



Esther

*Celebrate at Esther*

EVENTS WITH A SIDE OF WANDERLUST





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.

# Limani Rooms

Dive into the full exclusive Limani 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 100 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

40

BOARDROOM

32

U-SHAPE

100

COCKTAIL

80

THEATRE

42

CLASSROOM

48

CABARET



## Little Esther

Behind the bustle be whisked away to your own private Mediterranean haven and embark on a dreamy culinary journey for 10. A private dining room 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.



10

BANQUET





## 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.





## Venue Capacities

	BANQUET	CABARET	THEATRE	CLASSROOM	COCKTAIL	U-SHAPE	BOARDROOM
LIMÁNI 1 & 2	60	48	80	42	100	32	40
LIMÁNI 1	20	16	48	21	50	23	28
LIMÁNI 2	20	16	48	21	50	23	28
LITTLE ESTHER	10	-	-	-	-	-	10
ESTHER RESTAURANT	120	-	-	-	200	-	





## *On The Menu*

Driven by the vision of Culinary Creative Director, Chef Sean Connolly and Executive Chef James Laird, QT Auckland menus draw on sun-soaked Mediterranean flavours, brought to life with bold technique and generous spirit.

Esther is proudly a one-hatted restaurant, earning its place as one of Auckland's most celebrated dining destinations, taking home Best Restaurant accolades and Iconic Eats status for its cult-favourite puff bread. Rooftop at QT menu is designed for intimate gatherings to grand occasions, holding its own accolades, winning Best Bar status in Auckland.



# Breakfast Menu

*Sample Menu Only*

\$57 pp

*Includes two mains for alternate drop, and a juice per person – Tomato, Orange,  
Pineapple, Cranberry, Apple  
+  
Barista tea or coffee per person or a filter coffee and tea station for the morning*

## TO START

A selection of warm pastries  
Mixed berry compote, bircher muesli, Greek yoghurt  
Fruit kebab made with fresh local produce

## MAIN

Baked Spanish eggs, potato, tomato, onion  
One-pan brekkie, scrambled eggs. Free-range streaky bacon, roasted Spanish tomatoes  
Baked Shakshuka (Turkish eggs), two hens' eggs braised in a tomato, cumin, chickpea casserole  
Loukoumades, (Greek donuts), honey, pistachio, lemon cream  
Breakfast bowl with Hass avocado, baby spinach, rocket, roasted chickpea, beetroot, ancient grains, hens' egg, falafel, flat bread

*MINIMUM GROUP OF 10 PAX OR MORE*

*Menus subject to change due to seasonal availability & the whim of Sean.  
Please advise the team of any allergies and we'll do our best to accommodate.*





# Canapés By Esther

Sample Menu Ony

4-Piece Package \$32pp  
6-Piece Package \$48pp 8-Piece Package \$64pp

## COLD

Jamon slices & pickles  
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  
Lamb & pea turn overs, dill yoghurt  
Lamb souvlaki skewers, toum garlic sauce  
Chicken lollipops, harissa  
Broad bean falafel, hummus  
Vegetable fritto misto, roast garlic aioli  
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 \$10 per piece

Burnt Basque cheesecake, orange marmalade

Lemon meringue tart, raspberry

MINIMUM GROUP OF 20 PAX OR MORE

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## Taste Of The Med

*Sample Menu Only*

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

### TO START

Puff Bread, hummus, dukkah, extra virgin olive oil, bittersweet paprika

Baked Saganaki, Greek Kefalograviera cheese, honey, chilli

Line caught market fish crudo, brunt orange, nasturtium

Curious Cropper Heirloom tomato tart fin, Clevedon buffalo curd, black olives

Prosciutto San Danielle, pickles

### YOUR BIG STUFF

Fusilli Amatriciana, guanciale, parmesan

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

*MINIMUM GROUP OF 10 PAX OR MORE*

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## SILVER

### SPARKLING

Canti Prosecco,  
*Piedmont, Italy*

### WHITE

Swiftsure Sauvignon Blanc,  
*Marlborough, NZ*

Summerhouse Pinot Gris  
*Marlborough, NZ*

### ROSÉ

Triennes 'Mediterranee' Rosé  
*Provence, France*

### RED

Summerhouse Pinot Noir  
*Central Otago NZ*

Pask Gimblett Cabernet Merlot Malbec  
*Hawke's Bay, NZ*

### BEER

All Tap Beers

### SOFT DRINKS & JUICES

2 HOURS \$68PP

3 HOURS \$85PP

## GOLD

### SPARKLING

Deutz Cuvee,  
*Marlborough, NZ*

### WHITE

Neudorf 'Tiritiri' Chardonnay,  
*Nelson, NZ*

Saddleback Pinot Gris,  
*Central Otago, NZ*

### ROSÉ

Triennes 'Mediterranee' Rosé  
*Provence, France*

### RED

Summerhouse Pinot Noir  
*Central Otago NZ*

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

### BEER

All Tap Beers

### SOFT DRINKS & JUICES

2 HOURS \$78PP

3 HOURS \$95PP

## BLACK

### CHAMPAGNE

Perrier-Jouët 'Grand Brut' Champagne,  
*Epernay, France*

### WHITE

Peregrine Chardonnay  
*Central Otago, NZ*

Neudorf 'Moutere' Albarino  
*Nelson, NZ*

### ROSÉ

Triennes 'Mediterranee' Rosé  
*Provence, France*

### RED

Charles Frey Pinot Noir  
*Alsace, France*

Bilancia Syrah,  
*Hawke's Bay, NZ*

### BEER

All Tap Beers

### SOFT DRINKS & JUICES

2 HOURS \$100PP

3 HOURS \$125PP

## ADD ON CONSUMPTION

Add Voyager sparkling water on consumption

Add spirits or welcome cocktail on consumption

MINIMUM GROUP OF 10 PAX OR MORE

\*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.



# Esther

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