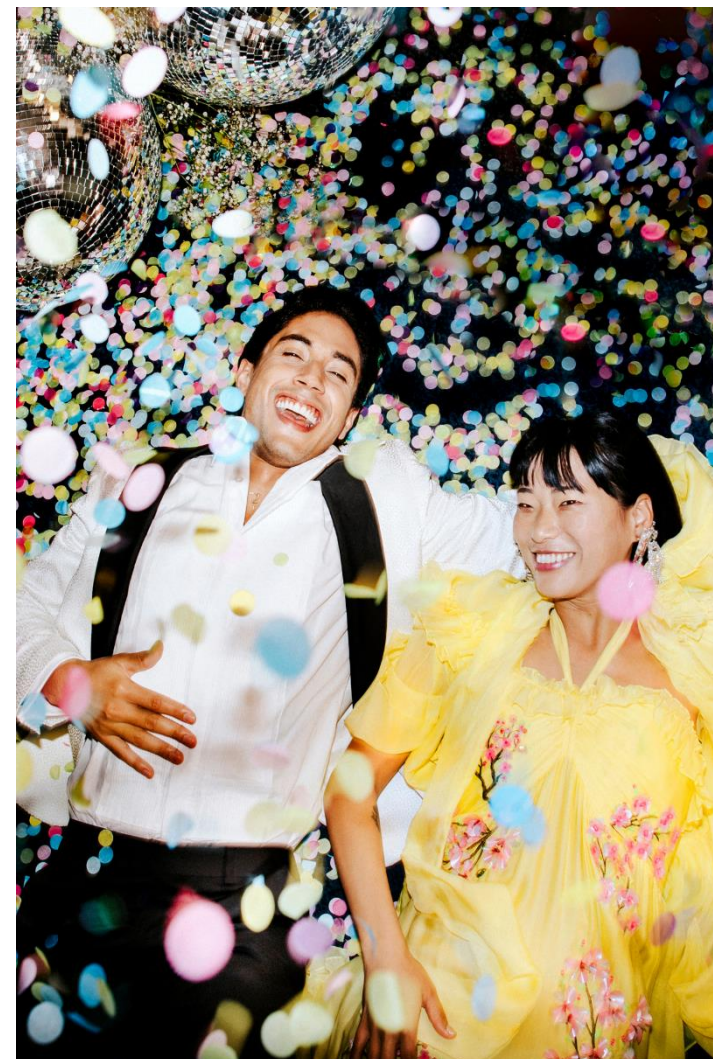


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ALL

ALL LOVED UP



Step Out of Ordinary

Step Out of Ordinary

QTHOTELS.COM/WEDDINGS

UP

LOVED





CONTENTS

> HEY QTIE A match made in QT	p.3
> THE PROPOSAL Do us the honour?	p.4
> THE CEREMONY The serious bit (or not!)	p.6
> THE VENUES Vows, veils and venues	p.9
> THE MENU For opulent sit-down dinners or intimate parties	p.16
> THE HONEYMOON Ready. Get set. Happily ever after!	p.22
> THE WEDDING TEAM Get the A Team at QT	p.23

A MATCH MADE IN QT

Do we promise to meet with you, listen to what you want and move mountains to give you the wedding day of your dreams? We do.

Do we promise to take care of the nitty gritty, communicate openly and leave you to focus on turning heads, having fun and being in love? We do.

Do we have an abundant and eclectic range of stunning boutique spaces to create the perfect backdrop for your nuptials? We do.

Do we tailor our spaces, our menu and our drinks list to make sure your reception is everything you want it to be and then some? We do.

Do we have a slightly unhealthy obsession with creating the perfect, personalised occasion for loved up couples? Guilty.

Ahem, we do.



'YES!'



DO US THE HONOUR?

Of course, for there to be a wedding, first there has to be a 'yes'. And we'd love to be part of the memorable moment you take a knee and pop the question.

We'll work our magic to make sure your pitch is truly perfect. Because if there's no tears, did it even happen?

From dinner to decorations to dancing in the moonlight, we've got the basics covered. And if you want to add a personal touch, go for gold.

We'll move heaven and earth to make your moment happen your way. And we'll be there waiting to hand you both a drink while you bask in the afterglow.

Will you make us the happiest hotel in the world and invite us into your proposal?

1. **First there has to be a 'yes!'**
We're with you for the nail-biting moment you take a knee and pop the question.



2. **Bask in the afterglow**
There's no better way to celebrate the high than in designer luxury.

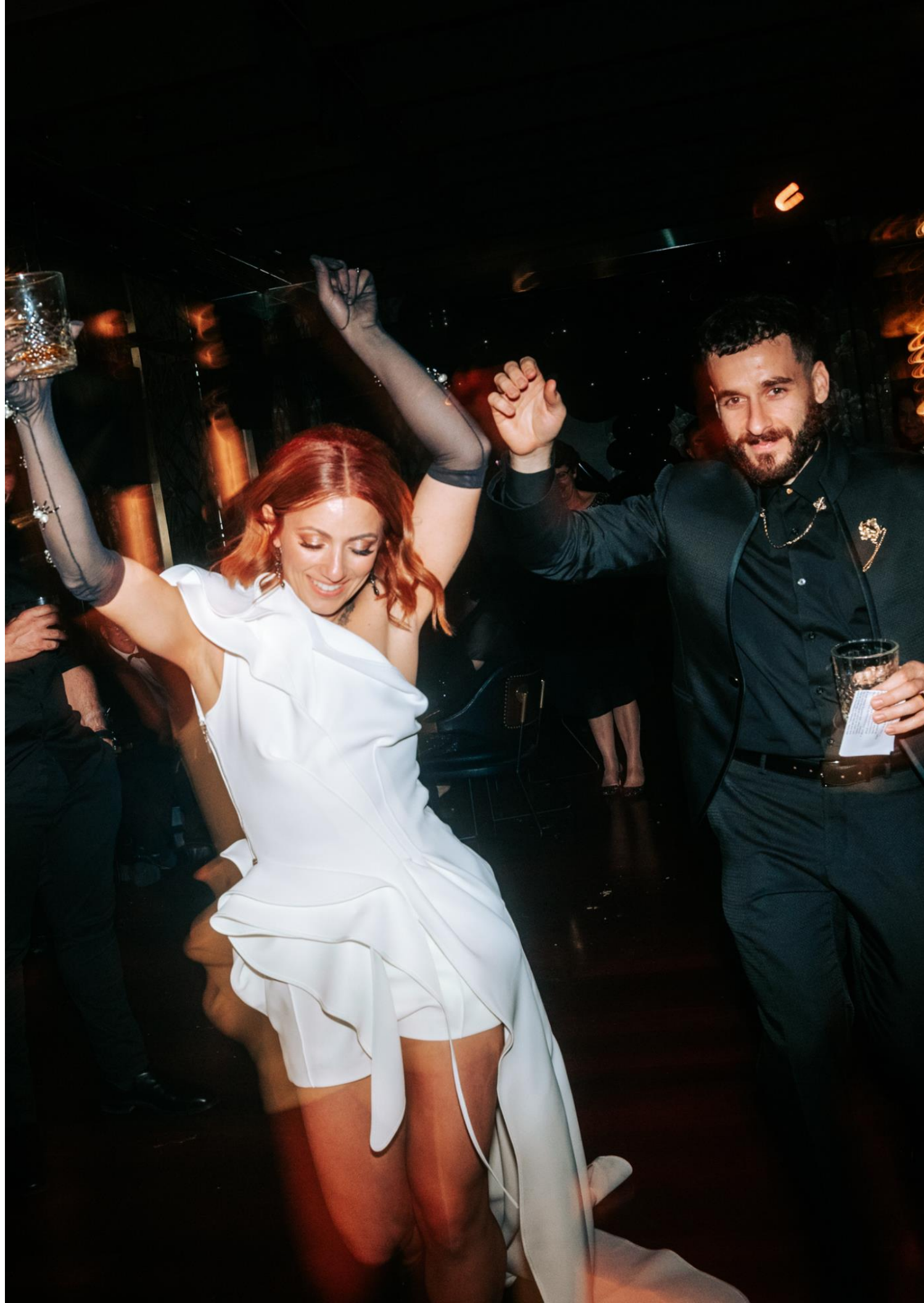
THE SERIOUS BIT (OR NOT!)

Now onto the part of your wedding that everyone looks forward to, but before we get to the food and booze, let's talk about the ceremony. The heart-warming, tear-jerking half-hour that changes your life forever. It simply has to be magical - and magical is our middle name.

QT Auckland boasts an array of unique spaces and memorable backdrops for you to exchange 'I do's'.

From the outdoor Rooftop deck against the city skyline, to designer event spaces, to special little nooks and crannies – the only limit is your imagination.

And once you find the spot, we'll make it sparkle. From minimalist elegance to OTT opulence, whatever your heart desires, your heart gets.



ELOPEMENTS



AN INTIMATE AFFAIR

At QT Auckland, we understand the allure of escaping convention and embracing the spontaneity of love's grand adventure.

Picture this: stealing away to our hidden alcoves or the enchanting rooftop deck, where the city skyline becomes the backdrop to your whispered promises.

Your reception, a delicious affair in Esther's private dining room. With every corner bursting character, QT Auckland offers a tapestry of settings for your clandestine union.

Whether you dream of a minimalist rendezvous or a lavish affair, our team is poised to turn your elopement fantasies into reality.

1. **It's all in the details**

Table settings immaculately curated sets the scene for the creative menus and fine wines QT is famous for.



2. **For those who like to keep things classy**

We'll be pouring you and your guests the classics, alongside spirited twists.

SPACES

UNIQUE SPACES

Our welcoming spaces cater to all unique tastes, with champagne mood and bold QT flavour. Fuelled by waterside buzz, wedding lunches and receptions are surrounded by harbour-lit sparkle where we dress all types of events in our warm QT glow and guarantee a touch of Auckland city wonder.

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 ceremony, or invite your favourite few for an intimate suite gathering.

And once you find the spot, we'll make it sparkle. From minimalist elegance to OTT opulence, whatever your heart desires, your heart gets.

And then some.





LIMANI

Dive into the exclusive Limáni experience by combining both rooms 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.

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

CAPACITY: Up to 50 guests banquet style or 80 guests cocktail style



1. INCLUSIONS

- Long tables or round tables
- White or black linen
- White napkins
- Chairs
- Cutlery, crockery, glassware and service equipment
- Friendly staff to service your event
- Event planner to support in the lead up to your day

External suppliers welcome.



2. MINIMUM FOOD & BEVERAGE SPENDS APPLY

- Pricing starts from \$2,500
- No venue hire



ROOFTOP AT QT

A wedding ceremony or reception that's a little different, in a space with some of the best views over the Waitemata Harbour.

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.

CAPACITY: Up to 180 guests cocktail style



2. MINIMUM FOOD & BEVERAGE SPENDS APPLY

- Lunch from \$10,000
- Dinner from \$15,000
- No venue hire
- Available for exclusive use only
- Cocktail events only (seated dinners not available)

1. INCLUDES

- A variety of cocktail furniture from bar leaners to stools and loungers
- Sound system with background music
- DJ Sound System (sorry, DJ not included)
- Retractable and waterproof roof
- Friendly staff to service your event
- Event planners to support in the lead up to your day

External suppliers welcome.



ESTHER

Looking for a royal reception?
Dine like a king in Esther. Take over the whole restaurant for an all out wedding reception, or host an intimate celebration in Esther's private dining room.

Make yourself at home at our bustling European bistro, Esther. We welcome up to 120 guests to the lively indulgence of our banquet meals, overflowing with charming energy to match the surrounding harbour-lit sparkle. Here we honour traditional techniques and treat you to the vibrant flavours of the food of the sun. Come dine with us perched by the Viaduct Marina and get caught up in Esther's wanderlust.

CAPACITY: Up to 120 guests seated
In Esther or up to 12 guests seated in
Esther's private dining room



1. MINIMUM FOOD & BEVERAGE SPENDS APPLY

- Esther furniture
- White or black linen
- White napkins
- Cutlery, crockery, glassware and service equipment
- Friendly staff to service your event
- Event planners to support in the lead up to your day

External suppliers welcome.



2. MINIMUM FOOD & BEVERAGE SPENDS APPLY

- Lunch from \$10,000
- Dinner from \$15,000
- No venue hire
- Available for exclusive use only





SAMPLE MENUS

Our team will work with you to craft a menu that perfectly pairs to your wedding mood.



CANAPÉS BY ESTHER

4-Piece \$32pp

6-Piece \$48pp

8-Piece \$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

2 x Oysters natural, lemon

\$14pp

SUPPER MENU

Substantial \$12pp

Mt Cook smoked salmon brioche rolls, crème fraiche

Hokkaido scallop, black pudding (morcia) pumpkin

Fusilli milk braised bolognese

Octopus ragu, malloredus 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 \$10pp

Mushroom, walnut risotto

Wood roasted cauliflower, pistachio, pomegranate

Orgy of mushrooms, ricotta gnocchi

Roasted butternut, goat chevre, pomegranate molasses

Dessert Canapé & Substantial \$10pp

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 GRAZING

GRAZING TABLE \$100pp

Select from our grazing table menu for an indulgent
Mediterranean-inspired spread

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 \$20pp

Housemade Porchetta, ciabatta rolls, apple sauce





CANAPÉS BY ROOFTOP AT QT

4-piece \$32pp
6-piece \$48pp
8-piece \$68pp

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 polpetta 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
2 x Oysters natural, lemon
\$14pp

SUPPER MENU

Substantial \$12pp
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 aioli
Prawn kebabs, harissa dip
Grilled lamb cutlet, salsa verde (GF)
Vegetarian \$10pp
Cauliflower & pea paella (GF)
Cassarecce lentil bolognese
Sweet potato cakes, harissa & yoghurt (GF)
Dessert \$10pp
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
Antipodes sparkling water
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



READY, SET... HAPPILY EVER AFTER!

Vows read, docs signed, bouquet thrown ... and exhale! Whether you want to let your hair down or put your feet up, honeymooning at QT is the perfect pre's to the event that is married life.

With QT Hotels all around Australia and New Zealand, you've got the perfect playground. Get dolled up and experience love at first bite at one of our award-winning restaurants, or don the designer robes, order in and watch trashy TV til midnight. No judgements. No worries. Just bliss.

And because we've got friends in high places, couples can expect unexpected treats from our local partners. We're talking treats to the room, local activities, romantic getaways in fancy cars and more.



GET THE A-TEAM AT QT

Despite what Disney tells us, dream weddings don't just happen. They come together through a ton of hard work from people at your end and ours. And luckily for you, ours are some of the best in the business.

From our wedding planners, who literally go home and dream about the timing of your processional, to our award-winning chefs who create masterpieces on plates, to our attentive waiters who never keep you waiting, the QT wedding team are fanatical about making sure you and your guests have a simply perfect day.

They can't wait to meet you.

Q1