
Quat Quatta

CELEBRATIONS





Quat Quatta is a stunning Victorian era mansion,
as rich in elegance as it is history. Original
ballroom features include parquet dance floor,
sweeping staircase & hand painted windows, all
classified by the National Trust.

The boutique venue has been extensively
renovated by leading interior designers, Hecker
Guthrie. The result is a magical space of soaring
ceilings, mood lighting & soft drapery...all with a
contemporary edge.

Quat Quatta's incredible hedging,
Edison festoon lighting, bronze fountain &
original marble veranda, make the courtyard a
romantic & intimate space, perfect for a wedding
ceremony & pre-event drinks.

Whether an intimate event for 50 or an
anniversary bash for 160. With over 30 years
experience in hospitality, Quat Quatta is
committed to making every moment memorable.

Quat Quatta

Beautiful warm white Edison lighting
strung overhead, illuminates the
garden terrace creating a romantic
& magical ambiance, perfect for
photography.

Quat Quatta





Long tables provide for endless
styling ideas, intimacy & elegance.
Rich in florals, balloons & charming
Tiffany chairs.

Quat Quatta

General Information

CAPACITY & DURATION

160 Guests seated, 250 cocktail

LUNCHEONS

4 Hours, concluding at 4:00pm

EVENINGS

5 Hours, commencing from 6:00pm

EXCLUSIVE USE OF:

- .. Courtyard
- .. Drawing room
- .. Dining room
- .. Dance floor
- .. Private suite

PHOTOGRAPHY

Take advantage of the:

- . Stunning Victorian era architecture
- . Incredible garden hedging
- . Sweeping staircase
- . Soaring ceilings
- . Stain glass windows
- . Edison lighting
- . Original marble veranda
- . Lush green gardens

TABLE DESIGNS

The dining room serves as a canvas giving you possibilities to

suit your style.

- .. Long tables
- .. Round tables
- .. Mixture

PARKING & TRANSPORT

- .. Onsite car park
- .. Ripponlea Railway Station (15 minutes from city)

Inclusions

EAT

GETTING STARTED - 1/2 HOUR

A chef selection of canapes

ENTREE – THE TEASER

1 plated or 1 shared or 2 roving bowl dishes

MAIN – THE GOOD STUFF

2 plated & 2 sides or 2 shared with paired sides
provided or 3 roving bowl dishes

DESSERT – SUGAR HIT

1 plated or 2 roving desserts accompanied by
bambino gelato
cutting & serving of your cake

DRINK

GETTING STARTED – ½ HOUR

.. QQ Cocktail
.. Basic spirits

DRINK UP

.. Frankie Brut, SE Aust
.. Motley Cru Pinot Grigio, King Valley
.. Five tales Chardonnay, Margaret river WA
.. Beautiful Mystery Rose, King Valley
.. Motley Cru Pinot Noir, King Valley
- Fossette Shiraz, Heathcote
.. Peroni Red, Italy
.. James Boag's Premium Light
.. Soft drinks / Juice / Sparkling mineral water
.. Espresso coffee / Selection of teas

STYLING & FEATURES

.. Your choice of table design
.. Personalised menus on tables
.. Georg Jensen centrepieces
.. Five-arm silver candelabra
.. Original marble veranda, perfect for photos
.. Mirrored glass wishing well
.. Contemporary cake table & knife
.. Festoon lighting in the courtyard
.. Black, white or oatmeal linen options
.. Fresh Kentia palms
.. Outdoor bar
.. Outdoor heating
.. Green room
.. Wireless roaming microphones
.. Outdoor sound system
.. Courtyard shade umbrellas
.. Original chandeliers



The Quat Quatta Dining Experience

FRESH • SEASONAL • DELICIOUS

Fabulous food is a must for every celebration

Quat Quatta has a strong focus on providing delicious food that is seasonally driven, locally sourced & sustainable. Our menus are designed for the seasons & are ever changing. Fresh, contemporary & beautiful dishes that are innovative with familiar flavours.

Quat Quatta

Entrée

THE TEASER

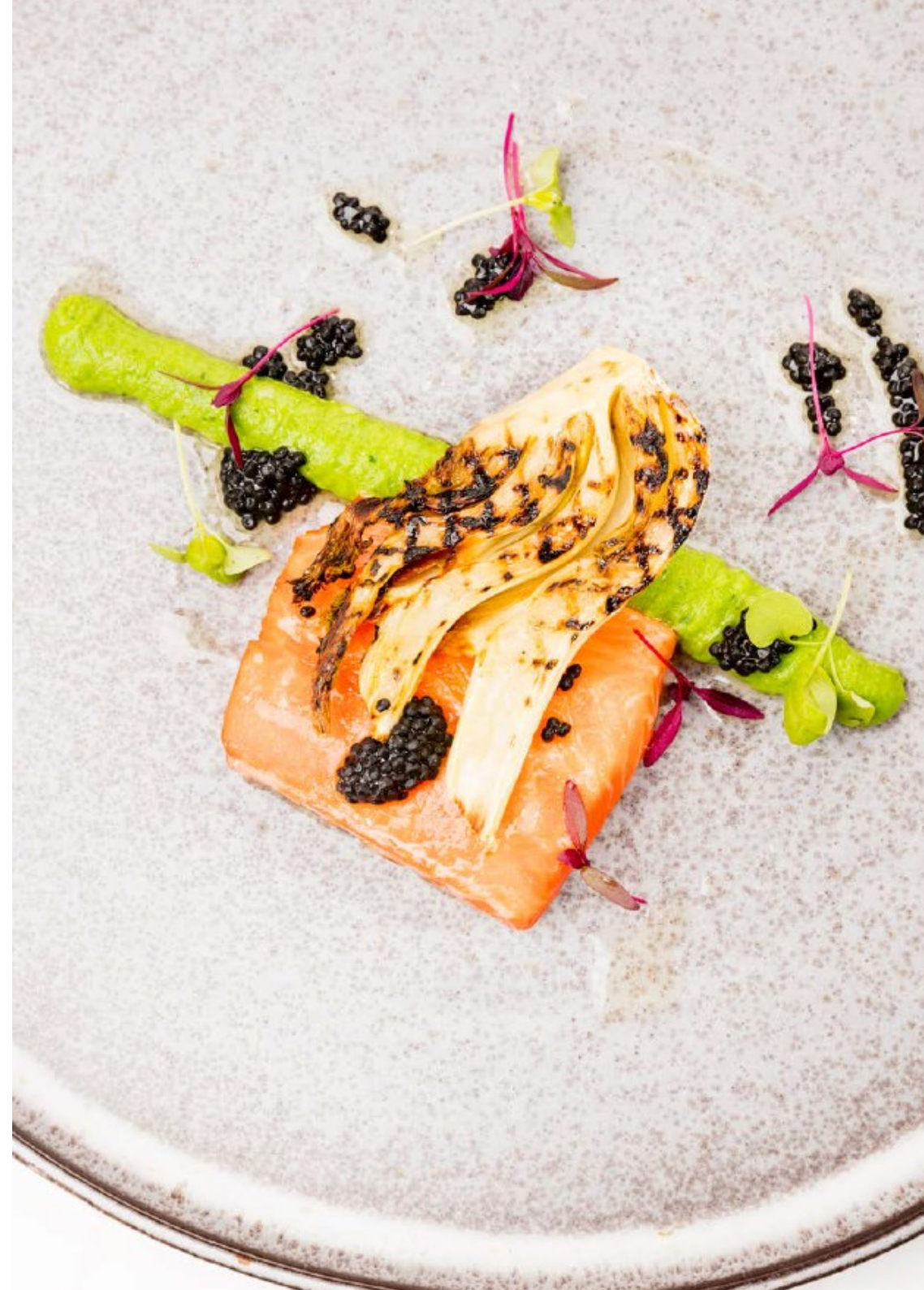
Individually plated for a classic dining experience.

OR

Shared for interaction, a fun way to break the ice
on each table.

OR

If cocktail style is more your thing, roving in bowls
to continue the mingle and enjoy an extended
cocktail hour.



Entrée

Dining styles & sample menu options

PLATED

FOR A CLASSIC DINING EXPERIENCE

SELECT 1

crispy pork belly, calvados apple sous vide, green apple gel, cherry dust

lemon ricotta tortelloni, burnt butter glaze, fried sage, shaved parmesan

smoked ocean trout, grapefruit cucumber salad, soy & sake dressing, wasabi dust

miso barbequed salmon, kohlrabi, pea shoots, red radish, crisp rice paper crumb

sticky duck, cinnamon plum, roasted pear, fennel radicchio & walnut salad

Burrata & green tomato caprese, crisp shard, basil & olive oil

SHARED

*FOR INTERACTION & A FUN WAY TO BREAK
THE ICE ON EACH TABLE*

SELECT 1

wasabi soy salmon, soba noodles, shitake mushrooms, ginger mirin, black & white sesame

braised pork belly, Szechuan caramel, apple & cabbage slaw, cider vinaigrette, cherry dust

prosciutto, torn mozzarella, eggplant parmigiana, marinated olives, crunchy ciabatta

sticky bbq short ribs, pomme puree, herb salad

umami fried calamari, endive, radicchio, shallots, fennel, wasabi mayo

ROVING BOWL DISHES

*ROVING TO CONTINUE THE MINGLE &
ENJOY AN EXTENDED COCKTAIL HOUR*

SELECT 2

salmon poke, edamame, soba, roasted nori, mushrooms, crisp shallots, sesame

seared roast beef, shredded radicchio & rocket, kalamata olives, capers, lemon, cherry tomatoes, Reggiano, fennel

hoi sin duck salad, orange, Vietnamese mint, lotus root

ocean trout nicoise, capers & lemon crème fraîche

lemon ricotta ravioli, sugo, sage burnt butter, parmesan

wild mushroom risotto, fried enoki & truffle oil

lamb shoulder, Jerusalem artichoke, orzo, crushed minted pea, shawarma dust

fusilli with duck ragu, shaved parmesan & basil

SAMPLE MENU ONLY

Main

THE GOOD STUFF

Individually plated for an a la carte dining experience. Guests make their selection between the two dishes you choose, to be accompanied by matched sides to each table. A Quat Quatta classic.

OR

A shared feast on platters, allowing for a variety of dishes to be enjoyed. Two shared feasts with matched sides & accompaniments.

OR

Keep the cocktail party feel going with a selection of three bowls served roving, outdoors, indoors, lounging or standing, wherever guests choose, the freedom to move.



Main

Dining styles & sample menu options

PLATED

INDIVIDUALLY PLATED FOR AN A LA CARTE

DINING EXPERIENCE

SELECT 2 & 2 SIDES

Hanoi crispy skin chicken, spring onion pancake, sautéed choy sum, kaffir lime & rice wine dressing

Tuscan chicken, pancetta shard, lemon caper sauce, pumpkin velvet, olive crumble

miso & sesame roast chicken, togarishi pumpkin velvet, miso ginger butter, mushroom, crisp nori

confit duck leg, rainbow silver beet, parsnip velvet, blackberry purée

lamb rump, smashed pea & spinach, baby Dutch carrot, fennel & pistachio crumble, pinot pomegranate jus

crispy skin salmon, ginger bok choy, roasted coconut & nam jim dressing

rockling, roasted fennel gribiche, fried caper butter, chevril

220g seared sea salt eye fillet, crispy onion rings, orange & sweet potato velvet, pinot wine jus \$3pp surcharge

braised beef cheek, parmesan polenta pie, asparagus, pickled vegetables, red wine onion jus

char grilled rib eye, rosemary & sea salt crumble, desiree mash, pan jus \$6 surcharge

SHARED

A SHARED FEAST ON PLATTERS ALLOWING FOR A VARIETY TO BE ENJOYED

SELECT 2 WITH PAIRED SIDES PROVIDED

Tunisian chicken, almond cous cous, torn parsley, onion, currants, green harissa, garlic yoghurt, pomegranate

whole barramundi, escabeche, fresh peas, fried caper butter, celeriac crisp, lemon

salmon fillet, cooked whole, lime, sriracha, maple syrup dressing, Asian herb salad, glass noodles, charred baby corn, bok choy

prune & honey slow roasted lamb shoulder, burnt garlic butter, preserved lemon yoghurt, chickpea & cauliflower, parsley, mint & pomegranate salad

pulled chicken, Asian master stock, star anise, black rice, ginger garlic cabbage, Chinese broccoli, sesame, sriracha on the side

rib eye tomahawk, smashed duck fat potatoes, chimichurri, Paris butter

SAMPLE MENU ONLY

ROVING BOWL DISHES

KEEP THE COCKTAIL STYLE GOING WITH THE FREEDOM TO MOVE

SELECT 3

salmon poke, soba, mushrooms, edamame, roasted nori, sesame

duck red curry, fragrant rice, crispy Thai basil leaves

bbq beef short ribs, cinnamon, cardamom & orange spice on polenta

lemon ricotta ravioli, sugo, sage burnt butter, parmesan

wild mushroom risotto, fried enoki & truffle oil

lamb shoulder, Jerusalem artichoke, orzo, crushed minted pea, shawarma dust

ginger soy pulled pork, garlic chilli rice, honey chilli jam, coriander dust



Dessert

SUGAR HIT

Can be the classic plated

OR

Roving sweet bites served to the dance floor, courtyard
and at the bar.

Dessert

Dining styles & sample menu options

PLATED

THE CLASSIC PLATED

SELECT 3

dark chocolate fondant, raspberry soil, cherry coconut ice cream

mocha & chocolate panna cotta, orange gel, shaved chocolate, chocolate soil & Persian fairy floss

lime curd & meringue tart, cashew crumble, coconut & kaffir lime sorbet

crème fraîche & vanilla bean mousse, caramelised orange, butterscotch sauce & chocolate crumble

salted caramel mouse, meringue shards, caramel popcorn, orange gel

ROVING DESSERT

ACCOMPANIED BY BAMBINO GELATO

SELECT 2

crème brûlée

white chocolate mousse, summer berries, raspberry dust

waffle tartlet, lime curd, torched meringue

macarons

chocolate brownie, raspberry pop

salted caramel mousse with caramel popcorn & meringue

caramel doughnuts

New York cheese cake

SAMPLE MENU ONLY



Late Night Bite & Cheese Bar

SOAK IT UP

A late night bite to soak it up the good times. An optional extra & a fun way to end.

Quat Quatta

Soak it up

Sample menu options for Soak it up

LATE NIGHT BITE

SELECT 1 / \$8.00 PP

SELECT 2 / \$16.00 PP

(INCLUDES ADDITIONAL ½ TIME EXTENSION)

Mini Gourmet Hotdog

Buttermilk Friend Chicken Slider & Slaw

Shoestring Fries with chicken salt

Chorizo, Cheddar Cheese & Rocket Piadina

Mini Cheese Burger

CHEESE BAR

SELECT 3 / \$20.00 PP

Jindi triple brie

Milawa blue

Maffra cloth cheddar

Hard goat's

Pecorino

Manchego

Served with pear & apple, dried muscatels, figs,
roasted almonds, walnuts, lavosh, crusty baguette
& grissini

PERSONAL TOUCH

Want to add some bespoke features to your day?

Our optional extras are just a taste of whats
possible... we love working with clients to tailor
ideas to suit your needs!

Something More

HANDHELDS

To be served alongside your canapes

SELECT 1 \$8pp

SELECT 2 \$16pp (includes ½ hour time extension)

PLATTERS PER TABLE \$15pp

Prosciutto, burrata, rainbow cherry tomatoes,
crunchy ciabatta

FOURTH COURSE \$25pp

Additional course & half hour

time extension

LATE NIGHT BITE

SELECT 1 \$8pp

SELECT 2 \$16 pp(includes ½ hour time extension)

GRAZING BARS \$20pp

Oysters & prawns

A Taste of Italy

Greek Islands

The Middle East

CHEESE BAR

SELECT 3 \$20pp

Selection of 3 cheeses served with quince
paste, crackers & crunchy baguette

CHAIRS FROM \$POA

Bespoke chair options

AISLE CARPET \$POA

Ivory / red

TIME EXTENSION

Per half hour

At the beginning with canapes & drinks
\$15pp

At the end of the night \$10pp (includes
drinks)

FULL BAR \$20pp

Scotch

Vodka

Bourbon

Gin

White Rum

Dark Rum

FINE WINES

42 degree South Pinot Grigio, TAS \$6pp

Rob Hall chardonnay, VIC \$6pp

Pikes 'Traditionale' Riesling, SA \$6pp

AIX Rose, Provence, FRA \$6pp

Provenance Pinot Noir, VIC \$6pp

Bent Creek 'Black Dog' Shiraz, SA \$6pp

SPARKLING UPGRADE \$12pp

Chandon Brut NV

BEER UPGRADE \$8pp

Craft beer

COCKTAIL \$15pp

SELECT 1

Espresso martini

Classic martini

Mojito

Bespoke on request

ENDLESS POSSIBILITIES

Our optional extras are just a taste of
what's possible.

Talk to us about tailoring ideas to suit
your needs

Pricing 2026

DINNER	SEPTEMBER — MAY	JUNE / JULY / AUGUST
Mon—Thurs Min 50 guests	\$225	\$200
Friday Min 100 guests	\$250	\$230
Saturday Min 120 guests	\$265	\$245
Sunday Min 80 guests	\$250	\$230

LUNCH		
Mon—Fri Min 50 guests	\$200	\$200
Saturday/Sunday Min 50 guests	\$210	\$200

*Children's Pricing \$55.00 / Teenage Pricing \$15 less the adult price / Suppliers 1/2 the adult price

*Please enquire for pricing on public holidays and dates proceeding public holidays





Quat Quatta

SINCE 1890

For all enquiries & viewing appointments please

contact our events team on:

03 9528 6483

events@quatquatta.com.au

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