



QT WEDDINGS

We just love the thought of you being all loved up. With a range of stunning boutique spaces and exquisite menus to match, we specialise in designer weddings that are anything but conventional. Whether your dream wedding is a grand and opulent affair or leans more towards an intimate dining experience, our bespoke touches, personalised service and signature QT quirk will ensure your big day is elegant, enjoyable and something you'll cherish for the rest of your lives.

WE.LOVE.WEDDINGS.







SAY I DO AT QT

Whether you're planning on dancing, drinking or dining the night away, the one thing you won't be planning on is stressing. When you choose a QT wedding your dedicated team will take care of the nitty gritty so you can focus on the important things - looking ridiculously good and having too much fun.

Our venues can satisfy all types of ceremonies and receptions, from cosy art-filled affairs with only the closest of friends to larger than life events and in the tropics. It all comes down to where and how you want to say, I do.









WE LOVE LOVE

We love "love". And to say we love creating memories with those in love is an understatement. With a passion for delivering a personalised service that takes your dream and makes it a reality, all that is left is the music, the rest we have under control.











UNIQUE CEREMONIES

The length of a guest list can determine how modest or elaborate a ceremony is going to be. And when it comes to a certain look, each individual is stylistically unique. With an eclectic range of chic QT spaces on offer, the perfect one is out there, and we can help you find it.

DESIGNER RECEPTIONS







ALPINE 1 & 2

Experience the glamour and style of a true QT Falls Creek wedding.

QT Falls Creek Alpine Room features floor to ceiling windows overlooking the main ski run and can cater for up to 80 people for a sit down wedding reception or 120 people cocktail style.

BAZAAR

At Bazaar, your plate is your passport and there are no rules on which destinations to explore. With a mosaic of dishes to choose from, including made to order steaks, whilst others are ready for you to peruse at your own pace. Regardless of where you start or finish, each and every dish is accompanied by a passionate chef, eager to explain the intricacies of their creations.

While the kitchen tempts you in different directions, a talented team of wait staff are on hand to ensure a cohesive Falls Creek dining experience, guiding you between Bazaar's intriguing wine list and enticing cocktails. The sleek dining room at our restaurant in Falls Creek blends a number of cuisines, where vintage alpine chic meets modern alpine furniture's – the perfect setting to witness your journey unfold.

STINGRAY

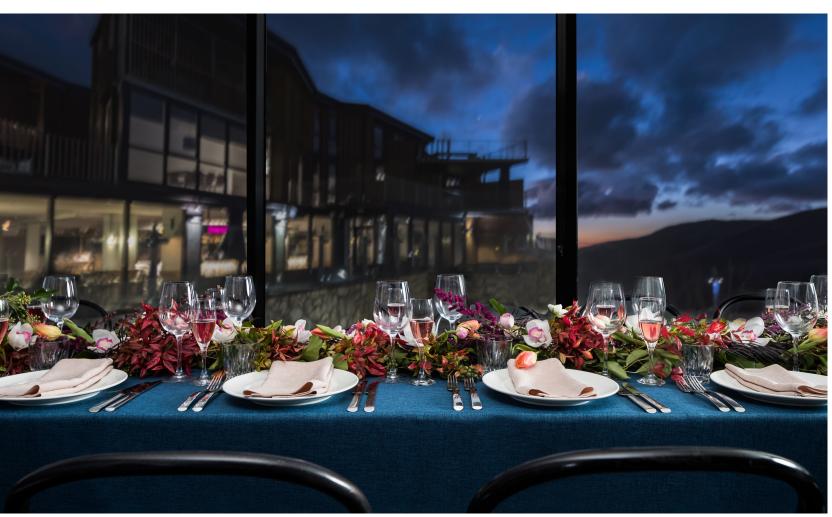
Stingray mixes 1950's nostalgia with new takes on old ski lodge favourites. Settle in to admire the slopes or be tempted by a cocktail inspired by the southern slopes.

Why not party the night away and end your celebration with an exclusive use of Stingray.









DELECTABLE MENUS

Food, glorious food. It's a big part of any wedding, and if it's not, it should be.

From gourmet canapés to artistic cocktails, sommelier-led wine lists and opulent banquets that are nothing short of edible works of art, our talented chefs and mixologists will have the guests chatting with full mouths and applauding your refined taste.



CEREMONY PACKAGE

\$800

The mountain view terrace package offers and enhancing view in summer and winter.

Seating for up to 20 guests

Signing table and two chairs

Sound system and microphone provided

QT EXTRAS

Celebratory glass of bubbles from \$10 per person

Carpet runway (black, red or beige) at \$100

Alternate venue in event of wet weather will be provided



QT MOUNTAIN WEDDING PACKAGE

\$99 per person

Summer, spring & autumn minimum 50 guests. Winter minimum 70 guests.

Your choice of brunch or evening reception

Your choice of either three course plated menu or interactive dining experience

Chef's selection of canapés served pre-reception for ½ hour

Room setup including lectern with microphone

Seating plan displayed at entrance of room

Elegant white linen and chinaware

Chair covers with your choice of coloured sash

Personalised menus

Decorated cake table and knife

Dressed present table

Wedding cake professionally cut and presented

Complimentary suite for the happy couple

Bottle of sparkling wine for the lovers

10% off accommodation for any wedding guest



QT MARRY ME PACKAGE

\$5,000 for up to 20 persons

Only available Mid-September through to Mid-June

Service of professional in-house Wedding Staff to coordinate your wedding Mountain View Terrace ceremony with alternative venue in the case of wet weather

Exclusive use and hire of Bazaar restaurant

Your choice of three course plated menu

3 hour QT beverage package consisting of local beers, and sommelier suggested wine matches to perfectly compliment your chosen menu

Room Ceremony Setup with microphone

Elegant white linen and chinaware

Chair covers with your choice of coloured sash for the wedding

Personalised menus on each table

Decorated cake table and knife

Dressed present table

Wedding Cake professionally cut and presented

Complimentary suite for the happy couple

Bottle of sparkling wine for the lovers

10% off accommodation for any wedding guest

QT EXTRAS

Celebratory glass of bubbles from \$10 per person for the ceremony Extra person \$185 up to 35 guests.



CANAPÉ RECEPTION

\$59 per person

Summer, spring & autumn minimum 50 guests. Winter minimum 70 guests.

Your choice of 4 cold and 4 hot canapés over 3 hours

Room set up including dry bar tables with tea light candles

Casual seating with chair covers, sashes and lectern

Your wedding cake professionally cut and presented

Personalised menus

Decorated cake table and knife

Dressed present table

Bottle of sparkling

Complimentary suite for the happy couple

10% off accommodation for any wedding guest

QT EXTRAS

Substantial canapé from \$10 per person

HOT CANAPÉ SELECTION

Turkish pizza w lamb, spinach, pine nut and mint yoghurt
Steamed BBQ Pork buns
Panko crumbed prawns, chilli glaze and sprout salad
Arancini with bocconcini, basil and lemon mayo
Braised beef and red wine pastries, green pea puree
Baked polenta, herbed sour cream, parmesan, truffle
Char grilled corn, chipotle, queso fresco
Poached scallop, chilli, lime, spring onion and coriander
Smoked Ham and Green pea croquettes

COLD CANAPÉ SELECTION

Ceviche of snapper, coconut, lime, chilli, coriander and spring onion

Tartlet of salt baked beets, goats cured and soft herbs

Beet tartar, smoked mushrooms, caper berries and red garnet

Gravlax of cured Tasmanian salmon, dill, lemon on crostini

Steamed chicken, ginger, sesame san choy bow

Blue cheese, red wine, poached pear and walnut tartlet

Rare roast beef, salsa verde horseradish cream, Melba toast

Asian duck, cucumber, spring onion and hoisin sauce



THE FOLLOWING DAY

\$29 per person

Summer, spring & autumn minimum 50 guests. Winter minimum 70 guests.

All you can eat breakfast will feature all your hot favourites of eggs, bacon, beans among other selections of our Bazaar Breakfast spread. Featuring three to four different proteins as well as a selection of fresh salads homemade bircher muesli's, fresh fruits and yoghurts and of course our well-renowned sweet selection for that necessary sugar high to truly sign off any celebration. Not to be forgotten is our Chef's ability to cater for any dietary requirements you may need.

Casual dining in Bazaar

Drink station of brewed coffee, teas and juices



BEVERAGE PACKAGES

PREMIUM BEVERAGE PACKAGE

1 hour - \$26 per person

2 hours - \$34 per person

3 hours - \$40 per person

4 hours - \$46 per person

5 hours - \$52 per person

6 hours - \$58 per person

Dal Zotto Pucino Prosecco Endless Sauvignon Blanc Wilds Gully Moscato Endless Shiraz

Tooheys Extra Dry (Stingray Lager), James Boags Light, 5 Seeds Apple Cider

Soft drinks, sparkling water and still water

DELUXE BEVERAGE PACKAGE

1 hour - \$34 per person

2 hours - \$42 per person

3 hours - \$50 per person

4 hours - \$56 per person

5 hours - \$62 per person

6 hours - \$68 per person

Dal Zotto Pucino Prosecco, Babich Sauvignon Blanc La La Land Pinot Gris Fat Bastard Pinot Noir

Furphy Refreshing Ale, Brooklyn Lager, James Boags Light, 5 Seeds Apple Cider

Soft drinks, sparkling water and still water

PLATINUM BEVERAGE PACKAGE

1 hour - \$36 per person

2 hours - \$44 per person

3 hours - \$51 per person

4 hours - \$58 per person

5 hours - \$66 per person

6 hours - \$72 per person

Dal Zotto Pucino Prosecco
Gapstead 'Ballerina Canopy' Sauvignon Blanc
Dal Zotto 'Rosato
Wilds Gully Moscato
Maxwell 'Silver Hammer' Shiraz

Brooklyn Lager, James Squire Golden Ale, Heineken, James Boags Light,

James Squire Crushed Apple Cider, sparkling water, still water, soft drinks and selected juice



SET MENU

ENTREE SELECTION

Cauliflower and blue cheese, truffle oil and chives

Pickled baby octopus, edamame, squid ink aioli and chorizo

Carpaccio of beef, pickled shallots, garlic chips, baby basil, seeded pickled mustard aioli

House cured salmon gravlax, sour cream, pickled cucumbers and watercress

Heirloom tomatoes, buffalo mozzarella, baby basil and lemon

BBQ pork belly, spiced pork belly, sprout and coriander salad

MAIN SELECTION

Crispy skin barramundi, warm potato salad, rocket, lemon and caper burre blanc

Roast chicken breast, Brussel sprouts, bacon, duck fat and truffle jus

Braised and roasted lamb, hummus, peas, tomato, mint and pea tendrils

250g sirloin, potato gratin, garlic field mushroom, watercress and Shiraz jus

Braised beef cheeks, parmesan polenta, shallots and gremolata

Char grilled zucchini, tahini cream, pine nuts, raisins, sumac and herbs

DESSERT SELECTION

Chocolate éclairs, vanilla ice cream, double chocolate sauce and pretzels

Kaffir lime cheesecake w dried raspberry and raspberry sorbet

Lemon sago, lemon myrtle meringue, lemon curd and white chocolate ice cream

Vanilla panna cotta, winter fruit salad and an almond tuille

Sticky date and banana pudding, vanilla ice cream, rich toffee sauce and caramelized banana



INTERACTIVE MARKETPLACE

BAZAAR BUFFET - CHEF'S SELECTION

Minimum 50 people

Freshly baked bread with butter, olive oil & balsamic vinegar Charcuterie board of cured & dried meats, cheese, pickled vegetable and mustard fruits Selection of fresh prawns and scallops with condiments Fried potato salad w seeded mustard, cornichons, radish, egg & aioli Tomato, ricotta, bread, capers, and oregano salad Salt baked beetroot salad with feta, almond, orange and watercress Bitter leaf salad w palm sugar vinaigrette Truffle mac and cheese Southern style fried buttermilk chicken w hot sauces Braised lamb leg, hummus and mint salsa Roasted pork belly with apple and fennel sauce, selection of mustards Chorizo & prawn paella w tomato and coriander salsa Burgundy beef cheeks, polenta, gremolata Confiet duck potatoes and aromatic sea salt Steamed green peas, smoked almonds, lemon herb butter Brussel sprouts, smoked bacon and duck fat Baileys brownie, raspberry, chocolate ganache Stewed apple & rhubarb w nut crumble & double cream Assorted chocolates and Turkish delights Selection of Australian cheese with fruit bread and lavosh











STAY THE NIGHT

The beauty of having a boutique QT wedding is that you and your guests can spend the night in luxury after the celebration has finished. There's absolutely no need to organise cabs, trains or buses, just which suite best tickles your fancy.

A deliciously luxurious bed, designer décor, plush robes and a stocked mini bar to celebrate your first evening as a married couple... why wouldn't you stay the night?

