

# MERRY EVERYTHING

QTHOTELS.COM





Another year ending? We're just getting started.

That's 'cause when EOY closes in, QT Auckland goes all out. Think decadent design, and excessively festive vibes. It's that kinda fa-la-lavishness that'll get instant RSVPs from the whole dang office.

We've got everything they're pining for and more. Pavlova, but with a strawberry twist. Lamb shoulder, braised not a smidge short of fall-off-the-bone. Even the canapés are dressed in Chef Sean's holiday best.

So however you're planning to overindulge the dream team, make sure it's got Esther or Rooftop at QT involved. For a year in review, the Limani Room'll do. And have you seen the Private Dining Room? Ho ho *whoa*.

Book your wildly merry wrap-up now and toast to 2025.

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**EVENT  
SPACES**  
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# LIMÁNI ROOM

Dive into the fully exclusive Limáni experience with both rooms combined for a private event with effortless decadence.

Taking design notes from the city's fresh harbour scene, expect the exceptionally stylish. A strikingly unique aesthetic that comes with a sense of calming light-filled serene.

Impress up to 110 guests for cocktail mingling or lavish lunches that swirl into night. All events come with the enticing tastes of the Mediterranean with menus curated by our signature restaurant.



60

BANQUET

40

BOARDROOM

32

U-SHAPE

100

COCKTAIL

80

THEATRE

42

CLASSROOM

48

CABARET



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## ROOFTOP AT QT

You and 180 party companions can raise the bar on your cocktail game with the Rooftop at QT ready to set your event to sparkle. Feel above it all with twinkling harbour views and a unique elevated Auckland city scene.

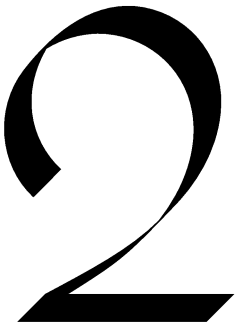
We'll mix up the mood to match to your party desires, with our savvy bartenders shaking things up at your service. Whether it's an intimate or lavish affair, all rooftop events come laced with eccentric QT style and an enchanting open-air energy.

180

COCKTAIL

70

THEATRE



# LITTLE ESTHER

Behind the bustle be whisked away to your own private Mediterranean haven and embark on a dreamy culinary journey for 10. Filled with natural light and a sense of faraway delight, you'll be treated to a menu inspired by Culinary Food & Beverage Director, Sean Connolly's sun-soaked travels.

An extension of our signature restaurant, fresh produce and traditional techniques are used to create a two or three course feasting menu. Make an intimate toast or raise a raucous glass to a lavish dining experience. Our sommelier will be ready with the perfectly-paired drop.





## ESTHER RESTAURANT

Let Esther's open country-style kitchen set the scene for a homely welcome and magical soirées celebrated in wistful European charm.

Inspired by travels chasing the food of the sun, renowned Creative Director of Food & Beverage, Sean Connolly, uses home-grown ingredients to share flavours that transcend Sicily to Southern France and lure you towards the magnificence of Morocco.

With the warm embrace of humble tradition, QT Auckland's Esther Restaurant can be yours for midday celebrations through to lavish evening feasts.

120

FULL  
RESTAURANT



# VENUE CAPACITIES

	BANQUET	CABARET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
<b>LIMÁNI 1 &amp; 2</b>	60	48	80	42	100	32	40
<b>LIMÁNI 1</b>	20	16	48	21	50	23	28
<b>LIMÁNI 2</b>	20	16	48	21	50	23	28
<b>ROOFTOP AT QT</b>	-	-	70	18	180	20	42
<b>ESTHER RESTAURANT</b>	120	-	-	-	-	-	-
<b>LITTLE ESTHER</b>	10	-	-	-	-	-	10



# FESTIVE TASTE OF THE MED

**2 Course \$115 pp**  
**3 Course \$130 pp**

## TO START

Puff bread, hummus, dukkha, extra virgin olive oil, bittersweet paprika  
Ortiz anchovies on toast, salsa Verde  
Lamb souvlaki, garlic toum, lemon  
Clevedon Buffalo mozzarella, char-grilled peaches, pistachio pesto  
Line-caught kingfish crudo, cucumber, melon, mint  
Curious Croppers Heirloom tomato tart fin, buffalo curd, black olives

## YOUR BIG STUFF

Bucatini Puttanesca, tomato, caper, olive, anchovy  
Slow cooked lamb shoulder, roast garlic, anchovy, Moroccan olives  
Waitoa whole roast spatchcock chicken, harissa, romesco, lemon  
Organic Cambridge asparagus En papillote, sauce grabiche  
Petite green leaves, witlof, baby gem, chervil, hummus  
Duck fat potatoes, garlic, rosemary

## TO FINISH

Dark chocolate terrine, luxardo cherries, cannoli  
Apple tarte, vanilla bean ice cream

*MINIMUM GROUP OF 10 PAX OR MORE*

*Menus subject to change due to seasonal availability and the whim of Chef Sean Connolly  
\*Please advise the team of any dietary requirements*



# LIMANI CANAPÉ MENU

**4-Piece Package \$32 pp**

**6-Piece Package \$48 pp**

**8-Piece Package \$64 pp**

## COLD

Jamon slices & pickles (GF/DF)

Ortiz anchovies on toast, salsa Verde

Ricotta salmon caviar cannoli

Sean's steak tartare gondola's

Piquillo red pepper, white anchovy, sun dried olive skewer

Heirloom tomato, stracciatella bruschetta

## HOT

Arancini, Te Anau saffron, bell pepper, herb (V)

Lamb & pea turn overs, dill yoghurt

Lamb souvlaki skewers, toum garlic sauce (GF/DF)

Chicken lollipops, harissa

Broad bean falafel, hummus (GF/VG)

Vegetable fritto misto, roast garlic aioli (V/VG available)

Fried stuffed olives, anchovy, sage

## SWEET

Vacherine, cherry, Chantilly cream

Raspberry & beetroot macaron, chocolate ganache

## ADDITIONAL OPTION

2 x Oysters natural, lemon  
\$14 pp

## SUPPER MENU

### Substantial \$12 per piece

Mt Cook smoked salmon brioche rolls, crème fraiche

Hokkaido scallop, black pudding (morcia) pumpkin

Fusilli milk braised bolognese

Octopus ragu, malloreddus pasta

Mooloolaba king prawn saltimbocca, prosciutto, sage

Coastal lamb shoulder, sun dried olive, harissa

Village salad, heirloom tomatoes, cucumber, barrel aged feta, pons vinegar

### Vegetarian \$10 per piece

Mushroom, walnut risotto

Wood-fired cauliflower, pistachio, pomegranate

Orgy of mushrooms, ricotta gnocchi

Roasted butternut, goat chevre, pomegranate molasses

### Dessert Canapé \$10 per piece

Burnt Basque cheesecake, orange marmalade

Lemon meringue tart, raspberry

MINIMUM GROUP OF 20 PAX OR MORE

Menus subject to change due to seasonal availability and the whim of Chef Sean Connolly  
\*Please advise the team of any dietary requirements



# ROOFTOP CANAPÉ MENU

**4-Piece Package \$34pp**

**6-Piece Package \$48pp**

**8-Piece Package \$64pp**

## COLD

- Prosciutto, ham and grissini
- Goats cheese profiteroles, honey, pistachio
- Olive, anchovy, chilli pepper skewers, cornichons
- Garden pea, Pecorino, goats curd crostini
- Tomato, mozzarella, basil, bruschetta
- Smoked salmon, dill, ricotta, lemon
- Duck parfait, cherry compote
- Pizza fritti, Coppa di Parma, pomodoro, parmesan

## HOT

- Roast chicken, pancetta, tarragon vol au vent
- Paella arancini, Te Anau saffron, herb
- Chorizo, Manchego croquetas
- Lamb & pea hand pies, dill yoghurt
- Lamb souvlaki skewers, toum garlic sauce
- Wagyu beef sliders, provolone, pickle, brioche slider
- Buffalo cauliflower fritti
- Falafel salad, avocado, pumpkin hummus, fermented chilli
- Chicken souvlaki skewers, toum garlic sauce

## SWEET

- Nutella doughnut
- Raspberry macaron, chocolate ganache
- Xmas fruit mince pies

## ADD OYSTERS

Natural or lemon, \$7pp

## SUBSTANTIAL CANAPÉ

- Substantial \$12 per piece*
- Spring vegetable risotto, parmesan
- Kingfish crudo, tomato, caper, sicilian green olives
- Crumbed Snapper, crushed peas, green goddess tartare
- 'Pollo Fritto' Tuscan fried bird & barrow chicken, lemon aioli
- Chargrilled octopus, N'duja mayonnaise
- Spinach & feta spanakopita (Greek filo pie)
- Braised lamb shoulder, harissa, lemon, sun-dried Moroccan olives

## DESSERT

*\$10 per piece*  
Mini lemon meringue pies

MINIMUM GROUP OF 10 PAX OR MORE  
Menus subject to change due to seasonal availability and the whim of Chef Sean Connolly  
\*Please advise the team of any dietary requirements

# ROOFTOP FESTIVE GRAZING

Select our Rooftop festive feasting menu for an indulgent Mediterranean inspired spread that is sure to delight your guests.

**\$108 pp**

### GRAZING TABLE

- Zaatar roasted flatbread, taramasalata
- Lamb souvlaki, garlic toum sauce
- Roast pumpkin, butter beans, kale, mixed grains
- Wood-fired cauliflower steak, pomegranate, pistachio
- Slow cooked lamb shoulder, roast garlic, anchovy, Moroccan olives
- Hibachi grilled octopus, N'duja mayonnaise
- Roast Wagyu beef (picanha) sliced, gremolata
- Barrel-aged feta, Moroccan sun-dried olives, tomato, cucumber
- Chicken skewers, green goddess sauce
- Roasted Agria potatoes, garlic, rosemary
- Seasonal vegetables

### TO FINISH

- Mini lemon meringue pies
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- Xmas mince pies

### CARVING STATION ADD ON

\$20 pp

- House-made Porchetta, ciabatta rolls, apple sauce
- 
- Waitoa free-range roast chicken, pistachio, sage stuffing, gravy
- 
- Harmony Farms Champagne ham, mustard, ciabatta rolls, apple sauce



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# ROOFTOP FESTIVE WALK & FORK

Select our Rooftop festive feasting menu for an indulgent Mediterranean inspired spread that is sure to delight your guests.

**\$95 pp**

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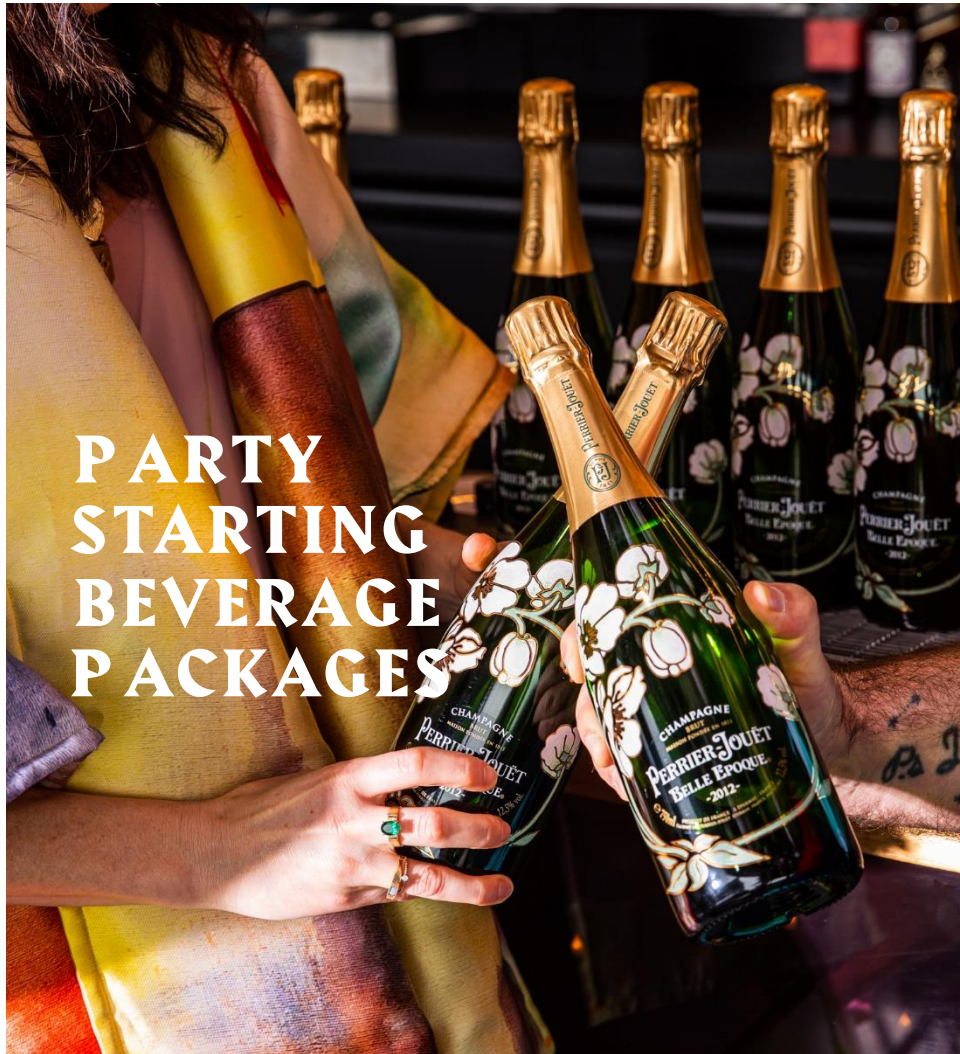
- Garden pea pecorino, goats curd crostini
- Lamb Souvlaki, garlic toum sauce
- Sean's polpette sliders, tomato ragu
- Spring vegetable risotto, parmesan
- Spinach & feta spanakopita (Greek filo pie)
- Pizza fritti, Coppa di Parma, pomodoro, parmesan
- Sweet potato cakes, harissa & yoghurt
- Tomato, mozzarella, basil, bruschetta
- Chicken skewers, green goddess sauce
- Hibachi grilled octopus kebabs, harissa dip
- Crumbed Turbot, crushed peas, green goddess tartare
- Chocolate dipped gelato cones

**CARVING STATION ADD ON**

\$20 pp

- House-made Porchetta, ciabatta rolls, apple sauce
- 
- Waitoa free-range roast chicken, pistachio, sage stuffing, gravy
- 
- Harmony Farms Champagne ham, mustard, ciabatta rolls, apple sauce





**PARTY  
STARTING  
BEVERAGE  
PACKAGES**

**SILVER**

**SPARKLING**

Canti Prosecco,  
*Piedmont, Italy*

**WHITE**

Nautilus Sauvignon Blanc  
*Marlborough, NZ*

Mount Beautiful Chardonnay  
*North Canterbury, NZ*

**ROSÉ**

Triennes 'Mediterranee' Rosé  
*Provence, FR*

**RED**

Summerhouse Pinot Noir  
*Central Otago NZ*

Pask Gimblett Gravels Syrah  
*Hawke's Bay, NZ*

**BEER**

All Tap Beers

**SOFT DRINKS & JUICES**

**2 HOURS \$68PP**

**3 HOURS \$85PP**

**ADD ON CONSUMPTION**

Add Antipodes sparkling water on consumption

Add spirits or welcome cocktail on consumption

**GOLD**

**SPARKLING**

Deutz Cuvee,  
*Marlborough, NZ*

**WHITE**

Bilancia Chardonnay  
*Hawke's Bay, NZ*

Matawhero Single Vineyard Pinot Gris  
*Gisborne, NZ*

**ROSÉ**

Triennes 'Mediterranee' Rosé  
*Provence, France*

**RED**

Duke Of Cromwell Pinot Noir  
*Central Otago NZ*

Bilancia Syrah  
*Hawke's Bay, NZ*

**BEER**

All Tap Beers

**SOFT DRINKS & JUICES**

**2 HOURS \$78PP**

**3 HOURS \$95PP**

**BLACK**

**CHAMPAGNE**

Perrier-Jouët 'Grand Brut' Champagne,  
*Epernay, France*

**WHITE**

Peregrine Chardonnay  
*Central Otago, NZ*

Neudorf 'Moutere' Albarino  
*Nelson, NZ*

**ROSÉ**

Triennes 'Mediterranee' Rosé  
*Provence, France*

**RED**

Man O War 'Island Blend' Cabernet Franc +  
*Waiheke Island, NZ*

Kumeu River Hunting Hill Pinot Noir  
*Hawke's Bay, NZ*

**BEER**

All Tap Beers

**SOFT DRINKS & JUICES**

**2 HOURS \$105PP**

**3 HOURS \$125PP**

AVAILABLE FOR GROUPS OF 10 PAX OR MORE  
\*Products subject to change due to availability



## STAY A WHILE

We're giving you a little decadence. Touches of drama, texture and curious quirks.

Rooms of grand design dripping in all the indulgent extras. Signature QT Dream beds and bathroom with affluent style.

A room with comfort and services for all kinds of stays. Spaces for work, entertainment and regal lazing.

Embrace the magic moment of this glistening harbour city and let your sumptuous accommodation in Auckland sweep you away.

# QT AUCKLAND

While best efforts will be made to accommodate all dietary requests, unfortunately guarantees of allergen free foods cannot be made due to cross contact risks within the kitchen.

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