

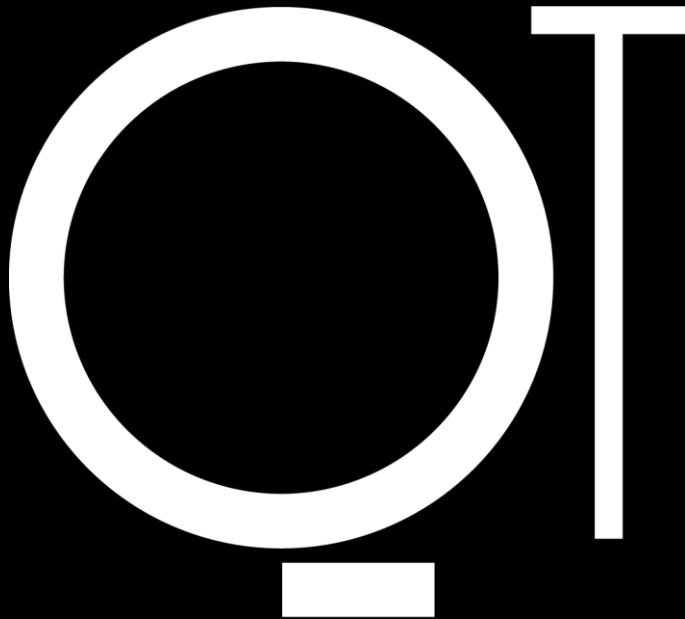
# DOWN TO PARTY



AUCKLAND

QHOTELS.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.

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**PARTY ALL  
NIGHT**  
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# 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 exceptionally stylish. A strikingly unique aesthetic that comes with a sense of calming light-filled serene.

Impress up to 120 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

28

BOARDROOM

26

U-SHAPE

110

COCKTAIL

80

THEATRE

34

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

80

THEATRE

# ESTHER PRIVATE DINING ROOM

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.





## 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

200

COCKTAIL





# PARTY VENUE CAPACITIES

	BANQUET	CABARET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
<b>LIMÁNI 1 &amp; 2</b>	60	48	80	34	110	26	28
<b>LIMÁNI 1</b>	20	16	40	22	50	14	20
<b>LIMÁNI 2</b>	20	16	40	22	50	14	20
<b>ROOFTOP AT QT</b>	-	-	80	-	180	-	-
<b>ESTHER PRIVATE DINING</b>	10	-	-	-	-	-	10
<b>ESTHER RESTAURANT</b>	120	-	-	-	200	-	-



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**BREAKFAST MENU**  
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**\$55 pp**

**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 or made to order*

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

Spanish omelette, feta, chorizo, tomato, sourdough, onion, oregano

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

PLEASE NOTE IF CHOOSING MADE TO ORDER, THERE IS AN APPROXIMATE WAIT TIME OF 25 MINUTES FROM ORDER TO SERVE

*Menus subject to change due to seasonal availability & the whim of Sean*



## 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 gondola's

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 available)

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

#### 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



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# 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,

**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 PARTY STARTING SECTION

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

- House made Porchetta, ciabatta rolls, apple sauce





# 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 available)  
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 ai  
Prawn kebabs, harissa dip  
Grilled lamb outlet, 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 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

4 Viaduct Harbour Avenue, Westhaven, Auckland 1010

PHONE: +64 9 379 9123

EMAIL: [events\\_qtauckland@evt.com](mailto:events_qtauckland@evt.com)

WEB: [qthotels.com/Auckland](http://qthotels.com/Auckland)

SOCIAL: [facebook.com/QTAuckland](https://www.facebook.com/QTAuckland)

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