

LOT

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 110 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

28

BOARDROOM

26

U-SHAPE

110

COCKTAIL

80

THEATRE

34

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

80

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

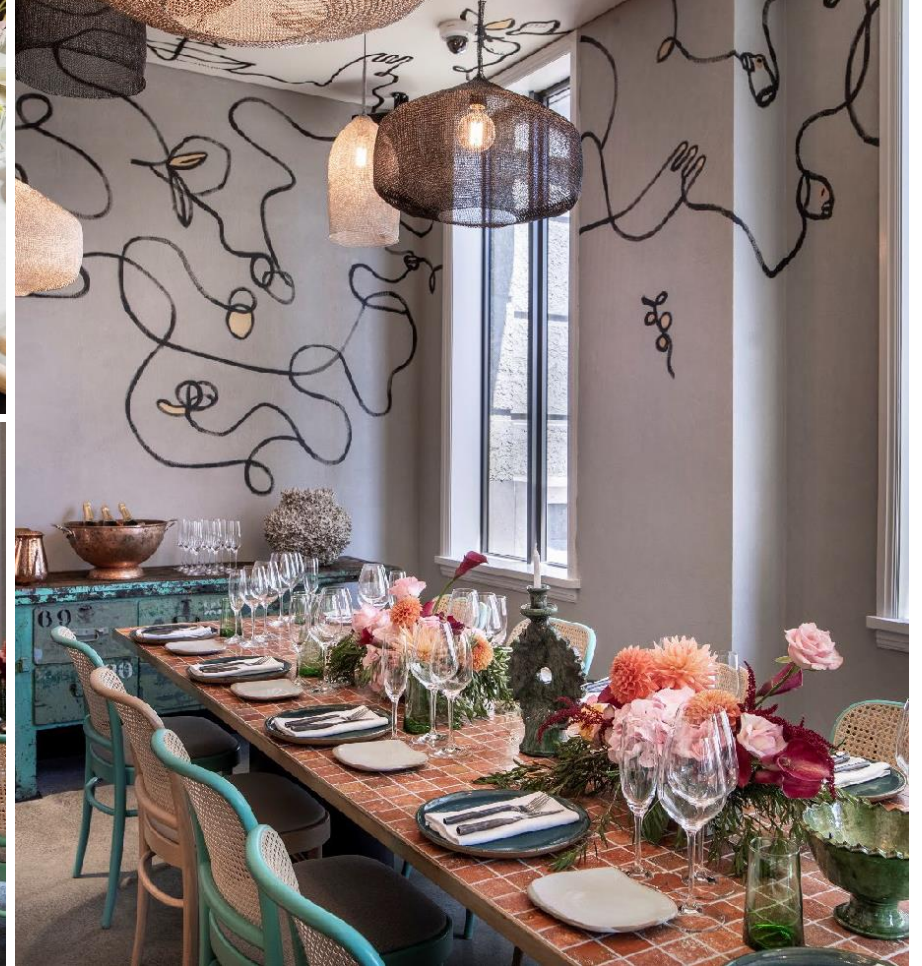
120

COCKTAIL

ESTHER PRIVATE DINING

Behind the bustle be whisked away to your own private Mediterranean haven, your not-so-average boardroom, set for intimate meetings and insightful presentations, before embarking on a dreamy culinary journey set for 10.

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.



MEETING
& EVENT
SPACES





CONFERENCE & MEETING ROOM CAPACITIES

	BANQUET	CABARET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
LIMÁNI 1 & 2	60	48	80	34	110	26	28
LIMÁNI 1	20	16	40	22	50	14	20
LIMÁNI 2	20	16	40	22	50	14	20
ROOFTOP AT QT	-	-	80	-	180	-	-
ESTHER RESTAURANT	120	-	-	-	200	-	-
ESTHER PDR	10	-	-	-	-	-	10



BREAKFAST CANAPÉS

Choice of 5 for \$55pp

Bircher muesli topped with Rhubarb compote, and Greek yoghurt

Selection of fruit kebabs made with fresh local produce

Avo & Pea guacamole gondolas

Baby quiche Lorraine

Bacon & egg brioche sliders

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

Falafel salad, avocado, pumpkin hummus, fermented chilli

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

Tea, filter coffee & juices included



—
**BREAKFAST
 MENU**
 —

\$55pp

TO START

An espresso coffee & juice

A selection of warm pastries

Rhubarb fruit compote, bircher muesli, Greek yoghurt

Fruit kebab made with fresh local produce

MAIN

Choose 2 for alternate drop

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

Breakfast bowl with Hass avocado, baby spinach, rocket, roasted chickpea, beetroot, ancient grains, soft-boiled egg, falafel, flat bread (GD,DF, VG*)

Spanish omelette, feta, chorizo, tomato, sourdough, onion, oregano (V*)

Bacon'n'eggs, two fried hen eggs, free range streaky bacon, pork & fennel sausage, roasted Spanish tomatoes, sourdough

Baked Shakshuka two eggs in braised tomato, cumin, chickpea casserole

DAY DELEGATE PACKAGES

Full Day Delegate Package - \$95.00pp
Half Day Delegate Package - \$90.00pp

Minimum spend applies per venue

FULL DAY INCLUDES:

Arrival tea & coffee
Morning tea
Lunch
Afternoon tea
Venue hire

HALF DAY INCLUDES

Arrival tea & coffee
Lunch
Morning OR afternoon tea
Venue hire



**MORNING/
AFTERNOON
TEA**

**Morning Tea \$14pp
Afternoon Tea \$14pp**

Tea & Filter coffee included

**1 sweet & 1 savoury item
OR
your selection of 2 per session**

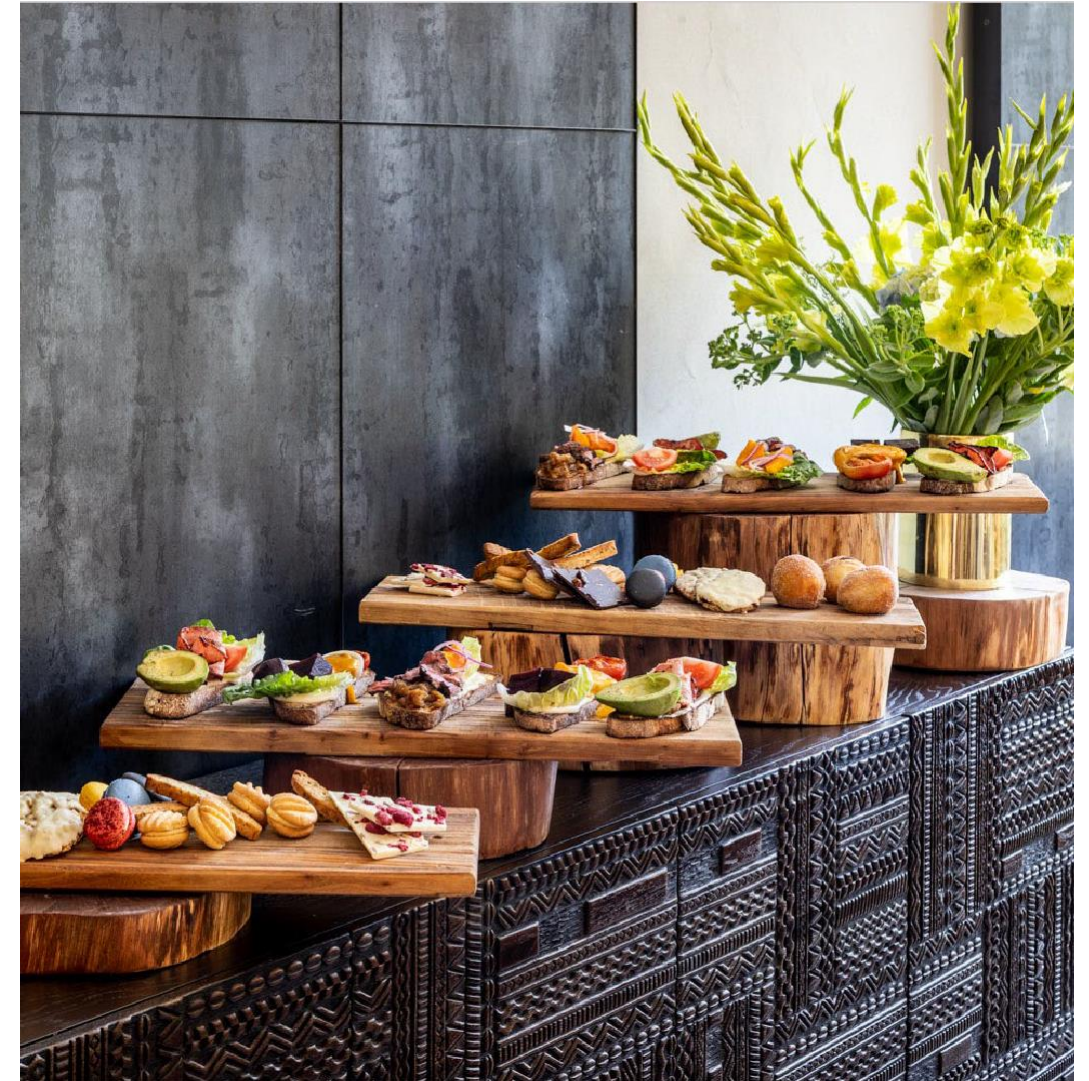
SAVOURY

- Savoury muffins (V)
- Vegetable frittata (GF)
- Pizza rotolo (V)
- Pesto rotolo (V)
- Bacon and egg sliders (GF)
- Quiche Lorraine, cheese, onion, bacon
- Coconut Chia Pudding, fruit compote, pistachio (GF, VG)

SWEET

- Sweet muffins
- Raspberry crostata
- Double chocolate brownie (GF)
- Yoyos
- Macarons
- Cranberry & white chocolate oat cookies
- Chocolate cake (GF available on early request)
- Friands (GF)
- Banana bread
- Caramel slice

Additional items \$8 per piece



LUNCH

Selection of 2
per section

\$50pp

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

SALADS

Beetroot, Orange, cous-cous, spring onion, toasted almonds (V)
Potato, crispy bacon, spring onion, egg, mustard mayo dressing (GF)
Pasta salad, tomato, olives, fetta, red onion pecorino (V)
Roast cauliflower, golden raisins, coconut yoghurt, toasted almonds (GF, VG)
Tomato, cucumber, olives, fetta, red onion, balsamic dressing (GF, V)
Roasted pumpkin wedges, coconut yoghurt, pumpkin seeds, olive oil, parsley (GF, VG)
Grilled zucchini, lemon dressing, crispy capers, parsley, goats cheese curd (GF, V)

HOT

Pumpkin, spinach, ricotta cannelloni (V)
Beef, mozzarella, basil, tomato lasagne
Free range chicken cacciatore, olive, tomato, capers, oregano (GF, DF)
Braised lamb shoulder, grapes, parsley, cous cous
Baked haloumi, olive, tomato, capers, oregano (GF, V)
Eggplant parmigiana (GF, V)
Tuscan fried chicken, garlic aioli
Spiced cauliflower bites, aioli (GF, VG)

All dishes can be adapted for gluten intolerance, vegan bread & sauces





CANAPÉS BY ESTHER

4-Piece Package \$32pp

6-Piece Package \$48pp

8-Piece Package \$64pp

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 (V)

Lamb & pea turn overs, dill yoghurt

Lamb souvlaki skewers, toum garlic sauce (GF, DF)

Chicken lollipops, harissa

Broad bean falafel, hummus (GF, VG)

Vegetable fritto misto, roast garlic aioli (V, VG*)

Fried stuffed olives, anchovy, sage

SWEET

Vacherine, cherry, chantilly cream

Raspberry & beetroot macaron, chocolate ganache

ADDITIONAL OPTION

2 x oysters natural, lemon
\$14 pp

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 (V)

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

TASTE OF ESTHER

2 Course \$105 pp
3 Course \$120 pp

TO START

Puff Bread, hummus, dukkah, extra virgin olive oil, bittersweet paprika
Baked Saganaki, Greek Keflograviera cheese, honey, chilli
Line caught market fish crudo, blood orange, buttermilk, chilli, nasturtium
Curious Croppers heirloom tomato salad, Clevedon buffalo mozzarella, basil
Prosciutto San Daniele, pickles

YOUR BIG STUFF

Fusilli, milk braised pork & veal bolognese, Parmigiano
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



ROOFTOP AT QT GRAZING MENU

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

\$100 pp

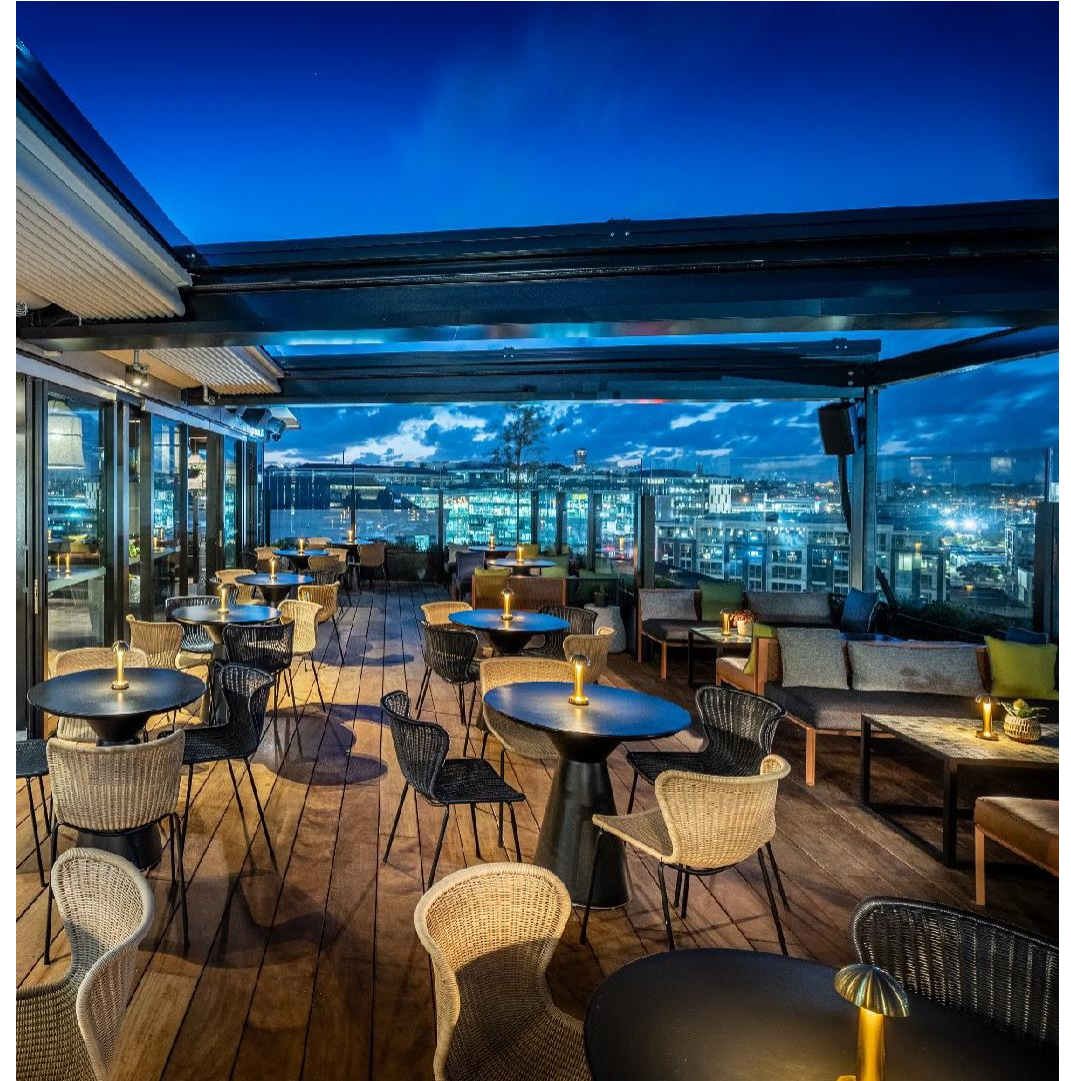
- Flat bread, hummus, dukkah, bittersweet paprika (V)
- Curious Croppers tomato salad, Spanish onion, basil (V)
- Lamb souvlaki, garlic toum sauce (GF, DF)
- Chicken souvlaki, garlic toum sauce (GF, DF)
- Beetroot, orange, labneh, smoked almonds, rocket, cous-cous (V)
- Sean's polpette, tomato ragu
- Wood-fired cauliflower steak, pomegranate, pistachio (V)
- Slow cooked lamb shoulder, roast garlic, anchovy, Moroccan olives (GF, DF)
- Hibachi grilled tiger prawns, harissa (GF, DF)
- Barrel aged feta, Moroccan sundried olives, tomato, cucumber (GF, V)
- Roasted Agria potatoes, garlic, rosemary (V)
- Seasonal vegetables (V)
- Nutella doughnuts to finish

CARVING STATION

\$20 pp

- House made Porchetta, ciabatta rolls, apple sauce

V = vegetarian, GF = gluten free, VG = vegan, DF = dairy free, * = available on early request





CANAPÉS BY ROOFTOP AT QT

4-Piece Package \$32pp

6-Piece Package \$48pp

8-Piece Package \$64pp

COLD

Jamon slices & pickles (GF, DF)

Goats cheese profiteroles (V)

Olive, anchovy, chilli pepper skewers, cornichons (GF, DF)

Garden pea, pecorino, goats curd crostini (V)

Capsicum & walnut bruschetta, sun dried olive

HOT

Paella arancini, Te Anau saffron, herb (V)

Chorizo, Machego croquettes

Lamb & pea hand pies, dill yoghurt

Silver beet, sweet potato, ricotta hand pies (V)

Lamb souvlaki skewers, toum garlic sauce (GF, DF)

Pork & veal polpette sourdough slider, Pecorino

Buffalo cauliflower fritti (V)

Falafel salad, avocado, pumpkin hummus, fermented chilli (GF)

Garlicky crumbed mushrooms, whipped tahini (V, VG*)

Chicken souvlaki skewers, toum garlic sauce (GF, DF)

Flat breads, mushroom, fior de latte (V)

Flat breads, herbs, zucchini, sundried olive, nduja & fior de latte

SWEET

Nutella doughnuts

Lemon doughnut holes 'Dolmades'

ADDITIONAL OPTION

2 x oysters natural, lemon
\$14 pp

SUPPER MENU

Substantial \$12 per piece

Fire pit roasted chorizo & prawn paella (GF)

Fusilli milk braised bolognese

Crumbed Turbot, crushed peas, green goddess tartare

'Pollo Fritto' Tuscan fried bird & barrow chicken, lemon a

Prawn kebabs, harissa dip

Grilled lamb cutlet, salsa verde (GF)

Vegetarian \$10 per piece

Cauliflower & pea paella (GF)

Cassarecce lentil bolognese

Sweet potato cakes, harissa & yoghurt (GF)

Dessert \$10 per piece

Chocolate dipped gelato

Warm chocolate fondant, sour cherry compote



**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, France

RED

Butterworth Julicher '99 Rows' Pinot
Noir, Martinborough, NZ

Domaine de Cassagnau Grenache
Syrah, Languedoc, France

BEER

All Tap Beers

SOFT DRINKS & JUICES

2 HOURS \$65PP

3 HOURS \$85PP

ADD ON CONSUMPTION

Add Antipodes sparkling water

Add spirits or welcome cocktail

GOLD

SPARKLING

Deutz Cuvee, Marlborough, NZ

WHITE

Neudorf 'Tiritiri' Chardonnay,
Martinborough, NZ

Matawhero Single Vineyard
Pinot Gris, Gisborne, NZ

ROSÉ

Triennes 'Mediterranee' Rosé
Provence, France

RED

Eight Ranges Trail Rider Pinot
Noir, Central Otago, NZ

Craggy Range 'Te Kahu'
Cabernet Blend, Hawke's Bay,
NZ

BEER

All Tap Beers

SOFT DRINKS & JUICES

2 HOURS \$75PP

3 HOURS \$90PP

BLACK

CHAMPAGNE

Perrier Jouët 'Grand Brut' Champagne,
Epernay, France

WHITE

Rockferry 3rd Rock Sauvignon Blanc,
Marlborough, NZ

Peregrine Chardonnay, Central Otago, NZ

Marc Bredif Vouvray, Loire, France

ROSÉ

Whispering Angel Rosé, Provence, France

RED

Millton 'La Cote' Pinot Noir, Gisborne, NZ

CRU 'Heretunga' Cabernet Franc,
Hawke's Bay, NZ

Li Veli Sussumaniello IGT, Puglia, Italy

BEER

All Tap Beers

SOFT DRINKS & JUICES

2 HOURS \$100PP

3 HOURS \$125PP

*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 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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