

As of 12 May 25,

 **BISTRO BUFFET SELECTION**
\$73.00 + GST per person

Minimum Numbers:

This package is designed for a minimum of 30 guests.

What's Included:

Basket of Artisan Breads, Butter
3 Mains, 2 Hot Sides, 2 Salads, 1 Dessert

MAINS (CHOOSE TOTAL OF 3)

MEAT OR FISH

- 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)
- Beef Bourguignon (gf/df/nf)
- Teriyaki Ginger & Sesame Salmon (df/nf)*
- Battered Fish, Lemon Horopito Mayo (gf/df)*

ADD \$8.00 +GST PP

ADD \$4.00 +GST PP

VEGETARIAN MAINS (V)

- Stir Fry Vegetable & Egg Noodles, Sweet Ginger Soy & Sesame (gf/v/nf)
- Vegetable Curry w Jasmine Rice (vg, gf,nf,df)
- Vegetarian Lasagne, layered with seasonal vegetables, rich tomato basil sauce, and creamy béchamel, topped with melted cheese. (v)
- Creamy Pasta & Seasonal Vegetable Bake (v)



BUFFET STYLE

Indulge in a feast of flavors with our Bistro Buffet, perfect for any occasion.

Create a dining experience that's both hearty and memorable for your guests!

Please note:

Menu items may change without notice -due to seasonal availability & supplier changes.

We are committed to serving the best!

Special dietary requirements may be subject to an additional fee.

As of 12 May 25,

BISTRO BUFFET SELECTION CONT'D

HOT SIDES (CHOOSE 2)

- Maple & Rosemary Roasted Seasonal Vegetables (gf/df/vg/nf)
- Roast Potatoes, Garlic, Onion & Thyme (gf/df/vg/nf)
- Maple Roasted Carrots & Parsnips (gf/df/vg/nf)
- Creamed Corn, Soft Herbs, Spring Onion (gf/v/nf)
- Potato Gratin in a Rich Creamy Sauce (nf)
- Steamed Coconut Rice (gf/nf/df,vg)
- Steamed Seasonal Greens, Lemon & Thyme Dressing (gf/df/v/nf)

SALADS (CHOOSE 2)

- House Slaw, Red Onion, Coriander, Tomato, Corn Kernels, Edamame, Coconut Ranch Dressing (vg/gf/nf)
- Pumpkin Salad, Roasted Kale, Cherry Tomato, Cumin, Sprouts, Curry Dressing (vg/gf/nf)
- Caesar Salad, Lettuce, Bacon, Egg, Parmesan, Anchovy Dressing & Croutons (nf)
- Potato, Red Onion, Dill, Celery, Gherkin, Chives, Coconut Ranch (vg/gf/nf)
- Broccoli, Carrot, Shitake Mushroom, Sweet Soy Marinated Tofu, Sesame Ginger Dressing (vg/nf)
- Penne Pasta, Pumpkin, Pesto, Toasted Pumpkin Seed & Vegan Mayo Dressing (vg/nf)

DESSERT (CHOOSE 1)

- Lemon Meringue Slice, Strawberry Gel (nf)
- Chocolate Tart, Berry Coulis, Orange Mascarpone (nf)
- Strawberry Sorbet, Fresh Seasonal Fruits, Toasted Coconut Crisps (vg/gf/nf)
- Golden Syrup Steamed Pudding, Vanilla Bean Crème Anglaise & Kapiti Vanilla Ice Cream (nf)
- Chefs Selection of Sweet Treats (nf) (served to guest tables)



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As of 12 May 25,

 **KAI WHENUA | SIGNATURE BUFFET**
\$85.00 + GST per person

Minimum Numbers:

This package is designed for a minimum of 30 guests.

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- Basket of Rēwana (vg), Butter
 - Steamed Mussels & Raw Fish in Coconut Cream (gf/df/kt/nf)

MAINS:

- Glazed Roast Beef Sirloin, Horopito Infused Port Wine Jus (gf/df/kt/nf)
- Kawakawa Dusted Slow Cooked Pork Belly, Apple & Horopito Sauce (gf/df/kt/nf)
- Oven Smoked Hāngi Chicken (gf/kt/h/nf)

HOT SIDES & SALAD:

- Maple & Rosemary Roasted Seasonal Root Vegetables (gf/df/vg/nf)
- Kawakawa Glazed Cabbage, Smoked Carrot & Onion (gf/df/vg/nf)
- Sage & Onion Smoked Stuffing (df/nf)
- Seasonal Garden Salad, Lemon & Horopito Dressing (gf/df/kt/nf)
- Roasted Kumara & Spinach Salad (gf/vg/nf)

DESSERT:

- Golden Syrup Steamed Pudding, Vanilla Bean Custard & Cream (nf)



HĀKARI KAI SIGNATURE BUFFETS

Our most popular selections, thoughtfully curated to showcase our signature cultural flavours, offer a rich blend of tradition and variety.

Perfect for any occasion, this buffet experience is designed to leave a lasting impression and have your guests talking long after the meal is over.

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As of 12 May 25,

 **KAI O MOANANUI-A-KIWA I PASIFIKA BUFFET**
\$80.00 + GST per person

Minimum Numbers:

This package is designed for a minimum of 30 guests.

-Basket of Bread Rolls (vg), Butter

MAINS:

- Slow Roasted Pork Belly, Mustard, Gravy & Apple Sauce (gf/df/nf)
- Ham Carvery, Pineapple Salsa (gf/df/nf)
- Sapa Sui -Beef Chop Suey (gf/df/nf)
- Kale Moa -Samoan Chicken Curry (gf/df/nf)
- Steamed Coconut Rice (gf/df/nf)

HOT SIDES & SALADS:

- Roast Potatoes, Mint Sauce (gf/df/nf)
- Taro, Onion & Coconut Milk (gf/df/nf)
- Marinated Raw Fish & Baby Herb Salad (gf/df/kt/nf)
- Surimi Salad in a Creamy Seafood Dressing (gf/df/nf)
- Seasonal Salad Greens, Curry Dressing (gf/df/vg/nf)

DESSERT PLATTER (served to guest tables):

- Mini Panipopo Coconut Buns (df/nf)
- Warm Rice Pudding, Toasted Coconut (gf/nf)
- Mini Pineapple & Custard Tarts (nf)



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 **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



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www.wellingtonfunctions.co.nz

04 499 8180

All pricing noted excludes GST

Our kitchen is nut-free (nf)