

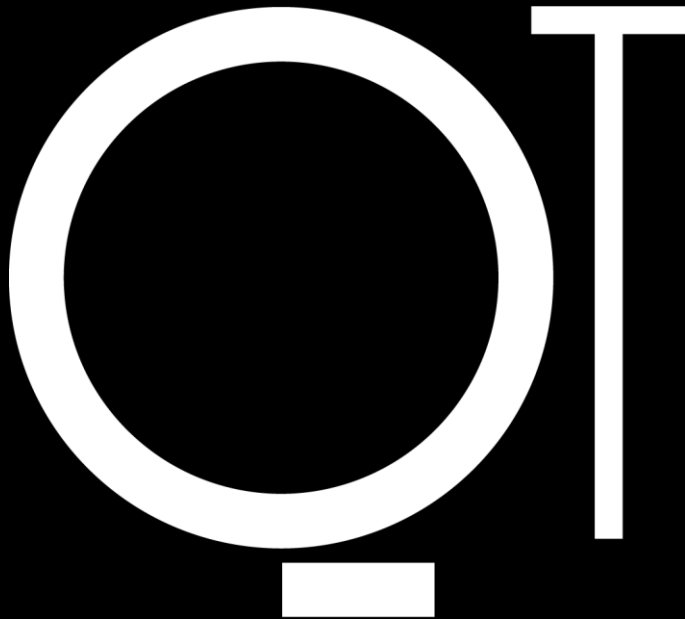
DOWN TO PARTY



AUCKLAND

QHOTELS.COM

DOWN TO PARTY



Cue the glitter, it's your golden era.
Glam and glitz and gaiety, paired with whatever-your-heart-desires menus.
Grand Brut and canapés, served in award-winning venues.
Find your place for cutting shapes, sipping grapes. Dancing shoes, rooftop views.
Black tie or mai tai? You decide.
Live band, baby grand. Get down like it's Tomorrowland.

We're for the fun-loving, the wild, the elegant, and the mild. Living lavish in the name of extraordinary events, served QT-style. Our dedicated team are Masters of Celebration. Coming in clutch with their midas touch, you'll wear the crown for party perfection.

Get Down to Party at ours. The vibes: always immaculate



WELCOME TO QT AUCKLAND

Dripping in natural light and embellished delight, QT Auckland venues and events dazzle with a sense of special occasion. Come raise the roof for a grand soiree or indulge in deliciously exclusive private dining. Our welcoming spaces cater to all unique tastes, with champagne mood and bold QT flavour.

Our sky-high ceilings set the scene for vibrant meetings and private events catered by our signature restaurant. We dress all types of events in our warm QT glow and guarantee a touch of Auckland city wonder.

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**PARTY ALL
NIGHT**
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LIMÁNI ROOMS

Dive into the full 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 100 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



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. A private dining room 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.



3

10

BANQUET



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 mid-day celebrations through to lavish evening feasts.

120

FULL RESTAURANT



PARTY VENUE CAPACITIES

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

*Minimum spend applies per venue.
 1 complimentary park is included for every exclusive booking.
 All capacities are indicative only and subject to final event design, and operational considerations.*



ON THE MENU

Driven by the vision of Culinary Creative Director, Chef Sean Connolly and Executive Chef James Laird, QT Auckland menus draw on sun-soaked Mediterranean flavours, brought to life with bold technique and generous spirit.

Esther is proudly a one-hatted restaurant, earning its place as one of Auckland's most celebrated dining destinations, taking home Best Restaurant accolades and Iconic Eats status for its cult-favourite puff bread.

Rooftop at QT menu is designed for intimate gatherings to grand occasions, holding its own accolades, winning Best Bar status in Auckland.



CANAPÉS BY ESTHER

4-Piece Package \$36 pp

6-Piece Package \$54 pp

8-Piece Package \$72 pp

COLD

- Jamon slices & pickles (GF/DF)
- 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

OYSTERS

Oysters natural, lemon
\$8 per oyster

SUPPER MENU

Substantial \$12 per piece

- Mt Cook smoked salmon brioche rolls, crème fraiche
- Hokkaido scallop, black pudding (moreia) 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 roasted cauliflower, pistachio, pomegranate
- Orgy of mushrooms, ricotta gnocchi
- Roasted butternut, goat chevre, pomegranate molasses

Dessert Canapé & Substantial \$10 per piece

- Burnt Basque cheesecake, orange marmalade
- Lemon meringue tart, raspberry



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TASTE OF THE MED

Sample Menu Only

2 Course \$115 pp

3 Course \$130 pp



TO START

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

Baked Saganaki, Greek Kefalograviera cheese, honey, chilli

Line caught market fish crudo, brunt orange, nasturtium

Curious Cropper Heirloom tomato tart fin, Clevedon buffalo curd, black olives

Prosciutto San Danielle, 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

PARTY STARTING BEVERAGE PACKAGES



SILVER

SPARKLING

Canti Prosecco,
Piedmont, Italy

WHITE

Swiftsure Sauvignon Blanc,
Marlborough, NZ

Summerhouse Pinot Gris
Marlborough, NZ

ROSÉ

Triennes 'Mediterranee' Rosé
Provence, France

RED

Summerhouse Pinot Noir
Central Otago NZ

Pask Gimblett Cabernet Merlot Malbec
Hawke's Bay, NZ

BEER

All Tap Beers

SOFT DRINKS & JUICES

2 HOURS \$68PP

3 HOURS \$85PP

ADD ON CONSUMPTION

Add Voyager sparkling water on consumption

Add spirits or welcome cocktail on consumption

GOLD

SPARKLING

Deutz Cuvee,
Marlborough, NZ

WHITE

Neudorf 'Tiritiri' Chardonnay,
Nelson, NZ

Saddleback Pinot Gris,
Central Otago, NZ

ROSÉ

Triennes 'Mediterranee' Rosé
Provence, France

RED

Summerhouse Pinot Noir
Central Otago NZ

Craggy Range 'Te Kahu' Cabernet
Blend, *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

Charles Frey Pinot Noir
Alsace, France

Bilancía Syrah,
Hawke's Bay, NZ

BEER

All Tap Beers

SOFT DRINKS & JUICES

2 HOURS \$100PP

3 HOURS \$125PP

MINIMUM GROUP OF 10 PAX OR MORE

*Products subject to change due to availability



CANAPÉS BY ROOFTOP AT QT

Sample Menu Only

4-Piece Package \$36 pp

6-Piece Package \$54 pp

8-Piece Package \$72 pp

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 bun

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

ADD OYSTERS

Natural + lemon, \$8 per oyster

SUPPER MENU

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

Prawn kebabs, harissa dip

Spinach and feta Spanokopita (Greek filo pie)

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

Dessert \$10 per piece

Chocolate dipped gelato

MINIMUM GROUP OF 10 PAX OR MORE

*Menus subject to change due to seasonal availability & the whim of Sean.
Please advise the team of any allergies and we'll do our best to accommodate.*

ROOFTOP AT QT GRAZING MENU

\$114 pp

Select from our Grazing Table menu for an indulgent Mediterranean inspired spread or our canapé menu that is sure to delight your guests.

GRAZING TABLE

Zaatar roasted flatbread, taramasalata
 Lamb souvlaki, garlic toum sauce
 Roast pumpkin, butter beans, kale, mixed grains
 Woodfired cauliflower steak, pomegranate, pistachio
 Slow cooked lamb shoulder, roast garlic, anchovy,
 Moroccan olives
 Hibachi grilled octopus, N'duja mayonaise
 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: Lemon meringue pies

CARVING STATION

Additional \$25 pp

Select one of the following:

House made Porchetta, Champagne ham, ciabatta rolls, apple sauce

Waiota free-range chicken, pistachio, sage stuffing, gravy

Harmony Farms Champagne ham, mustard, ciabatta rolls, apple sauce

MINIMUM GROUP OF 40 PAX OR MORE

Menus subject to change due to seasonal availability & the whim of Sean.
 Please advise the team of any allergies and we'll do our best to accommodate.



WALK
&
FORK

\$99 pp

- 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

Additional \$25pp

Select one of the following:

- 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

MINIMUM GROUP OF 40 PAX OR MORE

*Menus subject to change due to seasonal availability & the whim of Sean.
Please advise the team of any allergies and we'll do our best to accommodate.*





**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 Voyager 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 'Mediterranée' 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

MINIMUM GROUP 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

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