

DOT

BUSINESS UNUSUAL



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AUCKLAND



INTRODUCTION

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 soirée 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.

LIMÁNI ROOM

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 conferences and meetings that flow into cocktail mingling or lavish lunches at long tables 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 AUCKLAND

Raise the bar on your next conference or event with 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.

With a built-in projector and screen, sit pretty morning, day or night, inside and out. Whatever the weather we'll mix up the mood to match to your every desire.

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



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.

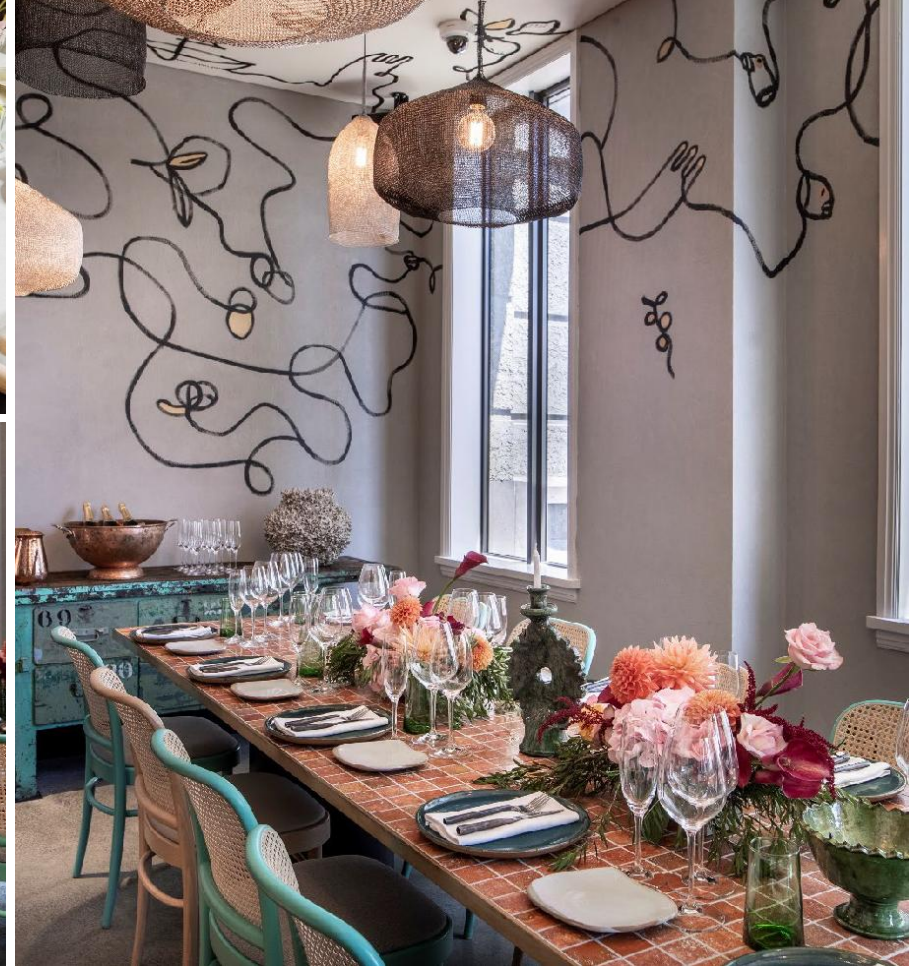
120

SEATED
RESTAURANT

LITTLE ESTHER

Behind the bustle be whisked away to your own private Mediterranean haven, our not-so-average boardroom, set for intimate meetings and insightful presentations, before embarking on a dreamy culinary journey set 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 chef Sean Connolly's sun-soaked travels.



10

MAX CAPACITY

MEETING & EVENT SPACES





CONFERENCE & MEETING ROOM 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	18	180	20	42
ESTHER RESTAURANT	120	-	-	-	-	-	-
LITTLE ESTHER	10	-	-	-	-	-	10

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.

DAY DELEGATE PACKAGES

Full Day Delegate Package - \$119 pp
Half Day Delegate Package - \$109 pp

FULL DAY INCLUDES:

Arrival tea and coffee
Morning tea
Lunch
Afternoon tea
Still water, sparkling on request
Complimentary WIFI
Note pads and pens for all delegates
Dedicated event staff

HALF DAY INCLUDES

Arrival tea and coffee
Lunch
Morning OR afternoon tea
Still water, sparkling on request
Complimentary WIFI
Note pads and pens for all delegates
Dedicated event staff



MORNING/ AFTERNOON TEA

AM/PM TEA \$39pp
Additional Items \$12 pp

Selection of two of the following:

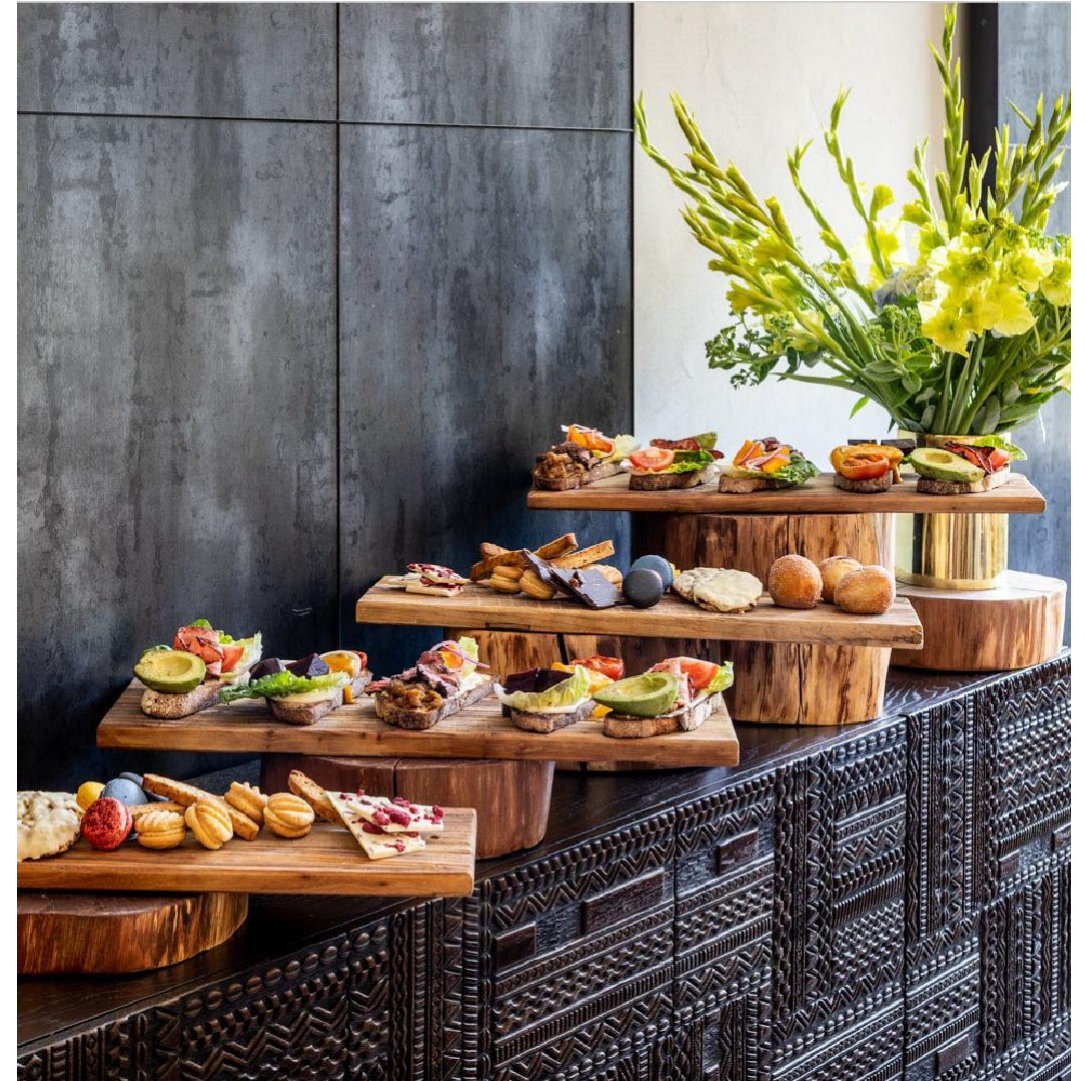
Tea and filtered coffee included

SAVOURY

Savoury muffins
Vegetable frittata
Pizza Rotolo
Pesto Rotolo
Bacon and egg sliders
Quiche Lorraine, cheese, onion, bacon
Coconut Chia Pudding, fruit compote, pistachio
Avocado on toast
Lettuce cups, borane, hummus, fried chickpeas
Lettuce cups, smashed avocado

SWEET

Coconut yoghurt, fruit
Raspberry crostata
Double chocolate brownie
Yoyos
Macarons
Cranberry and white chocolate oat cookies
Chocolate cake
Lemon yoghurt cake
Vanilla cake
Sweet muffins
Friands
Banana bread
Caramel slice
Cranberry flapjack



LUNCH

LUNCH \$75pp
Additional item \$15 pp

Selection of two from each section:

Tea and filtered coffee included

SANDWICHES/ WRAPS

B L A T- bacon, lettuce, avocado, tomato, mayo
Curried hens' eggs, cucumber, Iceberg lettuce
Mortadella, cheese, pickles, Dijon mustard
Spit-fired roast peppers, eggplant, basil pesto, vegan aioli
Rare roasted beef, horseradish, pickles, caramelised onions, thyme
Smoked Salmon, capers, Spanish onion, masculine, lemon aioli

SALADS

Beetroot, Orange, couscous, spring onion, toasted almonds
Potato, crispy bacon, spring onion, egg, mustard mayo dressing
Pasta salad, tomato, olives, feta, red onion pecorino
Roast cauliflower, golden raisins, coconut yoghurt, toasted almonds
Tomato, cucumber, olives, fetta, red onion, balsamic dressing
Roasted pumpkin wedges, coconut yoghurt, pumpkin seeds, olive oil, parsley
Grilled zucchini, lemon dressing, crispy capers, parsley, goats cheese curd
Roast baby kumara, mixed grains, feta
Roasted eggplant, tahini, lemon, pumpkin seeds
Honey-glazed roasted carrots, cumin, almonds

HOT

Pumpkin, spinach, ricotta cannelloni
Pork and fennel cassoulet, white bean, tomato, oregano
Free range chicken cacciatore, olive, tomato, capers, oregano
Braised lamb shoulder, grapes, parsley, couscous
Farmhouse chicken vegetable pie, tarragon, mustard
Baked haloumi, olive, tomato, capers, oregano
Eggplant parmigiana
Tuscan fried chicken, garlic aioli
Spiced cauliflower bites, aioli
Cauliflower steak, cauliflower purée, pomegranate
Crispy calamari, lemon, parsley, rocket, aioli

*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.*





BREAKFAST

CANAPÉS

CHOICE OF 5 FOR \$59 pp

*Includes a barista tea, coffee or juice per person
+\$8 pp to add a filter coffee and tea station*

Avocado and pea guacamole gondolas

Baby quiche Lorraine

Bacon and egg brioche sliders

Falafel salad, avocado, pumpkin hummus, fermented chilli

Smoked salmon sandwich, capers, Spanish onion, lemon, aioli

Loukoumades, (Greek donuts), honey, pistachio, lemon

Selection of fruit kebabs made with fresh local produce

TO SHARE

\$62pp

An espresso coffee and juice

A selection of warm pastries

Mixed berry compote, Bircher muesli, Greek yoghurt

Fruit kebab made with fresh local produce

MAIN

Choose 2 for alternate drop

Baked Spanish eggs, potato, tomato, onion

One-pan brekkie, scrambled eggs, free-range streaky bacon, roasted Spanish tomatoes

Baked Shakshuka (Turkish eggs), two hens' eggs in braised in a tomato, cumin, chickpea casserole

Breakfast bowl with Hass avocado, baby spinach, rocket, roasted chickpea, beetroot, ancient grains, hens' egg, falafel, flat bread

Loukoumades, (Greek donuts), honey, pistachio, lemon cream



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 (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 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

MINIMUM GROUP OF 20 PAX OR MORE
– less than 20 will receive a bespoke chef's list of canapés

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.

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, 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

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.



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*



CANAPÉS BY ROOFTOP AT QT

4-Piece Package \$36pp

6-Piece Package \$54pp

8-Piece Package \$72pp

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 croquetas

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

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 mayonaïse

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

CARVING STATION

Additional \$25 pp

Choose one of the following:

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

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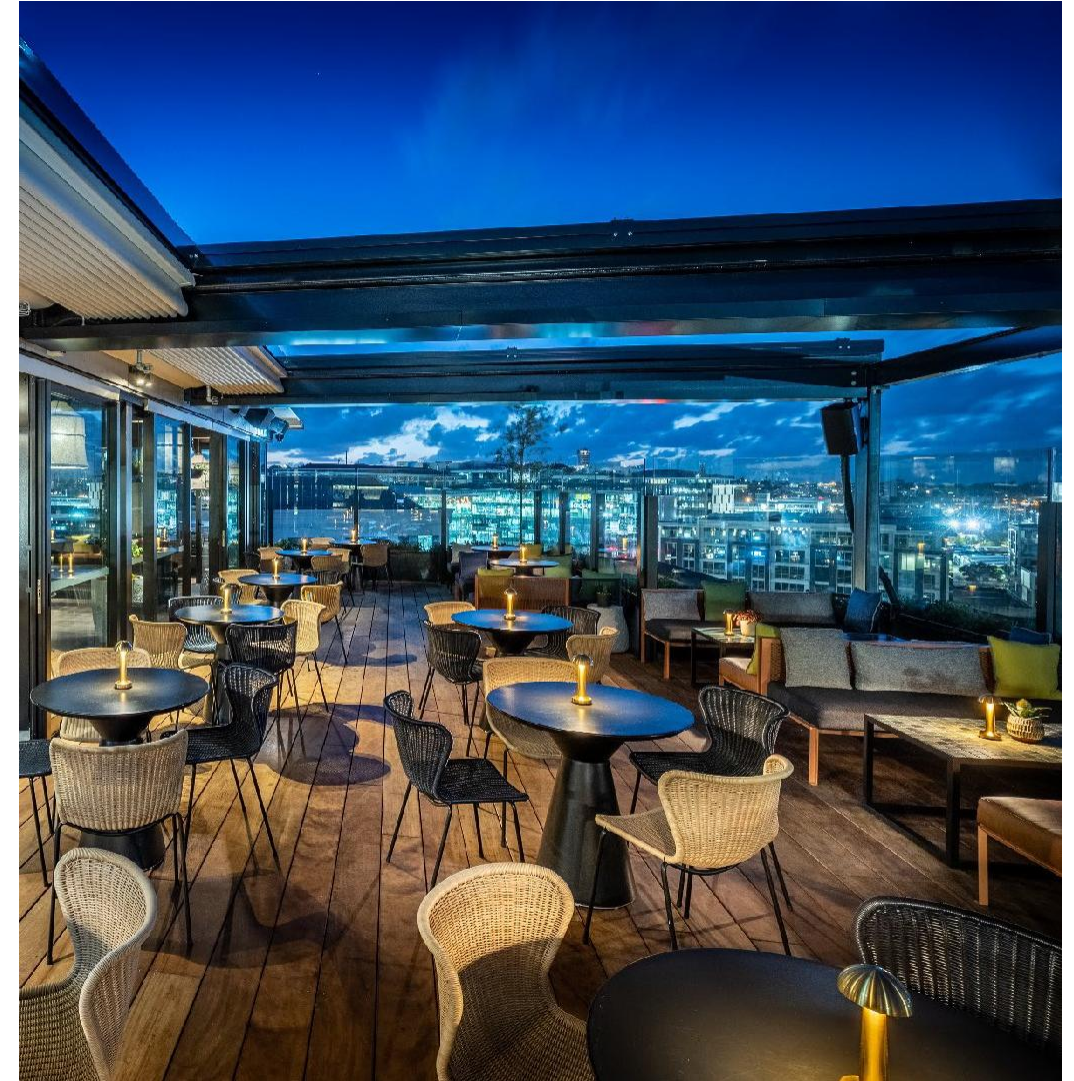
Waiota free-range chicken, pistachio, sage stuffing, gravy

-

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 and feta spanakopita (Greek filo pie)
 Pizza fritti, Coppa di Parma, pomodoro, parmesan
 Sweet potato cakes, harissa and 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 \$25 pp

Choose 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

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

ADD ON CONSUMPTION

Add Voyager sparkling water on consumption

Add spirits or welcome cocktail on consumption

*MINIMUM GROUP OF 10 PAX OR MORE
Products subject to change due to availability*



MEET THE CHEFS

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.



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 Bed 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.



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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