



QT AUCKLAND

ALL *Loved* UP



Entrées Antipasto
Antipasto platter
Calamari Baked Beered, Pommarigano, Radicchio, Beet Juice & Dried Ricotta
Wood Fired Brochettes Island Scallops, Citrus with Garlic & Olive Butter
La Delfina Latton Burrata with Marmellata Di Pomodoro, Salsa & Olive Oil

*All
Loved
Up*

*Chickpea
Pasta*
Pasta Sauced Sausage, Chorizo
Shrimp with Blue Swimming
Pasta Sauced with Lemon



Happily ever after



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A Match MADE IN QT

Do we promise to meet with you, listen to what you want and move mountains to give you the wedding day of your dreams? We do.

Do we promise to take care of the nitty gritty, communicate openly and leave you to focus on turning heads, having fun and being in love? We do.

Do we have an abundant and eclectic range of stunning boutique spaces to create the perfect backdrop for your nuptials? We do.

Do we tailor our spaces, our menu and our drinks list to make sure your reception is everything you want it to be and then some? We do.

Do we have a slightly unhealthy obsession with creating the perfect, personalised occasion for loved up couples? Guilty.

Ahem, we do.





PROPOSAL

DO US THE HONOUR?

Of course, for there to be a wedding, first there has to be a 'yes'. And we'd love to be part of the memorable moment you take a knee and pop the question.

We'll work our magic to make sure your pitch is truly perfect. Because if there's no tears, did it even happen?

From dinner to decorations to dancing in the moonlight, we've got the basics covered. And if you want to add a personal touch, go for gold.

We'll move heaven and earth to make your moment happen your way. And we'll be there waiting to hand you both a drink while you bask in the afterglow.

Will you make us the happiest hotel in the world and invite us into your proposal?

Yes!



FIRST THERE
HAS TO BE
A 'YES!'

**We're with you for the
nail-biting moment you
take a knee and pop the
question.**



Yes!



BASK IN THE
AFTERGLOW

**There's no better way to
celebrate the high than
in designer luxury.**



CEREMONY

The
SERIOUS
BIT

(OR NOT!)

Now onto the part of your wedding that everyone looks forward to, but before we get to the food and booze, let's talk about the ceremony. The heart-warming, tear-jerking half-hour that changes your life forever. It simply has to be magical - and magical is our middle name.

QT Auckland boasts an array of unique spaces and memorable backdrops for you to exchange 'I do's'.

From outdoor decks against city skylines, to designer event spaces, to special little nooks and crannies – the only limit is your imagination.

And once you find the spot, we'll make it sparkle. From minimalist elegance to OTT opulence, whatever your heart desires, your heart gets.

IT'S ALL
IN THE
DETAILS

Table settings immaculately curated sets the scene for the creative menus and fine wines QT is famous for.

FOR THOSE
WHO LIKE TO
KEEP THINGS
CLASSY

We'll be pouring you and your guests the classics, alongside spirited twists.



QT AUCKLAND

Unique
SPACES

Light filled atriums, stately lobbies, hidden laneways and poolside oases; QT boasts an eclectic collection of boutique spaces to imprint your own wedding style.

Anything is possible, so please ask your venue to share their secrets with you.



01

LIMANI *Room*

Dive into the exclusive Limáni experience by combining both rooms 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.

All events come with the enticing tastes of the Mediterranean with menus curated by our signature restaurant.

CAPACITY

COCKTAIL 100 guests | SEATED up to 60 guests

INTRIGUE & ELEGANCE APLENTY

LIMANI ROOM

**Big wedding? Small?
Somewhere in between? The
Limáni Room is designed
for celebrating in minimalist
elegance or OTT opulence.**





IT'S YOUR
DAY, DONE
YOUR WAY

**The Limáni Room
is a sophisticated
backdrop worthy
of the biggest of
big days.**

EACH PLATE A SHOWSTOPPER

Our chefs bring you dining
that dazzles and wines
best sipped in delight.
We'll serve up creative
menu options worthy of
your special day.





02

ROOFTOP
AT QT

A wedding ceremony or reception that's a little different, in a space with some of the best views over the Waitemata Harbour.

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.

CAPACITY

COCKTAIL Up to 180 guests in cocktail style



SPARKLE
YOUR SENSES,
WE'LL SEE
YOU ON THE
ROOFTOP

Sweeping you and your guests away in stunning views of the Auckland skyline, Rooftop at QT is available for all your I do's, after parties, stag's, hen's or engagement parties.

MELTING COCKTAILS TO INFUSE THE TASTEBUDS

Mixed by our best
bartenders, if your vows
haven't already melted
hearts then our cocktails
sure will.





03

ESTHER

Restaurant

Looking for a royal reception?

Dine like a king in Esther. Take over the whole restaurant for an all out wedding reception, or host an intimate celebration in Esther's private dining room.

Make yourself at home at our bustling European bistro, Esther. We welcome up to 120 guests to the lively indulgence of our banquet meals, overflowing with charming energy to match the surrounding harbour-lit sparkle. Here we honour traditional techniques and treat you to the vibrant flavours of the food of the sun. Come dine with us perched by the Viaduct Marina and get caught up in Esther's wanderlust.

CAPACITY

COCKTAIL Up to 120 guests in Esther or up to 10 guests seated in Esther's private dining room

BE WHISKED AWAY TO YOUR OWN MEDITERRANEAN HAVEN

With dreamy high ceilings and warm natural light, the Mediterranean mood of Little Esther, Esther's Private Dining Room, provides the perfect space for guests to dine to their own Balearic beat. One of the best Private Dining Rooms in Auckland, indulge in your very own sanctuary, suitable for up to 10 guests.





OPULENT SIT DOWN DINNER AND INTIMATE PARTIES

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

WHISTFUL EUROPEAN CHARMS

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





QT AUCKLAND

MENU

Surcharge applicable for weddings on a Public Holiday, minimum spends applies for Limani Room, Rooftop at QT, and Esther Restaurant



Entrees / Antipasto

- Antipasto platter
- Calabrian Baked Beefroot, Pomegranate, Baulicchio, Beet Juice & Dried Ricotta
- Wood-Fired Abobotose, Island Scallions, Citrus with Garlic & Chive Butter
- La Delizia Latticino Burrata with Marmellata Di Pomodoro, Salvia & Olive Oil

All Loved Up

Mains

- Pan-Seared Snapper, Chorizo Cassoulet & Kofta Potatoes
- Crab Linguini with Blue Swimmer Crab, Tomato Pappardelle, Cognac Garlic, Chili & Basil
- Beef Salad with Lemon Ricotta, Mint, Shalot, Lemon Dressing, Crisp Potatoes, Rosemary & Garlic

Sides





CANAPÉS BY
ESTHER

Sample Menu

4-Piece \$32pp
6-Piece \$48pp
8-Piece \$64pp

COLD

Jamon slices and pickles

Ortiz anchovies on toast, salsa verde

Ricotta salmon caviar cannoli

Sean's steak tartare gondolas

Piquillo red pepper, white anchovy, sun dried olive skewer

Heirloom tomato, stracciatella bruschetta

HOT

Arancini, Te Anau saffron, bell pepper, herb

Lamb & pea turn overs, dill yoghurt

Lamb souvlaki skewers, toum garlic sauce

Chicken lollipops, harissa

Broad bean falafel, hummus

Vegetable fritto misto, roast garlic aioli

Fried stuffed olives, anchovy, sage

SWEET

Vacherine, cherry, Chantilly cream

Raspberry & beetroot macaron, chocolate ganache

ADDITIONAL

2 x Oysters natural, lemon \$14pp

ESTHER

SUPPER

Menu

Sample Menu

Substantial \$12pp

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 \$10pp

Mushroom, walnut risotto

Wood roasted cauliflower, pistachio, pomegranate

Orgy of mushrooms, ricotta gnocchi

Roasted butternut, goat chevre, pomegranate molasses

Dessert Canapé & Substantial \$10pp

Burnt Basque cheesecake, orange marmalade

Lemon meringue tart, raspberry





TASTE OF
ESTHER

Sample Menu

2 Course \$110 pp

3 Course \$125 pp

TO START

**Puff Bread, hummus, dukkah, extra virgin olive oil,
bittersweet paprika**

Baked Saganaki, Greek Keflograviera cheese, honey, chilli

Line caught market fish crudo, burnt orange, nasturtium

**Woodfired pumpkin, hummus, pickled currants, toasted
almond, orange chilli oil**

Prosciutto San Daniele, pickles

YOUR BIG STUFF

Fusilli Amatriciana, guanciale, parmesan

**Slow cooked lamb shoulder, roast garlic, anchovy,
Moroccan olives**

Spatchcock chicken, harissa, cavolo nero,

Petite green leaves, witlof, baby gem, chervil, hummus

Duck fat potatoes, garlic, rosemary

TO FINISH

**Burnt Basque cheesecake, orange marmalade, chocolate
sorbet**

Apple tarte, vanilla bean ice cream

ROOFTOP

GRAZING Menu

Sample Menu

Grazing Table \$100pp

Select from our grazing table menu for an indulgent
Mediterranean-inspired spread

Flat bread, hummus, dukkah, bittersweet paprika

Curious Croppers tomato salad, Spanish onion, basil

Lamb souvlaki, garlic toum sauce

Chicken souvlaki, garlic toum sauce

Beetroot, orange, labneh, smoked almonds, rocket, cous cous

Sean's polpette, tomato ragu

Wood-fired cauliflower steak, pomegranate, pistachio

Slow cooked lamb shoulder, roast garlic, anchovy, Moroccan
olives

Hibachi grilled tiger prawns, harissa

Barrel aged feta, Moroccan sundried olives, tomato, cucumber

Roasted Agria potatoes, garlic, rosemary

Seasonal vegetables

Nutella doughnuts

Carving Station \$20pp

House-made Porchetta, ciabatta rolls, apple sauce





ROOFTOP

CANAPÉS BY



ROOFTOP AT C

Sample Menu

4-Piece \$32pp
6-Piece \$48pp
8-Piece \$64pp

COLD

Prosciutto Ham & 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

HOT

Paella arancini, Te Anau saffron, herb

Chorizo, Manchego croquettes

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

Hibachi grilled Beef kofta, Tzatziki, harissa oil

SWEET

Nutella doughnuts

Raspberry macaron, chocolate ganache

ADDITIONAL

2 x Oysters natural, lemon \$14pp

PACKAGES & MENUS

ROOFTOP

SUPPER *Menu*

Sample Menu

Substantial \$12pp

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

Prawn kebabs, harissa dip

Spinach & feta Spanokopita (Greek Filo pie)

Braised lamb shoulder borek (Turkish pie), pea, harissa

Dessert \$10pp

Chocolate dipped gelato





BEVERAGE PACKAGES

PARTY
Starting

Sample Menu

SILVER

Canti Prosecco, Piedmont, Italy

Nautilus Sauvignon Blanc, Marlborough, NZ

Mount Beautiful Chardonnay, North Canterbury, NZ

Triennes 'Mediterranee' Rosé, Provence, FR

Summerhouse Pinot Noir, Central Otago NZ

Pask Gimblett Gravels Cabernet Merlot, Hawke's Bay, NZ

All Tap Beers

Soft Drinks + Juice

2HR \$68PP / 3HR \$85PP

BEVERAGE PACKAGES



GOLD

**Deutz Cuvee,
Marlborough, NZ**

**Bilancia Chardonnay
Hawke's Bay, NZ**

**Matawhero Single Vineyard Pinot Gris
Gisborne, NZ**

**Triennes 'Mediterranee' Rosé,
Provence, France**

**Duke Of Cromwell Pinot Noir
Central Otago NZ**

**Bilancia Syrah
Hawke's Bay, NZ**

All Tap Beers

Soft Drinks + Juice

2HR \$78PP / 3HR \$95PP

BLACK

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

**Bilancia Chardonnay
Hawke's Bay, NZ**

**Matawhero Single Vineyard Pinot Gris
Gisborne, NZ**

**Triennes 'Mediterranee' Rosé
Provence, France**

**Duke Of Cromwell Pinot Noir
Central Otago NZ**

**Bilancia Syrah
Hawke's Bay, NZ**

All Tap Beers

Soft Drinks + Juice

2HR \$105PP / 3HR \$125PP

ADD ON CONSUMPTION

Antipodes Water
Sparkling and still water bottles

Spirits
**Assorted lists of spirits to be added on
consumption**

Cocktails
**Welcome cocktails to be ready upon
arrival**



PACKAGING GRADES

Q

PACKAGE UPGRADES

1	PETIT FOURS
2	PREMIUM BEVERAGE PACKAGES
3	BESPOKE FOOD MENU
4	ADDITIONAL FOOD DROP MENU
5	MENU TASTING FOR THE BRIDE & GROOM
6	CUSTOM DESIGNED BEVERAGE MENU
7	DATA PROJECTOR & SCREEN

CHILL

READY, SET... HAPPILY EVER AFTER!

Vows read, docs signed, bouquet thrown...and exhale! Whether you want to let your hair down or put your feet up, honeymooning at QT is the perfect pre's to the event that is married life.

With QT Hotels all around Australia and New Zealand, you've got the perfect playground. Get dolled up and experience love at first bite at one of our award-winning restaurants, or don the designer robes, order in and watch trashy TV til midnight. No judgements. No worries. Just bliss.

And because we've got friends in high places, couples can expect unexpected treats from our local partners. We're talking treats to the room, local activities, romantic getaways in fancy cars and more.





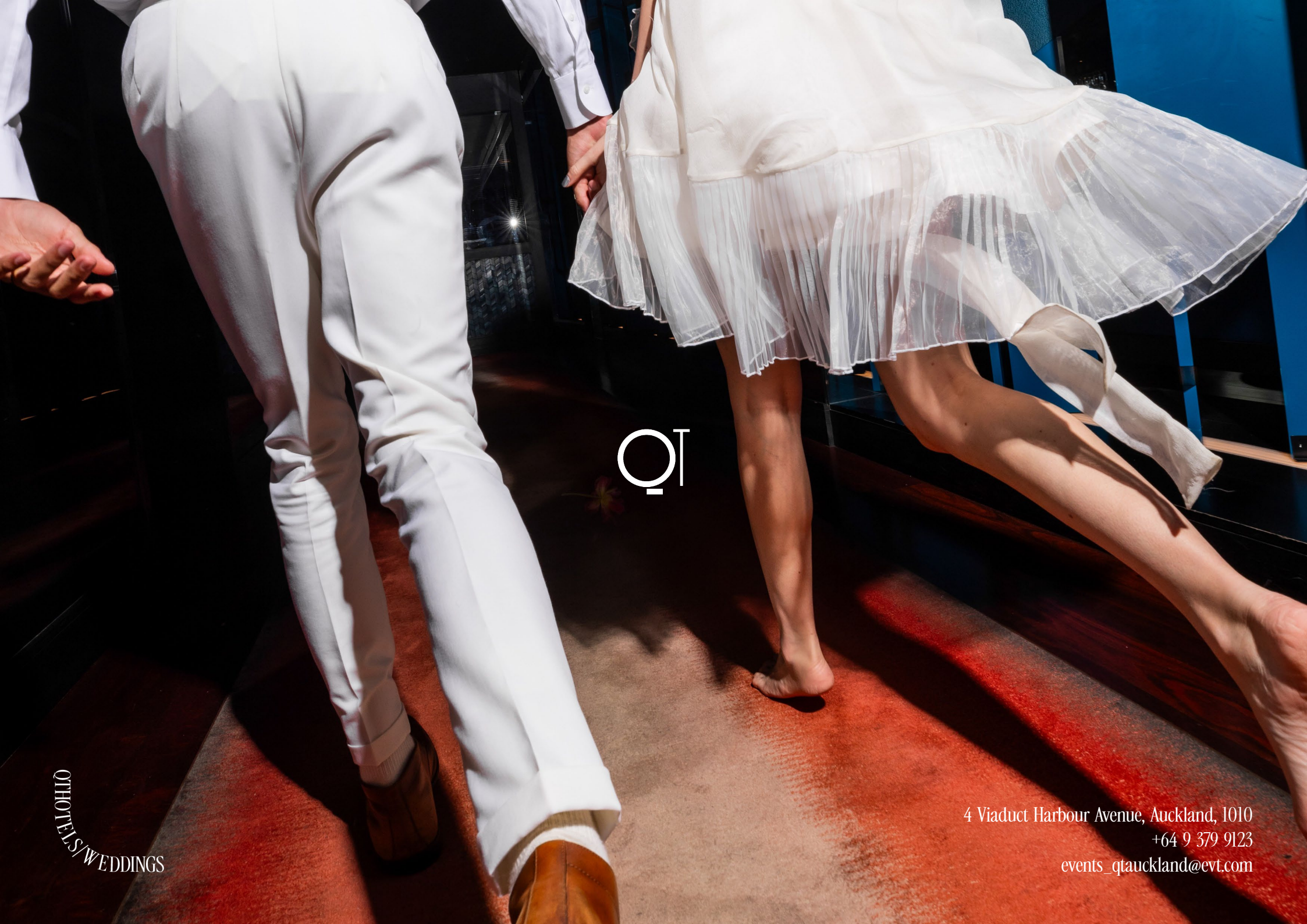
CREW

GET THE A- TEAM AT QT

Despite what Disney tells us, dream weddings don't just happen. They come together through a ton of hard work from people at your end and ours. And luckily for you, ours are some of the best in the business.

From our wedding planners, who literally go home and dream about the timing of your processional, to our award-winning chefs who create masterpieces on plates, to our attentive waiters who never keep you waiting, the QT wedding team are fanatical about making sure you and your guests have a simply perfect day.

They can't wait to meet you.



QT

OTHOEELS/WEDDINGS

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