

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

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

*for Naumi Night | Sip & Sleigh Packages only

The Bespoke Packages

PLATTER PACKAGE

30 PAX MIN

Arrival Non-Alcoholic Beverage
Assortment of Platters to share
Grazing Platter
Seafood Platter
Savoury Platter

Complimentary Venue Hire
\$25pp



COCKTAIL PACKAGE

30 PAX MIN

Arrival Non-alcoholic Beverage
Selection of Gourmet Petit Four

Complimentary Venue Hire
\$35pp

Add On: Beverage Packages
(wine, beer, bubbles & non-alcoholic)
1 Hour Package - \$35pp
2 Hour Package - \$45pp



Platter Selection

Artisan Bread Platter

Selection of Freshly Baked Breads, Grissini Sticks,
Salted Butter, Basil Pesto, Hummus,
Olive Oil & Balsamic Glaze

Kapiti Cheese Platter

Brie, Kikorangi Blue & Smoked Cheddar, Quince Jelly,
Crackers, Chutney, Dried Fruits, Nuts & Grapes

Grazing Platter

Cured Meats, Marinated Pickles, Olives,
Cheese, Crackers, Chutney, Grapes

Seafood Platter

Tempura Fish Bites, Squid Karage,
Marinated Mussels, Prawn Twisters & Pickled Vegetables

Plant Based Platter

Mini Falafel, Corn Fritters, Heb Potato Rosti, Mini Kumara Cakes,
Coconut Tzatziki, Tomato Relish

Petit Four to share

Cold Selection

Summer Rice Paper Rolls, Sweet Soy Dip (Gf, Df, Vg)
Beetroot & Goat Cheese Tarts
Hummus & Spring Onions Vol-Au-Vents (Vg)
Exotic Mushrooms & Cow Feta Tarts (Vg)
Avocado & Basil Pesto, Cream Cheese Rolled Crepes (Vg)
Wild Mushrooms, Feta, Brioche Croutes (Vg)
Smoked Chicken, Cranberry & Brie Vol-Au-Vents
Smoked Salmon, Chives Cream Cheese German Rye Toast
Seared Venison Loin, Horseradish Mayo, Beetroot Relish Tart

Hot Selection

Petit Corn Patties, Sweet Chilli Sauce (Gf)
Mini Potatoes & Herbs Rosti, Tomato Chilli Relish (Gf)
Mini Falafel & Hummus Bites (Gf)
Warm Spinach & Feta Vol-Au-Vents (Vg)
Popping Shrimps, Citrus Mayo (Gf)
Squid Karaage, Lot 8 Yuzu Mayo (Gf)
Popcorn Chicken, Buttermilk Ranch Sauce (Gf)
Mini Lamb & Crumb Feta Burgers
Mini Falafel Burgers, Minted Yoghurt Ranch Sauce
Beer Battered Hoki Bites, Tartare Sauce
Fried Chicken & Lemongrass Dumplings, Sweet Chilli Sauce



Naumi Night

BUFFET PACKAGE

30 PAX MIN

Arrival Bubbles
Pre-Christmas Dinner Buffet

Festive Décor
Complimentary Venue Hire
Your Choice of Entertainment

\$129pp

Add On: 3 Course Dinner
(plated) \$30pp

Sip & Sleigh

COCKTAIL PACKAGE

30 PAX MIN

Arrival Bubbles
1 Hour of Canapé (select 4 items)
Grazing Platters

Festive Décor
Complimentary Venue Hire
Your Choice of Entertainment

\$89pp

Add On: Beverage Packages
(wine, beer, bubbles & non-alcoholic)
1 Hour Package - \$35pp
2 Hour Package - \$45pp



Lola Rouge

Plated Lunch Sharing Style

MID NOVEMBER - MID DECEMBER

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 Potatoes

Iceberg, Cashewnut, Tomatoes, Red Onions, 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 30 GUESTS APPLIES

Gf - Gluten Free | Df - Dairy Free | Vg - Vegetarian

Lola Rouge

Pre-Christmas Lunches

MID NOVEMBER - MID DECEMBER

Buffet Menu

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

Larder

Greek Salad: Tomatoes, Olives, Danish Feta, Cucumber, Red Onions, Cracked NYC Pepper (Gf)

Green Crunch Salad: Grated Carrots, Cucumber, Tomatoes (Gf, Df)

Accompaniments: Salad Dressings, Sundried Tomatoes, 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 Potatoes (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

\$7Opp

MINIMUM 30 GUESTS APPLIES

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