject to change due to availability

19





RUM Bacardi '8', Cuba \$14 Appleton Estate 'Reserve', Jamaica \$14 Goslings 'Black Seal', Bermuda \$13 Diplomatico 'Reserva', Venezuela \$16 Ron Zacapa '23YO', Guatemala \$17 Ron Zacapa 'XO', Guatemala \$17 BOURBON AND RYE *** Basil Hayden's, Kentucky, USA \$14 Woodford Reserve, Kentucky, USA \$14 Maker's Mark '46', Kentucky, USA \$15 ***COGNAC, ARMAGNAC AND CALVADOS* *** Martell V.S., Cognac, France \$11 Martell V.O., Cognac, France \$32 Martell 'Cordon Bleu', Cognac, France \$36 Martell X.O., Cognac, France \$36 Hennessey X.O., Cognac, France \$36 Hennessey X.O., P, Cognac Grande Champagne, France \$22 Delord V.S.O.P, Armagnac, France \$15 Delord 'Récolte 1979', Armagnac, France \$36 Diord 'Récolte 1979', Armagnac, France \$39 Diord 'Récolte 1979', Armagnac, France \$39 Diord 'Récolte 1979', Armagnac, France \$31 Am	SPIRITS	
Appleton Estate 'Reserve', Jamaica \$14 Goslings 'Black Seal', Bermuda \$13 Diplomatico 'Reserva', Venezuela \$16 Ron Zacapa '23YO', Guatemala \$17 Ron Zacapa 'XO', Guatemala \$17 Ron Zacapa 'XO', Guatemala \$14 BOURBON AND RYE Basil Hayden's, Kentucky, USA \$14 Woodford Reserve, Kentucky, USA \$15 Michter's Rye, Kentucky, USA \$15 Michter's Rye, Kentucky, USA \$15 COGNAC, ARMAGNAC AND CALVADOS Martell V.S., Cognac, France \$11 Martell 'Cordon Bleu', Cognac, France \$32 Martell X.O., Cognac, France \$36 Courvoisier V.S.O.P, Cognac, France \$36 Courvoisier V.S.O.P, Cognac Grande Champagne, France \$22 Delord V.S.O.P, Armagnac, France \$35 Delord 'Récolte 1979', Armagnac, France \$39 DIGESTIF Amaro Montenegro \$13 Amaro Averna \$11 Campari \$11 Compari \$11	RUM	
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Diplomatico 'Reserva', Venezuela \$16 Ron Zacapa '23YO', Guatemala \$17 Ron Zacapa 'XO', Guatemala \$40 BOURBON AND RYE Basil Hayden's, Kentucky, USA \$14 Woodford Reserve, Kentucky, USA \$15 Michter's Rye, Kentucky, USA \$15 Michter's Rye, Kentucky, USA \$15 COGNAC, ARMAGNAC AND CALVADOS Martell V.S., Cognac, France \$11 Martell 'Cordon Bleu', Cognac, France \$32 Martell 'X.O., Cognac, France \$34 Hennessey X.O., Cognac, France \$36 Courvoisier V.S.O.P, Cognac, France \$16 Paul Giraud 'Napoleon' Cognac Grande Champagne, France \$15 Delord 'Récolte 1979', Armagnac, France \$39 DIGESTIF Amaro Montenegro \$13 Amaro Averna \$11 Campari \$11 Cynar	Appleton Estate 'Reserve', Jamaica	\$14
Ron Zacapa '23YO', Guatemala \$17 Ron Zacapa 'XO', Guatemala \$40 BOURBON AND RYE Basil Hayden's, Kentucky, USA \$14 Woodford Reserve, Kentucky, USA \$14 Maker's Mark '46', Kentucky, USA \$15 Michter's Rye, Kentucky, USA \$15 COGNAC, ARMAGNAC AND CALVADOS Martell V.S., Cognac, France \$11 Martell 'Cordon Bleu', Cognac, France \$32 Martell X.O., Cognac, France \$36 Courvoisier V.S.O.P, Cognac, France \$16 Paul Giraud 'Napoleon' Cognac Grande Champagne, France \$22 Delord V.S.O.P, Armagnac, France \$15 Delord 'Récolte 1979', Armagnac, France \$39 DIGESTIF Amaro Montenegro \$13 Amaro Averna \$11 Campari \$11 Cynar	Goslings 'Black Seal', Bermuda	\$13
Ron Zacapa 'XO', Guatemala \$40 BOURBON AND RYE Basil Hayden's, Kentucky, USA \$114 Woodford Reserve, Kentucky, USA \$114 Maker's Mark '46', Kentucky, USA \$115 Michter's Rye, Kentucky, USA \$115 COGNAC, ARMAGNAC AND CALVADOS Martell V.S., Cognac, France \$111 Martell 'Cordon Bleu', Cognac, France \$32 Martell X.O., Cognac, France \$340 Hennessey X.O., Cognac, France \$36 Courvoisier V.S.O.P, Cognac, France \$16 Paul Giraud 'Napoleon' Cognac Grande Champagne, France \$15 Delord 'Récolte 1979', Armagnac, France \$39 DIGESTIF Amaro Montenegro \$13 Amaro Averna \$11 Campari \$11 Cynar \$11	Diplomatico 'Reserva', Venezuela	\$16
BOURBON AND RYE Basil Hayden's, Kentucky, USA \$14 Woodford Reserve, Kentucky, USA \$15 Maker's Mark '46', Kentucky, USA \$15 Michter's Rye, Kentucky, USA \$15 COGNAC, ARMAGNAC AND CALVADOS Martell V.S., Cognac, France \$11 Martell 'Cordon Bleu', Cognac, France \$32 Martell X.O., Cognac, France \$34 Hennessey X.O., Cognac, France \$36 Courvoisier V.S.O.P, Cognac, France \$16 Paul Giraud 'Napoleon' Cognac Grande Champagne, France \$22 Delord V.S.O.P, Armagnac, France \$15 Delord 'Récolte 1979', Armagnac, France \$39 DIGESTIF Amaro Montenegro \$13 Amaro Averna \$11 Campari \$11 Cynar \$11	Ron Zacapa '23YO', Guatemala	\$17
Basil Hayden's, Kentucky, USA \$14 Woodford Reserve, Kentucky, USA \$14 Maker's Mark '46', Kentucky, USA \$15 Michter's Rye, Kentucky, USA \$15 COGNAC, ARMAGNAC AND CALVADOS Martell V.S., Cognac, France \$11 Martell 'Cordon Bleu', Cognac, France \$32 Martell X.O., Cognac, France \$40 Hennessey X.O., Cognac, France \$36 Courvoisier V.S.O.P, Cognac, France \$16 Paul Giraud 'Napoleon' Cognac Grande Champagne, France \$22 Delord V.S.O.P, Armagnac, France \$15 Delord 'Récolte 1979', Armagnac, France \$39 DIGESTIF Amaro Montenegro \$13 Amaro Averna \$11 Campari \$11 Cynar	Ron Zacapa 'XO', Guatemala	\$40
Woodford Reserve, Kentucky, USA \$14 Maker's Mark '46', Kentucky, USA \$15 Michter's Rye, Kentucky, USA \$15 COGNAC, ARMAGNAC AND CALVADOS Martell V.S., Cognac, France \$11 Martell 'Cordon Bleu', Cognac, France \$32 Martell X.O., Cognac, France \$40 Hennessey X.O., Cognac, France \$36 Courvoisier V.S.O.P, Cognac, France \$16 Paul Giraud 'Napoleon' Cognac Grande Champagne, France \$22 Delord V.S.O.P, Armagnac, France \$15 Delord 'Récolte 1979', Armagnac, France \$39 DIGESTIF Amaro Montenegro \$13 Amaro Averna \$11 Campari \$11 Cynar \$11	BOURBON AND RYE	
Woodford Reserve, Kentucky, USA \$14 Maker's Mark '46', Kentucky, USA \$15 Michter's Rye, Kentucky, USA \$15 COGNAC, ARMAGNAC AND CALVADOS Martell V.S., Cognac, France \$11 Martell 'Cordon Bleu', Cognac, France \$32 Martell X.O., Cognac, France \$40 Hennessey X.O., Cognac, France \$36 Courvoisier V.S.O.P, Cognac, France \$16 Paul Giraud 'Napoleon' Cognac Grande Champagne, France \$22 Delord V.S.O.P, Armagnac, France \$15 Delord 'Récolte 1979', Armagnac, France \$39 DIGESTIF Amaro Montenegro \$13 Amaro Averna \$11 Campari \$11 Cynar	Basil Hayden's, Kentucky, USA	\$14
Maker's Mark '46', Kentucky, USA \$15 Michter's Rye, Kentucky, USA \$15 COGNAC, ARMAGNAC AND CALVADOS Martell V.S., Cognac, France \$11 Martell 'Cordon Bleu', Cognac, France \$32 Martell X.O., Cognac, France \$40 Hennessey X.O., Cognac, France \$36 Courvoisier V.S.O.P, Cognac, France \$16 Paul Giraud 'Napoleon' Cognac Grande Champagne, France \$22 Delord V.S.O.P, Armagnac, France \$15 Delord 'Récolte 1979', Armagnac, France \$39 DIGESTIF Amaro Montenegro \$13 Amaro Averna \$11 Campari \$11 Cynar		\$14
Michter's Rye, Kentucky, USA \$15 COGNAC, ARMAGNAC AND CALVADOS Martell V.S., Cognac, France \$11 Martell 'Cordon Bleu', Cognac, France \$32 Martell X.O., Cognac, France \$40 Hennessey X.O., Cognac, France \$36 Courvoisier V.S.O.P, Cognac, France \$16 Paul Giraud 'Napoleon' Cognac Grande Champagne, France \$22 Delord V.S.O.P, Armagnac, France \$15 Delord 'Récolte 1979', Armagnac, France \$39 DIGESTIF Amaro Montenegro \$13 Amaro Averna \$11 Campari \$11 Cynar \$11		\$15
Martell V.S., Cognac, France \$11 Martell 'Cordon Bleu', Cognac, France \$32 Martell X.O., Cognac, France \$40 Hennessey X.O., Cognac, France \$36 Courvoisier V.S.O.P, Cognac, France \$16 Paul Giraud 'Napoleon' Cognac Grande Champagne, France \$22 Delord V.S.O.P, Armagnac, France \$15 Delord 'Récolte 1979', Armagnac, France \$39 DIGESTIF Amaro Montenegro \$13 Amaro Averna \$11 Campari \$11 Cynar	Michter's Rye, Kentucky, USA	\$15
Martell 'Cordon Bleu', Cognac, France \$32 Martell X.O., Cognac, France \$40 Hennessey X.O., Cognac, France \$36 Courvoisier V.S.O.P, Cognac, France \$16 Paul Giraud 'Napoleon' Cognac Grande Champagne, France \$22 Delord V.S.O.P, Armagnac, France \$15 Delord 'Récolte 1979', Armagnac, France \$39 DIGESTIF Amaro Montenegro \$13 Amaro Averna \$11 Campari \$11 Cynar	COGNAC, ARMAGNAC AND CALVADOS	
Martell X.O., Cognac, France \$40 Hennessey X.O., Cognac, France \$36 Courvoisier V.S.O.P, Cognac, France \$16 Paul Giraud 'Napoleon' Cognac Grande Champagne, France \$22 Delord V.S.O.P, Armagnac, France \$15 Delord 'Récolte 1979', Armagnac, France \$39 DIGESTIF Amaro Montenegro \$13 Amaro Averna \$11 Campari \$11 Cynar	Martell V.S., Cognac, France	\$11
Hennessey X.O., Cognac, France \$36 Courvoisier V.S.O.P, Cognac, France \$16 Paul Giraud 'Napoleon' Cognac Grande Champagne, France \$22 Delord V.S.O.P, Armagnac, France \$15 Delord 'Récolte 1979', Armagnac, France \$39 DIGESTIF Amaro Montenegro \$13 Amaro Averna \$11 Campari \$11 Cynar	Martell 'Cordon Bleu', Cognac, France	\$32
Courvoisier V.S.O.P, Cognac, France \$16 Paul Giraud 'Napoleon' Cognac Grande Champagne, France \$22 Delord V.S.O.P, Armagnac, France \$15 Delord 'Récolte 1979', Armagnac, France \$39 DIGESTIF Amaro Montenegro \$13 Amaro Averna \$11 Campari \$11 Cynar	Martell X.O., Cognac, France	\$40
Paul Giraud 'Napoleon' Cognac Grande Champagne, France \$22 Delord V.S.O.P, Armagnac, France \$15 Delord 'Récolte 1979', Armagnac, France \$39 DIGESTIF Amaro Montenegro \$13 Amaro Averna \$11 Campari \$11 Cynar \$11	Hennessey X.O., Cognac, France	\$36
Delord V.S.O.P, Armagnac, France \$15 Delord 'Récolte 1979', Armagnac, France \$39 DIGESTIF Amaro Montenegro \$13 Amaro Averna \$11 Campari \$11 Cynar \$11	Courvoisier V.S.O.P, Cognac, France	\$16
Delord 'Récolte 1979', Armagnac, France \$39 DIGESTIF Amaro Montenegro \$13 Amaro Averna \$11 Campari \$11 Cynar \$11	Paul Giraud 'Napoleon' Cognac Grande Champagne, France	\$22
DIGESTIF Amaro Montenegro \$13 Amaro Averna \$11 Campari \$11 Cynar \$11		
Amaro Montenegro\$13Amaro Averna\$11Campari\$11Cynar\$11	Delord 'Récolte 1979', Armagnac, France	\$39
Amaro Averna \$11 Campari \$11 Cynar \$11	DIGESTIF	
Campari \$11 Cynar \$11	Amaro Montenegro	\$13
Cynar \$11	Amaro Averna	\$11
	Campari	\$11
	Cynar	\$11
Fernet Branca \$13	Fernet Branca	\$13
Frangelico \$11	Frangelico	\$11
Baileys \$11	Baileys	\$11

For a wider selection of cocktails or spirits, please ask your Event Coordinator



STAY A WHILE

Oh so boldly Melbourne, you'll be waking up and smelling the batch-brew coffee amidst design that toes the industrial divide.

Our Melbourne hotel rooms are alive with edgy essence and punchy chic. Lofty ceilings with all corners considered, there's comfort in the creativity.

Pull back the curtains for that laneway buzz; this is accommodation in Melbourne that weaves you into the fabric of the city.



133 Russell St, Melbourne VIC 3000

PHONE: +61 3 8636 8800

EMAIL: events_qtmelbourne@evt.com

WEB: qthotels.com/Melbourne

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