



NAUMI

Lola Rouge

FUNCTIONS

LUNCH | DINNER | COCKTAIL | EVENTS



PUT THE FUN BACK IN FUNCTION

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

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

Plus, complimentary venue hire as our gift to you x

Step into our iconic spaces, reimagined with festive flare, up-lights & centre pieces. From long lunches, to cocktails & canapés - we'll have you set!

*Terms and Conditions apply

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

Lola Rouge

Plated Lunch 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

Lumina Lamb Rack Cannon, 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)

Rosted Broccoli, Almond, Olive Oil Dressed (gf, df)

Bacon Fat 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

MINIMUM 40 GUESTS APPLIES

Lola Rouge

Festive Buffet Lunch

To Start

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

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