

LUNCH | DINNER | COCKTAIL | EVENTS

# FESTIVE FUNCTIONS

*naumi*  
WELLINGTON

*naumi*  
STUDIO  
WELLINGTON



## Don't stress the party planning, we've got your seasonal soirée covered.

Celebrate the festive season with Naumi Hotel Wellington!

What to expect:

- **Festive décor:** Our spaces will be transformed with mood lighting and elegant centrepieces, creating a magical atmosphere.
- **Curated menus:** Enjoy a variety of delectable dishes and beverage options to suit every taste.
- **Entertainment choices:** Enhance your event with our photo booth — complete with props, digital images, and unlimited printouts — or elevate the mood with a live DJ!

As our Christmas gift to you, we're offering **complimentary venue hire\***!

Don't miss out on the perfect setting for your festive celebration. Contact us today to book your event!

\*Terms and conditions apply.

TO BOOK YOUR FESTIVE FUNCTION AT NAUMI HOTEL WELLINGTON:  
PHONE +64 (4) 913 1802 | EMAIL [EVENTS.NHW@NAUMIHOTELS.COM](mailto:EVENTS.NHW@NAUMIHOTELS.COM)

# Festive Celebration Package

From \$120 per person

Minimum 30 guests

- Glass of sparkling wine on arrival to start your evening with a toast
- Pre-Christmas dinner buffet:
  - Enjoy a sumptuous spread for the season
- Festive décor:
  - Immerse yourself in holiday spirit
- Complimentary venue hire
- Entertainment of your choice:
  - Options: Photobooth or DJ for the night.

For extra Christmas cheer, upgrade to a **plated dinner** for an additional \$25 per person.

# Sip & Sleigh Package

From \$80 per person

Minimum 30 guests

- Glass of sparkling wine on arrival
- 1 hour of canapés (choose 4 items)
- Grazing platters
- Festive venue theming
- Complimentary venue hire
- Your choice of entertainment:
  - Options: Photobooth or DJ for the night

## Beverage packages

- Add a beverage package to complement your event:
  - 1-hour package from \$35 per person
  - 2-hour package from \$45 per person
  - Includes wine, beer, bubbles, and non-alcoholic options



# Plated Menu

ALTERNATE DROP | MINIMUM 30 GUESTS

## Start

Zaida's warm bread roll, salted butter

## Entree

Ora King Salmon (gf)

Hayman's gin & beetroot cured, lot 8 yuzu mayo, squid ink glaze,  
macadamia crumble, edible voila

Or

Mushroom korokee (gf, plant based)

Mushroom house oyster phoenix, vegan sriracha mayo, micro herbs salad

## Mains

Free range Canter Valley turkey breast (gf)

baby carrots, pomme gratin, cranberry gravy

Or

Catch of the Day (gf,df)

gremolata crust, saffron risotto cake, tomato & cilantro salsa

Or

Eggplant Lasagne (gf, plant based)

vegan cheese, tomato, balsamic, crispy leeks

## Sides To Share

Olive oil tossed roasted gourmet baby potato

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

## Sweets To Share

Deconstructed pavlova, cream chantilly, fresh as berry shards,  
summer berry compote

Or

Warm Christmas pudding, St Remy anglaise

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

# Buffet Menu

MINIMUM 30 GUESTS

## To Start

Warm Zaida's selection of assorted gourmet breads with salted butter & balsamic olive oil

## Larder

Thai chili prawns, soba noodle, napa cabbage slaw (df)

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

Rosemary chicken breast with coq-au-vin sauce (gf)

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

Strawberry mascarpone chocolate cups

Crème chantilly filled brandy snaps

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

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