



FESTIVE FUNCTIONS

Lola Rouge

LUNCH | DINNER | COCKTAIL | EVENTS



PUT THE FUN BACK IN FUNCTION

Don't stress the party planning,
we have your seasonal soirée covered.

We invite you to celebrate with Lola Rouge & Naumi Hotels Wellington.

Choose from a range of packages on offer - intimate or extravagant, a good time guaranteed. Festive décor, curated menus and beverage offerings will satisfy any taste.

Bookings confirmed by 31 October will also receive one complimentary accommodation voucher including breakfast (for all events over \$3000 F&B spend)

Plus, complimentary venue hire as our gift to you x
Terms and Conditions apply

FOR MORE INFORMATION PLEASE CONTACT US
DD. +64 (4) 913 1802
EVENTS.NHW@NAUMIHOTELS.COM

Lola Rouge

Plated Sharing Style

Start

Zaida's Warm Bread Roll, Salted Butter

Three Tier Cage

Mushroom Korokee, Lot 8 Flavours Of East Olive Oil Mayo (gf)

Ora King Salmon, Goma Wakame, Citrus Ponzu Dressing (df)

Half Shelled Natural Oysters, Noc Cham, Otaki Lemon Slices (gf,df)

To Share

Pressed lumina lamb shoulder, rosemary crust & Hawke's Bay Merlot sauce (gf)

Mustard & manuka honey glazed champagne Ham steak, apple sauce &
quince gravy (gf)

Free range canter valley turkey breast, cranberry gravy (gf)

Roasted broccoli, almond, olive oil dressed (gf, df)

Olive oil tossed roasted gourmet baby potato

Iceberg, cashewnut, tomato, red onion, house made dressing (gf, df)

Sweets To Share

Deconstructed Pavlova, Cream Chantilly, Fresh As Berry Shards, Summer Berry Compote

Warm Christmas Pudding, St Remy Anglaise

Whittaker's Dark Ghana Chocolate Crèmeux Tart

Cheese Board, Trio Of Kapiti Cheese, Quince Jelly, Dried Fruits, Baked Nuts, Crackers

\$85pp

MINIMUM SPEND APPLIES*

DINNER EVENT HIRE AVAILABLE FROM \$4,500

TERMS AND CONDITIONS APPLY*

Lola Rouge

Pre-Christmas Lola Rouge Blitz Buffet

Buffet Menu

Warm Zaida's Selection of Assorted Gourmet Breads with Salted Butter & Balsamic Olive Oil

Larder

Greek salad, tomato, olives, danish feta, cucumber, red onions, cracked nyc pepper (gf)

Green crunch salad, grated carrots, cucumber, tomato (gf,df)

Accompaniments- salad dressings, sundried tomato, olives & pickles

Grazing Platter, assorted meats, pickles, chutneys, kapiti brie, breads

Mains

Champagne Ham, calvados sauce, apple sauce, hot mustard

Free range turkey sage & onion stuffed, cranberry sauce

Line caught fish of the day, gremolata crust, tomato & cilantro salsa (gf,df)

Braised eggplant, capsicum, zucchini in herb tomato sauce (gf,df)

Herb & garlic marinated baked gourmet potato (gf,df)

Pumpkin & ricotta ravioli with basil cream

Something Sweet

Warm Christmas pudding & St Remy Anglaise

Mini Pavlovas, passionfruit & berry compote

Crème chantilly filled brandy snaps

Cheese Board, trio of kapiti cheese, quince jelly, dried fruits, baked nuts,
crackers

\$65pp

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Lola Rouge

Beverage Packages

The Glam

1 HR \$35PP

2 HRS \$45PP

HOUSE WINES

SPARKLING WINE

WELLINGTON BEERS

The Naumi

1 HR \$60PP

2 HRS \$85PP

PREMIUM WINES

CLOUDY BAY BRUT

WELLINGTON BEERS

BESPOKE COCKTAIL

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