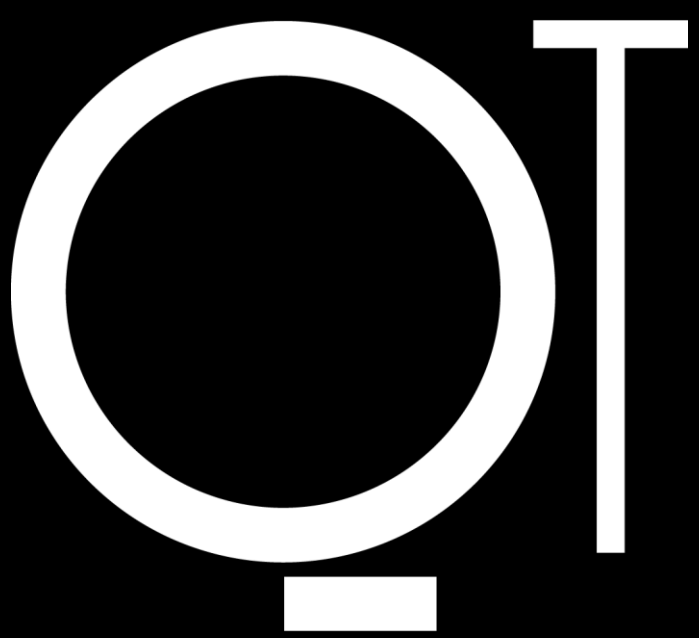
DOWN TO PARTY

AUCKLAND



QTHOTELS.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.

PARTY ALL NIGHT



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







70	40	32	100	80	42	48
BANQUET	BOARDROOM	U-SHAPE	COCKTAIL	THEATRE	CLASSROOM	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 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	70
COCKTAIL	THEATRE

2

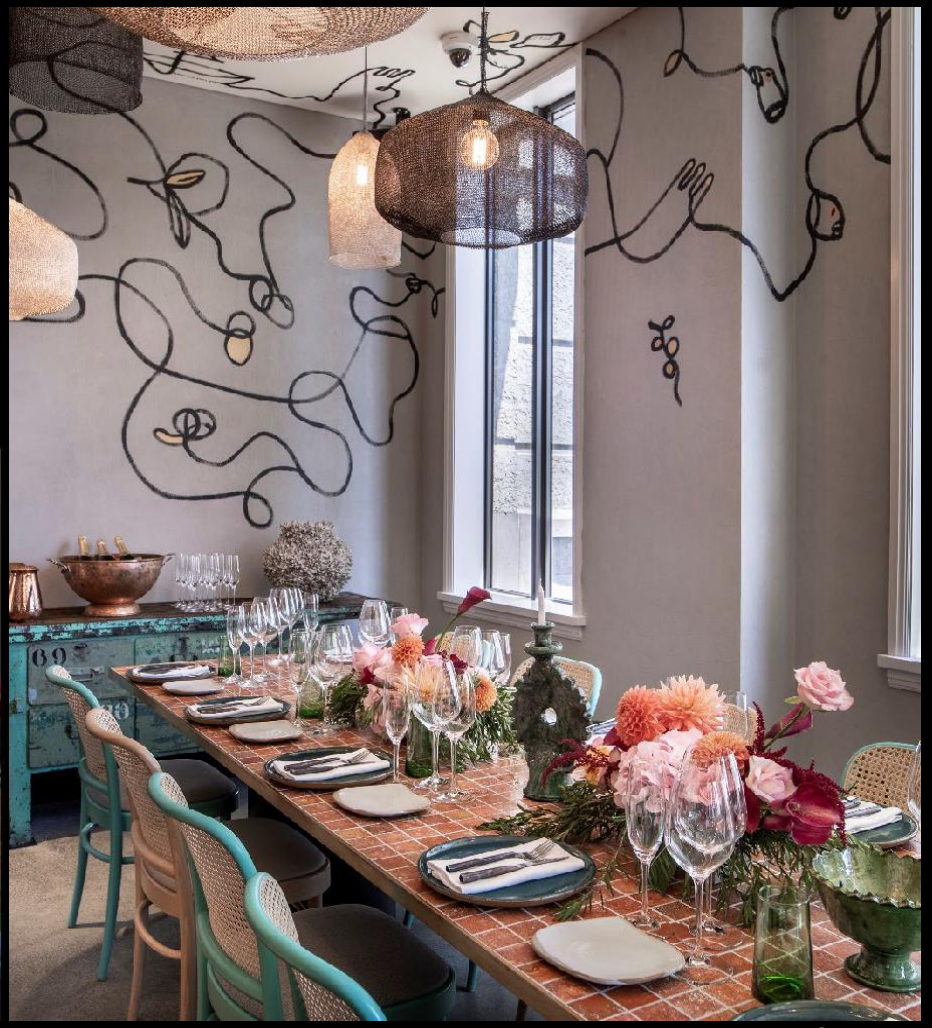
LITTLE ESTHER

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.







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

4



PARTY VENUE CAPACITIES

	BANQUET	CABARET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
LIMÁNI 1 & 2	70	48	80	42	100	32	40
LIMÁNI 1	20	16	48	21	50	20	26
LIMÁNI 2	20	16	48	21	50	20	26
ROOFTOP AT QT	-	-	70	18	180	20	50
LITTLE ESTHER	10	-	-	-	-	-	10
ESTHER RESTAURANT	120	-	-	-	120	-	

Minimum spend applies per venue.
One complimentary car park is available with every exclusive booking, on request and subject to availability.
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.

QT Auckland's menus are shaped by Culinary Creative Director Sean Connolly and Executive Chef James Laird, delivering sun-soaked Mediterranean flavours with bold technique and generous spirit. Esther is MICHELIN Guide selected and one-hatted, celebrated with Best Restaurant and Iconic Eats accolades, while Rooftop at QT holds its own title as Auckland's Best Bar, setting the scene from intimate gatherings to grand occasions.



CANAPÉS BY ESTHER

4-Piece Package $36 pp **6-Piece Package $54 pp** **8-Piece Package $72 pp**

COLD

Jamon slices & rockmelon

Goat's 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, $8 each

HOT

Wagyu Beef sliders, provolone, pickle, Brioche slider

Paella Arancini Te Anau Saffron, herb

Chorizo Manchego Croquetas

Lamb Kebab 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, Crème pâtissière, Milk chocolate

MINIMUM 20 GUESTS.
Smaller groups will receive a seasonal chef-curated canapé selection.

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.



BOWL FOOD BY ESTHER

Add a signature bowl from Esther to complement your canapé package.

$15 per guest, per bowl

One bowl selection for the entire group.

SAVOURY

Saffron risotto, garlic roast mushroom medley, chives

Line caught market fish crudo, blood orange and crème 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 20 GUESTS.

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, dukkah, extra virgin olive oil, bittersweet paprika

Baked Saganaki, Greek Kefalograviera cheese, honey, chilli

Line caught market fish crudo, burnt orange, nasturtium

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

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

MINIMUM 25 GUESTS.

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.



MINIMUM 20 GUESTS.
Smaller groups will receive a seasonal chef-curated canapé selection.

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.

CANAPÉS BY ROOFTOP AT QT

4-Piece Package $36 pp **6-Piece Package $54 pp** **8-Piece Package $72 pp**

COLD

Jamon slices & rockmelon

Goat's 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, $8 each

HOT

Wagyu Beef sliders, provolone, pickle, Brioche slider

Paella Arancini Te Anau Saffron, herb

Chorizo Manchego Croquetas

Lamb Kebab 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, Crème pâtissière, Milk chocolate



BOWL FOOD
ROOFTOP AT QT

Add a signature bowl to complement your canapé package.

$15 per guest, per bowl

One bowl selection for the entire group.

SAVOURY

Saffron Risotto, garlic roast mushroom medley, chives

Line caught market fish crudo, blood orange and crème 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 20 GUESTS.

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

THE SAVOURY SPREAD
Zaatar roasted flatbread, taramasalata
Lamb Kebabs 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

MINIMUM 40 GUESTS.

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 WALK & FORK

$99 pp

SAVOURY CANAPÉS

Tomato, basil, mozzarella bruschetta
Chorizo Manchego Croquetas
Jamon slices & rockmelon
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, Crème pâtissière, milk chocolate

ADD A FOOD STATION
from $25 pp

MINIMUM 40 GUESTS.

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 FOOD STATIONS

Forget the buffet. These are food stations with a little more theatre. Designed for guests to graze, gather and linger.

$25 per person

Pick one station, pick one signature dish, and let the theatre begin.

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

Skull 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 oysters, freshly shucked to order and served with a selection of classic accompaniments. Add a glass of bubbles and let the celebrations begin.

Classic, mignonette, ponzu, lemon

Marie Rose mayonnaise, smoked chilli oil

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

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

Crêpe Suzette flambée, crème fraiche

Crème brûlée

MINIMUM 40 GUESTS.

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

Zonin Prosecco DOC,
Veneto, Italy

WHITE

Seresin Momo Organic Sauvignon Blanc,
Marlborough, NZ

Rapaura Springs Reserve Chardonnay,
Marlborough, NZ

ROSÉ

Rebel Rosé,
Hawke's Bay, NZ

RED

Viña Borgia Garnacha,
Campo de Borja, Spain

Rebel Pinot Noir,
Marlborough, NZ

BEER

Heineken 330ml

Heineken 0.0% 330ml

SOFT DRINKS & JUICES

2 HOURS $60 PP
3 HOURS $70 PP
4 HOURS $80 PP
5 HOURS $90 PP

GOLD

SPARKLING

Canti Prosecco DOC,
Veneto, Italy

WHITE

Seresin Organic Sauvignon Blanc,
Marlborough, NZ

Obliix Chardonnay,
Hawke's Bay, NZ

ROSÉ

The Maker Rosé,

Gisborne, NZ

RED

Seresin Momo Organic Pinot Noir,
Marlborough, NZ

Adega de Penalva Milenio Tempranillo,

Dão, Portugal

BEER

Heineken 330ml

Heineken 0.0% 330ml

SOFT DRINKS & JUICES

2 HOURS $70 PP
3 HOURS $84 PP
4 HOURS $98 PP
5 HOURS $105 PP

BLACK

SPARKLING

No.1 Assemblé,

Marlborough, NZ

WHITE

Wet Jacket Sauvignon Blanc,
Central Otago, NZ

Man O' War Chardonnay,
Waiheke Island, NZ

ROSÉ

Man O' War Rosé,
Waiheke Island, NZ

RED

Redmetal Syrah,

Hawke's Bay, NZ

Craggy Range Te Kahu,
Hawke's Bay, NZ

BEER

Heineken 330ml

Heineken 0.0% 330ml

SOFT DRINKS & JUICES

2 HOURS $85 PP
3 HOURS $105 PP
4 HOURS $125 PP
5 HOURS $135 PP

ADD-ONS

Add Voyager sparkling water on consumption

Add spirits and welcome cocktails on consumption

AVAILABLE FOR GROUPS OF 10 OR MORE GUESTS.
Package inclusions may vary based on product 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 bathrooms 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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