

naumi
WELLINGTON

CONFERENCES & EVENTS FOOD & DRINK 2025



www.naumihotels.com

LET'S GET STARTED!

Naumi Hotel Wellington offers a wide range of catering services for events of all sizes, from small meetings to large conferences. Our dedicated conferences and events team ensures friendly and reliable support from menu planning to execution, aiming to make your event a remarkable success.

Let Naumi Hotel Wellington elevate your event!



FOOD



BESPOKE BREKKIE

\$40 PER PERSON

MINIMUM 30 PERSONS

Cold Selection

- Bircher Muesli
- Chia Pudding (pb)
- Cereal Station (three choices)
- Croissants & Muffins
- Danish Pastries
- Fresh Fruit Salad
- House-Made Smoothie

Hot Selection

- Free Range Scrambled Eggs
- House-Made Baked Beans
- Hot Selections
- Pork & Sage Sausages
- Potato Rosti (gf, df)
- Streaky Crispy Bacon (gf)

Breads & Beverages

- Fresh Filter Coffee
- Fresh Juices (two choices)
- Milk & Milk Substitutes
- Premium Tea Selection
- Selection of Breads



CREATIVE CANAPES

MINIMUM 30 PERSONS

SPEAK TO OUR TEAM ABOUT
YOUR PREFERRED TIMINGS

\$25 PER PERSON, 4 CHOICES

\$45 PER PERSON, 5 CHOICES

\$55 PER PERSON, 6 CHOICES

Hot Selection

- Beer Battered Hoki Bites with Tartare Sauce
- Chicken Wontons with Sweet Chilli Sauce
- Corn Bites with Sweet Tomato Relish (gf, pb)
- Mini Falafel & Hummus Bites (gf)
- Mini Kumara Sliders with Hummus & Swiss Cheese
- Mini Lamb Sliders with Tomato Relish & Swiss Cheese
- Mini Potato Herb Rosti with Tomato Chilli Jam (gf, pb)
- Popcorn Chicken with Togarashi Dust & Kewpie (gf)
- Shrimp Karaage with Citrus Mayo (gf)
- Warm Spinach & Feta Vol-au-vents (veg)



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Cold Selection

- Exotic Mushroom & Goat Feta Tarts (veg)
- Hummus & Spring Onion Vol-au-vents (veg)
- Seared Lumina Lamb Loin with Lot8 Chilli Mayo, Beetroot, Horopito Relish & Dough Bakery Brioche
- Smoked Chicken with Cranberry & Brie Vol-au-vents
- Smoked Salmon & Cream Cheese Blinis
- Summer Rice Paper Rolls with Sweet Soy Dip (gf, df, veg)
- Wild Mushroom, Spicy Eggplant, Homemade Mix Seed Cracker (veg)



PERFECT PLATTERS

\$150 PER PLATTER

PLATTER SERVES 8 PERSONS

Kapiti Cheeses & Crackers

Experience the globally renowned Kapiti cheeses! Enjoy Brie, Kikorangi Blue Cheese, and smoked 2-year Aged Cheddar, accompanied by selection of crackers, quince jelly, chutney, dried fruits, nuts, and grapes.

Grazing

Enjoy a selection of cured meats paired with marinated pickles, olives, and Kapiti cheese. This delightful spread is accompanied by pretzels, crackers, chutney, fresh vegetable crudité, and grapes.

Plant-Based

Corn bites, mini falafels, potato and herb rosti with coconut tzatziki and tomato chilli relish.

Seafood Selection

Marinated mussels, popping shrimp with vegetables, squid karaage, tempura fish bites served with tartare sauce and citrus mayo.



BOUNTIFUL BUFFETS

THE ESSENTIAL

MINIMUM 30 PERSONS
\$75 PER PERSON

- TWO (2) SALAD CHOICES
- FIVE (5) SELECTIONS OF HOT DISHES
- AN ASSORTMENT OF SWEET TREATS

THE GLAM

MINIMUM 30 PERSONS
\$90 PER PERSON

- THREE (3) SALAD CHOICES
- SIX (6) HOT DISH SELECTIONS
- KAPITI CHEESEBOARD
- DELIGHTFUL DISHES OF DESSERT



To Start

- Dough Bakery Breads With Salted Butter, Olive Oil & Hummus

Salads

- Chickpea & Coriander Salad enhanced with Red Onion, Lemon, and Sweet Chilli Dressing (gf)
- Greek Salad featuring Tomato, Olives, Danish Feta, Cucumber, Red Onions, and Cracked NYC Pepper (gf)
- Organic Black Bean Salad with Red Onion, Coriander, and Sweet Chilli Dressing (v, gf, df)
- Organic Soba Salad made with Cabbage, Bean Sprouts, Tofu, and Soy Sesame Dressing (df)
- Roasted Curried Cauliflower Salad with Mint, Red Onion, and Raisins (df)
- Roquette Salad with Walnut, Pear, and Kikorangi Blue Cheese (gf)
- Smoked Chicken Salad garnished with Shaved Parmesan and Garlic Croutons, served with Mayo Dressing
- Steamed Broccoli Salad with Almonds and Pumpkin Seeds, lightly drizzled with Olive Oil (gf, df)
- Thai Style Steamed Prawns with Rice Noodle Salad (gf)
- Wombok Cabbage Salad featuring Sesame Slaw, Fried Tofu, and Sweet Chilli Dressing (gf)



Hot Selections

- Baked Cauliflower With Vegan Cheese & Chimichurri Sauce (gf, df)
- Braised Eggplant & Courgette Stew (gf, df)
- Cajun Chicken Breast With Creamy Mushroom Sauce (gf, df)
- Coq-au-vin, Free Range Chicken Thigh With Onions & Merlot Sauce (gf)
- Dry Sage & Mustard Marinated Pork Scotch Fillets With Sautéed Cabbage & Apple Gravy
- Grafter's Honey Glazed Roast Carrots & Raisins (gf, df)
- Line Caught Catch Of The Day & Soy Hollandaise (gf)
- Moroccan Lamb Stew With Stewed Apricots & Toasted Almonds (gf, df)
- Pasta Of The Day With Sundried Tomato, Sautéed Vegetables & Tomato Oregano Sauce
- Pumpkin & Ricotta Ravioli With Basil Cream
- Slow Cooked Silver Fern Farms Lamb Leg With Rosemary & Garlic Gravy (gf)
- Steamed Catch Of The Day With Wilted Spinach & Caper Tomato Chive Salsa (gf, df)
- Truffle Oil Glazed Gourmet Potato (gf, df)



Finishing Touches

- Cheesecake of the Day
- Chocolate & Cherry Ganache Tart
- Jina's Fresh Produce Sourced Fruit Salad (gf, df)
- Warm Apple & Berry Crumble with Crème Anglaise
- Accompaniments - Chocolate & Berry Sauce

Kapiti Cheese Board

- Brie
- Kikorangi Blue Cheese
- Smoked 2-Year Aged Cheddar

Paired with Quince Jelly, Crackers, Chutney, Dried Fruits, Nuts, and Grapes



PERFECTLY PLATED

MINIMUM 30 PERSONS

\$79 PER PERSON

THREE COURSES, ALTERNATE DROP

- SELECT TWO ENTREE DISHES
- SELECT TWO MAIN DISHES

To Start (Pre-served on tables)

- Dough Bakery breads accompanied by salted butter, olive oil, and hummus.

Shared Sides (served alongside the mains)

- Chive and rosemary roasted agria potatoes (gf, df)
- Crisp iceberg lettuce salad featuring cashew nuts, cherry tomatoes, and our house dressing (gf, df)

Pre-set Dessert Platter

- Apple and Berry Crumble Tart served with vanilla anglaise, freeze-dried berries, and lemon mascarpone.
- Whittaker's Dark Ghana Chocolate Crèmeux topped with drunken cherries, pistachio crumble, and orange crème fraîche (gf).



Entrée (choose two)

- Mediterranean Roast Eggplant & Courgette Stack - Enhanced with smoked pepper cream, baked quinoa, and goat cheese.
- Ora King Salmon (gf) - Cured with wakame and seaweed, accompanied by a wasabi rice cracker, ikura, and dill crème fraîche.
- Phoenix Oyster Mushroom Croquette (gf, df) - Served with basil pesto, balsamic glaze, and Lot 8 chilli-glazed herbs.
- Warm Canter Valley Duck Breast Terrine - Paired with dough bakery brioche and plum chutney.



Main (select two)

- Chicken Supreme (gf) - Served with pomme dauphinois, grilled zucchini, and merlot gravy.
- Line-Caught Catch of the Day (df) - With puy lentils, broccoli, and cherry tomato.
- Pressed Lumina Lamb Shoulder (gf) - Served with roast root vegetable cake, green pea cream, and lamb gravy.
- Roast Cauliflower Steak (pb) - Accompanied by agrodolce and cashew cream.
- Slow Roast Pork Belly (gf, df) - Accompanied by pomme truffle mash, honey-glazed carrots, and calvados gravy.



DRINK

A photograph of a bar area. The background wall is covered in a dense, colorful floral and botanical wallpaper. A dark, possibly black, bar counter runs across the middle of the frame. On the counter, there are two drinks: a lowball glass filled with an amber-colored liquid and a martini glass with a red garnish. Below the counter, two purple upholstered bar stools are visible. The lighting is soft and focused on the bar area.

SIP & CELEBRATE

CLASSIC CHEERS PACKAGE

MINIMUM 30 PERSONS

PRICE PER PERSON PER HOUR

60 MIN \$35 | 90 MIN \$40

2 HOUR \$46 | 3 HOUR \$56

4 HOUR \$65

- Dunes & Greene sparkling wine
- House red
- House rose
- House sauvignon blanc
- Selection of bottled beers
- Selection of soft drinks and juices



Please enjoy alcoholic beverages responsibly. They are intended for guests aged 18 and older. Management reserves the right to refuse service to anyone who appears intoxicated or is below the legal drinking age. Prices and availability may change without prior notice. All drinks are subject to availability, and if a specific beverage cannot be provided, a suitable alternative will be offered. We encourage responsible drinking and offer a range of non-alcoholic options for your enjoyment. Kindly inform your server of any allergies or dietary restrictions. The establishment is not responsible for any adverse reactions that may result from consuming our beverages.

SIP & CELEBRATE

SIGNATURE SIPS PACKAGE

MINIMUM 30 PERSONS

PRICE PER PERSON PER HOUR

60 MIN \$46 | 90 MIN \$52

2 HOUR \$58 | 3 HOUR \$68

4 HOUR \$76

- Bandini Prosecco
- Whyte Chardonnay
- Momo Sauvignon Blanc
- Beach House Rose
- Trinity Hill Syrah
- Deliverance Pinot Noir
- Selection of local Wellington beer
- Selection of soft drinks and juices



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SIP & CELEBRATE

ON-CONSUMPTION MENU

MINIMUM SPEND APPLIES*

		Bottle	Glass			Bottle / Can	Glass
Champagne	Laurent - Perrier	\$99		Beers & Ciders	Steinlager Pure	\$12	
Sparkling Wine	Dunes & Greene Sparkling	\$65	\$13		Heineken	\$12	
White Wines	Momo Sauvignon Blanc	\$65	\$13		ParrotDog Hazy IPA	\$12	
	Stone Paddock Pinot Gris	\$65	\$13		ParrotDog Pilsner	\$12	
	Whyte Chardonnay	\$65	\$13		Monteiths Cider	\$12	
Rosé Wines	Beach House Rosé	\$65	\$13		ParrotDog 'Watchdog' Zero	\$10	
Red Wines	Trinity Hill Syrah	\$75	\$14	Soft Drinks	Coke / Coke Zero / Sprite		\$6
	Deliverance Pinot Noir	\$75	\$14			Jug	
	TW Merlot	\$70	\$14	Juices	Orange / Apple	\$20	\$6

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GET SET!

A chef in a white short-sleeved shirt and brown apron stands in a kitchen. The background is dark with some blurred lights and kitchen equipment. The chef has a tattoo on his left arm and is wearing a watch on his left wrist.

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VISIT

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