

MERRY EVERYTHING

QTHOTELS.COM



AUCKLAND





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 2026.

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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



■

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.

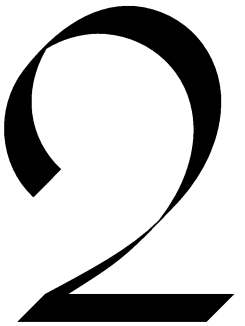


180

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.



3



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.



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VENUE CAPACITIES
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	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	18	180	20	42
ESTHER RESTAURANT	120	-	-	-	-	-	-
LITTLE ESTHER	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
- Baked saganaki, Greek Kefalograviera cheese, chilli, honey
- Mortadella souvlaki, garlic toum, pickles
- Line caught market fish crudo, cucumber, melon, mint
- Village salad, barrel aged feta, sun dried olives, tomato, cucumber
- Char-grilled leeks, labneh, pistachio pesto

YOUR BIG STUFF

- Fusilli puttanesca, tomato, capers, olives, anchovy
- Slow cooked lamb shoulder, roast garlic, anchovy, Moroccan olives
- Waitoa whole roast spatchcock chicken, harissa, romesco, lemon
- Petite green leaves, witlof, baby gem, chervil, hummus
- Duck fat potatoes, garlic, rosemary

TO FINISH

- Apple tart, vanilla bean ice cream
- Dark chocolate pudding, pistachio gelato, Luxardo cherries

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 \$35 pp

6-Piece Package \$50 pp

8-Piece Package \$70 pp



COLD

Jamon slices & Rock melon Goats cheese profiteroles, Honey pistachio

Garden pea Pecorino, Mint, crostini

Cured Smoked salmon, dill, Ricotta, lemon

Tomato, basil, Mozzarella bruschetta

Pizza fritti, Coppa di parma, Pomodoro, Parmesan

ADD OYSTERS

Natural or lemon, \$8pp

HOT

Wagyu Beef sliders, provolone, pickle, Brioche slider

Paella Arancini Te Anau Saffron, herb

Chorizo Machego Croquettes

Lamb Kabobs skewers, Labneh, Sumac

Chicken Souvlaki skewers, toum garlic sauce

Buffalo cauliflower fritti

Sweet potato cakes, harissa & harissa dip

SWEET

Raspberry Macaron, chocolate ganache
Mini-choux, Creme patissiere, Milk chocolate

SUBSTANTIAL BOWL FOOD \$15

Add bowl food to your canapé packages: bigger flavours, bigger forks, for events that take place over a meal period.

SAVOURY

Saffron Risotto, Garlic roast mushroom medley, chives

Line caught market fish crudo, blood orange and creme fraiche

Sumac spiced fried chicken, green goddess, savoy cabbage, pecorino

Coastal lamb shoulder, braised Lentils, labneh, Harissa

Shakshuka, braised chickpea, piquillo pepper, aubergine, feta, mint

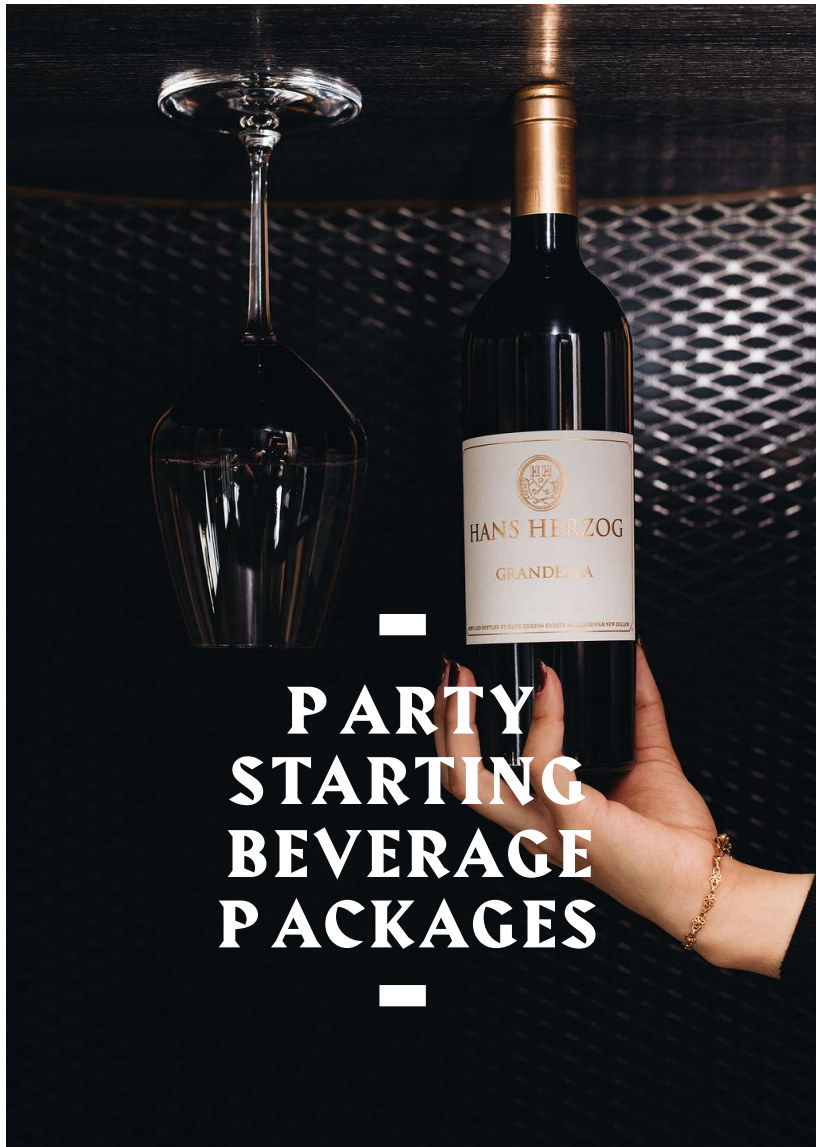
SWEET

Eton mess, Raspberry meringue cloud, Chantilly cream, strawberry

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*



**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

Bilancia 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



MINIMUM GROUP OF 10 GUESTS 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

CANAPÉS & BOWL FOOD BY ROOFTOP AT QT

4-Piece Package \$35pp

6-Piece Package \$50pp

8-Piece Package \$70pp

COLD

- Jamon slices & Rock melon
- Goats cheese profiteroles, Honey pistachio
- Garden pea Pecorino, Mint, crostini
- Cured Smoked salmon, dill, Ricotta, lemon
- Tomato, basil, Mozzarella bruschetta
- Pizza fritti, Coppa di parma, Pomodoro, Parmesan

ADD OYSTERS

Natural or lemon, \$8pp

HOT

- Wagyu Beef sliders, provolone, pickle, Brioche slider
- Paella Arancini Te Anau Saffron, herb
- Chorizo Machego Croquettes
- Lamb Kabobs skewers, Labneh, Sumac
- Chicken Souvlaki skewers, toum garlic sauce
- Buffalo cauliflower fritti
- Sweet potato cakes, harissa & harissa dip

SWEET

- Raspberry Macaron, chocolate ganache
- Mini-choux, Creme patissiere, Milk chocolate

SUBSTANTIAL BOWL FOOD

Add bowl food to your canapé packages: bigger flavours, bigger forks, for events that take place over a meal period.

SAVOURY

- Saffron Risotto, Garlic roast mushroom medley, chives
- Line caught market fish crudo, blood orange and creme fraiche
- Sumac spiced fried chicken, green goddess, savoy cabbage, pecorino
- Coastal lamb shoulder, braised Lentils, labneh, Harissa
- Shakshuka, braised chickpea, piquillo pepper, aubergine, feta, mint

SWEET

- Eton mess, Raspberry meringue cloud, Chantilly cream, strawberry

ROOFTOP FESTIVE GRAZING

An indulgent Mediterranean spread laid out for the long lunch, the lavish wedding, the late afternoon that turns into a full-blown evening. Designed to feast and linger.

\$114 pp

THE SAVOURY SPREAD

- Zaatar roasted flatbread, taramasalata
- Lamb Kabobs skewers, Labneh, Sumac (GF)
- Chicken Souvlaki, garlic toum sauce (GF/DF)
- Woodfired cauliflower steak, pomegranate, pistachio (V)
- Slow cooked lamb shoulder, roast garlic, anchovy, Moroccan olives (GF/DF)
- Yellowfin tuna steak, green olive, cherry tomato, capers
- Roast Wagyu beef (Picanha) sliced, Gremolata
- Pide - tomato, rocket, olive oil, parmesan
- Roasted Agria potatoes, garlic, rosemary (V)
- Seasonal vegetables (V)

A SWEET END

- Orange scented Tiramisu, Coffee liqueur, mascarpone

ADD A FOOD STATION
from \$25 pp



ROOFTOP FESTIVE WALK & FORK

A continuous flow of canapes and bowl food. Designed for guests who arrive hungry and leave humming. No seated dinner required.

\$99 pp

SAVOURY CANAPES

Tomato, basil, Mozzarella bruschetta

Chorizo Machego Croquettes

Jamon slices & Rock melon

Wagyu Beef sliders, provolone, pickle, Brioche slider

Garden pea Pecorino, Mint, crostini

Cured Smoked salmon, dill, Ricotta, lemon

Chicken Souvlaki skewers, toum garlic sauce

Sweet potato cakes, harissa & harissa dip

SAVOURY BOWL FOOD

Coastal lamb shoulder, braised Lentils, labneh, Harissa

Saffron Risotto, Garlic roast mushroom medley, chives

Sumac spiced fried chicken, green goddess, savoy cabbage, pecorino

SWEET

Mini-choux, Creme patissiere, Milk chocolate

ADD A FOOD STATION

from \$25 pp





ROOFTOP FOOD STATIONS

Forget the buffet. Our food stations are theatrical, hand-built and proudly Mediterranean. Modular moments your guests can graze, gather and gossip around. Pick one, pick three, build the whole night.

All stations: \$25 per person. Minimum 40 guests.

Add a station to canapé or grazing packages, or build a full event from a curated four-station spread.

THE CARVING STATION

Carved tableside, served warm in soft rolls

House-made porchetta, ciabatta rolls, apple sauce

Waitoa free-range chicken, pistachio & sage stuffing, gravy

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

Slow-roasted lamb shoulder, anchovy, Moroccan olives

HIBACHI HOT COALS

Live charcoal grilling, built around Sean's signature spice rubs.

Chargrilled Bavette steak, salsa verde

Bird & barrow harissa glazed chicken

Skill Island Tiger prawns, Pernod & garlic butter

Whole baby Squid, lemon, capers

Charred broccolini, almond (V)

Lamb souvlaki, toum garlic sauce

THE OYSTER & BUBBLES BAR

Te Matuku Bay's finest, shucked at the speed of celebration.

Te Matuku oysters, freshly shucked to order

Classic, mignonette, ponzu, lemon

Marie Rose mayonnaise, smoked chilli oil

Pairing pour: Deutz Cuvée, NV Prosecco, Perrier-Jouët Grand Brut (upgrade)

ATELIER SUCRE

Dessert as theatre. Cannoli filled to order, gelato dipped in chocolate before your eyes, granita served in chilled glasses.

Cannoli, filled to order ricotta, pistachio, candied orange

Choux, salted caramel, Floss

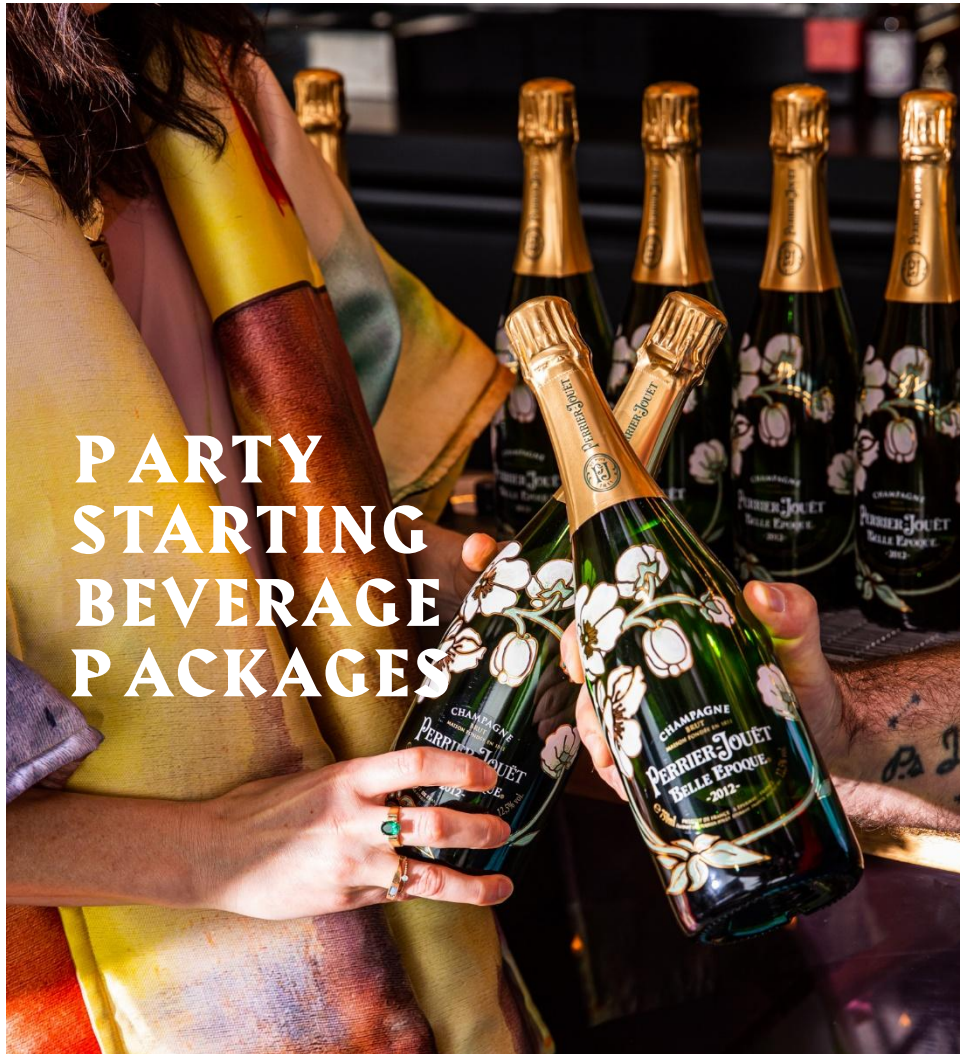
Chocolate-dipped gelato cones

Crepe suzette flambee, crème fraiche

Crème brulee



MINIMUM GROUP OF 40 guests 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



**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 '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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