

**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 – the stunning Wharewaka Function Centre, the historic Wellington Rowing Club, and our very own beloved Karaka Café.

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

Our Wharewaka Cultural Services Team will help create an event to remember, 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 full-on themed events.

Looking for something a bit different?

We also have access to alternative venues and rooms to suit your needs. Contact us, and let's chat about bringing your vision to life!

Off-Site Catering? We've Got You Covered!

Our Catering Boxes are perfect for office lunches or shared celebrations.

Or let us create a menu to suit your needs.

Check out our menus below and let us handle the rest!

We look forward to working with you.

Imera: info@wellingtonfunctions.co.nz

Pae Tukutuku: www.wellingtonfunctions.co.nz

Waea: 04 499 8180



WHARE TAPERE KAI

VENUE CATERING MENUS



PLATED DINNERS

Design a memorable dining experience with our versatile plated dinner options outlined below.

Key Details:

Dietary requirements must be advised in advance.

Minimum of 30 guests required.

Let us help you create an elegant and personalized meal for your event!

PLATED DINNER

SET MENU

<p>3 COURSE SET MENU \$80.00 per person</p> <p>Entree, x 1 Main, x 1 Or Mains, x 2 <i>(alternate served)</i> Dessert x 1</p> <p>Includes: -Artisan Bread Roll, Herb Butter (pre-set)</p>	<p>SET MENU CHOICE ON MAINS \$97.50 per person</p> <p>Entree, x 1 Main, x 2 <i>(orders taken at table)</i> Dessert x 1</p> <p>Includes: -Artisan Bread Roll, Herb Butter (pre-set)</p>	<p>4 COURSE SET MENU CANAPE STARTER \$91.50 per person</p> <p>Choice of Canapes, x 3 Entrée, x 1 Main, x 1 Dessert, 1</p> <p>Includes: -Artisan Bread Roll, Herb Butter (pre-set)</p>	<p>2 COURSE SET MENU (MAIN & DESSERT) \$59.50 per person</p> <p>Main, x1 Dessert, x 1</p> <p>Includes: -Artisan Bread Roll, Herb Butter (pre-set)</p>	<p>3 COURSE SET MENU, CHOICE ON ALL COURSES \$149.50 per person</p> <p>Orders taken at table: Entree, x 3 Mains, x 2 Dessert, x 2</p> <p>Includes: -Artisan Bread Roll, Herb Butter (pre-set)</p>
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Indulge in our carefully crafted menu items, featuring a fusion of premium flavours and inspired accompaniments.

Hāmana/Salmon Arika Gin Cured Salmon, Pickled Cucumber & Horopito Creme Fraiche (gf/nf)

Kōuraura/Prawn Grilled Kawakawa Prawns, Edamame, Radish, Paprika Crisps (nf)

Tāte/Tart Roast Garlic & Cherry Tomato, Pomegranate & Whipped Feta (v/nf)

Huawhenua/Vegetable Spiced Hummus, Watercress, Roasted Vegetable Medley, Dukkha (vg/gf/nf)

Tihi me Tōmato/Cheese & Tomato Caprese, Sliced Tomato, Basil, Mozzarella, EVO (v/gf/nf)

ENTREE

Heihei/Chicken Prosciutto wrapped Chicken Roulade, Herb Stuffing, Jus (df)

Tāmure/Snapper* Lemon & Karengo Crumbed Snapper*, Creamy Pāua Sauce & Grilled Tiger Prawn (gf) **Subject to availability*

Hāmana/Salmon Citrus Baked Salmon with Paprika Prawns(gf)

Reme/Lamb Slow Cooked Horopito & Mint Lamb Shoulder, Red Wine Jus (gf/df)

Base Accompaniments

Choose one accompaniment to pair with your selected main/s

(applies to all mains; additional bases available for \$5pp)

- Roasted Broccolini, Horopito Kumara
- Roasted Spinach, Potato Cake & Green Beans
- Israeli Couscous Pearls, Peas, Roasted Baby Carrots, Beets, Kumara
- Hāngī Cabbage, Kawakawa Roasted Potato, Smoked Carrot Puree

DIETARY OPTIONS

Raihi/Rice A versatile alternative.

Pea Risotto, Sun-dried Tomato, Vegan Feta Crumble (vg/gf/df)

Rēmana/Lemon Zesty Lemon Meringue (nf)

Paitu Kanekane/Ginger Ginger & Mascarpone Crème Caramel (nf)

Korohehengi/Steamed Pudding Golden Syrup Steamed Pudding, Creme Anglaise (v/nf)

Keke Tiakarete/Chocolate Brownie Aro Bake Chocolate Brownie, Kapiti Vanilla Ice Cream, Whitakers Chocolate Chard (gf/nf)

Rōpere/Strawberry Strawberries Sorbet, Seasonal Fruits, Toasted Coconut Crisps (vg/df/gf/nf)

Kawakawa me Kokonati/Kawakawa & Coconut Panna Cotta, Mango Sauce, Wai Manuka Strawberries, Sesame Brittle (vg/gf)