IOT

BUSINESS UNUSUAL

AUCKLAND

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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 exceptional style. A strikingly unique aesthetic paired with a calming, light-filled sense of serenity.

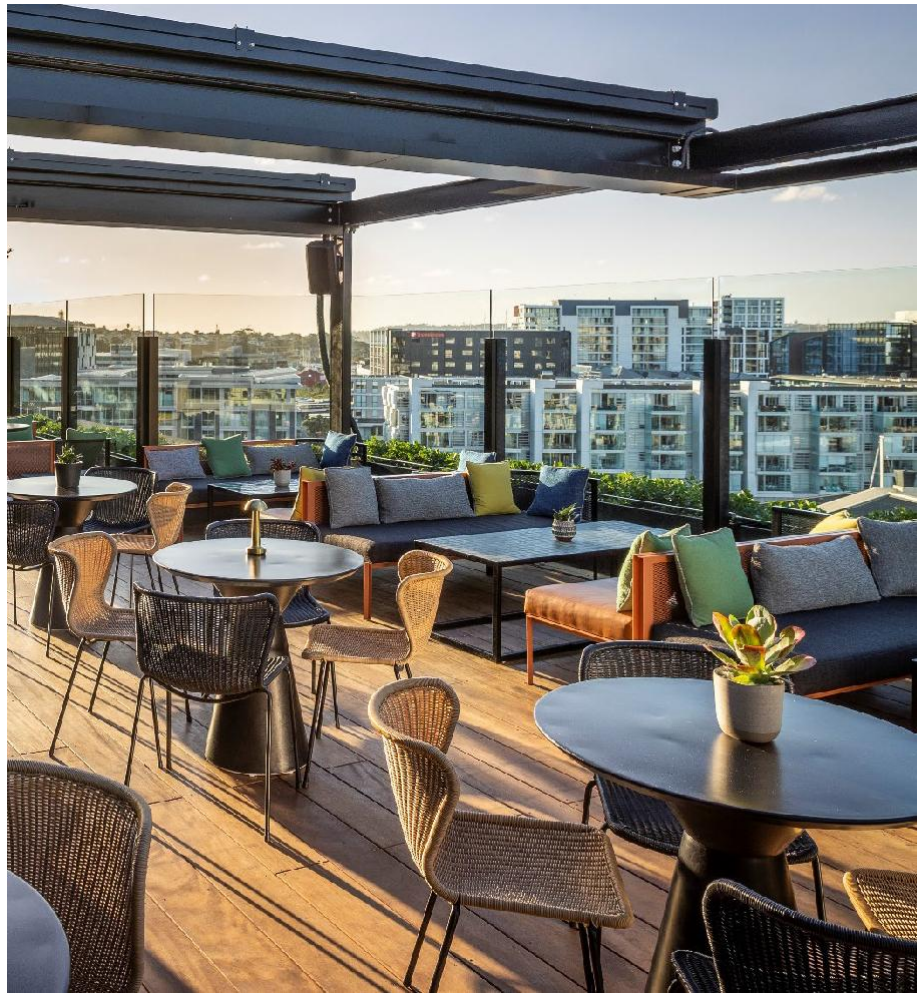
Impress up to 100 guests for conferences and meetings that flow into cocktail mingling or lavish lunches at long tables that swirl into the night. All events come with the enticing tastes of the Mediterranean with menus curated by our signature restaurant.







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







ROOFTOP AT QT 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 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	70
COCKTAIL	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

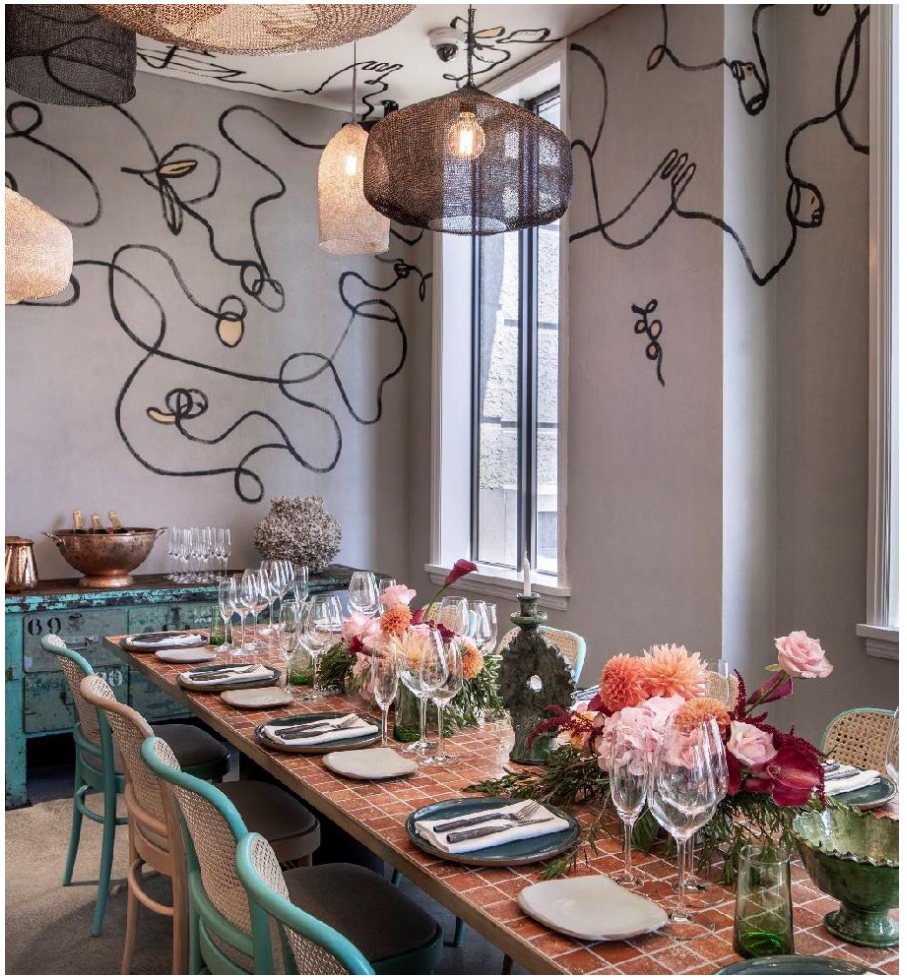
LITTLE ESTHER

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.







4

10

MAX CAPACITY

MEETING & EVENT SPACES





CONFERENCE & MEETING ROOM 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
ESTHER RESTAURANT	120	-	-	-	120	-	-
LITTLE ESTHER	10	-	-	-	-	-	10

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.

DAY DELEGATE PACKAGES

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

FULL DAY INCLUDES:

Tea and bean-to-cup 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

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



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.

MORNING/ AFTERNOON TEA

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

Selection of two of the following:

Tea and bean-to-cup coffee

SAVOURY

Sweet/savoury muffins (Veg)
Avocado on toast (Veg, Vegan)
Lettuce cups – Borani/hummus, fried chickpeas (GF, Veg, Vegan)
Vegetable Frittata, goat's cheese, zucchini (GF, Veg, Keto)
Smashed avocado lettuce cup (GF, Veg, Vegan, Keto)
Pizza rotolo (Veg)
Pesto rotolo (Veg)
Coconut yoghurt, fruit (GF, DF, Vegan, Veg)
Bacon and egg sliders (GF & Veg available)
Quiche Lorraine (Cheese, onion, bacon)
Coconut Chia Pudding, fruit compote, pistachio (GF, Veg, Vegan)

SWEETS

Raspberry slice (Veg)
Double chocolate brownie (Veg)
Biscoff cheesecake slice (Veg)
Lemon, pistachio cake (Veg)
Anzac cookie (Veg)
Chocolate mud cake (Veg)
Carrot cake, lemon icing, rose (GF, Vegan)
White chocolate, macadamia cookie (Veg)
Tiramisu slices (Veg)
Raspberry friand (GF, Veg)
Banana, walnut bread (Veg)
Caramel slice (GF, Veg)



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LUNCH

LUNCH $75pp
Additional item $15 pp

Selection of two from each section:
Tea and bean-to-cup coffee

QT WRAPS

BLAT-bacon, lettuce, avocado, tomato, mayo
Curried hens' eggs, cucumber, iceberg lettuce
Mortadella, cheese, pickles, Dijon mustard
Roast chicken, lettuce, apricot capsicum relish
Spit-fired roast peppers, eggplant, basil pesto, vegan aioli
Rare roasted beef, horseradish, pickles, caramelised onions, thyme

ESTHER SALADS/VEGETABLE DISHES

Selection of 2 (Can be adapted for Gluten Intolerance & Vegan Breads & Sauces)
Roast baby Kumara, mixed grains, feta (Veg)
Potato, crispy bacon, spring onion, egg, mustard mayo dressing (GF)
Pasta Salad, tomato, olives, feta, red onion pecorino (Veg)
Roast cauliflower, golden raisins, coconut yoghurt, toasted almonds (Veg, GF, DF, Vegan)
Tomato, olives, feta, red onion, balsamic dressing (GF, Veg, Keto)
Roasted pumpkin wedges, coconut yoghurt, pumpkin seeds, olive oil, parsley (GF, Veg, Vegan, DF, Keto)
Grilled zucchini, lemon dressing, crispy capers, parsley, goat's cheese curd (GF, Veg, Keto)

HOT DISHES

Selection of 2 (Can be adapted for Gluten Intolerance & Vegan Breads & Sauces)
Pumpkin, Spinach, Ricotta Cannelloni (Veg)
Free Range Chicken Cacciatore, Olive, Tomato, Capers, Oregano (GF, Keto, DF)
Braised Lamb Shoulder, Parsley, Cous Cous, sun-dried olive
Baked Halloumi, Olive, Tomato, Capers, Oregano (GF, Keto, Veg)
Eggplant parmigiana (GF, Veg, Keto)
Cauliflower steak, cauliflower puree, pomegranate (GF, Veg, Keto)
Tuscan fried chicken, garlic aioli
Beef Moussaka, roasted eggplant, bechamel, spiced tomato



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BREAKFAST

CANAPÉS

CHOICE OF 5 FOR $59 pp

Includes tea, bean-to-cup coffee and juice

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

Includes tea, bean-to-cup 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

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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.
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TASTE OF THE MED

2 Course $115 pp
3 Course $130 pp

LIMANI & ESTHER

TO START

Puff Bread, hummus, dukkha, 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

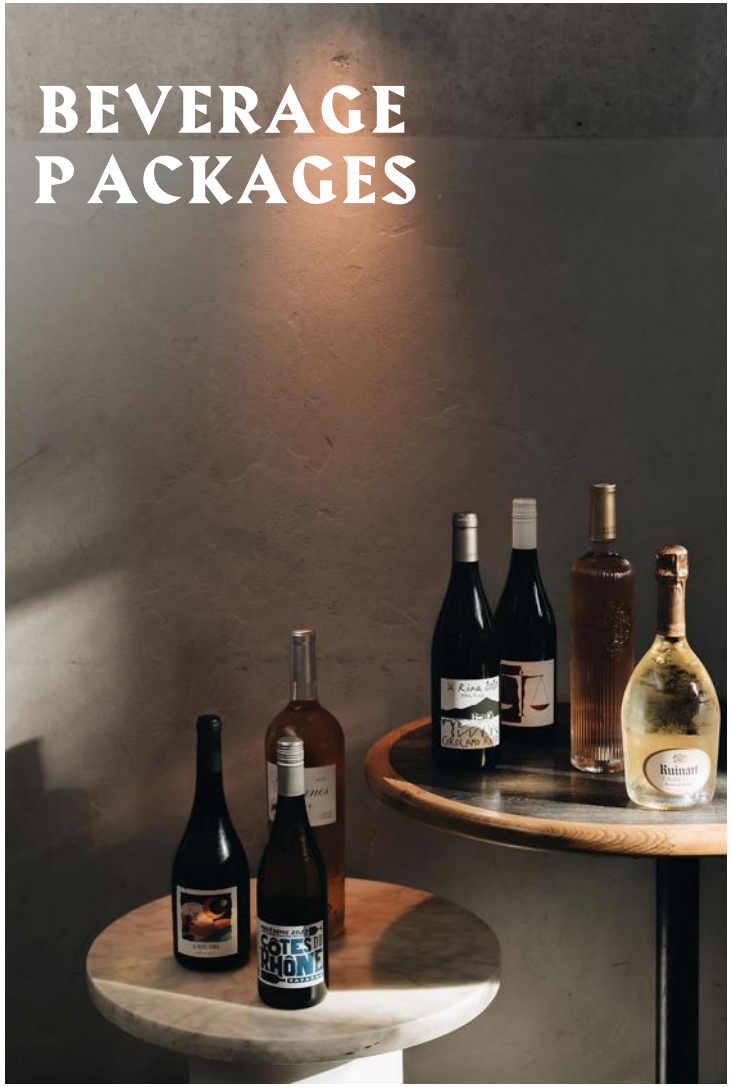
Burnt Basque cheesecake, orange marmalade, chocolate sorbet

Apple tarte, vanilla bean ice cream



MINIMUM 25 GUESTS.

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

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 ON CONSUMPTION

Add Voyager sparkling water on consumption

Add spirits or welcome cocktail on consumption



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 a MICHELIN guide selected and 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-favourites. 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.

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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