

As of 12 May 25,

MENU SELECTION

We offer a variety of options to suit different tastes and dietary needs.

Prices are listed per item, per person.

A minimum quantity of 5 per item is required

*Includes Vegetarian (v) options

	BEVERAGE
Havana Coffee & TLeaf Tea Selection	\$5.00
Orange or Apple Juice (per litre)	\$10.00
Kawakawa & Lemon Iced Tea (per litre)	\$12.00
	BAKERY
Scone, Cheese & Chive, Kawakawa Scone, Butter (v/nf)	\$5.00
Scone, Flavour of the Day (v/nf)	\$4.60
Muffin, Flavour of the Day (v/nf)	\$4.60
Mini Danish Pastry (v/nf)	\$4.60
	SWEETS
Whittaker's Chocolate Brownie (gf/v/nf)	\$4.60
Salted Caramel Cookie (v/nf)	\$4.60
Chocolate Dipped Profiteroles (v/nf)	\$4.60
Raspberry Shortcake (v/nf)	\$4.60
Chocolate Cake Finger (v/nf)	\$4.60
Mini Biscuit, Chocolate Ganache & Cornflake Crumble (v/nf)	\$4.60
Chewy Oat Cookie (v/nf)	\$4.60
Strawberry & Chocolate Marshmallow Slice (vg/gf/nf)	\$4.60
Lemon Cake (v/nf)	\$4.60
Shortbread, Dark Whittakers Dip, Dried Raspberry (v/nf)	\$4.60
	FRUIT
Chia Seed Pudding topped with Seasonal Fruit (gf,df,vg)	\$5.00
Sliced Fruit Platter (vg/gf/df/nf)	\$4.60
Mini Fruit Skewers, Toasted Coconut (vg/gf/df/nf)	\$4.60
Fruit Cup, Diced Fruits, Coconut Yoghurt (vg/gf/df/nf)	\$4.60

All pricing noted excludes GST



CREATE YOUR OWN

Suggested Menu Guide

To help you create a well-balanced & satisfying catering experience, we recommend the following starting points:

On Arrival:

Tea & Coffee Station.

Morning Tea:

Choose 2-3 items,
Tea & Coffee Station.

Lunch:

Choose 5-6 items
with tea, coffee, and/or juice.

Afternoon Tea:

Choose 1-2 items,
Tea & Coffee Station.

Please note:

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MENU SELECTION CONT'D

Baguette Slice, Camembert, Onion Jam (v/nf)	\$5.50
Mini Croissant, Ham, Piccalilli, Cheese, Salad Greens (nf)	\$5.50
40g Filled Roll, Cajun Chicken & Lettuce (h/nf)	\$5.50
Rēwana Crostini, Smoked Salmon & Cream Cheese (nf) /2	\$5.50
Mini Croissant, Spinach, Tomato, Brie, Beetroot Relish (v/nf)	\$5.50
Mini Pita Pocket, Spiced Roasted Cauliflower, Tomato, Lettuce, Tahini (vg/nf)	\$5.50
40g Filled Roll, Lettuce, Egg, Cucumber, Mayo (v/nf)	\$5.50
Finger Sandwich & Mini Wrap Selection (nf) /2*	\$5.50
Club Classic Filled Club Sandwich Selection (nf) /2*	\$5.50

Cocktail Sushi & Rice Paper Rolls, Soy (gf/nf) /2	\$4.60
Bao Bun, Crisp Pork Belly, Sriracha & Pickle (nf)	\$4.60
Kumara, Zucchini & Kawakawa Bites, Sweet Chilli Sauce (vg/gf/nf) /2	\$4.60
Mini Hāngi Pie, Pork, Chicken, Veg (nf)	\$4.60
Old Fashioned Bacon & Egg Pie, Relish (nf)	\$4.60
Pork & Sage Sausage Roll, Tomato Sauce (nf)	\$4.60
Broccoli, Pesto & Feta Frittata, Relish (gf/v/kt/nf)	\$4.60
Mini Potato, Rice & Carrot Cake, Relish (vg/gf/nf)	\$4.60
Pizza, Smoked Chicken, Caramelised Onion (h/nf)	\$4.60
Hāngi Quesadilla, Smoked Pork, Chicken & Root Vegetables (nf)	\$4.60
Mini Corn, Kumara, Carrot, Kawakawa Fritter, Avocado Salsa (vg/gf/nf)	\$4.60
Kawakawa & Garlic Charred Vegetable Pizza (vg/nf)	\$4.60

BREAD

\$5.50
\$5.50
\$5.50
\$5.50
\$5.50
\$5.50
\$5.50
\$5.50
\$5.50

HOUSE SAVOURY

\$4.60
\$4.60
\$4.60
\$4.60
\$4.60
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	<u>GOURMET SAVOURY</u>
Tandoori Chicken Drum, Minted Yoghurt, Coriander, Sesame, Spring Onion & Lemon (gf/h/nf/df)	\$7.00
Caramelised Vegetable & Gruyere Tart (v/nf)	\$7.00
Fried Chicken Slider, Sriracha Mayo & Slaw (h/nf) /2	\$7.00
Falafel Slider, Smoked Feta & Cucumber Raita (vg/nf) /2	\$7.00
	<u>SALADS</u>
HOUSE CAESAR Lettuce, Bacon, Egg, Parmesan, Anchovy Dressing & Croutons (nf)	\$6.00
PENNE PASTA Roasted Pumpkin, Pesto, Toasted Pumpkin Seed & Vegan Mayo Dressing (vg/nf)	\$6.00
SEASONAL GARDEN SALAD Lemon & Thyme Dressing (vg/nf)	\$6.00
POTATO SALAD Red Onion, Dill, Celery, Gherkin, Chives, Coconut Ranch (vg/gf/nf)	\$6.00
SEASONAL GREENS & SLAW SALAD House Slaw, Red Onion, Coriander, Tomato, Corn Kernels, Edamame, Coconut Ranch Dressing (vg/gf)	\$6.00
CHICKEN SCHNITZEL SLAW Mixed Leaves, Red & White Cabbage, Shredded Carrot layered w Chicken Schnitzel Strips, Trio of Sauces (Sweet Chili, Mayo, Mustard Mayo)	\$9.00



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HOT ITEM & SALAD MENU

Minimum Numbers:

This package is designed for a minimum of 40 guests.

Pricing Options:

Option 1: 1 hot item + 2 salads – \$27.00 per person

Option 2: 2 hot items + 2 salads – \$35.00 per person

Add-on: Artisan bread – \$3.50 per person

HOT MEAT

-Pepper Crusted Sirloin/MR, Salsa Verde, Beef Jus, Wholegrain Mustard Sauce (gf/nf)

-Oregano & Lemon Roasted Chicken (gf/df/nf)

-Slow Cooked Pork Belly, Apple Jus (nf)

-Honey & Maple Mustard Glazed Ham, Condiments (nf/df)

-Slow Roasted Lamb Shoulder, Rosemary, Confit Garlic, Lamb Gravy (nf/df)

-Meat lasagne, Fresh Lasagne Sheets, Bolognese, Herbs, Mozzarella & Parmesan Cheese (nf)

HOT VEGETARIAN (V)

-Vegetable Stir Fry & Egg Noodles, Sweet Ginger Soy & Sesame (gf/v/nf)

-Vegetable Curry w Jasmine Rice (vg, gf,nf,df)

-Maple Roasted Carrots & Kumara (gf/df/vg/nf)

-Vegetarian Lasagne, layered with seasonal vegetables, rich tomato basil sauce and creamy béchamel, topped with melted cheese. (v)

-Potato Gratin in a Rich Creamy Sauce (nf,v)

SALADS

-House Slaw, Red Onion, Coriander, Tomato, Corn Kernels, Edamame, Coconut Ranch Dressing (vg/gf/nf)

-Caesar Salad, Lettuce, Bacon, Egg, Parmesan, Anchovy Dressing & Croutons (nf)

-Greek Salad, Tomato, Capsicum, Cucumber, Olives, Red Onion, Oregano, Feta Crumble (v/gf/nf)

-Potato, Red Onion, Dill, Celery, Gherkin, Chives, Coconut Ranch (vg/gf/nf)

-Penne Pasta, Pumpkin, Pesto, Toasted Pumpkin Seed & Vegan Mayo Dressing (vg/nf)

-Chicken Schnitzel & Slaw-Mixed Leaves, Red & White Cabbage, Shredded Carrot layered w Chicken Schnitzel Strips, Trio of Sauces - **ADD \$3.00pp**

All pricing noted excludes GST



FORK STYLE

This fork-style menu is perfect for a casual dining experience.

This versatile menu creates a flavourful & flexible dining experience for your group!

It is not intended as a sit-down buffet.

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As of 12 May 25,



LET US CHOOSE FOR YOU

Take the guesswork out of menu planning and let our chefs craft a selection for your event. These are perfect for breakfast, morning tea, and afternoon tea. Minimum numbers apply

PARAKUIHI | BREAKFAST

TIMOTIMO KAI (min 10 persons)

\$35.00

A great kickstart to a morning meeting with a breakfast table layered with finger-style foods.

- Mini Croissant, Muffin, Danish Pastry Selection (v/nf)
 - Sliced Ham, Cheeses, Chutneys (nf)
 - Breakfast Frittata, Relish (gf/v/nf)
 - Seasonal Fruits, Muesli, Coconut Yoghurt (vg/df/nf)
- Havana Coffee & TLeaf Tea Selection

HĀKARI O TE ATA (min 20 persons)

\$38.00

A hot selection of traditional breakfast items set on a station

Scrambled Eggs, Streaky Bacon,
Chorizo Sausage, Grilled Tomatoes, Roast Mushrooms, Spinach &
Our Signature Hāngī Hash

**All items above are GF*

SET ON GUEST TABLES

Basket of Toasts & Butter
Juice Selection - Apple, Orange
Havana Coffee & TLeaf Tea Selection

PARAKUIHI TAKITAHĪ (min 20persons)

\$38.00

Individual breakfast plate served to your guests by our kaimahi

Toasted Rēwana, Spinach, Two Poached Eggs, Hollandaise, Bacon, Roast
Mushrooms & Our Signature Hāngī Hash

**Dietary plate can be arranged when pre-advised*

SET ON GUEST TABLES

Selection of Sliced Fruit & Coconut Yoghurt (df,vg,gf)
Juice Selection - Apple, Orange
Havana Coffee & TLeaf Tea Selection

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CHEFS SET OPTIONS

Why Choose Chef's Options?

A carefully curated menu tailored to delight your guests.
It saves you time while ensuring variety & quality.

Please sit back, relax, and let us manage the details with our chef-designed offerings!

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LET US CHOOSE FOR YOU CONT'D

REFRESHMENTS 1 (min 10 persons)

- Muffin, Flavour of the Day (v/nf)
- Classic Vegetarian Filled Club Sandwich /1 (v/nf)
- Kumara, Zucchini & Kawakawa Bites, Sweet Chilli Sauce (vg/gf/nf) /2
- Mini Fruit Skewers, Toasted Coconut (vg/gf/df/nf)
- Havana Coffee & TLeaf Tea Selection

REFRESHMENTS

\$22.00

REFRESHMENTS 2 (min 10 persons)

- Scone, Cheese & Chive, Kawakawa Scone, Butter (v/nf)
- Mini Corn, Kumara, Carrot & Kawakawa Fritter, Avocado Salsa (vg/gf/nf)
- Havana Coffee & TLeaf Tea Selection

\$15.00

SET LUNCH A (min 10 persons)

- 40g Filled Roll, Lettuce, Egg, Cucumber, Mayo (v/nf)
- Old Fashioned Bacon & Egg Pie, Relish(nf)
- Cocktail Sushi & Rice Paper Rolls, Soy (gf/nf) /2
- Penne Pasta Salad, Roasted Pumpkin, Pesto, Toasted Pumpkin Seed & Vegan Mayo Dressing (vg/nf)
- Chocolate Cake Finger (v/nf)
- Sliced Fruit Platter (vg/gf/df/nf)
- Havana Coffee & TLeaf Tea Selection

LUNCH

\$35.00

SET LUNCH B (min 10 persons)

- Mini Pita Pocket, Spiced Roasted Cauliflower, Tomato, Lettuce & Tahini Sauce (vg/nf)
- Pork & Sage Sausage Roll, Tomato Sauce (nf)
- Mini Corn, Kumara, Carrot & Kawakawa Fritter, Avocado Salsa (vg/gf/nf) /2
- Potato Salad, Red Onion, Dill, Celery, Gherkin, Chives, Coconut Ranch (vg/gf/nf)
- Sliced Fruit Platter (vg/gf/df/nf)
- Havana Coffee & TLeaf Tea Selection

\$32.00



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LET US CHOOSE FOR YOU CONT'D

LUNCH

SET LUNCH C (min 10 persons) \$36.50

- Finger & Wrap Selection (nf) /2 (incl vege)
- Tandoori Chicken Drum, Minted Yoghurt, Coriander, Sesame, Spring Onion & Lemon (gf/h/nf)
- Broccoli, Pesto & Feta Frittata, Relish (gf/v/kt/nf)
- Seasonal Greens & Vegetables & Slaw Salad, Coconut Ranch Dressing (vg/gf/nf)
- Whittaker's Chocolate Brownie (gf/v/nf)
- Sliced Fruit Platter (vg/gf/df)
- Havana Coffee & TLeaf Tea Selection

INDIVIDUAL LUNCHES

A) POUAKA KAI | STANDARD BOXED LUNCH (nf) \$28.50

- Horopito Chicken & Salad Freyas Sandwich (nf)
- Penne Pasta Salad, Roasted Pumpkin, Pesto, Toasted Pumpkin Seed & Vegan Mayo Dressing (vg/nf)
- Old Fashioned Bacon & Egg Pie, Relish (nf)
- Whittaker's Chocolate Brownie (gf/nf)
- Fruit Cup, Diced Fruits, Coconut Yoghurt (vg/gf/df/nf)

B) POUAKA KAI | VEGAN BOXED LUNCH (vg/nf) \$28.50

- Smashed Kumara Croquette & Salad, Horopito Dressing, Freyas (vg/nf)
- Spiral Pasta Salad, Roasted Pumpkin, Pesto, Toasted Pumpkin Seed & Vegan Mayo Dressing (vg/nf)
- Mini Corn, Kumara, Carrot & Kawakawa Fritter, Avocado Salsa (vg/gf/nf)/2
- Strawberry & Chocolate Marshmallow Slice (vg/gf/nf)
- Fruit Cup, Diced Fruits, Coconut Yoghurt (vg/gf/df/nf)

C) POUAKA KAI | GLUTEN FREE BOXED LUNCH (gf/nf) \$28.50

- Horopito Chicken & Salad GF Sandwich (gf/nf)
- Seasonal Garden Salad, Lemon & Horopito Dressing (gf/kt/nf)
- Mini Corn, Kumara, Carrot & Kawakawa Fritter, Avocado Salsa (vg/gf/nf)/2
- Strawberry & Chocolate Marshmallow Slice (vg/gf/nf)
- Fruit Cup, Diced Fruits, Coconut Yoghurt (vg/gf/df/nf)

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LET US CHOOSE FOR YOU CONT'D

KAI MOTUHAKE-SIGNATURE INDIVIDUAL LUNCH

Inspired by the tastes and aromas of our Indigenous cultures, these individually packaged lunches bring together traditional smoked flavours—like those found in Hāngī or Umu—with the familiarity of Kiwi cuisine.

A modern expression of cultural favourites, thoughtfully prepared for contemporary catering.

IND HĀNGI PACKS (nf/df)

\$26.00

Oven Smoked Chicken, Pork, Potato, Pumpkin, Kumara, Cabbage, Stuffing.
Rēwana Bread.

OTHER OPTIONS:

Vegan (vg/df/nf) w Rēwana (includes beetroot & carrot)

Chicken only w Rēwana (h,df,nf)

Gluten Free (excludes Rēwana)

\$23.50

PACIFIC PACK (df/nf) (min 12 required)

\$23.50

-Sapasui – Samoan Beef Chop Suey (gf/df/nf)

-Smoked Chicken Piece (gf/df/nf)

-Palusami Croquette, Corned Beef/2 (gf/df/nf)

-Potato Salad (gf/df/nf)

-Mini Pani Popo Coconut Bun (df/nf)



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Individual packs are served in disposable boxes

As of 12 May 25,

 **MANAAKI MGMT LTD**
THE WELLINGTON FUNCTIONS TEAM

Nau Mai, Haere Mai, Whakatau Mai!

Welcome to Wellington Functions

We are Manaaki

Your go-to team for seamless event planning at some of Wellington's most iconic venues:

- Wharewaka Function Centre,
- Wellington Rowing Club,
- Karaka Café.

Whether after a space rich in history, contemporary charm, or uniquely Māori flavour, our venues are the top choice for locals & visitors alike.

Te Wharewaka Cultural Services & Tours Team

can help create an event to remember by adding a touch of authentic cultural warmth to your special occasion.

Complimented by AV Media

An exceptional nationwide company with a vast array of offerings from day meetings to larger events.

Looking for something a bit different?

We also have access to alternative venues & rooms to suit your needs. Let's chat about bringing your vision to life!

Off-Site Catering?

We've Got You Covered!

Our catering boxes are perfect for your office lunches or shared celebrations. Alternatively, let us create a menu to suit your needs. Check out our menus below & we will handle the rest!

We look forward to working with you.



WHARE TAPERE RĀRANGI KAI VENUE CATERING MENUS



info@wellingtonfunctions.co.nz

www.wellingtonfunctions.co.nz

04 499 8180

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