

NOT

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 80 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.



76

BANQUET

28

BOARDROOM

26

U-SHAPE

100

COCKTAIL

80

THEATRE

34

CLASSROOM

60

CABARET



## ROOFTOP AT QT AUCKLAND

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

■  
**MEETING  
& EVENT  
SPACES**  
■





# CONFERENCE & MEETING ROOM CAPACITIES

	BANQUET	CABARET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
<b>LIMÁNI 1 &amp; 2</b>	76	60	80	34	100	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	-	-



# BREAKFAST

## SEATED BREAKFAST

\$55PP

On Table

A selection of warm pastries

Rhubarb fruit compote, bircher muesli, greek yoghurt

Fruit kebab made with fresh local produce

Choose from the following choices

(choose 2 for alternate drop or made to order)

Breakfast bowl with hass avocado, baby spinach, rocket, roasted chickpea, beetroot, ancient grains, soft-boiled egg, falafel, flat bread

Loukoumades (greek donuts), honey, pistachio, lemon

One pan bacon'n'eggs, two hen's eggs, house made honey cured streaky bacon, roasted spanish tomatoes, sourdough

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

Baked Shakshuka, two eggs cooked in a 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

# DAY DELEGATE PACKAGE

Morning tea with 2 items  
Afternoon tea with 2 items

## SAMPLE MENU

### QT OPEN SANDWICHES

Choice of 3;

(Can be adapted for gluten intolerance & vegan breads & sauces)

B L A T - bacon, lettuce, avocado, tomato, mayo

Curried hens' eggs, cucumber, iceberg lettuce

Mortadella, asiago cheese, pickles, dijon mustard

Smoked salmon, capers, spanish onion, watercress, lemon aioli

Spit fired roast peppers, eggplant, rocket pesto, vegan aioli

Rare roasted beef, horseradish, pickles, caramelised onions, thyme

### ESTHER SALADS

Choice of 2;

Roast baby kumara, grains, fetta, wild rice

Pearl barley, sweet corn, red peppers, basil, Kale

Beetroot, orange, labneh, smoked almonds, sorrel, cous-cous

Potato, crispy bacon, spring onion, egg, mustard dressing

Casarecce pasta salad, tomato, fennel, pine nuts, pesto,  
parmesan

Gnarly roast pumpkin, butter beans, cavolo-nero,  
farro, orange'n'chili oil

Roast cauliflower, fennel, kale, faro, smoked almonds,  
goats cheese crumble

Romesco braised chickpeas, herbed yoghurt,

Clevedon valley buffalo mozzarella

Roasted root vegetables, garlic, lemon, pumpkin seeds,  
aceto balsamico vinaigrette

### HOT DISH

Choice of 1;

Pumpkin, spinach, ricotta cannelloni (V)

Pork, Veal, Mozzarella, Basil, Tomato Lasagne

Free range chicken cacciatore, olive, tomato, capers, oregano

Braised lamb shoulder, grapes, parsley, couscous

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





# CANAPÉ MENU

**4-Piece Package \$24PP**

**6-Piece Package \$36PP**

**8-Piece Package \$44PP**

## SUPPER MENU

Fire pit roasted chorizo & prawn paella (GF) - \$8 Per Piece

Fusilli milk braised bolognese- \$8 Per Piece

Confit duck leg, white bean cassoulet (GF) - \$8 Per Piece

Crumbed turbot, crushed peas, green goddess tartare - \$8 Per Piece

'Pollo fritti ' tuscan fried bostock chicken, lemon aioli - \$8 Per Piece

Prawn kebabs, harissa dip - \$10 Per Piece

Piece Quail saltimbocca, pomegranate molasses - \$10 Per Piece

Grilled sillerre lamb outlet dressed with salsa verde (GF) - \$10 Per Piece

## VEGETARIAN

Roasted mushroom pizzata - \$8 Per Piece

Cauliflower & pea paella (GF) - \$8 Per Piece

Casarecce lentil bolognese - \$8 Per Piece

Sweet potato cakes, harissa & yoghurt (GF) - \$8 Per Piece

Falafel salad, avocado, pumpkin hummus,  
fermented chilli, served cold (GF) - \$8 Per Piece

## DESSERT CANAPE

Chocolate dipped gelato - \$10 Per Piece

Pistachio baklava, rosewater gelato - \$10 Per Piece

Warm chocolate fondants, sour cherry compote - \$10 Per Piece

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## COLD

Jamon slices & pickles (GF/DF)

Ortiz sardines on toast (DF)

Goats cheese profiteroles (V)

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

Garden pea pecorino, goats curd crostini (V)

## HOT

Paella arancini te anau safron, herb (V)

Lamb & pea turn overs, dill yoghurt

Silver beet, sweet potato, ricotta turn overs (V)

Chicken lollipops, spicy dipping sauce

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

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

Sean's polpette brioche slider pecorino

Buffalo cauliflower fritti (V)

Broad bean falafel, hummus (GF/VG)

Vegetable fritto misto, roast garlic aioli (V/VG Available)

Garlicky crumbed mushrooms, whipped tahini (V/VG Available)

Flat breads topped with crispy shallots & chickpeas (V)

Flat breads topped with beetroot hummus, zucchini, crispy

chickpeas, fried onions (V)

Flat breads topped with herbs, zucchini, sundried olive,

nduja & fior de latte

## SWEET

Nutella doughnuts

Lemon doughnut holes 'dolmades'

## ADDITIONAL OPTION

Oysters natural, lemon - \$8.00 Per Person (GF)

**FEASTING**

**2 COURSE \$95PP**

**3 COURSE \$110PP**

**TO START**

- Puff Bread
- Wood roasted portabello mushrooms, labneh, jamon crumb, chilli
- Taramasalata, lemon zest, lot 8 olive oil (DF)
- Massimos stracciatella (seasonal variation)
- Zucchini flowers
- Flight of hams (jamon, san danielle, coppa di parma) (GF/DF)

**YOUR BIG STUFF**

- Fusilli, milk braised pork & veal bolognaise
- Slow cooked lamb shoulder, roast garlic, anchovy, moroccan olives (GF)
- Spatchcock chicken, harissa, cavolo nero cabbage (DF)
- Gnarly roast pumpkin, butter beans, cavolo nero, farro, orange'n'chili oil (DF/VG)
- Barrel aged fetta, moroccan sundried olives, tomato (GF)
- Brussels sprouts, beluga lentils, balsamic
- Duck fat potatoes, garlic, rosemary rock salt (GF/DF/V)

**TO FINISH**

- Apple tart, vanilla bean ice cream
- Burnt basque cheesecake, orange marmalade, chocolate sorbet

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**PARTY  
STARTING  
PACKAGES**  
BEVERAGE PACKAGES

**TIER ONE**

- Canti Prosecco
- Coal Pit Sauvignon Blanc
- La Vis Pinot Grigio
- Telmo Rodriguez Tempranillo Graciano
- Kumeu River Village Pinot Noir
- Tap Beers

**2 HOURS \$55PP**

**3 HOURS \$65PP**

**TIER TWO**

- N.1 Assemble Methode Marlborough
- Milton 'Riverpoint Vineyard' Viognier
- Zephyr Chardonnay
- Pyramid Valley 'Appellation Series' Sauvignon Blanc
- Li Veli Orion Primitivo
- Man O War 'Estate' Syrah
- 2017 Millton 'La Cote' Pinot Noir
- Tap Beers

**2 HOURS \$65PP**

**3 HOURS \$75PP**

**TIER THREE**

- Perrier Jouet 'Grand Brut' Champagne
- Rafael Palacios 'Louro' Godello
- Pascal Jolivet Pouilly-Fumé Sauvignon Blanc
- Smith and Sheth CRU 'Mangatahi' Chardonnay
- Nevis Bluff Reserve Pinot Noir
- Guigal Crozes-Hermitage Syrah
- Col D'Orcia, Rosso di Montalcino Sangiovese
- Tap Beers

**2 HOURS \$85PP**

**3 HOURS \$95PP**

**ADD ON  
CONSUMPTION**

- Antipodes Sparkling Water
- Welcome Cocktail
- Spirits

\*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

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