

LUNCH | DINNER | COCKTAIL | EVENTS

# FESTIVE FUNCTIONS

naumi  
WELLINGTON

naumi  
STUDIO  
WELLINGTON



# Put The Fun Back in Function

**Don't stress the party planning!  
We've got your seasonal soirée covered.**

Celebrate the festive season with Naumi Hotel Wellington!

WHAT YOU CAN LOOK FORWARD TO:

**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



# GRAZE AND AMAZE

Selection of Platters to share  
From small groups of 5 guests and more

Raise your glass and  
pass the platter!

## Platter Selection

### **ROLL WITH IT \$120**

Selection of freshly baked breads, grissini sticks, salted butter, basil pesto, hummus, olive oil & balsamic glaze

### **CHEESE PLEASE \$140**

Brie, Kikorangi Blue Cheese & Smoked 2-year Aged Cheddar With Quince Jelly, Cracker Chutney, Dried Fruits, Nuts & Grapes

### **THE CHARCUTERIE \$130**

Cured Meats With Marinated Pickles, Olives, Kapiti Cheese, Pretzels, Crackers, Chutney, Vegetable Crudites & Grapes

### **SEAS THE DAY \$140**

Tempura Fish Bites, Squid Karaage, Marinated Mussels & Popping Shrimp With Vegetables, Tartare Sauce & Citrus Mayo

### **POWER PLANT \$150**

Corn Bites, Falafel & Potato Rosti With Coconut Yogurt & Tomato Chilli Relish

### **DIM SUM AND THEN SOME \$160**

Petit duck cigars, Chicken wontons, Steamed pork & prawn dumplings & ika karaage



# Naumi Night

**BUFFET PACKAGE**

**30 PAX MIN**

**Pre-Christmas Dinner Buffet  
From \$80pp**

Festive décor  
Complimentary venue hire

\*Option to upgrade to **plated dinner**  
for additional \$25pp

# Sip & Sleigh

**COCKTAIL PACKAGE**

**30 PAX MIN**

**From \$30pp**

Arrival bubbles & choice of 4 canapés  
Festive décor  
Complimentary venue hire

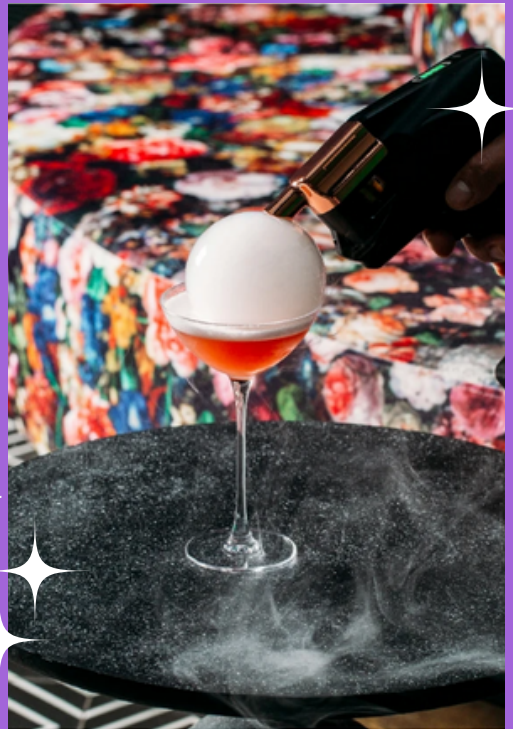
\*Additional canapés for \$20pp, per hour

## **Add-On Beverage Packages**

(wine, beer, bubbles & non-alcoholic)

1-hour package from \$35pp

2-hour package from \$45pp





# 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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