



QT

ON THE  
HARBOUR

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# | EXPERIENCE EVENTS | BY THE WATERS EDGE



# THE VENUE

QT on the Harbour boasts a versatile function space both indoor and outdoors.

Our outdoor terrace area is sheltered year round providing an ideal location for sit-down or cocktail functions. Spectacular views of the harbour make this the perfect spot for summer time events, where you can enjoy the warm evenings and watch the sunset.

Indoors you can enjoy a relaxing and intimate location with ample space for all your guests. With stunning panoramic views of the harbour this self contained function space is a winner.

## TOTAL VENUE CAPACITY

*(COMBINED INDOOR AND OUTDOOR)*

**Cocktail** 245 people  
**Sit-Down** 150 people

## INDOOR CAPACITIES

**Cocktail** 150 people  
**Sit-Down** 100 people

## OUTDOOR CAPACITIES

**Cocktail** 80 people  
**Sit-Down** 50 people



# COCKTAIL MENU

## CANAPE SERVICE

1 hour service

Select 5 canapes, 2 cold and 3 hot

**\$30 PER PERSON**

(approx. 6 canapes per person)

2 hour service

Select 6 canapes, 3 cold and 3 hot

**\$45 PER PERSON**

(approx. 12 canapes per person)

2.5 hour service

Select 7 canapes, 3 cold and 4 hot

**\$55 PER PERSON**

(approx. 15 canapes per person)

## SOMETHING MORE?

Choose from the selection of floating entrées, sliders and desserts for your cocktail event for something a little more.

Prices are per person and calculated on your final numbers

*Minimum numbers for cocktail catering is 25 guests.*

## COLD CANAPES

Brie and caremelised pear tart

Pappadum with spiced paneer, tomato and cucumber Kuchumber

Roast beef served on rustic toasted bread topped with beetroot relish

Green curry spanner crab with a chilli mayonnaise

Whiskey cured smoked salmon served with fresh ricotta and goats cheese served on a cucumber round

Mini pitas with hummus, corn salsa and guacamole

Prawn and chicken rice paper rolls with nuoc cham

Tandoori baby octopus salad with Indian pickling spices

## HOT CANAPES

Warm date, fetta and prosciutto

Lamb and harissa sausage rolls

Butter chicken vol-au-vents

Pork and prawn lemongrass skewers

Roasted stuffed mushrooms

Sweet shallot rolls with hoisin

Beef and thyme gourmet pies

Chorizo, asparagus, goats cheese frittata

## FLOATING ENTREE

Turkey and avocado crunchy noodle salad +\$4ea

Soft shell crab with womboc slaw and nuoc cham +\$4.5ea

Seared garlic scallops, tomato risotto and crispy leeks +\$4.5ea

Thai beef salad \$4ea

Beef and bean nachos with guacamole salsa \$4ea

## SLIDERS

Beetroot and broad bean sliders +6\$ea

Bombay sliders with curry mayonnaise +\$6ea

## DESSERTS (SELECT 3, \$12PP)

Chai panna cotta

Chocolate mendients

Vanilla coconut balls

Carrot cake with cream cheese icing

Fruit tartelettes

# BEVERAGE PACKAGES

## JOHNSTONS BAY PACKAGE

Yellowtail Bubbes

De Bortoli 'Sacred Hill' Semillon  
Sauvignon Blanc 2017

Moores Creek Cabernet Sauvignon

James Boags

Coopers Pale Ale

Hahn Premium Light

Selection of soft drinks and waters

## PORT JACKSON PACKAGE

Bimbadgen Sparkling Semillon

Logan Pinot Gris

Mcguigan Bin 9000 Semillon

Moores Creek Cabernet Sauvignon

Cooks Lot Pinot Noir 2015, Lot 1111

James Boags

Coopers Pale Ale

5 Seeds Apple Cider

Hahn Premium Light

Selection of soft drinks and water

## PYRMONT BAY PACKAGE

Bimbadgen Sparkling Semillon

Mcguigan Bin 9000 Semillon

Pig in the House Organic Chardonnay

Bidgeebong Shiraz

Mirramar Cabernet Sauvignon

James Boags

Heineken

Hahn Premium Light

Coopers Pale Ale

5 Seeds Cider

Selection of soft drinks and water

## PACKAGE PRICING

	JOHNSTONS BAY	PORT JACKSON	PYRMONT BAY
<b>2HR</b>	\$25	\$30	\$35
<b>3HR</b>	\$30	\$35	\$40
<b>4HR</b>	\$35	\$40	\$45
<b>5HR</b>	\$40	\$45	\$50

## INDIVIDUAL BEVERAGE LIST

Glass      Bottle

### SPARKLING WINE

Yellowtail Bubbles, Riverina, NSW	\$7.00	\$30
Bimbadgen Sparkling Semillon NV, Hunter Valley NSW	\$7.50	\$35

### WHITE WINE

De Bortoli 'Sacred Hill' Sauvignon Blanc 2017	\$7.00	\$25
Logan Pinot Gris, Orange NSW	\$7.50	\$27
Mcguigan Bin 9000 Semillon, Hunter Valley NSW	\$8.50	\$34
Pig in the House Organic Chardonnay 2016, Cowra NSW		\$38

### RED WINE

Moores Creek Cabernet Sauvignon, Hunter Valley	\$7.00	\$30
Cooks Lot Pinot Noir (2015) Lot 1111, Orange NSW	\$7.50	\$34
Bidgeebong Shiraz, Gundagai NSW	\$9.00	\$38
Mirramar Cabernet Sauvignon (2018, Mudgee NSW)		\$40

### DESSERT WINE [375ML]

Briar Ridge 2014 Late Harvest Gewurztraminer	\$9.00	\$40
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### BEERS

Heineken, Crown Lager		\$9
James Boags, Coopers Pale Ale		\$8
5 Seeds Apple Cider		\$8
Hahn Premium Light		\$7

### SOFT DRINKS & JUICE [ALL \$3]

Coke, Coke Zero, Sprite, Lift, Soda Water,  
Dry Giner, Tonic Water  
Orange, Apple, Tomato and Cranberry juices

### TEAS AND COFFEE [ALL \$3]

English Breakfast, Jasmine, Green Tea, Lemon, Peppermint and Cammomile  
Long and Short Black, Cappuccino, Flat White, Latte, Mocha and Hot  
Chocolate amongst others.

# ADDITIONAL INFORMATION

## **NOISE RESTRICTIONS**

Due to the location of surrounding residential buildings noise restrictions are in place from 10pm (9pm on Sundays). Outdoor events must conclude by the latest 11:30pm

## **LIQOUR LICENSINGS**

Consumption of alcohol is restricted to the premises with the sale of alcohol restricted to the indoor venue. No alcohol may be sold or distributed after 11pm (excluding public holidays and New Years Eve).

## **CAR PARKING**

There is no onsite parking available. Parking is available in the surrounding areas (both ticketed and non-ticketed).

## **TENTATIVE BOOKINGS**

A tentative booking will only be placed upon request by email. Tentative bookings are only held for 14 days before being released.

## **CONFIRMED BOOKINGS**

Bookings will only be confirmed once the booking form including terms and

conditions is completed and returned along with a deposit of 10% of the quoted event cost.

Further terms and conditions apply – refer to QT on the Harbour Terms and Conditions when completing the confirmation booking form.

## **EVENT DETAILS**

An event order will be sent to you prior to your event outlining all details for your approval. This needs to be checked, signed and returned via email before the event.

## **FINAL NUMBERS**

Final numbers for catering are required 7 days prior to your event at which stage an invoice will be created and this will represent the minimum cost of your event.

## **FINISH TIME FOR CONFERENCES**

Conferences must be finished by 5:00pm unless by extension or arrangement with management.

## **IT EQUIPMENT AND SUPPORT**

The caterer does not provide AV equipment including microphone or projector.

The caterers do not provide any IT support before and during the conference. Please take this into consideration and test all AV equipment before the event (appointments will be required).

## **OTHER CONSIDERATIONS**

Chair covers, decorations and entertainment is not included. Smoking is not permitted on premises. BYO alcohol is not permitted unless by prior agreement with management.

## **PAYMENT**

Full payment of the event is required 7 days prior to your event.

*Further terms and conditions apply. Refer to QT on the Harbour Terms and Conditions when completing the confirmation booking form. The prices quoted in this brochure are correct at the time of printing and are subject to change.*





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