

naumi
WELLINGTON

naumi
STUDIO
WELLINGTON

CONFERENCES & EVENTS FOOD & DRINKS 2025



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!



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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

Breads & Beverages

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

Hot Selection

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



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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\$25 PER PERSON, 4 CHOICES

\$45 PER PERSON, 5 CHOICES

\$55 PER PERSON, 6 CHOICES

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

Artisan Breads & Dips

Sourced from Wellington's renowned Dough Bakery, a selection of freshly baked breads and grissini sticks, accompanied by salted butter, basil, pesto, hummus, olive oil, and a drizzle of balsamic glaze.

Cheeses & Crackers

Experience the globally renowned Kapiti cheeses! Enjoy Brie, Kikorangi Blue Cheese, and Smoked 2-year Aged Cheddar, accompanied by Quince Jelly, Cracker Chutney, Dried Fruits, Nuts, and Grapes.

Grazing

Cured Meats accompanied by marinated pickles, olives, and Kapiti cheese. Served with pretzels, crackers, chutney, vegetable crudité, and grapes.



PERFECT PLATTERS

\$150 PER PLATTER

PLATTER SERVES 8 PERSONS

Plant-Based

Cured Meats accompanied by marinated pickles, olives, and Kapiti cheese. Served with pretzels, crackers, chutney, vegetable crudité, and grapes.

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 40 PERSONS

\$75 PER PERSON

INCLUDES A TABLE STARTER, TWO (2) SALAD OPTIONS,
FIVE (5) HOT DISH SELECTIONS, KAPITI CHEESEBOARD,
AND A SELECTION OF SWEET TREATS.

THE GLAM

MINIMUM 30 PERSONS

\$90 PER PERSON

INCLUDES A TABLE STARTER, THREE (3) SALAD OPTIONS,
SIX (6) HOT DISH SELECTIONS, KAPITI CHEESEBOARD,
AND DELIGHTFUL DISHES OF DESSERT.



On The Table

- Dough Bakery Artisan 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
- Grafters' 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 40 PERSONS

\$79 PER PERSON

THREE COURSES, ALTERNATE DROP

- **PRESET TABLE STARTER**
- **SELECT TWO ENTREES**
- **SELECT TWO MAIN SELECTIONS**
- **PRESET DESSERTS**

Preset Table Starter

- Artisan Dough Bakery served with Salted Butter, Olive Oil, and Hummus

Preset Desserts

- Apple & Berry Crumble Tart – Accompanied by Vanilla Anglaise, food nerd-sourced freeze-dried berries, and Lemon Mascarpone
- Whittaker's Dark Ghana Chocolate Crèmeux (gf) – Featuring Drunken Cherries, Pistachio Crumb, and Orange Crème Fraîche



Entrées (select two for alternate drop)

- 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.



Mains (select two for alternate drop)

- 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

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 chardonnay
- House sauvignon blanc
- Selection of bottled beers
- Selection of soft drinks
- Orange Juice



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

- Dunes & Greene sparkling
- Whyte Chardonnay
- Auntsfield Sauvignon Blanc
- Beach House Rose
- Trinity Hill Syrah
- Rongopai Pinot Noir
- Monteiths Apple Cider (C&E)
- ParrotDog Lager & IPA (C&E)
- ParrotDog 'Watch Dog' Zero
- Selection of soft drinks
- Orange Juice



SIP & CELEBRATE

ON-CONSUMPTION MENU

MINIMUM SPEND APPLIES

		Bottle	Glass			Bottle
Sparkling Wines	Dunes & Greene Sparkling	\$60	\$12	Beer	Steinlager Pure	\$12
					Heineken Zero	\$12
White Wines	Momo Sauvignon Blanc	\$60	\$12		Parrotdog Lager	\$12
	Auntsfield Sauvignon Blanc	\$60	\$12		Parrotdog IPA	\$12
	Whyte Chardonnay	\$60	\$12		Monteiths Cider	\$12
	Rongopai Pinot Gris	\$60	\$12		Parrotdog 'Watchdog' Zero	\$10
Rosé Wines	Rongopai Rosé	\$60	\$12	Soft Drinks	Coke	\$6
					Coke Zero	\$6
Red Wines	Yalumba Y Series Shiraz	\$65	\$13		Sprite	\$6
	Rongopai Pinot Noir	\$65	\$13		Fanta	\$6
	Rongopai Cabernet Merlot	\$65	\$13	Juices	Orange	\$X



A chef in a white short-sleeved shirt and brown apron stands in a restaurant. He has a large, intricate black tattoo on his left forearm. The word "BOOK" is overlaid in large white serif font across his chest. The background is dark and out of focus, showing restaurant tables and chairs.

BOOK

LET'S KICK THIS OFF

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VISIT

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