

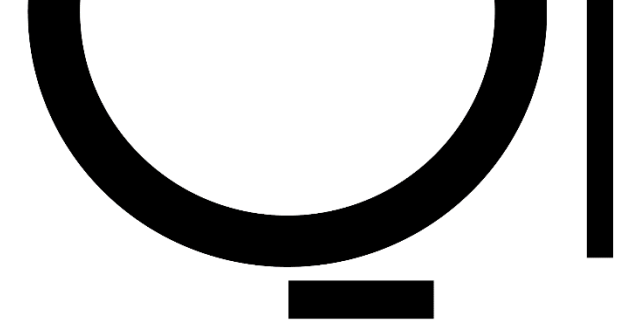
# MERRY EVERYTHING

QTHOTELS.COM



AUCKLAND



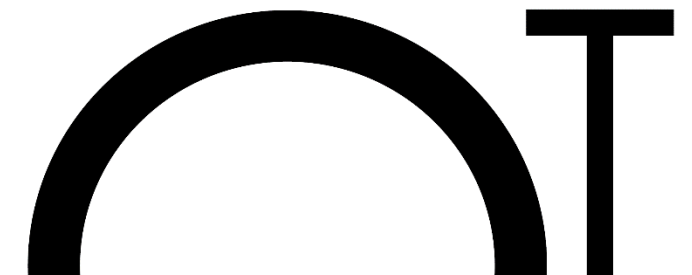


## INTRODUCTION

Excessively Festive. Christmas Parties at QT. Get dressed in holiday style. We're in the business of making spirits bright, parties bold, and the mood out of control.

In a scene that's anything but ordinary, dream up the most festive feast... then double it. Crackers and confetti? Sparkling is an understatement. Champagne towers? We'll take any tall order, then top it.

You've got parties for hosting, big wins for toasting. So go on and splurge, they deserve it



—  
**EVENT  
SPACES**  
—



# LIMÁNI ROOM

Dive into the fully 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

120

COCKTAIL

70

THEATRE

46

CLASSROOM

48

CABARET



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# 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.

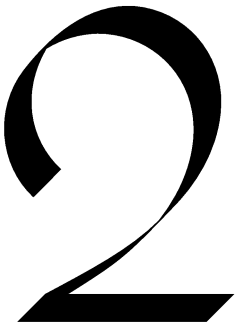
We'll mix up the mood to match to your party desires, with our savvy bartenders shaking things up at your service. Whether it's an intimate or lavish affair, all rooftop events come laced with eccentric QT style and an enchanting open-air energy.

180

COCKTAIL

80

THEATRE



## ESTHER'S PRIVATE DINING ROOM

Behind the bustle be whisked away to your own private Mediterranean haven and embark on a dreamy culinary journey for 12. 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

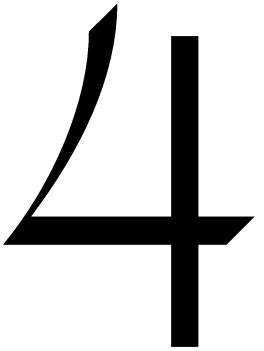
Let Esther's open country-style kitchen set the scene for a homely welcome and magical soirées celebrated in wistful European charm.

Inspired by travels chasing the food of the sun, renowned Creative Director of Food & Beverage, Sean Connolly, uses homegrown 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 midday celebrations through to lavish evening feasts.

120

FULL  
RESTAURANT





# VENUE CAPACITIES

	BANQUET	CABARET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
<b>LIMÁNI 1 &amp; 2</b>	60	48	70	34	120	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>	-	-	-	-	180	-	-
<b>ESTHER PRIVATE DINING</b>	10	-	-	-	-	-	10
<b>ESTHER RESTAURANT</b>	120	-	-	-	-	-	-



# FESTIVE TASTE OF ESTHER

**2 Course \$110pp**  
**3 Course \$125pp**

## TO START

Puff bread, hummus, dukkah, extra virgin olive oil, bittersweet paprika  
 Baked saganaki, Greek Keflograviera cheese, honey, chilli  
 Massimo's stracciatella, garden peas, chilli, mint  
 Line caught market fish crudo, anchovy essence, Calabrian chilli, crouton  
 Curious Cropper's heirloom tomato salad, strawberries, watermelon, mint, pistachio  
 Ham hock terrine, pickles, mustard

## YOUR BIG STUFF

Fusilli, Amatriciana, guanciale, tomato, chilli  
 Slow cooked lamb shoulder, roast garlic, anchovy, Moroccan olives  
 Whole roast Waitoa free range chicken, grilled lemon, Harissa  
 Asparagus cooked over the coals, labneh, pomegranate, pistachio  
 Petite green leaves, witlof, baby gem, chervil, hummus  
 Duck fat potatoes, garlic, rosemary

## TO FINISH

Pavlova, strawberry rhubarb compote, vanilla cream, dark chocolate  
 Apple tarte, vanilla bean ice cream



# LIMANI CANAPÉ MENU

**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-fired cauliflower, pistachio, pomegranate

Orgy of mushrooms, ricotta gnocchi

Roasted butternut, goat chevre, pomegranate molasses

### Dessert Canapé \$10 per piece

Burnt Basque cheesecake, orange marmalade

Lemon meringue tart, raspberry

ROOFTOP  
FESTIVE  
GRAZING

Select our Rooftop festive feasting menu for an indulgent Mediterranean inspired spread that is sure to delight your guests.

\$110.00 pp

FEASTING MENU

- Flat bread, Hummus, dukkah, bittersweet paprika (V)
- Lamb souvlaki, garlic toum sauce (GF/DF)
- Chicken Souvlaki, garlic toum sauce (GF/DF)
- Roast pumpkin, butter beans, kale, mixed grains (V)
- Sean’s polpette, tomato ragu
- Woodfired cauliflower steak, pomegranate, pistachio (V)
- Slow cooked lamb shoulder, roast garlic, anchovy, Moroccan olives (GF/DF)
- Hibachi grilled tiger prawns, harissa (GF/DF)
- Roast Wagyu beef(picanha) sliced, Gremolata
- Barrel aged feta, Moroccan sundried olives, tomato, cucumber (GF/V)
- Roasted Agria potatoes, garlic, rosemary (V)
- Seasonal vegetables (V)
- Nutella doughnuts to finish or Xmas mince pies

CARVING STATION ADD ON

\$20.00PP

- Waitoa free range roast chicken, pistachio, sage stuffing, gravy or
- Champagne ham & dijon mustard



PRODUCTS/MENUS ARE SUBJECT TO AVAILABILITY AND THE WHIM OF SEAN



# ROOFTOP FESTIVE WALK & FORK

Select our Rooftop festive feasting menu for an indulgent Mediterranean inspired spread that is sure to delight your guests.

**\$90.00 pp**

- Garden pea pecorino, goats curd crostini (V)
- Lamb Souvlaki, garlic toum sauce
- Chicken Souvlaki, garlic toum sauce
- Sean's polpette sliders, tomato ragu
- Lamb and pea turnovers, dill yoghurt
- Spring vegetable risotto, parmesan, (GF)
- Spinach and feta Spanokopita (Greek Filo pie) (V)
- Hibachi grilled Beef kofta, Tzatziki, harissa oil
- Sweet potato cakes, harissa & yoghurt (V)
- Tomato, mozzarella, basil, bruschetta (V)
- Prawn kebabs, harissa dip
- Crumbed Turbot, crushed peas, green goddess tartare
- Chocolate dipped gelato cones

## CARVING STATION ADD ON

\$20.00PP

- Waitoa free range roast chicken, pistachio, sage stuffing, gravy  
or
- Champagne ham & Dijon mustard



PRODUCTS/MENUS ARE SUBJECT TO AVAILABILITY AND THE WHIM OF SEAN



# ROOFTOP CANAPÉ MENU

**4-Piece Package \$32pp**

**6-Piece Package \$48pp**

**8-Piece Package \$64pp**

## COLD

- Prosciutto ham & grissini (DF)
- Goats cheese profiteroles, honey, pistachio (V)
- Olive, anchovy, chilli pepper skewers, cornichons (GF/DF)
- Garden pea, pecorino, goats curd crostini (V)
- Tomato, mozzarella, basil, bruschetta (V)
- Smoked salmon, dill, ricotta, lemon

## HOT

- Paella arancini, Te Anau saffron, herb (V)
- Chorizo, machego croquettes
- Lamb and pea hand pies, dill yoghurt
- Lamb souvlaki skewers, toum garlic sauce (GF/DF)
- Wagyu beef sliders, provolone, pickle, brioche slider
- Buffalo cauliflower fritti (V)
- Falafel salad, avocado, pumpkin hummus, fermented chilli (GF)
- Chicken souvlaki skewers, toum garlic sauce (GF/DF)
- Ham hock terrine, mustard, parsley, crouton
- Hibachi grilled beef kofta, Tzatziki, harissa oil

## SWEET

- Nutella doughnut
- Raspberry macaron, chocolate ganache
- Xmas fruit mince pies

## ADDITIONAL OPTION

2 x Oysters natural, lemon  
\$14 pp

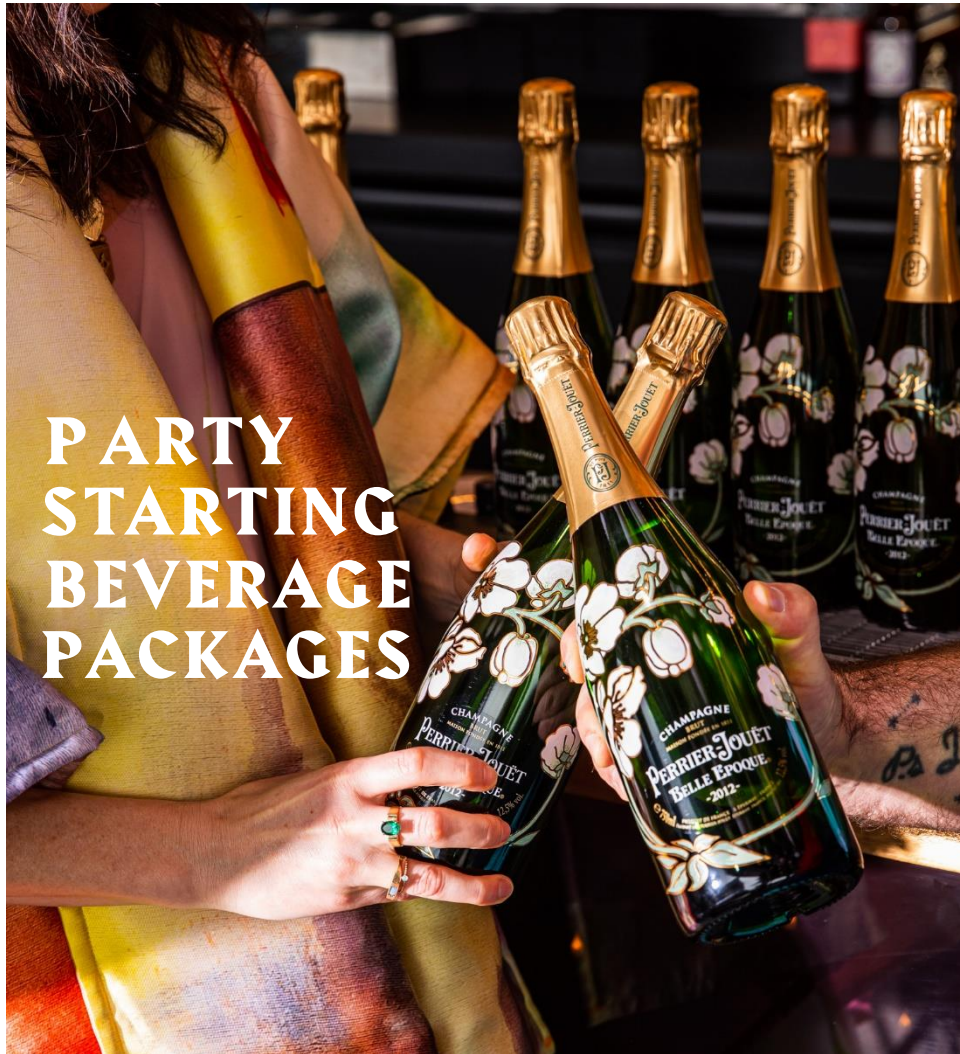
## SUPPER MENU

### Substantial \$12 per piece

- Spring vegetable risotto, parmesan, (GF)
- 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 & feta Spanokopita (Greek Filo pie) (V)
- Braised lamb shoulder borek (Turkish pie), pea, harissa

### Dessert Canapé \$10 per piece

Chocolate dipped gelato



**PARTY  
STARTING  
BEVERAGE  
PACKAGES**

**SILVER**

**SPARKLING**

Canti Prosecco,  
*Piedmont, Italy*

**WHITE**

Cable Bay Sauvignon Blanc,  
*Marlborough, NZ*

Mount Beautiful Chardonnay  
*North Canterbury, NZ*

**ROSÉ**

Black Barn Vinyard Rosé,  
*Hawke's Bay, NZ*

**RED**

Butterworth Julicher '99 Rows'  
Pinot Noir, *Nelson, NZ*

Domaine de Cassagnau Grenache  
Syrah, *Languedoc, France*

**BEER**

All Tap Beers

**SOFT DRINKS & JUICES**

**2 HOURS \$65PP**

**3 HOURS \$80PP**

**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**

Duke of Cromwell 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**

Peregrine Chardonnay, *Central Otago, NZ*

Estate Argyos 'Atlantis White',  
*Santorini, Greece*

**ROSÉ**

Triennes 'Mediterranee' Rosé,  
*Provence, France*

**RED**

Man O War 'Island Blend' Cabernet Franc +,  
*Waiheke Island, NZ*

Rockburn Pinot Noir,  
*Central Otago, NZ*

Villa Antinori Sangiovese,  
*Tuscany, Italy*

**BEER**

All Tap Beers

**SOFT DRINKS & JUICES**

**2 HOURS \$100PP**

**3 HOURS \$125PP**



## 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

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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