

LUNCH | DINNER | COCKTAIL | EVENTS

# FESTIVE FUNCTIONS

*naumi*  
HOTEL & STUDIO  
WELLINGTON



# PUT THE FUN BACK IN FUNCTION

Don't stress the party planning,  
we've got 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, your choice of entertainment, curated menus and beverage offerings will satisfy any taste.

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

Choose from a photo booth with props (including digital & unlimited printout) or, bring the party to life with a live DJ!

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



# Naumi Night

## BUFFET PACKAGE

40 PAX MIN

Arrival Bubbles

Pre-Christmas Dinner Buffet

Festive Décor

Complimentary Venue Hire

Your Choice of Entertainment

Minimum 40 Guests applies

# Sip & Sleigh

## COCKTAIL PACKAGE

40 PAX MIN

Arrival Bubbles

1 Hour of Canapé (select 4 items)

Grazing Platters

Festive Décor

Complimentary Venue Hire

Your Choice of Entertainment

Minimum 40 Guests applies



# Plated Menu

MID NOVEMBER- MID DECEMBER

## 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

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

MINIMUM 40 GUESTS APPLIES

# Buffet Menu

MID NOVEMBER - MID DECEMBER

## To Start

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

## Larder

Thai chilli 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

Crème chantilly filled brandy snaps

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

MINIMUM 40 GUESTS APPLIES





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